

Wedding Menus - 2019

The Time of your Life

This will be the wedding everyone will talk about years down the road. But more importantly, it's the day you'll remember for the rest of your life. It's your dream wedding - presented in a way that only a hotel like the Windsor Golf Hotel & Country Club can - with elegance, experience and a passion for making all of your dreams come true.

January to December, big or small, afternoon or evening, traditional or decidedly not. Weddings are all about making choices, and perhaps none is more important than where to hold it. By offering the balance of elegance and atmosphere, enhanced by our highly experienced wedding planners, the Windsor Golf Hotel & Country Club is the perfect choice- one that inspires memories.

Your wedding is just that - yours. Windsor's creative team of chefs is able to offer a la carte menus or Buffet menus for any number of guests and can create something entirely bespoke for you. You receive one on one attention to select a menu that is unique to your needs, and we're always open to trying something new and fun. Providing you with security that we will take care of the rest!

Enjoy the services and expertise of a dedicated Event Manager who will make sure everything from the table settings to the beautiful floral displays, are exactly how you envisioned it.

Then, relax and enjoy the surroundings that make this exceptional Windsor Golf Hotel & Country Club wedding hotel the place to be in Kenya.

Reception Menus

Your catering manager & chef will work with you to build the perfect reception from our house cold canapés, hot hors d'oeuvres, tasters, soup, salads, carving stations, culinary displays, action stations and dessert menu selections.

Pricing is established allowing for a selection to be made to customize your reception. Please select enough choices to provide the correct quantity and variety for your guests

Taveta Weaver (Buffet Menu) 3,850/-pp

Soup with Home-Made Assorted Bread
4 Salads Served with Dressings & Vinaigrettes
2 Main Dishes (Meat) Each Served with 2 Side Dishes (Starch & Vegetable)
3 Desserts with Garnish & Sauces

Mangrove Kingfisher (Buffet Menu) 4,400/-pp

Soup with Home-Made Assorted Bread
4 Salads Served with Dressings & Vinaigrettes
3 Main Dishes (Meat) Each Served with 2 Side Dishes (Starch & Vegetable)
3 Desserts with Garnish & Sauces

Golden-winged Sunbird (Buffet Menu) 4,950/-pp

Soup with Home-Made Assorted Bread
4 Salads Served with Dressings & Vinaigrettes
4 Main Dishes (Meat) Each Served with 2 Side Dishes (Starch & Vegetable)
4 Desserts with Garnish & Sauces

Purple Grenadier (plated & Buffet Menu) from 6,050/-pp

4 Starters (a choice of 4 different plated starters for your guest to choose from)
4 Main Dishes (Meat) Each Served with 2 Side Dishes (Starch & Vegetable) (Buffet)
4 Desserts (a choice of 4 different plated Desserts for your guest to choose from)

Blue-capped Cordon-bleu (Plated Menu) from 6,600/-pp

4 - 5 Course Menu Full Plate Service

Reception Menus

(Coastal Buffet Menu)

Soup

Zanzibar Fish Soup

Lightly Cooked fish in a Creamy Coconut Broth
With Ginger, Celery, Coriander & Touch of Chilli

Main Dishes

Kuku na Mchuzi (Chicken)

Lamb Biriani

Side Dishes

Swahili Potato Bajias

With a Side of Tamarind Dip

Spinach in Coconut

Sautéed with Tomato, Onion, Garlic & Coconut Cream

Pojo & Maharagwe

Green Gram Lentils or Kidney Beans
With Onions, Tomatoes & Coconut Cream

Pilau

Rice dish cooked in a seasoned broth with mixed spices

Wali wa Nazi

Coconut Rice

Kachumbari

Traditional Tomato, Green Capsicum, Chilli & Onion Salad

Chapati

Indian Flat Bread

Desserts Trolley

Served with Swahili Tea & Coffee

Carved Fruits

Mahamri Tossed in Coconut & Lime

Swahili Spiced Crème Carmel

3,850/-

Reception Menus

(Continental Buffet Menu)

