



BANQUETING & CONFERRNCING 2026



ROOM CAPACITIES & DIMENSIONS

VENUES	FULL DAY	HALF DAY
Oryx 1	N\$ 22 995	N\$ 11 550
Oryx 2 & 3	N\$ 22 365	N\$ 11 130
Oryx 1 & 2 & 3	N\$ 38 745	N\$ 19 320
Oryx 2	N\$ 15 225	N\$ 7 560
Oryx 3	N\$ 15 225	N\$ 7 560
Oryx 4	N\$ 10 185	N\$ 5 040
Oryx 5	N\$ 9 030	N\$ 4 515
Oryx 6	N\$ 7 560	N\$ 3 780
Oryx 7	N\$ 7 560	N\$ 3 780
Oryx 6 & 7	N\$ 9 030	N\$ 4 515
BQ Terrace	N\$ 15 225	N\$ 7 560
Boma	N\$ 21 210	N\$ 10 605
The Falls room	N\$ 9 030	N\$ 4 515
The Falls Boardroom	N\$ 10 185	N\$ 5 040
Kokerboom Bridge	N\$ 15 000	N\$ 10 500

DCP PACKAGES	FULL DAY	HALF DAY
Government / SADC	N\$ 540 / N\$ 650	N\$ 600
Local Corporate	N\$ 740	N\$ 660
International / South Africa	N\$ 930	N\$ 830
Executive Boardroom	N\$ 930	N\$ 770

WINDHOEK COUNTRY CLUB RESORT GROUPS & CONVENTIONS

We offer a unique and cost-effective Day Conference Package to suit all your requirements



FULL DAY CONFERENCE PACKAGE

INCLUSIVE OF:

- Arrival tea / coffee / snacks
- Morning tea / coffee / snacks
- Lunch in the Kokerboom Restaurant
- Afternoon Tea / coffee / light snack
- Standard conference equipment
- Flipchart & markers
- Built-in projector screens
- Water / cordials / mints
- Complimentary still water on arrival
- Conference room hire
- Registration table
- 1 GB Wi-Fi per venue
- Complimentary parking

HALF DAY CONFERENCE PACKAGE

INCLUSIVE OF ALL THE ABOVE WITHOUT AFTERNOON TEA / COFFEE / LIGHT SNACKS

REFRESHMENTS:

- Tea / Coffee N\$ 18 per person
- Tea / Coffee / Biscuits N\$ 25 per person
- Tea / Coffee / Sandwiches..... N\$ 40 per person
- Jugs of Juice N\$ 127 per jug

CONFERENCE ENHANCEMENT

SUNDOWNER COCKTAIL

N\$ 120 per person

After a busy day, it is time to relax and enjoy some delicious finger foods, along with a cash cocktail bar serving soft drinks, beers, cocktails, and mocktails to quench your thirst

CHOCOLATE AND SWEET ADDITION

N\$ 50 per person

Ritter Sport chocolate, wine gums, and jelly beans to bring some sweet into your conference package

CUPCAKES WITH COMPANY LOGO UPON DEPARTURE

N\$ 40 per person

Send us your company logo and receive it on a custom cupcake as a departure gift for your delegates (5 days lead time required)

COFFEE AND PASTRY PAIRING

N\$ 180 per person

Everyone needs a coffee boost after a long conference day, so come and join us for a coffee and freshly baked pastry pairing

CHEESE AND WINE COCKTAIL

N\$ 260 per person

What better way to wind down after a busy day than with an artisan cheese and fine wine cocktail sundowner

FRESH PRESSED VITALITY POWER SHOTS ON ARRIVAL

N\$ 25 per person

Need a little boost to get the day going? We have your back! Enjoy freshly squeezed power shot boosters to give you a kick-start for the day

BOTTLE OF WINE AND BILTONG CARE PACKAGE

N\$ 420 per person

Impress your delegates with a bottle of wine and biltong care package as a departure gift

