

# Winter Warmer Packages

CTICC



## Banquet Ballroom & Roof Terrace Package 2017

COME IN FROM THE COLD

Book and host your CTICC packaged event by 31 July 2017, mention the promo code **'Winter'**, and each of your guests will also enjoy:

Free pre-drinks, a hearty soup AND a delicious hot chocolate.

**R710.00**  
per person  
incl. VAT

A hot package deal from the CTICC

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 BALLROOM AND ROOF TERRACE BANQUET PACKAGE**

A breath-taking banquet experience awaits your guests in the CTICC's magnificent 2000m<sup>2</sup> Grand Ballroom. Offering unsurpassed views over the Cape Town city centre towards the magnificent backdrop of Table Mountain, this flexible space, with its own balcony and foyer, offers the perfect combination of practicality, grandeur and intimacy.

Complementing this picturesque banqueting venue is the spectacular CTICC Roof Terrace Room. Designed to maximise natural light and capitalise on the aesthetic appeal of the CTICC's unique location, the Roof Terrace room is a one-of-a-kind venue with seamless interior and exterior access for maximum flexibility.

Both venues are easily and discretely serviced by fully equipped CTICC satellite kitchens that are manned by teams of world-class chefs with a well-earned reputation for creating exceptional cuisine that transforms dining into an extraordinary taste experience.

An extensive three-course menu is delivered to your guests by the CTICC's experienced service team comprising fully-trained waitrons with a proven passion for personal guest attention and consistently exceptional service.

# 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 fraîche and horseradish dressing.
- Crispy poached egg with dill new potatoes, asparagus, watercress crème fraîche 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 puree, roasted root vegetables and peach chutney.
- Slow roasted lamb shank served on a butternut and potato puree 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 rösti 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 peels.
- 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.

## 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.

### **Include the following items with your dessert:**

- Speciality coffees: R24.00 per person

### **Note From the Chef:**

These are merely guidelines and we will customise a menu to your needs and taste.

## PACKAGE INCLUDES:

### **Beverages**

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

### **Décor**

- Colour table cloth
- Colour napkins
- Centrepiece per table
- Silver or glass base plate
- Crockery / cutlery / glassware

\* Décor is included for 10 pax at a table.

### **Audio Visual**

- PA system with a lectern microphone, 2 x cordless microphones
- CD player
- Standard screen
- Projector
- Basic lighting incl. LED floor fixtures for lighting up of walls
- Lectern
- Sound technician
- AV technician
- Lighting technician

### **Please note that the CTICC kitchen is Halaal certified.**

Surcharges will apply for strictly kosher meals.

Medic included in your package.



The heat is on at the CTICC this winter!

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

Tel: +27 21 410 5000 • Fax: +27 21 410 5001  
E-mail: [sales@cticc.co.za](mailto:sales@cticc.co.za) • Website: [www.cticc.co.za](http://www.cticc.co.za)  
GPS co-ordinates: - 33.915141, 18.425657

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we are a green conscious convention centre