Soup

Roasted Butternut Soup

Served with Mini Spinach & Ricotta Pies

Salads

Greek Feta Salad with Balsamic Vinaigrette

Garlic Bread, Cappers, Cucumbers, Olives, Onions, Tomatoes & Herbs

Apple, Celery & Blue Cheese Salad

Ranch Dressing

Grilled Halloumi with Watermelon & Herb Salad (v)

Dressed with Olive Oil & Lemon

Kachumbari

Traditional Tomato, Green Capsicum, Chilli & Onion Salad

Main Dishes

Beef Stew with Carrots & Peas

Served with a Side of Traditional Greens & Mukimo (Minji, Maize, Kahurara & Potatoes)

Brazilian Grilled Chicken Marinated with Beer, Ginger & Mustard (Live)

Served with a Side of Cauliflower Mornay & Lemon & Pea Pilaff Rice

Deep Fried Nile Perch in a Bread Herb Crust with Salsa Provincial & Tartar Sauce

Served with a Side of Sautéed Seasonal Vegetables & Rustic Potatoes

Cauliflower, Pumpkin & Pea Korma with Naan Bread (v)

Served with a Side of Assorted Condiments

Desserts Trolley

Served with Tea & Coffee

Rich Chocolate & Peanut Butter Gateaux

Strawberry Mousse

Carved Fruits

4,400/-

Reception Menus

(Asian Fusion Buffet)

Soup

Tom Kha Gai (Thai Chicken & Coconut Soup)

Served with Bread Basket

Salads

Moroccan Couscous & Tomato Salad

With Arugula Pesto

Beetroot & Avocado Salad with Toasted Walnuts

Served with a Apple Vinaigrette

Coleslaw

With Carrots, Cabbage, Pineapple & Raisins

Kachumbari

Traditional Tomato, Green Capsicum, Chilli & Onion Salad

Main Dishes

Braised Beef “Estarhazy”

Served with a Side of Carrots & Zucchini with Mint & Crushed Sweet Potatoes with Garlic Butter

Fillet of Nile Perch with a Creamy Mustard/ Tarragon Sauce

Served with a Side of Butter/Herb Potatoes & Creamy Spinach & Kale with Lemon & Olives

Kung Pao Chicken Stir Fry (Live)

With Asian Greens, Cashew Nuts & Bamboo Shoots

Served with a Side of Steamed Rice

Tikka Paneer with Spicy Tandoori Sauce (v)

Served with a Side of Warm Grilled Cauliflower Salad & Chappati

Desserts Trolley

Served with Tea & Coffee

Vanilla Swiss Roll

Mocha Mousse

Carved Fruits

4,400/-

Reception Menus

(Windsor Themed Buffet Menu)

Soup

Carrot & Ginger Soup

Served with Bread Rolls

Salads

Cucumber and Sesame Seed Salad

With a Lemony Vinaigrette

Char-Grilled Cauliflower with Tomatoes, Dill & Capers

With a Mustard Vinaigrette

French Beans and Mangetout

With Walnuts & Orange

Kachumbari

Traditional Tomato, Green Capsicum, Chilli & Onion Salad

Main Dishes

Moroccan-Style Roasted Lamb Cutlets (Live)

With Lemon, Rosemary, Olive Oil, Mint, Paprika, Fennel & Cumin

Served with a Side of Ugali & Traditional Greens

Keralan Fish Curry with Spinach & Paneer Chapatti

This is a Mild South Indian Spiced Dish with a Kick of Tamarind

Served with a Side of Assorted Condiments

Windsor's Classic Smoky-Sweet BBQ Beef Short Ribs (Live)

Served with a Side of Hand Cut Fries & Creamy Mustard Cabbage

Vegetable Stir Fry with Teriyaki & Ginger (v) (Live)

Asian Greens, Bamboo Shoots, Green Onions & Bean Sprouts

Served with a Side of Steamed Lemongrass Rice

Roast Berber Chicken Stuffed with Barley, Nuts & Dried Fruits (Live)

North African Spiced Blend

Served with a Side of Grilled Vegetable/Couscous Salad, Spiced Herbed Yogurt & a Green Tahini Sauce

