



THE DOME

CONFERENCE

*T & C's Apply

Looking For a **Venue** to Host Your Next Conference?

We have all you need in one place.

Our packages



Budget Package

A cost-effective package providing essential venue access and basic catering for a seamless event experience.

Full Day

N\$ 650 / person

Half Day

N\$ 565 / person

Including:

- ✓ Venue
- ✓ Coffee/Tea on Arrival
- ✓ Morning & Afternoon Coffee & Tea Break
- ✓ Light Lunch & Soft Drink
- ✓ Notepad, Pen, Flipchart
- ✓ Mints & Mineral Water
- ✓ Basic Wi-Fi



Deluxe Package

The Deluxe Conference Package offers premium amenities, including a lunch buffet and essential venue access.

Full Day

N\$ 785 / person

Half Day

N\$ 685 / person

Including:

- ✓ Venue
- ✓ Coffee/Tea on Arrival
- ✓ Morning & Afternoon Coffee & Tea Break
- ✓ Buffet Lunch & Soft Drink
- ✓ Notepad, Pen, Flipchart
- ✓ Mints & Mineral Water
- ✓ Basic Wi-Fi

All conference rooms are equipped with screens and projectors. The Swakop Room includes a PA system, which is available for groups exceeding 50 attendees. For any specialized equipment or services, arrangements can be made through a third-party vendor upon request.

Optional Extras:

- **Welcome cocktail reception:** Canapé menu selection available.
- **Beverage packages:** The package includes three beverages per person, offering a selection of soft drinks, water, cider, beer, and wine by the glass. An additional charge applies for selections from premium brands.

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MENU

Budget Package

To help us deliver a seamless event experience, kindly **submit** your final menu selections and dietary requirements at least **7 days prior to your event.**

COFFEE/TEA ON ARRIVAL (SERVED WITH ASSORTED BISCUITS)

MORNING TEA BREAK

Tea / Coffee / Jug of Juices / Milk / Sugar / Honey / Lemon

CHOOSE TWO SNACKS PER PERSON

- Served with Open Brothens OR Sandwiches with a Variety of Fillings
- Samosas / Spring rolls / Cocktail Pies / Halfmoons / Quiches / Mini Wraps
- Variety of Muffins / Tarts

Light Lunch

CHOOSE ONE (1) PROTEIN

- Beef or Chicken Lasagna
- Chicken and Mushroom Korma
- Chicken & Coconut Curry
- Chicken OR Pork Schnitzel
- Slow-Cooked Meatballs in a Marinara Sauce
- Beef Stroganoff
- Traditional Beef Stew
- Roasted Honey and Mustard Chicken Q-Leg
- Fried Hake Fillet
- Thai Vegetable Curry (V)
- Vegetarian Lasagna (V)

CHOOSE ONE (1) STARCH

- Baked Potato Casserole
- Bratkartoffeln (German Pan-fried potatoes with bacon, onion and garlic)
- Skillet Mac and Cheese
- Savory Couscous
- Creamed Spinach Mac and Cheese
- Variety of Focaccia Breads
- Savory Rice with Mushrooms and Onions
- Roasted Baby Potatoes with Herbs
- Plain Pasta
- Basmati Rice / Plain Rice
- Maize (Pap) with Traditional Sauce

Continued on next page.

MENU

Budget Package



CHOOSE ONE (1) VEGETABLE

- Seasonal Roast Vegetables
- Roast Butternut
- Sweet Baby Carrots
- Butter Fried Broccoli
- Creamy Spinach
- Green Beans with Onion
- Creamy Cheesy Broccoli and Cauliflower Bake
- Baked Sweet Potatoes

CHOOSE ONE (1) SALAD

- Greek Salad with Cherry Tomatoes
- Crunchy Coleslaw
- Mixed Garden Salad
- Ceasar Salad
- Creamy Potato Salad
- Traditional Pasta Salad
- Greek Pasta Salad
- Butternut, Beetroot and Feta Salad
- Mediterranean Couscous Salad (Colorful Vegetables, Feta Cheese, Olives and Chick Peas or Beans)
- Three Bean Salad with Peppers and Onions

CHOOSE ONE (1) DESSERT

- Fresh Fruit Salad and Custard (Seasonal)
- Lemon Cake with Custard

- One Soda OR Juice (100%)

AFTERNOON TEA BREAK

Tea / Coffee / Juice /Milk / Sugar / Honey / Lemon
Served with Assorted Biscuits/Rusks

