

CTICC



# PLATINUM FESTIVE PACKAGE

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R660.00 per person including VAT | minimum 50; maximum 100



Venue allocation is at the discretion of the CTICC

## MENU

### Cocktail option

Please choose 10 items from the choices below to make up your cocktail menu.

## COLD COCKTAIL MENU ITEMS

### Seafood

- Smoked trout with a horseradish cream on rye
- Smoked trout pâté with seaweed (gf)
- Lemon-cured salmon on cauliflower with sour cream (gf)
- Smoked trout with pickles, Danish feta and sesame
- Seared tuna on potato latkes
- Ceviche with radish, onion and lime chilli marinade (gf)
- Oyster in soya chilli dressing

### Soups

- Gazpacho (gf)
- Vichyssoise soup with chives (gf)

### Vegetarian

- Tomato mozzarella with basil pesto and toasted pine nuts
- Beetroot roulade with chevin, rocket and black pepper (gf)
- Mushroom custard with a pickled mushroom salad (gf)
- Onion phyllo tart with brie cheese
- Chickpea and courgette fritter (gf)

### Poultry

- Cajun spiced chicken and sweet piquanté pepper cream cheese (gf)
- Seared duck on brioche with prune purée
- Chicken liver pâté on wholewheat with red onion marmalade
- Duck wraps with hoisin sauce

## Meat

- Beef tartare with onion and mustard on Cape seed bread (gf)
- Rare roast beef, gherkin and mustard crostini
- Pepper cured beef with baba ghanoush on baby gem lettuce (gf)
- Smoked ostrich carpaccio with a mustard mayonnaise and Parmesan cheese (gf)
- Lightly smoked lamb rump on ciabatta, herb and garlic cream cheese, and rocket
- Biltong gougères (biltong puffs)

## Sushi selection

- Salmon maki (gf)
- Tuna maki (gf)
- Avocado maki (gf)
- Cucumber maki (gf)
- Prawn and avocado inside out roll (gf)
- Salmon roses (gf)

## WARM COCKTAIL MENU ITEMS

### Seafood

- Crumbed prawns, sweet and sour dipping sauce
- Thai-style fish cakes with a lime dressing and avocado salsa (gf)
- Salmon and caper tartlet
- Salt and pepper fried calamari with a smoked aioli (gf)
- Fried fish and chips cones with a tartare sauce
- Prawn tempura with sweet and sour sauce

### Soups

- Mushroom soup with sour cream (gf)
- Asparagus soup with truffle oil (gf)

### Vegetarian

- Chilli poppers
- Pear, celery and gorgonzola empanada
- Potato samoosas
- Falafel with hummus in pita
- Vegetable spring rolls and dipping sauce
- Feta and spinach quiche
- Tempura-fried vegetables
- Mushroom tartlets

## Poultry

- Spicy duck in steamed buns with sprouts and spring onion
- Southern-fried chicken pieces
- Chicken satays with coconut and peanut sauce (gf)
- Chicken dumplings
- Soya and honey-marinated chicken drumsticks
- Duck bitterballen with mustard mayonnaise
- Curried chicken empanada

## Meat

- Beef satay with oyster sauce
- Crumbed beef frikkadels, homemade chutney
- Cocktail sausage selection with mustards
- Mini bobotie puff pastry pies
- Pulled lamb pita with hummus and yoghurt
- BBQ beef ribs (gf)
- Macon-wrapped jalapeño poppers
- Lamb and apricot kebabs (gf)
- Lamb koftas with coriander dipping sauce (gf)

## DESSERT COCKTAIL MENU ITEMS

- Tiramisu Paris-Brest
- Malay coconut doughnuts
- Seasonal fresh fruit kebabs (gf)
- Chocolate lamingtons
- Petit key lime tartlets
- Mini doughnuts
- Mini brûlée (gf)
- Chocolate-dipped strawberries (gf)
- Macarons (gf)

## PLATED SET MENU OPTION

Set menu prices include homemade breads (including banting bread), rolls, grissini sticks, salted butter, flavoured butter and hummus.

