



**FULL DAY
BUSINESS
CONFERENCE
PACKAGE**

BALLROOM | AUDITORIA

WINTER WARMER PROMOTION

Experience Extraordinary

Cape Town International Convention Centre



R645.00
per person
incl. VAT
with complimentary
hot chocolate



**FULL DAY BUSINESS
CONFERENCE
PACKAGE**
BALLROOM | AUDITORIA

(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 includes the following:

- Two Screens (availability subject to standard seating configuration of the allocated venue)
- Laser pointer
- Two 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 connections
- Motorised blackout screens (depending on allocation of venue)
- One schoolroom or cinema-style set-up per day, depending on the venue
- Parking
- Basic wifi internet service
- Medic (50 Pax)

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

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.

FULL DAY BUSINESS CONFERENCE PACKAGE | BALLROOM AND AUDITORIA (cont)

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 shots

Group B

Mini macon and egg buns
Seared salmon on crispy potato cakes with homemade chive mayonnaise
Mini toasts with savoury mince and wedges, and slow boiled eggs
Petit croissants filled with seared beef, homemade 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 in a pita with cream cheese and honey
Crispy mushroom pillows with blue cheese
Spicy duck pancakes with a 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 and tomato salsa with butternut chips

FULL DAY BUSINESS CONFERENCE PACKAGE | BALLROOM AND AUDITORIA (cont)

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 shots
Butter bean and roti wraps with tomato chutney

LUNCH OPTIONS

LUNCH OPTION 1

COLD ITEMS

Grilled vegetable wraps with humus
Caprese bun with basil, tomato, garlic and olive
Smoked beef salad bowls (baby leaves, rocket, parmesan shavings, coriander pesto)
Greek salad bowls

WARM ITEMS

Wild mushroom penne bowls (thyme, cream, parmesan)
Roasted butternut tartlets with tzatziki
Prawn popcorn skewers with lemon mayonnaise

HOT ITEMS

Curried cauliflower soup with raita
Mini cheese burgers
Chicken skewers, lemon butter sauce and peri-peri
Ostrich bobotie tartlets with fruit chutney

SWEETS

Vanilla cheesecake
Lime macerated fruit skewers
Koeksisters

LUNCH OPTION 2

COLD ITEMS

Macon, tomato, iceberg crunch and mayonnaise buns
Roast mushroom crostini, basil and shaved pecorino
Smoked chicken, brie and wild rocket salad bowl
Greek salad bowls

FULL DAY BUSINESS CONFERENCE PACKAGE | BALLROOM AND AUDITORIA (cont)

WARM ITEMS

Hake, onion and lemon croquettes with garlic & chilli mayonnaise
Mini vegetable curry vetkoek with tomato chutney
Buttermilk chicken skewers, chilli blue cheese sauce with popcorn powder

HOT ITEMS

Spicy potato, cabbage, leek, onion and sage soup
Mini chicken burgers
Chicken sosaties with pimento, red onion and leek, with a chilli and mint yoghurt
Cape Malay spiced lamb skewers, mint vinaigrette and braised pearl onions

SWEETS

Vanilla cheesecake
Lime macerated fruit skewers
Koeksisters

LUNCH OPTION 3

COLD ITEMS

Grilled chicken wraps with Brie and sweet chilli
Roasted vegetable bun with yoghurt sauce
Marinated mushroom salad bowls
Greek salad bowls

WARM ITEMS

Confit tomato and goat's milk cheese tartlets
Spanakopita with tzatziki
Snoek fish cakes with lemon mayonnaise

HOT ITEMS

Mushroom, thyme and potato soup
Mini ostrich burgers
Barbecue sirloin sosaties
Pan-seared line fish, roasted red onion, capers and seafood sauce

SWEETS

Coffee meringue brownie
Seasonal fruit tarts
Passion and coconut cream with pineapple salsa

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LUNCH OPTION 4

COLD ITEMS

Roasted butternut tartlets with raita
Palmiers with macon
Chicken pastrami, capers, Parmesan and pickled mushroom on Cape seed buns
Green salad bowls

WARM ITEMS

Halloumi tempura, tomato, onion and basil skewers – spicy jalepeno dressing
Thai beef noodle salad bowls

HOT ITEMS

Roasted tomato and zucchini soup
Mini lamb burgers with brie
Pulled beef brisket tortillas with, soy, ginger and honey sauce
Pan-seared line fish, roast red onion, capers and seafood sauce

SWEETS

Black forest cupcake
Apple crumble and cinnamon Chantilly
Blueberry and vanilla cake Verrine

All menus can be customised as per your requirements.

Please note that the CTICC kitchen is Halal certified. Surcharges will apply for strictly Kosher meals.



YOU'RE GOING TO LOVE OUR WINTER SPECIALS

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