

CTICC

2017



FULL DAY BUSINESS CONFERENCE PACKAGE
BALLROOM AND AUDITORIUM

Cape Town International Convention Centre

2017

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FULL DAY BUSINESS CONFERENCE PACKAGE | BALLROOM AND AUDITORIA



R695.00 per delegate including VAT

(minimum amount of 220 delegates)

Package includes:

One plenary room venue hire with natural light (subject to event requirements), excluding catering area
Registration station
Arrival coffee, tea and refreshments
Mid-morning coffee, tea and refreshments
Standing buffet lunch organic
Mid-afternoon coffee, tea and refreshments
Jugs of water, mints and environmentally friendly stationery
Security guard for plenary venue

Standard equipment in the plenary venue, inclusive of the following:

- 2 Screens (availability subject to standard seating configuration of the allocated venue)
- Laser pointer
- 2 Data projectors
- Flipchart and markers/pens
- Lectern
- PA system with 2 tabletop microphones, 1 lectern microphone, 2 cordless microphones, CD player and a dedicated sound and AV technician
- Infrastructure with plug points for telephone, data and additional audio visual connection
- Motorised blackout screens (depending on allocation of venue)
- One schoolroom or cinema style set up per day, depending on the venue
- Parking
- Internet access at no additional cost, depending on usage requirements
- Medic

Access to the allocated venues is from 06h00 – 17h00, inclusive of build-up and breakdown time.

Dairy Free = df, Gluten Free = gf, Nut Free = nf, Seafood / Crustacean Free = sf, Vegan = ve, Vegetarian = v

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

ARRIVAL REFRESHMENTS

Choose one item per group, per refreshment break:

Group A

Mini muesli and yoghurt shots
Freshly baked muffins and mini Danish pastries
Spinach scones topped with caramelised onion and Camembert
Masala pineapple with yoghurt shot

Group B

Mini macon and egg buns
Seared salmon on crispy potato cakes with home-made chive mayonnaise
Mini toasts with savoury mince and wedges and slow boiled eggs
Petit croissants filled seared beef, home pickled cucumber and creamed mustard

MID-MORNING REFRESHMENTS

Choose one item per group, per refreshment break:

Group A

Selection of closed and open sandwiches
Cookie jars and biscuit selection
Pumpkin seed and cranberry crunchies
Bruschetta topped with hummus, roasted vine tomatoes and parsley pesto
Salted pretzels with pastrami, horseradish and marinated tomatoes

Group B

Slow roasted lamb, pulled and presented on pita with cream cheese and honey
Crispy mushroom pillows with blue cheese
Spicy duck pancakes with salad of carrot, spring onion and peanuts
Pickle pot, marinated olives with parsley and feta and roasted baby marrow

MID-AFTERNOON REFRESHMENTS

Choose one item per group, per refreshment break:

Group A

Mini health bars and chocolate brownies
Fresh fruit
Chocolate macaroons with chocolate mousse shots
Avocado, red onion with tomato salsa with butternut chips

Group B

Rare beef fillet medallion on rösti with a roasted pepper and onion salad
Tiramisu style biscuits and a layer of mocha biscuits with mascarpone / honey mousse
Classic custard slices
Spiced lamb kofta and cucumber yoghurt shot
Butter bean and roti wraps with tomato chutney

LUNCH OPTIONS**LUNCH OPTION 1**

Fresh baked artisan bread rolls and cultured butter

COLD

Heirloom tomato, baby mozzarella, cannellini bean and basil (gf, nf)
Boiled hens egg, roasted baby potato chats, green beans and grain mustard dressing (gf, nf)
Locally cured meats, grilled asparagus, peppered apricots and chicory (gf, nf)

HOT

Spinach and feta ravioli, semi dried tomato pesto and wilted rocket (v)
Franschhoek salmon, coriander and preserved lemon couscous (gf)
Mahogany chicken in satay sauce, fragrant rice and prawn crackers

