

CTICC

2017



EXHIBITION HALL BANQUET PACKAGE

Cape Town International Convention Centre

2017

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R820.00 per person including VAT
(700+ pax)

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 EXHIBITION HALL BANQUET PACKAGE

With more than 11 399m² of flexible, sub-divisible and fully customisable space, the CTICC Exhibition Hall offers an ideal venue for banquets of any size.

Large enough to accommodate all your guests, without losing that essential sense of intimacy and personal touch, the Exhibition Hall can be configured to create up to six separate venues, each with its own theme and purpose, or opened up into a magnificent single banqueting hall of truly epic proportions.

With this exceptional multi-functional space as its foundation, the CTICC Exhibition Hall Banquet Package is designed to offer 700 or more guests a truly unforgettable fine dining experience. The package includes everything required to host a memorable event, from elegant table settings and décor to superior service and world-class cuisine.

The CTICC's talented team of world-class chefs is on hand to transform the freshest, locally-sourced ingredients into an extensive three-course menu comprising a vast array of delicious dishes to delight your guests and cater for every preference.

A dedicated event service manager is also on hand to ensure every moment of your banquet runs smoothly. They also oversee a professionally trained team of service experts who are absolutely committed to delivering the very best experience for your guests so that each and every one of them is made to feel like a VIP.



EXHIBITION HALL BANQUET PACKAGE (continued)

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 fraiche and horseradish dressing.
 Crispy poached egg with dill new potatoes, asparagus, watercress crème fraiche 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 purée, roasted root vegetables and peach chutney.
 Slow roasted lamb shank served on a butternut and potato purée 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 rosti 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 peals.
 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.

EXHIBITION HALL BANQUET PACKAGE (continued)

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.

NOTE FROM THE CHEF:

These are merely guidelines and we will customise a menu to your needs and taste.
 Please note that the CTICC kitchen is Halaal certified. Surcharges will apply for strictly kosher meals.

Include the following items with your dessert:

- Speciality coffees: R24.00 per person

BEVERAGES

1 x Bottle red wine per table
 1 x Bottle white wine per table
 1 x Bottle of still water per table

The venue allocation will be exhibition halls, at the discretion of the CTICC.
 The package rate does not include build-up or breakdown of the venue.

OTHER INCLUSIONS

Parking
 Carpeting
 Acoustic and black draping
 Cleaning
 Security
 Facility Hire
 Medic

EXCLUDED ITEMS

Décor
 Audio-visual equipment and staging
 Safety officer
 * Décor is included for 10 pax at a table.

NOTES

The Banquet package is subject to a minimum of 700 guests.

CTICC



Convention Square, 1 Lower Long Street,
Cape Town 8001, South Africa

GPS co-ordinates: 33° 54' 56" S by 18° 25' 36" E

Tel: +27 21 410 5000 Fax: +27 21 410 5001

Email: info@cticc.co.za

Website: www.cticc.co.za

Twitter: twitter.com/CTICC_Official

Facebook: facebook.com/CTICC



we are a green conscious convention centre