

PACKAGES

FULL-DAY CONFERENCE PACKAGE

BALLROOM

MINIMUM OF 250 DELEGATES

PACKAGE INCLUDES:

- One plenary room venue hire, excluding catering area
- Registration station
- Arrival filter coffee, tea and refreshments
- Mid-morning filter coffee, tea and refreshments
- Standing buffet lunch
- Mid-afternoon filter coffee, tea and refreshments
- Mineral water (bottled in-house), mints and environmentally-friendly stationery
- Access to on-site medic (ILS) Medic services apply only to events with 130 or more attendees. Events with fewer than 130 attendees will be charged an event medic fee of R230.00 per hour
- Parking
- Security (provided for a maximum of 100 attendees in accordance with the Safety at Sports and Recreational Events Act, Act 2 of 2010 (SASREA). Any additional attendees beyond this number will require extra security personnel, calculated at one security officer per 100 attendees.)

R1 075
PER DELEGATE
(JAN – JUN 2026)
PRICE INCLUDES VAT

R1 090
PER DELEGATE
(JUL – DEC 2026)
PRICE INCLUDES VAT

STANDARD EQUIPMENT IN THE PLENARY VENUE INCLUDES:

- Presentation slide changer
- Two data projectors, switchers and splitters
- Event lighting: 12 x RGBW LEDs
- Flipchart and markers/pens
- LCD lectern
- PA system: one lectern microphone and media player
- Two multi-skilled technicians
- Infrastructure with plug points for telephone, data and additional AV connections
- Motorised blackout screens (depending on the allocation of venue)
- One schoolroom or cinema-style set-up per day, depending on the venue
- Basic Wi-Fi internet service

Access to allocated venues is from 06:00 to 17:00, inclusive of build-up and breakdown.
(cleaning and safety are not included in packages)





HALF-DAY CONFERENCE PACKAGE

BALLROOM

MINIMUM OF 250 GUESTS

PACKAGE INCLUDES:

- One plenary room venue hire, excluding catering area
 - Registration station
 - Arrival filter coffee, tea and refreshments
 - Mid-morning filter coffee, tea and refreshments
 - Standing buffet lunch
 - Mid-afternoon filter coffee, tea and refreshments
 - Mineral water (bottled in-house), mints and environmentally-friendly stationery
 - Access to on-site medic (ILS) Medic services apply only to events with 130 or more attendees. Events with fewer than 130 attendees will be charged an event medic fee of R230.00 per hour
 - Parking
- Security (provided for a maximum of 100 attendees in accordance with the Safety at Sports and Recreational Events Act, Act 2 of 2010 (SASREA). Any additional attendees beyond this number will require extra security personnel, calculated at one security officer per 100 attendees.)

R950

PER DELEGATE
(JAN – JUN 2026)
PRICE INCLUDES VAT

R965

PER DELEGATE
(JUL – DEC 2026)
PRICE INCLUDES VAT

STANDARD EQUIPMENT IN THE PLENARY VENUE INCLUDES:

- Presentation slide changer
- Two data projectors, switchers and splitters
- Event lighting: 12 x RGBW LEDs
- Flipchart and markers/pens
- LCD lectern
- PA system: one lectern microphone and media player
- Two multi-skilled technicians
- Infrastructure with plug points for telephone, data and additional AV connections
- Motorised blackout screens (depending on the allocation of venue)
- One schoolroom or cinema-style set-up per day, depending on the venue
- Basic Wi-Fi internet service

Access to allocated venues is from 06:00 to 14:00, inclusive of build-up and breakdown. (cleaning and safety are not included in packages)

FULL-DAY BUSINESS CONFERENCE PACKAGE

MEETING ROOMS

MINIMUM 30 AND MAXIMUM OF 250 DELEGATES

PACKAGE INCLUDES:

- One plenary room venue hire, including catering venue at CTICC's discretion
- Registration station
- Arrival filter coffee, tea and refreshments
- Mid-morning filter coffee, tea and refreshments
- Standing buffet lunch
- Mid-afternoon filter coffee, tea and refreshments
- Mineral water (bottled in-house), mints and environmentally-friendly stationery
- Access to on-site medic (ILS) (Medic services apply only to events with 130 or more attendees. Events with fewer than 130 attendees will be charged an event medic fee of R230.00 per hour)
- Parking
- Security (provided for a maximum of 100 attendees in accordance with the Safety at Sports and Recreational Events Act, Act 2 of 2010 (SASREA). Any additional attendees beyond this number will require extra security personnel, calculated at one security officer per 100 attendees.)

LUNCH VENUES:

- Groups fewer than 80 delegates: lunch available on the landing area
- Groups more than 80 delegates: enquire from sales executives regarding appropriate venues

STANDARD EQUIPMENT IN THE PLENARY VENUE INCLUDES:

- Screen (availability subject to standard seating configuration of allocated venue)
- Laser pointer
- Data projector
- Flipchart and markers/pens
- LCD lectern
- PA system with two tabletop microphones and one lectern microphone (excluding wireless microphone)
- On-call multi-skilled technician
- Infrastructure with plug points for telephone, data and additional AV connections

- Motorised blackout screens
- One schoolroom or cinema-style set-up per day
- Basic Wi-Fi internet service

Access to allocated venues is from 06:00 to 17:00, inclusive of build-up and breakdown (cleaning and safety are not included in package.)

R1025
PER DELEGATE
(JAN – JUN 2026)
PRICE INCLUDES VAT

R1040
PER DELEGATE
(JUL – DEC 2026)
PRICE INCLUDES VAT



HALF-DAY BUSINESS CONFERENCE PACKAGE

MEETING ROOMS

MINIMUM 30 AND MAXIMUM OF 250 DELEGATES

PACKAGE INCLUDES:

- One plenary room venue hire, including catering, venue at CTICC's discretion
- Registration station
- Arrival filter coffee, tea and refreshments
- Mid-morning filter coffee, tea and refreshments
- Standing organic buffet lunch
- Mineral water (bottled in-house), mints and environmentally-friendly stationery
- Access to on-site medic (ILS) (Medic services apply only to events with 130 or more attendees. Events with fewer than 130 attendees will be charged an event medic fee of R230.00 per hour)
- Parking
- Security (provided for a maximum of 100 attendees in accordance with the Safety at Sports and Recreational Events Act, Act 2 of 2010 (SASREA). Any additional attendees beyond this number will require extra security personnel, calculated at one security officer per 100 attendees.)

