

deluxe festive season

PACKAGE 2012

CITC



we are a green conscious convention centre

Cape Town International Convention Centre

DELUXE FESTIVE SEASON PACKAGE

R480 per person including VAT

DELUXE

MENU

STARTERS – BUFFET SERVICE

Selection of garden greens, condiments and dressing
Baker's basket of fresh breads and bread rolls
Steamed prawns in a marie rose dressing
Fruity coleslaw with pecan nuts
Mediterranean pasta salad
Salmon and kingklip terrine
Beetroot and onion salad
Cape Malay pickled fish
Cold meat platters

MAIN COURSE – BUFFET SERVICE

Succulent roast turkey with hazelnut and sage stuffing and traditional gravy
Butternut, spinach and sun dried tomato raviolis in a pimento cream sauce
Roasted loin of beef with a hot English mustard and shallot crust
Traditional Chicken and Prawn Curry and Rice
Grilled linefish fillet with a lemon beurre blanc
Mixed seafood thermidor with savoury rice
Honey and cinnamon glazed carrots
Traditional Yorkshire puddings
Golden roasted potatoes
Cauliflower Au Gratin
Horseradish cream
Cranberry jelly
Brussel sprouts

DESSERTS – BUFFET SERVICE

Cinnamon scented apple, brioche bread and butter pudding with crème anglaise
Decadent mocha chocolate tart with double espresso parfait
Christmas pudding with double thick pouring cream
Black forest gateaux
Orange bavouisiase
Tropical fruit salad
Bouche de Noel
Traditional trifle
Mince Pies
Topsy tart

BEVERAGE (INCLUDED IN PACKAGE)

Beverages Per Table
1 x Bottle of White Wine or White grape juice
1 x Bottle of Red Wine or Red grape juice
1 x Jug of Juice
1 x Bottle of Sparkling Wine or Mineral Water



DÉCOR

DÉCOR FOR STANDARD PACKAGE

CTICC standard linen, white cloth

Colour Napkins

Colour Overlays

Crockery/cutlery/glassware

Centre Piece per table

Chair Sashes

The Festive Season day package is subject to a minimum of 50 and a maximum of 1000 guests.

The venue allocation will be at the discretion of the CTICC.