Desserts Trolley

Served with Tea & Coffee

Rich Chocolate & Peanut Butter Gateaux

Strawberry Mousse

Apple Pie

Carved Fruits

4,950/-

WINDSOR GOLF HOTEL & COUNTRY CLUB

“The Place to be in Kenya”

Reception Menus

(African Buffet - Kenyan)

Soup

Chicken Consommé

Served with Bread Rolls

Main Dishes

Traditional Beef Stew

With Diced Carrots, Peas & Baby Marrow

Classic Char-Grilled Chicken (Live)

With Windsor's House BBQ Sauce

Roasted Leg of Lamb (Live)

With Mint Sauce

Traditional Goat with Trimmings

(Roasted, Fried & Boiled)

Fillet of Nile Perch (Live)

with a Creamy Dijon Sauce

Side Dishes

Stewed Njahi

With Grated Carrots

Traditional Greens

Kunde, Terere & Managu

Stewed Lentils

With Assorted Condiments

Sautéed Seasonal Vegetables

Cauliflower, Carrots & Garden Peas

Mukimo

Potatoes, Kahurura & Maize

Chapati

White & Brown

Fried Rice

With Asian Greens

Ugali

Desserts Trolley

Served with Swahili Tea & Coffee

Carved Fruits

Assorted Ice Cream with Strawberry Sauce & Whipped Cream

Lemon Butter Tart

Trio of Éclairs (Mocha, Chocolate & Pastry Cream)

6,050/-

WINDSOR GOLF HOTEL & COUNTRY CLUB

“The Place to be in Kenya”

Reception Menus

(Plated Service & Buffet)

Entrée

(Plated)

Chicken Chorba with Walnuts

North African chicken soup scented with saffron and ginger

OR

Lemon Crusted Seafood with a Wasabi & Coconut Dressing

Crispy Mint, Coriander & Chilli

Served with a Side of Asian-Style Slaw

OR

Oxtail Braised in Red Wine

Served with a Side of Spiced Sweet Potato Puree & Capsicum Salsa & a Parsley & Fennel Salad

Main Course

(Buffet-Live)

Barbecue Baby Back Pork Ribs with a Sweet N' Smoky BBQ Sauce

Served with a Side of Sweet Potato Mash, Corn on the Cob, Coleslaw

Grilled Kingfish Steaks with Escabeche Dressing

Served with a Side of Lemon & Pea Pilaff Rice, Grilled vegetables

Steak au Poivre (Pepper Steak)

Served with a Side of Gratin Dauphinois & Sautéed Haricots Verts

Eastern Chinese Red Roast Chicken with Sweet & Sour Sauce

Served with a Side of Fried Rice & Wok Greens in Black bean Sauce

Steak & Kidney Pie with Carrots & Peas

Served with a Side of Broccoli & Potato Mash with Lemon & Garlic Butter

Cheesy Spinach & Ricotta Lasagne (v)

Served with a Side of Garlic Bread & Green Salad

Dessert Menu

(Plated)

Caramel Chocolate Cheese Cake

With Toasted Macadamia Nuts

OR

Mango & Vanilla Bean Panna Cotta

With a White Chocolate Sorbet

OR

Chocolate Coupe with Coffee Nib Mousse

With Mascarpone & Hazelnut Crumble

OR

Fruit Salad

Topped with Lemony Sorbet

6,050/-

Reception Menus

Other Soups

Oxtail soup

Tomato soup

Velouté of fennel

Red beans soup

Cream of turnip soup

Cream of farmer's soup

Hungarian goulash soup

Broccoli soup

Onion soup

Spinach soup

Minestrone soup

Carrot and ginger soup

Clear vegetable soup

Tomato soup with basil

Pumpkin soup

Leek and potato soup

French onion soup

Sweet corn soup

Chicken noodle soup

Sweet and sour soup

Celery and potato soup

Other Salads

Fish salad

Chef's salad

New potato salad

Beetroot salad

Coleslaw salad

Grated carrot

Russian egg salad

New potato salad

Greek salad

Tomato and basil salad

Rice salad

Chicken salad

Three-bean salad

Caesar salad

Tomato salad

Red bean salad

Kachumbari salad

Red cabbage salad

Mixed green salad

Chicken and cheese salad

Pasta salad

Tomato salad

Antipasto salad

Mixed salads

Waldorf salad

Sweet corn salad

French bean salad

Avocado salad

Cucumber in yoghurt

Reception Menus

Other Dishes

Pork

Roasted Suckling Pig on a Spit (Minimum 250pax)

