



BANQUETING AND CONFERENCING

2019



Thank you for choosing Troutbeck Resort to host your conference, event or wedding.
The information below shows our standard offering and pricing.

MEAL TIMES:

Breakfast	07h00 – 09h30
Lunch	12h30 – 14h00
Dinner	19h00 – 21h30

TIME ALLOTMENTS

Breakfast	07h00 – 09h30
Luncheon	12h30 – 14h00
High Tea	15h00 – 17h00
Cocktail	18h30 – 20h30
Dinner	19h30 – 21h30
Wedding Cut Off	23h00
Full Day DCP	08h00 – 17h00
Morning DCP	08h00 – 13h00
Afternoon DCP	13h00 – 17h00

VENUE HIRE:

Brown Trout Room	US\$ 300.00
Brook Trout Room	US\$ 600.00
Rainbow Trout Room	US\$ 1000.00

CONFERENCE PACKAGE

Time: 08h00 and 13h00 (Morning)
Time: 13h00 and 17h00 (Afternoon)



CONFERENCE Packages

Daily Conference Package Rates:

Full Day Conference - US\$41.00 per person

Half Day Conference - US\$35.00 per person

**All rates include VAT*

FULL DAY CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

- Stationery (Notepad & Pen)
- Mineral water
- Cordials
- Mints

Standard Equipment

- Screen
- Data Projector
- Flip Chart & Markers

Refreshments

- Mid Morning Tea with accompaniments
- Lunch (Includes 1 soft drink)
- Afternoon Tea with accompaniments

Additional Equipment

- P A System - US\$100 per day

HALF DAY CONFERENCE PACKAGE INCLUDES THE FOLLOWING:

- Stationery (Notepad & Pen)
- Mineral water
- Cordials
- Mints

Standard Equipment

- Screen
- Data Projector
- Flip Chart & Markers

Refreshments

- Mid Morning Tea or Afternoon Tea with accompaniments
- Lunch (Includes 1 soft drink)

Additional Equipment

- P A System - US\$100 per day

Full Day Conference Package 08h00 – 17h00

Morning Conference Package 08h00 – 13h00

Afternoon Conference Package 13h00 – 17h00

Please note that any proceedings after 17h00 attract an extra charge of USD5.00 per person.



CONFERENCE ROOM *Capacities*

CONFERENCE ROOM	CLASSROOM STYLE	U SHAPE	THEATRE	BANQUET	BOARDROOM
Rainbow Trout	150 Pax	70 Pax	300 Pax	150 Pax	-
Brook Trout	60 Pax	30 Pax	90 Pax	60 Pax	16 Pax
Brown Trout	30 Pax	20 Pax	50 Pax	32 Pax	12 Pax

CONFERENCE ROOM *Dimensions*

Room Name	Length	Width	Height
Rainbow Trout	26.2m	10.8m	3.7m
Brook Trout	12.4m	9.15m	3.1m
Brown Trout	9.3m	7.5m	3.2m



Weddings

WEDDING VENUE HIRE:

Ceremony/ Reception venue Hire with a maximum of 150 pax indoors and unlimited numbers outdoors.

OUR VENUES INCLUDE:

- Rainbow Trout Room
- Brook Trout Room
- Sun Lounge
- Terrace Lawns
- Lakeside Lawns

FUNCTION ROOM	MAXIMUM GUESTS
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Rainbow Trout Room	150
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Brook Trout Room	60
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Sun Lounge	60
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Wedding Cut Off Time 23:00

DÉCOR & FLOWERS

For weddings at Troutbeck Resort kindly note you will need to provide décor, flowers and a tent depending on the numbers. Feel free to bring in your own florist to do the flower arrangements, décor and hire tents. Should you need assistance with reliable service providers feel free to liaise with the Functions co-ordinator for contact details.

LINEN

Standard white table linen and cutlery is provided.

You are welcome to supply your own table linen and napkins

CATERING

The hotel will do all the catering for you. We do not allow you to bring in your catering team for the event.





EQUIPMENT

The hotel will provide equipment for 150 guests. Any extras will have to be hired by the guest.

