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Packages at Silverstar available 23 November – 16 December 2022 only

Package prices from R525 ex vat per person

Including up-market themed décor with designer tables, venue ambient lighting and sound, DJ, welcome drink, and buffet menu at Silverstar over the period 23 November – 16 December 2022 only.

Glamorous theme packages:	23 November – 16 December 2022
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Brunch and dinner options available for all events on the above dates

Accommodation Rate

R 1 395 per room incl vat - Standard room - Bed & Breakfast

Peak : Thursday, Friday and Saturday dinner package prices:

200-280 guests

Number of guests	Price ex vat pp (Gold menu)	Price incl vat pp (Gold menu)	Platinum menu Vat incl	Black menu Vat incl	Premium menu Vat incl
200-219	R630	R724	R754	R823	R904
220-239	R605	R695	R725	R794	R875
240-259	R585	R672	R702	R771	R852
260-280	R570	R655	R685	R754	R835

Peak : Minimum number requirements: 200 guests / Maximum Capacity : 280 guests

Off-Peak : Sunday-Wednesday dinner package prices:

Packages applicable to brunches on any day of the week.

140-280 guests

Number of guests	Price ex vat pp (Gold menu)	Price incl vat pp (Gold menu)	Platinum menu Vat incl	Black menu Vat incl	Premium menu Vat incl
140-169	R660	R759	R789	R858	R939
170-199	R615	R707	R737	R806	R887
200-209	R565	R649	R679	R748	R819
220-229	R550	R632	R661	R730	R812
240-249	R540	R621	R651	R715	R801
260-269	R525	R603	R633	R702	R783

Minimum number requirements: 140 guests / Maximum Capacity : 280 guests

The above packages include:

- **A pre-set package including the décor, AV, DJ and menu as specified.**
- **Décor as specified provided by SA Event Décor (No other décor supplier may be used)**
- **Audio visual by MJ Event Gear (No other audio-visual supplier may be used)**
- **(No parts of the package may be removed/ credited)**
- Décor colour scheme of white, crystal and glass
- Brunch events: Venue hire from 09h00-13h00
- Dinner events: Venue hire from 18h00-24h00 (client access from 16h30)
- Welcome drink on arrival
- 1 waiter per table of 12 guests
- Buffet menu (see options on different menus available)
- AV – LED Parcans for stage and venue and a PA System with microphones
- Podium
- 8 cocktail tables with themed décor on arrival
- Themed photo area and entrance décor
- Stage with themed background and crystal plinths
- Canopy of fairy lights across the ceiling of the venue, with 3m chandelier features
- Wall draping in a double fabric (black and beaded organza)
- Dance floor
- Based on maximum capacity the following tables will be in the venue:
 - 12 round glass tables, 6 of which will have giant lit trees as centrepieces, seating 10 people per table
 - 14 rectangular glass tables seating 12 people per table
- Stretch cloths and under-lighting of tables
- Combination of clear tiffany and clear phoenix chairs with white cushions
- Base plates
- Napkins
- Centrepieces
- Candles and votives
- Table numbers
- 2 easels (excluding printing)
- Décor setup
- R10 per person donation to OneWingz of Change Charity

Package notes:

- A minimum charge of 200 guests is payable over peak event dates.
- A minimum charge of 140 guests is payable over off-peak dates.

The above packages exclude:

- Bar account
- Staff gratuity
- Entertainment other than a DJ
- Overtime of R3000 per hour for every hour (or part thereof) after 24h00
- Additional audio-visual or decor requirements
- Accommodation

- Flowers (although the tables will have complete centrepieces)
- Printing of stationery
- Full-day venue hire. (Access is from 16h30 for events that start at 18h00) To book the venue for the full day for setup purposes a R20000 (Excluding vat) venue hire will apply

Booking process:

Please mail your enquiry to info@yearendfunctions.co.za

You will be sent a formal quote as well as the detailed contracts for the event (one for the venue and one for décor). After placing your booking, you will be given 72 hours to send your signed contracts and payment of a 50% non-refundable deposit.

The balance of payment will be due 30 days prior to the event, from which time the cancellation fee of 100% will apply.

Summary of terms and conditions (contract with complete terms will be sent you with your quotation):

- Yearendfunctions.co.za events are based on a package of specific items including décor, audiovisual, DJ, welcome drink and menu. No changes to the elements of these packages are permitted. Should any of the items not be required, no credit will be issued. Changes to the floorplan or décor are not permitted. No other décor or audio-visual companies may be used.
- As the packages are only valid on specific dates, no postponements can be made.
- Once a booking is requested by the client, the signed contract as well as a 50% deposit must be paid within 72 hours to secure the booking. If not received, the booking will be released.
- The 50% deposit is non-refundable.
- Final numbers and final payment are due 30 days prior to the event date.
- Function sheet / bar and wine requirements must be sent 14 days prior to the event
- Package prices are based on 12 people per table. A floorplan will be provided to you. Should you require less people per table a surcharge will be quoted.
- In accordance with hotel custom, a 10% optional gratuity may be paid by the client on the day of the event at the client's discretion.
- Event duration is from 18h00-2400 for dinner events, and 09h00-13h00 for brunch events
- For dinner events where the client wants access to the venue for the full day (or earlier than 16h30), a R20 000 (ex vat) venue hire will apply
- For dinner events all music must be turned down to background music from 24h00
- Events that exceed 24h00 will be subject to a venue hire of R3000 per hour that needs to be paid on the day of the event
- Drinks and extras are to be settled in full on the day of the event
- The client will be responsible for all loses and damages incurred. A R5000 refundable damages charge will be added to the final invoice.

