

AVANI

Windhoek
Hotel & Casino

Banqueting menu brochure

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Year-end function

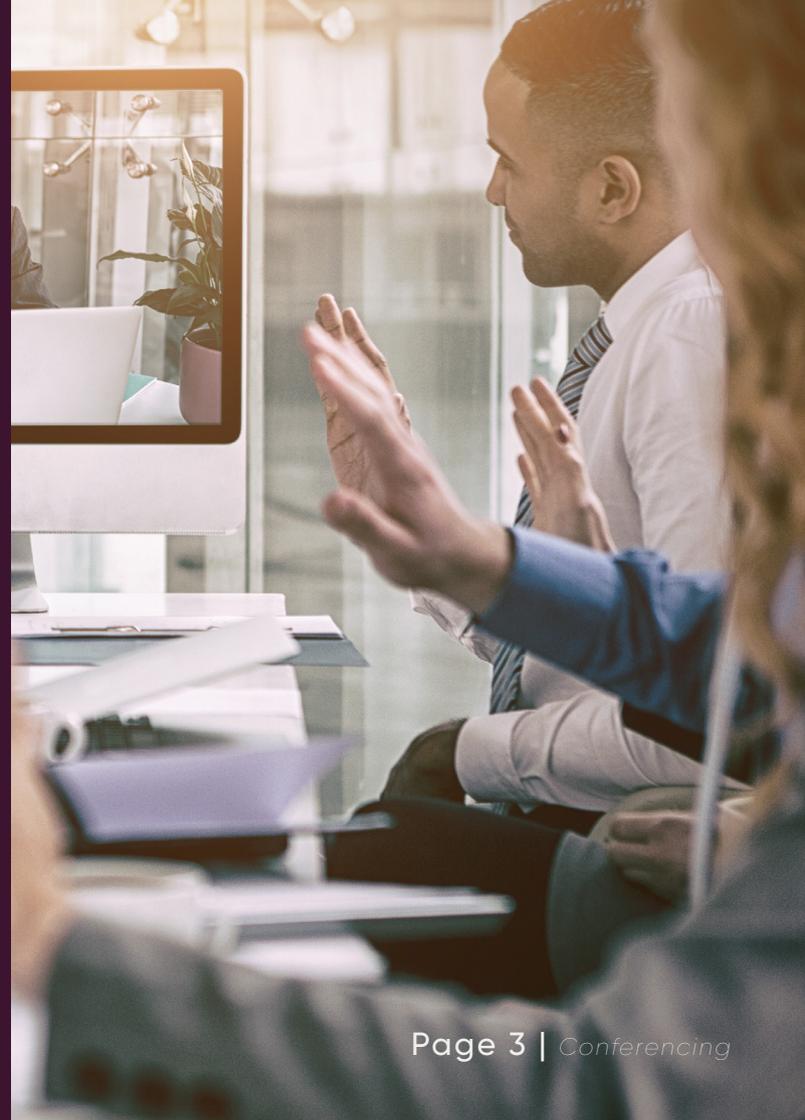
- 50 Year-End Function package
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| CONFERENCING



CONFERRNCING

*Book your conference with us.
Success Guaranteed!*



MAXIMUM CAPACITY TABLE – BANQUETING

Room Name	Size (sq.m)	Length (sq.m)	Width (m)	Height (m)						
					Cinema	Classroom	U-Shape	Board-room	Banquet	Cocktail
Sossusvlei Combo	180	20	9	3.1	140	84	96		114	140
Sossusvlei 1	82	8	10	3.1	60	30	40		60	50
Sossusvlei 2	64	8	8	3.1	40	30	30		48	40
Naukluft	71	6.4	11.1	3.1	60	30	27		48	40
Marula	37.5	7.5	5	2.6				9		
Camelthorn	36	10	3.5	2.6	30		20			20
Fever Tree	28	8	3.5	2.6				15		
Wild Olive	28	8	3.5	2.6	20		15			15
Mopane	28	8	3.5	2.6	20		15			15
Blackthorn	28	8	3.5	2.6				15		
Stratos – Roof Top	204	18	11.3	4	200	140	90		120	150

| First floor

Monday

08H00 – Tea, coffee, bacon & cheese omelette,
fresh fruit, power juices

10H00 – Tea, coffee, fresh mini pies with
chutneys, vegetable juices

12H30 – Dunes Restaurant

15H00 – Tea, coffee, crêpe suzette

Tuesday

08H00 – Tea, coffee, health bars, fresh fruit,
assorted yoghurts

10H00 – Tea, coffee, beef, chicken & vegetable wraps,
vegetable crudités with herb yoghurt dressing

12H30 – Dunes Restaurant

15H00 – Tea, coffee, profiteroles filled with
Chantilly cream

Wednesday

08H00 – Tea, coffee, fresh croissants with variety of
fillings, fresh health smoothies

10H00 – Tea, coffee, assorted AVANI burger sliders with
variety of toppings

12H30 – Dunes Restaurant

15H00 – Tea, coffee, Nutella cheesecake

Thursday

08H00 – Tea, coffee, fresh danish pastry selection,
fresh fruit

10H00 – Tea, coffee, cheesy steak quesadillas,
spicy chicken quesadillas, stuffed cucumber cups

