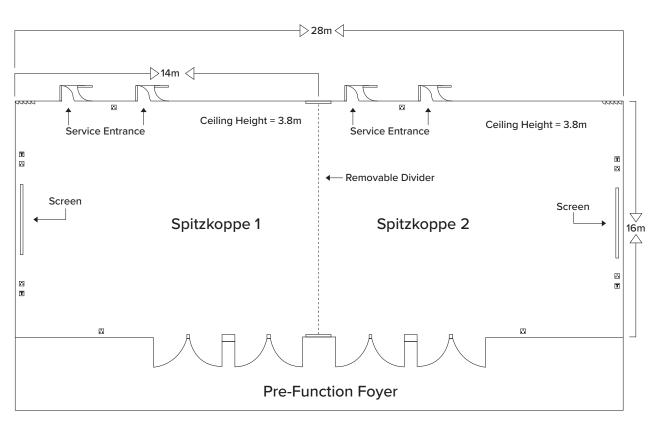


BANQUETING & CONFERENCING 2026



CONFERENCE FACILITIES



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- ⊡ Plug Po

CONFERENCE FACILITIES

Actual product may vary from photographs and illustrations. We are proud to be Swakopmund's longest running conference provider, serving the meeting, incentive travel and special events industry for the past 30 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.



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	12	X	Х
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	Х	×	Х	Х	X	Х
AIR CONDI- TIONING	Х	Х	Х	Х	Х	X
ADJUSTABLE LIGHTING CONTROL	Х	X	Х	Х	X	Х
BACKGROUND MUSIC	Х	Х	Х	Х	Х	Х
CINEMA SCREEN	Х	Х	Х	Х	×	Х
PA SPEAKER SYSTEM	Х	Х	Х	Х	Х	Х



FULL/HALF DAY CONFERENCE PACKAGE

(Applies to a minimum of 10 delegates)

The full day conference package includes:

TEA/COFFEE ON ARRIVAL

MID-MORNING TEA BREAK WITH SNACKS

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 30pax a set menu will be served Groups 30pax 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
- 1x Microphone
- 1x Flipchart with markers
- 1x Data projector

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

FULL DAY CONFERENCE PACKAGE INCLUDING LUNCH

N\$ 810.00 per person, per day

HALF DAY CONFERENCE PACKAGE INCLUDING LUNCH

N\$ 675.00 per person, per day

*Prices are per person per day

Actual product may vary from photographs and illustrations.



TEA BREAK OPTIONS FOR THE DAY CONFERENCE PACKAGE

STANDARD

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

MORNING TEA BREAK

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

AFTERNOON TEA BREAK

Filter coffee, Ceylon tea and fruit juice served with assorted muffins and pastries

NOSTALGIC

Filter coffee, Ceylon tea, decaffeinated coffee Fruit juice

Assorted savoury croissants

(ham-cucumber, cheese-tomatoes, chicken-mayo, roast beef-gherkins)



LUNCH OPTIONS FOR THE DAY CONFERENCE PACKAGE

Surcharge may apply for special dietary requirements & menu change



PICNIC LUNCH

Cold roast chicken
Traditional scotch eggs
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



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
Pesto basted vegetable kebabs
Cumin roasted potato wedges

Sweet

Pancake & waffle station
Served with a selection of ice-creams, sauces,
condiments, fruits & toppings



SOUP LUNCH

(Hearty soups, perfect for colder days)
German style pea soup "Erbsensuppe"
Classic goulash soup "Gulaschsuppe"
Cream of butternut soup
Selection of bread and freshly
baked breadrolls



MINI OCTOBERFEST

Cold

Rauchfleish, salamis, rollmops accompanied by all the traditional pickles and mustards Potato salad, cabbage & caraway Fresh breadrolls, pretzels & laugin stange

Hot

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



BBQ LUNCH

Salads

Potato & crispy bacon salad Cape mallay coleslaw Traditional greek salad

Hot

Beef sirloin minute steaks
Chicken drumsticks
Boerewors
Mieliepap and sheba (tomato sauce)
Grilled corn on the cob
Garlic bread

Dessert

Mini milk tarts Fruit salad & ice-cream



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 Oshifima (maize porridge) Ekaka (wild spinach) Omakunde (beans)