*Please select one dish per course to form the menu for your event.*

### Cold starters

- Smoked salmon and new potato terrine with pickled pearl onion and masala mayonnaise
- Pressed confit chicken and leek terrine with curried parsnip cream and sourdough crouton
- Octopus carpaccio with wild rocket, heirloom tomatoes, pickled mushrooms, basil oil and cucumber
- Tandoori kingklip, corn, kombucha cucumber, yuzu and squid ink crisps (df, gf, nf)
- Hot smoked salmon with snoek pâté and fennel salad with fresh peas, roasted baby turnips and roasted baby beetroot
- Smoked ostrich carpaccio served with roasted baby beetroot, Parmesan, rocket, basil pesto and balsamic glaze
- Pepper-seared duck breast, chicken liver parfait, poached pear and cashew nut salad, with brioche toast
- Pickled baby beetroot salad with quinoa, hazelnuts, feta, grilled onion and baby spinach
- Textures of tomato salad with buffalo mozzarella, basil, chopped olives, basil pesto and aged balsamic
- Beetroot tart, smoked garlic and onion purée, rocket salad, fromage blanc and toasted hazelnuts herb salad
- Trout carpaccio with artisanal buffalo mozzarella, heirloom tomatoes, soy sauce, yuzu, olives and baby leaves
- Smoked salmon and prawn stack with fresh rocket, lemon segments, basil oil, green beans and piquanté pepper dressing (R25.00 surcharge)

### Hot starters

- Spicy chorizo and potato soup with picked parsley and olive oil
- Field mushroom velouté with crème fraîche and truffled cauliflower panna cotta
- Warm tomato, olive and three-cheese tart with rocket salad and basil dressing
- Tower of masala-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 Portobello mushroom
- Cream of pumpkin and Parmesan soup, sage and herb brioche
- Mussel and corn chowder with garlic bread
- Asparagus soup with a soft poached egg and truffle oil

## MAIN COURSES

### Fish and seafood

- Pine nut and parsley crusted kingklip with garlic sautéed bok choy, pickled Spanish onion, vannamei prawn tails and prawn velouté
- Grilled escallop of Norwegian salmon with new potato, courgette and mushroom ragout with mussel velouté
- Duo of West Coast sole and 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 and lime butter sauce
- Chargrilled tuna with baby vegetables, artichoke and olives served with buttered new potatoes and gremolata
- Pan-fried Norwegian salmon, served with sautéed fine beans, warm baby potato and confit tomato salad with caper butter sauce

## Meat and game

- Braised lamb neck with roast root vegetables, butter poached potato fondant and confit garlic jus
- 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 and 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 and mushroom confit, pea and mint mash, roast root vegetables and thyme jus
- Roasted deboned leg of lamb roll, pommes fondant, tomato and garlic confit, pulled braised shoulder, green beans and mushroom cream sauce
- Roasted rack of herb-crusted lamb, redcurrant and rosemary sauce, fondant potato and grilled baby vegetables (R70.00 surcharge)

## Poultry

- Confit chicken supreme with chilli and garlic bok choy, sweet corn royale, potato fondant with creamed shallot jus
- 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, poppadom crisp and tomato sambal

## Desserts

- Trio of citrus of ruby grapefruit meringue tart slice, orange cheesecake and lemon sorbet
- Granny Smith tarte tatin with vanilla pannacotta, apple sorbet, salted caramel and hazelnut crumble
- Traditional malva pudding, Madagascan vanilla ice cream, caramel schemer and milk chocolate
- Creamy milk tart, mandarin marmalade, hibiscus and elderberry sauce, pink grapefruit jelly and sesame wafer (nf)
- Dark chocolate cake, milk chocolate and cream bavarois, 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 and dark chocolate ice cream
- Caramel banana cheesecake, chocolate crumble, toasted almonds, vanilla ice cream, lime meringue tart, citrus gel, orange financier and frozen yoghurt
- Traditional tiramisu, espresso biscuit with Mascarpone w, amaretti cookie and chocolate cigar

- Chef's selection of mini desserts served on stands, one per table
- South African cheese plate with preserves, sultana bread, crackers and fresh fruit (R30.00 surcharge)

*This menu can be customised to meet your requirements.*

## Beverages | included in the package

- 1 x bottle of white wine or white grape juice per table
- 1 x bottle of red wine or red grape juice per table
- 1 x bottle of sparkling wine or mineral water per table

## Décor

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

## Audio-visual

- PA system with a lectern microphone
- 2 x cordless microphones
- Media player
- LCD lectern
- Multi-skilled technician (on-call if the venue is a meeting room)

## Inclusions

- 1 x ILS Medic (ILS) (a BLS Medic will be quoted if numbers exceed 1 000 people)
- Parking