

# **SeaSide Hotel Conference Menu:**

In order for us to cater for all your requirements, we have designed various menu options from which to choose. Attached hereto are examples of SeaSide Hotel outstanding traditional Namibian cuisine, served in true Namibian hospitality, for you and your guests. We invite you to use these menu options listed.

Please do not hesitate to contact us regarding your specific requirements. We invite you to discuss them with us, and we will advise you accordingly.  
(Prices subject to changes without prior notice)

## **Conference Drink and snack**

N\$ 45.00/p

- \* Juice (Orange or any other Fruit Juice Blend)
- \* Coffee
- \* Tea
- \* Snack: (In the morning something salty and in the afternoon something sweet)

## **Light Lunch Menu**

N\$135.00

With choice of Starter OR Desert, and

Main: Choice between Chicken / Meat  
Or  
Fish / Meat Dish

## **Lunch / Dinner Menu**

N\$155.00

Starter

Main: Choice between Chicken / Meat  
Or  
Fish / Meat Dish

With a

Desert

## *Examples for Menu*

### **Starter:**

Baked Camembert on Salad topped with Honey Mustard Dressing

or

Ham – Asparagus Quiche

or

Fishlasagne

or

Shrimp cocktail

or

Vegetable Soup

or

Vegetable Spring Rolls, Set on a Bed of Spinach, Served with a Cheese Sauce

or

Chicken and Mushroom Vol-au-vant

or

Minestrone Soup

### **Main Course**

Stuffed Chicken with Rice and Mushroom Sauce

or

BBQ Drumstick Chicken

or

Kabeljou in Foil with white wine sauce pomme dauphinois

or

Tender Rump Steak, Red Wine Sauce, chips and Vegetables

or

Beef Stroganoff

Or

Chicken a la King

Or

Spagetti Bologanise

### **Dessert**

Mini Apple Pastries with Vanilla Sauce

or

Grenadilla Mousse

or

Chocola Hemousse with ice cream and avocaat

or

Grenadillacream

or

Apple Pie Served with Custard Sauce

Or

Tropical Fruit Salad with Ice Cream

**All Main Course is Served with Seasonal Vegetables and Choice of Rice or Roasties.**