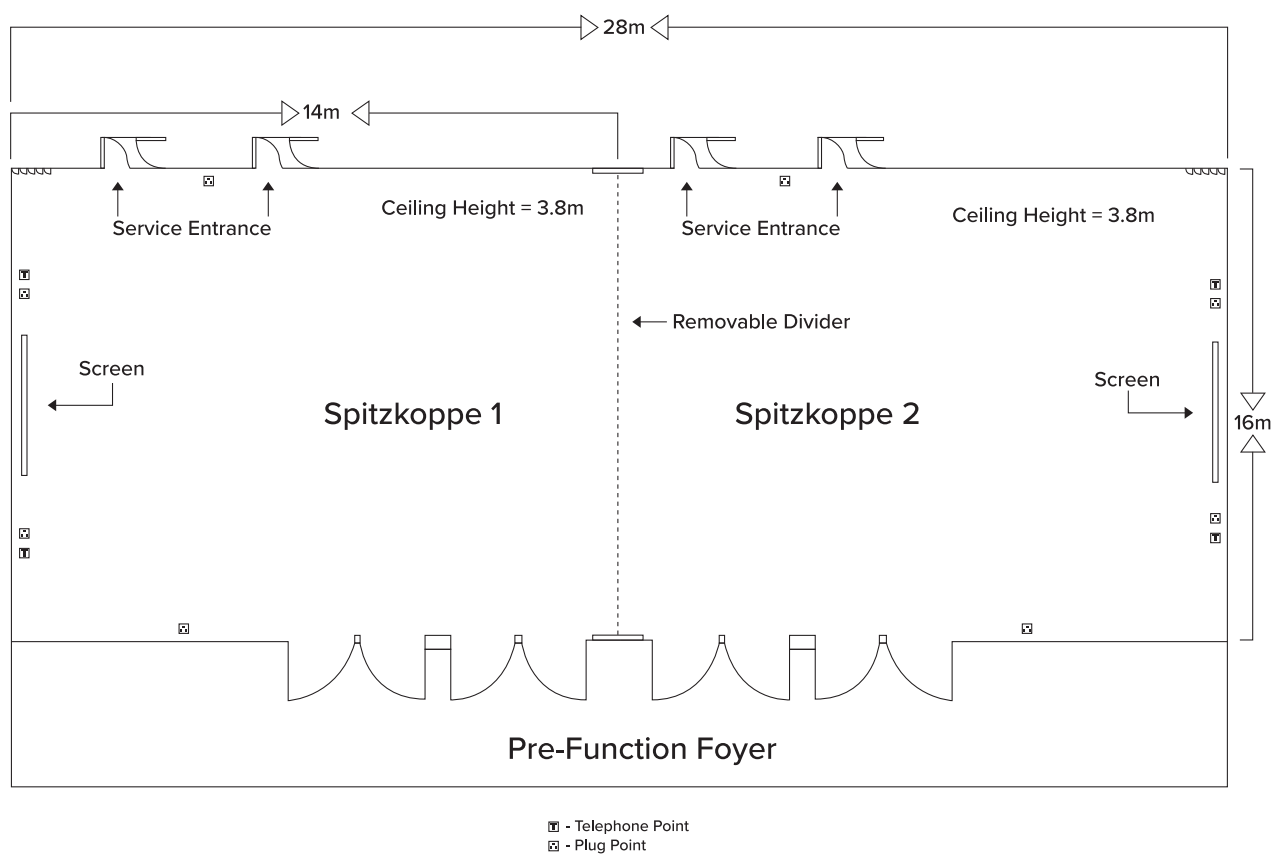




WEDDING PACKAGE 2027



WEDDING PACKAGE



	COCKTAIL	SET MENU	BUFFET
SPITZKOPPE 1 & 2	400	300	260
SPITZKOPPE 1 OR 2	200	130	120

The Conference rooms at the Swakopmund Hotel & Entertainment Centre are tastefully decorated in the same themes as this premium hotel. All rooms feature climate control, combination lighting, wall-to-wall carpeting and comprehensive audiovisual equipment.

Actual product may vary from photographs and illustrations.



WEDDING PACKAGE

Applies to a minimum of 50 guests

VENUE & EQUIPMENT HIRE:

Spitzkoppe 1	N\$ 15,000.00 per day
Spitzkoppe 2	N\$ 15,000.00 per day
Spitzkoppe 1 & 2	N\$ 30,000.00 per day
Cocktail Tables	N\$ 100.00 per table
Dance Floor	N\$ 5,500.00 per day

Choice of menus attached.