12H30 – Dunes Restaurant

15H00 – Tea, coffee, eclairs filled with white chocolate
mousse

Friday

08H00 – Tea, coffee, morning glory muffins, fresh health
smoothies

10H00 – Tea, coffee, mini hot dogs with variety of sauces,
power juices

12H30 – Dunes Restaurant

15H00 – Tea, coffee, strawberry cheesecake

Saturday

08H00 – Tea, coffee, assorted yoghurts, homemade
breakfast bars

10H00 – Tea, coffee, variety of gourmet toasted sarmies

12H30 – Dunes Restaurant

15H00 – Tea, coffee, chocolate brownies with Chantilly cream

Mint sweets on the tables, everyday

| Naukluft and Sossusvlei

Monday

- 08H00 – Tea, coffee, bacon & cheese omelette, Fresh fruit, power juices
- 10H00 – Tea, coffee, fresh mini pies with chutneys, vegetable juices
- 12H30 – Dunes Restaurant
- 15H00 – Tea, coffee, crêpe suzette

Tuesday

- 08H00 – Tea, coffee, health bars, fresh fruit, assorted yoghurts
- 10H00 – Tea, coffee, beef, chicken & vegetable wraps, vegetable crudités with herb yoghurt dressing
- 12H30 – Dunes Restaurant
- 15H00 – Tea, coffee, profiteroles filled with Chantilly cream

Wednesday

- 08H00 – Tea, coffee, fresh croissants with variety of fillings, fresh health smoothies
- 10H00 – Tea, coffee, assorted AVANI burger sliders with variety of toppings
- 12H30 – Dunes Restaurant
- 15H00 – Tea, coffee, Nutella cheesecake

Thursday

- 08H00 – Tea, coffee, fresh danish pastry selection, fresh fruit
- 10H00 – Tea, coffee, cheesy steak quesadillas, spicy chicken quesadillas, stuffed cucumber cups
- 12H30 – Dunes Restaurant
- 15H00 – Tea, coffee, eclairs filled with white chocolate mousse

Friday

- 08H00 – Tea, coffee, morning glory muffins, fresh health smoothies
- 10H00 – Tea, coffee, mini hot dogs with variety of sauces, power juices
- 12H30 – Dunes Restaurant
- 15H00 – Tea, coffee, strawberry cheesecake

Saturday

- 08H00 – Tea, coffee, assorted yoghurts, homemade breakfast bars
- 10H00 – Tea, coffee, variety of gourmet toasted sarmies
- 12H30 – Dunes Restaurant
- 15H00 – Tea, coffee, chocolate brownies with Chantilly cream

Salted nuts and mini chocolates on the tables, everyday

| Full-day Conference packages *N\$880pp*

| Stratos

Monday

08H00 – Tea, coffee, fresh danish pastry selection,
fresh fruit, power juices

10H00 – Tea, coffee, fresh mini pies with
chutneys, sushi platter

12H30 – Stratos Restaurant

15H00 – Tea, coffee, crêpe suzette

**On the tables throughout the day: Biltong, Droëwors, Nuts,
Mini chocolates**

Tuesday

08H00 – Tea, coffee, health bars, fresh fruit, assorted
yoghurts

10H00 – Tea, coffee, beef, chicken & vegetable wraps,
vegetable crudités with herb yoghurt dressing

12H30 – Stratos Restaurant

15H00 – Tea, coffee, profiteroles filled with Chantilly cream

**On the tables throughout the day: Biltong, Cabanossi, Nuts
and Jelly beans**

Wednesday

08H00 – Tea, coffee, fresh croissants with variety of fillings, fresh
health smoothies

10H00 – Tea, coffee, assorted AVANI burger sliders with variety of
toppings, Sushi platter

12H30 – Stratos Restaurant

15H00 – Tea, coffee, Nutella cheesecake

***On the tables throughout the day: Biltong, Landjäger, Nuts, Mini
chocolates**

Thursday

08H00 – Tea, coffee, fresh pastry selection, fresh fruit selection

10H00 – Tea, coffee, cheesy steak quesadillas, spicy chicken
quesadillas, stuffed cucumber cups

12H30 – Stratos Restaurant

15H00 – Tea, coffee, eclairs filled with white chocolate
mousse

**On the tables throughout the day: Biltong, Droëwors, Nuts,
Turkish delight**

Friday

08H00 – Tea, coffee, morning glory muffins, fresh health smoothies

10H00 – Tea, coffee, mini hot dogs with variety of sauces, sushi platter

12H30 – Stratos Restaurant

15H00 – Tea, coffee, strawberry cheesecake

On the tables throughout the day: Biltong, Cabanossi, Nuts, Wine gums

Saturday

08H00 – Tea, coffee, assorted yoghurts, homemade breakfast bars

10H00 – Tea, coffee, variety of gourmet toasted sarmies

12H30 – Stratos restaurant

15H00 – Tea, coffee, chocolate brownies with chantilly cream

On the tables throughout the day: Biltong, Landjäger, Nuts, Mini chocolates



| First floor

Monday

08H00 – Tea, coffee, bacon & cheese omelette,
fresh fruit, power juices

10H00 – Tea, coffee, fresh mini pies with
chutneys, vegetable juices

12H30 – Dunes Restaurant

Tuesday

08H00 – Tea, coffee, health bars, fresh fruit,
assorted yoghurts

10H00 – Tea, coffee, beef, chicken & vegetable wraps,
vegetable crudité with herb yoghurt dressing

