

MISTY HILLS COUNTRY HOTEL, CONFERENCE CENTRE & SPA

All-Inclusive YEAR END FUNCTIONS

info@yearendfunctions.co.za

[071 688 6859](tel:0716886859)

2022



Year End
Functions

MISTY HILLS
COUNTRY HOTEL
CONFERENCE CENTRE & SPA



WHAT DO WE MEAN BY "ALL-INCLUSIVE"?

Each package includes the following:

- **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

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THEMES

We are offering 3 different themes from 1 November to 22 December 2022

EVENING WITH THE STARS

1 – 5 November 2022



WINTER WONDERLAND

8 – 12 November 2022



GLITZ & GLAMOUR

15 November – 22 December 2022



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EVENING WITH THE STARS

Enjoy a venue themed with Oscar stars!
Photo area with personality cut outs - Oscar Themed Backdrops -
Oscar Themed Table Décor - Stars hanging from the ceiling - Fairy Light Roof - All included!



This theme will also be set on designer white tables with white phoenix chairs



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WINTER WONDERLAND

Imagine dining under a canopy of fairy lights, with exquisite glass tables and glamorous decor. Hundreds of candles, atmospheric lighting, and other magnificent features. Enjoy delicious cuisine and top-class service with a DJ creating the mood.



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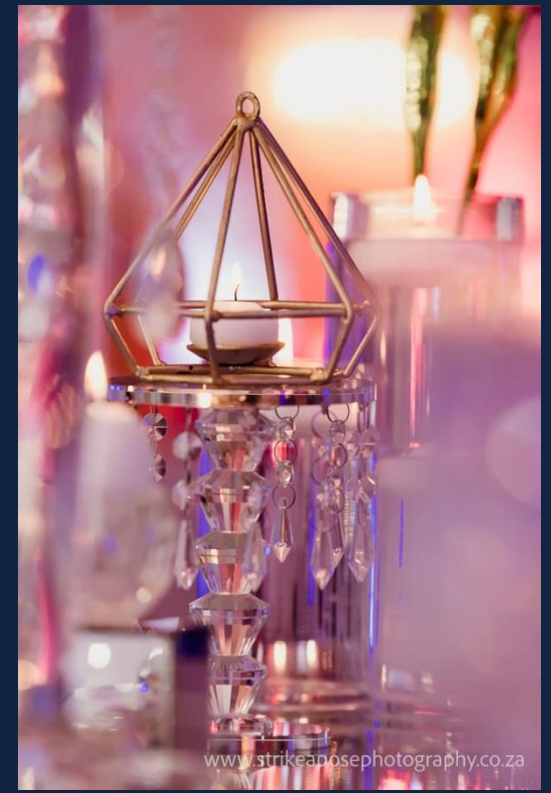
GLITZ & GLAMOUR

Glamorous white high-gloss tables in rectangular and square with designer table bases will fill the venue. The centerpieces will be a mix of crystal and silver candelabras, candle sticks and stands. They will be surrounded by candles in votives. Silver candelabra with crystal detail and oil burners.



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www.strikeaposephotography.co.za



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MENUS

DELUXE MENU

WELCOME DRINK

Gin Cocktail in flute with Rosemary

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

WELCOME DRINK

Gin Cocktail in flute with Rosemary

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

WELCOME DRINK

Gin Cocktail in flute with Rosemary

COLD SELECTION

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

PRICING

We will transform a venue into a magical setting at a fraction of the cost.

PEAK DAYS

(THURSDAY – SATURDAY) (MIN 250)

DELUXE MENU

250 - 274 - R 948 per person
275 - 299 - R 925 per person
300 - 324 - R 906 per person
325 - 349 - R 892 per person
350 - 374 - R 861 per person
375 - 400 - R 846 per person

CLASSIC MENU

250 - 274 - R 988 per person
275 - 299 - R 965 per person
300 - 324 - R 946 per person
325 - 349 - R 932 per person
350 - 374 - R 901 per person
375 - 400 - R 886 per person

ROYAL MENU

250 - 274 - R 1000 per person
275 - 299 - R 1000 per person
300 - 324 - R 970 per person
325 - 349 - R 956 per person
350 - 374 - R 939 per person
375 - 400 - R 921 per person

OFF-PEAK DAYS

(SUNDAY – WEDNESDAY) (MIN 200)

DELUXE MENU

200 - 224 - R 938 per person
225 - 249 - R 909 per person
250 - 274 - R 874 per person
275 - 299 - R 857 per person
300 - 324 - R 828 per person
325 - 349 - R 817 per person
350 - 374 - R 805 per person
375 - 400 - R 794 per person

CLASSIC MENU

200 - 224 - R 975 per person
225 - 249 - R 949 per person
250 - 274 - R 914 per person
275 - 299 - R 897 per person
300 - 324 - R 868 per person
325 - 349 - R 857 per person
350 - 374 - R 845 per person
375 - 400 - R 834 per person

ROYAL MENU

200 - 224 - R 1000 per person
225 - 249 - R 984 per person
250 - 274 - R 949 per person
275 - 299 - R 932 per person
300 - 324 - R 903 per person
325 - 349 - R 892 per person
350 - 374 - R 880 per person
375 - 400 - R 869 per person

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CONTACT US

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In collaboration with

Year End

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