LUNCH VENUES:

- Groups fewer than 80 delegates: lunch available on the landing area
- Groups more than 80 delegates: enquire from sales executives regarding appropriate venues

R895

PER DELEGATE

(JAN – JUN 2026)

PRICE INCLUDES VAT

R910

PER DELEGATE

(JUL – DEC 2026)

PRICE INCLUDES VAT

STANDARD EQUIPMENT IN THE PLENARY VENUE INCLUDES:

- Screen (availability subject to standard seating configuration of allocated venue)
- Laser pointer
- Data projector
- Flipchart and markers/pens
- LCD lectern
- PA system with two tabletop microphones and one lectern microphone (excluding wireless microphone)
- On-call multi-skilled technician
- Infrastructure with plug points for telephone, data and additional AV connections
- Motorised blackout screens
- One schoolroom or cinema-style set-up per day
- Basic Wi-Fi internet service

Access to allocated venues is from 06:00 to 14:00, inclusive of build-up and breakdown.
(cleaning and safety are not included in packages)

SMALL MEETING CONFERENCE PACKAGE

MAXIMUM OF 30 DELEGATES

PACKAGE INCLUDES:

- One smaller meeting venue
- Arrival filter coffee, tea and biscuits
- Mid-morning filter coffee, tea and muffins
- Two-course chef's choice lunch
- Mineral water (bottled in-house), mints and environmentally-friendly stationery
- Parking
- Basic Wi-Fi internet service
- Catering space at the discretion of the CTICC

Access to allocated venues is from 06:00 to 17:00, inclusive of build-up and breakdown.

(cleaning and safety are not included in packages)

R680
PER DELEGATE
(JAN – JUN 2026)
PRICE INCLUDES VAT

R690
PER DELEGATE
(JUL – DEC 2026)
PRICE INCLUDES VAT



DAY CONFERENCE PACKAGE (FULL-DAY)

PACKAGE INCLUDES THE FOLLOWING FOOD ITEMS:

- Two arrival snacks
- Two mid-morning snacks
- Finger fork lunch
- Two mid-afternoon snacks

DAY CONFERENCE PACKAGE (HALF-DAY)

PACKAGE INCLUDES THE FOLLOWING FOOD ITEMS:

- Two arrival snacks
- Two mid-morning snacks
- Finger fork lunch

SMALL MEETING CONFERENCE PACKAGE

PACKAGE INCLUDES THE FOLLOWING FOOD ITEMS:

- One arrival snack
- One mid-morning snack
- Two-course chef's choice lunch



CONFERENCE PACKAGE CATERING

The following menu selections apply to all the packages listed on the previous page (except the Small Meetings Package which is a two-course chef's choice menu). The Half-day Conference Package includes two refreshment breaks. Please choose either one or two snack items per break time – depending on which package you have chosen above.

ARRIVAL REFRESHMENTS:

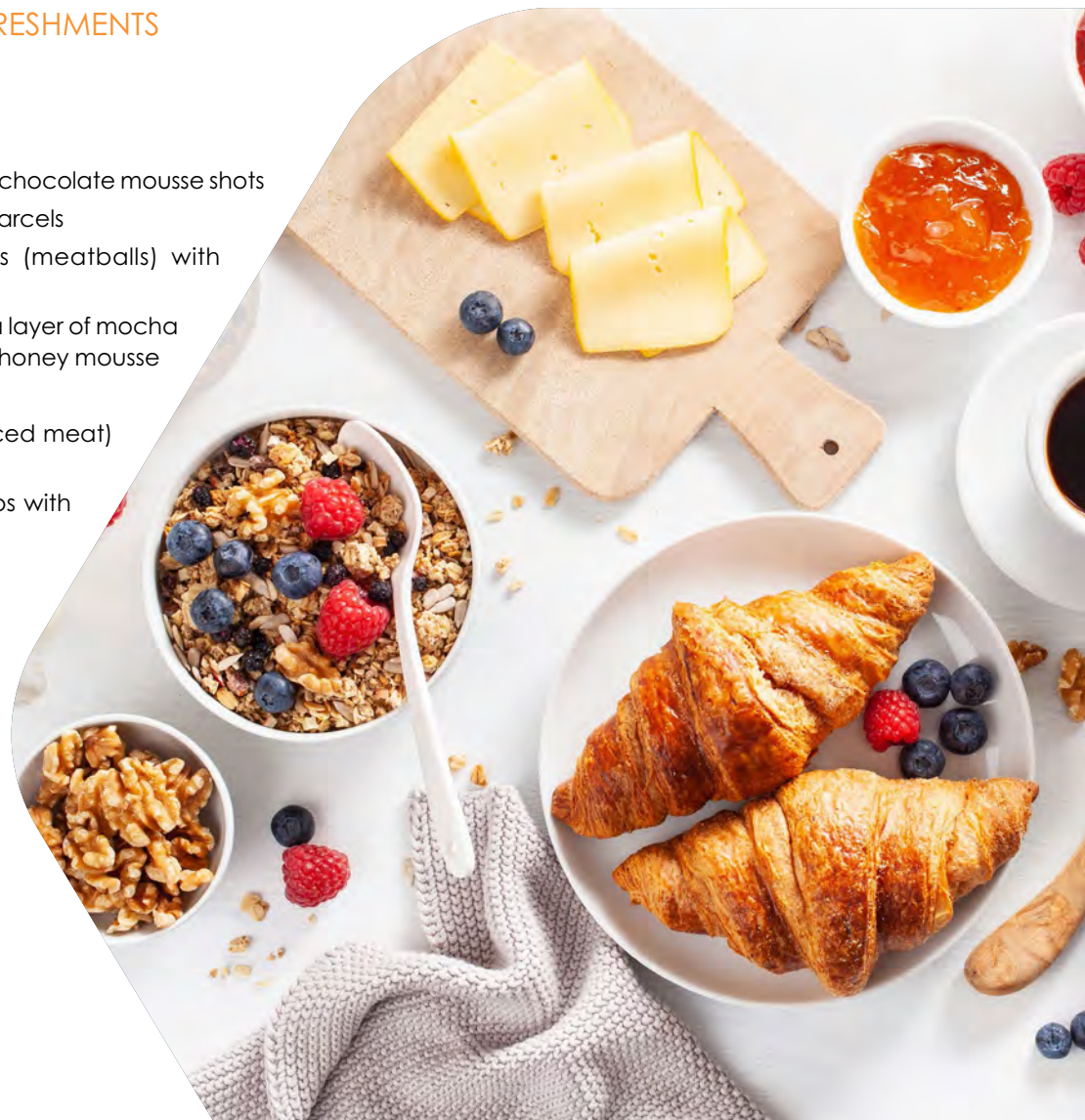
- Mushroom and egg buns
- Mini muesli and yoghurt shots
- Freshly baked assorted muffins
- Assorted Danish pastries
- Spinach scones topped with caramelised onion and Camembert
- Date and coconut balls
- Fresh whole fruit
- Mini chicken sausage and egg buns
- Smoked trout and chunky cottage cheese open sandwich with fennel and capers
- Chorizo, cheese and parsley quiches
- Croissants filled with smoked beef, homemade pickled cucumber and creamed mustard

