

Winter Warmer Packages

CTICC



Full Day Conference Auditoria & Ballroom 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:

A free hearty soup
AND a free delicious hot chocolate.

R595.00
per delegate
incl. VAT
(minimum amount
of delegates 220)



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, inclusive of the following:

- 2 Screens (availability subject to standard seating configuration of the allocated venue)
- Laser pointer
- 2 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 connection
- Motorised blackout screens (depending on allocation of venue)
- One schoolroom or cinema style set up per day, depending on the venue
- Parking
- Internet access at no additional cost, depending on usage requirements
- Medic

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

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergenic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, sesame seeds and nuts products.

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

MENU

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 shot

Group B

- Mini macon and egg buns
- Seared salmon on crispy potato cakes with home-made chive mayonnaise
- Mini toasts with savoury mince and wedges and slow boiled eggs
- Petit croissants filled seared beef, home 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 on pita with cream cheese and honey
- Crispy mushroom pillows with blue cheese
- Spicy duck pancakes with 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 macarons with chocolate mousse shots
- Avocado, red onion with tomato salsa with butternut chips

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 shot
- Butter bean and roti wraps with tomato chutney

LUNCH OPTIONS

Lunch Option 1

Fresh baked artisan bread rolls and cultured butter

COLD

- Heirloom tomato, baby mozzarella, cannellini bean and basil (gf, nf)
- Boiled hens egg, roasted baby potato chats, green beans and grain mustard dressing (gf, nf)
- Locally cured meats, grilled asparagus, peppered apricots and chicory (gf, nf)

HOT

- Spinach and feta ravioli, semi dried tomato pesto and wilted rocket (v)
- Franschoek salmon, coriander and preserved lemon couscous (gf)
- Mahogany chicken in satay sauce, fragrant rice and prawn crackers

DESSERT

- Fresh and stewed seasonal fruits, honey and vanilla yoghurt (gf, nf)
- Selection of fine Cape cheese, peppered apricots, cranberries and crisp wafers
- Classic petit chocolate brownies with strawberries and cream
- Mini melk tarts

Lunch Option 2

Fresh baked artisan bread rolls and cultured butter

COLD

- Red and white cabbage coleslaw (v)
- Smoked turkey, cucumber, spring onion, and pickled beetroot (gf)
- Baby cos, shaved red onion, roasted mushrooms and blue cheese dressing (gf, nf, v)

HOT

- Wagyu beef meatball slider, bush tomato relish, spinach and spiced potato wedges (gf)
- Cajun spiced prawns, roast peppers, charred sweet corn and kidney beans (gf, nf)
- Baby marrow and eggplant tortilla, sour cream, pico de gallo and chipotle mayonnaise (v)

DESSERT

- Fresh and stewed seasonal fruits, honey and vanilla yoghurt (gf, nf)
- Selection of fine Cape cheese, peppered apricots, cranberries and crisp wafers
- Petit raspberry and apple crumbles with vanilla cream
- Mini nougat with almonds and cranberries

LUNCH OPTIONS (continued)

Lunch Option 3

Fresh baked artisan bread rolls and cultured butter

COLD

- Bombay style tomato, onion and coriander salad
- Cucumber, spiced green beans, spinach and lime pickle dressing (gf, nf, v)
- Cumin scented roast beef minted yellow split pea salad (gf, nf)

HOT

- Malai tikka chicken (gf)
- SASSI green listed fish, curry leaf and cumin crumble (gf)
- Cauliflower, mushroom and pea pilau (gf, v)
- Poppadums, mango chutney, raita

DESSERT

- Fresh and stewed seasonal fruits, honey and vanilla yoghurt (gf, nf)
- Selection of fine Cape cheese, peppered apricots, cranberries and crisp wafers
- Lemon cheese cake
- Chocolate mousse
- Fruit and nut fudge

Lunch Option 4

Fresh baked artisan bread rolls and cultured butter

COLD

- Roast beetroot, goats cheese, truffle and toasted sunflower seeds (gf, nf, v)
- Mesculin and summer vegetable salad (gf, nf, v)
- Red quinoa, apricot, celery and walnut salad (v)

HOT

- Slow roast beef, balsamic onions, baked potato chats and spring cabbage (gf, nf)
- Prawn burger, brioche bun, cocktail sauce and vine tomato
- Penne, roasted pumpkin, mushroom and chives (v)

DESSERT

- Fresh and stewed seasonal fruits, honey and vanilla yoghurt (gf, nf)
- Classic custard slices
- Tiramisu

LUNCH OPTIONS (continued)

Lunch Option 5

Fresh baked artisan bread rolls and cultured butter

COLD

- Five spice roasted sweet potatoes, water chestnuts, black onion seeds (gf, nf)
- Chinese leaf, spring onion, spicy pickled cucumber (gf, nf, v)
- Thai style beef, Asian slaw

HOT

- Chicken stir fry, cashew nuts, nam jim and cassava crackers
- Fragrant jasmine rice
- Steamed salmon, bok choy and lemon grass and soy dressing
- Fried eggplant with basil leaves (gf, nf, v)

DESSERT

- Litchis with coconut ice-cream
- Banana fritters with honey
- Fresh fruit skewers

Lunch Option 6

Fresh baked artisan bread rolls and cultured butter

COLD

- Free range hens eggs, sun ripened tomatoes, green beans and olives (v)
- Farfalle pasta, smoked salmon, lemon, dill and shallot mayonnaise (gf)
- Shaved fennel, radish, mizuna and balsamic dressing (gf, v)

HOT

- Baked sustainable fish caponata and pesto (gf, nf)
- Korean style BBQ chicken with kimchi (gf, nf)
- Seasonal market vegetables and lemon extra virgin olive oil (gf, nf, v)
- Spinach and feta frittata (v)

DESSERT

- Chocolate mousse cups
- Almond steeped cake
- Apple compote with vanilla yoghurt

All menus can be customised as per your requirements.

Please note that the CTICC kitchen is Halaal certified.
Surcharges will apply for strictly kosher meals.



The heat is on at the CTICC this winter!

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