

Meetings & Events

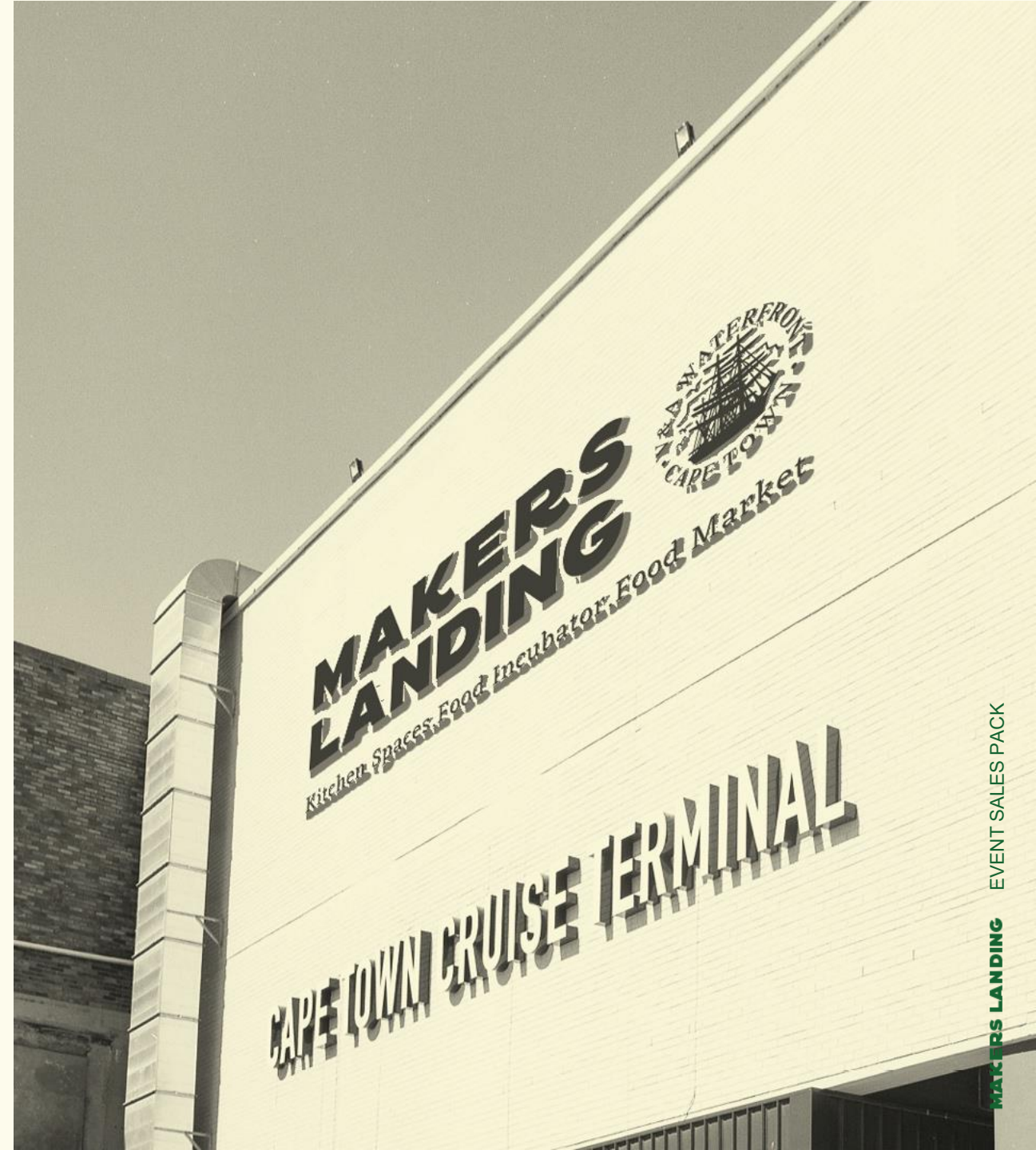
Makers Landing

small business development
skills sharing food experts &
budding entrepreneurs

Makers Landing is a vibrant culinary hub home to commercial, production-ready kitchen spaces, dynamic event venues, and a leading food incubation programme.

