

CTICC

2017



WEDDING GOLD PACKAGE

Cape Town International Convention Centre

2017

CTICC



WEDDING GOLD PACKAGE

R575.00 per person including VAT

DECOR

CTICC standard linen
Colour overlays
Candle holders/candles
Centrepiece per table
* Décor is included for 10 pax at a table.

MENU

Buffet Menu

BEVERAGES

Beverages per table
1 x Bottle of white wine
1 x Bottle of red wine
1 x Bottle of sparkling wine (alcoholic/non alcoholic)

PARKING

MEDIC

MENU

OPTION 1

Starter mezze platter to share

Individually plated antipasto platter (additional)

Peppered beef, smoked Franschoek salmon, paprika mahogany creek chicken, marinated feta, olives, rosemary charred flatbread, hummus and dukkah

Salads

Three seasonal market garden salads from locally grown produce

Main Course

Paprika roasted mahogany creek chicken

Coriander baked fish fillet and minted raita

Beef cheek pot au feu, green peppercorn and herb crumble

Vegetable biryani

Seasonal garden vegetables and fini EVOO

Moroccan spiced couscous with baby marrow and peppers

Roasted kipfler potato

WEDDING GOLD PACKAGE (continued)

Dessert

Chocolate ganache, honeycomb and freeze dried mandarin
 Lemon curd tart
 Strawberry Eton mess
 Fresh and stewed seasonal fruit, honey and vanilla yoghurt
 Cape cheese selection, crisp breads and savoury biscuits

OPTION 2**Starter**

Mesclun greens, arugula, flower petals, buttermilk and vinaigrette dressings
 Hot house tomatoes and buffalo mozzarella, virgin olive oil and basil
 Marinated fire-roasted peppers, pine nuts, chevre, balsamico
 Marinated wild mushroom salad
 Peeled asparagus spears, chive, white truffle oil
 Prosciutto with shaved parmesan, edamame and white truffle oil
 Cold seafood platter with Espelette wild prawns, tuna tataki, Tandoori SASSI green listed fish, seared salmon and scallops

Main course

Carved Angus prime rib roast, pan jus
 Free range chicken breast "coq au vin style" pancetta, chanterelles, shallots
 Seared sablefish, saffron lobster butter, zucchini linguine
 Potato gratin with chive butter
 Ricotta spinach ravioli with pine nuts and sun dried tomato
 Array of baby vegetables

Tapas desserts

Italian lemon tart
 Raspberry financier
 Amarena cherry "Forêt Noire"
 Berry pannacotta shots
 Hazelnut and chocolate ganache "opera"
 Saffron crème brûlée
 Chocolate pistachio roulade
 Lemon and double Belgian chocolate cake pops
 Light ricotta cake
 Green apple sorbet, merridale cider splash
 Valrhona grand cru truffles
 Macarons pastels
 Cheese board with Okanagan chevre, aged white cheddar, artisanal cheeses, water crackers and biscuits

WEDDING GOLD PACKAGE (continued)

OPTION 3**INDIAN WEDDING CELEBRATION****Platters per table:**

Chicken tikka
 Salmon tandoori
 Vegetable pakora
 Potato patties (alu tikki)
 Vegetable samosa
 Papadums
 Tamarind and mint coconut chutneys

Salads

Hearts of Caesar salad
 Red potatoes with yoghurt and dill
 Tortellini in creamy pesto dressing
 Greek style salad

Main course

Tandoori grilled lamb, charred onion and peppers carved in the room
 Butter chicken
 Mattar paneer
 Saffron basmati pulao
 Mixed vegetables subzi
 Wild mushroom ravioli alla panna
 Roasted nugget potatoes
 Raita
 Naan bread

Dessert

Sliced seasonal fruits
 Fine selection of cakes, tarts, French pastries including
 Black forest charlotte, baked cheesecake
 Chocolate eclairs, fresh fruit flans
 Assorted mousses and tiramisu
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Please note that the CTICC kitchen is Halaal Certified. Surcharges will apply to strictly kosher meals.

CTICC



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

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we are a green conscious convention centre