MID-MORNING REFRESHMENTS

- Selection of wraps and sandwiches
- Cookie jars and a selection of biscuits
- Pumpkin seed and cranberry crunchies
- Bruschetta topped with hummus, roasted vine tomatoes and parsley pesto
- Salted pretzels with pastrami, horseradish and marinated tomatoes
- Lamb kofta served with tzatziki in shot glasses
- Jalapeño cheese rissoles
- Spicy duck pancakes with a salad of carrot, spring onion and peanuts
- Vietnamese lettuce wraps with sweet and sour chicken
- Mushroom tartlets with pesto aioli

MID-AFTERNOON REFRESHMENTS

- Mini health bars
- Chocolate brownies
- Fresh fruit
- Chocolate macarons with chocolate mousse shots
- Spinach and feta phyllo parcels
- Crumbed beef frikkadels (meatballs) with chutney
- Tiramisu-style biscuits and a layer of mocha biscuits with mascarpone/honey mousse
- Classic custard slices
- Mini bobotie (curried minced meat) tartlets
- Butter bean and roti wraps with tomato chutney



FINGER FORK LUNCH OPTIONS

Starters | choose five items per day

- Chicken niçoise salad with rocket
- Thai beef sirloin salad with pickled cabbage, lime and basil dressing, mint and bean sprouts
- Peruvian butifarra with chicken pastrami, iceberg lettuce, marinated white onion and English mustard mayonnaise on a mini brioche bun
- Tomato salad with braised leeks, Kalamata olives with parsley and haricot blanc vinaigrette
- Roasted butternut and feta salad
- Spiced chicken goujons
- Tomato smoor pasta salad with mushrooms and basil pesto
- Prawn and Marie Rose sauce and salad with iceberg lettuce and red onion
- Pickled barley tabbouleh with mint, apple, capers, plum tomato and cucumber
- Grilled feta and avocado salad with baby salad leaves
- Sticky spiced chicken wings
- Avocado, chicken and parmesan wraps
- Vegetable tempura skewers with chilli mayonnaise, soy and jalapeño dressing
- Homemade tortilla crisps with cottage cheese, hummus and guacamole
- Chicken schnitzel salad with roast beetroot, peppadew and mustard coleslaw
- Coronation chicken, coriander, apricot mayonnaise on rosemary loaf
- Marinated tomato and mint salad with buttermilk dressing
- Chilli and garlic wilted bok choy, with black pepper plum dressing and toasted peanuts
- Pineapple BBQ chicken sosaties (skewered meat) with corn salsa

- Tex-Mex pulled beef sandwich with spicy beef, BBQ mayonnaise, pickled onion, iceberg lettuce and plum tomato
- Shrimp on toast with sesame crust and sweet ginger dressing
- Tuscan bread salad with rustic sourdough croutons, macerated red onion, plum tomato, Kalamata olives, parsley and classic vinaigrette
- Tomato and buffalo mozzarella verrines with basil, pesto, tomato, garlic and olives
- Smoked beef salad bowls with baby leaves, rocket, Parmesan shavings and coriander pesto
- Roast mushroom verrine with basil and shaved pecorino
- Greek salad bowls
- Smoked ostrich carpaccio with mustard mayonnaise, rocket and Parmesan
- Chicken pastrami, capers, Parmesan and pickled mushroom on Cape seed buns
- Grilled chicken wraps with feta and sweet chilli

Mains | choose six items per day

- Homemade fish frikkadels (meatballs) with smoked mayonnaise and lemons
- Buttermilk chicken medallions, blue cheese and chilli sauce
- Pepper steak pies with mushroom mayonnaise
- Camembert and fig spring rolls
- Vegetable samoosas with curried ranch dressing
- Cocktail tempura hake with chilli mayonnaise
- Chicken rissoles with coriander dressing
- Cumin BBQ braised lamb skewers with coriander
- Potato and lentil masala taquitos with garlic and lime raita
- Hake tempura with Asian coleslaw and Thai vinaigrette
- Slow-cooked corned beef with pickled cabbage and mustard gravy

- Double cheese, olive and bolognaise pizza rolls
- Sweet and sour vegetable bake with feta
- Crispy spanakopita
- Panko prawns with rustic sweet piquanté pepper salsa
- Italian meatballs with tomato, basil and mozzarella
- Braised boneless beef short rib, pearl onions and jus
- Oven-baked sweet potato wedges with spring onion, cumin and smoked paprika
- Chicken Tikka masala skewers
- Ostrich bobotie (curried minced meat) tartlets with fruit chutney
- Mini vegetable curry roti with tomato chutney
- Chicken dumplings
- Chicken sosaties (skewered meat) with pimento, red onion and leek, with chilli and minted yoghurt
- Cape Malay spiced lamb skewers, mint vinaigrette and braised pearl onions
- Southern-fried chicken wings
- Barbecue sirloin sosaties (skewered meat)
- Fish and chips with tartare sauce
- Chicken samoosas
- Chicken drumsticks with lemon, chili and curry sauce
- Cocktail hake pieces with masala-roasted potatoes

