



THE WEINBERG

WINDHOEK
NAMIBIA



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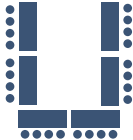
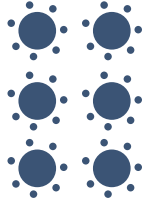
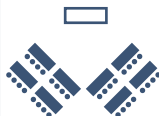
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Flexibility

							
	DIMENSIONS	CINEMA	U-SHAPE	BANQUET	BOARDROOM	CLASSROOM	FISHBONE
RIESLING	10,780 x 15,100	140	60	100		100	50
MUSCADEL	11,000 x 7,800	60	26	40	17	42	80
BURGUNDY	7,800 x 4,870	25	12		13	16	
BARBAROSSA	7,800 x 4,870	25	12		13	16	
MUSCADEL, BARBAROSSA BURGUNDY &	20,740 x 7,800	140		100		100	80
MUSCADEL + BURGUNDY	15,870 x 7,800	80	38	60	17	60	60
BURGUNDY + BARBAROSSA	9,740 x 7,800	60	24	40		30	24
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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\$990 per person per day

- 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 | AV
- High Speed Internet Connectivity
- Flip Chart
- Note Pads | Pens
- Water | Soft drink

Half day

N\$910 per person per day

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

OPTIONAL EXTRAS: REFER TO MENU OPTIONS
ON PAGES 08 TO 19



Conference Facilities

VENUE HIRE	Riesling Muscadel Burgundy Barbarossa Muscadel + Burgundy + Barbarossa Muscadel + Burgundy Burgundy + Barbarossa Châteauneuf	N\$19,000 per day N\$9,500 per day N\$5,500 per day N\$5,500 per day N\$20,500 per day N\$15,000 per day N\$11,000 per day N\$6,500 per day
CONFERENCE EQUIPMENT	Video Conferencing Camera Lapel Headset Handheld Microphone Microphone Stand Laser Pointer PA System Cables & Consumables Cocktail Tables Cocktail Chairs Stage Virtual Streaming	N\$3,500 per day N\$450 per day N\$450 per day N\$200 per day N\$300 per day N\$3,000 per day N\$150 per cable N\$100 per table N\$180 per chair N\$800 per day N\$3,500 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 per person N\$88 per person N\$93 per person N\$74 per person N\$400 per person N\$55 per person N\$55 per person N\$45 per person N\$45 per person



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 Châteauneuf a sought-after venue. This boardroom offers a private and sophisticated setting.

Full day

Venue Hire - N\$6,500 per day
N\$900 per person

Screen | Virtual Streaming | AV
Note Pads | Pens
High-Speed Internet Connectivity
Flip Chart
Water

Arrival: Tea | Coffee | Snack
Mid-morning: Tea | Coffee | Snack
Lunch | Dessert | Soft Drinks
Afternoon: Tea | Coffee | Snack
Snack on the Table

Half day

Venue Hire - N\$6,500 per day
N\$850 per person

Screen | Virtual Streaming | AV
Note Pads | Pens
High-Speed Internet Connectivity
Flip Chart
Water

Arrival: Tea | Coffee | Snack
Mid-morning: Tea | Coffee | Snack
Lunch | Dessert | Soft Drinks
Snack on the Table

**OPTIONAL EXTRAS:
REFER TO MENU OPTIONS ON PAGES 8 TO 19**



Châteauneuf Executive Boardroom

Events

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 EXTRAS:
REFER TO MENU OPTIONS ON PAGES 8 TO 19



Menus

PRICES PER PERSON:

Breakfast Canape

- Danish Pastries | **45**
- Boerewors Pinwheels | **66**
- Yoghurt with Granola and Honey cup | **66**
- Ham and Egg breakfast bake | **66**
- Mini waffles topped with Nutella/syrup | **66**
- Cherry/Mushroom Kebabs wrapped in bacon | **80**

