



BANQUETING AND CONFERENCING

2023

Room Hire PER DAY

	FULL DAY	HALF DAY
Oryx 1	N\$ 19 000.....	N\$ 9 500
Oryx 2 & 3	N\$ 18 500.....	N\$ 9 500
Oryx 1 & 2 & 3.....	N\$ 32 000.....	N\$ 16 000
Oryx 2	N\$ 12 600.....	N\$ 10 500
Oryx 3	N\$ 12 600.....	N\$ 10 500
Oryx 4	N\$ 8 400	N\$ 4 500
Oryx 5.....	N\$ 7 500	N\$ 6 300
Oryx 6.....	N\$ 6 300	N\$ 3 200
Oryx 7.....	N\$ 6 300	N\$ 3 200
Oryx 6 & 7.....	N\$ 7 500	N\$ 6 300
BQ Terrace	N\$ 12 600.....	N\$ 10 500
Boma	N\$ 17 500.....	N\$ 9 500

DCP PACKAGES	Full Day	Half Day
Government /SADC	N\$ 400.00	N\$ 375.00
Ambassador	N\$ 595.00	N\$ 540.00
Corporate Local	N\$ 675.00	N\$ 625.00
International/ South Africa	N\$ 850.00	N\$ 750.00
Executive Boardroom	N\$ 650.00	N\$ 650.00
DCP Glass Juice	N\$ 25.00	N\$ —



Actual product may vary from photographs and illustrations.



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\$ 625.00 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
 - Comp still water on arrival
- Conference room hire
- Registration table
- 1 GB Wi-Fi per venue
- Parking for vehicles

HALF DAY CONFERENCE PACKAGE

N\$ 640.00 PER PERSON

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

Equipment can be quoted on request from the client

REFRESHMENTS

Tea / coffee	N\$ 36,00
Tea / coffee / biscuits	N\$ 80,00
Tea / coffee / sandwiches	N\$ 100,00
Jugs of Juice	N\$ 135,00



CONFERENCE SYSTEMS NAMIBIA EQUIPMENT PRICE LIST

SIMULTANEOUS INTERPRETATION SYSTEMS MULTI-MICROPHONE DISCUSSION SYSTEMS PUBLIC ADDRESS AND SOUND SYSTEMS

P.O.R.

P.O.R.

N\$ 2 800

PA System

N\$ 1170.00 p/day

Roving microphones

N\$ 410

Lapel microphones

N\$ 410

Microphones on stands

N\$ 350

PRESENTATION SYSTEMS (AUDIO VISUAL)

LCD projectors/Data Projector

N\$ 980.00 p/day

Large screens

N\$ 1200

Plasma screens

N\$ 1170

OFFICE EQUIPMENT

Laptops

N\$ 640

Printers (excluding cartridges)

N\$ 1 400

Photocopiers

N\$ 3.00 cents each

Copies (including paper & toner)