Dessert

Mini milk tartlets Traditional koeksusters Fruit salad



CARRIBEAN MENU

Salads

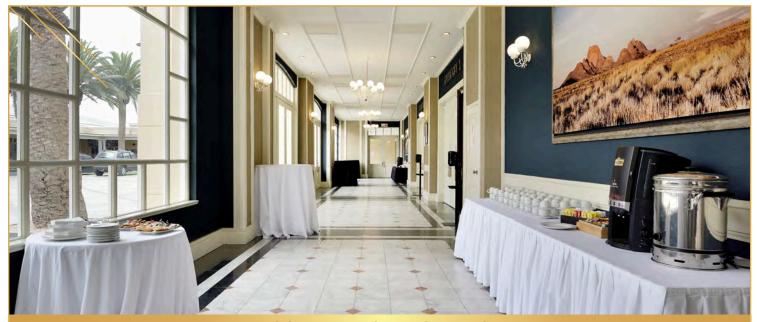
Green beans and roasted garlic Pasta and crab salad Tropical mixed green salad

Hot

Baked sweet chilli linefish Beef empanadas BBQ jerk chicken Caribbean roast yams Steamed jasmine rice

Sweet

Mini key lime pie Chocolate macadamia tartlets Tropical fruit salad with a ginger & syrup



CONFERENCE FACILITIES

ROOM HIRE

Spitzkoppe One and TwoN\$ 25 000.00 per daySpitzkoppe OneN\$ 12 500.00 per daySpitzkoppe TwoN\$ 12 500.00 per dayBoardroom OneN\$ 8 000.00 per dayBoardroom TwoN\$ 5 000.00 per dayBoardroom ThreeN\$ 5 000.00 per day

CONFERENCE EQUIPMENT

Data projector

Inclusive of Room Hire

Microphone (cordless)

Lapel microphone

M\$ 950.00 per day

N\$ 950.00 per day

N\$ 4400.00 per day

N\$ 450.00 per day

N\$ 450.00 per day

N\$ 850.00 per day

N\$ 5 000.00 per day

N\$ 5 000.00 per day

N\$ 90.00 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\$ 100.00 per person

MORNING TEA BREAK

Filter coffee, Ceylon tea and fruit juice served with open sandwiches (tuna-mayo, cheese-tomatoes, cold cuts-pickles) N\$ 125.00 per person

AFTERNOON TEA BREAK

Filter coffee, Ceylon tea and fruit juice served with assorted muffins and pastries

N\$ 125.00 per person

NOSTALGIC

Filter coffee, Ceylon tea, Decaffeinated coffee
Fruit juice
Assorted savoury croissants
(ham-cucumber, cheese-tomatoes, chicken-mayo, roast beef-gherkins)
N\$ 140.00 per person



CONFERENCE BREAKS

SWEET INDULGENCE

Fruit juice, ginger beer, homemade lemonade Chocolate brownies, Éclairs Mini red velvet cupcakes N\$ 160.00 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\$ 165.00 per person

COFFEE & DOUGHNUTS

Assortment of flavoured coffees
Selection of herbal teas
Chocolate chip cookies
Mini doughnuts
N\$ 150.00 per person

NAMIBIAN

Filter coffee
Rooibos tea
Koeksister, Custard slices and
Mini milk tarts
N\$ 130.00 per person

FRUITY & HEALTHY

Fresh brewed coffee, selection of flavoured teas
Infused water: strawberry & cucumber, apple & cinnamon, lemon & mint,
Bowls of fresh fruits in season
Packets of dried fruits (mango strips, peach halves, prunes, turkish figs)
N\$ 175.00 per person



CONFERENCE LUNCH MENUS

Surcharge may apply for special dietary requirements & menu change



N\$ 365.00 per person Not less than 20 Pax



SOUP LUNCH

PICNIC LUNCH

Cold roast chicken
Traditional scotch eggs
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



STREETFOOD LUNCH

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Fresh Chefs Salad served in a jar Caprese salad bites

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Cumin roasted potato wedges

Sweet

Pancake & waffle station
Served with a selection of ice-creams, sauces,
Condiments, fruits & toppings

(Hearty soups, perfect for colder days)
German style pea soup "Erbsensuppe"
Classic goulash soup "Gulaschsuppe"
Cream of butternut soup
Selection of bread and freshly baked
Breadrolls



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