



# BANQUETING AND CONFERENCING

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# 2019



# WINDHOEK COUNTRY CLUB RESORT GROUPS & CONVENTIONS

*Windhoek Country Club Resort offers a unique and cost effective Day Conference Package to suit all your requirements.*

## **DAY CONFERENCE PACKAGE**

**N\$ 715.00 PER PERSON**

### **Inclusive of:**

- Arrival Tea Coffee/ Scones
- Morning tea / coffee / sandwiches
- Full buffet lunch in the Kokerboom Restaurant
- Afternoon tea/coffee/biscuits
- Standard conference equipment
  - Flipchart & markers
  - Built in screen
  - Water/Cordials/Mints
  - Note Pads & Pens
- Conference room hire
- Registration table
- 1 GB Wi-Fi per venue
- Parking for vehicles

## **HALF DAY CONFERENCE PACKAGE**

**N\$ 690.00 PER PERSON**

Inclusive of all of the above without afternoon tea/coffee/biscuits

1 x soft drink during lunch @ N\$ 45.00 pp

Equipment can be quoted on request from the client

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### **REFRESHMENTS**

Tea / coffee	N\$ 31,00
Tea / coffee / biscuits	N\$ 65,00
Tea / coffee / sandwiches	N\$ 85,00
Jugs of Juice	N\$ 122,00





# Room Hire PER DAY

	FULL DAY	HALF DAY
Oryx 1 .....	N\$ 18 000 .....	N\$ 15 200
Oryx 2 & 3 .....	N\$ 18 000 .....	N\$ 15 200
Oryx 1 & 2 & 3 .....	N\$ 30 200 .....	N\$ 28 500
Oryx 2 .....	N\$ 12 500 .....	N\$ 10 200
Oryx 3 .....	N\$ 12 500 .....	N\$ 10 000
Boardroom .....	N\$ 8 000 .....	N\$ 5 650
Oryx 5 .....	N\$ 7 500 .....	N\$ 5 750
Oryx 6 .....	N\$ 6 600 .....	N\$ 5 950
Oryx 7 .....	N\$ 5 600 .....	N\$ 5 950
Oryx 6 & 7 .....	N\$ 7 100 .....	N\$ 5 800
Banqueting Terrace .....	N\$ 18 000 .....	N\$ 19 800

DAY CONFERENCE PACKAGES	
Government Namibian	R 475.00
Local full day Namibian	R 595.00
Half day	R 610.00
International or SA full day	R 715.00
Half day	R 690.00
Ambassador	R 525.00
DCP Glass Juice	R 21.00
CRC	R 19 000.00
Boxing	R 30 800.00





# CONFERENCE SYSTEMS NAMIBIA EQUIPMENT PRICE LIST

<b>SIMULTANEOUS INTERPRETATION SYSTEMS</b>	<b>P.O.R.</b>
<b>MULTI-MICROPHONE DISCUSSION SYSTEMS</b>	<b>P.O.R.</b>
<b>PUBLIC ADDRESS AND SOUND SYSTEMS</b>	<b>N\$ 2 800</b>
PA System	N\$ 1170.00 p/day
Roving microphones	N\$ 410
Lapel microphones	N\$ 410
Microphones on stands	N\$ 350
Digital recording	N\$ 1 000 per day
CD players	N\$ 410
<b>PRESENTATION SYSTEMS (AUDIO VISUAL)</b>	
LCD projectors	N\$ 1 010
Data Projector	N\$ 980.00 p/day
Large screens	N\$ 820
Plasma screens	N\$ 1 170
DVD players	N\$ 410
Video Splitter	N\$ 300
<b>OFFICE EQUIPMENT</b>	
PC's	N\$ 819
Laptops	N\$ 819
Printers (excluding cartridges)	N\$ 640
Photocopiers	N\$ 1 400
Copies (including paper & toner)	N\$ 1.50 cents each
<b>TECHNICIAN FEE</b>	<b>N\$1 500</b>

*All prices are quoted on a daily rate, including VAT, and are subject to change.*