12H30 – Dunes restaurant

Wednesday

08H00 – Tea, coffee, fresh croissants with variety of
fillings, fresh health smoothies

10H00 – Tea, coffee, assorted AVANI burger sliders with
variety of toppings

12H30 – Dunes Restaurant

Thursday

08H00 – Tea, coffee, fresh danish pastry selection,
Fresh fruit

10H00 – Tea, coffee, cheesy steak quesadillas,
spicy chicken quesadillas, stuffed cucumber cups

12H30 – Dunes Restaurant

Friday

08H00 – Tea, coffee, morning glory muffins, fresh health
smoothies

10H00 – Tea, coffee, mini hot dogs with variety of sauces,
Power juices

12H30 – Dunes Restaurant

Saturday

08H00 – Tea, coffee, assorted yoghurts, homemade
Breakfast bars

10H00 – Tea, coffee, variety of gourmet toasted sarmies

12H30 – Dunes Restaurant

**On the tables throughout the day: Biltong, Cabanossi, Nuts
and Jelly beans**

Monday

08H00 – Tea, coffee, bacon & cheese omelette,
fresh fruit, power juices

10H00 – Tea, coffee, fresh mini pies with
chutneys, vegetable juices

12H30 – Dunes Restaurant

Tuesday

08H00 – Tea, coffee, health bars, fresh fruit,
assorted yoghurts

10H00 – Tea, coffee, beef, chicken & vegetable wraps,
vegetable crudités with herb yoghurt dressing

12H30 – Dunes Restaurant

Wednesday

08H00 – Tea, coffee, fresh croissants with variety of
fillings, fresh health smoothies

10H00 – Tea, coffee, assorted AVANI burger sliders with
variety of toppings

12H30 – Dunes Restaurant

Thursday

08H00 – Tea, coffee, fresh danish pastry selection,
fresh fruit

10H00 – Tea, coffee, cheesy steak quesadillas,
spicy chicken quesadillas, stuffed cucumber cups

12H30 – Dunes Restaurant

Friday

08H00 – Tea, coffee, morning glory muffins, fresh health
smoothies

10H00 – Tea, coffee, mini hot dogs with variety of sauces,
power juices

12H30 – Dunes Restaurant

Saturday

08H00 – Tea, coffee, assorted yoghurts, homemade
breakfast bars

10H00 – Tea, coffee, variety of gourmet toasted sarmies

12H30 – Dunes Restaurant

**On the tables during the day: Salted nuts and Mini Chocolates,
water, note pads, pens, flip chart and marks.**

| OUTSIDE CATERING



OUTSIDE CATERING

*No stress, no fuss.
Let us take care of your
catering needs.*



BUFFET MENU A

N\$220pp

Starter dishes

- Greek salad
- Curried potatoes, coriander and crispy onions

Main course

- Roast sirloin of beef with garlic pepper sauce
- Grilled line fish with lemon herb butter sauce
- Steamed baby vegetables tossed with herb butter
- Savoury rice

Dessert

- Fruit salad
- Swiss roll filled with raspberries and cream

BUFFET MENU B

N\$245pp

Starter dishes

- Greek salad
- Roasted pumpkin, baby spinach and feta

Main course

- Red wine braised beef stew
- Breast of chicken stuffed with spinach and feta wrapped in bacon with a parmesan cream
- Orange glazed sweet potatoes
- Seasonal roasted vegetables
- Savoury rice

Dessert

- Platters of sliced seasonal fruits
- Traditional trifle in shooter glasses

BUFFET MENU C

N\$265pp

Starter dishes

- Greek salad
- Baby tomatoes with basil, buffalo mozzarella and balsamic

Main course

- Matured game medallions with pepper sauce
- Roasted marinated chicken drumsticks
- Seafood paella
- Roasted garlic potatoes

Dessert

- Red velvet cake
- Apple strudel with chantilly cream

BUFFET MENU D

N\$275pp

Starter dishes

- Fresh garden salad
- Carrot salad, pineapple, raisins and peanuts
- Freshly baked cocktail rolls

Main course

- Roast rump of beef with pepper sauce
- Cape Malay chicken curry, sambals, poppadum
- Steamed baby carrots and peas tossed in herb butter
- Roasted baby potatoes
- Basmati rice

Dessert

- Salted Caramel cake
- Malibu white chocolate mousse with berry coulis in glasses

BUFFET MENU E

N\$285pp

Starter dishes

- Fresh garden salad
- Mediterranean cous cous salad
- Freshly baked cocktail rolls

Main course

- Rogan Josh lamb curry, sambals, poppadum
- West Coast seafood potjie
- Ratatouille
- Roasted garlic potatoes
- Basmati rice