It's more than just a place to cook, it's where food, culture, and community meet. A space where connections are made, food businesses evolve, and positive change is inspired.

Makers Landing is a vibrant culinary hub.





The Perfect Venue

Makers Landing is the perfect venue for any occasion — from kids' birthday parties to gala dinners and everything in between.

We offer a range of versatile, tailored event spaces to suit your needs, along with access to expert catering services provided by our talented resident makers using our state-of-the-art kitchens.

Your guests will enjoy secure parking, and our in-house team is ready to assist with all your event requirements, including infrastructure, technical setup, sound, décor, furniture, and more.

Let us help you create a seamless and unforgettable experience.

Events

Kitchen Makers Landing
Spaces. Food Incubator. Events.

01.



MAKERS LANDING



Kitchen Spaces. Food Incubator. Events.

Welcome to the
SEA

Event Processes

01.

Catering

Dependent on the event and requirements, we will connect you with one or more food vendors. Should an external caterer be brought in to enhance the food offering, this will be done in conjunction with the selected tenants. Should you wish to use the services of an external caterer on an exclusive basis, permission will be granted based on the event specifics.

02.

Compulsory Services

Over and above the venue hire would be the compulsory services such as security, cleaning, waste management, medic and safety.

Depending on the type, size and location of your event, you may be required to obtain a number of approvals from the City of Cape Town Events Department, over and above, which may include:

Event Permit | Noise Exemption | Liquor License | DM Permit

Please note that when required, this is non-negotiable.

03.

Booking an Event

An event application form must be completed and submitted, ideally accompanied by an event proposal. A review process will take place to determine whether the event is approved or not approved.

On approval, an event agreement will be drawn up, including but not limited to, public liability insurance, security, medical, cleaning, waste management and safety. An invoice will be issued upon signature of the agreement, of which 50% must be paid to secure the booking and event space(s).

Venues

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02.

Venue Capacity

Venue	Cocktail	Seated W/ Dance Floor	Seated W/O Dance Floor	Classroom	Boardroom	U-shape
Rosemary Hall	300	200	300			
Lavender Floor	100	50	100			
Mint Room	30			30	30	30
Chives Room	20			20	20	20
Basil Room	16			16	16	16
Demo Kitchen	40			40		

Rosemary Hall

Ground Floor Event Space

Features:

- +500 Pax
- 2x Content screens
- Stage
- Parking
- Food Vendors
- Loading Bay
- 64amp Power Plugs
- Floor Power Plugs
- No loadshedding



Lavender Floor & Mint Room

Lavender Floor & Mint are well-connected

Lavender Floor Features:

- 100 pax (Depending on setup)
- Couches
- Café Tables
- 6 - Seater tables and benches
- Floor power plugs
- Balcony view & Parking



Lavender Floor & Mint Room

Lavender Floor & Mint are well-connected

Mint Room Features (with a beautiful ocean view):

- 50 pax (Depending on setup)
- TV Screen
- HDMI Cable/Wireless
- Wifi
- Whiteboard & Flipchart
- No aircon
- Coffee station, Welcome eats and Lunch options.
(Separate cost)
- Parking (Separate cost)



Basil Room

Workshop Room

Features:

- Scenic View Room (Overlooking Table Mountain)
- Capacity: 20 Pax (depending on setup)
- TV screen
- HDMI cable/wireless connection
- USB adapter
- Flipchart & whiteboard
- Wi-Fi
- Aircon
- Podium
- Flexible seating styles: Boardroom, Classroom, and Conference
- Parking (separate cost)
- Catering Options:
 - Coffee station
 - Welcome eats
 - Lunch