Served with a Side of Rice and Black Bean Stuffing

Barbecue Baby Back Pork Ribs with a Sweet N' Smoky BBQ Sauce

Served with a Side of Sweet Potato Mash, Corn on the Cob, Coleslaw

Maple & Mustard Glazed Ham with Apple Sauce

Served with a Side of Spiced Red Cabbage with Prunes

Roast Loin of Pork with Madeira Gravy

Served with a Side of Sautéed French Beans & Smoky Whipped Sweet Potato

Slow Roasted Pork Belly with new Potatoes & Fennel

Served with Old-Fashion Gravy

Served with a Side of Sticky Carrots & Chipolatas with Thyme & Honey

Traditional Roasted Turkey with Bread Sauce

With Roasted Sprout Leaves, Bacon and Dates Herb Stuffing & Savoy Scones

Goat & Lamb

Nyama Choma "Roast Goat"

Served with a Side of Ugali, Katchumbari & Traditional Greens

Traditional Goat (Boiled & Fried) with all Trimmings

Served with a Side of Ugali, Mukimo, Traditional Greens & Katchumbari

Moroccan Braised Leg of Lamb

With Dates, Nuts, Lemon, Rosemary, Olive Oil, Mint, Paprika, Fennel, Cumin & Almonds Served with a Side of Warm 3 Grain & Grilled Vegetable Salad

Lamb Tagine

With Lemon, Rosemary, Olive Oil, Mint, Paprika, Fennel, Dried Fruits & Nuts

Served with a Side of Grilled Vegetable/Couscous Salad, Spiced Herbed Yogurt & a Green Tahini Sauce

Reception Menus

Mutton Biryani

Basmati, Mutton, Yogurt, Onions, Spices, Lemon, Saffron & Coriander leaves

Shepherds pie

With Cheese Topping

Chicken

"Kuku Choma" Classic Grilled Chicken with Mushroom Sauce

Served with a Side of Greens, Stewed Matoke, Katchumbari & Rosemary Potato Wedges

"Beer in the Rear" Chicken with Sweet n' Smoky BBQ Sauce

Served with a Side of Roast Potatoes, Sautéed Spinach & Kale with Olives & Lemon

Eastern Chinese Red Roast Chicken with Sweet & Sour Sauce

Served with a Side of Fried Rice & Wok Greens in Black bean Sauce

Brazilian Grilled Chicken Marinated with Beer, Ginger & Mustard

Served with a Side of Lemon & Pea Pilaff Rice, Creamy Spinach & Kale

Murgh Tandoori - Chicken

Tandoori Spices, Yoghurt, Chilli, Bone in Chicken

Served with a Side of Naan, Cucumber and Mint Raita & Indian Mixed Pickle

Green Thai Chicken Curry with Peas & Eggplant

Served with Lemongrass & Cardamom Rice & Steamed Broccoli

Grilled Hawaiian Chicken with BBQ Sauce

With Pineapple, Capsicum & Onion Salsa

Served with a Side of Tomato/Cilantro Rice & Sautéed Greens

Texan Grilled Chicken with Spicy Cowboy Beans

Served with a Side of House BBQ, Chihuahua Rice & Mustard Cabbage

Thai Satay Chicken with Sweet Chilli & Peanut Dip

Served with a Side of Lemon/Pea Pilaff Rice, Asian Greens & Deconstructed Salad

Whole Roasted Lemon & Thyme Chicken

With Savory Cabbage with Almonds & Mashed Potatoes

Reception Menus

Beef

Steak au Poivre (Pepper Steak)

Served with a Side of Gratin Dauphinois & Sautéed Haricots Verts

Spicy Korean-Style Short Ribs Stir- Fry (Beef)

