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LEISURE

MIDGARD OTJIHAVERA WINDHOEK



YOUR EVER AFTER

WEDDING MENU

WEDDING DINING OPTIONS

GOLD MENU: N\$775 PP

Bread Course: Choice of 1 bread

Starter: Choice of 1 soup

Cold Buffet: Selection of 3 fresh garden salads

Hot Buffet: Selection of 2 meat dishes,
2 vegetable dishes, 2 starch dishes

Dessert: Selection of 2 desserts

PLATINUM MENU: N\$895 PP

Bread Course: Selection of 2 breads

Starter: Choice of 1 soup plus 1 individually plated starter

Cold Buffet: Selection of 4 fresh garden salads

Hot Buffet: Selection of 3 meat dishes,
3 vegetable dishes, 2 starch dishes

Dessert: Selection of 3 desserts

DIAMOND MENU: N\$985 PP

Bread Course: Selection of 3 breads

Starter: Choice of 1 soup plus 1 individually plated starter

Cold Buffet: Selection of 4 fresh garden salads

Hot Buffet: Selection of 3 meat dishes, 1 carvery,
3 vegetable dishes, 2 starch dishes

Dessert: Selection of 4 desserts





WEDDING DINING OPTIONS

NAMIBIAN BRAAI: N\$935 PP

Bread Course: Choice of garlic bread or roosterbrood

Cold Buffet: Selection of 3 fresh garden salads

Hot Buffet: Selection of 3 meat dishes, 2 vegetable dishes, 2 starch dishes

Dessert: Selection of 2 desserts

SPIT BRAAI: N\$980 PP

Bread Course: Choice of roosterbrood with apricot jam and cheese pot bread

Cold Buffet: Selection of 3 fresh garden salads

Hot Buffet: Choice of lamb or pork roasted on a spit with potatoes and onions, 2 vegetable dishes, 2 meat dishes and 2 starch dishes

Dessert: Selection of 2 desserts

MIDNIGHT SNACK PLATTER: N\$170 PP

Assorted crackers, cheese, fruits and nuts (Recommended if you have an open bar)





GENERAL INFORMATION

EVENT MENU OPTIONS

In addition to our standard menus, we are delighted to create customised menu options tailored to your event.

CHILDREN POLICY

Children's meals and menu options are available upon request.

Dinner menu pricing for our younger guests:

- Ages 0–5: Complimentary
- Ages 6–12: 50% of the adult dinner charge

DINNER SERVICE

- For plated menus, Midgard provides one waiter per 15 guests and for buffet menus, one server per 20 guests.
- Each buffet line is staffed by one member of the culinary team. One bartender is provided per 50 guests.
- Additional staff can be provided upon request - at an additional charge.

BUFFET OPEN HOURS

All buffet meals will remain on display for a maximum of three hours before being cleared, in adherence with the Namibian food safety regulations and standards.

SPECIAL NOTE

No outside food may be brought onto the lodge, with the exception of wedding cakes.





MENU ITEM SELECTION

STARTERS

- Coriander and lime chicken (SF)(GF)
- Shrimp cocktail (NF)
- Parmesan and Black Forest ham arancini (NF)(SF)
- Soup of the day (V)(GF)(NF)(SF)
- Seasonal melon wrapped with ham (GF)(LF)(NF)(SF)
- Seared game carpaccio (GF)(SF)
- Chicken Caesar salad (NF)(SF)

COLD BUFFET

- Roasted pumpkin and Feta salad with sweet chili and toasted pumpkin seeds (V)(NF)(SF)
- Cape Malay style potato salad (V)(NF)(SF)
- Mexican mixed bean salad (VG)(SF)(LF)(NF)
- Grilled broccoli, green pea and mint salad (V)(SF)(GF)(LF)
- Coleslaw (V)(NF)(SF)
- Greek salad (V)(NF)(SF)(GF)
- Tomato panzanella (V)(NF)(SF)
- Niçoise salad (GF)(NF)(SF)
- Basil pesto, cheese and tomato pasta salad (SF)