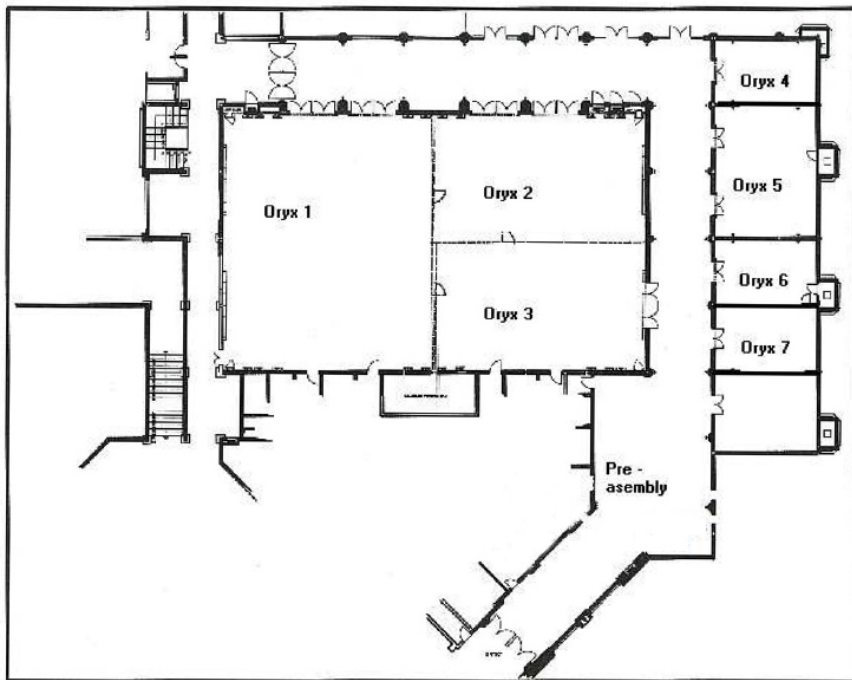
*Conference Equipment prices subject to increase in the new year.*





# CONFERENCE CENTRE FLOOR PLAN

Boardroom





## CONFERENCE CENTRE FLOOR PLAN

NAME OF ROOM	CINEMA	SCHOOL ROOM	U-SHAPE	COCKTAILS	BUFFET	BANQUET
ORYX 1, 2 & 3	800	450	200	800	500	540
ORYX 1	250	150	150	500	250	270
ORYX 2 & 3	250	150	150	500	250	270
ORYX 2	150	80	80	250	125	140
ORYX 3	150	80	80	250	125	140
ORYX 5	60	40	40	50	50	50
ORYX 6	30	20	16	25	20	20
ORYX 7	30	20	16	25	20	20
ORYX 6 & 7	60	40	40	50	50	50
BOARDROOM	N/A	N/A	BOARDROOM 14	N/A	N/A	N/A

NAME OF ROOM	LENGTH	WIDTH	CEILING HEIGHT	DOOR HEIGHT	FLOOR AREA M <sup>2</sup>
ORYX 1, 2 & 3	34.7m	21.4m	4m	2.8m	742.58 m <sup>2</sup>
ORYX 1	17.4m	21.4m	4m	2.8m	372.36 m <sup>2</sup>
ORYX 2 & 3	17.4m	21.4m	4m	2.8m	372.36 m <sup>2</sup>
ORYX 2	17.4m	10.2m	4m	2.8m	177.48 m <sup>2</sup>
ORYX 3	17.4m	10.2m	4m	2.8m	177.48 m <sup>2</sup>
BOARDROOM	8.4m	5.1m	3.5m	2.1m	42.82 m <sup>2</sup>
ORYX 5	8.4m	10.2m	3.5m	2.1m	85.68 m <sup>2</sup>
ORYX 6	8.4m	5.1m	3.5m	2.1m	42.82 m <sup>2</sup>
ORYX 7	8.4m	5.1m	3.5m	2.1m	42.82 m <sup>2</sup>
ORYX 6 & 7	8.4m	10.2m	3.5m	2.1m	85.68 m <sup>2</sup>



## *Arrival* DRINKS

ARRIVAL JUICE

N\$ 37.00

ALCOHOLIC PUNCH

N\$52.00

NON ALCOHOLIC PUNCH

N\$45.00

SPARKLING WINE

N\$43.00

GLUWEIN

N\$57.00

SHERRY

N\$27.00

AMARULA

N\$30.00





# *Eras* BRAAI MENU

**N\$415 per person**

MINIMUM OF 40 PAX

## **SALADS**

- Fresh green salad
- Three bean salad with a Greek Style dressing
- Home Made Potato Salad
- Pasta and Sundried Tomato Salad with Pesto

## **FROM THE GRILL**

- Marinated Pork Chops
- Ninjawors
- Chicken drumsticks
- Game Steak
- Baked Fish Portions (In Foil)
- Lamb Chops

