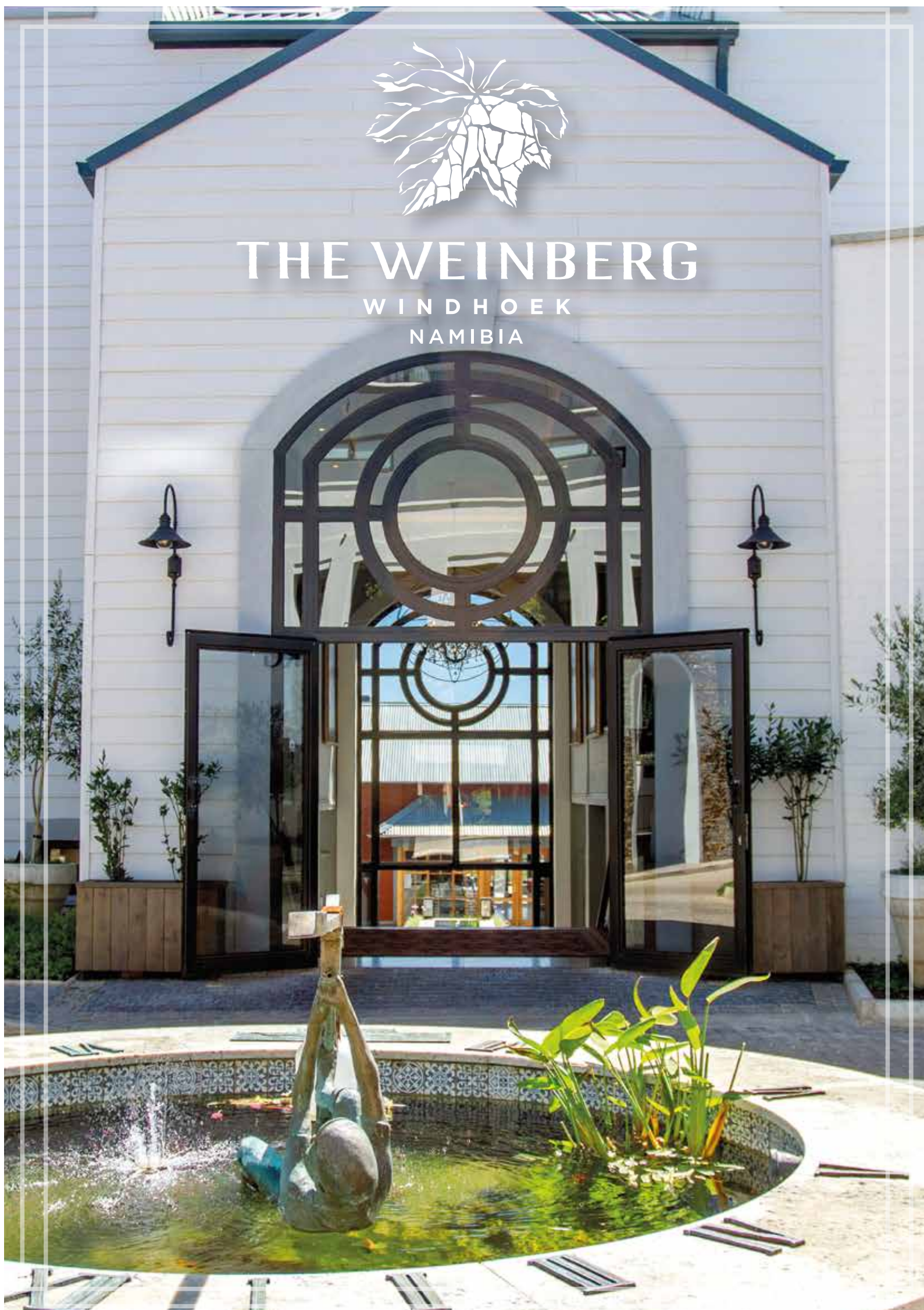




# THE WEINBERG

WINDHOEK  
NAMIBIA





## INDEX

Flexibility | 03

Conference Package | 04

Conference Facility | 05

Menus | 06 - 15

Canapes | 06

Charcuterie Menu | 07

Buffet Menu | 08 - 11

Wine & Drinks | 12 - 15

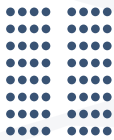
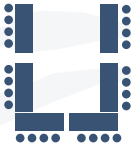