Desserts | choose three items per day

- Chocolate mousse cake
- Paradiso cake
- Lemon meringue tart
- Red velvet cake
- Banana split cupcakes
- Pecan nut tart
- Chocolate profiteroles
- Seasonal fruit tart
- Cupcakes
- Chocolate truffle
- Mocha baked cheesecake
- Chocolate opera
- Vanilla cheesecake
- Lime-macerated fruit skewers
- Koeksisters (deep-fried pastry)
- Apple strudel
- Chocolate and vanilla lamingtons
- Chocolate tarts topped with minted chocolate ganache
- Passionfruit and coconut cream with pineapple salsa
- Black Forest cupcakes
- Apple crumble with cinnamon Chantilly cream
- Blueberry and vanilla cake pots
- Mini carrot cakes with cream cheese icing
- Malva pudding with crème anglaise
- Whole fruit bowls
- Sliced fruit platter
- Seasonal fruit salad



Dietary requirements can be discussed with sales or event executives.

Although every precaution is taken to ensure that menu items are allergen-free, certain items may still contain traces of allergy-causing ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustaceans, soybean, sesame seeds and nuts.

Please note that the CTICC kitchen is halaal-certified. Surcharges apply for strictly kosher meals.

CONFERENCE PACKAGES ADDITIONAL INFORMATION

DAY CONFERENCE PACKAGES INCLUDE:

- The Smaller Meetings Package for 1 to 30 delegates
- The Meeting Room Conference Package for 30 to 250 delegates
- The Ballroom Conference Package for more than 250 delegates

If numbers drop below the minimum, clients may no longer qualify for the Day Conference Packages.

The cost of Day Conference Packages includes VAT.

Audio-visual (AV)

The CTICC endeavours to provide world-class service and to do so, it relies on world-class service providers who can meet and exceed client expectations.

A single AV service provider has been appointed to deliver all package-included AV services (for the package venue) or AV for Auditoria when hired with AV. The package service provide will assist with quoting on any addition to the included package items.

The CTICC has appointed excellent and experienced preferred AV suppliers who will assist with AV services for any other venues booked for an event. The preferred service providers can provide creative and competitive options for AV services for other venues.

Build-up and breakdown

- Time allocated to a package is inclusive of build-up and breakdown. If additional time is required for build-up and break-down, additional fee will apply.
- If your function exceeds the time of hire, an additional fee applies to cover the cost of venue hire and staff (overtime) wages. This cost depends on the additional time required.
- You will be advised upon submission of your final requirements.
- It is the event organiser's responsibility to ensure that all attendees have vacated the hired area at the agreed times. Should you require additional time for build-up or breakdown purposes, please contact the CTICC for a booking.
- A detailed list of contractors and suppliers in your service, or acting on your behalf, will be required closer to the time of the function.
- A detailed inventory and description of all items brought on to the premises must be submitted and validated by orders or invoices from suppliers. This includes AV equipment, décor, branding, staging and linen.

Conference programme

A detailed programme, VIP guest list and special dietary requirements are required at least ten working days before a function unless the event is booked for less than ten days.

Final numbers

Final numbers must be confirmed in writing seven days before a function. The CTICC will cater and charge accordingly. In the event of the hired area being booked for a specific number of persons, this number may not be exceeded without prior written consent. A minimum of 90% of the total capacity of the plenary venue will be charged.

Vacating the venue

Equipment, décor or structures belonging to the client or his/her suppliers and contractors must be removed within the time allocated, unless otherwise agreed to by the CTICC.

Venue capacity

Maximum capacities of hired areas are subject to change and dependent on equipment and décor requirements. The CTICC reserves the right to change the name and location of the designated function room should the anticipated number of guests be reduced or increased by the client.

Venue turnaround

All venues are provided with one selected set-up per day. Additional seating turnaround during an event will incur costs. These costs are provided once the event details have been finalised.

Need to know

- Final room allocation is at the discretion of the CTICC and subject to change. A minimum of 75% of the maximum delegate capacity for the plenary venue will be charged.
- If numbers drop below the minimum numbers listed, the client may no longer qualify for a Day Conference Package.
- Any changes to the package will require an addendum.
- Additional staffing costs will be applicable for any changes to the buffet lunch service.
- Day Conference Packages are not discountable by excluding any item.
- Venue hire, equipment and services specified apply to the plenary venue only; break-out rooms are quoted on venue hire and itemised selection basis.

- Reservations for Day Conference Packages can only be confirmed six months before the function date.
- Venues and space for refreshment breaks and lunches are allocated at the discretion of the CTICC.
- In-house bottled water and mints are refreshed up to three times a day during breaks, based on package selection.

CTICC COMMISSION TERMS AND CONDITIONS

The CTICC pays commission to Professional Conference Organisers (PCOs), Destination Marketing Companies (DMCs) and Travel Agents (TAs) as an incentive to bring business to the CTICC and make use of its services and facilities.

The CTICC will only pay one of the following types of commission per event i.e. either an event commission or a referral commission:

Event commission: the CTICC may offer a PCO/DMC/TA either a 10% commission on venue hire only and 5% on food and beverage excluding packages. Or 5% on packages (excluding promotions, campaigns and special package rates), if they bring the business to the CTICC and are fully involved in the co-ordination of the event (make the original booking, ensure the contract is signed and settles the full account on the final invoice).

Please note that the commission is applicable to either Venue Rental and Food and Beverage only or Packages only subject to the above.

Referral commission: venue hire – a 5% referral commission may be offered to a PCO/DMC/TA if they book the event and potentially make the payment, but do not engage with the CTICC in terms of the event co-ordination. No referral fees will be paid if a PCO/ DMC/TA only makes a payment on behalf of a client.

