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# FLEXIBILITY

	DIMENSIONS	CINEMA	U-SHAPE	BANQUET	BOARDROOM	CLASSROOM
RIESLING	10,780 x 7,600	50	25	50	30	40
KATHOLISCHER	10,780 x 7,500	50	25	50	30	36
RIESLING & KATHOLISCHER	10,780 x 15,100	100	50	100	60	76
MUSCADEL	11,000 x 7,800	50	30	60	30	42
BURGUNDY	7,800 x 4,870	25	15	20	16	16
BARBAROSSA	7,800 x 4,870	25	15	20	16	16
MUSCADEL, BURGUNDY & BARBAROSSA	20,740 x 7,800	100	60	100		74
THE WEINBERG OFFICE					6	





# CONFERENCE PACKAGES

The Weinberg conference halls are located in a comfortable, convenient, and quiet location. Great food and beverage options throughout the day round off this facility. Included in this package is stationery, as well as all the equipment incidentals you may require. Our package offers you everything you need to spoil your delegates.

Full day

N\$740.00 per person per day

Half day

N\$670.00 per person per day

### RESPECTIVELY INCLUSIVE OF:

Arrival Tea | Coffee | Snack
Mid-morning Tea | coffee | Snack
Lunch | 1 Soft Drink | Water
Afternoon Tea | Coffee | Snack
Venue Hire
Screen | Projector
High Speed Internet Connectivity
Flipchart | pens
Note Pads | Pens
Water | Sweets

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# CONFERENCE FACILITIES

Riesling	N\$7,700.00 per day		
Katholischer	N\$7,700.00 per day		
Riesling & Katholischer	N\$15,400.00 per day		
Muscadel	N\$7,700.00 per day		
Burgundy	N\$4,400.00 per day		
Barbarossa	N\$4,400.00 per day		
The Weinberg Office	N\$2,700.00 per day		
Video Conferencing Data Projector & Screen Microphone (Cordless) & PA System Lapel Microphone & PA System Podium Cocktail Tables Stage	N\$5,500.00 per day N\$750.00 per day N\$3,500.00 per day N\$3,500.00 per day N\$200.00 per day N\$70.00 per day per table N\$550.00 per day		
Tea   Coffee	N\$30.00 per PERSON		
Tea   Coffee   Snacks	N\$100.00 per PERSON		
Lunch (Including 1 Soft Drinks)	N\$260.00 per PERSON		
	Katholischer Riesling & Katholischer Muscadel Burgundy Barbarossa The Weinberg Office  Video Conferencing Data Projector & Screen Microphone (Cordless) & PA System Lapel Microphone & PA System Podium Cocktail Tables Stage  Tea   Coffee Tea   Coffee   Snacks		





Cold Canape

Hot Canape

### PRICES PER PERSON:

Melba Toast and dip | 30
A selection of cheese, preserved figs, berry compote, fresh fruit and crackers | 92
Cream Cheese and smoked salmon bruschetta | 45
Vegetarian Bruschetta | 25
Savoury mini phyllo cups | 30
Mediterranean pinwheels | 28
Backed blueberry and brie pastries | 32
Individual charcuterie cups, a combination of the above uniquely served per guest | 95

Pan seared beef kebabs | 50

Grilled chicken kebabs | 45

Roast vegetable kebabs | 45

Crumbed prawns with sriracha mayo | 48

Mini burgers with cheese and gherkins | 39

Mozarella sticks with bazil pesto dip | 46

Spring rolls | samosas | 32

Chicken wings | 40

Dessert

Mini tart selection | 35 Mini cake squares | 35 Cheese cake bites | 30 Mini eclairs | 24





Charcuterie boards

2-3 people serving

### PRICES PER PERSON:

Cold meat platter with biltong , droewors, selected cold meats, pickled veggies,
Bread, and dip | 150

Mixed charcuterie board serving cold meat, cheese, fresh fruit, olives, bread, preserves, and crackers | 240



Breakfast Buffet Menu

**N\$250.00 PER PERSON:** 

### CEREAL BAR

A selection of cereals, mixed nuts and seeds accompanied by fresh fruit salad, mixed dried fruit and yoghurt.

### BAKES

Decadent freshly bakes pastries from croissants, danishes, and muffins, to pancakes and a bread display.

