



**MONOMOTAPA**  
**HARARE**

BANQUETING AND CONFERENCING

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**2019**

# CONFERENCE *Packages* Price on Application

**Monomotapa Harare has the following types of Daily Conference Packages:**

Full Day Conference Package

Half Day Conference (including lunch)

Executive Conference Package (including lunch)

**Standard Conference Package includes the following:**

• **Tea & Coffee Breaks**







Teas are offered on arrival as early as 08h00. At 10h00 tea will be served with assorted pastries and sandwiches.

Towards the end of the day tea will be served with biscuits at 15h00.

• **Lunch in the Park View Restaurant**

Lunch will be served from 12h30 to 14h30

• **Function room Capacity**

		Schoolroom	Cinema	Boardroom	U-Shape	Dinner	Banquet
Venue	Dimensions						
Great Indaba	21m x 16m	200	300	45	42	250	250
Ophir	14.6m x 7.3m	70	80	35	50	80	80
Function 1	10.2m x 8.2m	40	60	30	25	70	50
Function 2	6.6m x 4.9m	8	10	6	6	10	10
Boardroom	7m x 4.6m	15	-	15	20	16	16
Function 3	4.9m x 4.8m	12	20	12	12	10	10
Function 4	6.8 m x 6.5m	20	20	12	20	20	20
Function 5	6.5m x 5.7m	12	15	12	15	20	20
Aquarium	12.2m x 7.3m	70	80	35	50	80	80
Boardroom 17	-	-	-	13	-	13	13



## MONOMOTAPA HARARE

# FULL BANQUET *Venue Hire*

### ROOM HIRE CHARGES

ROOM	FULL DAY	HALF DAY
Great Indaba	US \$2000.00	US \$1000.00
Ophir	US \$1300.00	US \$ 650.00
Function 1	US \$ 900.00	US \$ 450.00
Function 2	US \$ 300.00	US \$ 150.00
Function 3	US \$ 300.00	US \$ 150.00
Boardroom	US \$ 500.00	US \$ 250.00
Function 4	US \$ 300.00	US \$ 150.00
Function 5	US \$ 300.00	US \$ 150.00
Aquarium	US \$1300.00	US \$ 650.00
Boardroom 17	US \$ 500.00	US \$ 250.00

#### • PARKING BAY

Parking space can be pre-booked through the Banqueting office

#### • CONFERENCE AMENITIES

- Conference notepads & pens
- Mineral Water
- Mineral water will be replenished twice a day
- Peppermints
- Fully stocked Survival Kit

#### • AUDIO VISUAL EQUIPMENT INCLUDED:

- Screen
- Podium
- Flipchart
- TV on request
- LCD projector complimentary
- PA System at \$200.00 per day

### EXECUTIVE BOARDROOM PACKAGE

In addition to the standard conference package an Executive package will also include the additional amenities and supplies as required:

- Quality glassware
- High quality coffee dispensers and choice of quality tea
- Complimentary soft drinks, bar to include a minimum of two types of soft drinks and two types of fruit drinks. Size of bar to be appropriate to the meeting
- High quality biscuits (preferably made in-house)
- Fresh fruit, side plates, napkins and knives as appropriate
- Quality wrapped sweets or wrapped mini chocolate bars
- Fresh flowers
- Complimentary local Newspaper



LEGACY  
HOTELS & RESORTS

# *Buffet* MENU 1 *Price on Application*

## **SALADS**

Seasonal mixed market green salad Coleslaw salad  
*Assorted dressings and condiments*

## **MAIN COURSE**

Slow simmered beef casserole with market root vegetables  
Marinated roast lemon chicken pieces  
Braised rice  
Herbed potatoes  
Market seasonal vegetables

## **DESSERTS**

Vanilla cake topped with white chocolate  
Exotic fruit salad served in passion fruit syrup  
Served with Custard sauce & fresh cream





