



MENUS & THEMED EVENINGS 2027



THEME CORPORATE EVENINGS

Minimum of 45 pax

Themed evenings are a unique way to provide a memorable party or event. The theme of the evening is important, as this creates your first and lasting impressions. As the leading hotel of Swakopmund, we're often asked if we can either personalise an event or make something completely unique.

Absolutely we can! We work with strategic partners who are always up for a creative challenge. All you have to do is let us know what you want! For venues, you have a choice of making use of our Pool/Garden area, or Courtyard or our Conference venues for these special evenings. Menus can also be adapted to suit your theme.

POOL / GARDEN / COURTYARD VENUES

Set up fee (*excluding Décor*) N\$ 10,000.00

Unless you have reserved all the rooms at the hotel, no live entertainment may be played at the Pool Terrace or in the Hotel Courtyard, only background music. Also note the cut-off time for the function is 22H00.

EXTRAS FOR THEME EVENINGS

Cocktail Tables	N\$ 100.00 per table
Stage	N\$ 5500.00
Audio Visual	N\$ 5000.00
Personalised Gifts	<i>Quote on request</i>
Personalised Décor	<i>Quote on request</i>
Entertainment	<i>Quote on request</i>

Actual product may vary from photographs and illustrations.



THEME EVENING OPTIONS

THEMES FOR CORPORATE & YEAR END FUNCTIONS

Mardi Gras or Carnival
Great Gatsby 1920's
Arabian
A Night at the Bayou
Circus
African Chic
Black Tie
Rags to Riches (*fun*)
Back to the Future
Oriental Market Theme
Star Awards

RATES FOR DÉCOR: N\$ 405.00 per person for Table décor

Table Décor Includes:

Tablecloths
Runners
Base Plates
Votives
Candles
Chair Covers
Themed Centerpieces (*no flowers*)
Linen Napkins
(*Flowers not included - will quote seperately*)

ADDITIONAL: (*exclusive from table décor*)

Roof Drapes N\$ 2,875.00 per room
Wall Drapes N\$ 1,150.00 per room
Theme Décor N\$ 300 per person
(*Flowers not included - will quote seperately*)

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THEME EVENING OPTIONS

A NIGHT AT THE BAYOU



AFRICAN CHIC



CIRCUS



Actual product may vary from photographs and illustrations.



COCKTAIL MENU

Surcharge will apply for special dietary requirements & menu changes

N\$ 355.00 per person
Not less than 45 Pax

MENU 1

COLD CANAPÉ

Smoked Salmon with Lemon Mayonnaise
on Brown Bread
Roasted Beef Roll with Asparagus or
Dill Cucumber
Camembert Cheese on Brown Bread with
Walnut & Tomato Chutney
Cherry Tomatoes, Mozzarella & Basil Bites
Smoked Ham and Grilled Pineapple

HOT CANAPÉ

Sweet & Sour Chicken Wings with Sesame Seeds
Mini Minted Lamb Koftas
Mini Curried Beef Kebabs
Kingklip Goujons
Chilli Dip, Tartar Sauce, Peanut Dip

SWEET CANAPÉ

Assorted Mini Fruit Tartlets
Cocktail Chocolate Éclairs
Chocolate Brownies

N\$ 380.00 per person
Not less than 45 Pax

MENU 2

COLD CANAPÉ

Vol au Vents with Sushi Style Crabstick Salad
Smoked Salmon with Arugula on Brown Bread
Smoked Beef with Sweet Melon
Blue Cheese Mousse with Walnut
Chicken Rillettes on White Bread

HOT CANAPÉ

BBQ Chicken Drumsticks
Peppered Beef Skewer
Monkfish & Mashed Potato Cakes
Spinach Quiche
Vegetable Spring Rolls
Curried Fish Kebabs
Chilli Dip, Herb Mayonnaise, Tartar Sauce

SWEET CANAPÉ

Assorted Fruit Tartlets
Hazelnut Chocolate Crème
Fresh Fruit Salad
Cheesecake Bites



COCKTAIL MENU

Surcharge will apply for special dietary requirements & menu changes

N\$ 405.00 per person

Not less than 45 Pax

MENU 3

COLD CANAPÉ

Dill Marinated Smoked Salmon on Toasted Brown Bread
Chicken Rillettes with Gherkin
Poached Shrimps and Cocktail Sauce
Grilled Zucchini with Mozzarella & Basil
Goat Cheese with Mixed Herbs on Brown Bread
Spicy Tuna Mayonnaise with Shredded Lettuce
Vegetable Crudite Platter with Dips

HOT CANAPÉ

Tempura Prawns
Chicken Breast Skewers with Orange Glaze
Snoek Samosas
Mini Meat Pies
Leek-Seafood Quiche
Chicken Liver Wrapped with Bacon
Mini Beef Kebab

SWEET CANAPÉ

Assorted Fresh Fruit Skewers
Fruit Tartlets
Danish Pastries
Deep-fried Churros with a Chocolate Dipping Sauce
Assortments of Small Cakes

Actual product may vary from photographs and illustrations.