Dessert

- Platters of sliced seasonal fruits
- Classic Italian tiramisu

BUFFET MENU F

N\$290pp

Starter dishes

- Greek salad
- Thai chicken noodle salad
- Freshly baked cocktail rolls

Main course

- Slow braised beef short ribs
- Buffalo chicken wings, blue cheese dipping sauce
- Roasted butternut
- Roasted garlic potatoes
- Italian parsley rice

Dessert

- Platters of sliced seasonal fruits
- Chocolate brownies, Chantilly cream

BUFFET MENU G

N\$295pp

Starter dishes

- Greek salad
- Baby tomatoes with basil, buffalo mozzarella and balsamic glaze
- Freshly baked cocktail rolls

Main course

- Beef sirloin steaks, green pepper sauce
- Sticky pork ribs, Asian BBQ dipping sauce
- Vichy carrots
- Paprika potato wedges

Dessert

- Platters of sliced seasonal fruits
- Vanilla chocolate cake

BUFFET MENU H

N\$305pp

Starter dishes

- Greek salad
- Baby beetroot and citrus salad
- Freshly baked cocktail rolls

Main course

- Tomato lamb bredie
- Catch of the day, tartar sauce
- Green beans tossed in bacon and onions
- Garlic potatoes
- Savoury rice

Dessert

- Platters of sliced seasonal fruits
- Black forest cake

BUFFET MENU I

N\$315pp

Starter dishes

- Greek salad
- Traditional German potato salad
- Freshly baked cocktail rolls

Main course

- Marinated beef kebabs, chilli chutney
- Marinated pork loin chops, applesauce
- Marinated chicken kebabs, sweet chilli sauce
- Vegetable kebabs
- Classic jacket potatoes, sour cream, chives

Dessert

- Seasonal fruits kebabs
- Malva pudding, Crème Anglaise

BUFFET MENU J

N\$320pp

Starter dishes

- Greek salad
- Traditional German potato salad
- Freshly baked cocktail rolls

Main course

- Durban style lamb curry, banana yogurt
- Honey glazed pork belly, apple ginger sauce
- Marinated chicken kebabs, sweet chilli sauce
- Steamed vegetables tossed in herb butter
- Parsley new potatoes
- Creamy mushroom risotto

Dessert

- Seasonal fruits tartlets
- Milk tarts
- Apple pies, Chantilly cream

PRICE PER PLATTER FOR 5 PEOPLE

SNACK MENU A *N\$320*

- Open cocktail roll platter

SNACK MENU B *N\$355*

- Danish pastry platter

SNACK MENU C *N\$350*

- Seasonal sliced fruit platter

SNACK MENU D *N\$725*

- Bacon wrapped Vienna
- Skewers of Mozzarella, cocktail tomatoes and basil
- Mexican meatballs with spicy tomato sauce
- BBQ chicken wings
- Assorted miniature cakes

SNACK MENU E *N\$795*

- Asian fish cakes
- Sweet and sour pork ribs
- Spicy chicken and cheese quesadillas
- Medium rare roasted beef slices canapé with onion marmalade
- Skewers of seasonal fruits

SNACK MENU F *N\$850*

- Cabanossi
- Beef Biltong
- Beef droewors
- Dried fruits
- Mixed nuts

FINGER FORK LUNCH MENU *N\$325pp*

Cold selection

- Salad leaves and condiments with vinaigrette and dressings
- Steamed baby potatoes tossed with thyme and grain mustard dressing
- Fancy canapé selection

Hot selection

- Marinated lamb kebab
- Honey BBQ chicken wings
- Asian fish balls
- Grilled seasonal vegetable kebab

Desserts

- Skewers of seasonal fruits
- Eclairs filled with chocolate mousse



| BANQUETING



BANQUETING

*Host your Banquet with us and
enjoy a feast fit for Royalty.*



BANQUETING BUFFET MENU A *N\$430pp*

Starter dishes

- Salad leaves with balsamic and olive oil vinaigrette, lemon and herb dressing
- Baby spinach, bacon and avocado salad with mustard dressing
- Baked pumpkin with basil pesto
- Spicy calamari salad (mango and chilli grilled calamari, avocado (seasonal), confit garlic, goat's cheese, spring onion, toasted macadamia nuts and mixed salad leaves)
- Tomato and mozzarella cheese tossed in homemade basil pesto
- Baker's basket of fresh breads and cocktail rolls

Main course

- Roast rump of beef with pepper brandy sauce
- Roast marinated butterflied chicken, mushroom sauce
- Grilled Kingklip with herb lemon butter sauce
- Sauté baby potatoes tossed in herb butter
- Steamed baby vegetables
- Italian parsley rice

Dessert

- Sliced seasonal fruit platter
- Amarula crème caramel
- Granadilla and pistachio cream cake
- Chocolate tart with berry compote and vanilla bean ice cream

