WINDHOEK
COUNTRY CLUB RESORT

BANQUETING & CONFERENCING 2027



ROOM CAPACITIES & DIMENSIONS

VENUES	FULL DAY	HALF DAY
Oryx 1	N$ 24 500	N$ 12 500
Oryx 2 & 3	N$ 24 000	N$ 12 000
Oryx 1 & 2 & 3	N$ 41 500	N$ 20 500
Oryx 2	N$ 16 000	N$ 8 000
Oryx 3	N$ 16 000	N$ 8 000
Oryx 4	N$ 11 000	N$ 5 500
Oryx 5	N$ 9 500	N$ 5 000
Oryx 6	N$ 8 000	N$ 4 000
Oryx 7	N$ 8 000	N$ 4 000
Oryx 6 & 7	N$ 9 500	N$ 5 000
BQ Terrace	N$ 16 000	N$ 8 000
Boma	N$ 22 500	N$ 11 500
The Falls room	N$ 9 500	N$ 5 000
The Falls Boardroom	N$ 11 000	N$ 5 500
Pool Area	N$ 16 000	N$ 8 000

DCP PACKAGES	FULL DAY	HALF DAY
Government / SADC	N$ 700 / N$ 730	N$ 610
Local Corporate	N$ 830	N$ 750
International / South Africa	N$ 1 050	N$ 925
Executive Boardroom	N$ 1 030	N$ 860

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$ 126 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$ 53 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$ 42 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$ 189 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$ 273 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$ 27 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$ 441 per person

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

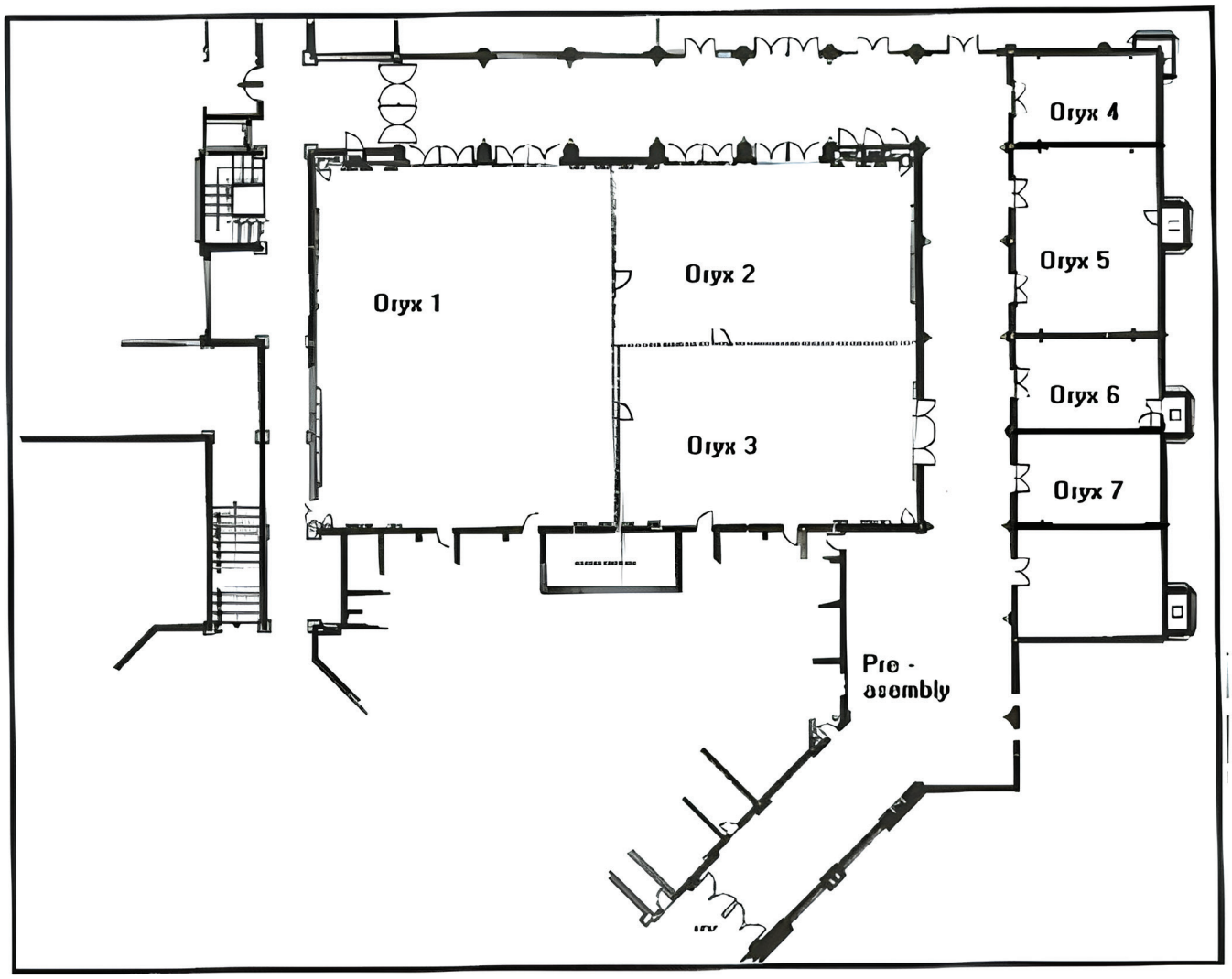
SPARKLING WINE AND PRAWNS
N$ 160 per person