SPARKLING WINE AND PRAWNS

N\$ 150 per person

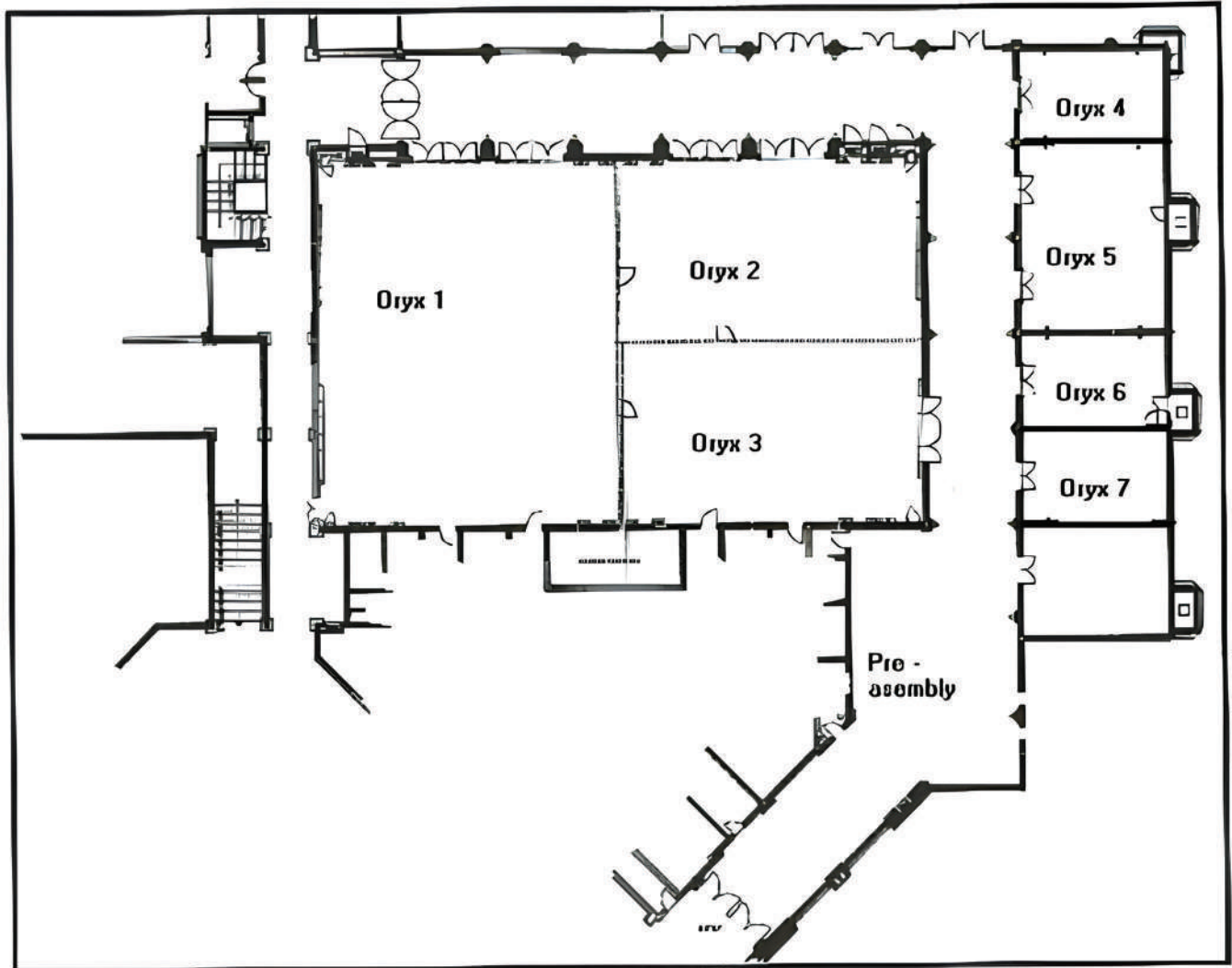
Join in with a crisp sparkling wine and garlic-buttered prawn skewer to wrap up your day out of the office

GRILL SELECTION ADDITION TO LUNCH BUFFET

N\$ 275 per person

Want to spoil your delegates? Add a grill selection to your package with a live grilling station at Kokerboom Restaurant with only the finest cuts of meat