BANQUETING BUFFET MENU B *N\$480pp*

Starter dishes

- Salad leaves with balsamic and olive oil vinaigrette, lemon and herb dressing
- Roasted baby beetroot and orange salad
- Green apple, celery, walnut and parsley salad with yoghurt dressing
- Wok-seared tuna salad, mixed leaves, avocado (seasonal) and a hint of teriyaki, sprinkled with sesame seeds and wasabi dressing
- Sticky sesame chicken salad
- Individual marinated antipasti vegetables
- Baker's basket of fresh breads and cocktail rolls

Main course

- Lamb shank Rogan Josh curry with poppadum and salsa
- Chicken roulade stuffed with spinach and feta and topped with mushroom sauce

- Kingklip fillet topped with lemon butter
- Orange glazed sweet potatoes
- Creamy vegetarian pumpkin pasta bake
- Basmati rice

Desserts

- Sliced seasonal fruit platter
- Nutella cheesecake
- Milk chocolate, coffee and praline cake
- Chocolate fondant with pistachio ice cream
- Red wine poached pear with crème Anglaise

BANQUETING BUFFET MENU C *N\$560pp*

Starter dishes

- Salad leaves with balsamic and olive oil vinaigrette, and lemon and herb dressing
- Seasonal roasted vegetables on a bed of greens topped with crumbled feta and sunblushed tomato pesto
- Poached pear, chicken and raspberry salad (grilled chicken breast, pears poached in white wine and saffron, toasted almonds, Danish feta, rocket and mixed leaves with a raspberry olive oil vinaigrette (gluten free))
- Prawn noodle salad, prawns, egg noodles, red onion, avocado (seasonal) and chilli with lime dressing
- Namibian oysters with traditional condiments
- Baker's basket of fresh breads and cocktail rolls

Main course

- Crackling pork belly with roasted apples and maple mustard sauce
- Slow-cooked rolled lamb shoulder with rosemary gravy
- Sweet and sour chicken drumsticks
- Poppy seed and lemon crusted line fish
- Vegetarian tikka masala
- Dauphinoise potatoes

Dessert

- Crackling pork belly with roasted apples and maple mustard sauce
- Slow-cooked rolled lamb shoulder with rosemary gravy
- Sweet and sour chicken drumsticks
- Poppy seed and lemon crusted line fish
- Vegetarian tikka masala
- Dauphinoise potatoes

BANQUETING ADD-ONS

Savoury

- Crunchy Thai chicken and rice ball N\$36
- Salted cashew nuts N\$56
- Macadamia nuts N\$56
- Salted peanuts N\$38
- Mixed dried fruits N\$42
- Dried mango slices N\$52
- Sliced beef biltong N\$79
- Beef droëwors N\$69
- Beef chilli bites N\$82
- Cabanossi N\$58
- Landjäger N\$64
- Sushi platter small (12 pcs) N\$189
- Sushi platter medium (24 pcs) N\$372
- Sushi platter large (30 pcs) N\$420
- Namibian oysters (3 pcs) with traditional condiments N\$78

Something sweet

- Chocolate-dipped marshmallows N\$51
- Mini chocolates N\$63
- Chocolate-dipped strawberries N\$68

| Banqueting

CONTINENTAL BREAKFAST MEETING MENU *N\$240pp*

Fresh juice selection

- Orange, red grape and apple

Baker's basket

- Selection of oven-fresh Danish, muffins, croissants and rolls with assorted jams, preserves and honey

Charcuterie selection

- A selection of cured and preserved cold meats with a variety of pickles and chutneys

Cheese selection

- A selection of local cheeses with biltong, cabanossi and biscuits

Seasonal fruit and cereal

- Freshly cut seasonal fruits, yogurt and muesli

Selection of teas and coffee



FULL BREAKFAST MEETING MENU

N\$295pp

Fresh juice selection

- Orange, red grape and apple

Baker's basket

- Assortment of oven-fresh Danish, muffins, croissants, toast, rolls with assorted jams, preserves and honey

Charcuterie selection

- A selection of cured and preserved cold meats served with a variety of pickles and chutneys

Cheese selection

- Selection of local cheeses served with biltong, cabanossi and biscuits

Seasonal fruit and cereal

- Fresh fruit with fruit yoghurt and muesli, drizzled with orange blossom honey

Hot breakfast

- Scrambled eggs, smoked salmon, beef sausage, crispy streaky bacon, sautéed mushrooms,
- Grilled tomatoes, sautéed baby potatoes and Thai fish cakes

Selection of teas and coffee

BASIC CANAPÉ MENU

N\$315pp

- Bruschetta with smoked salmon tartar
- AVANI burger sliders
- Mini vegetarian pizza bites
- Prawn sambal
- Chilli and cumin lamb kebabs
- Sticky chicken wings with spicy mint sauce
- Skewers of seasonal fruit with chocolate dipping sauce

Additional items

- Bruschetta with chicken liver pâté N\$ 50
- Mini AVANI fish burger N\$ 50
- Pineapple and pork teriyaki skewers N\$ 55
- Tomato and mozzarella skewers with fresh basil and olive oil N\$ 50
- Selection of miniature cakes and desserts N\$ 55

Please select your choices for the canapé menu, prices are calculated on 1.5 pieces per person

