



A WEDDING IN WINDHOEK

with
LEGACY HOTELS & RESORTS

YOUR HAPPY EVER AFTER BEGINS HERE

Your wedding day is the most exciting and much anticipated day of your life. A day where you expect nothing less than a fairytale dream, and wonderful memories.

Our committed wedding team at the Windhoek Country Club Resort will assist in making your planning and wedding day stress-free.

We look forward to welcoming you to our beautiful property to chat through all your wedding dreams and aspirations

Tony Boucher
General Manager





TO HAVE AND TO HOLD

- A stylish venue from 08h00 to midnight
- 5m x 5m dance floor
- Lectern with microphone for speeches
- White tablecloths, white linen napkins
- Standard cutlery, crockery & glassware
- Professional waitron staff
- A red carpet will be rolled out for you on arrival
- We will provide an easel to accommodate your seating plan and place it in the foyer for your guests' convenience
- A fruit cocktail will be served to your guests on their arrival
- With our compliments, sparkling wine for the toasts will be served to your guests by our waiters.

FROM THIS DAY FORWARD

By hosting your Wedding Reception at Windhoek Country Club Resort, the bridal couple may spend their wedding night in the Hotel at no charge. The room will be available to you from the morning. For your enjoyment, complimentary chocolates, sparkling wine and flower petals will be placed in your room. (This is subject to availability as well as deposit payment to secure your booking).

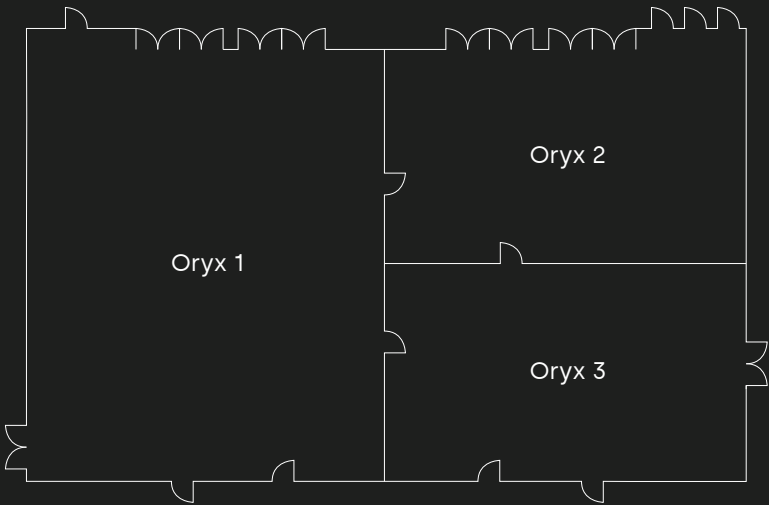
We also have a preferred rate for any out of town guests who may need accommodation. Please note that the rate is subject to availability over the period requested. The hotel reserves the right to increase rates over peak periods.








WHERE THE MAGIC HAPPENS

FLOORPLAN



SEATING STYLES

	 Dinner	 U-Shape DBL-Shape	 Cocktail Reception Standing	 Buffet
ORYX 1, 2 & 3	500	400	1000	500
ORYX 2 & 3	200	250	500	200
ORYX 1	200	250	500	200
ORYX 2	80	80	150	60
ORYX 3	80	80	150	60

FOOD FOR THOUGHT

BLACK RHINO BUFFET

Pre-Set Starter on Tables

Crudit  with Avocado Dip

Smoked Salmon with cr me cheese, marinated calamari, Anti Pasti "Pimento",
Beef Fillet cubes in crusted sesame, Bruschetta

Salad Corner

Rocket and Lettuce salad topped with crispy bacon And Tomato Dressing
Yellow, Red and green Trio - Saut ed Corn spears and Squash in Olive Oil with Baby
Tomatoes and Balsamic vinegar
Greek Cucumber salad with double cream Yoghurt and Mint leaves
Roasted Baby Potato with Sea salt, Black Pepper and Apples
Bruschetta with Tapenade, Pesto and Tomato picante
Leaf Spinach and Mushroom salad with glazed Shallots and Hazelnut dressing

