



**STANDARD
BANQUET
PACKAGE**

WINTER WARMER PROMOTION

Experience Extraordinary
Cape Town International Convention Centre

R525.00
per person
incl. VAT
with complimentary
pre-drinks



STANDARD BANQUET PACKAGE

MENU

COCKTAIL OPTION

Canapé snacks

- Walnut blinis with glazed figs, pear relish and Roquefort mousse
- Mini Yorkshire pudding filled with roast beef shavings and horseradish cream
- Mini vegetable empanada (served with avocado-cream dipping sauce)
- Katafi wrapped tiger prawn, summer truffle and lime mayonnaise
- Duck pancake with spring onion and plum sauce

Bowl food

- Thai Green chicken curry with Basmati rice, chilli & yoghurt
- Stir fried turkey with Bok Choy, oyster mushrooms, soy and egg noodles
- Quinoa, spinach, roasted butternut squash, beetroot, Mung beans, Alfalfa, mixed cress, pumpkin seeds in a thick French dressing

Live gelato station

- Crisp medium wafer cones topped with gelato and your favourite toppings by our accomplished gelateria staff!
- Flavours include but not limited to: pistachio, choc mint, coffee and vanilla gelato
- Fresh Sorbets also available
- Chocolate sprinkles, rainbow sprinkles, chocolate nibs, peppermint sprinkles, etc.

Dessert

Homemade sweet treats made right here in our kitchens

Goodies included listed below:

- Lemon meringue tartlets
- Milk tartlets
- Chocolate eclairs
- Fruit tartlets
- Assorted cheesecakes
- Chocolate brownies
- Peanut, caramel and chocolate pies

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.

STANDARD BANQUET PACKAGE (continued)

PLATED DINNER OPTION

4 Course menu (Amuse Bouche, Starter, main Course and Dessert)

- Includes bread board of homemade breads (including banting bread), rolls, grissini sticks, salted butter, humus and smoked snoek pate)
- 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

Amuse Bouche

- Twice baked carrot soufflé in Baumkuchen collar with parmesan foam and pea purée
- Prawn cocktail, avocado mousse and shredded lettuce verrine
- Salmon sashimi, avocado, wasabi, cucumber and yuzu dressing
- Smoked ostrich, pickled carrot purée and fresh rocket in coriander pesto
- Crab and creamed caper stack, tomato, cucumber and green tea jelly
- Chicken parfait, passionfruit gel, olive tapenade and macon puff
- Slow cooked chicken breast, curried corn, cashew and crispy flat leaf parsley

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 Confit of duck, 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

STANDARD BANQUET PACKAGE (continued)

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 chick pea 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 portobello 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

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 (gf, nf)
- Pan fried norwegian salmon, served with sautéed fine beans, warm baby potato & confit tomato salad with caper butter sauce
R35 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

YOU'RE GOING
TO LOVE OUR
WINTER
SPECIALS

STANDARD BANQUET PACKAGE (continued)

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 purée, 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

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 & 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, straciatella Ice cream, candied almond nuggets
- Traditional Tiramisu, espresso biscuit with mascarpone crème, amaretti cookie, chocolate cigar
- Chefs Selection of dainty petit fours
- South African Cheese plate with preserves, sultana bread, crackers and fresh fruit

R25 Surcharge

BUFFET OPTION 1

STARTERS

Cold Starters

- Artisanal Bread Display (Olive rolls, soft rolls, Ciabatta loaf, grissini sticks)
- Malay style pickled fish
- Caprese Salad (Buffalo mozzarella, tomato, toasted pine nuts, rocket and basil pesto)
- Interactive Salad Station (Cucumber, cherry tomato, baby herb salad, red onion, peppers, feta cheese, croutons, black olives, green olives, Caesar dressing, vinaigrette, olive oil, balsamic vinegar, basil pesto)
- Smoked Chicken Salad (Orzo, zucchini, tomato, mint and capers with parmesan shavings & lemon dressing)
- Antipasti Platter (Beef & chicken Pastrami, beef Salami, smoked beef, marinated artichokes, peppadews and wild rocket)
- Pickled baby beetroot Salad (Quinoa, hazelnuts, feta, grilled onion, baby spinach)

STANDARD BANQUET PACKAGE (continued)

Hot Starters

- Crispy Buttermilk Chicken (Lemon aioli)
- West Coast Mussels (In creamy lemon and garlic sauce)

MAIN COURSE

- Grilled Kingklip (Seafood bisque sauce)
- Cape Chicken & Prawn Curry (Tomato sambal, homemade chutney, poppadums, Raita)
- Roast Potatoes (Rosemary and Extra virgin olive oil)
- Steamed Basmati Rice
- Grilled Seasonal vegetables (Thyme, black pepper and butter)
- Roasted butternut (With green beans and mustard seeds)
- Spinach and Feta Linguini (Basil pesto, olives and fresh cracked black pepper)

CARVERY STATION

- Roast leg of lamb (with mint gravy)
- Roasted beef sirloin (with rosemary gravy)
- Roast turkey with stuffing
- Condiments (mint jelly, English, Dijon and whole grain mustards, creamed horseradish)

DESSERT

- Double chocolate brownies (whipped ganache)
- Mini apple crumbles (sweet spice cream)
- Baked vanilla cheesecakes (with cocoa crumble)
- Sliced seasonal fruits (star anise syrup)
- Berry pavlova (white chocolate and vanilla mousse)

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 Bottle of sparkling wine or mineral water

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STANDARD BANQUET PACKAGE (continued)

AUDIO VISUAL

PA system with a lectern microphone, 2 x cordless microphones
CD player
Lectern
Sound technician

DÉCOR

CTICC standard linen, white cloth
Colour napkins
Colour overlays
Standard crockery / cutlery / glassware
Centrepiece per table
Chair sashes

Include the following to add value to your event:

Photography/Selfie box - R 3500.00

INCLUSIONS

Medics (for 50+ pax)
Parking

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

The Festive Season 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.

CTICC

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