SNACK MENU A

N\$185pp

- Bacon wrapped Vienna
- Mexican meatballs with a spicy tomato sauce
- BBQ chicken wings with a sweet chilli dip
- Grilled vegetable kebabs
- Something sweet
- Assorted homemade miniature cakes

SNACK MENU B

- Cocktail tomato, mozzarella cheese and basil kebabs
- Honey glazed pork ribs with apple ginger sauce
- Lamb kofta with spicy tomato sauce
- Prawn sambal

Something sweet

- Skewers of seasonal fruits, chocolate sauce
- Mini lemon meringue
- Mini chocolate cakes
- Mini carrot cakes

SNACK MENU C

N\$290pp

- Sticky chicken wings
- Marinated leg of lamb kebabs, mint sauce
- Smoked salmon, cream cheese on toasted rye bread
- Medium rare roasted beef slice canapé with onion marmalade
- Garlic lemon butter butterflied prawns

Something sweet

- Mini fruit tartlets
- Mini apple pies
- Mini milk tarts
- White chocolate mousse with berry compote in glasses

SUNDOWNER SNACKS

N\$215pp

- Cold selection
- Salted mixed nuts
- Cucumber crudités and yogurt dressing
- Olive selection
- Cheesy garlic sticks
- Biltong and droewors

FINGER & FORK LUNCH MENU *N\$290pp*

- Cold selection
- Vegetable crudités with vinaigrette and dressing
- Fancy canapé selection
- Baby tomatoes, basil and mozzarella skewers

Hot selection

- Marinated leg of lamb kebab with mint sauce
- Honey BBQ chicken wings
- Butterflied lemon prawns with tartar sauce
- Miniature spinach and feta quiche
- Grilled seasonal vegetable kebab

Desserts

- Skewers of seasonal fruits, chocolate sauce
- Chocolate mousse with berries in shooter glasses
- Mini lemon meringue

| BACHELOR & BACHELORETTE



BACHELOR & BACHELORETTE

*Celebrate your Bachelor/
Bachelorette with us and feel
free to enjoy yourself.*



BACHELOR PACKAGE

N\$500pp

Stratos Pool Area / Naukluft / Poker Room

- Venue hire min (10 pax)
- Welcome drink
- 1 x Platter Finger Food
- Private poker room hosting
- N\$100 double up gaming voucher
- 35% off room rate
- DJ optional (additional charge)
- Until 6pm

BACHELORETTE PACKAGE

N\$500pp

Stratos Pool Area / Naukluft

- Venue hire min (10 pax)
- Welcome Punch / Cocktail/ Mock tail
- Desert platter
- Karaoke (Naukluft)
- Access to the pool (Stratos)
- 35% off room rate
- DJ optional (additional charge)
- Until 6pm

BACHELOR PARTY MENU

Biltong & Cheese Platter *N\$295pp*

- Biltong
- Droëwors
- Chilli bites
- Land jaeger
- Dried fruits
- Bread sticks
- Salted missed nuts
- Cheese, crackers and homemade chutneys

Finger Platter Menu *N\$385pp*

- Namibian oysters with traditional condiments
- BBQ chicken drumsticks
- Marinated lamb kebabs, mint sauce
- Lemon herb butter prawns with tartar sauce
- Grilled seasonal vegetable kebab

Desserts

- Skewers of seasonal fruits
- Malibu white chocolate mousse in glasses

BRIDAL SHOWER

Canapé Menu *N\$390pp*

- Oven baked chicken pops, sweet chilli dipping sauce
- BBQ meatballs, spicy tomato dipping sauce
- Cocktail beef samosas
- Cocktail vegetable spring rolls
- Seasonal skewers, chocolate dipping sauce
- Eclairs filled with chocolate mousse
- Mini milk tart



WEDDING

Celebrate your 'Happy ever After' in elegance and style.



WEDDING PACKAGE

Sossusvlei

Minimum spent N\$50 000,00

Receive the following:

- Venue hire (50 pax)
- Grey carpet entry
- 3 menu options
- Breakfast in bed
- 1 night stay in Suite
- Chilled Sparkling Wine (Blush) with 'His & Hers'
Champagne flute glasses
- Branded gown and slippers
- Complimentary full body massage

Stratos

Minimum spent N\$100 000,00

Receive the following:

- Venue hire (100 pax)
- Grey carpet entry
- 1 Menu option and Add-On
- Breakfast in bed
- 1 night stay in Suite
- Chilled Sparkling Wine (Blush) with 'His & Hers'
Champagne flute glasses
- Branded gown and slippers
- Complimentary full body massage
- Welcome drinks & 1 Moët and Chandon bottle
for the Bridal table

WEDDING MENU A

N\$485

- Salad bar & starter buffet
- Salad leaves and condiments
- Confit cocktail tomatoes, marinated feta, selection of olives, grated parmesan, croutons, julienne red and yellow peppers, roasted peppers, capers olive oil, balsamic lemon and herb dressing, blue cheese dressing
- Venison carpaccio with lemon balsamic dressing and parmesan
- Roasted beetroot, goats cheese, herb salad, toasted seeds and Shiraz balsamic dressing
- Asian style watermelon salad
- Chicken and mango Thai salad