From The Carvery

Prime Rib of Namibian beef
Slow roasted leg of lamb
Pepper, mushroom and mint sauce

Hot Station Dishes

Beef curry with Poppadum and Condiments
Malay Lamb Tagine with Coriander and toasted Almonds
Monk Fish fillets with Madagascan green Pepper corn sauce
Basmati rice
Butter Parsley potato
Roasted Granny Cut Vegetables with honey glaze
Cauliflower florets in creamy cheese sauce

Dessert Table

Chocolate Mousse and Cr me Bavaoise variety presented in dessert glasses
Austrian Cherry Strudel with Vanilla sauce
Hazelnut Gateaux
Tart Band with berries
Fresh fruit salad
Chocolate Gateaux
Seasonal and exotic Fruit display
Petit Fours
Ice-cream with toppings

N\$ TBC per person
MINIMUM OF 40 PAX

SPRINGBOK BUFFET

Salad

Chunky Greek Salad with Feta, Olives and Baby Tomatoes
Baby Onion glazed with Balsamic Vinegar and Roasted Peppers with Tomato
Fussily Pasta Salad with Salami, sundried tomatoes and Fresh Basil
Roasted Beetroot Salad with Orange segments and fresh Coriander
Asian Apple Coleslaw Salad

Starters

Indian style curried Fish
Caprese with Tomato and Mozzarella and Balsamic Vinegar coming with fresh Basil
Cold Meat Platter with country ham, Salami, rare roast beef and Spicy Pickle Relish
Marinated Calamari with roasted garlic, red peppers and Italian Parsley

Carvery

Roasted Pork Shoulder
Roasted Namibian Beef Rump
Sauces: Pepper / Mushroom and Red wine sauce

Hot Buffet

Barbeque roasted Chicken
Grilled Hake Fillet with Creamy Lemon Butter Sauce
Moroccan Lamb Tagine with oriental Spices
Savoury Vegetable Rice
Honey roasted Butternut Cubes with Sultanas
Caramelized Carrots with Butter and onions
Sliced Baby Marrows with Peppers
Oven roasted Potatoes with fresh Rosemary

Desserts

Cr me Caramel
Baked Cheese Cake
Black Forest cake
Fruit Salad
Ice-cream
Tart Band with seasonal fruits

N\$ TBC per person
MINIMUM OF 40 PAX

FOOD FOR THOUGHT

IMPALA BUFFET

Salads

Anti Pasti in Extra virgin Olive oil and Parmesan
Calamari Peruvian style with Cayenne, with a hint roasted Garlic and Tomatoes
Classic Caesar's Salad with shaved parmesan, Anchovies and Honey Mustard Dressing
Leave Spinach and Mushroom salad with glazed Shallots and Hazelnut dressing

Starters

Cajun marinated Hake filets with Caramelised onions
Chicken breast filets Teriyaki with roasted Sesame seeds
Grilled Pork Medallions in Sweet Chilli sauce
Mussels with roasted Garlic, Spring onions and Peppers

Carvery

Namibian Beef Rump stuffed with Spinach and Mushroom
Roasted Pork Shoulder
Sauces: Pepper / Mushroom and Red wine sauce

Hot Buffet

Herbed Crumbed Southern Fried Chicken with lemon
Grilled Game medallions with Amarula sauce and fresh Thyme
Seared Hake in a Beurre blanc sauce
Vegetable Biryani Rice
Deep fried Cauliflower in Cheese Batter
Sautéed green beans with onions and bacon
Creamy Sweet potato bake with Roasted Peppers and Sultanas

Desserts

Crème Caramel
Chocolate Mousse
Baked Cheese Cake
Tart Band with seasonal fruits
Lemon Meringue
Fruit Salad
Ice-cream