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MENU

Deluxe Package

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COFFEE/TEA ON ARRIVAL (SERVED WITH ASSORTED BISCUITS)

MID-MORNING MORNING TEA BREAK

Tea / Coffee / Jug of Juices / Milk / Sugar / Honey / Lemon

SERVED WITH A VARIETY OF THE FOLLOWING (3 SNACKS PER PERSON)

- Open Brothens / Sandwiches with a Variety of Fillings / Mini Muffins (Variety) / Scones Savory & Sweet / Wraps / Meatballs/ Halfmoons / Chicken Strips / Cocktail Skewers / Cocktail Pies / Samoesas / Spring rolls / Platkoek / Sweet Pastries / Fruit Platter

2 Course Buffet Lunch

CHOOSE TWO (2) PROTEIN

- Roast Lemon and Herb Chicken
- Sticky Asian Chicken (Chicken Breast Goulash)
- Chicken OR Pork Schnitzel
- Sweet and Sour Pork Balls
- Traditional Beef Stew
- Grilled (Glazed) Pork Loin Chop OR Crumbed Pork Chops
- Fried Hake Fillet
- Thai Vegetable Curry (V)
- Vegetarian Lasagna (V)
- Creamy Broccoli Potato Soup (V)
- Mushroom Stroganoff (V)
- Traditional Beef Goulash
- Fried Beef Steak
- Slow Roasted Crispy Pork Belly
- Creamy Garlic Pork Chops

CHOOSE TWO (2) STARCH (ONLY ONE POTATO STARCH WITH ANOTHER STARTCH TO BE CHOSEN)

- Baked Potato Casserole
- Bratkartoffeln (German Pan-fried potatoes with bacon, onion and garlic)
- Mashed Potatoes
- Creamed Pasta Veggie Bake
- Savory Couscous
- Variety of Focaccia Breads

Continued on next page.

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MENU

Deluxe Package

- Savory Rice with Mushrooms and Onions
- Roasted Baby Potatoes with Herbs
- Plain Pasta
- Basmati Rice / Plain Rice
- Maize (Pap) with Traditional Sauce

CHOOSE ONE (1) VEGETABLE

- Seasonal Roast Vegetables
- Roast Butternut
- Sweet Baby Carrots
- Butter Fried Broccoli
- Creamy Spinach
- Green Beans with Onion
- Creamy Cheesy Broccoli and Cauliflower Bake
- Baked Sweet Potatoes

CHOOSE TWO (2) SALADS

- Greek Salad with Cherry Tomatoes
- Crunchy Coleslaw
- Mixed Garden Salad
- Caesar Salad
- Creamy Potato Salad
- Traditional Pasta Salad
- Butternut, Beetroot and Feta Salad
- Mediterranean Couscous Salad (Colorful Vegetables, Feta Cheese, Olives and Chick Peas or Beans)
- Three Bean Salad with Peppers and Onions

CHOOSE ONE (1) DESSERT

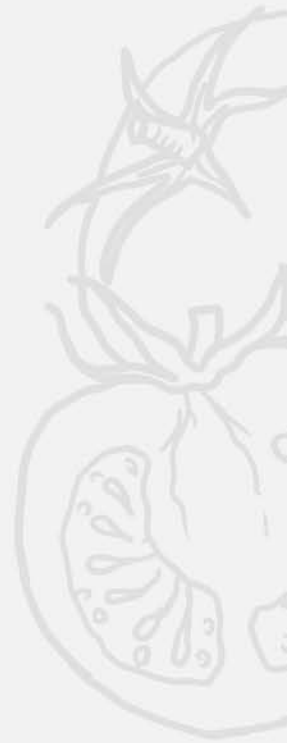
- Malva Pudding with Custard
- Apple Tart with Custard
- Chocolate Velvet Cake
- Red Velvet Cake
- Carrot Cake
- Fresh Fruit Platter
- One Soda OR Juice (100%)

AFTERNOON TEA BREAK WITH SNACKS (2 SNACKS PER PERSON)

Tea / Coffee / Juice / Milk / Sugar / Honey / Lemon

Served with a variety of the following-

Mini Quiches / Mini Pizzas / Cake / Tarts / Fruit



CANAPE MENU

Self-Selector

To help us deliver a seamless event experience, kindly **submit** your final menu selections and dietary requirements at least **7 days prior to your event.**

Build your own selection from the individual canapés below, or choose one of our Set Platter Boards on the final page (priced per person).

