



THE WEINBERG

WINDHOEK
NAMIBIA





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FLEXIBILITY

	DIMENSIONS	CINEMA	U-SHAPE	BANQUET	BOARDROOM	CLASSROOM
RIESLING	10,780 x 7,600	50	25	40	20	40
KATHOLISCHER	10,780 x 7,500	50	25	50	20	36
RIESLING & KATHOLISCHER	10,780 x 15,100	140	60	100	50	100
MUSCADEL	11,000 x 7,800	50	30	40	20	42
BURGUNDY	7,800 x 4,870	25	15	20	14	16
BARBAROSSA	7,800 x 4,870	25	15	20	14	16
MUSCADEL, BURGUNDY & BARBAROSSA	20,740 x 7,800	140	60	100	60	100
CHÂTEAUNEUF					12	
THE OFFICE					5	



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\$900 per person per day

Half day

N\$820 per person per day

RESPECTIVELY INCLUSIVE OF:

- Arrival Tea | Coffee
- Arrival Snack
- Mid-morning Tea | Coffee
- Mid-morning Snack
- Lunch | Dessert
- Afternoon Tea | Coffee
- Afternoon Snack
- Snack on the table
- Venue Hire
- Screen | Projector
- High Speed Internet Connectivity
- Flipchart
- Note Pads | Pens
- Water | Soft drink

- Arrival Tea | Coffee
- Arrival Snack
- Mid-morning Tea | Coffee
- Mid-morning Snack
- Lunch | Dessert
- Snack on the table
- Venue Hire
- Screen | Projector
- High Speed Internet Connectivity
- Flipchart
- Note Pads | Pens
- Water | Soft drink

**OPTIONAL EXTRA:
REFER TO MENU OPTIONS ON PAGES 07 TO 17**



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CONFERENCE FACILITIES

VENUE HIRE	Riesling Katholischer Riesling & Katholischer Muscadel Burgundy Barbarossa The Weinberg Office Chateaneuf Muscadel + Burgundy + Barbarossa	N\$9,500.00 per day N\$9,500.00 per day N\$19,000.00 per day N\$9,500.00 per day N\$5,500.00 per day N\$5,500.00 per day N\$3,240.00 per day N\$15,000.00 per day N\$20,500.00 per day
CONFERENCE EQUIPMENT	Video Conferencing Camera Lapel Headset Handheld Microphone Podium Microphone Microphone Stand Data Projector & Screen Laptop Laser Pointer PA System Podium Speaker Cables & Consumables Cocktail Tables Stage Virtual Streaming	N\$3,500.00 per day N\$350.00 per day N\$350.00 per day N\$350.00 per day N\$100.00 per day N\$750.00 per day N\$700.00 per day N\$300.00 per day N\$2000.00 per day N\$300.00 per day N\$450.00 per day N\$50.00 per cable N\$70.00 per day N\$750.00 per day N\$3500 per day
CONFERENCE SNACKS & BREAKS	Tea Coffee Arrival Snack Mid-Morning Snack Afternoon Snack Lunch & Dessert Soft Drinks Canned Juice Still Water Sparkling Water	N\$45.00 per person N\$80.00 per person N\$84.00 per person N\$74.00 per person N\$360.00 per person N\$50.00 per person N\$55.00 per person N\$45.00 per person N\$35.00 per person



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CHÂTEAUNEUF EXECUTIVE BOARDROOM

The Executive suite is geared to accommodate high-end business meetings. Luxurious leather seating, access to smart technology and an exclusive catering offering makes Chateaneuf a sought-after venue. This boardroom offers a private and sophisticated setting.

Full day / Half day

N\$15000 per day

INCLUSIVE OF:

- Tea & Coffee Facilities
- Water (Combination of Still & Sparkling)
- 2 White Wine
- 2 Red Wine
- A bottle of Cognac
- Fresh Fruit Display (uncut)
- Tier of Welcome Snacks
- AV available in the Room

OPTIONAL EXTRA:
REFER TO MENU OPTIONS ON PAGES 07 TO 17



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MENUS

Cold Canape

Hot Canape

PRICES PER PERSON:

Cream Cheese & Smoked Salmon
Bruschetta | **54**
Tomato & Basil Pesto Mini Tart | **30**
Savoury Mini Phyllo Quiche | **36**
Mediterranean Pinwheels | **34**
Baked Blueberry & Brie Pastries | **39**

Pan Seared Beef Kebabs | **60**
Grilled Chicken Kebabs | **54**
Crumbed Prawns with Sriracha Mayo | **58**
Spring Rolls | Samosas | **39**
Chicken Wings | **48**
Bao Bun with Stir Fry Chicken | Veggies | **60**
Potato, Feta & Spinach Pie | **60**
Sweet & Sour Sticky Pork Fingers | **60**
Kingklip Goujons | **60**

Dessert

Mini Tart Selection | **42**
Mini Cake Squares | **42**
Cheesecake Bites | **42**
Mini Eclairs filled with Amarula Cream | **42**



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MENUS

Charcuterie boards

PRICES PER PERSON:

Cold Meat Platter with Biltong, Droewors, Selected Cold Meats, Pickled Veggies, Bread, & Dip | 150 p/p

Mixed Charcuterie Board, serving Cold Meat, Cheese, fresh Fruit, Olives, Bread, Preserves, & Crackers | 200 p/p

Individual Charcuterie Cups | 150 p/p



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MENUS

Breakfast Buffet Menu

N\$300.00 PER PERSON:

BAKES

Decadent freshly baked Pastries from Croissants, Danishes & Muffins, to Waffels & a Bread Display.

