

wedding gold

PACKAGE 2012

CCI
CC



we are a green conscious convention centre

Cape Town International Convention Centre

WEDDING PACKAGE GOLD

R415.00 per person Including VAT

GOLD

DECOR

CTICC Standard Linen
Colour Overlays
Candle Holders/Candles
Centre Piece per table

MENU

Buffet Menu

BEVERAGES

Beverages Per Table
1 x Bottle of White Wine
1 x Bottle of Red Wine
1 x Jug of Juice
1 x Bottle of Sparkling Wine
(alcoholic/non alcoholic)

PARKING

MENU OPTION 1

STARTER - PLATTERS SERVED TO THE TABLE

Chicken Tikka with raita
Potato and coriander samoosas
North Indian lamb shami kebabs
Tandoori spiced linefish skewers with lime
Poppadums with mint dipping sauce
vegetable pakora

MAIN COURSE - BUFFET

Chicken korma
Lamb rogan josh
Massala spiced linefish
Basmati rice
Breyani and Chana dahl
Potatoes with cumin seeds

DESSERTS

Soji (warm semolina pudding)
Fresh tropical fruit salad with coconut and mint
Malay milk tartlets
Assorted indian sweetmeats



MENU OPTION 2

STARTER - PLATTERS SERVED TO THE TABLE

Greek style mezze platter with grilled marinated vegetables, dips and pitas
Poached prawns in a Marie rose dressing
Grilled chicken satays with peanut dipping sauce
Thai spiced beef noodle salad with tropical fruit
Smoked salmon with rye bread, cream cheese and capers
Baker's basket of fresh breads and bread rolls

MAIN COURSE - BUFFET

Rosemary, apricot and honey roasted leg of lamb with a pesto jus
Paprika roasted potatoes
Grilled fillets of fresh Cape linefish with a lemon and herb beurre blanc
Parsley buttered new potatoes
Chicken picatta with parmesan cheese, sage and buttered noodles
Roasted seasonal vegetables
Butternut, spinach and almond raviolis in a creamy pimento sauce

DESSERTS - BUFFET

Classic crème brûlée
Tangerine scented panna cotta
Decadent mocha chocolate tart with double espresso parf
Marbled raspberry and white chocolate cheesecake with a cherry glaze
Mini fruit tartlets
Malva pudding with crème Anglaise
Traditional croquenbouche

