

AVANI

Windhoek
Hotel & Casino

Wedding

BROCHURE



When two become one

“Celebrate your ‘Happy Ever After’ in elegance and style.”

Dear future Mr and Mrs guest,

Thank you for your interest in Avani Windhoek Hotel & Casino as your wedding venue, we look forward to sharing this exciting journey with you.

Nobody puts on a wedding better than us, with a dedicated team that'll take care of all the details that matter, ensuring that you, your partner and your guests have a seamless event.

After your I DO's swing into our Avani Suite, where you can take advantage of the extra space. With sleep satisfaction guaranteed order your breakfast right to your dining table. Sprawl out in the lounge area. Whatever you're in the mood for.



Buffet Menus

Menu A

N\$498 per person

STARTER DISHES

- Greek salad
- Grilled chicken and avocado salad
- Beetroot topped with feta cheese
- Spicy Calamari salad - mango & chilli
grilled Calamari, avo (seasonal), confit garlic,
goat's cheese, spring onion, toasted
macadamia nuts, mixed leaves
- Tomato and mozzarella cheese
tossed in homemade basil pesto
- Baker's basket of fresh breads and cocktail rolls

MAIN COURSE

- Roast beef rump with Bourbon-peach glaze
- Chicken braised with white wine and mustard
- Grilled Kingklip topped with lemon caper sauce Saute baby
potatoes tossed in herb butter
- Basmati rice infused with fresh chives
- Steamed vegetables

DESSERT

- Tiramisu
- Amarula creme caramel
- Citrus and chocolate mousse
- Fresh cuts of seasonal fruit

Menu B

N\$550 per person

STARTER DISHES

- Greek salad Prawn meat salad
- Baked pumpkin with basil pesto
- Kale Quinoa salad with apples and chickpeas
- Balsamic beef strips with beetroot and rocket
- French potato salad
- Baker's basket of fresh breads and cocktail rolls

MAIN COURSE

- Mint infused butterflied leg of lamb
- Chicken roulade, breasts stuffed with spinach and feta
topped with mushroom sauce
- Grilled Kingklip topped with white wine tomato basil
sauce
- Roasted cauliflower with ricotta and chorizo crumbs
- Basmati rice infused with fresh thyme

DESSERT

- Curried green beans
- Creamy Banoffee cups
- Black forest gateau cake
- Lemon fridge cheesecake
- Platters of sliced seasonal fruits
- Red wine poached pear with creme Anglaise

Menu C

N\$590 per person

STARTER DISHES

- Greek salad
- Roasted corn and Halloumi salad
- Poached pear, Chicken & Rasperry salad, grilled chicken
breast, pears poached in white & saffron, toasted almonds,
Danish feta, rocket & mixed leaves & a raspberry olive oil
Vinaigrette (Gluten Free)
- Vegan broccoli salad with creamy cashew dressing
- Baker's basket of fresh breads and cocktail rolls

MAIN COURSE

- Crackling Pork Belly with roasted apples and maple mus-
tard sauce
- Black label beef potjie
- Chicken curry Seafood Paella
- Basmati rice infused with saffron
- Vegetarian Tikka Masala

DESSERT

- Fruit tartlets
- Red velvet cake with Marscapone cheesecake
- Chocolate ganache cake
- Saucy butterscotch pudding
- Malibu white chocolate mousse with berry coulis
in shooter glasses



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