Main dishes

- Roast pork belly, celeriac remoulade
- Osso buco
- Grilled Kingklip, garlic dill butter
- Steamed broccoli with a hint of lemon butter
- Cumin roasted baby carrots

- Parmesan mashed potato
- Vegetable rice

Desserts

- Honey lime fruit salad in cups
- Mini milk tarts
- Individual Tiramisu
- Salted caramel cheesecake, popcorn ice-cream

WEDDING MENU B

N\$485

Salad bar & starter buffet

- Salad leaves and condiments
- Confit cocktail tomatoes, marinated feta, selection of olives, grated parmesan, croutons, julienne red and yellow peppers, roasted peppers, capers olive oil, balsamic lemon and herb dressing, blue cheese dressing
- Asian seafood salad
- Veggie noodles with curried coconut
- Caprese salad (mozzarella balls, cocktail tomato and freshly made basil pesto)

Main dishes

- Roast sirloin of beef with garlic & rosemary and red wine jus
- Sweet, sticky and spicy chicken
- Fish hot pot
- Ratatouille

- Cauliflower and green peas cooked with fresh ginger and cumin seed
- Creamy mushroom potato bake
- Savoury rice

Desserts

- Seasonal fruit skewers
- Blueberry shots
- Granadilla tart with oranges & raspberries
- Dark chocolate cake

WEDDING MENU C

N\$485

Salad bar & starter buffet

- Salad leaves and condiments
- Confit cocktail tomatoes, marinated feta, selection of olives, grated parmesan, croutons, julienne red and yellow peppers, roasted peppers, capers, olive oil, balsamic lemon and herb dressing, blue cheese dressing
- Mediterranean salad
- Prawn & avocado salad
- Roast chicken salad

Main dishes

- Thai red curry beef short ribs, sambals, poppadum
- Dijon baby lamb chops with red currant mint sauce
- Grilled line fish topped with olive tapenade
- Mushrooms and green pea curry
- Roasted pumpkin with a sprinkle of salt and drizzle of honey

- Roasted new potatoes
- Herb rice

Desserts

- Seasonal sliced fruits
- Strawberry brownie Kabobs
- Indulgent mixed berry filo millefeuille
- Apple, syrup and pecan steamed pudding

| BABY SHOWER



BABY SHOWER

Enjoy being pampered before the arrival of your 'bundle of joy'.

BABY SHOWER PACKAGE N\$450PP

STRATOS POOL AREA / NAUKLUFT

- Venue hire (10 pax)
- Welcome Punch / Cocktail / Mock tail
- Cup cakes
- 1 x Platter (Finger Food)
- 1 x Baby Gift

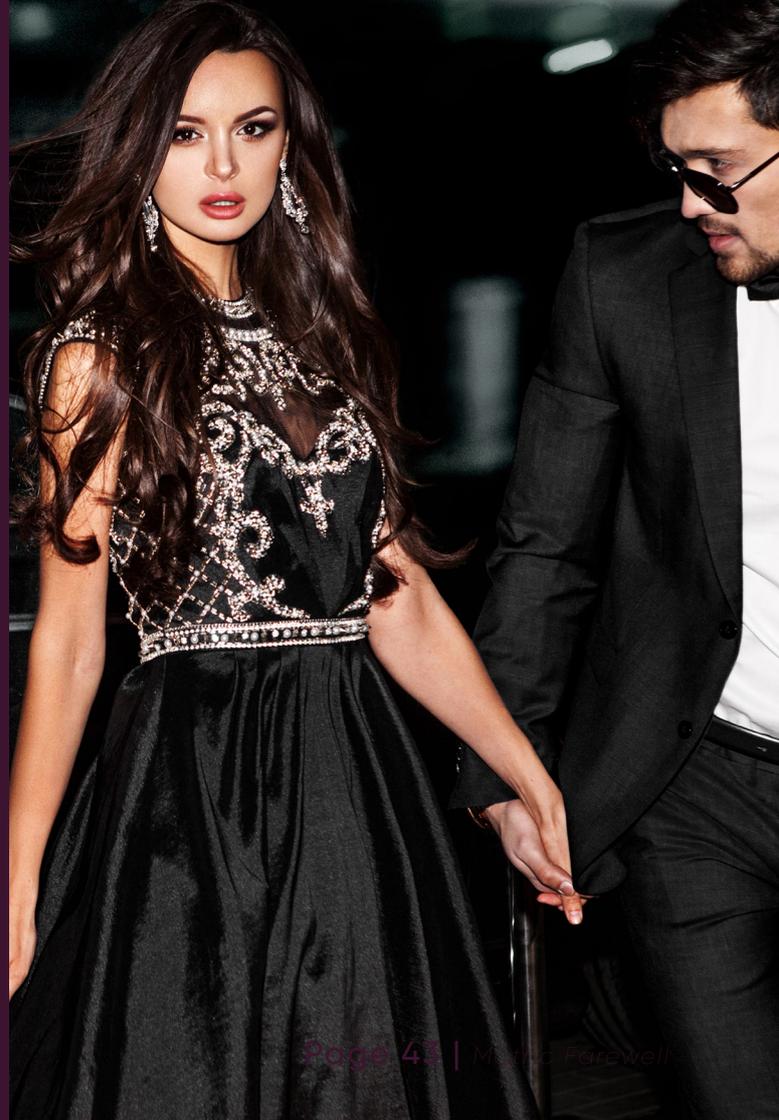


| MATRIC FAREWELL



MATRIC DANCE

*Glam up, the night is young.
Celebrate your Matric Dance
with us.*



MATRIC FAREWELL PACKAGE

SOUSSUSVLEI *N\$480pp*

- Venue hire (30 pax)
- Red carpet entry
- DJ & Dance floor
- Photo corner
- Non-alcoholic Sparkling Wine Welcome drink
- 3 Menu options