TECHNICIAN FEE

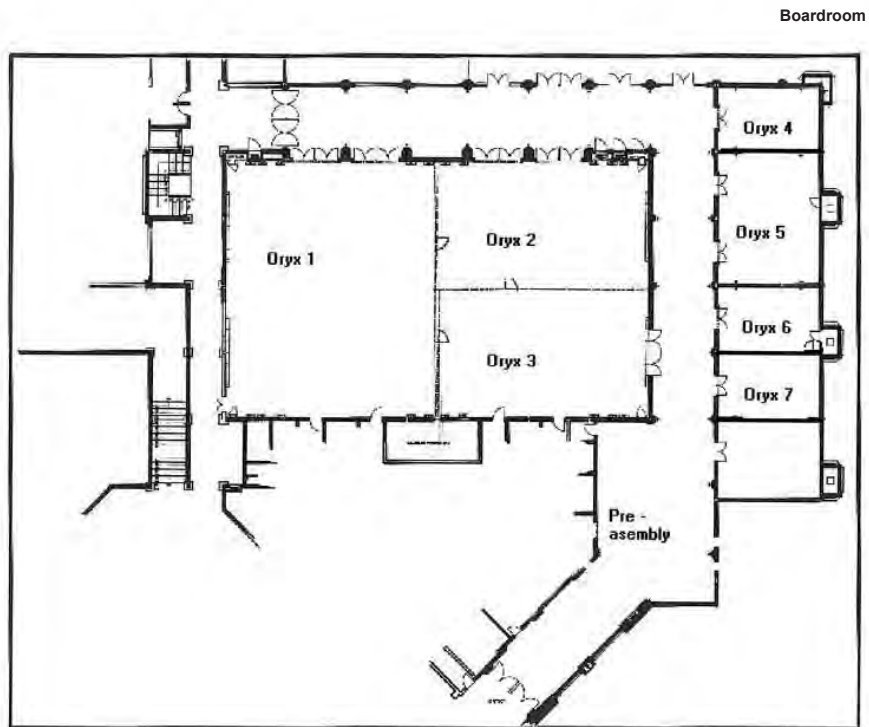
N\$ 1 500

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





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
BOMA	N/A	N/A	N/A	180	180	N/A

NAME OF ROOM	LENGTH	WIDTH	CEILING HEIGHT	DOOR HEIGHT	FLOOR AREA M ²
ORYX 1, 2 & 3	34.7m	21.4m	4m	2.8m	742.58 m ²
ORYX 1	17.4m	21.4m	4m	2.8m	372.36 m ²
ORYX 2 & 3	17.4m	21.4m	4m	2.8m	372.36 m ²
ORYX 2	17.4m	10.2m	4m	2.8m	177.48 m ²
ORYX 3	17.4m	10.2m	4m	2.8m	177.48 m ²
BOARDROOM	8.4m	5.1m	3.5m	2.1m	42.82 m ²
ORYX 5	8.4m	10.2m	3.5m	2.1m	85.68 m ²
ORYX 6	8.4m	5.1m	3.5m	2.1m	42.82 m ²
ORYX 7	8.4m	5.1m	3.5m	2.1m	42.82 m ²
ORYX 6 & 7	8.4m	10.2m	3.5m	2.1m	85.68 m ²
BOMA	282m	22m	4m	N/A	623.22m ²





Arrival DRINKS

ARRIVAL JUICE

N\$ 37.00

ALCOHOLIC PUNCH

N\$55.00

NON ALCOHOLIC

PUNCH N\$48.00

SPARKLING WINE

N\$46.00

GLUWEIN

N\$61.00

SHERRY

N\$29.00

AMARULA

N\$32.00



Actual product may vary from photographs and illustrations.



Eras BRAAI MENU

N\$490 per person

MINIMUM OF 40 PAX

SALADS

Fresh green salad

Three bean salad with a Greek Style dressing

Home Made Potato Salad topped with spring onion

Pasta and Sundried Tomato Salad with Pesto

FROM THE GRILL

Marinated Pork Chops

Boerewors

Chicken Breast

Minute 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,

Traditional Tomato and Onion Sauce

Garlic bread

DESSERT

Rice Pudding

Chocolate mousse

Hot pudding

Fresh fruit salad and ice cream

Custard



Actual product may vary from photographs and illustrations.



Spit BRAAI MENU

N\$575 per person

MINIMUM OF 40 PAX

SALADS

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

FROM THE SPIT

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

FROM THE BRAAI

Chicken pieces in Marinated chilli 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



Actual product may vary from photographs and illustrations.



COUNTRY CLUB *Breakfast*

N\$295.00 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



Actual product may vary from photographs and illustrations.



FULL ENGLISH *Breakfast*

N\$330 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



Actual product may vary from photographs and illustrations.



BREAKFAST *Set Menu 1*

N\$350.00 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,
beef sausage and bacon. Sautéed mushrooms and potato Rosti,
Grilled tomato with Mozzarella cheese

ON THE TABLE

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

Coffee and juices

BREAKFAST *Set Menu 2*

N\$365.00 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



Actual product may vary from photographs and illustrations.