With Asian Greens, Cashew Nuts & Bamboo Shoots

Served with a Side of Lemongrass Steamed Rice

Grilled Naivasha Prime Beef Mini Steaks with Mushroom Sauce

Served with a Side of Hand Cut Fries, Traditional Greens & Katchumbari

Red Wine braised Osso Bucco with Gremolata

Served with a Side of Hand Cut Fries & Creamy Mustard Cabbage

Steak & Kidney Pie with Carrots & Peas

Served with a Side of Broccoli & Potato Mash with Lemon & Garlic Butter

Braised Beef "Estarhazy"

Served with a Side of Carrots & Zucchini with Mint, Broccoli, Olive Oil & Almond Mashed

Windsor's BBQ Beef Short Ribs with House BBQ Sauce

Served with a Side of Curried Coleslaw, Lemon/Rosemary Potato Wedges

Salt & Pepper Roasted Prime Rib with Mushroom & Brandy Sauce

Served with a Side of Gratin Dauphinois & Sautéed Spring Vegetables

Fish & Seafood

Swahili Style Fish in a Light Coconut Sauce

Served with a Side of Maharagwe, Chapati & Potato Bajias

Fish Thermidor with a Seafood Salsa

Served with a Side of Seasonal Vegetables

Butter & Herb Crushed Potatoes

Wood-Roasted Whole Fish with a Salsa Provencal & Fennel Salad

Served with Lyonnaise Potatoes

Char-Grilled Piri Piri Prawns

Served with a Tropical Salsa

Reception Menus

Tandoori Salmon

Black, Green, Red Peppercorn, Yoghurt Marinade, Moilee Sauce

Served with a Side of Saffron Pulao & Indian Styled Mixed Pickle

Breaded Fillet of Nile Perch with Tartar Sauce

Served with a Side of Country Style Potatoes & Sautéed Seasonal Vegetables

Baked Fillet of Nile Perch with Creamy Saffron & Dill Sauce

Served with Seasonal Vegetable & Coarsely Mashed Potatoes

Grilled Kingfish Steaks with Escabeche Dressing

Served with a Side of Potato Salad & French Beans with Capers & Lemon

Baked Fillet of Nile Perch with a Creamy Curried Leak Sauce

Served with Seasonal Vegetables & Lyonnais Potatoes

Other Main Dish Options

BEEF MEAT

Beef stew

Beef flakes

Mini pepper steaks

Beef stir-fry

Beef brochettes

Mini grilled steaks

Beef sausages

Beef liver Lyonnaise

Beef liver stir-fry

Roast beef

Meatloaf

LAMB AND GOAT MEAT

Boiled goat

Fried lamb

Lamb chops

Lamb stir-fry

Navarin of lamb

Leg of lamb

Lamb skewers

Stew of lamb in curry sauce

POULTRY MEAT

Chicken flakes

Chicken tikka

Chicken dhania

Grilled chicken joints

Roast chicken joints

Chicken Cacciatore

Chicken Chasseur

Kentucky fried chicken

Chicken stir-fry

Whole roast turkey (min. 25 pax) Roast fillet of turkey

Reception Menus

FISH AND SEAFOOD

Calamaris in garlic

Baked Indian Ocean fish

Steamed Nile perch

Deep fried Victoria fillet

Fish Thermidor

Papillotte of fish fillet with aromates

Baked Nile perch in lemon sauce

Baked lake fish in coconut sauce

SAUCES

BBQ-sauce (beef, lamb, pork, poultry)

Gravy (beef, lamb, pork, poultry)

Pepper sauce (beef)

Red wine sauce (beef)

Mint sauce (lamb)

Rosemary sauce (lamb, chicken)

Onion gravy (beef, pork)

Musterd sauce (lamb, pork)

Caramelized orange sauce (chicken, turkey)

Classic tomato sauce (meat loaf)

Sweet and sour sauce (all grilled meat)

Saffron sauce (fish)

Lemon butter sauce (fish)

White wine and lemon butter sauce (fish)

Dugléré (fish)

Fine herbes sauce (fish)

Coconut sauce (fish)

Curry sauce (all)