Chives Room

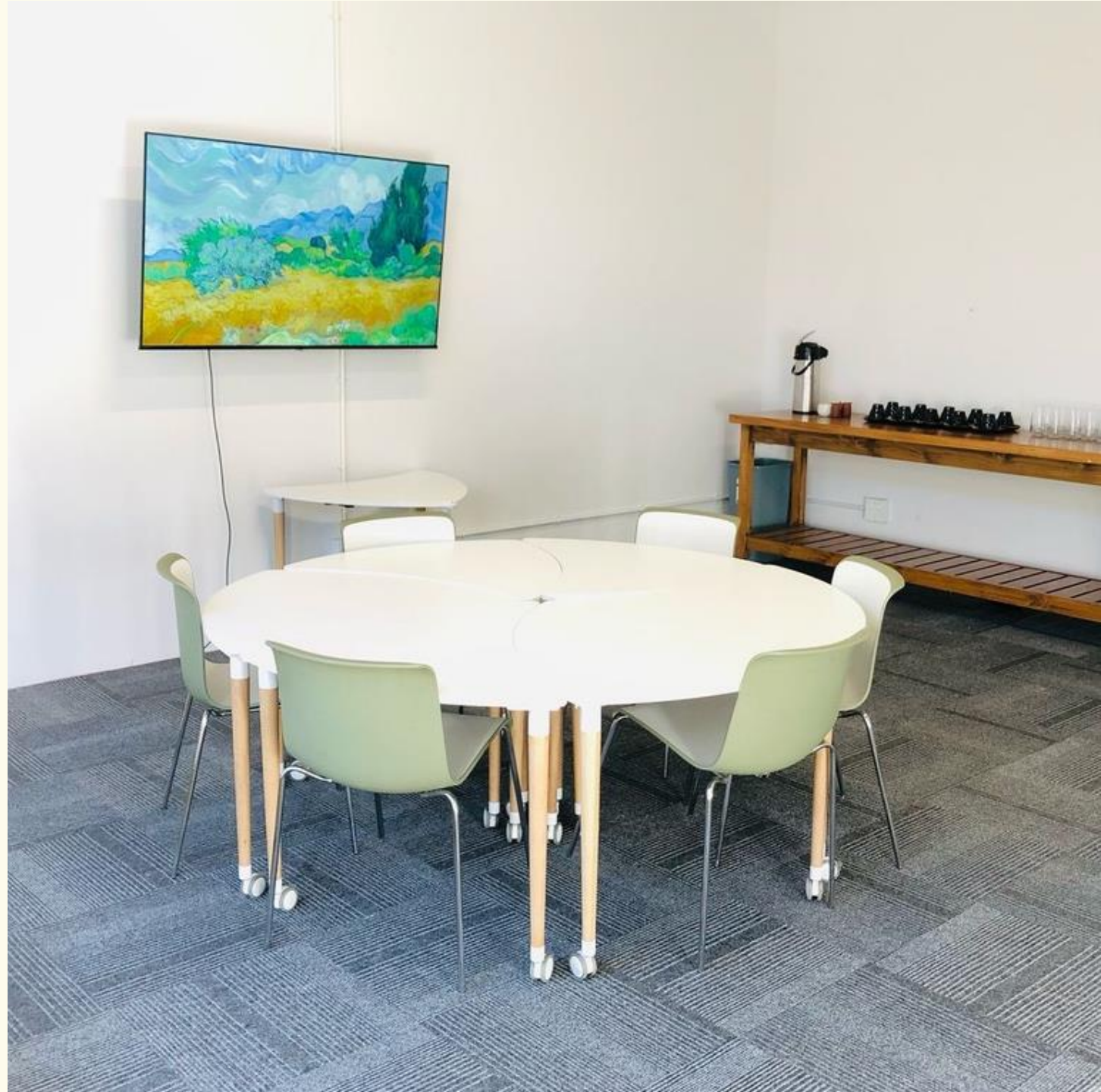
Presentation Room

Features:

- Scenic View of Table Mountain
- Capacity: 16 Pax (depending on setup)
- TV screen
- HDMI cable/wireless connection
- USB adapter
- Flipchart & whiteboard
- Wi-Fi
- Podium
- Flexible seating styles: Boardroom, Classroom, and Conference
- Parking (separate cost)
- Catering Options (separate cost):
 - Coffee station
 - Welcome eats
 - Lunch

Please Note:

This room has a slight echo and no air conditioning.



