

# AVANI

Windhoek  
Hotel & Casino

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Banqueting menu brochure

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## | CONFERENCING



## CONFERENCING







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*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	Boardroom	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**

### 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 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 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

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*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 cakesAssorted 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

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*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



### **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

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*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

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*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

- Roasted new potatoes
- Herb rice

#### Desserts

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

#### 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

## | BABY SHOWER



## BABY SHOWER

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*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

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*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

- 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

#### 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

## | YEAR END FUNCTION





## YEAR END FUNCTION

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*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

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THANK YOU.