Hot Canape

- Pan Seared Beef Kebabs | **66**
- Grilled Chicken Kebabs | **60**
- Crumbed Prawns with Sriracha Mayo | **64**
- Spring Rolls | Samosas | **43**
- Chicken Wings | **53**
- Bao Bun with Stir Fry Chicken | Veggies | **66**
- Potato, Feta & Spinach Pie | **66**
- Mince & Cheese Sausage rolls | **66**
- Kingklip Goujons | **66**

Cold Canape

- Cream Cheese and Smoked Salmon
Bruschetta | **60**
- Savoury mini puff pastry quiche | **40**
- Mediterranean Pinwheels | **38**
- Baked Blueberry and Brie pastries | **43**
- Tomato & Basil Pesto Mini Tart | **35**

Dessert

- Mini Koeksusters | **47**
- Mini Carrot Cake Squares | **47**
- Cheesecake Bites | **47**
- Mini Éclairs filled with Amarula Cream | **47**



Charcuterie Boards

Our Charcuterie Boards are thoughtfully curated to serve up to 10 guests. Each item will be freshly prepared per guest to ensure quality and satisfaction. For light bites or a casual gathering, we recommend 5-8 items per person. For a full meal experience, we suggest 10-14 items per person.

PRICES PER 10 PEOPLE

Cold Meat Platter with Biltong,
Droëwors, Selected Cold Meats,
Pickled Veggies, Bread & Dips
N\$800 per platter

Mixed Charcuterie Board, serving
Cold Meat, Cheese, Fresh Fruit,
Olives, Bread, Preserves, &
Crackers
N\$750 per platter

Individual Charcuterie Cups | N\$150 per
person



Breakfast Buffet Menu

N\$345 PER PERSON

BAKES

Decadent freshly baked Pastries, from Croissants, Danishes and Muffins to Waffles and a Bread display

COLD STATION

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

HOT BREAKFAST

Beef Sausage
Crispy Bacon
Scrambled Eggs

PLEASE CHOOSE ONE VEGETABLE OPTION:

Pan Seared Mushroom & Tomato or Sauté Potato with Onions & Herbs or savoury Baked Beans

At an additional N\$60 per person:

CEREAL BAR

A Selection of Cereals, Mixed Nuts and Seeds accompanied by fresh Fruit Salad, Mixed Dried Fruit and Yoghurt

Conference Buffet Menu

N\$560 PER PERSON

OPTION 1

STARTER

Choose one:

Creamy Soup served with Freshly Baked Bread

OR

Fruity Summer Salad

MAIN COURSE

A selection of:

Marinated Slow-Roasted Beef with Rich Gravy

Fragrant Chicken Curry

Tender Leg of Lamb

Basmati Rice

Garlic & Herb Baby Potatoes

Steamed Seasonal Vegetables

SAUCES

Mushroom Sauce

Pepper Sauce

DESSERT

Choose one:

Carrot Cake with Cream Cheese Icing

OR

Mini Éclairs filled with Amarula Cream

Conference Buffet Menu

N\$660 PER PERSON

OPTION 2

STARTER

Choose one:

Creamy Soup served with Freshly Baked Bread

OR

Build Your Own Salad Bar

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

Served with a selection of Salad Dressings and Oils

MAIN COURSE

Choose one:

Golden Roasted Whole Chicken
Traditional Beef Oxtail
Lemon and Herb-Battered Hake
Seasonal Vegetables in a Cheese Sauce
Basmati Rice

SAUCES

Lemon Herb Butter Sauce
Roasted Garlic Mayo

DESSERT

Choose one:

Malva Pudding with Custard
OR
Cheesecake

Conference Buffet Menu

N\$740 PER PERSON

OPTION 3

STARTER

Choose one:

A selection of Cold Meats, Cheeses, Preserves and Fresh Fruit
Freshly Baked Bread Selection

OR

Tomato Minestrone Soup

SALAD

Build Your Own Salad with a variety of Fresh Ingredients:

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

Served with a selection of Salad Dressings and Oils

MAIN COURSE

Choose one:

Slow-Roasted Leg of Lamb with Mushroom Sauce
Grilled Kingklip with Lemon Herb Butter Sauce
Chicken & Ham Roulade
Crushed Baby Potatoes
Fragrant Rice

DESSERT

Choose one:

Chocolate Cake

OR

Hot Sticky Toffee Pudding

Conference Buffet Menu

N\$840 PER PERSON

OPTION 4

SOUP

Choose one

Tomato and Basil Soup
Cauliflower and Blue Cheese
Butternut and Orange Soup
French Onion Soup
Mushroom Soup

OR

SALAD

Build Your Own Salad with a variety of Fresh Ingredients:

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

*Served with a selection of salad dressings
and oils*

VEGETABLES

Choose one

Steamed Fresh Seasonal Vegetables |
Roast Beetroot,
Butternut and Feta | Cinnamon Pumpkin
| Orange & Ginger Glazed Carrots |
Cauliflower and Broccoli Cheese Bake

STARCH

Choose one

White Basmati Rice
Mash Potatoes
Garlic and Herb Potato Wedges
Butter Baked Potatoes
Glazed Sweet Potatoes

Add an additional starch for N\$50 p/p

MAIN

Choose three

Marinated Slow-Roasted Beef Sirloin
Traditional Beef Oxtail
Fragrant Chicken Curry
Golden Roasted Chicken
Chicken & Mushroom Bake
Chicken & Ham Roulade
Gammon
Slow-Roasted Leg of Lamb
Lemon and Herb Baked Kingklip

SAUCE

Choose two

Creamy Mushroom
Pepper Sauce
Red Wine Jus

DESSERT

Choose two

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



Wine & Drinks Menu

BUBBLY

- DA LUCA BRUT MIN (200ml) | 210
- Simonsig Kaapse Vonkel Brut | 545
- Graham Beck Allure De-Alcoholised | 380
- Graham Beck Brut Rosé | 455
- Da Luca Prosecco | 565

CHAMPAGNE

- Moët & Chandon Brut Impérial | 2370
- Moët & Chandon Nectar Impérial | 2900
- Veuve Clicquot | 3000
- Veuve Clicquot Rich | 3250

HOUSE WINES

- Groote Post Old Man's Blend White | 270
- Groote Post Old Man's Blend Red | 290

NAMIBIAN WINES

- Katholischer The Red Catholic | 400
- Katholischer The White Catholic | 365
- Katholischer The Blushing Catholic | 410

WHITE WINES

SAUVIGNON BLANC

- De Grendel | 455
- Constantia Uitsig | 460
- Kleine Zalze Vineyard Select | 485
- Springfield 'Life From Stone' | 585



Wine & Drinks Menu

CHENIN BLANC

M•A•N | **310**

Alvis Drift 221 | **355**

Kanu Stellenbosch | **410**

Flagstone Tributary | **495**

CHARDONNAY

De Wetshof Limestone Hill (Unwooded) | **395**

Rustenburg Unwooded | **410**

Kleine Zalze Barrel Fermented (Wooded) | **510**

Excelsior Norah (Wooded) | **545**

ROSÉ

De Grendel | **325**

Iona "Sophie Le Rosé" | **410**

Bosman Nero | **425**

Haute Cabrière Pinot Noir Rosé | **300**

RED WINES

MERLOT

M•A•N Jan Fiskaal | **350**

Snow Mountain Reserve | **390**

Stellenbosch Reserve | **590**

Thelema | **895**



Wine & Drinks Menu

SHIRAZ

Simonsig Mr Borio | 405
Diemersdal | 510
Raka Biography | 580
Saronsberg Provenance | 580

CABERNET SAUVIGNON

Rustenberg | 475
Tokara | 525
Kleine Zalze Barrel Matured | 645
Asara | 695

PINOTAGE

Boland Cappuccino | 435
Raka Klein Rivier | 455
Asara | 695
Diemersdal Reserve | 695