Makers Landing Residency

Fully Equipped Restaurant

Features

- Fully equipped kitchen, bar area, scullery, and fridges
- Beautiful ocean view
- 40-seater restaurant
- Fixed kitchen equipment
- Heating lamps
- Furniture provided
- Wi-Fi
- Patio View
- Parking (separate cost)



Demo Kitchen

The **Demo Kitchen** at Makers Landing is the perfect blank canvas for any food-inspired event. Whether you're hosting pop-up experiences, live cooking demonstrations, or unique activities like children's baking lessons, cooking classes, or fine dining with renowned chefs, this space will bring your culinary vision to life.

This versatile space is also ideal for food shoots, private events, and workshops.

Features:

- Demonstration counter for live interactions
- 15 workstations, each equipped with a single plate induction hob, ovens, and ample kitchen space
- Perfect for cooking, teaching, creating, and capturing unforgettable moments.

Come and experiment, create, and share the love of food in a space designed for culinary creativity.



Storage & Kitchen Spaces

Our 600m² Shared Kitchen Space is designed to support the growth of multiple small businesses, providing a professional environment where food entrepreneurs can thrive. With 24 workstations, divided into cold and hot sections, you'll have everything you need to create, innovate, and produce.

Features:

- 8 prep sinks for seamless food preparation
- A fully equipped scullery area for efficient clean-up
- Dedicated delivery and receiving entrance
- Access to specialised equipment, including combi ovens, blast chillers, rational ovens, deck ovens, planetary mixers, deep fryers, and more
- Gas and electric facilities
- Cooking-smalls available on a first-come, first-served basis
- All equipment is food safe and fully compliant to ensure a safe and high-quality cooking environment

Our kitchen is equipped with state-of-the-art, solution-based tools that elevate your cooking experience and help boost productivity.



Pricing

Kitchen Makers Landing
Spaces. Food Incubator. Event

03.

DEMO KITCHEN

WARRIORS LANDING
TENANT DIRECTORY

LEARN

MAKE

EAT

SHARE

PREP FLOOR

Unkitchen Services

Tablets

BATTERIES

Sagitt Kitchen
Coffee by Moon
Agavechili
Emancipate Restaurant
Sweet Lard Project
The Bread Bar Cafe
El Estadio Restaurant
Artisan Chocolates
Pizzeria & Donutery Co.
The Sunshine Sprouting Co.
Terra by Jane
Slow & Low
Pasta & Pesto
Coast Kneading
Cherry Kitchen
Blue Tree Sausages
Pasta & Pesto
Carnivore Meat Markets
Taste Wineshop
Fruitful

Churros
Sweetie Pies
Cookies

Capriotti's

Events Spaces Pricing Overview

Venue	Half Day Hire (Ex VAT)	Full Day Hire (Ex VAT)	Size
Rosemary Hall (Main Event Space)	R10 000.00	R16 000.00	405 m ²
Lavender Floor (Mezzanine)	R7 000.00	R13 000.00	218 m ²
Basil Room (Training Room)	R1 500.00	R3 100.00	36,2 m ²
Chives Room (Presentation Room)	R1 500.00	R3 100.00	36,3 m ²
Mint Room 1 (Pop-Up Shop)	R2 000.00	R3 600.00	62 m ²
Demo Kitchen (15 x Cooking Stations)	R3 500.00	R9 000.00	116 m ²
Makers Landing Residency (40-seater space x Facilitated Kitchen and Bar Area)	N/A	R4 800.00	101 m ²

Storage & Kitchen Spaces

Pricing Overview

Description	Full Day Rate (Ex VAT)
Commercial Kitchen Per hour	R110.00
Dry Storage Per shelf	R121.00
Freezer Per shelf	R275.00
Fridge Per shelf	R176.00



Compulsory Services

For Large Events

For events with **more than 200 guests**, the following services will be required to ensure safety and compliance:

- Health & Safety Officer
- On-site Medic
- Security Personnel
- Event Permit
- BDM (Business Development Management) Application
- Cleaning Services

These services help us maintain a safe, smooth, and enjoyable experience for all attendees.

