

MOUNT AMANZI

SHAREHOLDER NEWSLETTER DECEMBER 2018



Mount Amanzi

Dear Shareholder

The year is rapidly coming to an end as we prepare to enter into the Festive Season and pause to reflect upon the wonderful time we have had at Mount Amanzi during 2018. Waking up to the surrounding Magalies Mountains, listening to the Fish Eagles cry, enjoying picnics alongside the Crocodile River and creating everlasting memories with loved ones are just a few things that make Mount Amanzi so special. While you are picturing everything special about your stay with us, allow us to inform you of the latest and greatest news and happenings at your home-away-from-home.

Updates and Upgrades at Your Home-Away-From-Home

We are always busy improving facilities, programmes and any areas we are able to, to provide you and your loved ones only the best experience with us.

During the course of the second half of the year we have replaced the volleyball court sand with Silica sand to make your games much more pleasant and allow for a more beach party feeling during our peak season activities.

Guests have already noticed the change and have given it their "stamp" of approval.

From one net to another...

We are happy to inform you that the soccer nets have been replaced, which we believe our soccer enthusiasts will appreciate when participating in our "tournaments". Any potential Messi's, Ronaldo's or Pele's amongst our shareholders? We look forward to challenging you on the fields.

Staying with entertainment areas at the Resort...

Besides the already established training course that offers exercise challenges all around Mount Amanzi, we are happy to announce the decision to build an obstacle course at the Lapa areas. This will offer guests hours of super fun and if any of our guests would like to hold fun family events or team building with their colleagues at another time, this area will be available to hire.

On the topic of our Lapas...

We have upgraded the Lapas with more seating areas and better braai facilities and lighting. This is the perfect area to host braais or potjie events with our shareholders and guests. This area is also available for our shareholders to rent for special occasions or milestone events.

If you make your way from the River and the Lapas to our Spa – be sure to make a booking; we always have specials on offer and something for everyone to enjoy. While you are there and learning all about the latest specials – you may hear all about some exciting developments. The Spa is set to expand, to offer guests a space to snack or lunch while unwinding. View our latest Specials and Packages at <https://spa.mountamanzi.co.za> to pre-book and avoid disappointment. Alternatively, contact spa@mountamanzi.co.za or 012 381 5400.

From the Main Reception Area to the rest of the Resort...

You may remember in the previous update in June that we were busy completing the pathways started in 2017.

The walkway is in its final stages. The last phase includes pathing the way from “Bergsig” to the Chapel. This will only improve your strolls through the beautiful gardens, towards the River, across the Resort and back again.

While on your stroll, you should make at least two stops; one at Pavilion Bar and two, at Old Kitchen Restaurant!

These areas also saw some welcome changes. The stack windows at the Pavilion Bar have been replaced with aluminium windows. This will give our guests a much better view of the pool and lounge area from the Bar. Oh and while we are on the topic of the bar... have you looked at our yummy cocktail menu yet? View our Menu here: www.mountamanzi.co.za/docs/Bar%20Menu.pdf



Speaking of yummy...

Be sure to check out the daily specials at Old Kitchen Restaurant. Don't miss out on the affordable and tasty meals on offer. There is something for the whole family to enjoy. And while you are test driving one of our delicious pizzas, pastas or our succulent Chicken Schnitzel you may notice some wonderful changes in this area. The canvases on the top floor of the Restaurant have been replaced with aluminium windows, making the area cosier on colder evenings and allowing for a beautiful view of the Magalies Mountains. This view is especially quite the sight to see at night – when enjoying something delicious with the family, or spending some quality time with your better half.

From the Entertainment Areas to the home-away-from-home units...