TERMS AND CONDITIONS

1. CTICC reserves the right to apply commissions at its sole discretion.
2. Should the end client (contract signatory) have made a provisional booking, and a PCO/ DMC/ TA is allocated after the fact, then no commission will be paid.
3. Should a PCO/ DMC/ TA bring business to the CTICC and said PCO/DMC/TA does not reflect as the contract signatory, then the end client (contract signatory) must provide, in writing, who the appointed PCO/ DMC/ TA is. The letter must mention that they are aware that commission is being paid to the PCO/ DMC/ TA, in order for the commission to be paid out.
4. The 10% event commission is paid on itemised venue rental only and 5% on itemised food and beverage only.
5. Should an event comprise of Itemised venue rental and a package, the commission is applicable to either the itemised venue rental and itemised food and beverage only or the allocated package, not both.
6. Commission is only payable when the main account has been settled in full after the event.
7. Commission Tax Invoices must be issued to the CTICC within 30 days after the billing has been settled. Claims received after 90 days will not be processed.
8. The following information must reflect on the invoice to the CTICC:
Company Name: Cape Town International Convention Centre Company (RF) SOC Ltd
Address: 1 Lower Long Street, Cape Town, 8001
Vat Number: 4500188182
9. No commission is permitted on other services.
10. Commission will not be applied to any promotions; campaigns or rates that have being discounted.
11. No commission will be paid if discounts are applied to the contract.
12. Commission cannot be claimed on cancellation fees if a cancellation fee is less than 100% and applied, as these are deemed as penalty fees and do not form part of venue hire. CTICC will therefore only pay commission if 100% cancellation fees are charged and paid by the end client.
13. The commission shall be paid within thirty (30) calendar days of the CTICC certification of the amount due to the PCO/ DMC/TA. This shall be exclusive of Value Added Tax insofar as any such Value Added Tax may be payable.
14. The CTICC reserves the right to update its commission terms and conditions as and when necessary. Once the terms and conditions are updated, the new policy will apply to all new bookings made. The CTICC will honor the terms and conditions applicable at the time of signing the contract.

BREAKFAST PACKAGE

SERVED 06:00 TO 11:00

PACKAGE INCLUDES THE FOLLOWING:

- Welcome filter coffee and tea
- Jug of juice and mineral water per table
- Registration station
- Plated or buffet breakfast
- Medic (ILS) (services apply only to events with 250 or more attendees. Events with fewer than 250 attendees will be charged an event medic fee of R230.00 per hour)
- Parking
- Security (provided for a maximum of 100 attendees in accordance with the Safety at Sports and Recreational Events Act, Act 2 of 2010 (SASREA). Any additional attendees beyond this number will require extra security personnel, calculated at one security officer per 100 attendees.)

STANDARD EQUIPMENT IN

THE PLENARY VENUE INCLUDES:

- Screen (availability subject to standard seating configuration of allocated venue)
- Laser pointer
- Data projector
- Flipchart and markers/pens
- LCD lectern
- PA system with two tabletop microphones and one lectern microphone (excluding wireless microphone)
- On-call multi-skilled technician
- Infrastructure with plug points for telephone, data and additional AV connections
- Motorised blackout screens
- One banquet-style set-up per day
- Basic Wi-Fi internet service

Access to allocated venues is from 06:00 to 12:00, inclusive of build-up and breakdown

BREAKFAST SET MENU OPTION

ON THE TABLE

(served platter-style on each guest table)

- Bakery basket containing muffins, croissants, and Danish pastries
- Marmalade, butter, honey, and jam
- Seasonal sliced fruit platter

R680
PER DELEGATE
(JAN – JUN 2026)
PRICE INCLUDES VAT

R690
PER DELEGATE
(JUL – DEC 2026)
PRICE INCLUDES VAT

- South African cheese plate
- Selection of cured sliced meats, pickles, mustards

PLATED HOT BREAKFAST

(Please select one menu item from the list below as the plated hot item to be served after the cold items have been consumed)

- Scrambled eggs with chives, crispy hash brown potato, grilled tomato, mushrooms, beef sausage and chicken sausage
- Poached egg with potato and macon hash, wilted spinach, cheese sauce, tomato confit, beef sausage and rocket
- Eggs Benedict (toasted English muffin, macon, poached eggs, covered in deliciously tangy cheese sauce) with grilled tomato and sautéed mushrooms
- Eggs Royale (toasted English muffin, sautéed spinach, smoked trout, poached eggs, covered in deliciously tangy cheese sauce) with grilled tomato and sautéed mushrooms
(R50 surcharge per person if the smoked trout dish is chosen)

BREAKFAST BUFFET MENU OPTION

COLD BUFFET

- Sliced seasonal fruit
- Double Greek yoghurt and assorted fruit coulis
- Dried fruit compote
- Grilled cheese and tomato wrap
- Selection of three cereals and muesli served with hot and cold milk
- Selection of croissants, Danish pastries and mini muffins
- Toast station with white, brown and rye bread topped with marmalade, honey, maple syrup and fruit preserves
- Selection of cured sliced meats, pickles, and mustards
- Peppered mackerel and smoked trout with cream cheese, capers and red onion
- South African cheese selection with cottage cheese and preserves

HOT BUFFET

- Scrambled eggs with chives
- Macon fry-up, with onion and peppers
- Baked beans in tomato sauce
- Sautéed mushrooms with fresh herbs
- Roasted plum tomatoes with basil pesto
- Grilled lamb sausages
- Hash brown potatoes
- Grilled chicken sausages
- Eggs florentine

BANQUET PACKAGE

With a passion for fine dining and a commitment to creating exceptional experiences, the CTICC offers a range of innovative banqueting package designed for anyone with a taste for the finer things in life. Celebrate a special occasion in the Ballroom, in the intimate Roof Terrace Room, or in Halls 5 – 10 of CTICC 2.

- The Ballroom offers 1 876 m² of subdivisible space and is a special day-time or night-time venue, with a cityscape backdrop.
- The Roof Terrace Room is designed to maximise natural light, offering an open-air terrace, reception foyer and seamless flexibility.
- Hall 10, overlooking Table Bay Harbour and boasting acoustic kites, combines practicality with grandeur.

All venues are manned by world-class chefs. An extensive three-course menu is delivered to guests by the CTICC's experienced service team.

Please Note: Dancing is not permitted in Halls 8 – 10 in CTICC 2.

The inclusions of the banquet package is only applicable for 6 hrs during the live event only.