BREAD BUFFET

- Selection of seeded dinner rolls (V)(SF)(NF)(LF)
- Cornbread (V)(NF)(SF)
- Focaccia with olives and rosemary (V)(SF)(NF)(LF)
- Spring onion and cheese pot bread (V)(NF)(SF)
- Garlic bread (V)(NF)(SF)

Gluten Free Bread available on request

(V) Vegetarian (VG) Vegan (GF) Gluten-Free

(LF) Lactose-Free (SF) Shellfish-Free (NF) Nut-Free

MENU ITEM SELECTION

HOT BUFFET

- Beef Rouladen (GF)(NF)(LF)(SF)
- Slow-cooked beef brisket with BBQ sauce (NF)(LF)(SF)
- Braised oxtail with butter beans (GF)(NF)(LF)(SF)
- Lamb tagine (GF)(LF)(SF)
- Pork Schnitzel with mushroom sauce (NF)(SF)
- Slow roasted pulled pork (GF)(NF)(LF)(SF)
- Southern-fried chicken (NF)(SF)
- Chicken tikka masala (NF)(SF)

VEGETABLE DISHES

- Orange and butter-glazed carrots (GF)(NF)(V)(SF)
- Seasonal green beans with steamed leeks (GF)(NF)(VG)(SF)
- Spiced butternut (GF)(NF)(VG)(SF)(LF)
- Braised cabbage with bacon and herbs (GF)(SF)(LF)(NF)
- Spinach and potato with Indian spices (GF)(V)(SF)(NF)
- North African peanut and sweet potato curry (V)(GF)(SF)
- Lentil bolognese lasagne (V)(SF)(NF)
- Seasonal vegetable moussaka (GF)(V)(SF)(NF)
- Grilled corn with chilli and coriander butter (GF)(NF)(V)(SF)
- Grilled mushrooms with thyme and garlic (GF)(NF)(VG)(LF)

STARCH DISHES

- Garlic and parmesan mashed potato (GF)(V)(SF)(NF)
- Herb-roasted new potatoes (GF)(V)(SF)(NF)
- Dauphinoise potatoes (GF)(V)(SF)(NF)
- Fragrant Jasmine rice with carrots and peas (GF)(LF)(VG)(NF)
- Roasted Mediterranean vegetables (GF)(NF)(V)(SF)
- Couscous (V)(LF)(SF)(NF)
- Sun-blushed tomato macaroni and cheese (NF)(SF)(V)
- Cheese and herb braai pap with Midgard braai sauce (NF)(SF)(V)

(V) Vegetarian (VG) Vegan (GF) Gluten-Free

(LF) Lactose-Free (SF) Shellfish-Free (NF) Nut-Free



MENU ITEM SELECTION

POTJIES

- Oxtail with root vegetables (GF)(NF)(LF)(SF)
- Kudu and bacon cooked in red wine (GF)(NF)(LF)(SF)
- Lamb tagine (GF)(LF)(SF)
- Braised beef shin (GF)(NF)(LF)(SF)
- Chicken curry with coconut and lemongrass (GF)(SF)

BRAAI

- Lamb leg steaks with mint marinade (NF)(LF)(SF)
- Lamb sosaties with apricot (GF)(NF)(LF)(SF)
- Chicken and pancetta skewers with peri-peri marinade (GF)(NF)(LF)(SF)
- Lemon and honey chicken (GF)(NF)(LF)(SF)
- Pork belly (GF)(NF)(LF)(SF)
- Kassler chops (GF)(NF)(LF)(SF)
- Rosemary and balsamic-marinated beef steaks (GF)(NF)(LF)(SF)
- Chorizo sausages (NF)(LF)(SF)
- Boerewors (NF)(LF)(SF)
- Bratwurst (NF)(LF)(SF)

