



MENUS AND THEME EVENINGS

2020

THEME CORPORATE *Evenings*

Minimum of 30 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\$ 4,500.00

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\$ 55.00 per table
Stage	<i>Quote on request</i>
Audio Visual	<i>Quote on request</i>
Personalised gifts	<i>Quote on request</i>
Personalised Décor	<i>Quote on request</i>
Entertainment	<i>Quote on request</i>

THEME EVENING *Options*

THEMES FOR CORPORATE & YEAR END FUNCTIONS

- Mardi Gras or Carnival
- Great Gatsby 1920's
- Arabian
- Black Tie
- Rags to Riches (*fun*)
- Back to the future
- Oriental Market theme
- Star awards

RATES FOR DÉCOR: N\$ 100.00 per person for Table décor

Table décor includes:

- Tablecloths
- Runners
- Base plates
- Votives
- Candles
- Chair covers
- Themed centerpieces
- Linen napkins
- Fairy lights curtains

ADDITIONAL: (*exclusive from table décor*)

- Roof drapes N\$ 2,500.00 per room
- Wall drapes N\$ 1,000.00 per room
- Theme décor N\$ 6,000.00

THEME EVENING *Options*

MARDI *Gras*



GREAT *Gatsby*



ARABIAN *Night*



COCKTAIL Menu

N\$ 205.00 per person
Not less than 30 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 Gypsy 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\$ 225.00 per person
Not less than 30 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

N\$ 255.00 per person
Not less than 30 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





Set MENUS

Create your own menu by selecting one item per course

STARTERS

Duck Breast *(Subject to availability)*

Lightly Seared in Olive Oil to Perfection Served on a Bed of Crisp Greens, Pears and Nuts Dressed with a Cranberry Red Wine Chutney

N\$90 (Warm starter)

Namibian's Country Delight

Sliced Smoked Game, Droëwors & Biltong on Crisp Lettuce with Garlic Croutons and Blue cheese crumbs

N\$90 (Cold starter)

Graved Lachs & Pickled Mushrooms

Homemade Graved Lachs Served with a Potato Rosti, Crisp Garden Greens & a Mushroom & Sweet Pepper Pickle

N\$90 (Warm & Cold)



Set MENUS

SALADS

Greek Salad with Crisp Lettuce

“Calamata Olive”, Cocktail Tomatoes, Cucumber Sweet Peppers and Feta Cheese
Accompanied with a Lemon & Herb Dressing

N\$65

Chicken Caesar Salad

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

N\$75

Nicoise Salad

Fresh Tuna Steak on Crisp Garden Lettuce with Green Beans, Boiled Egg, Cocktail Tomatoes
Cucumber, Olives and Onion Rings Drizzled with Balsamic & Olive Oil

N\$75(Cold)

Caprese

Layers of Sliced Ripe Tomatoes Mozzarella and Fresh Basil Leaves
Drizzled with a Balsamic Reduction and Olive Oil

N\$ 65(Cold)

Set MENUS

SOUPS

Roasted Butternut soup

Garnished with Tarragon and Orange Segment

N\$60

Cream Of Oxtail Soup

A Classic Favourite Garnished with Herbed Croutons

N\$72

Sweet Corn & Smoked Salmon Chowder

Creamy Sweet Corn & Potato Chowder Garnished with
Julienned Smoked Salmon

N\$ 75

Tomato and Roasted Bell Pepper Soup

Roasted Tomatoes, Red Bell Peppers, Onion and Garlic

N\$ 62



Actual product may vary from photographs and illustrations.

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\$185

Grilled Namibian Kabeljou

Fresh Grilled Kabeljou Served with Tomato, Onion and Garlic Sauce,
Croquette Potatoes and Seasonal Vegetables
N\$180

Chicken Thigh

Deboned Chicken Thigh Stuffed with Mushroom Served with Creamed Potato,
Turned Vegetables and Creamy Herb Sauce
N\$175

Game Loin

Pear & Bacon Stuffed Game Loin on Vegetable Julienne with a Gluhwein Sauce
Served with Grilled Polenta
N\$185

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\$190

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\$185

Lamb Cutlets

Three Grilled Lamb Chops Served with Pepper Sauce, Herbed Baby Potatoes and
Accompanied by Green Beans in Garlic Butter
N\$190

Set MENUS

DESSERTS

Green Tea and Vanilla Pannacotta

Served with Brandy Chocolate Sauce and a Sandkuchen Crisp

N\$65

Poached Pear in Wine

Accompanied by a Mascarpone Walnut cream

N\$65

French Chocolate Mousses Cappucino

Served in a Coffee Cup with Amarula Cream”Froth”

N\$65

Toffee Apple Pudding

A Rich Warm Toffee Pudding with a Caramelized Apple Centre served with Crème Anglaise

N\$65

Chocolate Tartlet

Baked Chocolate Tartlet Set on an Orange Gelee & Dark Chocolate Mousse Tower

N\$65



Actual product may vary from photographs and illustrations.

Buffet Menu 1

N\$ 275.00 per person

Not less than 30 Pax

COLD STARTERS AND SALAD

Cornet of Roast Beef with Asparagus and Gherkin

Grilled Courgette, Mozzarella and Tomato Salad

Greek Salad & Potato Salad

DRESSING

Herbs Vinaigrette, Balsamic Olive Oil, Thousand Island

SOUP

Cream of Tomato Soup with Basil

MAIN COURSE

Beef Tenderloin "Stroganoff Style"

Southern Style Fried Chicken

Fresh Grilled Line Fish in Lemon Beurre Blanc

Savoury Rice, Roast Potatoes

Steamed Seasonal Vegetable

DESSERT BUFFET

Assorted Fruit Tartlets with Custard

Lemon Pannacotta

Chocolate Mousse

Fresh Fruit Display

Buffet Menu 2

N\$ 325.00 per person
Not less than 30 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
Baby 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 & Shrimo 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

Buffet Menu 3

N\$ 395.00 per person

Not less than 30 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 Granished 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

HOT COAL MENU 1 - *Barbeque*

N\$ 295.00 per person
Not less than 30 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

HOT COAL MENU 2 - *Barbeque*

N\$ 365.00 per person

Not less than 30 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



HOT COAL MENU 3 - *Barbeque*

N\$ 405.00 per person

Not less than 30 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
Provencal 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

DAS SHEC FEST Menu

N\$ 365.00 per person

Not less than 30 Pax

SOUP

Traditional Pea Soup
Fresh Breadrolls, Pretzels & Laugin Stange

STARTERS

Housemade Black Forest Ham, Rauchfleisch, Salamis, Rollmops
Accompanied by all the Traditional Accompaniments and Mustards

SALADS

Potato Salad, Carrot Salad, Cabbage & Caraway
Selection of dressings and toppings

CARVERY

Pork Shoulder, Roast Chicken

HOT BUFFET

Kassler Chops, Bratwurst, Chicken Schnitzel,
"Koningberger Klopse"
Homemade Spaetzle, Sautéed Potato
Sauerkraut, Red Cabbage, Brussel Sprouts

DESSERT

Apple strudel and Cream
Fruit Tartlets, Black Forest Cake
Baked Apple Pudding
Fresh fruit display

Surcharge may apply for special dietary requirements & menu change