It is part of the Mount “Amazing” Team's philosophy that we do everything we can to ensure guests only have the best stays with us. This means that, where possible, we restore and always maintain the various areas all over the Resort. The chalets are no exception. We identified units that needed new microwaves and replaced with Defy 20L microwaves. In addition, some units received brand new KIC Fridges, new ironing boards and new brooms. Stainless steel bins were also placed in various units, as the need was identified. As part of our usual upgrade policy, new linen and bath towels were placed in the chalets. In total: 1500 bath towels, 140 single flat sheets, 140 single fitted sheets, 140 single covers, 100 queen covers and a 1000 pillowcases have been put into the units, ready for your next visit.

As always, we have many plans for the New Year but we don't like to spoil any surprises...

Don't forget to follow our Mount Amanzi and Memories @ Mount Amanzi Facebook pages for the latest info about your Mount “Amazing”



Awards and Accolades

RCI

We are pleased to remind you that Mount Amanzi retained Silver Crown status at this year's prestigious RCI OSCAS held in March 2018. Silver Crown Status is the second highest grading a Resort can attain; what a wonderful accomplishment.



TripAdvisor

Mount Amanzi was very excited this year to receive a Certificate of Excellence Award from TripAdvisor – thank you to all of our lovely fans and guests who reviewed our Resort and who hold it in such high esteem.



Lilizela

Mount Amanzi was named winner in the Lilizela North West Tourism Awards in the Self-Catering Shared Vacation Three-Star Category and got nominated for the Self-Catering Three-Star Resort of the Year, nationally. The Lilizela Awards recognise and reward tourism players and businesses who work passionately and with pride to ensure that South Africa's global destination competitiveness grows. Being recognised on a national level is a GREAT achievement; especially, if you think of how many well-known Resorts were competing for the coveted title. Congratulations to all the staff members at Mount Amanzi and a big thank you to our shareholders and guests who voted for us!



The Mount "Amazing" Experience

Whether it is to celebrate an occasion or keep our guests entertained, Mount Amanzi always has something happening – the whole year was jam-packed full of events and fun, especially on special days. Heritage Day certainly was a highlight for us! To celebrate Heritage Day we held a Braai and Potjie Competition. The competition started at 08:00 in the morning with contestants completing tasks to win ingredients for their dishes. This was so much fun and so well received that we will definitely continue with similar events in the future and will continue to make special days, special occasions when you visit us.

Please don't forget to let us know if you are celebrating something while with us! Who knows, you may even receive a surprise.



Traditional Milk Tart

Pastry Ingredients:

- 2 Cups Flour
- 1 Egg
- ½ Cup Sugar
- 2 Tsp. Baking Powder
- 125g Butter
- Pinch of Salt

Filling Ingredients:

- 4 ½ Cups Milk
- 2 ½ Tbsps. Cornflour
- 1 Cup Sugar
- 3 Eggs
- Pinch of Salt
- 2 ½ Tbsps. Flour
- 1 Tsp Vanilla Essence
- 1 Tbsp. Butter

Pastry Instructions:

- Mix the butter and sugar together
- Add the egg and beat till well-combined
- Add the flour, baking powder and salt until a stiff dough is formed
- Press the dough evenly into one or two round cake tins/pie dishes
- Bake at 180°C for 15 minutes or until the pastry is golden brown

Filling Instructions:

- Bring the milk to a boil
- Beat the eggs and mix the sugar, flour, cornflour and salt well together
- Pour the hot milk into the mixture and stir well
- Return the mixture to the stove
- Stir for 10-12 minutes on medium heat until the mixture thickens
- Mix in the butter and vanilla essence
- Pour the mixture into the cooked pastry shell
- Sprinkle over some cinnamon
- Leave to cool before serving

Recipe adapted from: <http://justeasyrecipes.co.za/2009/08/27/milk-tart/>

Sad Goodbyes and Happy Hellos

After 18 years of working at Mount Amanzi, we said a fond farewell to Martie McSherry from our Reservations Department. We would like to take this opportunity with our shareholders to thank Martie for 18 amazing years of great service and commitment. She will be greatly missed and we are grateful to have had so many great years with her.

