

# half day business

CONFERENCE PACKAGE 2012

CITICC



we are a green conscious convention centre

Cape Town International Convention Centre

# HALF DAY BUSINESS CONFERENCE PACKAGE

(maximum amount of delegates 220)

R395.00 per delegate including VAT

## Package includes:

One plenary room venue hire

Registration station

Welcome coffee, tea, orange juice, mini muesli and yoghurt shots,

Freshly baked muffins and mini Danish pastries

Mineral water, mints and environmentally friendly stationery

Mid-morning coffee, tea and selection of closed and open sandwiches and

Cookie jars

Standing buffet lunch organic

Security guard for plenary venue

## Standard equipment in the plenary venue, inclusive of the following:

- Screen (availability subject to standard seating configuration of the allocated venue)
- Laser pointer
- Data projector
- Flipchart and markers/pens
- Lectern
- PA system with 2 tabletop microphones, sound technician and 1 lectern microphone (excluding wireless microphone)
- Infrastructure with plug points for telephone, data and additional audio visual connection
- Motorised blackout screens
- One schoolroom style set up per day of your choice
- Parking

Access to the allocated venues is from 07h00 – 14h00, inclusive of build-up and break-down time.

# LUNCHES

## MENU OPTION 1

### COLD

Garden baby leaf salad bar  
Thai seafood glass noodle salad  
Smoked chicken and pepperdew quiche  
Salad nicoise

Home made breads and bread rolls

### HOT

Pan seared beef fillet with balsamic onions, and crisp rocket and marinated peppers  
Jacket potatoes with coarse salt and rosemary  
Baked vegetable cannelloni

### DESSERT

Mini nut tartlets  
Clotted cream  
Crème caramel  
Berry mille fleur



# LUNCHES

## MENU OPTION 2

### COLD

Garden baby leaf salad bar  
Crumbed calamari and rocket salad  
Asian vegetable rolls with sweet soya sauce  
Malay style pickled fish with toasted coconut

Home made breads and bread rolls

### HOT

Spicy Sri Lankan coconut chicken curry with fragrant rice  
Traditional accompaniments  
Tortellini of wild mushrooms and braised spinach

### DESSERT

Tipsy tart  
Crème anglaise  
Vanilla baked cheese cake  
Fresh fruit kebabs with toasted coconut



# LUNCHES

## MENU OPTION 3

### COLD

Garden baby leaf salad bar  
Calamari, tamarind and chilli salad  
Greek meze platter

Home made breads and bread rolls

### HOT

Grilled crusted line fish on steamed leeks with a baby prawn voloute  
Herb pineapple rice  
Baked butternut stuffed with spinach and feta cheese  
Asian stir fry with peanuts and noodles served with sweet and sour sauce

### DESSERT

Berry cheesecake  
Fresh fruit tartlet  
Classic crème brule



## LUNCHES

### MENU OPTION 4

#### COLD

Garden baby leaf salad bar

Mini bagels with orange and dill smoked salmon

Noodle and chicken salad with crisp spring onions and roasted nuts

Japanese sushi rolls

Home made breads and bread rolls

#### HOT

Beef goulash served with pickled cucumber and yoghurt

Baked rice

Country vegetable bake

Sundried tomato, rocket, and feta ravioli in arrabiata sauce

#### DESSERT

Mini lemon meringues

Dutch apple tart

Cappuccino mousse cake

Fresh fruit platters



## LUNCHES

### MENU OPTION 5

#### COLD

Garden baby leaf salad bar  
Roast tomato, mozzarella, and wild rocket salad  
Spinach and feta quiche  
Italian salami and vegetable pickles

Home made breads and bread rolls

#### HOT

Sticky roast chicken  
Parsley new potatoes and sweet potatoes  
Vegetable au gratin  
3 cheese and mushroom cappelletti in a Napolitano sauce

#### DESSERT

Chocolate spring rolls  
Double thick cream  
Fruit bavorois  
Tiramisu



# LUNCHES

## MENU OPTION 6

Assorted open and closed sandwiches on health breads, bagels, wraps and panini

### COLD

Cajun chicken  
Avocado, cheese and tomato  
Cucumber and cottage cheese  
Thai beef and coriander  
Salmon and cream cheese  
Mini assorted wraps with humus  
Salad bar and condiments  
Fresh vegetable crudités with dips  
Melba toasts, crostini and pita breads

### HOT

Mini chicken and apricot kebabs  
Grilled line fish on baby vegetables  
Spinach and feta quiche  
Seared beef with rocket and marinated vegetables

### DESSERT

Fresh fruit skewers

THEMED D.C.P. BUFFETS AVAILABLE ON REQUEST E.G. ASIAN, SOUTH AFRICAN, INDIAN ETC