CONFERENCE VENUE LAYOUT



ROOM HIRE PER DAY

NAME OF ROOM	CINEMA	SCHOOL ROOM	U-SHAPE	COCKTAILS	BUFFET	BANQUETING
Oryx 1,2 & 3	800	450	200	800	500	540
Oryx 1	250	150	150	500	250	270
Oryx 2 & 3	250	150	150	500	250	270
Oryx 2	150	80	80	250	125	140
Oryx 3	150	80	80	250	125	140
Oryx 5	60	40	40	50	50	50
Oryx 6	30	20	16	25	20	20
Oryx 7	30	20	16	25	20	20
Oryx 4	60	40	40	50	50	50
Boardroom	N/A	N/A	Boardroom 14	N/A	N/A	N/A
The Falls Room	50	40	40	50	50	50
The Falls Boardroom	N/A	N/A	Boardroom 8	N/A	N/A	N/A
Boma	N/A	N/A	N/A	180	180	N/A

NAME OF ROOM	LENGTH	WIDTH	CEILING HEIGHT	DOOR HEIGHT	FLOOR AREA M ²
Oryx 1,2 & 3	34.7M	450	200	800	500
Oryx 1	17.4M	150	150	500	250
Ov 2 & 3	17.4M	150	150	500	250
Oryx 2	17.4M	80	80	250	125
Oryx 3	17.4M	80	80	250	125
Oryx 5	8.4M	40	40	50	50
Oryx 6	8.4M	20	16	25	20
Oryx 7	8.4M	20	16	25	20
Oryx	8.4M	40	40	50	50
Boardroom	8.4M	N/A	Boardroom 14	N/A	N/A
The Falls Room	11M	40	40	50	50
The Falls Boardroom	11M	N/A	Boardroom 8	N/A	N/A
Boma	282M	N/A	N/A	180	180



ARRIVAL DRINKS

ARRIVAL JUICE

N\$ 50

ALCOHOLIC PUNCH

N\$ 55

NON-ALCOHOLIC PUNCH

N\$ 48

SPARKLING WINE

N\$ 53

GLÜHWEIN

N\$ 61

SHERRY

N\$ 29

AMARULA

N\$ 32



EROS BRAAI MENU

Minimum of 40 pax N\$ 530 per person

SALADS

Fresh green salad
Three-bean salad with a Greek-style dressing
Homemade potato salad topped with spring onion
Pasta and sun-dried tomato salad with pesto

FROM THE GRILL

Marinated pork chops
Boerewors
Chicken breast
Minute steak
Baked fish portions (in foil)
Lamb chops

SAUCES

Peri-peri
Mushroom
Pepper

ACCOMPANIMENTS FROM THE POTJIE POTS

Pap
Baked potatoes
Farm butternut with cinnamon
Traditional tomato and onion sauce
Garlic bread

DESSERTS

Rice pudding
Chocolate mousse
Hot pudding
Fresh fruit salad and ice-cream
Custard



SPIT BRAAI MENU

Minimum of 40 pax N\$ 615 per person

SALADS

Roasted beetroot with lemon and olive oil
Coleslaw with raisins
Potato and biltong salad with pesto mayonnaise
Greek salad

FROM THE SPIT

Whole lamb or pork marinated in garlic with fresh herbs

FROM THE BRAAI

Chicken pieces marinated in chilli sauce
Mini wors pieces
Baked potatoes
Pap
Tomato & onion gravy
Butternut with cinnamon sticks
Garlic bread
Pot bread

DESSERTS

Fruit tartlets
Mousses
Rice pudding
Éclairs
Cheesecake
Fruit salad and ice-cream



COUNTRY CLUB BREAKFAST

Minimum of 40 pax N\$ 315 per person

FRESH FRUIT JUICE

PRE-SET PLATTERS

Platters of Danish pastries
Croissants
Muffins
Bread rolls
Fresh ciabatta
Savoury fritters with herbs and parmesan
Boiled eggs
Jams and butter
Assorted cold meats
Assorted sliced cheese
Smoked salmon and mackerel
Fresh cut fruits
Strawberry yoghurt
Plain yoghurt
Muesli, bran flakes and corn flakes

