

# Winter Warmer Packages

CTICC



## Banquet Meeting Room Package 2017

COME IN FROM THE COLD

Book and host your CTICC packaged event by 31 July 2017, mention the promo code **'Winter'**, and each of your guests will also enjoy:

Free pre-drinks, a hearty soup AND a delicious hot chocolate.



**R550.00**  
per person  
incl. VAT

A hot package deal from the CTICC



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 MEETING ROOM BANQUET PACKAGE**

With four spacious Meeting Rooms of varying sizes available, the CTICC is the perfect venue for any medium-sized banquet of up to 300 guests.

Each venue is fully customisable and sub-divisible and offers easy flow of guests to a variety of conservatories and landings that are perfect for pre-dining socialising, cocktails or networking.

The Meeting Rooms are serviced by a number of the CTICC's world-class kitchens, where the centre's renowned chefs create cuisine masterpieces to delight even the most discerning of guests.

Giving your diners the personal attention they require is a team of fully trained service professionals managed by a dedicated CTICC events service expert who is on-hand to instantly respond to any needs or requests.

# MENU

(Please select one item for each course)

## STARTERS

- Thinly sliced beef carpaccio served with roasted baby beetroot, watercress, parmesan and olive oil.
- Lightly smoked mozzarella cheese and beef steak tomato served with rocket and dressed with apple balsamic vinaigrette.
- Fresh tuna carpaccio, rocket, parmesan shavings and roasted sesame and garlic dressing.
- Chilled broccoli soufflé with parmesan crisp and chickpea puree and farm bread.
- Cold smoked salmon trout salad with dill new potatoes, asparagus, watercress crème fraîche and horseradish dressing.
- Crispy poached egg with dill new potatoes, asparagus, watercress crème fraîche and horseradish dressing.
- Tea smoked duck, roasted beetroot, apple and fennel aioli.
- Slivers of marinated chicken supreme with radish, mange tout, salted nuts and watercress.
- Rich Cape crayfish bisque topped with a chive cream.
- Mozzarella, sweet basil and almond ravioli napped with a tomato sauce aioli.
- East African prawn and coriander coconut soup.
- Cream of forest mushroom soup.
- Linguine pasta with hot smoked salmon, prawns and mussels in a delicate dill beurre blanc.

## MAIN COURSE

- Tandoori spiced fillet of ostrich served with parsnip puree, roasted root vegetables and peach chutney.
- Slow roasted lamb shank served on a butternut and potato puree with seasonal vegetables.
- Wild mushroom ravioli served on sautéed spinach with truffle velouté.
- Herbed risotto served with ratatouille vegetables and basil pesto.
- Potato gnocchi served with Mediterranean vegetables, creamy garlic sauce, watercress and shaved parmesan.
- Breast of chicken stuffed with ricotta and leeks, beef reduction, roasted fingerling potato wedges, French green beans and roasted root vegetables.
- Lemon thyme chicken supreme served with rösti potatoes, snap peas and red and yellow peppers.
- Duck breast glazed with orange teriyaki sauce, garnished with pears, jasmine rice in banana leaf, heirloom carrots and snap peas.
- Fresh sustainable fish with chervil beurre blanc, a timbale of quinoa, broccolini, mini patty pan squash and baby top carrots.
- Beef medallion with crispy onion, slow cooked short rib and chilli beef sausage with tomato chutney presented with fondant potato and mushroom medley, finished with beef fume.
- Seared beef fillet presented on sweet potato gnocchi with onion, leek and carrot served with red pepper and jalapeno sauce.
- Free range ostrich fillet, beef cheeks, deboned oxtail, pearl onion, potato fondant, broccoli and white peppercorn jus.
- Gurnard, smoked mackerel samoosa, barley, fine bean with feta, ginger, pineapple caviar and tomato peels.
- Quail supreme with petit quail pie filled with quail confit, poached quail egg presented on cauliflower and almond purée with roasted beetroot and runner beans.
- Butter seared loin of lamb with chorizo, pearl of potato, savoy cabbage and macon served with veal jus and Café de Paris butter.

## DESSERT

- Italian tiramisu served with raspberry compote and chocolate coffee beans.
- Apple tart tin with vanilla ice cream and an almond tuiles.
- Baked lemon scented cheese cake with fresh fruit and toasted almonds.
- Vanilla pannacotta served with granadilla.
- Iced white chocolate parfait with seasonal fruit and mixed berry coulis.
- Crème brûlée.
- Baked chocolate pudding with peanut brittle and crème Anglaise.
- Pomegranate verinn, pannacotta with pomegranate jelly and a salad of orange, grapefruit, sweet pea tendrils and Madeira croutons with shards of black pepper and meringue.
- "Pudding at my mothers table" (served to the table family style) a fridge tart, my mothers apple pie, custard and ice cream.
- South African cheese and biscuit platter (2 per table).
- Selection of pastry chef's friandise.

### **Include the following items with your dessert:**

- Speciality coffees: R24.00 per person

### **Note From the Chef:**

These are merely guidelines and we will customise a menu to your needs and taste.

## PACKAGE INCLUDES:

### **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

### **Décor**

- CTICC cream table cloths and napkins
- Centrepiece per table
- Standard crockery / cutlery / glassware

\* Décor is included for 10 pax at a table.

### **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

### **Please note that the CTICC kitchen is Halaal certified.**

Surcharges will apply for strictly kosher meals.

Medic included in your package.

### **NOTE**

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





The heat is on at the CTICC this winter!

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