

# FOOD AND BEVERAGE



## ALCOHOL

The CTICC is a fully licenced venue, and alcohol may not be brought onto the premises without prior express permission. A special permit is required for promotional and sponsorship alcohol, and a corkage fee applies for all alcoholic or non-alcoholic beverages brought into the centre. The CTICC requires advance notification for such requests, and the decision to permit promotional or sponsorship beverages is at the discretion of the CTICC's management. Your Sales or Event Executive can provide further information.

Event organisers must arrange for the prompt delivery, storage and collection of promotional beverages. Only CTICC staff or its appointed contractors may serve alcohol, and only to people over the age of 18.

The CTICC has an on-consumption liquor licence which operates from 11:00 to 02:00.



## BEVERAGE CORKAGE

All beverages are charged on consumption to either a cash or account bar. No beverages may be brought into the CTICC by any organiser, installation company, contractor and/or sub-contractor hired by the event organiser without the express approval, in writing, from the CTICC's management. Exhibitors wishing to provide give-away samples of products are required to apply for approval by forwarding all relevant information to the CTICC's management at least seven days prior to the event. Samples must be limited to 50ml of beverage and may only be distributed within the Exhibition Hall or Ballroom.



## COFFEE SHOPS

The CTICC coffee shops are located on the ground floor of each building offer light refreshments and a deli-style menu, including cakes, coffees, beverages and light meals. Operating hours are extended as needed.



## EXHIBITOR CATERING

The CTICC is the exclusive provider of all food and beverages on its premises. Only in exceptional circumstances where the CTICC cannot provide a specific food or beverage product will management consider a request to sell food and beverage items on its premises. In these exceptional instances, a 30% corkage fee will be levied on each item sold. A Certificate of Acceptability for food services issued by the Department of Health must be produced and handed to the CTICC prior to set-up. On-site cooking requires detailed discussions and approvals by both the CTICC Food & Beverage Department and the Health and Safety Officer.

As external third-party food and beverage provision is only approved in exceptional cases, clients are reminded that the corkage fee is at the sole discretion of CTICC management and must be paid before the event begins.

Orders for food and beverages will only be accepted if the following information is provided to the CTICC:

- Exhibition and stand number
- Contact person
- Contact phone number(s)
- Food and/or beverages orders
- Credit/debit card details

Food and beverage orders must be confirmed 7 days before the event. Ordered items will not be returned for credit. Payment may be made via credit card, debit card or cash.

For quotes, please contact the Conference and Exhibitor Services Department at [confexquotes@cticc.co.za](mailto:confexquotes@cticc.co.za).

The following information is required for all food and beverages orders to ensure efficient service delivery:

- Exhibition and stand number
- Contact person
- Contact phone number(s)
- Food and/or beverages orders – select correct items
- Payment may be made via:
  1. Pre-orders: EFT or payment link
  2. On-site: credit card, debit card or cash (this includes 20% surcharge for all on-site orders).
- Upfront payment is required before services are provided
- Orders booked less than 7 days are subject to 20% surcharge



## PRODUCT STANDS (COOKING/SAMPLING)

Any cooking requirements at a stand must be communicated to CTICC management in advance and include all the relevant details.

Please note:

- Cooking is only permitted where prior approval has been granted, in writing, by the CTICC.
- Solid food portions should be no larger than 85 g portions of the whole food.
- Beverage tasting must be in tasting cups to a maximum of 50 ml of beverage.

- Bottles and cans are subject to a negotiated corkage fee.
- Product demonstrations and sampling require written permission from the CTICC's management.
- There shall be no demonstrations for sampling outside of the contracted exhibition space. Should samplers interfere with the traffic of neighbouring exhibition stands, the CTICC's management will have no alternative but to request that the sampling is terminated.
- The exhibitor is to supply large plastic rubbish bins and a supply of plastic bags.



## LINEN

The CTICC provides standard textured off-white napery. Special decorative linen or overlays are available at an additional cost. Your Sales or Event Executive will provide further information or a quotation in this regard.



## HEALTH INSPECTIONS

The CTICC has a Certificate of Acceptability from the Department of Health and inspectors may conduct site visits at any time.



## KIOSKS

Four food and beverage kiosks (Convention Cafés) are located in Exhibition Halls 1A, 1B, 2 and 3. The kiosks are standard with the Exhibition Hall and may be operated during an exhibition and at the discretion of the CTICC management. Tables and chairs can be requested for use outside the kiosks.

All food and beverage requirements within the kiosk will be provided by the CTICC's Food and Beverage Department. These kiosks are ideal as public catering spaces as they provide quick and freshly prepared beverages and meals during an exhibition. Your Sales or Event Executive can provide further information.



## PUBLIC CATERING

Public catering is available at the discretion of CTICC management, depending on operational needs, risk analysis, and client requirements.



## KITCHENS

Recognised as one of the largest and most advanced kitchens in the Western Cape, the CTICC boasts a unique cook-and-chill system that involves preparing a meal, chilling them to maintain freshness, and serving them at the appropriate time, ensuring exceptional service delivery.

This system is practiced by other leading international institutes and convention centres where speed and consistency are essential. The CTICC is accredited with a Certified Halaal production certificate by the Islamic Council of South Africa (ICSA), as well as the Hazard Analysis and Critical Control Point (HACCP) hygiene system. It also conforms to SANS 10330:2007.