SET MENUS

Create your own menu by selecting one item per course

STARTERS

Duck Breast *(Subject to availability)* N\$ 150.00 *(Warm starter)*
 Lightly Seared in Olive Oil to Perfection served on a Bed of Crisp Greens, Pears and Nuts Dressed with a Cranberry Red Wine Chutney

Namibian's Country Delight N\$ 150.00 *(Cold starter)*
 Sliced Smoked Game, Droëwors & Biltong on Crisp Lettuce with Garlic Croutons and Blue Cheese Crumbs

Graved Lachs & Pickled Mushrooms N\$ 155.00 *(Warm & Cold)*
 Homemade Graved Lachs served with a Potato Rosti, Crisp Garden Greens & a Mushroom & Sweet Pepper Pickle

SALADS

Greek Salad with Crisp Lettuce N\$ 130.00
 "Calamata Olive", Cocktail Tomatoes, Cucumber Sweet Peppers and Feta Cheese Accompanied with a Lemon & Herb Dressing

Chicken Caesar Salad N\$ 140.00
 Sliced Grilled Chicken Breast served on a bed of Crisp Lettuce with Bacon Lardons Herbed Croutons, Boiled Egg, Spring Onion & Anchovies, Traditional Egg and Mustard dressing

Nicoise Salad N\$ 150.00 *(Cold)*
 Fresh Tuna Steak on Crisp Garden Lettuce with Green Beans, Boiled Egg, Cocktail Tomatoes, Cucumber, Olives and Onion Rings Drizzled with Balsamic & Olive Oil

Caprese N\$ 130.00 *(Cold)*
 Layers of Sliced Ripe Tomatoes Mozzarella and Fresh Basil Leaves Drizzled with a Balsamic Reduction and Olive Oil

Actual product may vary from photographs and illustrations.



SET MENUS

SOUPS

Roasted Butternut Soup Garnished with Tarragon and Orange Segment	N\$ 110.00
Cream Of Oxtail Soup A Classic Favourite Garnished with Herbed Croutons	N\$ 125.00
Sweet Corn & Smoked Salmon Chowder Creamy Sweet Corn & Potato Chowder Garnished with Julienned Smoked Salmon	N\$ 145.00
Tomato and Roasted Bell Pepper Soup Roasted Tomatoes, Red Bell Peppers, Onion and Garlic	N\$ 110.00

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SET MENUS

MAIN COURSE

Grilled Kingklip with Mushroom and Blue Cheese Grilled Kingklip Dressed with Mushroom Chutney and a Delicate Brandy Blue Cheese Sauce served on a Bed of Stir-Fried Vegetables with Steamed Potatoes	N\$ 250.00
Grilled Namibian Kabeljou Fresh Grilled Kabeljou served with Tomato, Onion and Garlic Sauce, Croquette Potatoes and Seasonal Vegetables	N\$ 250.00
Chicken Thigh Deboned Chicken Thigh Stuffed with Mushroom served with Creamed Potato, Turned Vegetables and Creamy Herb Sauce	N\$ 250.00
Game Loin Pear & Bacon Stuffed Game Loin on Vegetable Julienne with a Gluhwein Sauce, served with Grilled Polenta	N\$ 285.00
Beef Fillet Florentine Beef Fillet Grilled to Perfection Set on a Bed of Creamed Spinach with Garlic & Lemon Butter, Sauté Mushrooms and Roast Chateau Potatoes	N\$ 265.00
Pork Fillet Wrapped in Bacon Filled with Prunes and Peppadew, served on Port Wine Jus Accompanied by a Creamy Garlic Potato Mash and Seasonal Vegetables	N\$ 265.00
Lamb Cutlets Three Grilled Lamb Chops served with Pepper Sauce, Herbed Baby Potatoes and Accompanied by Green Beans in Garlic Butter	N\$ 265.00
Stuffed Oxtail <i>(Not more than 50 pax)</i> Slow Braised Deboned Oxtail with Mushroom & Herb Farce, served with Polenta & Tomato Gratin, Seasoned Turned Vegetables and Gluhwein Infused Demi Glas.	N\$ 270.00

Actual product may vary from photographs and illustrations.



SET MENUS

DESSERTS

Green Tea and Vanilla Pannacotta Served with Brandy Chocolate Sauce and a Sandkuchen Crisp	N\$ 125.00
Poached Pear in Wine Accompanied by a Mascarpone Walnut cream	N\$ 125.00
French Chocolate Mousses Cappucino Served in a Coffee Cup with Amarula Cream”Froth”	N\$ 125.00
Toffee Apple Pudding A Rich Warm Toffee Pudding with a Caramelized Apple Centre served withCrème Anglaise	N\$ 125.00
Chocolate Tartlet Baked Chocolate Tartlet Set on an Orange Gelee & Dark Chocolate Mousse Tower	N\$ 125.00

Actual product may vary from photographs and illustrations.