BAR SERVICE

We have a fully stocked bar with local and imported beverages. We are able to offer a cash bar/ credit bar.

DISCO OR BAND

The Bride and Groom usually arrange this. Should you need assistance feel free to liase with the functions co-ordinator.

BRIDAL ROOM

On the special day we offer the bride and groom complimentary executive room (subject to availability) on bed and breakfast basis.

ACCOMMODATION

We also have special family and friends rates that can be arranged for your guests at your wedding, should they require accommodation.

ACCOUNT & BOOKING

- In order to confirm the event we will require a signed contract and proof of payment forwarded to your coordinator in accordance with the deposit requirements stated on the contract.
- Full payment is required prior to the event to secure your booking.

**Terms and conditions apply.*

**Terms and Conditions are subject to change without prior notice. All rates include VAT*



Braai LUNCH

STARTERS

Assorted fresh garden greens
Tomato and Chive Salad/ Crunchy onion rings
Cucumber and mint Rita
Chinese cabbage slaw

ON THE FIRE

Cumin and Coriander marinated Boerewoes
Lemon and herb chicken pieces
Balsamic and thyme scented minute steaks
Savoury rice
Vegetable stuffed Germ squash
Jacket potatoes
Fried green Chomolia with tomato and onion
Zimbabwean sadza with tomato and onion relish

DESSERTS

Troutbeck Sacher torte
Apple strudel with hot custard sauce
Cream caramel terrine
Tropical fresh fruit salad with cream
Yule log



Deluxe Beck's BREAKFAST BUFFET

PASTRIES

A selection of Scones, Croissants, chocolate Danish, Banana and yoghurt cakes, and One Herbed Bread Twist, Brown and white homemade bread rolls

SLICED FRESH FRUITS, JUICES, WATER AND YOGHURTS

Red grape, Orange juice, Tropical and Apple juice, a selection of 3 fresh cut fruits and 3 compote, 4 Whole fruits on display, a selection of 4 yoghurts, Strawberry, Banana, Vanilla, Berry and plain yoghurt.

CEREALS, NUTS AND DRIED FRUITS

Cornflakes, Coco pops, Bran flakes, Muesli, Rice kipsies all with hot or cold full cream or low fat milk and Soya a selection of dried fruits and nuts

PORRIDGE CORNER:

Rotation – oats, plain mealie-meal porridge, millet and sorghum porridge

SELECTION OF COLD MEATS:

Varying from Picnic ham, Salami, Pastrami beef and gipsey ham.

Make your own Yoghurt Corner-

Plain Greek Yoghurt and different fruit and cereal condiments

CHEESEBOARD

Emmentaler, Brie, Camembert, Cream cheese, Edam and Gouda

HOT BUFFET

Rolled bacon, Beef sausages, cheese topped baked tomatoes, new potatoes tossed in tarragon and olive oil, Chicken sausages, baked beans Chicken liver, Rice

OMELETTES AND EGG STATION

Fried eggs, boiled eggs, omelette with a filling of your choice, Cheese, mushroom, Spring onion, ham, green or red pepper, onion, chili and tomato.

PAN CAKE CORNER

Pancakes, flap jacks, honey, maple syrup, chocolate sauce, cinnamon sugar and castor sugar

SPREADS

Hot mustard, whole grain mustard, mayonnaise, marmalade jam, strawberry jam, apricot jam and butter sachets



Buffet SELECTION 1

STARTERS

Tomato, crunch onion, lettuce, pepper Egg in soya
Chicken terrine
Home pickled fish
Grilled vegetable with Balsamic glaze
Crunchy Slaw Chinese cabbage with Sesame Oil
Cucumber and Tuna Delight
Antipasto Platter
Three bean salad drizzled with lemon dressing

MAIN COURSE

Garlicky roasted Chicken Spatchoke on the Carvery
Stuffed Fillet of Nyanga Trout
Cape Malay lamb curry with samples
Vegetarian Shepard's Pie
Potato bake
Mixed fresh vegetables in season

DESSERTS

Lemon Cheesecake
Tropical fruit salad
Death by Chocolate Gateaux
The Troutbeck Profiterole Tower
Mocha Roulade with Butter Scotch