Reception Menus

Other Starches

POTATOES

Sautéed potatoes

Roasted potatoes

Mashed potatoes

Baked new potatoes

Baked potatoes

Maxim potatoes

Colombine potatoes

Mousseline potatoes

Gratin dauphinois

Parsley potatoes

Lyonnaise potatoes

Stuffed potatoes with herbs

RICE

Pilau rice

Tomato rice

Coconut rice

Onion rice

Saffron rice

Mushroom rice

Pishori rice

Steamed rice

Vegetable fried rice

PASTAS

Soba noodles

Penne pasta gratin

Pasta Marinara

Pasta Carbonara

Spaghetti Napolitana

CHAPATI

Garlic chapati

Spinach chapati

Lemon chapati

White chapati

Cinnamon chapati

Brown chapati

OTHERS

Irio (with red beans)

Red bean casserole

Sweet potatoes

Stewed matoke

Matoke in tomato sauce

Mokimo (with green peas)

Ugali

Matoke in coconut sauce

Mokimo wa njahi

Reception Menus

Other Vegetarian Options

Whole Roasted Butternut Squash (v)

Filled with Christmas Spiced Cous Cous & Ricotta

Melty Mushroom & Spinach Wellington (v)

Tikka Paneer with Spicy Tandoori Sauce (v)

Served with a Side of Grilled Cauliflower Salad & Chappati

Dahl Makhani with Naan Bread (v)

A Classic Indian Dahl Curry in a Tomato Butter Sauce

Served with a Side of Assorted Condiments

Ginger Teriyaki Tofu Stir Fry (v)

With Broccoli & Sugar Snaps, Bok Choy, Coriander & Sprouts

Served with a Side of Egg Fried Rice

Vegetable Casserole (v)

Served with a Side of Assorted Condiments & Lemon/Pea Pilaff Rice

Stewed lentil

Vichy carrots

Glazed carrots

Grilled aubergine

Grilled vegetables

Spinach and kunde

Split lentil casserole

Steamed vegetables

Trio of vegetables

Yellow lentil curry

Vegetable lasagne

Vegetable casserole

Vegetables stir-fry

Buttered French beans

Aubergine and pea curry

Vegetable pizza

Mixed sautéed vegetables

Vegetable Moussaka

Leek in cream sauce

Vegetable pizza

Kunde, terere and managu

Cream spinach and sukuma wiki

Cauliflower and broccoli in Mornay sauce

Stuffed tomatoes with Mozzarella

Reception Menus

Desserts

Served with Tea & Coffee

Cheese Board with Assorted Bread, Grapes, Olives, Pickles & Jams

Croissant Bread & Butter Pudding With Rum n' Raisin Ice Cream

Profiterole Tower with Spun Sugar With Crème Anglaise

Christmas Pudding Mascarpone Brandy or Brandy Butter

Orange Flavored Pancakes With Fruit Coulli/Chocolate Sauce & Ice Cream

Mulled Wine & Orange Cheese Cake

Mulled Red Wine Jelly

Classic Christmas Mince Pies with Brandy Butter

Devilishly Delicious Chocolate Cupcakes

Espresso Panna Cotta with Cinnamon Brittle

Assorted Ice Creams & Sorbets

Croissant Bread & Butter Pudding with Vanilla Ice Cream

Profiterole Tower with Spun Sugar with Crème Anglaise

Caramel Chocolate Cheese Cake with Toasted Macadamia Nuts

Mango & Vanilla Bean Panna Cotta with a White Chocolate Sorbet

Chocolate Coupe with Coffee Nib Mousse with Mascarpone & Hazelnut Crumble

Carrot cake

Crème caramel

Chocolate pyramid cake

Meringue cake

Warm banana pie

Passion mousse

Coconut tart

Fruit tartlets

Crème brûlée

Black Forest cake

Peach cheese cake

Profiteroles

Fruit mousse gâteau

Mango bavaois

Cinnamon cheese cake

Sacher tart

Tia Maria gateau

Chocolate brownie

Tropical fruit strudel

Strawberry mousse

Chocolate mousse

Exotic carved fruit plate

Fruit tartlets

Fresh tropical fruit salad

White chocolate truffle cake

Chocolate and ginger pudding