CEYLON TEA AND FRESHLY BREWED COFFEE



FULL ENGLISH BREAKFAST

Minimum of 40 pax N\$ 355 per person

FRESH FRUIT JUICE

COLD BUFFET

Basket of Danish pastries, croissants, muffins and rolls
Assorted jams, butter and marmalade
Selection of fresh fruits
Preserved and stewed fruit
Plain and assorted yoghurts and cereals
Sliced meat and cheese platters
Bread display

HOT BUFFET

Scrambled eggs
Bacon and corn fritters
Ham and cheese frittata
Grilled bacon
Beef sausages
Grilled tomatoes
Potato rösti
Mushrooms and onions
Grilled minute steak
Tortillas filled with scrambled eggs and salmon cubes
Savoury baked beans

Ceylon tea and freshly brewed coffee



BREAKFAST SET MENU 1

Minimum of 40 pax N\$ 370 per person

COLD STARTER ON THE TABLE

Seasonal fruit slices with yoghurt – muesli parfait

HOT PLATED MAIN

Poached egg on toasted brown rounds with spinach and cheese sauce, sausage and bacon, sautéed mushrooms and potato rösti, grilled tomato with mozzarella cheese

ON THE TABLE

A variety of pastries on the table including muffins, croissants, Danish pastries and rolls

Coffee and juices

BREAKFAST SET MENU 2

Minimum of 40 pax N\$ 395 per person

COLD STARTER ON THE TABLE

Seasonal fruit with a breakfast yoghurt trifle finished with muesli

HOT PLATED MAIN

Scrambled eggs, crispy bacon, grilled tomato with cheddar cheese, Button mushrooms, veg frittata and minute steak

ON THE TABLE

A variety of pastries on the table including muffins, croissants, Danish pastries and rolls, with jams and preserves



COCKTAIL MENU OPTION 1

Minimum of 40 pax N\$ 370 per person

Choose five cold items and five hot items

COLD

- Crudité with avocado dip
- Mini Rohhack brötchen with red onion
- Crispy chicken meatballs with coriander and feta
- Peppered mackerel with sweet and spicy mustard
- Dill gherkin wrapped medium roasted beef with German mustard
- Chicken croquettes with feta and coriander
- Pastrami rolled with basil cream cheese
- Smoked salmon on crostini with fresh herbs

HOT

- Cocktail beef samoosas
- Smoked pork ribs
- Crispy chicken strips with coriander mayonnaise
- Cocktail spring rolls with sweet chilli
- Bacon-wrapped bratwurst
- Mini chicken pies
- Sticky soy-glazed meatballs with sesame seeds
- Fish goujons with a garlic and lemon dipping sauce
- Crumbed button mushrooms with blue cheese
- Mini BBQ beef kebabs

ANY ADDITIONS OR CHANGES WILL BE CHARGED AT N\$ 45 PER PERSON PER ITEM

Sweet additions - for all buffets N\$ 45 per person per item

Chocolate brownie

Milk tart

Vanilla chocolate puffs



COCKTAIL MENU OPTION 2

Minimum of 40 pax N\$ 405 per person

Choose six cold items and five hot items

COLD

Basil pesto cream cheese bites with pretzel sticks
Salami, mozzarella and fig skewers
Crispy chicken wrap with sesame mayonnaise
Crab cakes with caper sauce
Smoked salmon on crostini with pickled red onion
Smoked pork belly bites
Red pepper pesto tossed chicken breast on rye rounds
Smoked salmon roulade with spinach and cream cheese
Nacho-guacamole bites with salsa
Falkland calamari
Fried baby marrow with sweet chilli sauce

HOT

Meatball stuffed mushrooms
Arancini bites on tomato smoor
Game kebabs
Panko prawns with dill mayonnaise
Chicken samoosa
Wok-fried hot beef fillet cubes in sesame crust
Fish cakes with lemon dill sauce
Basil potato gnocchi
Cocktail cheese pies

ANY ADDITIONS OR CHANGES WILL BE CHARGED AT N\$ 45 PER PERSON PER ITEM

Sweet additions - for all buffets N\$ 45 per person per item

Chocolate brownie
Milk tart
Vanilla chocolate puffs



COCKTAIL MENU OPTION 3

Minimum of 40 pax N\$ 360 per person

COLD

Grilled aubergine rolled and stuffed with basil, tomatoes, and feta
Chicken curry mayonnaise wraps with tzatziki
Crab cakes with herb mayonnaise
Beef tartare with capers and coriander on crostini