Cocktail Menus

OPTION 1

N\$ 345.00 per person

MINIMUM OF 20 PAX

Choose five cold items and five hot items

COLD - CHOICE OF 5 ITEMS

- Crudit  with avocado dip
- Marinated beef 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

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 Strips
- Feta and Beef Meatballs
- Fish Goujons with Curry Beer Batter and Caper sauce
- Crumbed Button mushrooms with Blue cheese
- Spicy Mini beef kebabs with Fruit Chutney Sauce

Assorted Condiments with your Choice

EXTRA ITEMS ADDED – N\$35.00 per person per item



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Cocktail Menus

OPTION 2

N\$365.00 per person

MINIMUM OF 20 PAX

COLD - CHOICE OF 6 ITEMS

- Crumbed mozzarella sticks
- Smoked 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 caramelised 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

HOT - CHOICE OF 6 ITEMS

- Mexican chilli meatballs
- Cheese puffs
- Sweet & sour pork fillet medallions
- Tempura Prawn 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\$35 per person per item





Cocktail Menus

OPTION 3

N\$325 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\$35 pp

SWEET ADDITIONS – FOR ALL BUFFETS

N\$35 per person per item

Chocolate Brownie
Tarte band with seasonal fruits
Vanilla Chocolate Puffs



Actual product may vary from photographs and illustrations.



Add On's to your BUFFET OF YOUR CHOICE

ADD ON - BEEF TERIYAKI FOR 40 PAX

N\$ 44.00 per person

- Famous Japanese beef dish served with Jasmin rice

ADD ON – THAI CURRIES FOR 40 PAX

N\$ 44.00 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\$ 48.00 per person

- Most delicate game loin prepared to customers requirement



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Buffet BLACK RHINO

N\$645 per person

MINIMUM OF 40 PAX

PRE-SET STARTER ON A TABLES

Crudité with Avocado Dip
Smoked Salmon with crème cheese, marinated calamari, 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 - Sautéed 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 Crème 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



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DINNER BUFFET MENUS

Springbok Buffet

N\$505 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, rare roast beef and Spicy Pickle Relish
Marinated Calamari with roasted garlic, red peppers and Italian Parsley

CARVERY

Roasted Pork Shoulder
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

DESSERTS

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



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DINNER BUFFET MENUS

Impala Buffet

N\$530.00 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 with Caramelised onions
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
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 Beurre blanc sauce
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



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DINNER BUFFET MENUS

Steenbok Buffet

N\$560 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 Dorado slivers with Wasabi and Soja sauce
Mackerel Pate on a Polenta Wedge with Sundried Tomatoes
Smoked hake marinated in garlic with Chutney

SALAD

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

HOT DISHES

Beef Chilli Con Carne – Classic Argentine Beef Dish -
Grilled Chicken Breast fillets with Olives and Roasted Peppers
Kabeljau fillets 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 Roast
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



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DINNER BUFFET MENUS

Kudu Buffet

N\$580 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 Leg 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\$390.00 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, mozzarella cheese, chicken and beef
Bruschetta

HOT BUFFET

Beef roulade stuffed with dates
Chicken filet strips with a delicate peanut chilli dressing
Assorted Mini Quiches
Vegetarian spring roll with Asian bean sauce
Lebanese beef Kofta 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



Actual product may vary from photographs and illustrations.



LUNCH MENUS

Finger fork menu 2

N\$430 per person

MINIMUM OF 40 PAX

STARTERS

Rocket feta and biltong balls

Smoked creamy salmon tartar on grilled polenta rounds

Seared Beef 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

Calamari skewers with white wine cream sauce

Grilled Line fish in Madagascan green pepper sauce

Roasted cheese potato wedges

DESSERT BUFFET

Tart band with seasonal fruits

Chocolate cake squares

Vanilla crème puffs



Actual product may vary from photographs and illustrations.



SET MENUS

Starters

CHICKEN TANDOORI SALADN\$150.00

Chicken breast “Cajun Style” thinly sliced on a bed of spinach and Coriander leaves with Feta cheese and roasted Cashew nuts, accompanied with Raita and Chapatti

STARTER PLATE.....N\$160.00

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

ITALIAN ANTIPASTON\$160.00

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

MOROCCAN COUSCOUS SALADN\$120.00

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

SMOKED SALMON WITH CREAM CHEESE.....N\$175.00

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

NAMIBIAN DELIGHTN\$130.00

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





SET MENUS

Soups

CAPE MALAY SPICED BUTTERNUT	N\$90.00
with Parsley Croutons and Feta cheese	
CREAMY TOMATO with fresh Basil	N\$100.00
CARROT COCONUT with fresh Coriander	N\$105.00
GREEN THAI CURRY SOUP with shrimps	N\$105.00
MUSHROOM SOUP with Cheese Croutons	N\$100.00
CREAMY POTATO with Leeks	N\$100.00
FRESH GAZPACHO with toasted Ciabatta	N\$100.00