### COLD STATION

An assortment of cheese, cold meats, jams, syrups, preserves, and butter

### HOT BREAKFAST

Beef and pork sausage Crispy Bacon Scramble eggs Roast Vegetable



Buffet Menus

### N\$680.00 PER PERSON:

### STARTERS CHOOSE 2

Cheese truffles
Smoke salmon bites
Prosciutto and brie wrap
Spinach and feta tartlets
Fig and blue cheese bruschetta
Stuffed cheesy jalapeno wheels

### SOUP CHOOSE 1

Smoked tomato and basil soup Cauliflower and blue cheese Butternut and orange soup French onion soup Mushroom soup

### BREAD

CHOOSE 1

Corn bread
Olive and roast tomato focaccia
Seeded bread rolls
Bread sticks

### SALADS

SALAD BAR WITH A VARIETY OF TOPPINGS;

Cherry tomatoes, calamata olives, feta, pickled red onions, peppers, quinoa, cucumber, cheddar cubes, roasted nuts, pumpkin seeds, sweet corn, fresh fruit (sq), bacon, dried fruit and a selection of salad dressings and oils.



Buffet Menu

PRICES PER PERSON:

### VEGETABLES

CHOOSE 1

Steamed fresh seasonal vegetables Roast beetroot, butternut, and feta Green beans and baby potatoes Glazed sweet potatoes Cauliflower and cheese sauce Creamed spinach

### SIDES CHOOSE 1

White basmati rice | seasoned fried rice pilaf | cilantro and lime infused rice | turmeric coconut

Mash potatoes | lemon and herb crush potato | garlic and herb potato wedges | butter baked potatoes.

Coconut milk braai pap | couscous

### **CASSEROLES**

CHOOSE 1

Cheesy lasagna
Chicken and mushroom bake
Loaded broccoli and cauliflower with bacon
Ratatouille
Spicy corn and bacon pap (maize meal) bake



Buffet Menu

### PRICES PER PERSON:

### MAINS CHOOSE 3

Marinated slow roast beef sirloin
Fragrant chicken curry
Golden roasted chicken
Traditional beef oxtail
Lemon and herb battered hake
Sliced braised Pork belly
Slow roasted leg of lamb
Oven baked sweet and sour chicken
Chicken alfredo
Tempura calamari steak

### SAUCES CHOOSE 2

Creamy mushroom
Pepper sauce
Honey and mustard
Blue cheese sauce
Red wine jus
Asian-style sauce
Lemon and herb

### DESSERT

CHOOSE 2

Carrot cake with cream cheese icing
Malva pudding with custard
German chocolate cake
Chocolate brownies
Cheesecake
Lemon poppy seed loaf
Profiteroles
Lamingtons





# Wine & Drinks Menu

SPARKLING CHAMPAGNE

Moet & Chandon Brut Imperial | 2200 Veuve Clicquot Yellow Label | 2500

BUBBLES PROSECCO

Da Luca Prosecco Doc | 470 Da Luca Rose | 460

SPARKLING WINES MCC SOUTH AFRICA

Pongracz | 490





Uline & Drinks Menu

### SKY WINES WHITES

Welmoed Sauvignon Blanc | 65 | 252
Villiera Sauvignon Blanc | 380
Rustenberg Sauvignon Blanc | 300
Rooiberg Chardonnay | 220
Wellmoed Pinot Grigio | 65 | 252
Stellenbosch Vineyards Unwooded Chardonnay | 540
Swartland Chenin Blanc | 330
Stellenbosch Vineyards Bushvine Chenin Blanc | 540





Wine & Drinks Menu

### REDS

Welmoed Pinotage | 65 | 252
Bonnievale Pinotage | 290
Stellenbosch Vineyards Shiraz | 556
Welmoed Merlot | 65 | 252
Rooiberg Cabernet Sauvignon, Merlot | 235
Mischa La Familie Cabernet Sauvignon | 590

### ROSE

Montino Rose / Annabelle Cuvee Rose | 260 Delheim Rose | 280



# Wine & Drinks Menu

### **BEERS & CIDERS**

### ON TAP

Hansa Pilsner 500ml | **45** 330ml | **35** 

### **BOTTLE BEERS**

Windhoek Lager | 55
Tafel Lager | 55
Heineken | 55
Windhoek Non - Alcoholic 500ml | 36

### CIDERS

Hunters Dry | 44 Savanna Dry | 50

### SPIRITS

### WHISKEY

Chivas Regal 12 Years | 40

Jameson | 41

Jameson Select Reserve | 51

Johnnie Walker Blue Label | 265

Johnnie Walker Black Label | 52

Jack Daniel's | 37

Glenmorangie 10 Year | 65

Glenfiddich 15 Year | 92

### BRANDY

KWV 5 Year | 24 KWV 10 Year | 35 Klipdrift Premium | 28

### RUMS

Red Heart | 25 Bacardi | 32

#### GIN

Tanqueray | 32 Bombay Sapphire | 39

### CRAFT GINS

Iverroche Verdante | 52 Stillhouse | 52

### VODKAS

Ciroc | **52** Circa 1430 | **15** 

### TEQUILA

Cactus Jack Silver | 30 Cactus Jack Gold | 30

### COGNAC

Hennessy Vs | 70



### HISTORY

#### THE FORGOTTEN VINEYARDS OF KLEIN WINDHOEK

Looking out over the Klein Windhoek valley, one can see the houses surrounding the St Paul's College and its sports fields. What few people know, is that the valley was once covered by the sprawling vine-yards of the Roman Catholic Mission.