MATRIC DANCE PACKAGE

STRATOS *N\$650pp*

- Venue hire (100 pax)
- Red carpet entry
- DJ & Dance floor & Welcome live performance
- Photo corner
- Non-alcoholic Welcome drink
- 3 Menu options

MATRIC FAREWELL BUFFET MENU A

N\$390pp

Starter dishes

- Salad leaves with salad condiments
- Cocktail tomatoes, cucumber, julienne peppers, black olives, green olives, feta cheese, vinaigrette and lemon and herb dressing
- Chickpea tapas
- Indian curry potato salad
- Red wine infused beetroot and feta cheese
- Baker's basket of fresh bread and cocktail rolls

Main course

- Beef Wellington with brandy pepper sauce
- Chicken breast stuffed with spinach & feta with creamy sauce
- Seafood paella
- Sautéed herb new potatoes
- Steamed baby vegetables tossed in herb butter

Dessert

- Seasonal fruit skewers
- Gourmet cup cakes
- Flourless chocolate cake
- Old fashioned gingerbread

BUFFET MENU B

N\$390pp

Starter dishes

- Salad leaves with salad condiments
- Cocktail tomatoes, cucumber, julienne peppers, black olives, green olives, feta cheese, vinaigrette and lemon and herb dressing
- Thai egg noodle salad
- Cheese spinach salad
- Roasted Asian beef salad
- Baker's basket of fresh bread and cocktail rolls

Main course

- Bacon wrapped game loin stuffed with prunes with red wine jus
- Thai green chicken curry with basmati rice, poppadum and sambals
- Local is lekker seafood potjie
- Roasted garlic potatoes
- Vegetable stir-fry

Dessert

- Fruit salad
- White fruit cake
- Individual chocolate mint mousse
- Warm apple crumble with Crème Anglaise

BUFFET MENU C

N\$390pp

Starter dishes

- Salad leaves with salad condiments
- Cocktail tomatoes, cucumber, julienne peppers, black olives, green olives, feta cheese, vinaigrette and lemon and herb dressing
- Penne pasta tossed in cocktail tomatoes, mozzarella cheese and fresh basil pesto
- Asian apple slaw
- Spicy crunchy carrot salad
- Baker's basket of fresh bread and cocktail rolls

Main course

- Lancashire lamb pot
- Marinated butterflied chicken spicy sauce
- Grilled Kingklip topped with sautéed bell peppers and olives
- Onion, bacon and gouda cheese potato gratin

- Grilled baby vegetables tossed in herb butter
- Vegetable fried rice

Dessert

- Sliced seasonal fruit platter
- Homemade cake pops
- Salted caramel cake
- Warm brandy pudding with Crème Anglaise

| YEAR END FUNCTION



YEAR END FUNCTION

Raise your glass to the year past and celebrate in style.



CORPORATE YEAR END FUNCTION

SOSSUSVLEI

N\$550pp

- Venue hire (30 pax)
- Red carpet entry
- DJ & dance floor
- Photo corner
- Non-alcoholic Sparkling Wine welcome drink
- 3 Menu options

CORPORATE YEAR END FUNCTION

STRATOS

N\$700pp

- Venue hire (100 pax)
- Red carpet entry
- DJ & Dance floor
- 1 live performance
- Photo corner
- Assortment of welcome drinks (mocktails, non-alcoholic and alcoholic Sparkling Wine) 1 drink per person – Sundowner
- 3 Menu options
- Décor optional (Celno Designs / Wendy's Creations)
- Double up casino voucher N\$100

YEAR END FUNCTION MENU A *N\$520pp*

Elegant hors d'oeuvre

- Greek salad on a stick
- Smoked salmon and cream cheese cucumber bites
- Individual spaghetti bolognaise
- Prawn cocktails
- Mango and prosciutto skewers
- Mini jacket potatoes
- Sushi platters

Dessert

- Mini pavlovas
- Tiramisu shots
- Individual fruit salads
- Lemon meringue shooters

YEAR END FUNCTION MENU B *N\$520pp*

Elegant hors d'oeuvre

- Individual Greek salads
- Ham and cheese ribbons
- Mini round salmon and dill profiteroles
- Thai style fish cakes with chilli dipping sauce
- Sweet and sticky meatballs
- Mini jacket potatoes

Sushi platters

Dessert

- Macaroon treats
- Strawberry cheesecake shots
- Crème Brûlée shooters
- Mini warm dessert with Crème Anglaise

THANK YOU.