History & Background | 16

Contact Us | 17





# FLEXIBILITY

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

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

**OPTIONAL EXTRA:**  
REFER TO MENU OPTIONS ON PAGES 06 TO 15



## CONFERENCE FACILITIES

<b>VENUE HIRE</b>	Riesling Katholischer Riesling & Katholischer Muscadel Burgundy Barbarossa The Weinberg Office	N\$7,700.00 per day N\$7,700.00 per day N\$15,400.00 per day N\$7,700.00 per day N\$4,400.00 per day N\$4,400.00 per day N\$2,700.00 per day
<b>CONFERENCE EQUIPMENT</b>	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
<b>CONFERENCE SNACKS &amp; BREAKS</b>	Tea   Coffee Tea   Coffee   Snacks Lunch (Including 1 Soft Drinks)	N\$30.00 per PERSON N\$100.00 per PERSON N\$260.00 per PERSON



## MENUS

### Cold Canape

### Hot Canape

#### PRICES PER PERSON:

Melba Toast & Dip | **30**

A Selection of Cheese, Preserved Figs, Berry  
Compote, Fresh Fruit & Crackers | **92**

Cream Cheese & Smoked Salmon

Bruschetta | **45**

Vegetarian Bruschetta | **25**

Savoury Mini Phyllo Cups | **30**

Mediterranean Pinwheels | **28**

Baked Blueberry & 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 & Gherkins | **39**

Mozarella Sticks with Basil Pesto Dip | **46**

Spring Rolls | Samosas | **32**

Chicken Wings | **40**

### Dessert

Mini Tart Selection | **35**

Mini Cake Squares | **35**

Cheesecake Bites | **35**

Mini Eclairs | **35**





## MENUS

### *Charcuterie boards*

2-3 people serving

#### PRICES PER PERSON:

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

Mixed Charcuterie Board, serving Cold Meat, Cheese, fresh Fruit, Olives, Bread, Preserves, & Crackers | **240**

# MENUS

## Breakfast Buffet Menu

N\$250.00 PER PERSON:

### CEREAL BAR

A selection of Cereals, mixed Nuts & Seeds accompanied by fresh Fruit Salad, mixed dried Fruit & Yoghurt.

### BAKES

Decadent freshly baked Pastries from Croissants, Danishes, & Muffins, to Pancakes & a Bread display.

### COLD STATION

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

### HOT BREAKFAST

Beef & Pork Sausage  
Crispy Bacon  
Scramble Eggs  
Roast Vegetable





# MENUS

## Buffet Menus

N\$680.00 PER PERSON:

### STARTERS CHOOSE 2

Cheese Truffles  
Smoke Salmon Bites  
Prosciutto & Brie Wrap  
Spinach & Feta Tartlets  
Fig & Blue Cheese Bruschetta  
Stuffed Cheesy Jalapeno Wheels

### SOUP CHOOSE 1

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

### BREAD CHOOSE 1

Corn Bread  
Olive & 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 (S), Bacon, Dried Fruit & a selection of Salad Dressings & Oils.



# MENUS

## Buffet Menu

### PRICES PER PERSON:

#### VEGETABLES CHOOSE 1

Steamed Fresh Seasonal Vegetables  
Roast Beetroot, Butternut, & Feta  
Green Beans & Baby Potatoes  
Glazed Sweet Potatoes  
Cauliflower & Cheese Sauce  
Creamed Spinach

#### SIDES CHOOSE 1

White Basmati Rice, Seasoned Fried Rice  
Pilaf, Cilantro & Lime Infused Rice, Turmeric  
Coconut Rice  
Mash Potatoes, Lemon & Herb Crush Potato, Garlic  
& Herb Potato Wedges, Butter Baked  
Potatoes.  
Coconut Milk Braai Pap, Couscous.