BUFFET MENU 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.



BUFFET MENU 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 Vegetable
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.



BUFFET MENU 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 Housemade 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 Vegetable

DESSERT BUFFET

Display of Individual Tarts,
Cheese Cake & Black Forest Cake
Tiramisu, Chocolate Mousse, Chocolate Brownies
Fresh Fruit Salad & Ice Cream
Fresh Fruit Display

Actual product may vary from photographs and illustrations.



HOT COAL MENU 1 - BARBEQUE

Surcharge will apply for special dietary requirements & menu changes

N\$ 465.00 per person

Not less than 45 Pax

STARTER AND SALAD

Sweet Corn Salad with Smoked Chicken

Coleslaw Salad

Tomato Salad with Spring Onion

Potato Salad

Assorted Crispy Lettuce

Assorted Dressing and Sauces

BARBEQUE

Chicken Drumsticks

Kingklip & Herb Butter Parcels

Curried Beef Kebab

Marinated Pork Chops

Boerewors Pieces

HOT BUFFET

Baked Potato

Grilled Corn on the Cob

Garlic Rolls

SAUCES

Sour Cream with Herbs, Pepper Sauce, Spicy BBQ Sauce

DESSERT BUFFET

Fresh Fruit Salad

Chocolate Panacotta

Malva Pudding with Custard

Actual product may vary from photographs and illustrations.



HOT COAL MENU 2 - BARBEQUE

Surcharge will apply for special dietary requirements & menu changes

N\$ 515.00 per person

Not less than 45 Pax

STARTER AND SALAD

Tomato and Mozzarella Balsamico

Seafood and Pineapple Salad

Potato Salad with Crispy Bacon

Cape Malay Coleslaw

Assorted Crispy Lettuce

Assorted Dressing and Sauce

BARBEQUE

Marinated Chicken Thigh

Tender Beef Skewer

Lamb Loin Cutlets

Kabeljou & Herb Butter Parcels

Boerewors & Bratwurst

Pesto Basted Vegetable Skewer

HOT BUFFET

Potato Gratin

Steamed Vegetable

Slow-braised Butterbeans

Garlic Bread

SAUCES

Sweet and Sour Sauce, Pepper Sauce, Mushroom Sauce

DESSERT BUFFET

Tiramisu

Crème Caramel

Kahlua Chocolate Mousse

Fresh Fruit Salad and Ice Cream

Fruit Display

Actual product may vary from photographs and illustrations.



HOT COAL MENU 3 - BARBEQUE

Surcharge will apply for special dietary requirements & menu changes

N\$ 585.00 per person

Not less than 45 Pax

STARTER AND SALAD

Nicoise Salad

Cucumber with Yogurt and Dill

Lightly Curried Potato Salad

Greek Salad

Traditional Pasta Salad with Green Peppers

Assorted Dressing and Sauce

BARBEQUE

Tandoori Marinated Chicken Thighs

Peppered Oryx Loin Medallions

Grilled Kassler Chops

Black Tiger Prawns

Curry Lamb Sossaties

Boerewors

Tuna Steaks

HOT BUFFET

Baked Potato with Sour Cream & Chives

Baked Polenta with Tomato & Cheese

Provençal Vegetable

Garlic Rolls

SAUCES

Pepper Sauce, Lemon Butter, Mushroom Sauce, Tomato Sauce

DESSERT BUFFET

Display of Cakes & Assorted Fruit Tartlets

Chocolate Mousse

Fresh Fruit Platters

Fruit Display

Amarula Pannacotta

Actual product may vary from photographs and illustrations.



DAS SHEC FEST MENU

Surcharge will apply for special dietary requirements & menu changes
(Subject to availability)

N\$ 475.00 per person
Not less than 45 Pax

STARTERS

Beer Bites, Land Jaeger, Smoked Venison,
Selection of Hams & Cured Meats served with Pretzels and Laughin Stange.
Served with Traditional accompaniments, Mustards & Pickles

SALADS

Potato and Bacon
Carrot and Raisins
Cabbage and Caraway

CARVERY

Roast Beef & Whole Roast Chicken

HOT BUFFET

Chicken Schnitzel
Variety of German Sausages: Bratwurst, Kasegriller, Bockwurst
Leberkase
Sauerkraut
Sautéed Potato
Red Cabbage

DESSERT

Apple Strudel and Cream
Fruit Tartlets
Black Forest Cake
Fresh Fruit Display

Actual product may vary from photographs and illustrations.



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