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$ 290 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$ 53

ALCOHOLIC PUNCH
N$ 58

NON-ALCOHOLIC PUNCH
N$ 51

SPARKLING WINE
N$ 56

GLÜHWEIN
N$ 64

SHERRY
N$ 32

AMARULA
N$ 34



EROS BRAAI MENU

Minimum of 40 pax N$ 560 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$ 645 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$ 330 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$ 375 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$ 390 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$ 415 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$ 390 per person

Choose five cold items and five hot items

COLD

Crudités 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$ 425 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$ 380 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$ 63 PER PERSON
Famous Japanese beef dish served with jasmine rice

ADD-ON – THAI CURRY FOR 40 PAX OR MORE – N$ 58 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$ 72 PER PERSON
Most delicate game loin prepared to the guest's preference



BLACK RHINO BUFFET

Minimum of 40 pax N$ 699 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$ 572 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$ 615 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$ 650 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 bavaroises tumblers
Baked cheesecake
Fruit salad
Ice-cream
Apple pie

Seasonal fruit display



STEENBOK BUFFET

Minimum of 40 pax N$ 609 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$ 436 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$ 473 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$ 174
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$ 184
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$ 179
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$ 142
with chickpeas, rocket leaves with tomato salsa and roasted nuts

FARM AND OCEAN | N$ 205
Baked oyster, beef fillet cubes in sesame crust,
Potato-tapa on roasted baby marrow salsa and tomato bruschetta

NAMIBIAN DELIGHT | N$ 152
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$ 105**
with parsley croutons and feta cheese

CREAMY TOMATO ..... **N$ 110**
with fresh basil

CARROT COCONUT ..... **N$ 116**
with fresh coriander

GREEN THAI CURRY SOUP ..... **N$ 116**
with shrimp

MUSHROOM SOUP ..... **N$ 116**
with cheese croutons

CREAMY POTATO ..... **N$ 110**
with leeks

FRESH GAZPACHO ..... **N$ 116**
with toasted ciabatta

HOT ENTREES

RAMEQUIN OF FRESH, CREAMY MUSSELS ..... **N$ 142**
St. Malo French salad and baguette

GRILLED KABELJOU ON STIR-FRIED VEGETABLES ..... **N$ 168**
Egg noodles topped with Cajun butter sauce

SPINACH GNOCCHI ..... **N$ 137**
shaved parmesan and Italian salad

MINI BEEF FILLET ON POTATO AND PEA SUPREME ..... **N$ 184**
surrounded by butternut and sweet potato crisps

CHICKEN BREAST ..... **N$ 152**
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$ 299**
carrot supreme, sautéed green beans with creamy mustard sauce and baked onions

NAMIBIAN BEEF RUMP ROAST WITH RED WINE AND ROSEMARY SAUCE ..... **N$ 331**
butternut and roasted beetroot served with pap / porridge

MILD "GREEN THAI CURRY CHICKEN BREAST" ..... **N$ 299**
with sautéed red, green and yellow bell peppers with lemongrass and jasmine rice

SPRINGBOK LOIN ON AMARULA SAUCE ..... **N$ 326**
baby pepper onions with sautéed leek, cinnamon butternut with raisins & new potatoes roasted in sage

PAN SEARED KABELJOU FILLET ..... **N$ 347**
on a light lemon-curcuma sauce, sautéed spinach with cherry tomatoes & creamy potato bake with parmesan

GRILLED KINGKLIP FILLET ..... **N$ 310**
on stir-fried seasonal vegetables topped with a spicy butter sauce and egg noodles

GRILLED BEEF FILLET TOPPED WITH ROSEMARY MUSHROOMS ..... **N$ 336**
on potato butternut supreme with grilled green bean bundles with red peppers served with a mild red wine sauce

GRILLED LINE FISH FILLETS ..... **N$ 294**
on a light curry sauce with fresh coriander, spinach, & pan-fried baby tomatoes, accompanied by jasmine rice

"NAMIBIAN BUSH & COAST" ..... **N$ 394**
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$ 252**
Stir-fried seasonal vegetables, brinjal curry, cheesy potato bake, and basmati rice



SET MENUS

DESSERTS

DUSTED APPLE STRUDEL ..... **N$ 116**
served with whipped cream and chocolate garnish

CHOCOLATE AND VANILLA BAVARIAN CREAM ..... **N$ 116**
topped with raspberry coulis presented in glasses

DUO OF MOUSSE ..... **N$ 99**
Amaretto and cappuccino cream with an almond flake garnish

BAKED CHOCOLATE BROWNIES ..... **N$ 95**
with cinnamon cream and ginger crumble

LEMON DELIGHT ..... **N$ 110**
Tart with meringue and lemon curd

HAZELNUT PARFAIT ..... **N$ 116**
Covered with a dark chocolate sauce

BAKED CHEESECAKE ..... **N$ 116**
Cheesecake with strawberry sauce and candied lemon

RED VELVET SLICE ..... **N$ 110**
Decadent sponge with cream cheese topping, berry coulis and vanilla cream

VANILLA PANNA COTTA ..... **N$ 110**
Traditional Italian dessert accompanied by seasonal fruit coulis and served in glasses with amaretti



SNACK MENUS

Snack Mirror 1

Minimum of 40 pax N$ 236 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$ 205 per person

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

GOVERNMENT I 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

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