



Swakopmund

HOTEL AND ENTERTAINMENT CENTRE

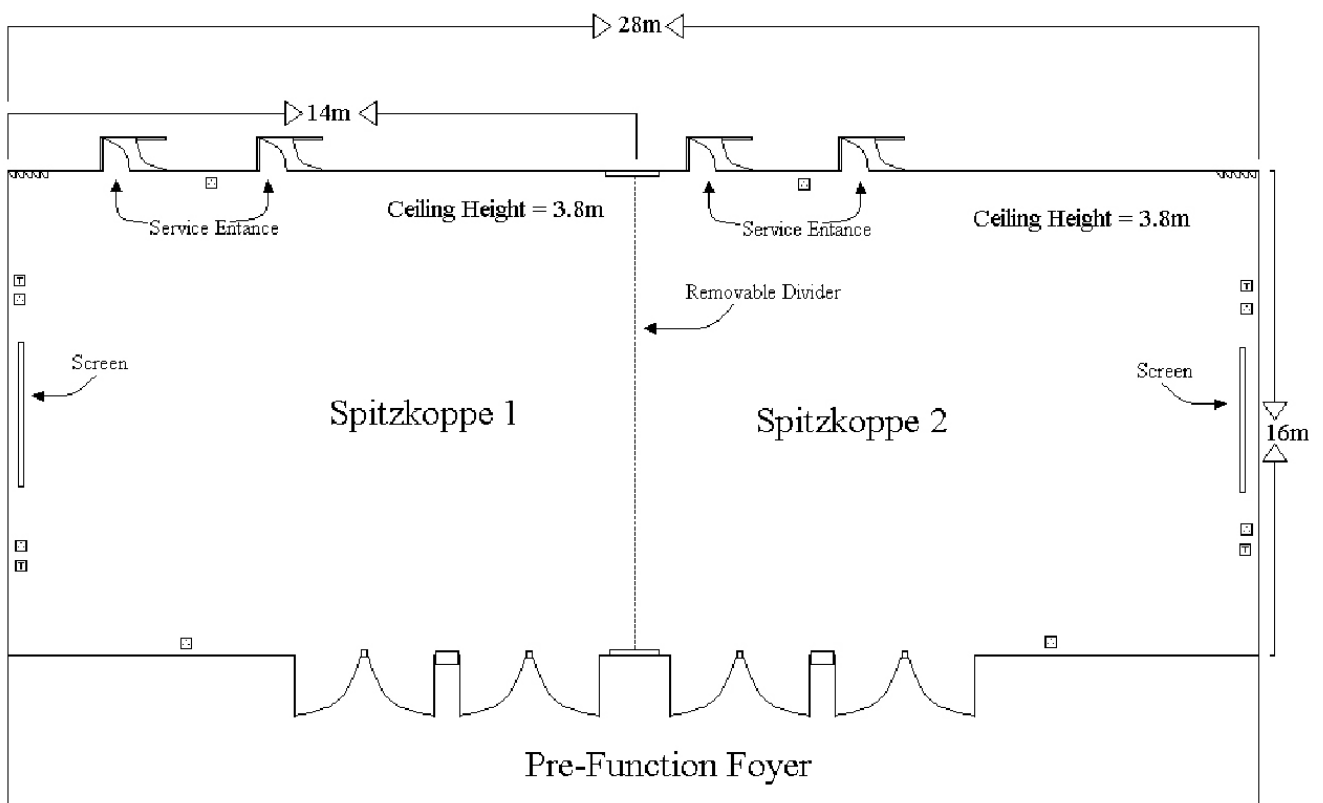
BANQUETING AND CONFERENCING

2019

CONFERENCE FACILITIES

We are proud to be Swakopmund's longest running conference provider, serving the meeting, incentive travel and special events industry for the past 23 years.

