

matric ball

PACKAGE 2012

CITICC



we are a green conscious convention centre

Cape Town International Convention Centre

MATRIC BALL PACKAGE

R380 per person including VAT

Greetings from the Cape Town International Convention Centre

We would like to introduce you to the 2012 Banquet package which was recently launched.

This innovative offering only begins to describe the CTICC'S facilities and services available to you and your guests. You can rely on the creativity of our talented team of chefs and our experienced staff to help make planning and hosting your function an absolute pleasure.

So relax, leave the details to us and enjoy every moment of this special event.

We welcome the opportunity of showing you the CTICC.

We are delighted in your interest in the CTICC and the possibility of us hosting your Matric Ball.

VENUE: BALLROOM EAST/WEST

The magnificent, multifunctional 2 000m² grand Ballroom and its full frontal façade provide striking views of the vibrant city and the Table Mountain range. The grand Ballroom can be divided into a 60-40 split by means of soundproof acoustically clad partitioning.

The aesthetic design allows for natural light enhancement, and motorised vertical blinds allow for blackout. The venue is serviced from two satellite kitchens situated on either side of the room.

The entrance foyer provides unique views of the Cape Town harbour, the Roggebaai Canal and Convention Square. A lounge and exterior smoking terrace lead off the main gallery from the Ballroom.



MENU

STARTER

Buffalo mozzarella and roasted plum tomato salad with a herb garden bouquet, basil pesto and an aged balsamic reduction

OR

Baked feta cheese, pine nut and sage phyllo cigar with a herb salad bouquet and raspberry vinaigrette

OR

Oriental pancake filled with grilled chicken in a sticky plum sauce and spring onions accompanied by a sweet Indonesian soy sauce and crisp Chinese green

OR

Pate of chicken liver with crisp Melba toast on a bed of fresh garden greens

MAIN

Slow braised lamb shank in a rosemary and thyme jus served on a fluffy garlic mash with a seasonal vegetable bouquetiere

OR

Fresh line fish from the grill served on an almond and butternut ravioli, steamed vegetables and a creamy beurre blanc

OR

Mango and leek stuffed chicken breast supreme grilled with lemon and cumin on a sweet corn and pepper dew polenta cake with steamed pearl vegetables and a saffron voloute

DESSERT

Decadent passion fruit crème Brule with pistachio praline

OR

Chocolate and hazelnut praline mousse accompanied by fresh berries and crisp brandy snap

OR

Duo of ebony and ivory sacchertorte with passion fruit coulis

OR

Traditional malva pudding served with a crème anglaise, berries and chocolate

BEVERAGES ON THE TABLE

1 x Jug of juice

1 x Bottle red sparkling grape juice

1 x Bottle white sparkling grape juice

1 x Bottle of still water

DÉCOR

Standard cream linen
Standard cream napery
Floral centre-piece per table
Crockery / cutlery / glassware

AV

Lighting:

Single Truss Setup
6 x colour wash
1 x lighting console
Basic setup

Audio:

PA system for Dance
Fixed Microphone
Mixing Desk
CD player (Standard PA system not DJ type)
Excluding DJ or DJ Equipment
*Dance floor is included in the package price but subject to availability