

AVANI

Maseru

Say I do over
the Valley



Romance is always in the air at Avani Maseru Hotel.

Weddings are always a cause for excitement and celebration, so enjoy your special occasion and let our team take care of everything so it goes off without a hitch.

A choice of fairytale settings

Celebrate and make memories with your loved ones.
Dance the night away under a starry sky.

Garden Wedding

Say your vows in a beautiful outdoor venue. A garden wedding provides an ideal backdrop to the wedding of your dreams.

Minimum number of guests is 30, maximum number is 200

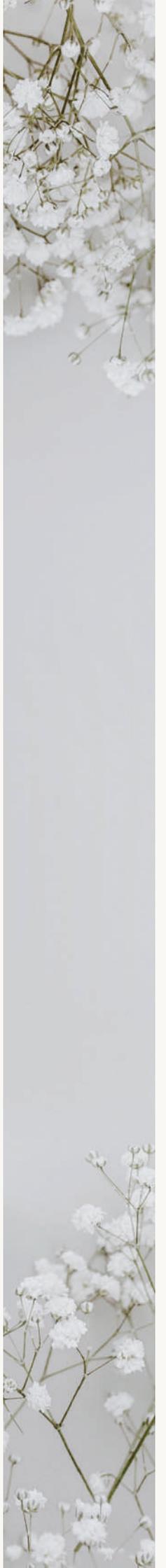


Conference Centre

Inspire your guests in our conference centre. The space is flexible and can be decorated with modern and trendsetting styles.

Ideal for up to 50 guests





Wedding package

Bring your wedding to life with a tailored wedding package consisting of a gorgeous venue, a delicious set menu and romantic surprises to celebrate your first night as a married couple.

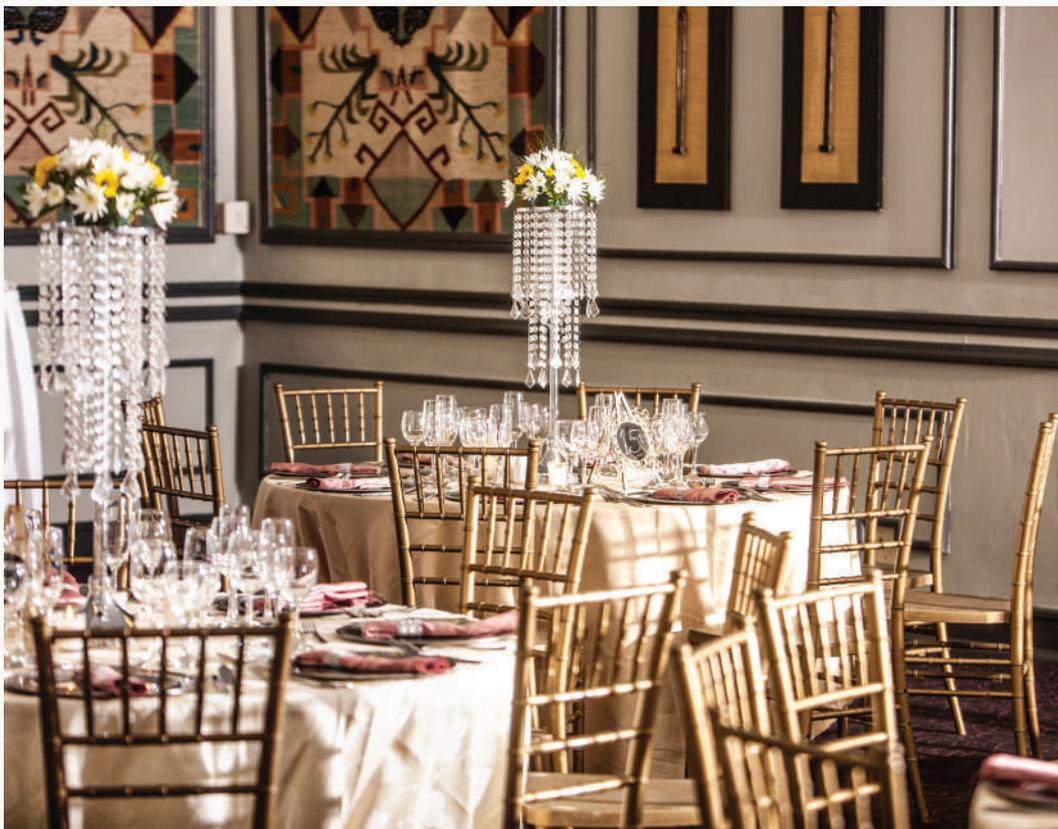
- Venue for maximum 50 people
- Three set menu options for maximum 50 people
- 1-night romantic stay in an Avani suite
- Chilled sparkling wine in-suite
- VIP parking