**MONOMOTAPA**  
HARARE

## *Buffet* MENU 2 *Price on Application*

### **SALADS**

Seasonal mixed market green salad Waldorf salad

Carrot and raisin salad

*All served with assorted dressings and condiments*

### **MAIN COURSE**

Battered hake fillets

Beef stroganoff with mushrooms

Cajun spiced chicken

Rice pilaf

Herbed potatoes

Market seasonal vegetables

### **DESSERTS**

Dark and white chocolate mousse

Apple pie

Exotic fruit salad in passion fruit syrup

Served with Custard sauce & fresh cream



**LEGACY**  
HOTELS & RESORTS

*Actual product may vary from photographs and illustrations.*

# *Buffet* MENU 3 *Price on Application*

## **SALADS**

Greek salad

Nyanga farmed potato salad with boiled egg and toasted bread crumbs

Beetroot and spring onion salad

Cucumber, tomato, Avocado salad

### **Salad compliments:**

Black olives, Green olives, Capers, Onions in vinegar,

Gherkins, Croutons, Crispy minced Bacon

## **MAIN COURSE**

Deep fried fish fillets with side tarter sauce and lemon

Braised Chicken Chasseur

Sweet and sour pork

Roast beef tenderloin with peppercorn crust

Vegetable fried rice

Herbed potatoes

Penne Arrabiata

Market seasonal vegetables

## **DESSERTS**

Chocolate eclairs

Chocolate gateaux with dark chocolate shavings

English Trifle

Exotic fruit salad in passion fruit syrup

*Served with Custard sauce & fresh cream*





## *Gourmet* MENU *Price on Application*

### **STARTERS**

Select starters and side dishes from the Menu selector

### **CARVERY**

#### **BEEF WELLINGTON**

Tender beef tenderloin with mushroom duxelle wrapped in butter puff pastry

#### **BRAISED LEG OF LAMB WITH ROSEMARY**

Slow roasted lamb, glazed with ginger honey and fresh rosemary

#### **BAKED HONEY GLAZED GAMMON**

Roasted gammon, glazed with brown sugar, honey and sautéed pineapple

#### **SALMON EN CROUTE**

Butter cooked salmon, topped with roasted sultana's and ginger  
slow baked with puff pastry and served with lemon butter sauce

#### **BREAST OF CORN FED CHICKEN**

Filled with light cream cheese infused with fresh herbs

### **MAINS**

#### **TILAPIA**

Herb crusted broiled tilapia fillets drizzled with lemon butter sauce.

#### **CHICKEN SUPREME**

Breast of chicken simmered slowly in fresh cream and bacon

#### **PAN FRIED PORK FILLET MIGNON**

Served with honey glazed apples and pineapples with whole grain mustard sauce

#### **BRAISED OXTAIL STEW WITH BUTTER BEANS**

4 hour braised oxtail served with pan fried butter beans

#### **TRADITIONAL CHICKEN MAKHAYA**

Slow simmered traditional chicken in tomato and onion sauce

#### **PRAWNS**

Grilled tiger prawns in garlic butter

### **DESSERTS**

Available from Menu Selector



## MENU *Selector* Price on Application

**Build your menu from the selection below**

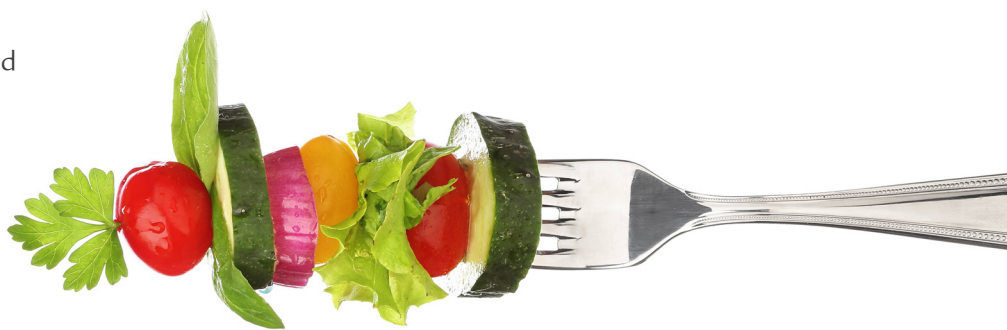
### **SOUPS**

Mushroom  
Butternut  
Vegetable Soup  
Carrot soup  
Tomato soup



### **SALADS**

Seasonal mixed market green salad  
Coleslaw salad  
Grilled market seasonal vegetables with aged balsamic  
Nyanga farmed potato salad with boiled egg and toasted bread crumbs  
Beetroot, spring onion  
Potato salad with herb vinaigrette  
Three bean salad  
Pasta salad  
Russian salad  
Oriental stir fry beef salad  
Carrot and raisin salad  
Cucumber, tomato and avocado salad  
Roasted vegetable salad  
Shrimp salad  
Greek salad  
Waldorf salad  
Slow roasted Chinese chicken salad  
Tuna Nicoise salad