Long before the College was established, the Roman Catholic Mission stood on this ground, called "pearl of Windhoek" by the neighborhood. When Curt von François arrived in 1890, he realised that Klein Windhoek's many fountains made it an ideal place to grow vegetables for the Schutztruppe (military troops). However, there was only little sufficient water. Later, in the 1800s, the Rhenish Mission was established, where the missionaries planted a large garden with two thousand vines and a hundred citrus trees. After being confronted by Jan Jonker and Maherero, they fled the area and abandoned the station and the garden was vandalised and fell into neglect. When the German founder arrived, he ordered soldiers to see what could be salvaged and began to plant vegetables for his men, eventually handing over the gardening to the settlers.

In July 1899, the Roman Catholic Mission bought the initial three hectares of land from the settler community and built a chapel. They acquired more land over time until they owned seven hectares. The fountains provided 670 cubic metres of water a day and by 1901/1902 the valley held 2000 vines for wine production. More vines were planted at the mission and in the private vineyards over the years.

The expense involved in importing wine to the country, either by oxwagon or by ship, led to the production of wine at The Roman Catholic Mission of Klein Windhoek. The range was soon extended to include a dry white natural wine, a semi-sweet wine and brandy. Twenty-eight mission stations in the north were supplied from the vineyards and the surplus was sold at bottle stores and hotels throughout the country. Many prominent local personalities, politicians, consuls, administrators and members of parliament visited the vineyards and its cool cellars to sample the wines.

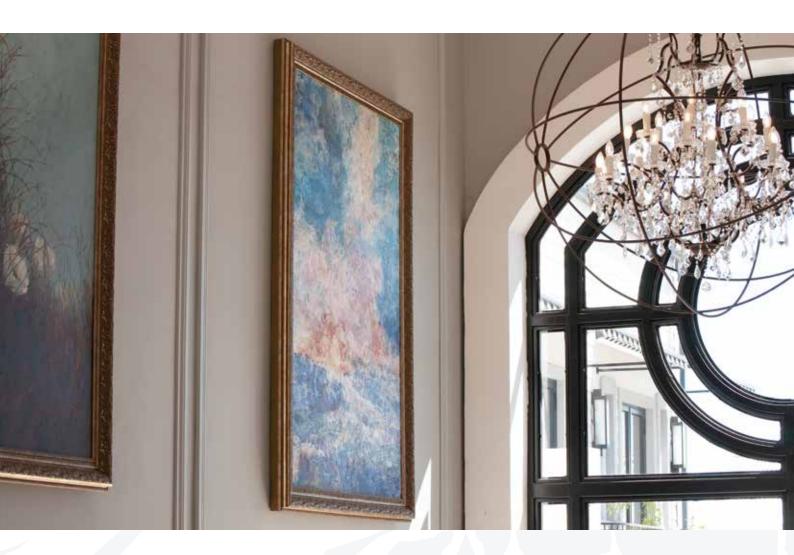
In the 1960s the vines included Riesling, Barbarossa, Burgundy, Muscadel, Hanepoort and Crystal. The Barbarossa, Crystal and Hanepoort grapes were also used for table consumption. There was never much profit, due to the high overheads. Many of the large oak casks were imported from Germany and Czechoslovakia. Initially, the grapes produced at the mission were of poor quality but this improved over the years culminating in a prize awarded at the agricultural show in Windhoek in 1914.

When the historian Dr Nikolai Mossolow visited the Mission in 1960 to buy twelve bottles of their renowned Riesling, he was welcomed by the cellar master, who showed him around and explained the production process of wine maturing. He insisted that the doctor first taste the product before completing the sale. As he sipped on the Riesling and looked down over the vineyards, the Brother related the history of the wine cellar, much of which was unknown at the time and Dr Mossolow later recorded it.

A boys' hostel overlooking the vineyards was established in 1945 and in 1962 St Paul's College opened its doors. More land was required for the school buildings and the mission eventually stopped producing wine in the 1980s because of an improved transport and import system of international wines. The decreasing water table exacerbated by the drought of the 1980s and the ever-expanding school grounds also played a role in the closing of the vineyards.

As St Paul's celebrated its fiftieth birthday in 2012 and remembered its history, the forgotten wine cellar of Klein Windhoek and its well-known winemakers were also remembered. Looking out over the valley, it is easy to imagine, especially during the rainy season, a lush valley of vines nesting peacefully in the the rolling Windhoek hills.





# CONTACT DETAILS

BOOKING INFORMATION MAIL: beulah.werth@gcnam.com

TEL:+264 61 209 0900