## **SAUCES**

- Peri peri
- Mushroom
- Pepper

## **ACCOMPANIMENTS FROM THE POTJIE POTS**

- Pap
- Baked Potatoes
- Farm Butternut with Cinnamon,  
Dried Fruit and a Hint of Wild Honey
- Traditional Tomato and Onion Sauce
- Garlic bread

## **DESSERT**

- Rice Pudding
- Chocolate mousse
- Hot pudding
- Fresh fruit salad and ice cream
- Custard





# *Spit* BRAAI MENU

**N\$485 per person**  
MINIMUM OF 40 PAX

## **SALADS**

Roasted Beetroot with Lemon and olive oil  
Cole Slaw  
Potato and Biltong with Pesto  
Greek Salad

## **FROM THE SPIT**

Whole Lamb or Pork marinated in beer & garlic with fresh herbs

## **FROM THE BRAAI**

Chicken pieces in Marinated Peri-Peri sauce  
Mini Wors Pieces  
Baked potatoes  
Pap  
Tomato & Onion gravy  
Butternut with cinnamon sticks  
Garlic bread  
Pot Bread

## **DESSERTS**

Fruit tartlets  
Mousses  
Rice Pudding  
Éclairs  
Cheese cake  
Fruit salad and ice cream





# COUNTRY CLUB *Breakfast*

**N\$250.00 per person**  
MINIMUM OF 40 PAX

FRESH FRUIT JUICE

## **PRE-SET PLATTERS**

Platters of Danish pastries

Croissants

Muffins

Bread rolls

Fresh Ciabatta

Savoury Doughnuts with Herbs and Parmesan

Boiled Eggs

Jams and butter

Assorted cold meats

Assorted sliced Cheese

Smoked Salmon and Mackerel

Fresh cut fruits

Strawberry yoghurt

Plain yoghurt

Muesli, Bran Flakes and Corn Flakes

CEYLON TEA AND FRESHLY BREWED COFFEE





# FULL ENGLISH *Breakfast*

**N\$280 per person**

MINIMUM OF 40 PAX

FRESH FRUIT JUICES

## **COLD BUFFET**

Basket of Danish pastries, croissants, muffins and rolls,

Assorted jams, butter and marmalade

Selection of fresh fruits

Preserved fruits and stewed fruits

Plain and Assorted yoghurts and cereals

Sliced meat and cheese platters

Bread display

## **HOT BUFFET**

Scrambled eggs

Bacon and Corn Fritters

Ham and Cheese Frittata

Grilled bacon

Beef sausages

Grilled tomatoes

Potato Rosti

Mushrooms and onions

Grilled minute steak

Tortillas filled with Scrambled eggs and Salmon cubes

Savoury baked beans

Ceylon tea and freshly brewed coffee





## BREAKFAST *Set Menu 1*

**N\$300.00 per person**

### **COLD STARTER ON THE TABLE**

Seasonal fruit slices with yoghurt – muesli parfait

### **HOT PLATED MAIN**

Poached egg on toasted brown rounds with Spinach and cheese sauce, sausage and bacon. Sautéed mushrooms and potato Roesti.

Grilled tomato with Mozzarella cheese

### **ON THE TABLE**

A variety of Pastries on the table including Muffins, croissants, Danish and rolls, with jams and preserves

*Coffee and juices*

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## BREAKFAST *Set Menu 2*

**N\$310.00 per person**

### **COLD STARTER ON THE TABLE**

Seasonal fruit with a breakfast yogurt trifle finished with Muesli

### **HOT PLATED MAIN**

Scrambled eggs, crispy bacon, grilled tomato with Cheddar cheese,

Button mushrooms, Veg Frittata and minute steak

### **ON THE TABLE**

A variety of Pastries on the table including muffins, croissants, Danish and rolls, with jams and preserves

*Coffee and juices*





# Cocktail Menus

## OPTION 1

**N\$ 290.00 per person**

**MINIMUM OF 20 PAX**

*Choose five cold items and five hot items*

### **COLD - CHOICE OF 5 ITEMS**

- Crudit  with avocado dip
- Black forest ham wrapped polenta fingers
- Chicken liver mousse on rye rounds
- Smoked salmon tartar with capers and cornichons on crostini
- Dill gherkin wrapped medium roasted beef
- Chicken croquettes with mozzarella
- Pastrami and grilled apple
- Smoked salmon and cream cheese roulade

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### **HOT - CHOICE OF 5 ITEMS**

