

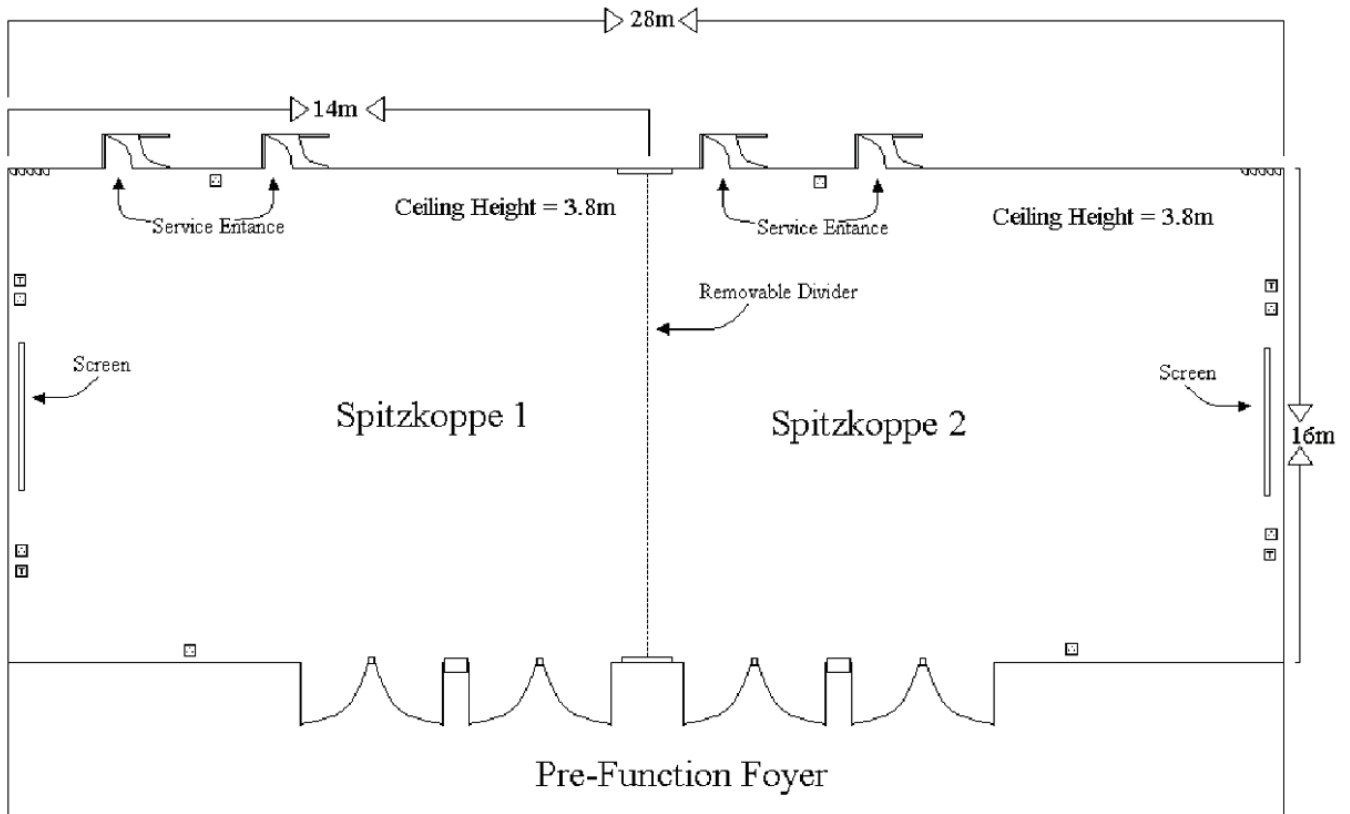


## WEDDING PACKAGE

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# 2023

# 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\$	7 500.00 per day
Spitzkoppe 2	N\$	7 500.00 per day
Spitzkoppe 1&2	N\$	15 000.00 per day
Cocktail tables	N\$	72.00 per table
Dance floor	N\$	3 000.00 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\$ 2500.00 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\$ 305.00 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\$ 345.00 per person**  
*Not less than 30 Pax*

### **COLD STARTERS AND SALAD**

Medley of Smoked Salmon, Curried Fish  
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\$ 415.00 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

