

A man in a dark suit and red bow tie is smiling and looking at a woman in a black dress. They are both holding glasses of champagne and appear to be at a formal event. The background is a plain, light grey color.

Ladies Festival

The TROUVILLE Hotel 2024

BOURNEMOUTH • WWW.TROUVILLEHOTEL.COM

Our Ladies Festival Weekends are tailored to meet your every requirement

From the pre-planning stages to the final event, our team are here to advise and ensure your Festival Weekend is a success.

THE PACKAGES



SILVER Package

Full Weekend	£160.00
Saturday Only	£132.50
Banquet Only	£51.00



GOLD Package

Full Weekend	£177.00
Saturday Only	£137.00
Banquet Only	£ 62.00



PLATINUM Package

Full Weekend	£206.00
Saturday Only	£154.50
Banquet Only	£68.00

Rates are based on a minimum of 60 guests for the full weekend. Should numbers fall below this, supplements will apply.

Additional nights are available at the following special reduced rates:

Monday – Thursday £68.00 per person per night on a dinner, bed and breakfast basis.

Sunday - £48.00 per person per night on a dinner, bed and breakfast basis. (Rates are subject to availability, excluding bank holidays).

Special Children's rates are available as follows:

0 – 3 years of age free of charge when sharing a room with a full paying adult.

4 – 12 years of age are accommodated at a price of £20.00 per night, inclusive of dinner and breakfast.

All rates are on a per person basis and include vat at current rates.

Subject to government guidelines at the time of event.

FRIDAY

Guests arrive from 2:00pm onwards.
Complimentary Car Parking (subject to availability).
Welcome letters will be presented on arrival.
Porters are available to assist guests with luggage and to escort them to their rooms. Le Cafe Bar is open throughout the day for drinks and snacks (not included in the package).
Three course dinner served in the restaurant from 7:00pm – 8:30pm followed by dancing to our House Disco.

Overnight en-suite accommodation.

SATURDAY

Full English or Continental breakfast served in the restaurant 8:00am – 9.45am.
A day at your leisure. Why not make use of the indoor leisure facilities that The Trouville Hotel has to offer, or perhaps take a stroll along the sea front or browse around Bournemouth's many fine shops and boutiques.
Le Café Bar is open throughout the day for drinks and snacks (not included in the package).

Banquet (see the full details of each package opposite).
Overnight en-suite accommodation

SILVER Package

- Pre-banquet drinks reception with photographer in attendance (Le Café bar will be open on a cash basis. The photographer will return later in the evening to enable you to purchase your photographs)
- 5 Course gala dinner with coffee & mints
- Pianist to play during the gala dinner
- 3 piece band to play music for dancing following the gala dinner until 1:00am

GOLD Package

Includes **everything** in the Silver Package **plus** these Banquet extras.

- Toast Master Services
- A table posy for each table
- A top table flower arrangement
- After dinner liqueurs
- Two presentation bouquets
- Ladies Gifts to value of £10.00 each
- Table Plan
- Place Cards
- Printed Menus
- Ladies Song
- A voucher for a complimentary two night stay for two people for your raffle

PLATINUM Package

Includes **everything** in the Gold Package **plus** these Banquet extras.

SUNDAY

Full English or Continental breakfast to be served in the restaurant
07:30am – 9:30am

Guests depart. Bedrooms are to be vacated by 10:30am

We will happily deal with all administration on your behalf should you wish us to do so.

- Pre-banquet bucks fizz reception
- 6 Course gala dinner, including cheese & biscuits platter and coffee & mints
- Ladies Gifts to value of £12.50 each
- Table Magician
- 4 Piece band to play music for dancing following the gala dinner until 1:00am

Lodge Banquet Menus

Please choose **one option** only from each course of the following dishes.

Codes: V - Vegetarian, **GF** - Gluten Free, **VG** - Vegan, **DF** - Dairy Free

SOUPS

Roasted Plum Tomato and Red Pepper Soup, Finished with Fresh Basil **(V, GF, VG, DF)**

Carrot and Butternut Squash Soup, Finished with Fresh Rosemary **(V, GF, VG, DF)**

Rustic Garden Vegetable Soup **(V, GF, VG, DF)**

Cream of Cauliflower and Celeriac Soup, Finished with Fresh Parsley **(V, GF)**

Cream of Broccoli and Stilton Soup **(V, GF)**

SORBET

Champagne **(V, GF, VG, DF)**

Lemon and Lime **(V, GF, VG, DF)**

Gin and Pink Grapefruit **(V, GF, VG, DF)**

Lime and Coconut **(V, GF, VG, DF)**

STARTERS

Smooth Chicken Liver Pate. Homemade Chutney and Rustic Ciabatta Croutes

Cured Salmon Gravlax. Horseradish Cream, Capers and Fresh Dill

Chilled Duo of Melon. Compote of Forest Fruits and Mint Syrup **(V, VG, DF, GF)**

Pressed Ham Hock and Vegetable Terrine. Vegetable Piccalilli and Crisp Crostini

Goats Cheese and Chive Mousse. Beetroot Gel, Pickled Radish and Pea Shoots **(V, GF)**

MAIN COURSES

Pan Fried Breast of Chicken. Baby Onion, Mushroom & Tarragon Bourguignon Sauce **(GF, DF)**

Roast Sirloin of Prime Southern County Beef. Yorkshire Pudding, Cabernet Sauvignon Sauce

Braised Lamb Shoulder. Buttered Mashed Potato, Port Wine and Thyme Jus **(GF)**

Duck Leg Confit. Caramelized Orange Syrup, Rich Red Wine Jus **(GF, DF)**

Slow Cooked Belly of Pork. Black Pudding Croquette, Suffolk Cider and Dijon Mustard sauce

Roasted Breast of Chicken Filled with Chorizo Mousseline, Creamy Smoked Cheese Fondue

VEGETARIAN ALTERNATIVES

Wild Mushroom & Butternut Squash Tartlet, Red Onion Confit, Baby Spinach and Brie
Spiced Quorn and Vegetable Cannelloni. Rich Tomato and Herb Sauce and Glazed Cheese

Roasted Sweet Pepper. Filled with Israeli Couscous, Ratatouille and Blue Cheese

VEGAN ALTERNATIVES

Coconut Cream Risotto Wild Mushroom, Butternut Squash, Garden Peas, Baby Spinach
Tagliatelle Verdi, Vegan Cheese, Sun Blushed Tomatoes, Olives, Roasted Peppers and Pesto

DESSERTS

Creamy Vanilla and Elderflower Panna Cotta. Blackberry Compote and Lavender Crumbs

Madagascar Vanilla Cheesecake, on a Broken Biscuit Base Topped with a choice of Either:

Tangy Cherry Compote and Almond Crumble

or Honeycomb Chocolate Fudge and Salted Caramel Sauce **(V)**

Profiteroles. Chantilly Cream, Drizzled with choice of Either:

Rich Chocolate Sauce *or* Salted Caramel Sauce **(V)**

Tarte au Citron. Homemade Raspberry Curd and Fruit Coulis

Belgian Chocolate Tart Crème Fraiche, Crisp Praline and Butterscotch Sauce



The **TROUVILLE** Hotel

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