(PLEASE REFER TO THE FULL TERMS AND CONDITIONS DOCUMENT THAT WILL BE MAILED TO YOU WITH YOUR QUOTATION)

Menu options

Gold Package Buffet

- 1 x Cold Selection
- 1 x Beef, Lamb & Pork Selection
- 1 x Chicken & Fish
- 1 x Vegetarian Selection
- 1 x Starch Selection
- 1 x Vegetables Selection
- 2 x Dessert Selection

Platinum Package Buffet

- 2 x Cold Selection
- 2 x Beef, Lamb & Pork Selection
- 2 x Chicken & Fish
- 1 x Vegetarian Selection
- 2 x Starch Selection
- 2 x Vegetables Selection
- 3 x Dessert Selection

Black Package Buffet

- 3 x Cold Selection
- 3 x Beef, Lamb & Pork Selection
- 2 x Chicken & Fish
- 1 x Vegetarian Selection
- 2 x Starch Selection
- 3 x Vegetables Selection
- 4 x Dessert Selection

Premium Package Buffet

- 4 x Cold Selection
- 4 x Beef, Lamb & Pork Selection
- 2 x Chicken & Fish
- 2 x Vegetarian Selection
- 3 x Starch Selection
- 4 x Vegetables Selection
- 5 x Dessert Selection



All main meals are accompanied by
Selection of soft bread rolls, grissini sticks, herb slice and farm fresh butter.

Cold Selection

- Build your own salad with various toppings and dressings
- Traditional potato salad with gherkin and chopped parsley
- Sweet and sour beetroot salad with spring onions
- Mauritian three bean salad
- Cabbage and carrot slaw with mayonnaise
- Mediterranean pasta salad with olives and parmesan shavings
- Grilled chicken with pesto, pasta, and parmesan shavings
- Artichokes, marinated mushrooms, and goat's cheese
- Flaked tuna pasta salad
- Vegetarian style antipasto platter
- Sunshine salad bowl - Rocket, baby greens and blue cheese salad
- The butcher's cold meat platter (no pork) with - Pickles and mustards
- Grilled calamari salad with pineapple and fresh coriander
- Cajun-chicken and Peppadew salad
- Smoked salmon platters with traditional condiments
- Balsamic and thyme marinated mushroom salad with fresh Rocket leaves
- Cape Malay-style pickled fish

Beef, Pork & Lamb Selection

- Beef stroganoff simmered in paprika cream sauce
- Beef casserole and root vegetables
- Sirloin steak smothered with peppered mushroom gravy
- Teriyaki marinated beef strips with egg noodles
- Slow cooked sliced lamb shank stew with baby onions, fresh herbs
- Grilled lamb cutlets with pesto jus
- Lamb Rogan Josh
- Lamb biryani and dhal
- Braised oxtail with red onions and kidney beans
- Stewed ox tripe
- BBQ grilled Minute Sirloin Steaks
- Peri Peri Beef Short Ribs
- Cajun Spiced Pork Rashers
- Beef boerewors

Chicken & Fish

- Butter chicken curry simmered in a saffron cream sauce
- Chicken biryani served with dhal
- Chicken breast served in a creamy mushroom sauce
- Roasted chicken with Lemon & herb sauce
- Thai Green chicken curry simmered in creamy coconut sauce
- Soya and ginger marinated stir fried chicken strips served with egg noodles and toasted coconut shavings
- Mixed seafood gumbo
- Pan fried hake fillets with a creamy leek sauce
- Grilled line fish with a lemon butter sauce
- Sesame seed crusted line fish with lemon coriander pesto
- Traditional village bred chicken casserole

Vegetarian Selection

- Potato gnocchi with roasted baby marrow, peppers and an Arrabbiata sauce
- Butternut & feta ravioli in a Napoli sauce
- Butter bean and potato casserole Curry
- Mediterranean cannelloni in creamy tomato sauce
- Vegetable Jalfrezi
- Soya sausage and bean ragout
- Moroccan-spiced couscous tossed with chunky roasted vegetables
- Pumpkin curry with chickpeas
- Spicy root vegetable & lentil curry
- Sugar beans & potato Curry
- Vegetable Lasagne

Starch Selection

- Plain white Rice
- Spicy Savoury Rice
- Roasted Potato wedges
- Creamy white Samp
- Creamy Garlic Potato Bake
- Lemon & Herb Baby Potato
- Sweet Corn Steamed Bread
- Traditional Pap

Vegetable Selection

- Honey Glazed Roasted Butternut
- Buttery Cajun Spiced Corn on the Cob
- Creamy Garlic Cauliflower au Gratin
- Creamed Spinach
- Sautéed green beans & red onion
- Cumin flavoured Braised Cabbage & carrot
- Mixed Steamed Vegetables
- Cinnamon Gem Squash

Carvery Selection

- Rosemary Beef Sirloin
- Turkey Roll (Subject to Availability)
- Pineapple Glazed Gammon
- Honey Glazed Pork Belly

Dessert Selection

- Tropical fruit salad
- Traditional Malva pudding served with warm vanilla custard
- Vanilla flavoured Crème Brûlée
- Pastry chef's cheesecake of the day
- Dark Chocolate brownie topped with orange flavoured cream fraiche
- Selection of ice-creams
- Selection of seasonal sliced fruit and fruit coulis
- Selection of pastry chef's mini cakes
- Lemon meringue tartlets
- Mini Portuguese tart
- Duo of chocolate mousse
- Mini fruit tartlets
- Red velvet Swiss roll
- Selection of local Cheeses and condiments