



CANAPE OPTIONS DURING PREDRINKS

Maximum 5 canape

Caprese skewer- basil, mozzarella, tomato and salami

Fruit skewer (seasonal fruit)

Barbeque chicken skewer

Taco with sriracha chicken

Feta balsamic beetroot puff tart

Camembert, bacon jam and rocket brochette

3 cheese and preserved fig phyllo cigar

Omajova deep fried risotto balls

Honey mustard chicken croquettes

Bacon wrapped haloumi bites

Mini camembert, caramelised onion and beef burger

Boerewors roll

Bobotie cups with apple chutney

Slow roasted pork belly bites

Cream cheese, salmon sandwiches

Tuna mayo wrap roll ups

OTJIWA LODGE WEDDING AND FUNTIONS

Manager- Marquerite Muller +264 814886323

Chef- Anja Horn +264 812088567



STATION OPTIONS DURING PREDINKS

Feast table

Breads, cheeses, pates, preserves, spreads, fruit, vegetables and cold meat selection

LIVE STATIONS

Choose only 1

Roosterkoek station

Lovely homemade roosterkoek

Served with jams, preserves, flavoured butter, cheeses, pate and fyn biltong

Braai station

Maximum 4 skewers

Baby corn on rosemary branch with garlic butter

Balsamic omajova skewer

Pork belly pineapple skewer

Bacon wrapped boerewors roll

Pesto chicken and tomato skewer

BBQ chicken skewer

Coconut curry lamb skewer

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STARTERS

*Choose only 1 option, extra options allowed for special
dietary requirements*

Coconut curry butternut soup, crème fraiche and bread roll

Roasted tomato basil soup and bread roll

Compressed lime watermelon, whipped feta, cucumber and
fennel spaghetti, watermelon mint granita

Crispy haloumi fries, red onion chilli jam, berry compote,
sesame crumble and rocket salad

Milk braised pork belly, sweetcorn puree, garlic buttery peas,
candied baby apple, jus

Cream cheese truffles rolled in dukkha, slow roasted butternut
cubes, powder biltong puff pasty

Corn pap cake with bacon chutney, tomato relish, popcorn

Omajova puree, omajova medallion, herb crust, balsamic
reduction

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PLATED MAINS

Choose only 1 option, extra options allowed for special

Sautéed potato gnocchi with garlic and herb sautéed mushrooms, parmesan shaving and toasted pine nuts

Red wine and balsamic braised kudu, root vegetable mash, buttery green beans and roasted shallots and red wine jus

Grilled beef sirloin steak, potato puree, creamy spinach, sautéed wild mushroom, caramelized shallots and rosemary jus

Roasted pork tenderloin, chargrilled leeks, smashed potato, pumpkin tart, apple sauce

Honey mustard baked chicken, rosemary potato fondant, tender stem broccoli, cheesy sauce

Grilled rack of lamb, herb crust, potato purée, glazed baby carrot, mint tossed peas, crispy fried onion strings and rosemary jus

Baked parmesan crusted salmon, zucchini noodle in basil pesto, smashed potato, red pepper puree and lemon beurre blanc

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BUFFET TO THE TABLE/BUFFET

2 Meat, 1 Starch, 2 Vegetables, 1 Salad

MEAT (choose 2)

Lemon, garlic and herb hake fish fillet
Sticky sweet chili chicken
Lemon olive chicken bake with herb crust
Traditional chicken pie
Mediterranean deboned leg of lamb
Game steak with berry sauce
Roast beef sirloin with chimichurri sauce
Honey glazed gammon with wholegrain mustard sauce

STARCH (choose 1)

Rosemary and thyme roasted baby potato
Roasted garlic potato puree
Couscous with red onion, cranberries and yogurt dressing
Aromatic basmati rice

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VEGETABLE (choose 2)

Cheesy broccoli bake
Garlic sauteed green beans with bacon, mushrooms and feta
Mediterranean roasted vegetables
Spicy roasted butternut with feta and pecan nuts
Maple brown sugar glazed carrots, crispy chickpeas
Pumpkin fritters

SALAD (choose 1)

Green salad- apple, cucumber, mangetout, avocado, zucchini,
flaked almonds
Spinach, mushroom, onion, almond and balsamic glaze salad
Marinated Beetroot carpaccio, orange segment mozzarella and
fennel salad
Slow roasted beetroot, butternut, feta and caramelized
pumpkin seeds rocket salad
Haloumi, croutons, cranberries, sunflower seed, sweet
mayonnaise broccoli salad

KIDDIES MEAL

Spaghetti bolognaises
Macaroni and cheese
Sesame crumbed chicken strips and chips
Beef burger and chips

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PLATED DESSERTS

Berry cheesecake vacherin, white chocolate ice-cream, rose petals

Spice crème caramel, orange granita and burnt orange segments

Chocolate fudge brownie, caramel ice-cream, coffee crème pat and nut praline

Sticky toffee pudding custard top, date crumble and caramel sauce

SWEET DELIGHT TABLE

Choose 2-5 maximum

Brownie cheesecake

Gateau opera

Chocolate fudge brownie

Millionaire shortbread

Fruit tarts

Mini milk tart

Mini lemon meringue cheesecake

Donut wall

Mini carrot cheesecake

Pecan tart

Savoury caramel popcorn

Koeksisters

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