HOT

Beef strips with chimichurri sauce
Crispy coconut chicken kebabs with grilled pineapple
BBQ-Smoked pork ribs
Cocktail sausage rolls with BBQ sauce

Olives, peanuts, and crisps

ANY ADDITIONS OR CHANGES WILL BE CHARGED AT N\$ 35 PER PERSON PER ITEM

White and dark chocolate truffles
Lemon meringue tartlets
Crème anglaise éclairs

ANY ADDITIONS OR CHANGE WILL BE CHARGED N\$ 45 PER PERSON

Sweet additions - for all buffets

N\$ 45 per person

Chocolate Brownie
Milk tart
Vanilla chocolate puffs



COCKTAIL MENU ADD-ONS

ADD-ON – BEEF TERIYAKI FOR 40 PAX OR MORE – N\$ 60 PER PERSON
Famous Japanese beef dish served with jasmine rice

ADD-ON – THAI CURRY FOR 40 PAX OR MORE – N\$ 55 PER PERSON
Traditional Thai curries served with basmati rice

Choice of:
Green Thai chicken curry
Yellow Thai vegetable curry

ADD-ON – ORYX LOIN FOR 40 PAX OR MORE – N\$ 65 PER PERSON
Most delicate game loin prepared to the guest's preference



BLACK RHINO BUFFET

Minimum of 40 pax N\$ 665 per person

PRE-SET STARTERS ON TABLES

Tempura vegetables and hoisin-infused cream
Smoked salmon cream and cheese roulade, grilled calamari
Sliced beef fillet with chimichurri sauce

SALAD CORNER

Rocket, lettuce, feta cheese, tomatoes, and balsamic drizzle
Roasted butternut, sunflower seeds, lettuce, cocktail tomatoes, and mixed peppers
Cucumber, fresh dill, honey-apple cider vinaigrette, and tomatoes
Sweet potato, chickpeas, fresh coriander, red peppers, and corn
Spinach, Cajun chicken breast, red onions, mushrooms, and crispy bacon

FROM THE CARVERY

Roasted Namibian ribeye
Slow-roasted deboned leg of lamb
Pepper, mushroom, and mint sauce

HOT STATION DISHES

Moroccan beef curry, coriander, flaked almonds, poppadum, and assorted condiments
Slow-cooked lamb goulash, red wine jus, rosemary, and coconut milk
Pan-fried fish fillets, lemon beurre blanc sauce, and fresh dill
Fragrant basmati rice cooked with parsley
Garlic butter baby potatoes
Roasted vegetables with honey glaze
Cauliflower and broccoli bake and blistered cherry tomatoes

DESSERT TABLE

Mocha mousse presented in glasses
Crème anglaise stuffed profiteroles
Pecan pie
Chocolate gateaux with Amarula cream
Fresh cut fruit salad
Petit fours
Ice-cream with assorted toppings
Seasonal fruit display
Red velvet cake



SPRINGBOK BUFFET

Minimum of 40 pax N\$ 545 per person

SALADS

Green leaves, feta, cucumber, rainbow bell peppers, kalamata olives, and toasted flaked almonds
Corn, green bean, red onion, and cherry tomato
Fusilli pasta, corn, rocket, red onions, and peas
Baby potatoes, mixed bell peppers, spring onions, and mustard mayonnaise
Mixed cabbage, chickpeas, red onions, fresh coriander, sesame seeds, and honey-lemon vinaigrette

STARTERS

Hake goujons with dill-caper sauce
Caprese tomatoes with mozzarella, drizzled with balsamic glaze
Cold meat platter, ham, salami, pastrami, rare roast beef, and sun-dried tomato pesto
Fried calamari, roasted garlic, chorizo, and spicy tomato relish

CARVERY

Roasted pork shoulder
Roasted beef sirloin
Black pepper, brown mushroom and red wine sauce