From our experience, we know that these travel programmes differ from any other form of consumer or business travel in that the goal is to inspire and communicate. Whether the incentive trip is pure fun, entertainment, or enrichment, or the motivational meeting has long days filled with meetings; we can offer your company ideas and the perfect venue to stimulate your team.



- ☐ - Telephone Point
- ☐ - Plug Point

CONFERENCE FACILITIES

VENUES	SPITZKOPPE 1 & 2	SPITZKOPPE 1	SPITZKOPPE 2	BOARD ROOM 1	BOARD ROOM 2	BOARD ROOM 3
LENGTH X WIDTH (in metres)	28X16	14X16	14X16	8X6	8X6	9X8
CAPACITY CINEMA STYLE	460	180	180	N/A	30	36
CAPACITY U-SHAPE	87	42	42	N/A	18	21
BOARDROOM SEATING	X	X	X	12	X	X
CAPACITY SCHOOL ROOM	288	108	108	N/A	18	27
CAPACITY COCKTAIL PARTY	480	240	240	N/A	N/A	40
CAPACITY BUFFET DINNER	260	120	120	-	-	-
CAPACITY SET MENU DINNER	300	150	150	N/A	N/A	N/A
WALL TO WALL CARPET	X	X	X	X	X	X
AIR CONDITIONING	X	X	X	X	X	X
ADJUSTABLE LIGHTING CONTROL	X	X	X	X	X	X
BACKGROUND MUSIC	X	X	X	X	X	X
CINEMA SCREEN	X	X	X	X	X	X
PA SPEAKER SYSTEM	X	X	X	X	X	X

FULL/HALF DAY CONFERENCE *Package 2019*

Applies to a minimum of 10 delegates

The full day conference package for the year 2019 includes:

- **TEA/COFFEE ON ARRIVAL**
- **MID-MORNING TEA BREAK**
Your choice of Tea break options attached
- **LUNCH AT THE PLATFORM ONE RESTAURANT**
A wide variety of lunches can be served - *your choice of lunch menus attached*
Groups smaller than 30 pax a set menu will be served
Groups 30 pax and larger a buffet menu will be served
1 x Soft drink is included with lunch
- **MID-AFTERNOON TEA BREAK WITH SNACKS**
Your choice of Tea break options attached
- **PLENARY ROOM HIRE**
- **MINERAL WATER**
- **THE FOLLOWING STANDARD AUDIO-VISUAL EQUIPMENT**
 - 1 x PA system
 - 1 x Microphone
 - 1 x Flipchart with markers
 - 1 x Data projector



Any other audio-visual equipment you may require can be hired in at additional cost.



FULL/HALF DAY CONFERENCE *Package 2019*

FULL DAY CONFERENCE PACKAGE including lunch N\$ 590.00

HALF DAY CONFERENCE PACKAGE including lunch N\$ 495.00

**Prices are per person per day*



Actual product may vary from photographs and illustrations.

TEA BREAK OPTIONS FOR THE DAY CONFERENCE *Package*

NOSTALGIC

Filter Coffee, Ceylon Tea, Decaffeinated Coffee

Fruit Juice

Assorted savoury Croissants

(Ham-Cucumber, Cheese-Tomatoes, Chicken-Mayo, Roast Beef-Gherkins)

SWEET INDULGENCE

Fruit Juice, Ginger Beer, Homemade Lemonade

Chocolate Brownies, Éclairs

Mini Red Velvet Cupcakes

ENERGY

Fresh Brewed Coffee, Selection of flavoured Teas

Infused waters: Strawberry & Cucumber, Apple & Cinnamon, Lemon & Mint

Muesli Energy Bar

Fruit & Nut “Trail mix” Packets

Fruit Kebabs

SAVOURY

Fresh Brewed Coffee, Selection of flavoured Teas.

