

standard festive season

PACKAGE 2012

CITC



we are a green conscious convention centre

Cape Town International Convention Centre

STANDARD FESTIVE SEASON PACKAGE

R395 per person including VAT

STANDARD

MENU

PLATED STARTER

Medley of steamed prawns, smoked salmon, marinated calamari & poached mussels
Served on a bed of salad greens & plum tomatoes with a mustard dill cream dressing
Smoked Salmon

MAIN COURSE – BUFFET SERVICE

Roasted lion of beef with a hot Pommery mustard and shallot crust
Succulent roast turkey with hazelnut and sage stuffing and traditional gravy
Butternut, spinach and sun dried tomato raviolis in a pimento cream sauce
Honey and cinnamon glazed carrots
Cape Malay Curry and Pilaf Rice
Traditional Yorkshire puddings
Golden roasted potatoes
Cauliflower Au Gratin
Horseradish cream
Cranberry jelly
Lamb Curry

DESSERTS – BUFFET SERVICE

Cinnamon scented apple, brioche bread and butter pudding with crème anglaise
Christmas pudding with double thick pouring cream
Freshly brewed coffee and selection of teas
Black forest gateaux
Tropical fruit salad
Bouche de Noel
Traditional trifle
Mince pies
Topsy tart
Friandise

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

Ivory napkins

Crockery/cutlery/glassware

Centre Piece per table

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.

