



**DELUXE
BANQUET
PACKAGE**

WINTER WARMER PROMOTION

Experience Extraordinary
Cape Town International Convention Centre



R780.00
per person
incl. VAT
with complimentary
pre-drinks



**DELUXE
BANQUET PACKAGE**

Inspired by a passion for fine dining and a commitment to creating exceptional experiences, the Cape Town International Convention Centre (CTICC) offers a range of unique and innovative banqueting packages specifically designed for anyone with a taste for the finer things in life.

THE CTICC BANQUET PACKAGE

An inspiration banquet experience awaits your guests in one of the CTICC's banqueting venues. Choose to celebrate a unique occasion in our Grand Ballroom, modern Hall 10 of CTICC 2 or our intimate Roof Terrace Room.

Offering unsurpassed views over the Cape Town city centre, these venues each have unique qualities. Our Grand Ballroom offers 1 876m² of subdivisible space and is a special day or nighttime venue with the cityscape as backdrop. The Roof Terrace Room is designed to maximise natural light, offering an open-air terrace and reception foyer and seamless flexibility. Hall 10 with its balcony overlooking Cape Town Harbour and acoustic kites combines practicality with grandeur.

All venues are easily and discretely serviced by fully equipped CTICC satellite kitchens that are manned by teams of world-class chefs with a well-earned reputation for creating exceptional cuisine that transforms dining into an extraordinary taste experience.

An extensive three-course menu is delivered to your guests by the CTICC's experienced service team comprising fully-trained waitrons with a proven passion for personal guest attention and consistently exceptional service.

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of ingredients allergic to those consuming it as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, sesame seeds and nuts.

DELUXE BANQUET PACKAGE (continued)

3 COURSE SET MENU (STARTER, MAIN COURSE AND DESSERT)

Includes bread board of homemade breads (including banting bread), rolls, grissini sticks, salted butter, Humus and smoked snoek pâté)

Premium items carry a surcharge as stated per item below

Please select 1 dish per course from the selection below to form the menu for your event

If you require a choice of different dishes on the day of your event – surcharges will apply as follows:

R40 per each extra starter

R60 per each extra main course

R40 per each extra dessert

- Dietary requirements will be catered separately to specified requirements at no extra cost per person (Vegetarian, gluten free, etc.)
- The CTICC is Halaal certified for all food prepared on our premises
- Any Kosher meal requirements will carry a surcharge as this will need to be bought in from a subcontracted supplier.

STARTERS

COLD STARTERS

- Octopus carpaccio with wild rocket, heirloom tomatoes, pickled mushrooms, basil oil, cucumber
- Tandoori kingklip, corn, kombucha cucumber, yuzu and squid ink crisps
- Hot smoked salmon with snoek pâté and fennel salad with fresh peas and roasted baby turnips and roasted baby beetroot
- Beef carpaccio served with roasted baby beetroot, parmesan, rocket, basil pesto and balsamic glaze
- Queen prawns, lemon verbena, BBQ carrot, kohlrabi and oats
- Pickled baby beetroot salad with quinoa, hazelnuts, feta, grilled onion, baby spinach
- Textures of tomato salad with buffalo mozzarella, basil, chopped olives, basil pesto and aged balsamic
- Terrine of duck confit, pistachio and cranberry with a pickled kumquat salsa, toasted brioche and baby herb salad
- Trout carpaccio with artisanal buffalo mozzarella, heirloom tomatoes, soy sauce, yuzu olives and baby leaves
R15 Surcharge
- Smoked salmon and prawn stack with fresh rocket, lemon segments, basil oil, green beans & peppadew dressing
R25 Surcharge

HOT STARTERS

- Warm tomato, olive and 3 cheese tart with rocket salad and basil dressing
- Tower of massala marinated vegetables presented on a naan croute with chickpea salsa, yoghurt and tamarind dressing
- Chicken tagine on aromatic couscous with chargrilled lemon and coriander yoghurt
- Wild mushroom risotto with roasted baby onions, parmesan shavings, basil foam and micro greens on a grilled portabella mushroom
- Cream of pumpkin & parmesan soup, sage & herb brioche
- Trio of salmon – grilled miso salmon skewer with baby spinach salad, salmon and potato fish cake with lime crème fraîche,
- Hot smoked salmon with braised fennel
R25 Surcharge

DELUXE BANQUET PACKAGE (continued)