Required minimum spend of LSL 30, 000 | Subject to availability | Prices are inclusive of 15% government tax | The price indicated on the confirmation and paid at time of hotel check-out will be charged in the hotel currency | Approximate prices are based on recent exchange rates | Deposit of 50% is required to secure booking

Host your wedding reception at Avani Maseru Hotel and we will offer you and your bridal party complimentary dressings rooms for you to use to get ready.

Celebrate your one year anniversary with a complimentary Sunday lunch on us.

Avani Maseru Hotel recommends the use of third-party service providers for décor, photography and music, however the hotel will not be liable for these service providers.



Set Menu Options

Set Menu One

LSL 450 per person

Starter

Pan seared prawns with fennel salad, carrot curry sauce and dill oil

* Orange and cilantro sorbet *

Main Course

Biltong dusted lamb chops grilled to preference, served with baby carrots and garlic spinach, potato fondant and finished off with green peppercorn sauce.

OR

Pork Tenderloin with red cabbage puree, apple-radish salad with Dijon glaze, potato croquettes and honey ginger jus.

Dessert

Cheesecake with marinated strawberries, Chantilly crème, biscuit crumble and vanilla ice cream.

Set Menu Two

LSL 390 per person

Starter

Caesar salad of mixed salad leaves, garlic croutons, bacon lardons, anchovies, parmesan shavings, topped with poached egg and Caesar dressing.

* Mixed berry sorbet *

Main Course

Beef fillet cooked to preference, with Pommes Anna, mushroom duxelle, glazed baby carrots and red wine sauce.

OR

Grilled Kingklip with creamy risotto, steamed lemon mussels, sauce vierge and coconut curry sauce.

Dessert

Chocolate lava cake with berry compote, ginger soil, candied orange segment and Oreo ice cream.

Ingredients may vary subject to availability and seasonality

Please enquire with Senior Management if you have any dietary restrictions, allergies or special considerations.





Set Menu Three

LSL 380 per person

Starter

Beetroot on a layer of apples, pickled onion, feta cheese together with roasted paprika almond nuts and drizzled with balsamic reduction.

* Fruit sorbet *

Main Course

Grilled Trout with potato fondant, wilted spinach, carrot puree, parsley oil and lemon butter sauce.

OR

Aged Beef sirloin grilled to preference served with roasted garlic mash, sauteed green beans and served with black pepper sauce.

Dessert

Carrot cake with cream cheese icing, served with mixed berries Collis and fresh raspberries.

Ingredients may vary subject to availability and seasonality

Please enquire with Senior Management if you have any dietary restrictions, allergies or special considerations.



Set Menu Four

LSL 400 per person

Starter

Chicken caesar cobb salad, along with garlic croutons, topped with poached egg, drizzled with blue cheese dressing.

* Lemon sorbet *

Main Course

Mint crusted rack of lamb cooked to perfection, served with roasted zucchini and carrots ribbons and caramelized shallots on a garlic potato puree.

OR

Chicken supreme with saffron almond rice, served with green beans and roasted butternut with veloute.

Dessert

Deconstructed apple crumble with blueberry ice cream.t

Ingredients may vary subject to availability and seasonality

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Buffet Menu Options

Buffet Menu One

LSL 350 per person

Starter selection

Lettuce, tomatoes, olives, cucumber, onion, feta and peppers, olive oil, balsamic vinegar.