DESSERT

Fresh and stewed seasonal fruits, honey and vanilla yoghurt (gf, nf)
Selection of fine Cape cheese, peppered apricots, cranberries and crisp wafers
Classic petit chocolate brownies with strawberries and cream
Mini melk tarts

LUNCH OPTION 2

Fresh baked artisan bread rolls and cultured butter

COLD

Red and white cabbage coleslaw (v)
Smoked turkey, cucumber, spring onion, and pickled beetroot (gf)
Baby cos, shaved red onion, roasted mushrooms and blue cheese dressing (gf, nf, v)

HOT

Wagyu beef meatball slider, bush tomato relish, spinach and spiced potato wedges (gf)
Cajun spiced prawns, roast peppers, charred sweet corn and kidney beans (gf, nf)
Baby marrow and eggplant tortilla, sour cream, pico de gallo and chipotle mayonnaise (v)

DESSERT

Fresh and stewed seasonal fruits, honey and vanilla yoghurt (gf, nf)
Selection of fine Cape cheese, peppered apricots, cranberries and crisp wafers
Petit raspberry and apple crumbles with vanilla cream
Mini nougat with almonds and cranberries

LUNCH OPTION 3

Fresh baked artisan bread rolls and cultured butter

COLD

Bombay style tomato, onion and coriander salad
Cucumber, spiced green beans, spinach and lime pickle dressing (gf, nf, v)
Cumin scented roast beef minted yellow split pea salad (gf, nf)

HOT

Malai tikka chicken (gf)
SASSI green listed fish, curry leaf and cumin crumble (gf)
Cauliflower, mushroom and pea pilau (gf, v)
Poppadums, mango chutney, raita

DESSERT

Fresh and stewed seasonal fruits, honey and vanilla yoghurt (gf, nf)
Selection of fine Cape cheese, peppered apricots, cranberries and crisp wafers
Lemon cheese cake
Chocolate mousse
Fruit and nut fudge

LUNCH OPTION 4

Fresh baked artisan bread rolls and cultured butter

COLD

Roast beetroot, goats cheese, truffle and toasted sunflower seeds (gf, nf, v)
Mesculin and summer vegetable salad (gf, nf, v)
Red quinoa, apricot, celery and walnut salad (v)

HOT

Slow roast beef, balsamic onions, baked potato chats and spring cabbage (gf, nf)
Prawn burger, brioche bun, cocktail sauce and vine tomato
Penne, roasted pumpkin, mushroom and chives (v)

DESSERT

Fresh and stewed seasonal fruits, honey and vanilla yoghurt (gf, nf)
Classic custard slices
Tiramisu

LUNCH OPTION 5

Fresh baked artisan bread rolls and cultured butter

COLD

Five spice roasted sweet potatoes, water chestnuts, black onion seeds (gf, nf)
Chinese leaf, spring onion, spicy pickled cucumber (gf, nf, v)
Thai style beef, Asian slaw

HOT

Chicken stir fry, cashew nuts, nam jim and cassava crackers
Fragrant jasmine rice
Steamed salmon, bok choy and lemon grass and soy dressing
Fried eggplant with basil leaves (gf, nf, v)

DESSERT

Litchis with coconut ice-cream
Banana fritters with honey
Fresh fruit skewers

LUNCH OPTION 6

Fresh baked artisan bread rolls and cultured butter

COLD

Free range hens eggs, sun ripened tomatoes, green beans and olives (v)
Farfalle pasta, smoked salmon, lemon, dill and shallot mayonnaise (gf)
Shaved fennel, radish, mizuna and balsamic dressing (gf, v)

HOT

Baked sustainable fish caponata and pesto (gf, nf)
Korean style BBQ chicken with kimchi (gf, nf)
Seasonal market vegetables and lemon extra virgin olive oil (gf, nf, v)
Spinach and feta frittata (v)

DESSERT

Chocolate mousse cups
Almond steeped cake
Apple compote with vanilla yoghurt

All menus can be customised as per your requirements.

Please note that the CTICC kitchen is Halaal certified. Surcharges will apply for strictly kosher meals.

CTICC



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we are a green conscious convention centre