DESSERTS

- Panna cotta (GF)(NF)
- Pavlova with fresh fruit (GF)(NF)
- Chocolate brownie (NF)
- Cheesecake (NF)
- Exotic fruit salad (VG)(GF)(LF)(NF)
- Seasonal watermelon lollies (VG)(GF)(LF)(NF)
- Filled profiteroles (NF)(V)
- Espresso and white chocolate mousse cups (GF)(NF)
- Malva pudding with custard (NF)(V)
- Apple crumble with custard (NF)(V)
- Ice cream with condiments (GF)(NF)(V)

(V) Vegetarian (VG) Vegan (GF) Gluten-Free

(LF) Lactose-Free (SF) Shellfish-Free (NF) Nut-Free



WEDDING PRE-RECEPTION PACKAGES

GOLD MENU: N\$230 PP

Choice of 3 hors d'oeuvres/canapés

PLATINUM MENU: N\$340 PP

Choice of 5 hors d'oeuvres/canapés

DIAMOND MENU: N\$460 PP

Choice of 7 hors d'oeuvres/canapés

NAMIBIAN SNACK PLATTER: N\$140 PP

The perfect choice for all Namibian meat lovers!

Our cured meat platter with Namibian delicacies including biltong, cabanossi, Landjäger and droëwors (100g pp/served on platters)

D'OEUVRES & CANAPÉ SELECTION

VEGETARIAN

- Brie cheese tarts (V)(NF)(SF)
- Mozzarella and Roman tomato crostini (V)(NF)(SF)
- Brie cheese and mushroom tapenade crostini (V)(NF)(SF)
- Stuffed cherry tomatoes with cream cheese (V)(NF)(SF)
- Vegetable spring rolls (V)(NF)(SF)
- Vegetable samosas (V)(NF)(SF)
- Roasted vegetable quiches (V)(NF)(SF)
- Deviled eggs (V)(NF)(SF)
- Corn fritters (V)(NF)(SF)





WEDDING PRE-RECEPTION PACKAGES

FISH & SEAFOOD

- Thai-crumbed fish cakes (NF)(SF)
- Grilled coconut tiger prawns
- Grilled calamari rings (GF)(NF)(LF)(SF)
- Kingklip wrapped in Black Forest ham (GF)(NF)(LF)(SF)
- Herb crêpe with smoked mackerel and crème fraîche (SF)
- Shrimp cocktail (GF)(NF)

MEAT

- Roasted tenderloin served with caramelised onions (GF)(NF)(LF)(SF)
- Sesame chicken wings served with peanut sauce (GF)(LF)(SF)
- Pork and chicken spring rolls (NF)(SF)
- Bourbon street meatballs (NF)(LF)(SF)
- Biltong, blue cheese and rosemary cocktail muffins (NF)(SF)
- Southern-fried chicken drumsticks (NF)(SF)
- Smoked game wraps (NF)(SF)

SWEETS

- Fresh seasonal fruit served in glasses (VG)(GF)(NF)(LF)
- Mini croissants with chocolate (V)(NF)
- Chelsea buns (V)(NF)
- Mini cinnamon and apple pockets (V)(NF)
- Vanilla pancakes filled with strawberry compote and whipped cream (V)(NF)
- Mini chocolate éclairs (V)(NF)
- Mini muffins (V)(NF)
- Mini tartlets (V)(NF)

INCLUDED IN ALL WEDDING PRE-RECEPTION PACKAGES

Midgard provides 90 minutes of service during each wedding pre-reception. Hors d'œuvres and canapés are served at a rate of 2.5 items per person and guests can choose from the selection of hot and cold hors d'œuvres/canapés.



TERMS AND CONDITIONS

WEDDING RESERVATIONS

All wedding reservations are to be made directly with Midgard's wedding co-ordinator: **Tel: +264 62 503 888 | Email: midgard.res@ol.na**
To ensure your guests benefit from our special Namibian rates, you will be required to book an allotment of rooms for your wedding. These rooms will be held until 30 days prior to the wedding arrival date.