Savoury Snacks

Samosas – Beef / Chicken	NAD 20
Spring Rolls – Chicken / Vegetable	NAD 20
Jalapeno Halfmoons	NAD 20
Jalapeno Bombs	NAD 20
Mini Spinach Halfmoons	NAD 20
Triangle Toasties (Cheese OR Ham & Cheese) – x 4 Triangles	NAD 30
Mini Savoury Tart	NAD 25
Mini Spinach / Feta / Peppadew Quiche	NAD 25
Mini Biltong / Feta / Peppadew Quiche	NAD 30
Mini Chicken & Peppadew Quiche	NAD 25
Mini Pies – Curry / Chicken / Beef	NAD 25
Mini Pizzas (Variety)	NAD 25
Mini Breakfast Wrap	NAD 25
Cocktail Mini Beef Burger	NAD 25
Bruschetta with Various Toppings	NAD 30
Mini Roosterkoek with Variety of Fillings	NAD 30
Cocktail Chicken Schnitzel / Chicken Strips	NAD 30
Mini Meatball	NAD 20
Cocktail Tomato Skewers (Variety) – Veg / Meat / Dairy	NAD 20
Cocktail Beef Skewer	NAD 30
Cocktail Chicken Skewer	NAD 30
Mini Vetkoek with Curry Mince	NAD 30
Tacos (Mexican / Chicken / Vegetarian) topped with Avo	NAD 40
Spicy Chicken Wings	NAD 30
Mini Fried Beef Steaks	NAD 25
Pork Riblets	NAD 35
Crudités Platter (Seasonal) – Raw Veg (per person)	NAD 35

Continued on next page.



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CANAPE MENU

Self-Selector

Fish Snacks

Smoked Haddock Quiche	NAD 35
Mini Salmon Balls & Mayo Dip	NAD 35
Salmon Puff Pastry with Cream Cheese	NAD 35
Fish Pâté Mayo topped on a Bruschetta	NAD 35

Dips

Kapana Salsa	NAD 40
Homemade Chef's Choice Dip	NAD 40

COCKTAIL BROTCHEMS or HALVE BROTCHEMS (Various Toppings)

Tomato / Cheese / Cucumber / Onion / Lettuce	NAD 30
Tomato / Ham / Cheese / Lettuce	NAD 30
Cheese / Lettuce	NAD 25
Cheese / Gherkins / Salami / Lettuce	NAD 30
Egg Salad	NAD 25
Chicken Mayo	NAD 35
Lettuce / Beef / Onion / Dressing	NAD 35
Lettuce / Chicken / Dressing (Add: Mozzarella Cheese)	NAD 35
Bruschetta (Sourdough) with variety of toppings -	
Cream Cheese & Smoked Salmon / Roast Beef / Chicken / Vegetarian	NAD 35

Sweet Treats

Mini Cup Cakes – Chocolate / Vanilla	NAD 15
Lemon & Blueberry Tart	NAD 25
Mini Koeksisters	NAD 25
Mini Carrot Cake	NAD 35
Red Velvet Slices	NAD 35
Chocolate Velvet Slices	NAD 35
Mini Brownie	NAD 30
Mini Chocolate Croissant	NAD 30
Mini Milk Tarts	NAD 30
Mini Lemon Tarts	NAD 30
Danish Pastries Variety	NAD 35
Mini Apple Tarts	NAD 30
Date Balls Mini	NAD 25
Swiss Roll	NAD 25
Mini Cheesecakes	NAD 35
EXTRA Platter (Takeaway)	NAD 35



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SET PLATTER BOARDS

Per Person

Each board below is a complete gourmet selection priced per person. Choose one board for your guests – no need to combine with individual canapés.

The Traditional Charcuterie Board

NAD 510
per person

Includes

Grilled Kapana • Ribs • Sausages • Mini Steaks • Chicken Wings • Kebabs
• Biltong • Chops • Droëwors • Roosterkoek • Jams • Butter • Fruits • Olives
• Cheeses • Veggies • Salad • Nuts

Savoury Charcuterie Board

NAD 360
per person

Includes

Variety of Meats • Cheeses • Veg • Breads • Pastries • Dips • Fruits • Nuts
• Crackers • Spreads • Olives • Pickles • Biltong • Sticks • Nibbles — NO FISH

Sweet Charcuterie Board

NAD 250
per person

Includes

Variety of Fruits • Chocolates • Sweet Pastries • Biscuits • Dips • Milk Tarts
• Cakes • Koeksisters • Date Balls • Brownies

All prices in Namibian Dollars (NAD) and subject to change and availability. Boards require minimum guest numbers – please enquire when booking.



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