N\$ TBC per person
MINIMUM OF 40 PAX

KUDU BUFFET

Salads

Greek Salad with feta, Olives and Tomatoes with Basil Pesto
Tomato& Peach Salad with caramelized Onions
Chinese Noodle Salad with Shrimps, Shitake Mushrooms, Sesame seed oil and fresh Coriander
Rocket salad with Tomato salsa dressing basil leaves and shaved Parmesan
Mushrooms with a hint of roasted Garlic and Italian Parsley

Starters

Namibian Fish filets pickled with Curry
Caprese Tomato and Mozzarella with basil and Roasted Nuts
Seared Beef Carpaccio with Rosemary-Rocket Pesto
Marinated Black Mussels with Sherry Balsamic Dressing

Roasts

Rump of Beef
Roasted Pork Leg with Crackling
Sauces: Pepper/ Mushroom/ and Red wine

Hot Items

Chicken breast fillets Cacciatore, Tomato, herbs and Olives
Traditional Lamb Curry with Condiments
Grilled Line Fish with Lemon Dill Sauce
Savoury Rice
Green Beans with glazed baby tomatoes
Cauliflower Gratin
Oven roasted Potatoes with Paprika

Desserts

Crème Caramel
Black Forest Gateaux
Chocolate Mousse and Crème Bavaroise variety Presented in dessert glasses
Baked Cheese Cake
Fruit Salad
Ice-cream
Tart Band with seasonal fruits
Seasonal Fruit Display

N\$ TBC per person
MINIMUM OF 40 PAX

FOOD FOR THOUGHT

STEENBOK BUFFET

Mirrors of Cold Meat

Farm Ham | Pastrami | Salami
Roasted Chorizo strips with Pickle Relish
Pickled Vegetables

Mirrors of Smoked Fish

Roulade of Smoked Salmon Trout with Spinach and Cream Cheese
Smoked Dorado slivers with Wasabi and Soja sauce
Mackerel Pate on a Polenta Wedge with Sundried Tomatoes
Smoked hake marinated in garlic with Chutney

Salad

Anti Pasti in Extra Virgin Olive oil and Parmesan
Calamari Peruvian style with Cayenne, Garlic and Tomatoes
Chicken Salad with shaved parmesan, Anchovies and Honey Mustard Dressing
Leave Spinach and egg salad with glazed Shallots and Hazelnut dressing
Bruschetta

Hot Dishes

Beef Chillli Con Carne – Classic Argentine Beef Dish –
Grilled Chicken Breast filets with Olives and Roasted Peppers
Kabeljou fillets with smoked Salmon in lemon and Herb sauce
Butternut fritters
Brinjal Bake with Tomato and Olives
Basmati Rice
Roasted Potato Wedges with fresh Rosemary

From the Carvery

Herb Crusted Sirloin medium
Five spice Pork Roast
Pepper, horseradish sauce and Hoisin sauce

Desserts

DESSERTS

Crème Caramel
Red wine Poached Apples
Baked Cheese Cake
Brandy Chocolate Cake
Fruit Salad
Tart Band with seasonal fruits
Ice-cream

N\$ TBC per person
MINIMUM OF 40 PAX

ADD ON'S TO THE BUFFET OF YOUR CHOICE

SUSHI MIRROR FOR 40 PAX – 120 pieces – N\$ 26.00 pp

Salmon / fried salmon
Avocado
Vegetarian
With wasabi and soja sauce

ADD ON - BEEF TERIYAKI FOR 40 PAX – N\$ 35.00 PP
Famous japanese beef dish served with jasmin Rice

ADD ON – THAI CURRIES FOR 40 PAX – N\$ 35.00 PP
Traditional thai curries served with basmati rice
Choice of
- Green thai chicken curry
- Red thai beef curry
- Yellow thai vegetable curry

ADD ON – ORYX LOIN FOR 40 PAX – N\$ 38.00 PP
Most delicate game loin prepared to customers requirement



VISIT US!

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Western Bypass
Windhoek South

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