- Cocktail Samosas
- Mini Pork spare ribs
- Chicken bites with Sweet Chilli Sauce
- Cocktail Spring Rolls with Bean Sauce
- Assorted Mini Quiches
- BBQ - Chicken drumsticks
- Feta and Beef Meatballs
- Fish Goujons with Curry Beer Batter and Caper sauce
- Crumbed Button mushrooms with Blue cheese
- Spicy Mini game kebabs with Fruit Chutney Sauce

*Assorted Condiments with your Choice*

**EXTRA ITEMS ADDED – N\$30.00 per person per item**





# Cocktail Menus

## OPTION 2

**N\$310.00 per person**

**MINIMUM OF 20 PAX**

### **COLD - CHOICE OF 6 ITEMS**

- Crumbed mozzarella sticks
- Smoked Game ham rolls stuffed with Pepper Dew cream
- Chapatti filled with tandoori chicken
- Devilled eggs stuffed with crabmeat
- Mini vol-au-vent filled with cream cheese and salmon
- Sesame Pork fillet sate with baby apple
- Chicken liver mousse on polenta wedges
- Smoked salmon roulade with spinach and cream cheese
- Nacho – guacamole - bites
- Peppered Mackerel with creamy mustard dressing
- Crudités with sour cream dip

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### **HOT - CHOICE OF 6 ITEMS**

- Mexican chilli meatballs
- Cheese puffs
- Sweet & sour pork fillet medallions
- Tempura shrimps with teriyaki sauce
- Chicken Samosas
- Wok fried hot Beef filet cubes in sesame crust
- Fish kebabs with lemon dill sauce
- Roasted sweet potatoes peri peri with chutney
- Cocktail sausage rolls with bbq dip

**EXTRA ITEMS ADDED – N\$30 per person per item**





# Cocktail Menus

## OPTION 3

**N\$275 per person**  
MINIMUM OF 20 PAX

### **COLD BUFFET**

Vegetable pate on rye rounds  
Chicken curry mayonnaise vol-au-vents  
Devilled eggs stuffed with crabmeat  
Cigars of roast beef, mustard and gherkins

### **HOT BUFFET**

Meat balls with Feta and cilantro  
Chicken kebabs peri - peri  
Sweet and sour pork spare ribs  
Cocktail samosas

*Olives, peanuts, crisps*

**ANY ADDITIONS OR CHANGE WILL BE CHARGED N\$30 pp**

### **SWEET ADDITIONS – FOR ALL BUFFETS**

**N\$30 per person per item**

Spicy Ginger Chocolate Brownie  
Tarte band with seasonal fruits  
Vanilla Chocolate Puffs





## *Add On's to your* **BUFFET OF YOUR CHOICE**

### **ADD ON - SUSHI MIRROR FOR 40 PAX – 120 PIECES**

**N\$ 32.00 per person**

- Salmon / fried salmon
- Avocado
- Vegetarian
- With wasabi and soya sauce

### **ADD ON - BEEF TERIYAKI FOR 40 PAX**

**N\$ 41.00 per person**

- Famous Japanese beef dish served with Jasmin rice

### **ADD ON – THAI CURRIES FOR 40 PAX**

**N\$ 41.00 per person**

Traditional Thai curries served with Basmati rice

Choice of

- Green Thai chicken curry
- Red Thai beef curry
- Yellow Thai vegetable curry

### **ADD ON – ORYX LOIN FOR 40 PAX**

**N\$ 45.00 per person**

- Most delicate game loin prepared to customers requirement







# Buffet BLACK RHINO

**N\$545 per person**

MINIMUM OF 40 PAX

## **PRE-SET STARTER ON A TABLES**

Crudit  with Avocado Dip  
Smoked Salmon with cr me cheese, baked Oyster, Anti Pasti "Pimento",  
Beef Fillet cubes in crusted sesame, Bruschetta

## **SALAD CORNER**

Rocket and Lettuce salad topped with crispy bacon And Tomato Dressing  
Yellow, Red and green Trio - Saut ed Corn spears and Squash in Olive Oil with Baby  
Tomatoes and Balsamic vinegar  
Greek Cucumber salad with double cream Yoghurt and Mint leaves  
Roasted Baby Potato with Sea salt, Black Pepper and Apples  
Bruschetta with Tapenade, Pesto and Tomato picante  
Leave Spinach and Mushroom salad with glazed Shallots and Hazelnut dressing

## **FROM THE CARVERY**

Prime Rib of Namibian beef  
Slow roasted leg of lamb  
Pepper, mushroom and mint sauce