Your guests are requested to make their individual accommodation reservations and payments directly with Midgard's wedding planner.

The booking reference will be bride and grooms surnames, please ask your guests to mention this reference with all booking enquiries.

Any direct booking from your guests will be deducted from your room allotment. Any rooms not used 30 days prior to the wedding date will be released automatically and without prior notice.

Rates quoted and individual reservations made are secured and guaranteed once guest names and full payment is received within 8 days of reservation being processed (payment reference is individual guest name and reservation no.). Payment not received on due date will result in reservation being automatically cancelled without prior notice. Once payment is received, the reservation will be subject to the cancellation policy outlined in the booking confirmation.

All wedding accommodation rates are subject to change at any time and without prior notice. Guaranteed room reservations secured by a deposit will not change.

PAYMENT POLICIES

- Within 30 days of reserving your special day: 50% deposit is required to secure your venue and date.
- 60 days prior to the wedding date: a deposit of 50% is required.
- 30 days prior to the wedding date: 100% payment is required.
- Upon departure: Kindly settle all charges including beverages, activities or any extras you experienced at Midgard.
- Wedding package prices are subject to change at any time and without prior notice. Wedding reservations processed and secured by a deposit are guaranteed and will not change.

ACCEPTED PAYMENT METHODS

- Credit cards: VISA and MASTERCARD
- Electronic bank transfers (quoting reservation number as reference)
- Direct bank deposit (quoting reservation number as reference)
- Cash payments

CANCELLATION POLICIES

- 60 days or more prior to wedding date: 10% cancellation fee.
- 59 - 30 days prior to wedding date: 25% cancellation fee. Guest numbers may be reduced by a maximum of 15% without incurring cancellation costs. Guest reductions in excess of 15% will be charged with a 25% cancellation fee.
- 29 - 15 days prior to wedding date: 75% cancellation fee. Guest numbers may be reduced by a maximum of 5% without incurring cancellation costs.

Guest reductions in excess of 5% will be charged with a 75% cancellation fee.

- 14 - 0 days prior to wedding date: 100% cancellation fee for cancellations and all reductions.

SPECIAL NOTES

- Additional guests attending the wedding other than the amount booked and catered for will be fully charged at the confirmed wedding package rate per person and added to the final invoice.
- Midgard only accepts overnight residential weddings with a minimum of 30 rooms on a B&B (bed & breakfast) basis for the night of the reception.
- Wedding receptions at The Barn are only available for exclusive weddings with an additional cost of N\$7000. All available guest rooms must be pre-booked on a B&B basis and full payment thereof needs to be guaranteed. Any unoccupied rooms will be fully charged to your final account. This policy applies for the date of the wedding reception only.

ADDITIONAL CHARGES

We are happy to assist you and/or your wedding planner. We do, however, also have responsibilities to all our other guests and/or all the departments within the lodge. To pre-plan correct staffing levels we would appreciate being informed of such requirements well in advance, allowing us to prepare effectively. Any additional Midgard staff required by you or your wedding planner to assist with room drops, decorations or similar arrangements can be made available by prior arrangement at a cost of N\$50.00 per staff member/hour. The wedding package rates only include set-up of the following equipment and furniture according to your special requirements:

- White table linen including napkins and all buffet/bar linen as required.
- Crockery, cutlery and glassware as required.
- Midgard's banqueting chairs and tables for ceremony and reception. Special chair covers, if required, are excluded.
- Podium for speeches.
- The set-up of above equipment and furniture according to your requirements at both the ceremony and reception venues.

VENUE SET-UP & BREAKDOWN

All wedding venues will be made available from 10h00 on the day of the wedding. Subject to availability and provided the venues are not in use by another group, access may be granted one day prior to the wedding date, depending on existing bookings.

The breakdown of all venues must be completed no later than 10h00 the following morning, unless otherwise agreed and confirmed by the lodge.

SPECIAL NOTE

The Barn will only be available on the wedding date from 11h00 onwards.





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www.ol-leisure.com