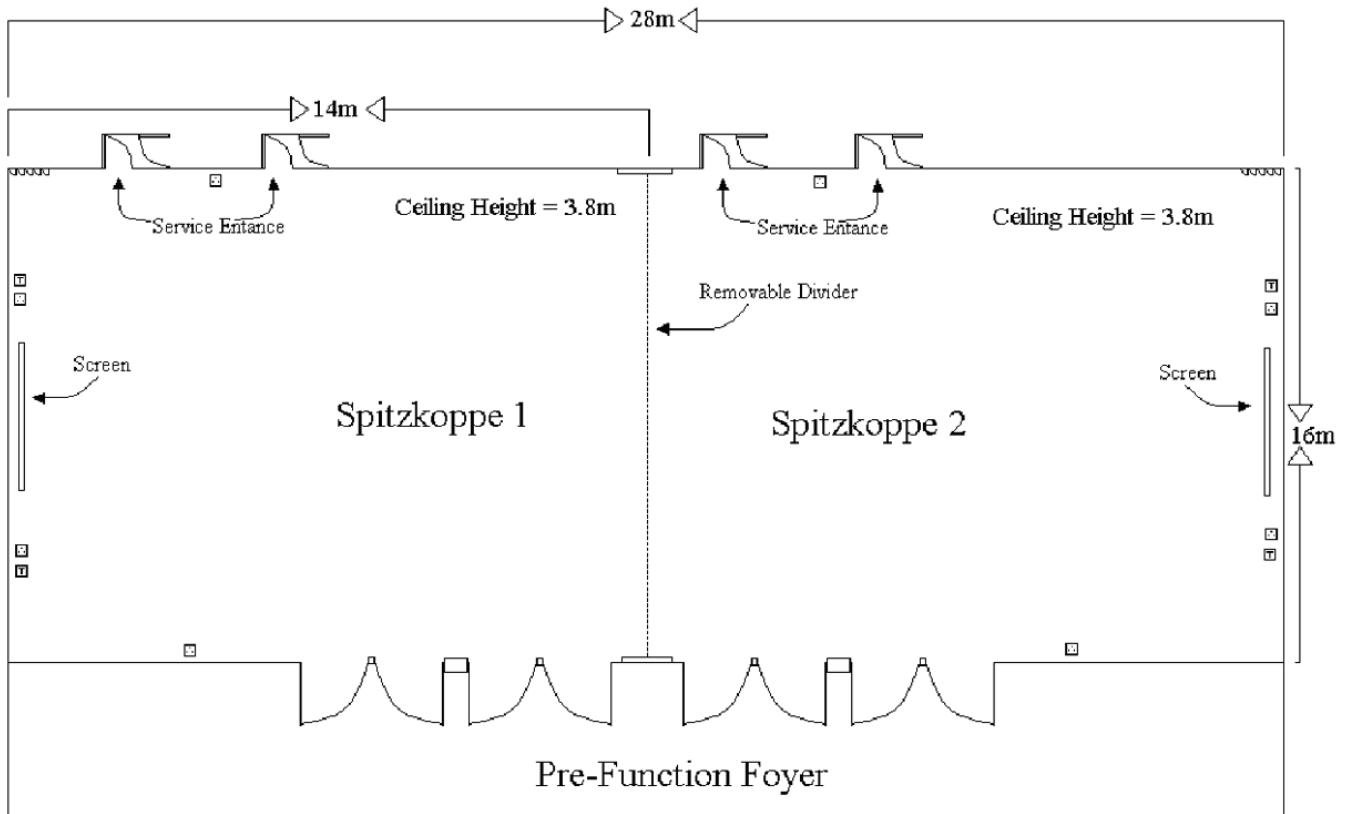




WEDDING PACKAGE

2020

WEDDING *Package*



☐ Telephone Point
☐ Plug Point

	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.

WEDDING *Package*

(Applies to a minimum of 50 guests)

VENUE & EQUIPMENT HIRE:

Spitzkoppe 1	N\$ 5 000.00 per day
Spitzkoppe 2	N\$ 5 000.00 per day
Spitzkoppe 1&2	N\$ 10 000.00 per day
Cocktail tables	N\$ 55.00 per table
Dance floor	N\$ 2 500.00 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\$ 1500.00 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*

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 Vegetables

DESSERT BUFFET

Assorted Fruit tartlets with Custard
Lemon Panna Cotta
Chocolate Mousse



WEDDING *Buffet 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 and Shrimp Sauce
Spinach and Ricotta Lasagne
Mediterranean Roast Vegetables
Dauphinoise Potatoes
Savoury Rice

DESSERT BUFFET

Cheese Cake
Chocolate Cake
Chocolate Mousse
Fruit Salad
Mini Milk Tartlets



WEDDING *Buffet 3*

N\$ 395.00 per person

Not less than 30 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