## **HOT STATION DISHES**

Beef curry with Poppadum and Condiments  
Malay Lamb Tagine with Coriander and toasted Almonds  
Monk Fish fillets with Madagascan green Pepper corn sauce  
Basmati rice  
Butter Parsley potato  
Roasted Granny Cut Vegetables with honey glaze  
Cauliflower florets in creamy cheese sauce

## **DESSERT TABLE**

Chocolate Mousse and Cr me Bavaoise variety presented in dessert glasses  
Austrian Cherry Strudel with Vanilla sauce  
Hazelnut Gateaux  
Tart Band with berries  
Fresh fruit salad  
Chocolate Gateaux  
Seasonal and exotic Fruit display  
Petit Fours  
Ice-cream with toppings





## DINNER BUFFET MENUS

### *Springbok Buffet*

**N\$425 per person**  
MINIMUM OF 40 PAX

#### **SALADS**

Chunky Greek Salad with Feta, Olives and Baby Tomatoes  
Baby Onion glazed with Balsamic Vinegar and Roasted Peppers with Tomato  
Fussily Pasta Salad with Salami, sundried tomatoes and Fresh Basil  
Roasted Beetroot Salad with Orange segments and fresh Coriander  
Asian Apple Coleslaw Salad

#### **STARTERS**

Indian style curried Fish  
Caprese with Tomato and Mozzarella and Balsamic Vinegar coming with fresh Basil  
Cold Meat Platter with Mortadella, Salami, Chicken Loaf and Spicy Pickle Relish  
Marinated Falkland Calamari with roasted garlic, red peppers and Italian Parsley

#### **CARVERY**

Roasted Pork Shoulder with Crackling  
Roasted Namibian Beef Rump  
Sauces: Pepper / Mushroom and Red wine sauce

#### **HOT ITEMS**

Barbeque roasted Chicken  
Grilled Hake Fillet with Creamy Lemon Butter Sauce  
Moroccan Lamb Tagine with oriental Spices  
Savoury Vegetable Rice  
Honey roasted Butternut Cubes with Sultanas  
Caramelized Carrots with Butter and onions  
Sliced Baby Marrows with Peppers  
Oven roasted Potatoes with fresh Rosemary  
Assorted Sauces

#### **DESSERTS**

Crème Caramel  
Baked Cheese Cake  
Black Forest cake  
Fruit Salad  
Ice-cream  
Tart Band with seasonal fruits





## DINNER BUFFET MENUS

### *Impala Buffet*

**N\$450.00 per person**  
MINIMUM OF 40 PAX

#### **SALAD**

Anti Pasti in Extra virgin Olive oil and Parmesan  
Calamari Peruvian style with Cayenne, with a hint roasted Garlic and Tomatoes  
Classic Caesar's Salad with shaved parmesan, Anchovies and Honey Mustard Dressing  
Leave Spinach and Mushroom salad with glazed Shallots and Hazelnut dressing

#### **STARTERS**

Cajun marinated Hake filets  
Chicken breast filets Teriyaki with roasted Sesame seeds  
Grilled Pork Medallions in Sweet Chilli sauce  
Mussels with roasted Garlic, Spring onions and Peppers

#### **CARVERY**

Namibian Beef Rump stuffed with Spinach and Mushroom  
Roasted Pork Shoulder with Crackling  
Sauces: Pepper / Mushroom and Red wine sauce

#### **HOT BUFFET**

Herbed Crumbed Southern Fried Chicken with lemon  
Grilled Game medallions with Amarula sauce and fresh Thyme  
Seared Hake in a Prawn Bisque  
Vegetable Biryani Rice  
Deep fried Cauliflower in Cheese Batter  
Sautéed green beans with onions and bacon  
Creamy Sweet potato bake with Roasted Peppers and Sultanas

#### **DESSERTS**

Crème Caramel  
Chocolate Mousse  
Baked Cheese Cake  
Tart Band with seasonal fruits  
Lemon Meringue  
Fruit Salad  
Ice-cream





## DINNER BUFFET MENUS

### *Steenbok Buffet*

N\$475 per person  
Minimum of 40 pax

#### **MIRRORS OF COLD MEAT**

Farm Ham | Pastrami | Salami  
Roasted Chorizo strips with Pickle Relish  
Pickle Vegetables