MAIN COURSE

FISH AND SEAFOOD MAIN COURSES

- Duo of West Coast sole & smoked hake rolls with roasted sesame sweet potatoes, spiced fine beans and a Cape Malay curry sauce
- Oven roasted kingklip, potato and spinach bake, butternut purée, buttered baby vegetables, chive & lime butter sauce
- Chargrilled tuna with baby vegetables, artichoke & olives served with buttered new potatoes and gremolata
- Crispy kabaljou fillet, mussels, sea lettuce, leeks and saffron potato fondant, creamed garlic velouté
- Pan-fried norwegian salmon, served with sautéed fine beans, warm baby potato & confit tomato salad with caper butter sauce
R 35 Surcharge
- Whole lobster thermidor, grilled baby vegetables, pesto linguine and seafood vichyssoise
R165 Surcharge

MEAT AND GAME MAIN COURSES

- Free range ostrich fillet, beef cheeks, deboned oxtail, pearl onion, potato fondant, broccoli and peppercorn jus
- Beef tenderloin, slow cooked beef short rib, crispy smoked brisket tagine spheres, carrot purée, baby root vegetables
- Grilled fillet of beef with duck liver mousse, wild mushroom, grilled baby vegetables, truffled potato bake and rosemary jus
- Braised lamb shank, balsamic onion & mushroom confit, pea & mint mash, roast root vegetables, thyme jus
- Namaqualand lamb medallions, thyme jus, soft parmesan polenta, sautéed red baby spinach and green figs in buchu syrup
R35 Surcharge
- Roasted rack of herb crusted lamb, redcurrant & rosemary sauce, fondant potato, grilled baby vegetables
R45 Surcharge

POULTRY MAIN COURSES

- Citrus duck breast and thyme confit duck leg, roasted turnip purée, pea purée, baby carrots, wilted baby spinach and citrus jus
- Roasted supreme of corn-fed chicken, roasted pumpkin and potato gnocchi, baby spinach and wild mushroom cream sauce
- Smoked duck breast, slow cooked crispy duck leg, fondant potato, braised red cabbage, buttered baby vegetables and black cherry sauce
- Tandoori spiced fillet of ostrich, crispy-pulled ostrich, parsnip puree, roasted root vegetables, rooibos jus and peach chutney
- Confit duck leg, duck liver parfait, spring onion mash, spinach, spiced lentils, baby vegetables and jus
- Cape Malay curried chicken supreme and baby vegetables, yellow basmati and sultana rice, coriander yoghurt, poppadum crisp and tomato sambal

DELUXE BANQUET PACKAGE (continued)

DESSERT

- Granny Smith tarte tatin with vanilla panna cotta, apple sorbet, salted caramel and hazelnut crumble
- Traditional Malva pudding, madagascan vanilla ice cream, caramel schemer, milk chocolate
- Creamy milk tart, mandarin marmalade, hibiscus and elderberry sauce, pink grapefruit jelly and sesame wafer
- Dark chocolate devil's cake, milk chocolate and cream bavaroise, crushed honeycomb, dark chocolate and Strawberry sorbet
- Buttermilk pannacotta, mango sorbet, passion fruit gel, white chocolate and almond shard
- Sticky toffee pudding, dulce de leche sauce, dark chocolate ice cream
- Caramel banana cheesecake, chocolate crumble, toasted almonds, vanilla ice cream
- Lime meringue tart, citrus gel, orange financier, frozen yoghurt
- Double mint slice, stracciatella ice cream, candied almond nuggets
- Traditional tiramisu, espresso biscuit with mascarpone crème, amaretti cookie, chocolate cigar
- Chef's selection of dainty petit fours
- South African cheese plate with preserves, sultana bread, crackers and fresh fruit

R25 Surcharge

Include the following items with your dessert:

- Speciality coffees: r24.00 Per person

Please note that the CTICC kitchen is Halal certified. Surcharges will apply to strictly Kosher meals.

BEVERAGES

- 1 X bottle red wine per table
- 1 X bottle white wine per table
- 1 X bottle of still water per table

DÉCOR

- Colour table cloth
- Colour napkins
- Centrepiece per table
- Silver or glass base plate
- Crockery/cutlery/glassware

* The décor included in the package is for a table setting of 10 guests per table.

DELUXE BANQUET PACKAGE (continued)

AUDIO VISUAL

- Pa system with a lectern microphone, 2 x cordless microphones
- CD player
- Standard screen
- Projector
- Basic lighting incl. LED floor fixtures for lighting up of walls
- Lectern
- Sound technician
- AV technician
- Lighting technician

INCLUSIONS

- Medics (for 50+ pax)
- Parking

YOU'RE GOING
TO LOVE OUR
**WINTER
SPECIALS**

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CTICC 1: Convention Square, 1 Lower Long Street, Cape Town 8001, South Africa

GPS co-ordinates: - 33.915141°, 18,425657°

CTICC 2: Corner of Heerengracht & Rua Bartholomeu Dias, Foreshore, Cape Town 8001, South Africa

GPS co-ordinates: - 33.91747°, 18,42908°

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we are a green conscious convention centre