

## **Sandton Convention Centre launches menus for every event**

*“If it doesn’t taste good, it doesn’t go on the menu.” Heston Blumenthal*

James Khoza (Sandton Convention Centre’s Executive Chef and President of the SA Chefs Association) aided by his talented team, has developed a wide range of menus to suit any and every occasion, event and dietary requirement.

Khoza, who has overseen the renowned world-class food and beverage offering at Sandton Convention Centre for eight years, has devised this selection of menus to ensure that all palates are catered for, and that modern and healthier food options are also available.

Khoza says: “We have made every effort to ensure that our catering is a winning differentiator for Sandton Convention Centre (<https://www.tsogosun.com/sandton-convention-centre-scc>). We have developed this wide range of creative menu options to guide customers in their choices, while also offering flexibility. This is an international convention centre that attracts guests and clients from around the world who are highly discerning food consumers – that means our culinary offering must always impress them, it must reflect their ideas and preferences, and we must always deliver quality, fresh and flavourful dishes.”

The new range of menus comprise various options, which can also be customised if preferred, catering for every possible F&B need in a 24-hour period as a delegate or visitor from breakfast and day snack menus, to VIP in-suite catering, pop-up cafés and on stand catering menus for exhibitions. This broad offering extends to crew meal menus and craft food bars with live cooking stations which are themed. Sandton Convention Centre’s global food offering styles have included Mexican Fiesta, Pacific Rim street food and sushi bars, Italian delis, New York steak bars, Indian curry stations, salmon and oyster bars, carnival sweet treats, artisanal cheese displays, and an ice-cream and waffle bar.

Sandton Convention Centre’s General Manager, Shaun Bird is extremely proud of the F&B offering at this Tsogo Sun property: “Our property is unique in that we are not a stand-alone property, we are fortunate enough to have the President of SACA, James Khoza as our Executive Chef on property but if we want additional input, we can pull in resources from our neighbouring hotels - Sandton Sun (<https://www.tsogosun.com/sandton-sun-hotel>), InterContinental Johannesburg Sandton Towers (<https://www.tsogosun.com/intercontinental-johannesburg-sandton-towers>) and Garden Court Sandton City (<https://www.tsogosun.com/garden-court-sandton-city>). This unique pooling of resources means we are able to offer our clients superior quality when it comes to banqueting offering in terms of menu design and production. We also take an holistic approach to conferencing

in terms of booking hotel rooms and conferences and are very competitive when you look at our package offering for conferences.”