#### **MIRRORS OF SMOKED FISH**

Roulade of Smoked Salmon Trout with Spinach and Cream Cheese  
Smoked Salmon Sushi with Wasabi and Soja sauce  
Mackerel Pate on a Polenta Wedge with Sundried Tomatoes  
Snoek filets with Chutney

#### **SALAD**

Anti Pasti in Extra Virgin Olive oil and Parmesan  
Calamari Peruvian style with Cayenne, Garlic and Tomatoes  
Classic Caesar Salad with shaved parmesan, Anchovies and Honey Mustard Dressing  
Leave Spinach and Mushroom salad with glazed Shallots and Hazelnut dressing  
Bruschettas

#### **HOT DISHES**

Beef Chilli Con Carne – Classic Argentine Beef Dish -  
Grilled Chicken Breast filets with Olives and Roasted Peppers  
Kabeljau filets with smoked Salmon in lemon and Herb sauce  
Butternut fritters  
Brinjal Bake with Tomato and Olives  
Basmati Rice  
Roasted Potato Wedges with fresh Rosemary

#### **FROM THE CARVERY**

Herb Crusted Sirloin medium  
Five spice Pork belly  
Pepper, horseradish sauce and Hoisin sauce

#### **DESSERTS**

Crème Caramel | Red wine Poached Apples  
Baked Cheese Cake | Brandy Chocolate Cake  
Fruit Salad | Tart Band with seasonal fruits  
Ice-cream





## DINNER BUFFET MENUS

### *Kudu Buffet*

**N\$490 per person**  
MINIMUM OF 40 PAX

#### **SALADS**

Greek Salad with feta, Olives and Tomatoes with Basil Pesto  
Tomato & Peach Salad with caramelized Onions  
Chinese Noodle Salad with Shrimps, Shitake Mushrooms, Sesame seed oil and fresh Coriander  
Rocket salad with Tomato salsa dressing basil leaves and shaved Parmesan  
Mushrooms with a hint of roasted Garlic and Italian Parsley

#### **STARTERS**

Namibian Fish filets pickled with Curry  
Caprese Tomato and Mozzarella with basil and Roasted Nuts  
Seared Beef Carpaccio with Rosemary-Rocket Pesto  
Marinated Black Mussels with Sherry Balsamic Dressing

#### **ROASTS**

Rump of Beef  
Roasted Pork Loin with Crackling  
Sauces: Pepper/ Mushroom/ and Red wine

#### **HOT ITEMS**

Chicken breast filets Cacciatore, Tomato, herbs and Olives  
Traditional Lamb shank Curry with Condiments  
Grilled Line Fish with Lemon Dill Sauce  
Savoury Rice  
Green Beans with glazed baby tomatoes  
Cauliflower Gratin  
Oven roasted Potatoes with Paprika

#### **DESSERTS**

Crème Caramel  
Black Forest Gateaux  
Chocolate Mousse and Crème Bavaroise variety Presented in dessert glasses  
Baked Cheese Cake  
Fruit Salad  
Ice-cream  
Tart Band with seasonal fruits  
Seasonal Fruit Display





## LUNCH MENUS

### *Finger fork menu 1*

**N\$330.00 per person**  
MINIMUM OF 40 PAX

#### **STARTERS**

Cocktail rolls filled with an assortment of fillings

*(tuna, chicken, smoked salmon, seared game loin)*

Tortilla wraps – filled with stir fried vegetables,

haloumi cheese, chicken and beef

Bruschetta

#### **HOT BUFFET**

Game medallion stuffed with dates

Chicken filet strips with a delicate peanut chilli dressing

Assorted Mini Quiches

Vegetarian spring roll with Asian bean sauce

Lebanese lamb and beef “shish kebab” with humus and spicy onions

Tempura Hake filet goujons with a lemon mustard batter

#### **DESSERT BUFFET**

Tart band with seasonal fruits

Flame heart biscuits | Variety of cake items





## LUNCH MENUS

### *Finger fork menu 2*

**N\$365 per person**  
MINIMUM OF 40 PAX

#### **STARTERS**

Rocket feta and biltong balls  
Smoked creamy salmon tartar on grilled polenta rounds  
Seared Oryx Carpaccio rolls filled with fruit and nut chutney  
Potato Tapa with a parmesan basil salsa  
Crudities with sour cream dip  
Bruschetta

#### **HOT BUFFET**

Beef medallions with Chilli Chocolate sauce  
Chicken goujons in teriyaki sauce with fresh coriander  
Assorted Frittatas with spinach and feta, bacon and leek  
Vegetable spring rolls with sweet chilli dip  
Seafood skewers with white wine cream sauce  
Grilled Monkfish medallions in Madagascan green pepper sauce  
Roasted cheese potato wedges