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SET MENUS

Entrees Flat

RAMEQUIN with fresh creamy Mussels.....N\$ 125.00

St Malo French Salad and Baguette

GRILLED MONK FISH ON STIR FRIED VEGETABLES.....N\$ 150.00

Egg noodles and topped with Cajun butter sauce

SPINACH GNOCCHI.....N\$ 120.00

shaved Parmesan and Italian salad

MINI BEEF FILET ON POTATO AND PEA SUPREME.....N\$ 145.00

surrounded by Butternut and sweet potato crisps

CHICKEN BREAST

infused with Sundried Tomatoes and Spinach on Mushroom Risotto.....N\$ 130.00

drizzled with Rocket Pesto





SET MENUS

Main Course

- ROASTED PORK LOIN WITH CRACKLING ON POTATO**.....N\$ 270.00
carrot supreme, sautéed green beans with creamy mustard sauce and baked onions
- NAMIBIAN BEEF-RUMP ROAST WITH RED WINE AND ROSEMARY SAUCE**.....N\$ 270.00
butternuts and roasted beet root served with pap/porridge
- MILD “GREEN THAI CURRY CHICKEN BREAST”**N\$ 270.00
with sautéed red, green and yellow bell peppers with lemon grass and jasmine rice
- SPRINGBOK LOIN ON AMARULA SAUCE**.....N\$ 285.00
baby pepper onions with sautéed leek, cinnamon butternut with raisins and new potatoes roasted in sage
- PAN SEARED KABELJOU FILET**.....N\$ 315.00
on a light lemon-curcuma sauce, sautéed spinach with cherry tomatoes and creamy potato bake with parmesan
- DORADO FILET GRILLED**.....N\$ 290.00
on stir fried seasonal vegetables topped with a spicy butter sauce and egg Noodles





SET MENUS

Main Course

GRILLED BEEF FILLET TOPPED WITH ROSEMARY MUSHROOMSN\$278.00

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

GRILLED LINE FISH FILLETSN\$260.00

on light curry sauce with fresh coriander, spinach and pan-fried baby tomatoes,
accompanied by jasmine rice

“NAMIBIAN BUSH & COAST”.....N\$335.00

Grilled “Game loin” on blueberry sauce with pepper dews
and green peas, grilled “Kingklip Fillet” on Madagascan green
peppercorn sauce accompanied by spinach gnocchi with pepperonata
and roasted butternuts with toasted almonds

VEGETARIANN\$240.00

Stir fried seasonal vegetables, brinjal curry, cheesy potato bake and basmati rice topped with
sunflower seeds and chapatti.



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SET MENUS

Dessert

- DUSTED APPLE STRUDEL** N\$100.00
Served with whipped cream and chocolate garnish
- CHOCOLATE AND VANILLA BAVARIAN CREAM** N\$100.00
topped with raspberry coulis presented in glasses
- BERRY BAVAROIS** N\$91.00
Amaretto and cappuccino cream with
- BAKED CHOCOLATE BROWNIES** N\$81.00
Cinnamon cream, ginger crumble
- LEMON DELIGHT** N\$100.00
Tart with meringue and lemon curd
- HAZELNUT PARFAIT** N\$105.00
Covered with a dark chocolate sauce
- BAKED CHEESECAKE**..... N\$105.00
Cheese cake with strawberry sauce candied lemon
- RED VELVET SLICE** N\$95.00
Decadent sponge with cream cheese topping, berry coulis and vanilla cream
- VANILLA PANNA COTTAN** N\$95.00
Traditional Italian dessert accompanied with seasonal fruit coulis and Amaretti presented in glasses



Actual product may vary from photographs and illustrations.



SNACK MENUS

Snack mirror

N\$200 per person

MINIMUM 10 PAX

Assorted sandwiches and open cocktail rolls 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

Snack menu 2

N\$175 per person

MINIMUM 10 PAX

Pretzels

Olives

Pickles

Deep fried cocktail sausages

Spiced potato wedges with a dip

Sausage rolls

Chicken wings

Crumbed meat balls



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Government | Embassy ACCOMMODATION RATES

R1140.00	per single room per night	B&B
R1490.00	per double room per night	B&B
R1330.00	per single room per night	DB&B
R1830.00	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 2023. Rates excludes the 2% Tourism levy



Actual product may vary from photographs and illustrations.