#### CASSEROLES CHOOSE 1

Cheesy Lasagna  
Chicken & Mushroom Bake  
Loaded Broccoli & Cauliflower with Bacon  
Ratatouille  
Spicy Corn & Bacon Pap (Maize Meal) Bake



# MENUS

## Buffet Menu

### PRICES PER PERSON:

#### MAINS

##### CHOOSE 3

Marinated Slow Roast Beef Sirloin  
Fragrant Chicken Curry  
Golden Roasted Chicken  
Traditional Beef Oxtail  
Lemon & Herb Battered Hake  
Sliced Braised Pork Belly  
Slow Roasted Leg of Lamb  
Oven Baked Sweet & Sour Chicken  
Chicken Alfredo  
Tempura Calamari Steak

#### SAUCES

##### CHOOSE 2

Creamy Mushroom  
Pepper Sauce  
Honey & Mustard  
Blue Cheese Sauce  
Red Wine Jus  
Asian Sauce  
Lemon & 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





## MENUS

### *Wine & Drinks Menu*

#### **SPARKLING** CHAMPAGNE

Moët & Chandon Brut Imperial | **2200**

Veuve Clicquot Yellow Label | **2500**

#### **BUBBLES** PROSECCO ITALY

Da Luca Prosecco Doc | **470**

Da Luca Rose | **460**

#### **SPARKLING WINES MCC SOUTH AFRICA**

Ponqracz | **490**



## MENUS

### *Wine & Drinks Menu*

#### SKY WINES WHITE WINES

- 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**



## MENUS

### *Wine & Drinks Menu*

#### RED WINES

Welmoed Pinotage **65 | 252**  
 Bonnievale Pinotage | **290**  
 Stellenbosch Vineyards Shiraz | **556**  
 Welmoed Merlot **65 | 252**  
 Rooiberg Cabernet Sauvignon, Merlot | **235**  
 Mischa La Famille Cabernet Sauvignon | **590**  
 Groot Constantia Gouverneurs Merlot | **560**

#### ROSÉ

Montino Rosé / Annabelle Cuvee Rosé | **260**  
 Delheim Pinotage Rosé | **280**  
 Silk Busk | **400**  
 Unbelievable Semi- Sweet **65/260**





# 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 500ml | **36**  
Clausthaler Lemon (Non-Alcoholic) | **48**

#### CIDERS

Hunters Dry | **44**  
Savanna Dry | **50**  
Savanna Light | **50**

#### OTHERS

Rock Shandy | Malawi Shandy | **48**

### SPIRITS

#### WHISKEY

Ballantines 12 year | **40**  
Ballantines Fines | **25**  
Bells | **29**  
J&B | **28**  
Chivas Regal 12 Year | **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**  
The Glenlivet 12 Years | **95**  
Tullamore D.E.W | **35**  
Southern Comfort | **40**

#### BRANDY

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

#### RUMS

Spiced Gold | **22**  
Bacardi | **37**  
Red Heart | **25**

#### GIN

Tanqueray | **32**  
Bombay Sapphire | **39**  
Pink Elephant | **20**

#### CRAFT GINS

Iverroche Verdant | **52**  
Still House | **40**

### VODKAS

Ciroc | **52**  
Circa 1430 | **20**  
Smirnoff 1818 | **25**  
Absolute | **35**

### TEQUILA

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

### COGNAC

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

### LIQUEUR

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

### SOFT DRINKS

Lemonade | Indian Tonic | Pink Tonic | Blue Tonic | **25**  
Bitter Lemon | Soda water | Ginger Ale | 200ml | **25**  
Coke | Coke Zero | Fanta Orange | Sprite 300ml | **30**  
Appletiser | Grapetiser 330ml | **43**  
Orange Juice | Cranberry Cooler | Breakfast Punch | **40**  
Clear Apple 330ml | **40**  
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 750ml | **70**

### COCKTAIL MENU

#### THE CLASSICS

Cosmopolitan | **80**  
Margarita | **80**  
Mojito | **98**  
Ray Of Sunshine | **102**  
Frozen Strawberry Daiquiri | **110**  
Piña Colada | **120**  
Classic Pimm's | **90**  
Blue Hawaii | **80**  
Whisky Sour | **100**  
Espresso Martini | **95**  
Rainbow | **115**  
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, Muscadell, Hanepoot and Crystal. The Barbarossa, Crystal and Hanepoot 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.



## CONTACT DETAILS

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