#### **DESSERT BUFFET**

Tart band with seasonal fruits  
Chocolate dipped Koeksisters  
Vanilla crème puffs





## SET MENUS

### *Starters*

**CHICKEN TANDOORI SALAD .....N\$127.00**

Chicken breast “Tandoori” thinly sliced on a bed of Baby spinach and Coriander leaves with Tofu and roasted Cashew nuts accomplished with Raita and Chapatti

**STARTER PLATE.....N\$134.00**

Roasted Chorizos with mild Peri Peri dip, Smoked Chicken breast slices on Orange salad with fresh mint leaves, Forest Ham with Pickle Relish, Green garden leaves

**ITALIAN ANTIPASTO .....N\$134.00**

Brinjals, Baby marrows and Bell peppers in Extra Virgin Olive oil with Basil and Parmesan, Salad Caprese, Calamari, Salami, Baby Onions with Cherry Tomatoes and olives and Bruschetta

**DEEP SEA SHRIMPS WITH FRESH PINEAPPLE .....N\$110.00**

Spring onions in Avocado cream on Baby leaf salad, caramelized Tomatoes and Olive Bruschetta

**MOROCCAN COUSCOUS SALAD .....N\$98.00**

with chick peas, Rocket leaves with Tomato salsa and roasted Nuts

**SMOKED SALMON WITH CREAM CHEESE.....N\$145.00**

baked Oyster, Beef filet cubes in Sesame crust, Potato-Tapa on roasted baby Marrow salsa and Tomato Bruschetta

**NAMIBIAN DELIGHT .....N\$110.00**

Seared Game Carpaccio, spicy Biltong salad on mixed greens served with a Bean Relish and a Curry Mince Vetkoek







## SET MENUS

### *Soups*

<b>CAPE MALAY SPICED BUTTERNUT</b> .....	<b>N\$76.00</b>
with Parsley Croutons and Feta cheese	
<b>CREAMY TOMATO</b> with fresh Basil .....	<b>N\$81.00</b>
<b>CARROT COCONUT</b> with fresh Coriander .....	<b>N\$86.00</b>
<b>GREEN THAI CURRY SOUP</b> with shrimps .....	<b>N\$86.00</b>
<b>MUSHROOM SOUP</b> with Cheese Croutons .....	<b>N\$81.00</b>
<b>CREAMY POTATO</b> with Leeks .....	<b>N\$81.00</b>
<b>FRESH GAZPACHO</b> with toasted Ciabatta .....	<b>N\$81.00</b>





## SET MENUS

### *Entrees Flat*

**RAMEQUIN** with fresh creamy Mussels.....**N\$105.00**

St Malo French Salad and Baguette

**GRILLED MONKFISH ON STIR FRIED VEGETABLES** .....**N\$127.00**

topped with Lobster sauce

**SPINACH GNOCCHI ON TOMATO BASIL SUGO**..... **N\$98.00**

shaved Parmesan and Italian salad

**MINI BEEF FILET ON POTATO AND PEA SUPREME** .....**N\$122.00**

surrounded by Butternut and Beet root crisps

**CHICKEN BREAST** .....**N\$110.00**

infused with Sundried Tomatoes and Spinach on Mushroom Risotto

drizzled with Rocket Pesto





## SET MENUS

### *Main Course*

**ROASTED PORK LOIN WITH CRACKLING ON POTATO ..... N\$226.00**

carrot supreme, sautéed green beans with yellow peppers and ratatouille

**NAMIBIAN BEEF-RUMP ROAST WITH BABY MARROWS ..... N\$226.00**

butternuts and roasted beet root served with pap/porridge

**MILD “GREEN THAI CURRY CHICKEN BREAST” ..... N\$226.00**

with sautéed red, green and yellow bell peppers with lemon grass and jasmine rice

**SPRINGBOK LOIN ON AMARULA SAUCE ..... N\$238.00**

baby pepper onions with sautéed leek, cinnamon butternuts with raisins and new potatoes roasted in sage

**PAN SEARED KABELJOU FILET ..... N\$265.00**

on a light lemon-curcuma sauce, sautéed spinach with cherry tomatoes served with steamed basil Roasted leg of lamb with rosemary on ratatouille, bundle of beans and creamy potato bake with parmesan