Risk Assessment & Management

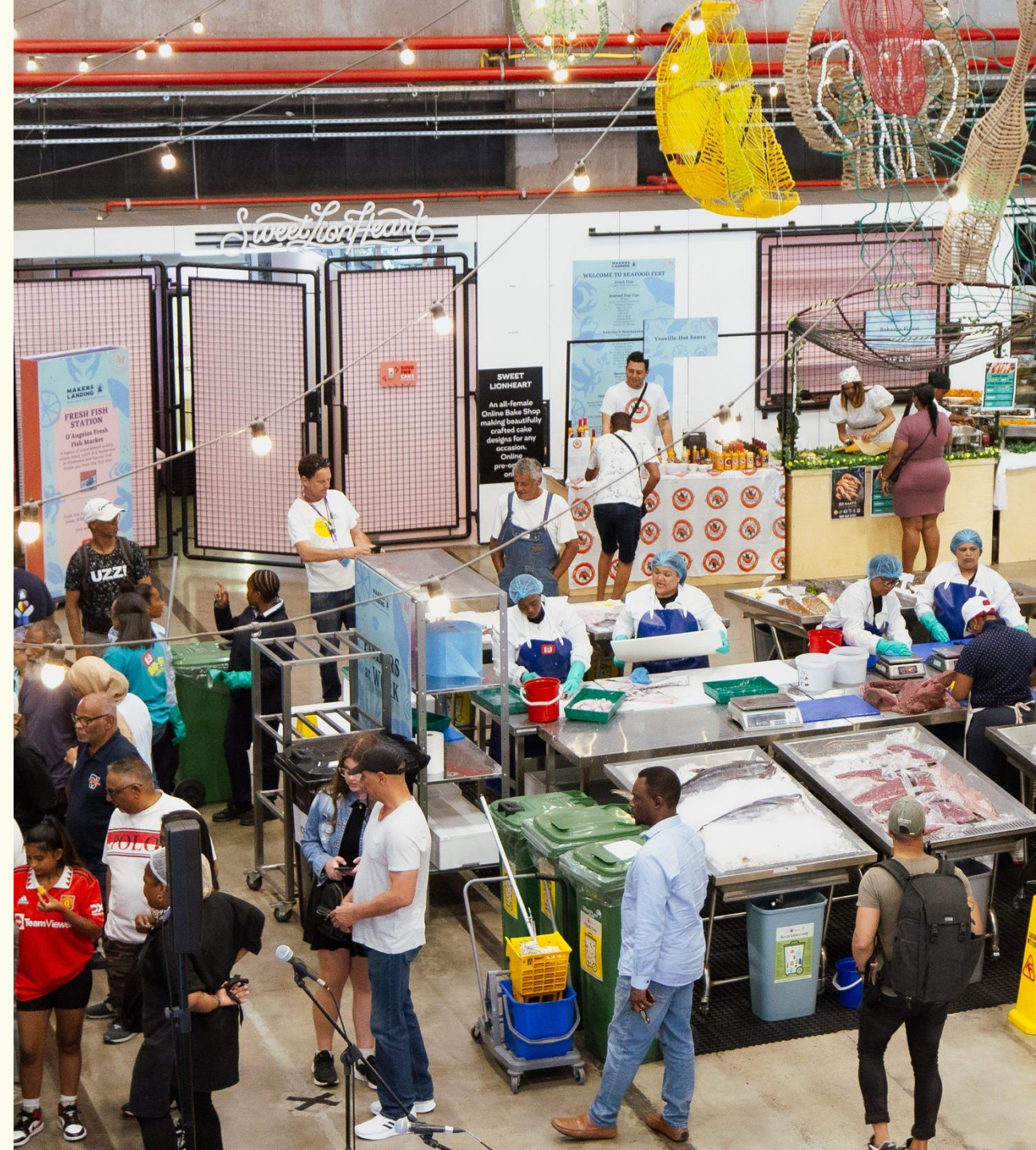
A successful event is a safe event. Risk assessment and management involve carefully reviewing all event activities to identify potential hazards and putting measures in place to reduce risks to a practical minimum.

Guests trust that they'll enjoy your event in a secure environment — and it's the organiser's responsibility to make that happen.

Key areas to consider include:

- Public liability insurance
- Property or equipment insurance
- A clear weather plan
- Wind load considerations (staging must be installed by licensed suppliers)
- Exposed power cables (must be secured and managed)
- Use of any chemicals or hazardous materials

By planning ahead and addressing these risks, you help ensure a seamless and enjoyable experience for everyone involved.



Contact Us

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