

banquet

PACKAGE 2012



BANQUET PACKAGE

R530.00 per person including VAT

GRAND BALLROOM

From its striking façade to its extraordinary flexibility, the Cape Town International Convention Centre is an inspiring venue.

The centre is designed to meet and fulfil the unique and varied needs of delegates and visitors. Its sub divisible multi-use convention facilities and dedicated exhibition space create a conducive environment for a variety of functions to occur simultaneously.

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

STARTERS

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

Creamy feta and walnut spring roll with a sweet fig reduction, served with a roasted beetroot and mint salad

MAIN COURSE

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

OR

Catch of the day served with parsley new potatoes, seasonal vegetables and topped with a creamy prawn and dill sauce

OR

Mango and leek stuffed chicken breast supreme on a Lyonnais potato bake with steamed 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

Cinnamon scented apple, brioche bread and butter pudding
With crème Anglaise

OR

A trio of mandarin cheesecake, tiramisu and mocha mousse served with fresh fruit and piped chocolate

Freshly brewed tea and coffee

VEGETARIAN OPTIONS

STARTER OPTION 1

Brown forest mushrooms filled with Goats cheese and gratinated set on petit seasonal bouquet accompanied by a light pomodori tomato salsa

STARTER OPTION 2

Mediterranean Aubergine, tomato, goats cheese and sweet basil stack with a herb lavash, red onion marmalade and a red pepper coulis

MAIN COURSE

OPTION 1

Creamy feta, almond and spinach ravioli in a Napoli sauce with crème fraiche and balsamic reduction

OPTION 2

Potato gnocchi tossed with roasted onions and peppers, topped with a saffron and truffle scented veloute, fresh rocket and parmesan shavings

BEVERAGES

1 x Jug of juice per table
1 x Bottle red wine per table
1 x Bottle white wine per table
1 x Bottle of still water per table

The Banquet package is subject to a minimum of 250 and a maximum of 1000 guests.

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

DÉCOR

Colour Table Cloth
Colour Napkins
Centre Piece per table
Crockery / cutlery / glassware

AUDIO VISUAL

Basic audio visual and lighting equipment