We would like to welcome our new Entertainment Coordinators, Matthew Hartwig and JR Briel. They have brought in much energy and creativity to the Resort and are certainly keeping the teenagers and younger children busy during their visits. We would also like to welcome Liesel Killian, our new Event's Marketer. She has been planning up a storm in the Conference Department. She will be the go to woman for any queries with regards to weddings, conferences, team building and any tailor-made packages.

We also had the privilege of welcoming a new Spa Therapist; Lebo who is well trained and ready to make your stay as relaxed as possible and ensure that you enjoy the pampering you deserve.



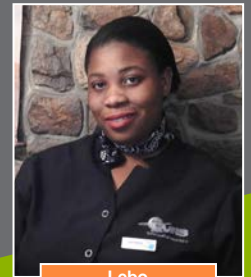
Matthew



JR



Liesel



Lebo

For Spa Bookings/Enquiries:
spa@mountamanzi.co.za | 012 381 5400

African Blessings Cause For Paws Drive

Did you know that Mount Amanzi collected **R10 013.85** for the African Blessings Cause for Paws Drive? The proceeds of which helped feed doggies and kitties from underprivileged circumstances, provided community animals with de-wormer and the like, and provided animals that were freezing in the winter months with blankies.

Through all the guests' support of our car washes (Reservation and Reception's initiative), second hand goodies sales (Management and Finance's initiative), hand massages and raffle sales for a hamper (Entertainment, Spa and Mini-Market Team's initiatives), scratch card sales (Event's, Marketing's and Old Kitchen's initiatives), choir/musical performances (Housekeeping's initiative), handmade craft sales (Maintenance's initiative), and bake sales (Garden Staff's initiative) – we were able to assist the African Blessings campaign.

For more info about African Blessings and all the wonderful things they do, please visit:

www.africanblessings.co.za

African Blessings
"faith and love through action"



In need of a pamper session?

Mount Amanzi Spa is all about creating a wonderful spa experience for you; a space where you can enjoy the little things, pause, reflect and retreat into a state of relaxation. Whether you need some me-time to spoil yourself, quality time with your better half, or a treat with your teen, the Team are ready to pamper and treat you.

Be sure to visit: spa.mountamanzi.co.za



Memorable Occasions

Want to host a special event like an anniversary party, 60th birthday, or family reunion? Or want to make your special place, even more special by having a family wedding at Mount Amanzi? Our Team of Experts have you covered.

Be sure to visit...
events.mountamanzi.co.za / weddings.mountamanzi.co.za

For Events Bookings/Enquiries:
events@mountamanzi.co.za | 012 381 5400
For Wedding Bookings/Enquiries:
weddings@mountamanzi.co.za | 012 381 5400

Important Notices

ANNUAL CLOSURE NOTICE LET THE COUNTDOWN TO THE HOLIDAYS BEGIN! Please note that VRS Head Office will be taking a break from 17 December 2018 to 03 January 2019. We will return for business as usual on Friday, 04 January 2019.

Levy Payments

Levies must be paid in terms of the Use Agreement and no occupation or usage of any form is allowable until the levies have been paid. This applies to usage, spacebanking, renting etc. of the timeshare week. For alternative payment arrangements, please contact the Levy Department at levies@mountamanzi.co.za

Checking-In Procedures

In the interest of safety, security and ensuring that only confirmed guests are allowed access to the Resort, you will be required to produce both the Reservation Confirmation / Guest Certificate and your ID, and also to complete the Indemnity Form when checking into the Resort.

Guest Certificates

In the event that you are allowing a guest to occupy your timeshare week, the guest must be in possession of a valid Guest Certificate, which is obtainable from Head Office prior to the guest's arrival.

Spacebanking and Rentals

Please note that a request for spacebanking or rental must be submitted a minimum of five months prior to the occupation date, to enable us to process them. Please contact us at: 012 381 5400 or levies@mountamanzi.co.za.