# MENU *Selector* Price on Application

**Build your menu from the selection below**

## MAIN DISHES

### BEEF DISHES

- Prime grilled steaks with pepper crust
- Slow simmered beef casserole with root vegetables
- Steak and mushroom pie
- Beef medallion
- Beef teriyaki
- Mongolian beef stir fry
- Beef stir fry with Nyanga mushrooms
- Beef bourguignon
- Beef stroganoff with mushrooms
- Peppercorn roasted beef tenderloin

### CHICKEN DISHES

- Marinated roast lemon chicken pieces
- Chilli-garlic grilled chicken
- Cajun spiced chicken
- Chicken schnitzel
- Chicken fricassee
- Chicken a la king
- Chicken curry
- Chicken and seasonal veg stir-fry
- Braised Chicken chasseur
- Stuffed Chicken breast

### FISH DISHES

- Deep fried Tilapia fillets
- Fish cakes
- Battered hake fillets
- Whole bream simmered in lemon, tomato and onion sauce



## MENU *Selector* Price on Application

**Build your menu from the selection below**

### MAIN DISHES

#### PORK DISHES

- Grilled Pork tenderloin steaks
- Sliced Roast leg of pork with pineapple salsa
- Gammon steaks
- BBQ Pork ribs
- Pork schnitzel
- Pork medallions with whole grain mustard sauce
- Pork filet in mushroom and peppercorn sauce
- Sweet and sour pork
- Pork and seasonal veg stir-fry
- Grilled pork chops



#### STARCHES AND VEGETABLES

- Roast potatoes
- Garlic and herb potatoes
- Sautéed potatoes
- Lyonnais potatoes
- Oven baked potatoes
- Mashed potatoes
- Slow simmered braised rice
- Vegetable stir fried rice
- Traditional white sadza
- Market seasonal vegetables
- Vegetable curry
- Stir fried vegetables
- Grilled vegetables

## MENU *Selector* Price on Application

**Build your menu from the selection below**

### MAIN DISHES

#### PASTA DISHES

Beef lasagne  
Vegetable lasagne  
Spaghetti with meat balls  
Pasta carbonara  
Spiral fusilli pasta with roasted seasonal vegetables  
Penne Arabiata

#### TRADITIONAL DISHES

Madora  
Dried Kapenta  
Dried local vegetables (Mufushwa)  
Seasonal local vegetables in peanut butter sauce  
African style oxtail stew  
Goat curry stew  
Cow heels (Mazondo)  
Traditional tripe and casing (Maguru) stew  
Traditional beef bones  
Braised pork bones  
Stewed pork trotters  
Traditional sadza: zviyo, mhunga  
Peanut butter rice



## MENU *Selector* Price on Application

**Build your menu from the selection below**

### MAIN DISHES VEGETARIAN DISHES

Vegetarian Korma  
Stuffed egg plants  
Vegetable lasagne  
Lentils  
Eggplant, tomato and bean casserole  
Macaroni cheese  
Spicy sun dried tomato and broccoli pasta  
Mushroom bean bourguignon  
Vegetable stroganoff  
Vegetarian sausages  
Vegetarian casserole

### DESSERTS

Vanilla cake topped with white chocolate curls  
Chocolate gateaux garnished with dark chocolate shavings  
Carrot cake with grated Coconut  
Banana cake garnished with crushed dried banana  
Exotic fruit salad in passion fruit syrup  
Ice cream  
Trifle  
Lemon meringue  
Chocolate eclairs  
Layered cheese cake  
Apple pie  
Traditional black forest  
Chocolate mousse  
Dark and white chocolate mousse  
Cheese board\*\*\*