RED BLEND

Nuiba Reserve | 390
Alvi's Drift Fusion Reserve | 530
Bosman Nero | 635

SOFT DRINKS

Soda 300ml - Coke | Coke Zero | Sprite |
Fanta Orange | 35
Appletiser | Grapetiser | 58
Liqui Fruit Juice - Orange | Clear Apple |
Breakfast Punch | Cranberry | 50
Fitch & Leedes - Tonic | Lemonade | Ginger
Ale | Dry Lemon | Soda Water | 33

Wine & Drinks Menu

Shandies - Rock Shandy | Malawi
Shandy | Beer Shandy | **60**
Cordials - Passion Fruit | Kola
Tonic | Lime | **15**
Passion Fruit & Lemonade | **40**
Still or Sparkling Water - 250ml |
32 | 750ml | **70**

BEERS & CIDERS

Heineken 0.0 (Non-alcoholic) | **45**
Clausthaler (Non-Alcoholic) | **45**
Windhoek Non-Alcoholic | **45**
Hansa Draught 500ml | **50**
Windhoek Lager | **50**
Tafel Lager | **50**
Windhoek Draught | **55**
Heineken | **55**
Hunter's Dry | **55**
Savanna Dry | **55**
Savanna Light | **55**

SPIRITS

GIN

Bombay Sapphire | **45**
Tanqueray | **45**
ZA.ir Gin (Namibian) | **60**
Inverroche | **65**
Stillhouse Gin (Namibian) | **70**

VODKA

Smirnoff 1818 | **30**
Absolut Original | **40**
Cruz Luxury Edition | **85**
Grey Goose Citron | **120**

TEQUILA

Jose Cuervo Silver | **40**
Jose Cuervo Gold | **45**

RUM

Malibu | **30**
Captain Morgan Spiced Gold | **30**
Captain Morgan Dark Rum | **32**
Bacardi Superior White | **35**
Red Heart | **35**

BRANDY

Klipdrift Premium | **25**
KWV 5 Years | **30**
KWV 10 Years | **40**

COGNAC

Hennesy VS | **75**
Hennessy VSOP | **120**
Rémy Martin VSOP | **140**

WHISKEY

Bell's Special | **30**
Johnny Walker Red Label | **35**
Jameson | **45**
Jack Daniel's | **40**
Johnny Walker Black Label | **55**
Chivas Regal 12 Years | **55**
Jameson Select Reserve | **65**
Glenfiddich 12 Years | **70**
Glenmorangie 12 Years | **75**
Glenfiddich 15 Years | **120**

SHOOTERS

Baby Gunners | **30**
Chocolate Cake | **30**
Kamikaze | **35**
Jäger Fire | **35**
Springbokkie | **35**



Wine & Drinks Menu

LIQUEURS

- Amarula | 20
- Peppermint Liquor | 25
- Kahlua | 30
- Frangelico | 30
- Jägermeister | 35
- Aperol | 35

COCKTAILS

- Mojito | 90
- Cosmopolitan | 90
- Espresso Martini | 95
- Whiskey Sour | 100
- Margarita (Frozen or Shaken) | 110
- Old Fashioned | 110
- Classic Pimm's | 110
- The Cherry Fizz | 110
- Piña Colada | 120
- Strawberry Daiquiri (Frozen) | 130
- Rainbow | 130
- Rosemary Gin Fizz | 130
- Ray Of Sunshine | 130
- Blue Hawaii (Frozen) | 130
- Naughty 40 | 140
- Singapore Sling | 140
- Long Island | 150

MOCKTAILS

- Virgin Mojito | 60
- Virgin Piña Colada | 80
- Virgin Ray Of Sunshine | 80
- Classic Pimm's | 80
- Virgin Strawberry Daiquiri | 85

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 50th 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

BOOKING INFORMATION

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