Buffet SELECTION 2

STARTERS

Blackened Butternut soup

SALADS

Tomato, lettuce, crunchy onion, cucumber, pepper

Sea Food mousse with horseradish

Ham and Chicken Terrine

Spinach Salad with hot Bacon Dressing

Florida salad drizzled with lemon dressing

MAINS

Garlic Crushed Pork Loin on Carvery with a tangy apple sauce

Classic homemade beef stew

Baked honey mustard Chicken with current glaze

Scalloped potatoes, Pasta Arabiata, Vegetables in Season, Fried Basmati Rice

DESSERT

Toffee pudding

Black forest gateaux

Dutch Apple pie with hot custard sauce

Individual sherry trifles

Fresh fruit salad

Chocolate Mint pie





Buffet SELECTION 3

SOUP

Cream of Wild Mushroom Soup with a selection of bread rolls

STARTERS/SALADS

Tomato, cucumber, coloured pepper, onion rings

Garden Delight

Assorted Gourmet Cold Meats

Blackened bream with pineapple and mango salsa

Aubergine tempura with Sesame Sprouts

MAIN COURSES

Beef Wellington on the carvery with jus roti

Grilled lemon Trout grenobloise

Pork Piccatta with Dijon mustard sauce

Sautéed Parmesan Vegetables

Red roasted Potatoes/Pilaf rice

Pasta Penne with butternut and Rosemary

DESSERTS

Cabinet pudding with hot custard sauce

Strawberry Shortcake

Apricot upside down cake

Coffee Bavarois

Fresh fruit salad





Zimbabwean THEMED BUFFET MENU

SOUP

Peanut Butter Fused Butternut Soup

STARTERS

Pumpkin Fritters with a mango, sweet chilli dressing

Cajun spiced Chicken wings

Kapenta Tempura with a Mango dip

Popped Corn with Pepper and Vinegar

SALADS

Coleslaw salad

Giant Honde Valley Yams

Boiled Sweet Potato wedges

A Mixture of Round Nuts and Low peas

HOT ITEMS

Braised oxtail with Red Kidney Beans & Parisian potatoes

Traditional Chicken stew in tomato and onion sauce

Tripe and Casings casserole

Kariba Whole Bream in a tangy onion and tomato Riesa

Peanut Butter Rice, Pureed Carrot and Butternut

Sadza (Choice of Millet/Sorghum)

Fried Chomolia/ peanut butter Chomolia

DESSERTS

Grandma's giant fat cooks

Peanut and pumpkin pie

Fresh fruit mix

Baobab fruit mousse

Banana and coconut fritters



Western THEMED BUFFET MENU

SOUP

Oxtail broth with herbed croutons

STARTERS /SALADS

Tomato, cucumber, garden greens, onion rings,

Prosciutto Lettuce Bites

Roasted Green pepper Hummus

Traditional Greek salad

Corn on the cob

Onion and balsamic marinated beets

HOT SELECTION

Roast Leg of Pork on The Carvery with sweet and sour bast

Beef Bougugnone

Couscous and Sesame crusted chicken schnitzel

Spring onion and Mustard Crushed potatoes

Chickpea and Mushroom Filled Yellow Rice

Vegetable Lasagne/Fresh vegetable Panache

DESSERTS

Honey and Ginger Pudding with hot custard sauce

Traditional English Trifle

Croquembouche Tower

Earl Grey Lemon Shortbread Cake

Fresh Fruit Platter



Eastern THEMED MENU

STARTERS AND SALADS

Seared Hake tacos with lime pickled baby onions and avocado

Pork Stuffed banana with curry yoghurt

Grilled winter vegetables

Grilled aged Halloumi

Fresh garden Greens

Soya Egg with tuna and Mayo

HOT SELECTION

Chicken Chow-mein

Beef and bow tie noodle stir fry

Twice cooked Pork with Fig and Apple Chutney

Pickled vegetables

Basmati fried Rice

Mashed Sweet potatoes with a peach and red pepper salsa

Mushroom woutors

DESSERTS

Toffee Pudding

Grass Jelly

Fruit cake

Pine Apple & maple cup cakes

Lemon and Orange Chiffon torte