Beverages included in the package

- 1 x bottle of house red wine per table of 10
- 1 x bottle of house white wine per table of 10
- 1 x bottle of still water per table of 10

Audio-visual

- PA system with a lectern microphone
- 2 x cordless microphones
- Media player
- Screen and projector
- Basic lighting including LED floor fixtures for lighting up walls
- LCD lectern
- Multi-skilled technicians

Inclusions

- Medic services apply only to events with 110 or more attendees. Events with fewer than 110 attendees will be charged an event medic fee of R230.00 per hour.

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

R1 135
PER DELEGATE
(JAN – JUN 2026)
PRICE INCLUDES VAT

R1 150
PER DELEGATE
(JUL – DEC 2026)
PRICE INCLUDES VAT

- For groups of 1 000 or over, the client will need two medics (1 x Intermediate Life Support, and 1 x Basic Life Support medic)
- Parking
- Standard décor per table of 10
- Security (provided for a maximum of 100 attendees in accordance with the Safety at Sports and Recreational Events Act, Act 2 of 2010 (SASREA). Any additional attendees beyond this number will require extra security personnel, calculated at one security officer per 100 attendees.)

Excluded items

- Safety officer
- Cleaning services

Dietary requirements can be discussed with sales or event executives.

- Premium items carry a surcharge as shown.
- If you wish to upgrade the filter tea and coffee to speciality tea and coffee for your event package a surcharge of R15 per person will apply.



SET MENU STARTERS

Bread platter of **homemade bread rolls, focaccia bread, lavash, salted butter, hummus and sundried tomato butter at each table**. Please choose one dish per course to form the menu for your event.

Dietary requirements can be discussed with sales or event executives and will be catered at the event. Please note the CTICC kitchen is Halaal-certified. Surcharges apply to strictly kosher meals, as these are brought in from a subcontracted supplier. Although every precaution is taken to ensure menu items are allergen-free, certain items may still contain traces of allergy-causing ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustaceans, soybean, sesame seeds and nuts.

STARTERS

Cold Starters

- Smoked trout, avocado, prawn, and Marie Rose tian with lemon segments, basil oil, green bean, black-eyed bean and exotic mushroom salad
- Warm tomato, olive and three-cheese tart with rocket salad and basil dressing
- Heirloom tomatoes and "fior di latte" mozzarella salad with fresh rocket, basil jelly, sliced olives, Mrs. Ball's chutney-infused balsamic glaze
- Pan-seared sesame-crusting tuna fillet served on rich tomato smoor, finished with poppy seed dressing, shaved parmesan, and a hint of truffle essence, all on a bed of peppery yuzu salad, crunchy carrot, and tangy pickled radish
- Cured salmon tartare coronet with snoek pâté, fennel salad with fresh peas, roasted baby turnips and roasted baby beetroot, melba toast
- Chicken, pistachio and thyme terrine slice with onion and cranberry chutney; green salad with crispy capers and roasted red pepper-tahini dressing
- Smoked ostrich carpaccio served with heirloom tomatoes, Parmesan, rocket, basil pesto and

balsamic glaze

- Pickled baby beetroot salad with quinoa, toasted almonds, crumbled feta, grilled red onion, and baby spinach, tossed in a Cape Town-style lemon vinaigrette

Warm starters

- Wild mushroom gnocchi with roasted baby onions, Parmesan shavings, basil cream and micro greens on a grilled portobello mushroom
- Cape Malay curried chicken on lentil rice with fresh dhanian, poppadum shard and chive yoghurt
- Tower of masala-grilled vegetables on naan bread with chickpea salsa, tamarind yoghurt
- Warm tomato, olive and three-cheese tart with rocket salad and basil dressing
- Lentil, basmati and grilled vegetable stack served with roasted red peppers and sautéed spinach
- Beetroot tart, smoked garlic and onion purée, rocket salad, fromage blanc and toasted hazelnuts

MAIN COURSES

Vegetarian main courses

- Parmesan-grilled polenta with confit mushrooms, parsnip purée, carrot purée, grilled vegetables and mushroom jus
- Butternut and lentil lasagna, carrot purée, steamed baby vegetables and baby herb salad
- Ratatouille and feta-stuffed aubergine with root vegetables and butternut purée
- Lentil, basmati and grilled vegetable stack served with roasted red peppers and sautéed spinach
- Penne with feta, olive and spinach, calamata olives, feta cheese, baby spinach and fresh coriander tossed together with extra virgin olive oil
- Cape Malay vegetable curry with steamed basmati, fresh coriander, curry condiments and poppadum
- Braised root vegetable cottage pie with sautéed spinach and pickled baby marrow slivers

Fish and seafood

- Parsley-crusting kingklip, garlic-sautéed broccoli, roasted baby potatoes, pickled Spanish onion, panko prawn tail and prawn velouté
- Grilled escallop of Norwegian salmon, new potato, courgette and mushroom ragout with mussel velouté
- 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

- Tender lamb cutlet paired with a slow-cooked, pressed lamb shoulder, served with a creamy baked leek custard, and a velvety potato pavé, accompanied by mushrooms infused with the subtle aroma of thyme
- Braised lamb leg, roast root vegetables, pea and potato mash and confit garlic jus
- Free-range ostrich fillet, beef cheeks, deboned oxtail, pearl onion, potato fondant, broccoli and peppercorn jus
- Beef tenderloin, crispy smoked brisket tagine spheres, butternut disc, vegetable tart and sweet potato fondant
- 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, thyme jus
- Roasted rack of herb-crusting lamb, redcurrant and rosemary sauce, fondant potato, grilled baby vegetables **(R120 surcharge)**

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

Poultry

- Confit chicken supreme, chilli and garlic spinach, sweet corn Royale, potato fondant with creamed shallot jus
- Citrus and Biltong Duck: Citrus-cured duck breast and pulled duck and biltong, served with pea purée, baby carrots, wilted baby spinach, and a citrus jus
- Smoky grilled supreme of corn-fed chicken, roasted pumpkin and potato gnocchi, tossed in a wild mushroom and baby spinach cream sauce with a smoky braai flavour
- Tandoori-spiced fillet of ostrich, served with crispy-pulled ostrich, parsnip purée, roasted root vegetables, and a rich rooibos jus paired with a sweet peach chutney
- Confit duck leg, served with duck liver parfait, spring onion mash, wilted spinach, spiced lentils, and baby vegetables, finished with a rich jus infused with Cape spices
- Malay-curried chicken supreme, served with baby vegetables, yellow scalloped potatoes, and a refreshing coriander yoghurt, accompanied by a crunchy poppadum crisp and spicy tomato sambal