HOT ITEMS

White-wine-braised, roasted chicken
Grilled hake with lemon and herb sauce
Beef curry, oriental spices, and poppadum
Savoury rice
Spinach and feta stuffed butternut pieces
Carrots with sesame seeds
Roasted mixed vegetables
Parsley baby potatoes

DESSERTS

Tiramisu
Vanilla cheesecake
Sacher torte
Fruit salad
Ice-cream
Éclairs filled with crème anglaise and chocolate mousse



IMPALA BUFFET

Minimum of 40 pax N\$ 585 per person

SALADS

Chickpeas, chopped red onions, tomatoes, cucumber, and coriander
Potato salad with basil, dill, cucumber, red pepper, and chives
Rocket, feta cheese, hazelnuts, cocktail tomatoes, and olives
Mixed seafood, spinach, red onion, cherry tomatoes, and mini lemon wedges

STARTERS

Crispy calamari and dill-caper dipping sauce
Grilled and sliced chicken, feta cheese on spinach
Pork loin slices, hoisin-soy glaze, sprinkled with sesame seeds
Crispy fried mixed vegetable pâté with paprika mayonnaise

CARVERY

Herb-crusted beef ribeye
Roasted lamb shoulder
Black pepper sauce, brown mushroom, and red wine sauce

HOT ITEMS

Herbed crumbed southern fried chicken and lemon
Grilled game medallions, rich red wine sauce, and fresh thyme
Seared hake in a beurre blanc sauce
Vegetable basmati rice
Cauliflower, broccoli bake, and cheese sauce
Sautéed green beans, onions, and bacon
Garlic-buttered potatoes, roasted peppers, and sultanas

DESSERTS

Crème caramel
Chocolate mousse tumblers with white chocolate garnish
Lemon-scented baked cheesecake
Apple pie with Chantilly cream
Lemon meringue tartlets
Fruit salad
Ice-cream



KUDU BUFFET

Minimum of 40 pax N\$ 620 per person

SALADS

Garden salad, feta, cucumber, olives, cocktail tomatoes, and red pepper pesto
Spanspek, rocket, mixed bell peppers, celery, and red onion
Chinese noodles, chicken, brown mushrooms, sesame-seed oil, and fresh coriander
Spinach, jalapeño salsa, beetroot, and shaved parmesan
Button mushrooms, lettuce, red onion, mixed bell peppers, and balsamic drizzle

STARTERS

Pickled hake fillets with curry sauce
Caprese salad with tomato, mozzarella, basil, and roasted nuts
Mini beef kebabs, rocket, and rosemary pesto
Fish cakes with Cajun cream sauce

CARVERY

Roasted beef rump
Roasted pork leg
Pepper, brown mushroom, and red wine sauce

HOT ITEMS

Chicken cacciatore, tomato, herbs, and olives
Lamb shank curry with condiments
Grilled line fish with lemon-dill sauce
Savoury basmati rice
Butternut with crumbled feta cheese
Roasted beetroot, coriander, and feta cheese
Oven-roasted potatoes with paprika

DESSERTS

Crème caramel
Sacher torte
Chocolate mousse and crème bavaoises tumblers
Baked cheesecake
Fruit salad
Ice-cream
Apple pie

Seasonal fruit display



STEENBOK BUFFET

Minimum of 40 pax N\$ 580 per person

MIRRORS OF COLD MEAT

Farm ham | Pastrami | Salami
Roasted chorizo strips with pickle relish
Pickled vegetables

MIRRORS OF SMOKED FISH

Roulade of smoked salmon with spinach and cream cheese
Smoked dorado slivers with wasabi and soya sauce
Peppered mackerel pâté on a polenta wedge with sundried tomato
Smoked hake marinated in garlic with chutney

SALADS

Antipasti in extra virgin olive oil and parmesan
Peruvian-style calamari with cayenne, garlic, and tomatoes
Chicken salad with shaved parmesan, anchovies, and honey-mustard dressing
Spinach and egg salad with glazed baby onions, and a hazelnut dressing
Bruschetta with olive tapenade

HOT DISHES

Beef chili con carne – classic Argentine beef dish
Grilled chicken breast fillets with olives and roasted peppers
Butternut fritters
Brinjal bake with tomato and olives
Basmati rice
Roasted potato wedges with fresh rosemary