Homemade Rooibos Ice Tea

Mini Bacon Feta and Spinach Quiche

Sundried Tomato & Pesto Palmiers

Individual Vegetable Crudités & Hummus



TEA BREAK OPTIONS FOR THE DAY CONFERENCE *Package*

FRUITY

Fresh Brewed Coffee, Selection of flavoured Teas
Infused waters: Strawberry, Apple & Cinnamon, Lemon & Mint
Fruity Cheesecake Bites
Apple Pie

COFFEE & DOUGHNUTS

Assortment of Flavoured Coffees
Selection of Herbal Teas
Chocolate Chip Cookies
Mini Doughnuts

NAMIBIAN

Filter coffee
Rooibos tea
Koeksister, Custard slices and
Mini Milk tarts



LUNCH OPTIONS FOR THE DAY CONFERENCE *Package*

Surcharge may apply for special dietary requirements & menu change

1

PICNIC LUNCH

Cold Roast Chicken
Traditional Scotch Eggs
Homemade Pastrami with Sweet Mustard
Variety of Cold Cuts & Salamis
Pickled Fish & Rollmops
Assorted Vegetable Pickles
Selection of Soft and Hard Cheeses
Seasonal Vegetable Crudités with Homemade Hummus
Freshly baked Brotchens

2

SOUP LUNCH

(Hearty Soups, perfect for colder days)
German Style Pea Soup “Erbsensuppe”
Classic Goulash Soup “Gulaschsuppe”
New England Clam Chowder
Cream of Butternut Soup
Selection of Bread and Freshly Baked Breadrolls

3

STREETFOOD LUNCH

— SALADS —
Fresh Chefs Salad served in a Jar
Caprese Salad Bites
— HOT —
Chicken Sattays
Curried Beef Kebabs
Minted Lamb Koftas with Tzatziki & Pita Bread
Pulled Pork & Coleslaw Wraps
Samoosas
Pesto Basted Vegetable Kebabs
Cumin Roasted Potato Wedges
— SWEET —
Pancake & Waffle Station
Served with a Selection of Ice Creams, Sauces, Condiments, Fruits & Toppings

4

MINI OCTOBERFEST

— COLD —
Rauchfleisch, Salamis, Rollmops
Accompanied by all the Traditional Pickles and Mustards
Potato Salad, Carrot Salad, Cabbage & Caraway
Fresh Breadrolls, Pretzels & Laugin Stange
— HOT —
Bratwurst, Chicken Schnitzel,
“Koningberger Klopse” (meatballs in a caper sauce)
Homemade Spaetzle, Sautéed Potato
Sauerkraut, Red Cabbage, Brussel Sprouts
— SWEET —
Apple strudel and Cream
Fruit Tartlets, Black Forest Cake

LUNCH OPTIONS FOR THE DAY CONFERENCE *Package*

Surcharge may apply for special dietary requirements & menu change

5

BBQ LUNCH

SALADS

Potato & Crispy Bacon Salad
Cape Mallay Coleslaw
Traditional Greek Salad

HOT

Beef Sirloin Minute Steaks
Chicken Drumsticks
Pork Belly
Boerewors
Mieliepap and Sheba (*Tomato Sauce*)
Grilled Corn on the Cob
Garlic Bread

DESSERT

Mini Milk Tarts
Fruit Salad & Ice Cream

6

CARRIBEAN MENU

SALADS

Green Beans and Roasted Garlic
Pasta and Crab Salad
Tropical Mixed Green Salad

HOT

Baked Sweet Chilli Butterfish
Beef Empanadas
BBQ Jerk Chicken
Caribbean Roast Yams
Baked Creamed Zucchini
Steamed Jasmine Rice

SWEET

Mini Key Lime Pie
Chocolate Macadamia Tartlets
Tropical Fruit Salad
with a Ginger & Mint Syrup

7

TRADITIONAL MENU

STARTERS

Homemade Herero Bread and Oshikuki (*Fat Cakes*) served with Traditional Lard
and Homemade Butter, Spinach & Peanut Salad, Tomato & Onion Salad