Dessert

- New-style baked Alaska – vanilla gelato and black cherry compote-filled chocolate sponge, enveloped in a smooth, silky Italian meringue, served with mixed berry compote and mint “pesto”
- Trio of citrus: ruby grapefruit meringue tart slice, orange cheesecake, lemon sorbet
- Granny Smith tarte tatin with vanilla gelato, salted caramel, and hazelnut crumble
- Traditional malva pudding, Madagascan vanilla ice cream, caramel custard
- Creamy milk tart, mandarin marmalade, hibiscus and elderberry sauce, pink grapefruit jelly and sesame wafer (nf)
- Buttermilk panna cotta, mango sorbet, passion fruit jelly, white chocolate-almond shard

- Caramel banana cheesecake, chocolate crumble, toasted almonds, vanilla ice cream
- Lime meringue tart, citrus gel, orange financier
- Traditional tiramisu, espresso biscuit with mascarpone crème, amaretti cookie, chocolate cigar

FULL BUFFET MENU

Dips and spreads

- Hummus
- Tapenade
- Chive cottage cheese
- Baba ghanoush
- Selection of breads, rolls and grissini sticks

Salads | **select four**

- Keto Chicken Caesar: Grilled chicken, romaine lettuce, parmesan cheese, cauliflower croutons, and a light Caesar dressing
- Cape Malay Salad: Mixed greens, roasted eggplant, zucchini, red onion, olives, artichoke hearts, and a drizzle of lemon-tamarind dressing
- Truffle Braai Salad: Mixed greens, roasted butternut squash, apple, parmesan cheese, and truffle vinaigrette with a smoky flavour
- Sosatie Beef Salad: Spicy marinated beef, mixed greens, kimchi, pickled carrots, crispy garlic, and a sweet chili dressing with a hint of African spices
- Bobotie Chickpea Salad: Mixed greens, chickpeas, cucumber, cherry tomatoes, coriander, and a cumin-lime dressing with a warm, spicy sweet flavour
- Biltong Quinoa Salad: Quinoa, biltong dust, roasted vegetables, mixed greens, feta cheese, sumac, and a lemon-tahini dressing with a smoky, savoury flavour
- Karoo Roasted Vegetable Salad: Seasonal vegetables, mixed greens, hummus, with a drizzle of honey and thyme dressing
- Mushroom Snoek Salad: Mixed greens, grilled Portobello mushrooms, cherry tomatoes, and a

balsamic glaze with smoked snoek

- Kale and Sweet Potato Salad: Curly kale, cooked quinoa, roasted sweet potatoes, and a citrus vinaigrette with a touch of chilli
- Shrimp and Mango Salad: Mixed greens, shrimps, pineapple, red onion, coriander, and a spicy mango salsa with a hint of tropical flavour
- Saffron Chicken Salad: Mixed greens, grilled chicken, pickled ginger, sesame seeds, and a sweet teriyaki dressing with a warm, spicy flavour
- Cauliflower “Rice” Salad: Cauliflower “rice”, mixed greens, cherry tomatoes, cucumber, and a lemon-tahini dressing with a tangy, sweet chutney flavour
- Tofu and Avocado Salad: Mixed greens, marinated tofu, pickled ginger, sesame seeds, and a wasabi dressing
- Chicken Caesar salad
- Greek salad
- Roasted butternut pearl onion salad with pumpkin seeds, honey and thyme
- Spiced chicken and couscous salad with mint, parsley and lemon
- Waldorf salad
- Green bean and roasted cauliflower salad with toasted almonds
- Tomato and mozzarella with basil pesto salad
- Three-bean and chakalaka salad
- Kale, baby spinach and chickpea salad
- Cabbage and parmesan salad with toasted sunflower seeds
- Pickled baby beetroot salad, cous-cous, hazelnuts, feta, grilled onion, baby spinach
- Smoked chicken salad, orzo, zucchini, tomato, mint and capers with parmesan shavings and lemon dressing
- Classic potato salad, specially selected potatoes in a tangy mayonnaise-based dressing
- Tangy coleslaw, sliced cabbage and carrots in tangy home-style dressing

Cold platters | select two

- Mediterranean Mezze Platter: Hummus, baba ganoush, tabbouleh, feta cheese, olives, and grilled pita bread
- Cape Malay Meze Platter: Hummus, samosas, pickled fish, feta cheese, olives, and grilled pita bread, served with a side of spicy mango chutney
- Indian-Style Street Food Platter: Samosas, bhajis, papri chaat, and raita (yogurt with cucumber, cumin, and coriander)
- Charcuterie Board: Cured meats (beef and chicken pastrami, beef salami, smoked beef), artisanal cheeses, pickled vegetables, and fruit chutney
- Vegan Vetkoek Platter: Plant-based cheeses, marinated vegetables, and vegan vetkoek, served with a side of spicy tomato relish
- Vegan Cheese Platter: Plant-based cheeses, marinated vegetables, and crackers
- Spice Route Platter: Samosas, bobotie spring rolls, papri chaat, and raita (yogurt with cucumber, cumin, and coriander), served with a side of peri-peri sauce
- Japanese-Italian Teriyaki Chicken Platter: Grilled chicken, teriyaki sauce, pickled ginger, and sesame seeds
- Falafel and Hummus Platter: Crispy falafel, hummus, tabbouleh, and mini pita breads, served with a side of spicy harissa sauce
- Vegan Spring Rolls Platter: Rice paper rolls filled with vegetables and avocado, served with a sweet chili sauce and a side of pickled ginger
- Quinoa and Roasted Vegetable Platter: Roasted vegetables, quinoa, mixed greens, and lemon-tahini dressing, served with a side of toasted almonds and a drizzle of honey