FROM THE CARVERY

Medium-roasted herb-crusted sirloin
Five-spice pork roast
Pepper, horseradish, and hoisin sauce

DESSERTS

Crème caramel | Red wine poached apples
Baked cheesecake | Brandy chocolate cake
Fruit salad | Tart band with seasonal fruits
Ice-cream

LUNCH MENUS

FINGER FORK MENU 1

Minimum of 40 pax N\$ 415 per person

STARTERS

Cocktail rolls filled with an assortment of fillings
(tuna, chicken, smoked salmon, seared game loin)
Tortilla wraps – filled with stir-fried vegetables, mozzarella cheese, chicken and beef
Bruschetta

HOT BUFFET

Beef roulade stuffed with dates
Chicken fillet strips with a delicate peanut chilli dressing
Assorted mini quiches
Vegetarian spring rolls with Asian bean sauce
Lebanese beef kofta with hummus and spicy onions
Tempura hake fillet goujons with a lemon-mustard batter

DESSERT BUFFET

Tart band with seasonal fruits
Flame heart biscuits
Variety of cake items

FINGER FORK MENU 2

Minimum of 40 pax N\$ 450 per person

STARTERS

Rocket, feta and biltong balls
Smoked creamy salmon tartare on grilled polenta rounds
Seared beef carpaccio rolls filled with fruit and nut chutney
Potato tapa with a parmesan basil salsa
Crudités with sour cream dip
Bruschetta

HOT BUFFET

Beef medallions with chilli chocolate sauce
Chicken goujons in teriyaki sauce with fresh coriander
Assorted frittatas with spinach and feta, bacon and leek
Vegetable spring rolls with sweet chilli dip
Calamari skewers with white wine cream sauce
Grilled line fish in Madagascan green pepper sauce
Roasted cheese potato wedges

DESSERT BUFFET

Tart band with seasonal fruits
Chocolate cake squares
Vanilla crème puffs



SET MENUS

CHICKEN TANDOORI SALAD | N\$ 165

Chicken breast “Cajun-style” thinly sliced on a bed of spinach and Coriander leaves with feta cheese and roasted cashew nuts, accompanied by Raita and chapatti

STARTER PLATE | N\$ 175

Roasted chorizos with mild peri-peri dip, smoked chicken breast slices on orange salad with fresh mint leaves, cooked ham with pickle relish, Green garden leaves

ITALIAN ANTIPASTO | N\$ 170

Brinjals, baby marrows and bell peppers in extra virgin olive oil with Basil and parmesan, salad caprese, calamari, salami, baby onions with cherry tomatoes and olives and bruschetta

MOROCCAN COUSCOUS SALAD | N\$ 135

with chickpeas, rocket leaves with tomato salsa and roasted nuts

FARM AND OCEAN | N\$ 195

Baked oyster, beef fillet cubes in sesame crust, Potato-tapa on roasted baby marrow salsa and tomato bruschetta

NAMIBIAN DELIGHT | N\$ 145

Seared game carpaccio, spicy biltong salad on mixed greens served with a bean relish and a curry mince vetkoek



SET MENUS

SOUPS

- CAPE MALAY SPICED BUTTERNUT** N\$ 100
with parsley croutons and feta cheese
- CREAMY TOMATO** N\$ 105
with fresh basil
- CARROT COCONUT** N\$ 110
with fresh coriander
- GREEN THAI CURRY SOUP** N\$ 110
with shrimp
- MUSHROOM SOUP** N\$ 110
with cheese croutons
- CREAMY POTATO** N\$ 105
with leeks
- FRESH GAZPACHO** N\$ 110
with toasted ciabatta

HOT ENTREES

- RAMEQUIN OF FRESH, CREAMY MUSSELS** N\$ 135
St. Malo French salad and baguette
- GRILLED KABELJOU ON STIR-FRIED VEGETABLES** N\$ 160
Egg noodles topped with Cajun butter sauce
- SPINACH GNOCCHI** N\$ 130
shaved parmesan and Italian salad
- MINI BEEF FILLET ON POTATO AND PEA SUPREME** N\$ 175
surrounded by butternut and sweet potato crisps
- CHICKEN BREAST** N\$ 145
Infused with sun-dried tomatoes and spinach on mushroom risotto drizzled with rocket pesto