MAIN

Oshiwambo Chicken
Matangara (*Beef Tripe*)
Kapana (*Air dried meat*) grilled on open fire
Grilled Nyiru (*Tilapia*) served with an Ondungu (*chilli*) Sauce
Oshifima (*Maize Porridge*)
Ekaka (*Wild Spinach*)
Omakunde (*Beans*)

DESSERT

Mini Milk Tartlets
Traditional Koeksusters
Fruit Salad

CONFERENCE FACILITIES

ROOM HIRE

Spitzkoppe One and Two	N\$ 10 000.00 per day
Spitzkoppe One	N\$ 5 000.00 per day
Spitzkoppe Two	N\$ 5 000.00 per day
Boardroom One	N\$ 5 000.00 per day
Boardroom Two	N\$ 2 500.00 per day
Boardroom Three	N\$ 2 500.00 per day

CONFERENCE EQUIPMENT

Data projector	Inclusive of Room Hire
Microphone (cordless)	N\$ 500.00 per day
Lapel microphone	N\$ 700.00 per day
Mobile PA System	N\$ 2 000.00 per day
Flipchart + paper & pens	N\$ 250.00 per day
Podium	N\$ 550.00 per day
Dance floor	N\$ 2 500.00 per day
Cocktail tables	N\$ 55.00 per table

BOARDROOM 1 CONFERENCE EQUIPMENT (included in Room Hire Charge and DCP)

Data projector
PA system
Flipchart + paper & pens
60 inch TV
DVD Player
Tele-conference call
Electronic screen

All of the above equipment is subject to availability.

OTHER VENUES AVAILABLE: COURTYARD

An ideal venue for various action packed outdoor activities (i.e. open air concerts, outdoor sport events, display stalls, etc). A tent can be erected to turn this area into an indoor arena.

Quotation on request

(34 x 17 metres)

CONFERENCE BREAKS

STANDARD

Filter coffee, Ceylon tea, Decaffeinated coffee
served with assorted biscuits
(*shortbread, chocolate, nuts, vanilla*)

N\$ 60.00 per person

MORNING TEA BREAK

Filter coffee, Ceylon tea and Fruit juice
served with open sandwiches
(*tuna-mayo, cheese-tomatoes, cold cuts-pickles*)

N\$ 80.00 per person

AFTERNOON TEA BREAK

Filter coffee, Ceylon tea and Fruit juice
served with assorted Muffins and Pastries

N\$ 80.00 per person

NOSTALGIC

Filter coffee, Ceylon tea, Decaffeinated coffee
Fruit juice
Assorted savoury croissants
(*ham-cucumber, cheese-tomatoes, chicken-mayo, roast beef-gherkins*)