**DORADO FILET GRILLED ..... N\$243.00**

on stir fried seasonal vegetables topped with a prawn bisque and basmati rice

**‘LAMB TAGINE’ ..... N\$243.00**

slow braised lamb with oriental spices on couscous flavoured with fresh mint leaves, “lesco”- pepper & tomato stew- and sautéed spinach with button mushrooms

**DUET OF CHICKEN ROLL AND BEEF TOURNEDO CHICKEN ..... N\$260.00**

roll stuffed with leave spinach on ratatouille and beef tournedo with red wine reduction, bacon red pepper and bean roll by potato gratin





## SET MENUS

### *Main Course*

**GRILLED BEEF FILLET TOPPED WITH ROSEMARY MUSHROOMS N\$260.00**

on potato butternut supreme with grilled green bean bundles  
with red peppers served with a mild red wine sauce

**NAMIBIAN BEEF FILET WITH CAPE GOOSEBERRY SAUCE ..... N\$260.00**

bean and butternut frittata, tricolour pepper stew,  
pan-fried potatoes with bacon, onions and chives

**NAMIBIAN BEEF FILET WITH CHILLI CHOCOLATE SAUCE ..... N\$260.00**

sautéed spinach with baby tomatoes, brinjal bake and  
sweet potatoes in parsley butter

**GRILLED MONKFISH FILETS ..... N\$260.00**

on light green curry sauce with fresh coriander,  
bok choy and pan fried baby tomatoes, accompanied by jasmine rice

**“NAMIBIAN BUSH & COAST” ..... N\$284.00**

Grilled “Oryx loin” on cranberry sauce with pepper dews  
and snow peas & grilled “monkfish filet” on Madagascan green  
peppercorn sauce accompanied by spinach gnocchi with pepperonata  
and roasted butternuts with toasted almonds

**VEGETARIAN ..... N\$203.00**

Stir fried seasonal vegetables, brinjal curry, cheese – potato bake and basmati rice





## SET MENUS

### *Dessert*

<b>POPPY SEED APPLE STRUDEL</b> .....	<b>N\$81.00</b>
Served with whipped cream	
<b>CHOCOLATE AND VANILLA BAVARIAN CREAM</b> .....	<b>N\$81.00</b>
topped with raspberry coulis presented in glasses	
<b>AMARETTO CON PANA</b> .....	<b>N\$91.00</b>
Amaretto and cappuccino cream with	
<b>AMARENA CHERRIES</b> and biscotti sticks presented in glasses .....	<b>N\$81.00</b>
<b>LEMON DELIGHT.</b> Tart with meringue and lemon curd .....	<b>N\$81.00</b>
<b>HAZELNUT PARFAIT.</b> Covered with a dark chocolate sauce .....	<b>N\$89.00</b>
<b>BAKED SOUFFLÉ</b> - cheese cake with strawberry sauce candied lemon .....	<b>N\$89.00</b>
<b>CHARLOTTE RUSSE.</b> Delicate vanilla mousse topped with chocolate and cherry sauce .....	<b>N\$89.00</b>
<b>RED BERRY “GRUETZE”</b> Mixed forest berries and vanilla sauce presented in glasses .....	<b>N\$84.00</b>
<b>VANILLA PANA COTTA.</b> Traditional Italian dessert accompanied with seasonal fruit coulis and Amaretti presented in glasses.....	<b>N\$79.00</b>





## SNACK MENUS

### *Snack mirror*

**N\$165 per person**  
MINIMUM 10 PAX

Assorted sandwiches and open cocktail brotchen with assorted fillings  
Chicken sate rolled in sesame with a fruity mango dressing  
Vegetable spring rolls with sweet chilli dressing  
Beef lollipops with peanut chilli  
A variety of homemade quiche  
Assorted sauces

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### *Snack menu 2*

**N\$145 per person**  
MINIMUM 10 PAX

Pretzels  
Olives  
Pickles  
Deep fried cocktail vienna's  
Spiced potato wedges with a dip  
Sausage rolls  
Chicken wings  
Crumbed meat balls





# Government | Embassy ACCOMMODATION RATES

R1640.00	per single room per night	B&B
R1910.00	per double room per night	B&B
R1890.00	per single room per night	DB&B
R2410.00	per double room per night	DB&B

*Rooms and rates are subject to availability. Applicable to new bookings only. Rates are nett and non-commissionable. Applicable to bona-fide government offices, parastatals and embassy bookings only. Rates are valid until 31 December 2019  
Rates excludes the 2% Tourism levy*