COLD STATION

An assortment of Cheese, Cold Meats, Jams, Syrups, Preserves, & Butter

HOT BREAKFAST

Beef Sausage
Crispy Bacon
Scramble Eggs

PLEASE CHOOSE ONE VEGETABLE OPTION:

Pan-seared Mushrooms & Tomato
Sautéed Potato with Onions & Herbs
Savoury Baked Beans

CEREAL BAR OPTION N\$50.00

A selection of Cereal, mixed Nuts & Seeds, accompanied by fresh Fruit Salad, Mixed Dried Fruit & Yoghurt



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MENUS

Conference Buffet Menus

OPTION 1

N\$540.00 per person

STARTER

Creamy Soup served with freshly baked Bread

SALAD

Crisp seasonal Vegetable Salad

MAIN COURSE

Marinated slow-roast Beef & Gravy
Fragrant Chicken Curry
Grilled Pork Cutlets
Basmati Rice
Crushed Garlic & Herb Bay Potatoes
Steamed fresh Seasonal Vegetables

DESSERT

Carrot Cake with Cream Cheese Icing



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MENUS

Conference Buffet Menus

OPTION 2

N\$600.00 per person

STARTER

Creamy Soup served with freshly baked Bread

SALAD

Build your own:

Cherry Tomatoes | Calamata Olives | Feta Cheese | Pickled Red Onions | Peppers | Cucumber | Cheddar Cubes | Roasted Nuts | Pumpkin Seeds | Sweet Corn | Orange Segments | Bacon

With a selection of Salad Dressings & Oils

MAIN COURSE

Golden roasted whole Chicken
Traditional Beef Oxtails
Lemon & Herb battered Hake
Seasonal Vegetables in a Cheese Sauce
Mashed Potatoes or Basmati Rice

DESSERT

Malva Pudding with Custard



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MENUS

Conference Buffet Menus

OPTION 3

N\$696.00 per person

STARTER

A selection of Cold Meats, Cheese, Preserves & Fresh Fruit
Freshly baked Bread

SALAD

Build your own

Cherry Tomatoes | Calamata Olives | Feta Cheese | Pickled Red Onions | Peppers | Cucumber |
Cheddar Cubes | Roasted Nuts | Pumpkin Seeds | Sweet Corn | Orange Segments | Bacon

With a selection of Salad Dressings & Oils

MAIN COURSE

Slow-roasted leg of Lamb with Mushroom Sauce
Grilled Kingklip with a Lemon Herb Butter Sauce
Chicken & Ham Remoulade
Crushed Baby Potatoes
Fragrant Rice

DESSERT

Chocolate Cake



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MENUS

Conference Buffet Menus

OPTION 4

N\$840.00 per person

STARTER

Choose two options

Smoked Salmon Bites
Prosciutto & Brie Wrap
Spinach & Feta Tartlets
Fig & Blue Cheese Baked Tart
Stuffed Cheesy Jalapeno Wheels

SOUP

Choose one option

Tomato & Basil
Cauliflower & Blue Cheese
Butternut & Orange
French Onion
Mushroom

BREAD

Choose one option

Corn Bread
Olive & Roast Tomato Focaccia
Seeded Bread Rolls
Bread Sticks

SALAD

Build your own

Cherry Tomatoes | Calamata Olives | Feta Cheese |
Pickled Red Onions | Peppers | Cucumber | Cheddar
Cubes | Roasted Nuts | Pumpkin Seeds | Sweet Corn |
Orange Segments | Bacon

With a selection of Salad Dressings & Oils

VEGETABLES

Choose one option

Steamed fresh seasonal Vegetables
Roast Beetroot, Butternut & Feta
Green Beans & Bacon
Orange & Ginger Glazed Carrots
Cauliflower & Cheese Sauce
Ratatouille

STARCH

Choose one option | Add one additional option for N\$50.00

White Basmati Rice
Mashed Potatoes
Garlic & Herb Potato Wedges
Butter-baked Potatoes
Glazed Sweet Potatoes
Braai Pap
Couscous

MAIN

Choose three options

Marinated slow-roast Beef Sirloin
Fragrant Chicken Curry
Golden Roast Chicken
Traditional Beef Oxtail
Lemon & Herb baked Kingklip
Grilled Pork Cutlets
Slow-roast leg of Lamb
Chicken & Ham Roulade
Chicken & Mushroom Bake