N\$ 90.00 per person

CONFERENCE BREAKS

SWEET INDULGENCE

Fruit juice, Ginger beer, homemade Lemonade

Chocolate brownies, Éclairs

Mini red velvet cupcakes

N\$ 90.00 per person

ENERGY

Fresh brewed coffee, selection of flavoured teas

Infused waters: strawberry & cucumber, apple & cinnamon, lemon & mint

Muesli energy bar

Fruit & nut “trail mix” packets

Fruit kebabs

N\$ 90.00 per person

SAVOURY

Fresh brewed coffee, selection of flavoured teas

Homemade Rooibos iced tea

Mini bacon, feta and spinach quiche

Sundried tomato & pesto palmiers

Individual vegetable crudités & hummus glasses

N\$ 90.00 per person

FRUITY

Fresh brewed coffee, selection of flavoured teas

Infused waters: strawberry & cucumber, apple & cinnamon, lemon & mint

Fruity cheesecake bites

Apple pie

N\$ 90.00 per person

CONFERENCE BREAKS

COFFEE & DOUGHNUTS

Assortment of flavoured coffees

Selection of Herbal teas

Chocolate chip cookies

Mini doughnuts

N\$ 80.00 per person

NAMIBIAN

Filter coffee

Rooibos tea

Koeksister, Custard slices and

Mini milk tarts

N\$ 90.00 per person

CONFERENCE LUNCH MENUS

Surcharge may apply for special dietary requirements & menu change

N\$ 250.00 per person

Not less than 20 Pax

1

PICNIC LUNCH

Cold Roast Chicken
Traditional Scotch Eggs
Homemade Pastrami with Sweet Mustard
Variety of Cold Cuts & Salamis
Pickled Fish & Rollmops
Assorted Vegetable Pickles
Selection of Soft and Hard Cheeses
Seasonal Vegetable Crudités
with Homemade Hummus
Freshly baked Brotchens

2

SOUP LUNCH

(Hearty Soups, perfect for colder days)
German Style Pea Soup “Erbsensuppe”
Classic Goulash Soup “Gulaschsuppe”
New England Clam Chowder
Cream of Butternut Soup
Selection of Bread and Freshly Baked
Breadrolls

3

STREETFOOD LUNCH

SALADS

Fresh Chefs Salad served in a Jar
Caprese Salad Bites

HOT

Chicken Sattays
Curried Beef Kebabs
Minted Lamb Koftas with Tzatziki & Pita Bread
Pulled Pork & Coleslaw Wraps
Samoosas
Pesto Basted Vegetable Kebabs
Cumin Roasted Potato Wedges

SWEET

Pancake & Waffle Station
Served with a Selection of Ice Creams, Sauces,
Condiments, Fruits & Toppings

4

MINI OCTOBERFEST

COLD

Rauchfleisch, Salamis, Rollmops
Accompanied by all the Traditional Pickles
and Mustards
Potato Salad, Carrot Salad, Cabbage &
Caraway

Fresh Breadrolls, Pretzels & Laugin Stange

HOT

Bratwurst, Chicken Schnitzel,
“Koningberger Klopse”
(meatballs in a caper sauce)
Homemade Spaetzle, Sautéed Potato
Sauerkraut, Red Cabbage, Brussel Sprouts

SWEET

Apple strudel and Cream
Fruit Tartlets, Black Forest Cake

CONFERENCE LUNCH MENUS

Surcharge may apply for special dietary requirements & menu change

N\$ 250.00 per person
Not less than 20 Pax

5

BBQ LUNCH

SALADS

Potato & Crispy Bacon Salad
Cape Mallay Coleslaw
Traditional Greek Salad

HOT

Beef Sirloin Minute Steaks
Chicken Drumsticks
Pork Belly
Boerewors
Mieliepap and Sheba (*Tomato Sauce*)
Grilled Corn on the Cob
Garlic Bread

DESSERT

Mini Milk Tarts
Fruit Salad & Ice Cream

6

CARRIBEAN MENU

SALADS

Green Beans and Roasted Garlic
Pasta and Crab Salad
Tropical Mixed Green Salad

HOT

Baked Sweet Chilli Butterfish
Beef Empanadas
BBQ Jerk Chicken
Caribbean Roast Yams
Baked Creamed Zucchini
Steamed Jasmine Rice

SWEET

Mini Key Lime Pie
Chocolate Macadamia Tartlets
Tropical Fruit Salad with a Ginger & Mint Syrup

7

TRADITIONAL MENU

STARTERS

Homemade Herero Bread and Oshikuki (*Fat Cakes*)
served with Traditional Lard and Homemade Butter,
Spinach & Peanut Salad, Tomato & Onion Salad

MAIN

Oshiwambo Chicken
Matangara *Beef Tripe*
Kapana (*Air dried meat*) grilled on open fire
Grilled Nyiru (Tilapia) served with an Ondungu (*chilli*) Sauce
Oshifima (*Maize Porridge*)
Ekaka (*Wild Spinach*)
Omakunde (*Beans*)

DESSERT

Mini Milk Tartlets
Traditional Koeksusters
Fruit Salad