

# Yearendfunctions.co.za

## Packages at Misty Hills available for 1 November – 22 December 2022 only

### These prices apply to all three themes over this period

Package prices from R662 ex vat per person

Including up-market themed décor with designer tables, venue ambient lighting and sound, DJ, welcome drink, and buffet menu at Misty Hills over the period 1 November – 22 December 2022 only.

Themed event - week one: Night of The Stars / Oscars :	1-5 November 2022
Themed event - week two: Winter Wonderland :	8-12 November 2022
Glamorous theme packages:	15 November – 22 December 2022
Brunch and dinner options available for all events on the above dates	

### Accommodation Rate

R 1 456 per single room incl vat - deluxe room - Bed & Breakfast

R 912 per person (max 2) sharing a room incl vat – deluxe room – Bed & Breakfast

R 2 120 per single room incl vat – executive suite - Bed & Breakfast

R 1 328 per person (max 2) sharing a room incl vat – executive suite – Bed & Breakfast

### Peak : Thursday, Friday, and Saturday dinner package prices:

#### 250-400 guests

Peak : Minimum number requirements: 250 guests / Maximum Capacity : 400 guests

Number of guests	Price ex vat pp (Deluxe menu)	Price incl vat pp (Deluxe menu)		Classic menu Vat incl	Royal menu Vat incl
250-274	R824	R948		R988	R1000
275-299	R804	R925		R965	R1000
300-324	R787	R906		R946	R970
325-349	R776	R892		R932	R956
350-374	R748	R861		R901	R939
375 – 400	R735	R846		R886	R921

### Off-Peak : Sunday-Wednesday dinner package prices:

Off-peak rates are applicable to brunches on any day of the week.

#### 200-400 guests

Minimum number requirements: 200 guests / Maximum Capacity : 400 guests

Number of guests	Price ex vat pp (Deluxe menu)	Price incl vat pp (Deluxe menu)		Classic menu Vat incl	Royal menu Vat incl
200-224	R815	R938		R975	R1000
225-249	R790	R909		R949	R984
250-274	R760	R874		R914	R949
275-299	R745	R857		R897	R932
300-324	R720	R828		R868	R903
325-349	R710	R817		R857	R892
350-374	R700	R805		R845	R880
375-400	R690	R794		R834	R869

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
- Welcome drink on arrival
- Tea and coffee after dinner
- 1 waiter per table of 12 guests
- Buffet menu (see options on different menus available)
- AV including LED Parcans for stage and venue and a PA System with microphone
- Podium
- 8 cocktail tables with themed décor on arrival
- Themed photo area and entrance décor
- 4.8 x 3.6m stage with themed background
- Canopy of fairy lights across the ceiling of the venue
- Wall draping with exclusive detail
- White High Gloss tables in rectangular and square seating 12 people per table
- Under-lighting of the tables
- White phoenix chairs with cushions
- 5x5m black and white dance floor
- Base plates
- Napkins
- Centrepieces
- Candles and votives
- Table numbers
- 2 easels (excluding printing)
- Décor setup
- R10 per person donation to OneWingz of Change Charity

Themed Events: For Nights of the Stars / Winter Wonderland please refer to the presentation for detail of the additional décor included for the theming.

### **Package notes:**

- A minimum charge of 250 guests is payable over peak event dates.
- A minimum charge of 200 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](mailto: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.
- Pre-payment of a R100 drinks estimate is to be paid in advance. The difference is to be settled on the day of the event
- 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 than 10 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:**

#### **Welcome Drink applicable to all menus:**

Gin Cocktail in flute with Rosemary

#### **Deluxe menu**

Selection of -

Knotted rolls, cheese buns, herbed bread, and grissini sticks

#### **COLD SELECTION**

Tossed garden salad

Moroccan vegetable salad

Springbok carpaccio with coriander pesto

#### **MAIN COURSE**

Pepper – rubbed strip loin with garlic and shallot gravy

Roast chicken, topped with wild mushroom crème

Baked line fish with plum tomato and caper butter

Black bean and tomato penne

Seasonal vegetables

Garlic new potato

Steamed rice

#### **DESSERTS**

Bread and butter pudding with vanilla custard

Chocolate brownie slices

Honey cheesecake

Tropical fruit skewers

Tea & Filter Coffee

#### **Classic menu**

Selection of -

knotted rolls, cheese buns, herbed bread, and grissini sticks

Herb butter, sun-dried tomato butter, chilli and lime butter

## **COLD SELECTION**

Tossed garden salad  
Charred pear and almond  
Springbok carpaccio rolled on grissini with coriander pesto  
Pickled roll mops with lemon aioli

## **MAIN COURSE**

Kudu loin with cranberry and balsamic jus  
Pepper rubbed strip loin with garlic and shallot gravy  
Chicken parmesan with chive cream  
Farmed seabass with caper and pearl onion  
Vegetable biryani  
Fettuccini, accompanied with portobello mushrooms, pesto & parmesan  
Seasonal baby vegetables  
Garlic new potato  
Millie rice

## **DESSERTS**

Almond and cherry pudding with lime custard  
Tiramisu slices  
Vanilla cream puffs  
Eaton mess  
Skewered fruit dressed in a trio of refreshing coulis

Tea & Filter Coffee

## **Royal menu**

### **STARTERS**

Freshly Baked Assorted Breadbasket with Homemade Butter  
Beetroot, Red Apple, and Watercress Salad  
Grilled Aubergine and Mint Bruschetta  
House Picked Fresh Garden Salad Accompanied by Scotch Eggs  
Roasted Pear with Walnut and Ginger Filling

### **MAIN COURSE**

Choose 3 of the following meat option to be served on your menu  
Pancetta and Citrus-Stuffed Roast Turkey  
Malay Mutton Bredie  
Cranberry and Sweet Chilli Glazed Gammon  
Slow Roasted Sirloin with Rosemary Jus  
Honey-Glazed Carrots and Roasted Asparagus  
Lemon-Parmesan Roasted Potatoes  
Aromatic Basmati Madeira Gravy  
Sizzled Sprouts with Roasted Almonds & Pomegranate

## **DESSERTS**

Black Forest Christmas Fool Pudding

Filled Brioche Centre Piece with Baked Camembert and Honeyed Figs

Apple Crumble

Classic English Minced Pie

Festive Trifle

Tea & Filter Coffee