SAUCE

Choose two options

Creamy Mushrooms
Pepper
Red Wine Jus

DESSERT

Choose two options

Carrot Cake with Cream Cheese Icing
Malva Pudding with Custard
German Chocolate Cake
Chocolate Brownies
Cheesecake
Kahlua Dark Chocolate Mousse
Mini Eclairs filled with Amarula Cream



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MENUS

Wine & Drinks Menu

SPARKLING CHAMPAGNE

Moët & Chandon Brut Imperial | **2370**

Veuve Clicquot Yellow Label | **2500**

BUBBLES PROSECCO ITALY

Da Luca Prosecco Doc | **560**

Da Luca Rose | **500**

SPARKLING WINES MCC SOUTH AFRICA

Ponqracz | **490**



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MENUS

Wine & Drinks Menu

SKY WINES WHITE WINES

- Welmoed Sauvignon Blanc | **252**
- Villiera Sauvignon Blanc | **442**
- Rustenberg Sauvignon Blanc | **325**
- Rooiberg Chardonnay | **225**
- Wellmoed Pinot Grigio | **252**
- Stellenbosch Vineyards Unwooded Chardonnay | **540**
- Swartland Chenin Blanc | **350**
- Stellenbosch Vineyards Bushvine Chenin Blanc | **540**



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MENUS

Wine & Drinks Menu

RED WINES

Delheim Pinotage **310**
 Welmoed Pinotage | **252**
 Bonnievale Pinotage | **355**
 Stellenbosch Vineyards Shiraz | **556**
 Welmoed Merlot | **252**
 Rooiberg Cabernet Sauvignon, Merlot | **245**
 Groot Constantia Gouverneurs Merlot | **930**

ROSÉ

Silk Busk | **400**
 Unbelievable Semi- Sweet | **260**



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MENUS

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 440ml | **42**

CIDERS

Hunters Dry | **45**
Savanna Dry | **53**
Savanna Light | **53**

OTHERS

Rock Shandy | Malawi Shandy | **50**
Clausthaler Lemon (Non-Alcoholic) | **52**

SPIRITS

WHISKEY

Bells | **29**
J&B | **28**
Chivas Regal 12 Year | **40**
Jameson | **43**
Jameson Select Reserve | **60**
Johnnie Walker Blue Label | **265**
Johnnie Walker Black Label | **52**
Jack Daniel's | **41**
Glenmorangie 10 Year | **71**
Glenfiddich 15 Year | **107**
The Glenlivet 12 Years | **95**
Southern Comfort | **40**

BRANDY

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

RUMS

Spiced Gold | **25**
Bacardi | **37**
Red Heart | **25**

GIN

Tanqueray | **34**
Bombay Sapphire | **39**
Pink Elephant | **26**

CRAFT GINS

Iverroche Verdant | **60**
Still House | **70**

VODKAS

Ciroc | **57**
Circa 1430 | **20**
Smirnoff 1818 | **25**
Absolute | **35**

TEQUILA

Jose Tequila Silver | **37**
Jose Tequila Gold | **30**

COGNAC

Hennessy V.S | **70**
Hennessy V.S.O.P | **120**

LIQUEUR

Amarula Cream | Baileys Original | Irish | **20**
Frangelico | **26**
Jägermeister | **42**
Oude Meester Peppermint | **35**
Cactus Jack | **25**
Campari | **30**

SOFT DRINKS

Indian Tonic | Pink Tonic | Blue Tonic | **27**
Lemonade | Grapefruit | Dry Lemon | Soda water | 330ml | **27**
Ginger Ale | 330ml | **27**
Coke | Coke Zero | Fanta Orange | Sprite 300ml | **33**
Appletiser | Grapetiser 330ml | **55**
Orange Juice | Cranberry Cooler | Breakfast Punch | **47**
Clear Apple 330ml | **47**
Passionfruit | Kola Tonic | Lime 25ml | **10**
Passion Fruit Drink | **37**

MINERAL WATER

Teardrop Glass Sparkling | Teardrop Glass Still 250ml | **30**
Teardrop Glass Sparkling | Teardrop Glass Still 440ml | **40**
Teardrop Glass Sparkling | Teardrop Glass Still 750ml | **70**

COCKTAIL MENU

THE CLASSICS

Cosmopolitan | **80**
Margarita | **80**
Mojito | **98**
Ray Of Sunshine | **120**
Frozen Strawberry Daiquiri | **110**
Piña Colada | **120**
Classic Pimm's | **90**
Blue Hawaii | **80**
Whisky Sour | **100**
Espresso Martini | **95**
Rainbow | **160**
Old Fashioned | **95**

SHOOTERS

Baby Gunners | **35**
Chocolate Cake | **30**
Kamikaze | **20**
Springbokkie | **25**



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 vineyards 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 2000 vines and a 100 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 oxcart 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. 28 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 12 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 rolling Windhoek hills.



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CONTACT DETAILS

BOOKING INFORMATION
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