SET MENUS

MAIN COURSE

- ROASTED PORK LOIN WITH CRACKLING ON POTATO** N\$ 285
 carrot supreme, sautéed green beans with creamy mustard sauce and baked onions
- NAMIBIAN BEEF RUMP ROAST WITH RED WINE AND ROSEMARY SAUCE** N\$ 315
 butternut and roasted beetroot served with pap / porridge
- MILD “GREEN THAI CURRY CHICKEN BREAST”** N\$ 285
 with sautéed red, green and yellow bell peppers with lemongrass and jasmine rice
- SPRINGBOK LOIN ON AMARULA SAUCE** N\$ 310
 baby pepper onions with sautéed leek, cinnamon butternut with raisins & new potatoes roasted in sage
- PAN SEARED KABELJOU FILLET** N\$ 330
 on a light lemon-curcuma sauce, sautéed spinach with cherry tomatoes & creamy potato bake with parmesan
- GRILLED KINGKLIP FILLET** N\$ 295
 on stir-fried seasonal vegetables topped with a spicy butter sauce and egg noodles
- GRILLED BEEF FILLET TOPPED WITH ROSEMARY MUSHROOMS** N\$ 320
 on potato butternut supreme with grilled green bean bundles with red peppers served with a mild red wine sauce
- GRILLED LINE FISH FILLETS** N\$ 280
 on a light curry sauce with fresh coriander, spinach, & pan-fried baby tomatoes, accompanied by jasmine rice
- “NAMIBIAN BUSH & COAST”** N\$ 375
 Grilled game loin on blueberry sauce with peppadews and green peas, grilled “Kingklip Fillet” on Madagascan green peppercorn sauce accompanied by spinach gnocchi with pepperonata and roasted butternut with toasted almonds
- VEGETARIAN** N\$ 240
 Stir-fried seasonal vegetables, brinjal curry, cheesy potato bake, and basmati rice



SET MENUS

DESSERTS

DUSTED APPLE STRUDEL	N\$ 110
served with whipped cream and chocolate garnish	
CHOCOLATE AND VANILLA BAVARIAN CREAM	N\$ 110
topped with raspberry coulis presented in glasses	
DUO OF MOUSSE	N\$ 95
Amaretto and cappuccino cream with an almond flake garnish	
BAKED CHOCOLATE BROWNIES	N\$ 90
with cinnamon cream and ginger crumble	
LEMON DELIGHT	N\$ 105
Tart with meringue and lemon curd	
HAZELNUT PARFAIT	N\$ 110
Covered with a dark chocolate sauce	
BAKED CHEESECAKE	N\$ 110
Cheesecake with strawberry sauce and candied lemon	
RED VELVET SLICE	N\$ 105
Decadent sponge with cream cheese topping, berry coulis and vanilla cream	
VANILLA PANNA COTTA	N\$ 105
Traditional Italian dessert accompanied by seasonal fruit coulis and served in glasses with amaretti	



SNACK MENUS

Snack Mirror 1

Minimum of 40 pax N\$ 225 per person

Assorted sandwiches and open cocktail rolls with assorted fillings
Chicken satay rolled in sesame with a fruity mango dressing
Vegetable spring rolls with sweet chilli dressing
Beef lollipops with peanut chilli
A variety of homemade quiches
Assorted sauces

Snack Mirror 2


Minimum of 40 pax N\$ 195 per person

Pretzels
Olives
Pickles
Deep-fried cocktail sausages
Spiced potato wedges with a dip
Sausage rolls
Chicken wings
Crumbed meatballs


GOVERNMENT | EMBASSY ACCOMMODATION RATES

N\$ 1 570 per single room per night B&B
N\$ 1 980 per double room per night B&B
N\$ 1 780 per single room per night DB&B
N\$ 2 360 per double room per night DB&B




 +264 (0) 61 205 5911

 windhoek@legacyhotels.com


 www.legacyhotels.com



 +27 (0) 11 806 6888

 hotels@legacyhotels.com

 www.legacyhotels.com