Freshly baked bread basket with butter and margarine

Cold starter

Avocado and seafood salad

Spicy fried rice with peas and ham

Roasted beetroot with feta and toasted almonds nuts

Main course

Line fish in tomato and chive Beurre blanc

Green Thai chicken curry with cashews

Sirloin of beef on Ratatouille

Cauliflower au gratin

Roast butternut with a nutmeg and orange sauce

Sautéed potatoes with onion and herbs

Rice Pilaf

Dessert

Duo of chocolate mousse

Fruit tartlets

Lemon pudding with lemon crème Anglaise

Seasonal fruit salad

Ingredients may vary subject to availability and seasonality

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Buffet Menu Two

LSL 400 per person

Starter selection

Lettuce, tomatoes, olives, cucumber, onion, feta and peppers,
olive oil, balsamic vinegar
Freshly baked bread basket with butter

Cold starter

Baby potato salad with whole grain mustard and spring onion
Three bean salad
Herb salad with crab, soft boiled egg, parmesan croutons and
marinated mussels
DIY classic Caesar Salad with bacon lardons and grilled chicken

Main course

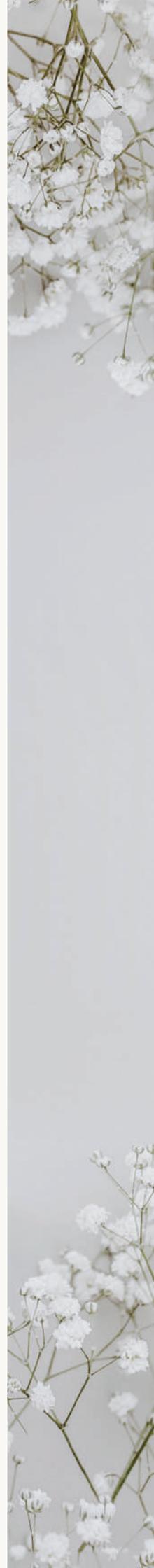
Mild Durban lamb curry casserole and Sambals
Roasted lime and honey chicken
Grilled pork cutlets with creamy white wine and mushroom sauce
Roasted baby marrow with orange and parsley sauce
Sautéed mushrooms, roasted butternut and basil pesto with cashew nuts
Rice Pilaf
Thyme infused pommes anna

Dessert

Fresh seasonal fruit salad
Malva pudding and warm vanilla custard
Rich chocolate fudge brownie with berries
Apple and pear crumble with crème

Ingredients may vary subject to availability and seasonality

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Buffet Menu Three

LSL 450 per person

Starter selection

Lettuce, tomatoes, olives, cucumber, onion, feta and peppers,
olive oil, balsamic vinegar
Freshly baked bread basket with butter

Cold starter

Jamaican butternut salad with peppadews and toasted coconut flakes
Couscous with oven roasted garlic Mediterranean melange of
vegetables and chick peas
Marinated tomato, mozzarella and basil pesto
Chicken noodles salad with chilli and coriander
Rare roast beef with horseradish

Main course

Pan-fried Line fish puttanesca
Oxtail Bourguignon
Mexican spiced chicken breast with coriander and sour cream
Caramelized butternut with cinnamon
Seasonal mixed vegetables
Sweet potato and lentil dhal
Basmati rice with ghee and garden peas

Dessert

Sticky toffee pudding with fudge sauce and Chantilly crème
Glazed lemon tart with vanilla mascarpone
Seasonal fruit salad
Dark chocolate Torte
Traditional truffle with berries

Ingredients may vary subject to availability and seasonality

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EXTRA CHARGE

Per person

Carvery selection

Roast pork with pear and mustard	LSL 98
Roast rump with a green pepper corn sauce	LSL 60
Roast leg of lamb with mint jus	LSL 110
Roast beef fillet with port jus	LSL 120
Roast lemon and herb chicken	LSL 45

Ingredients may vary subject to availability and seasonality

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