Pasta | select one

- Potato gnocchi with brown butter and sage
- Triple cheese tortellini with sauce Provençale
- Macon and Biltong Carbonara: Spaghetti carbonara with crispy macon, biltong, and parmesan cheese, tossed in a creamy sauce

- Braai Vegetable Pasta: Grilled vegetable pasta with goat cheese, pesto, and a sprinkle of toasted pumpkin seeds, inspired by the flavours of a South African braai
- Peri-peri Shrimp and Chorizo Rigatoni: Spicy shrimp and chorizo rigatoni with a smoky peri-peri sauce, topped with crispy onions and fresh parsley
- Roasted Butternut Ravioli with Chakalaka Sauce: Roasted butternut ravioli with a rich chakalaka sauce made with tomatoes, onions, and spices, finished with crispy sage and parmesan cheese
- Vegetarian Farfalle Bolognese: Vegetarian farfalle Bolognese made with lentils, tomatoes, and mushrooms, inspired by the flavours of a traditional South African bobotie
- Lasagna Bolognese
- Bobotie Lasagna: Layers of pasta, bobotie filling made with ground beef, onions, and spices, and creamy béchamel sauce, topped with a golden-brown crust
- Roasted Butternut and Lentil Lasagna with Saffron Béchamel: Layers of pasta, roasted butternut and lentil filling, and a creamy saffron béchamel sauce, finished with crispy parmesan cheese
- Mushroom and Truffle Tortellini with Wild Mushroom Sauce: Mushroom tortellini with a rich wild mushroom sauce made with truffle oil, finished with crispy parmesan cheese and fresh thyme
- Spinach and feta fusilli, basil pesto, grated parmesan cheese

Beef or lamb | select one

- Beef bobotie
- Moroccan lamb tagine with preserved lemon
- Barbecue beef with kimchi
- Grilled lamb chops with rosemary and garlic
- Braised short ribs with thyme gravy and mushrooms
- Durban-style lamb curry
- Lamb and pumpkin bredie
- Lamb sosaties with thyme gravy
- Roast leg of lamb with rosemary gravy

- Beef, tomato and butternut casserole
- Slow-roasted beef with mushroom sauce
- Beef skewers with rosemary gravy

Fish | select one

- Fried hake with grilled lemons
- Grilled basa with lemon butter sauce
- Grilled hake with roasted tomato and olive sauce
- Pan-seared line fish with caper butter sauce
- Seafood Cataplana
- Steamed mussels with lemon and garlic sauce
- Grilled squid with lime. Parsley and fresh chilli



- Steamed line fish with parsley and lemon butter
- Pan-fried line fish, lemon butter sauce

Rice and Grains | select one

- Saffron and Cape Spice Paella Rice: Saffron-infused paella rice with a hint of Cape spice, served with grilled seafood and vegetables. Alternative grain: Bulgur or Couscous.
- Lemon-herb quinoa
- Morogo Rice: Nutritious rice bowl made with morogo (African spinach), vegetables, and a hint of peri-peri spice
- Coriander-lime rice
- Korean-style kimchi fried rice
- Truffled mushroom risotto
- Yellow rice with raisins
- Sorghum and Vegetable Pilaf: Hearty pilaf made with sorghum, vegetables, and a hint of cumin and coriander
- Millet and Nut Mash: Creamy mash made with millet, nuts, and a hint of cinnamon and nutmeg
- Cinnamon stick and star anise-infused rice

Chicken | select one

- Grilled chicken shawarma with tzatziki sauce
- Chicken tikka masala
- Thai-style green curry chicken
- Soy and honey-marinated chicken drumsticks
- Peri-peri chicken thighs
- Southern-fried chicken
- Cape Malay chicken curry with tomato sambal, homemade chutney and poppadums
- Grilled chicken skewers with tomato and basil sauce, freshly grated parmesan cheese
- Chicken satay with peanut sauce

Vegetables | select one

- Cauliflower and broccoli bake
- Butternut and chickpea curry
- Roasted seasonal vegetables with balsamic glaze
- Grilled portobello mushrooms with herb butter
- Sautéed spinach with garlic and lemon

- Roasted sweet potato with harissa and pine nuts
- Oven-grilled seasonal vegetables
- Vegetable stir-fry with cashew, ginger and sesame
- Roasted root vegetables
- Ratatouille
- Aloo chaat (crispy fried potatoes served with tangy, spicy, and sweet chutneys)

Potato | select one

- Truffle and parmesan mashed potatoes
- Roasted potato wedges with rosemary and garlic
- Twice-baked potatoes with sour cream and chives
- Potato and garlic bake
- Steamed new potatoes
- Classic roast potatoes
- Cajun-spiced roast potatoes

Deserts | select one

- Malva Pudding with Vanilla Custard and Caramel Sauce
- Koeksisters with Cinnamon Sugar
- Melktert (Custard Pie) with Caramelised Sugar
- Sago Pudding with Cardamom and Rosewater
- Cape Dutch Apple Tart with Cinnamon and Nutmeg
- Poached Pear with Honey and Ginger Syrup
- Grilled Pineapple with Spiced Coconut infused Cream
- Lemon and Ginger Meringue Pie
- Dark Chocolate and Orange Zest Tartlets
- Bitter Chocolate and Pecan Brownies
- Chocolate-dipped Shortbread with Maldon Sea Salt
- Chocolate-covered Coconut Macaroons
- Rooibos and Honey panna cotta pots
- Cape Fig and Almond Tart
- Pomegranate and Pistachio Baklava
- South African Trifle pots
- Strawberry and vanilla mousse pots
- Banoffee pots
- Lemon meringue cupcakes

- Seasonal fruit salad with a lime syrup
- Apple and blueberry crumble tartlets
- Chocolate truffle cake
- Black Forest cupcakes
- Baked vanilla cheesecake
- Mini koeksisters
- Fresh fruit salad and pouring cream
- Baked caramel and apple pudding with vanilla custard
- Mini raspberry and pear crumbles with sweet spice cream
- Mini peppermint crisp tartlets



CONTACT



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°



+27 21 410 5000



info@cticc.co.za



Website: cticc.co.za



@CTICC



@CTICC_Official



@official_cticc



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