A Luxury Room for the Wedding Couple on the first night will be given as a wedding gift from the Hotel. If there are more than 200 guests the Wedding Couple will receive the Suite for the first night, subject to availability.

The function ending time is 24H00. We can however extend this time, but there will then be an additional charge of N\$ 3,500.00 per hour.

The kitchen closes at 23H00 and buffet will be cleared by 22H30. We can however leave dessert on buffet station if requested.

For your decor and entertainment requirements, we can assist with a quote from a preferred supplier.



WEDDING BUFFET 1

Surcharge will apply for special dietary requirements & menu changes

N\$ 405.00 per person

Not less than 45 Pax

COLD STARTERS AND SALAD

Antipasti Platters with: Selection of Cold Meats, Cured & Smoked Hams, Salamis and Housemade Pastrami, Char-grilled Mediterranean Vegetables, Pickles and Preserves, Cured & Smoked Fish & Seafood Greek Salad & Potato Salad

DRESSING

Herbs Vinaigrette, Balsamic Olive Oil, Thousand Island

SOUP

Roasted Butternut Soup

MAIN COURSE

Slow Braised Beef Short Ribs
Roast Chicken with Mushroom & Herbs
Fresh Grilled Line Fish in Lemon Beurre Blanc
Savoury Rice, Roast Potatoes
Steamed Seasonal Vegetable

DESSERT BUFFET

Assorted Tartlets and Cakes
Lemon Pannacotta
Chocolate Mousse
Fresh Fruit Display

Actual product may vary from photographs and illustrations.



WEDDING BUFFET 2

Surcharge will apply for special dietary requirements & menu changes

N\$ 475.00 per person

Not less than 45 Pax

COLD STARTERS AND SALAD

Medley of Smoked Salmon, Peppered Mackerel
Homemade Pastrami served with Pickles & Stone-Ground Mustard
Tomato, Mozzarella and fresh Basil
Artichokes, Sun dried Tomato, and Green Salad
Potato Salad with Spring Onion
Carrot salad with Pineapple

DRESSING

Balsamic, Olive Oil, Thousand Island, Honey Chilli Sauce

SOUP

Cream of Asparagus Soup

MAIN COURSE CARVERY

Rosemary and Garlic Roasted Leg of Lamb
Deboned Pork Shoulder with Crackling

HOT BUFFET

Roast Chicken Thighs with a Mushroom & Thyme Jus
Grilled Kingklip with Tomato and Shrimp Sauce
Spinach and Ricotta Lasagne
Mediterranean Roast Vegetables
Dauphinoise Potatoes
Savoury Basmati Rice

DESSERT BUFFET

Cheese Cake
Chocolate Cake
Chocolate Mousse
Fruit Salad
Mini Milk Tartlets

Actual product may vary from photographs and illustrations.



WEDDING BUFFET 3

Surcharge will apply for special dietary requirements & menu changes

N\$ 535.00 per person

Not less than 45 Pax

COLD STARTERS AND SALAD

Selection of Homemade Terrine & Pates

Marinated Grilled Peppers with Artichokes & Sundried tomatoes

Vol Au Vents with Shrimp Cocktail, Crab Salad Garnished with Fresh Tomato Salsa

Baby Potato Salad with Bacon & Chives

Honey & Mustard Mussels Vinaigrette

Greek Salad

DRESSING

Thousand Island, tartar sauce, balsamic and olive oil, citrus mayonnaise

SOUP

Potato and Leek Chowder

Fresh Bread Display

MAIN COURSE CARVERY

Roast leg of Lamb

Roasted Beef Prime Rib with a Mustard & Black Peppercorn Crust

Honey Glazed Kassler Loin

HOT DISHES

Roasted Chicken Thighs with Sage & Garlic Butter Sauce

Sweet & Sour Stir Fried Beef with Cashew Nut

Fresh Line Fish in Lemon-Dill Butter

Mashed Potato with Spring Onion

Steamed Basmati Rice with Pineapple & Toasted Almonds

Seasonal Garden Vegetables

DESSERT BUFFET

Display of individual Tarts

Cheese cake, Black Forest cake, Tiramisu

Chocolate Mousse, Chocolate Brownies

Fresh Fruit Salad & Ice Cream

Actual product may vary from photographs and illustrations.



☎ + 264 (0) 64 410 5200

✉ swakbanq@legacyhotels.com

🌐 www.legacyhotels.com

[f](#) [@](#) [v](#) [in](#)



☎ +27 (0) 11 806 6888

✉ hotels@legacyhotels.com

🌐 www.legacyhotels.com

[f](#) [@](#) [v](#) [in](#)