

twilight

CONFERENCE PACKAGE 2012



TWILIGHT CONFERENCE PACKAGE

R345.00 per delegate including VAT

Package includes:

One plenary room venue hire
Registration station
Orange juice on arrival
Mineral water
Standing cocktail
Tea, coffee

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
- One schoolroom style set up per day of your choice
- Parking
- One security guard for plenary venue

Access to the allocated venues is from 15h00 – 20h00, inclusive of build-up and break-down time. Kindly ask your event co-ordinator to show you our choice of Twilight menus.



TWILIGHT COCKTAIL MENU

ALL COCKTAILS CAN BE SERVED TIPIA SERVICE, BUFFET OR TRAY

COLD - SELECT 5 DISHES

Mozzarella, pesto and tomato bruschetta

Parmesan biscotti topped with gorgonzola cream and caramelised onions

Roast beef on camembert with cranberry glaze

Savory mini scones with smoked trout and chive cream

Assorted sushi and maki rolls

Shrimp and mussel quiche

Parmesan tartlet with seafood ceviche

Smoked salmon forks

Seafood cocktail with dill and lemon served in a shot glass

Vegetable crudités and dip platters

Thai prawn satay with a sweet chilli glaze

Asian vegetable wrap

Salmon and avo parcel

Oysters in half shells

Herb crusted prawn skewer

Cherry tomato, bocconcini and basil skewers

Chicken liver parfait with melba toast

Seared lamb with mint pea puree on tomato pikelets

Fresh smoked salmon trout with horseradish on rye bread

Seafood cocktail with dill and lemon served in a shot glass

Selection of crudités, crisp garden vegetables and fruit sticks served with a variety of dips

Marinated shrimps with wasabi and pickled ginger



TWILIGHT COCKTAIL MENU

HOT - Select 5 dishes

Char grilled chicken satays in a Thai peanut sauce
Cocktail samoosa with a spicy tomato relish
Mini seafood thermidor
Traditional bean bunny chows
Thai fish cakes
Prawn twister
Spinach and feta rissoles
Asparagus and feta cheese tartlet
Tandoori chicken kebab with a mint and coriander raita
Chicken and prawn wontons with a plum and sesame sauce
Vegetables and cashew nut spring rolls
Steamed dim sum
Peri peri winglets
Mini chicken and peppadew quiche
Prawn tepura served with a teriyaki glaze
Sheish kebabs with a cucumber raita
Mini beef espedatas with Harrisa dip
Crumbed mushrooms filled with goats' milk cheese
Mini seafood kebabs
Minted lamb cutlets basted in a garlic and honey marinade
Honey and fynbos glazed lamb kebabs
Crispy Peking duck pancakes with spring onions
Prawn spring rolls
Prawn bomb with a sweet chili glaze
Crayfish samoosa
BBQ lamb ribs