Occupation Dates

Please note that Resort Calendars are linked to school holidays, and it is therefore vital that you check the annual calendar to ensure that you occupy the correct week. Please refer to the 2019 calendar available on the following link:

<https://www.vrs.co.za/docs/2019/calendar/MountAmanziCalendar2019.pdf>

Communication

To enable us to communicate effectively, please ensure that you keep us updated regarding your current contact details, and most importantly, your email address.

Day Visitor's Fee

The board has revised the day visitor's fee for members as well as visitors of guests.

Member

The registered individual timeshare member who visits the Resort outside of his week of timeshare has access free of charge and a maximum of 4 guests may accompany the member onto the premises. The fee for adults is R50.00 pp. R25.00 for pensioners and R25.00 per child under 12. In return the guests will receive a meal voucher to the value of the fee paid. This meal voucher may be redeemed at the Old Kitchen Restaurant. Terms and Conditions apply.

Visitors

Visitors to guests residing on the Resort in their week of timeshare pay R150.00 per adult, R50.00 per pensioner and R50.00 per child under 12. The amount of visitors are determined on the amount of beds per unit visiting. In return the guests will receive a meal voucher to the value of the fee paid. This meal voucher may be redeemed at the Old Kitchen Restaurant. Terms and Conditions apply.

Flexi Week Timeshare Owners

Flexi week timeshare owners are reminded that the booking of their week has to be done timeously in order to avoid disappointment. At the same reference is made to the use agreement whereby a flexi week is describe as a full week commencing on a Friday and ending on a Friday. Flexi week bookings will therefore only be made as a full week bookings going forward in 2018. This will enable all flexi week owners to reap the benefit of their 7 days holiday within the predetermined flexi period as set out in the use agreement.

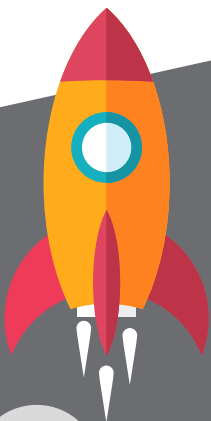
Instruction Letters.

Please complete and submit your Instruction Letter to notify us that you'll be occupying your week or if you'd like to update your personal information.

<https://www.vrs.co.za/docs/2019/instruction/MountAmanziInstructionLetter-2019.pdf>

VRS Website

Be sure to take a look at our website with a dedicated owner's page for our Valued Shareholders where you can download Calendars, Instruction Letters and Use Agreements.



VRS Options Has Launched!

We've secured you a multitude of exchange destinations through some of our partners to give you more holiday options. Visit www.vrs.co.za, click on **Resort Shareholders** and select **VRS Options** Info to find out more.



Your Resort Story

We received the following lovely photographs from one of our shareholders, Bennie van Heerden. These photos were taken in August 2018. Thank you so much for sharing them with us.

Please don't forget to share your best Mount Amanzi photos with us! We love hearing from you and featuring our shareholders on Facebook and in our newsletters.

Email yourresortstory@oaks.co.za.



Photographer: *Bennie van Heerden*



December Fun!

If you are joining us this **Festive Season** – boy, are you in for a treat! From **Spa Specials**, to **Restaurant Specials**, to **Christmas Meals**, to **New Year's Celebrations**. We've got it all planned for your enjoyment. View all our Festive Season Plans Here: <https://www.mountamanzi.co.za/facilities-onsite.php>.



Rhino Coin (RNC) is a new cryptocurrency built on the Ethereum blockchain and issued against legally obtained, blood free rhinoceros horn.



Rhino Coin, a cryptocurrency with a conscience, defined to conserve our rhino.

You can become a guardian of the rhino and benefit from it in more ways than you can imagine!

www.rhinocoin.com | **CORNUEX** | www.cornuex.com

Make a difference and stand a chance to *WIN a tropical-style getaway for two, for nine nights!* Go to goo.gl/fe1bby to find out more

As we say goodbye...

Another wonderful year is coming to an end and we would like to thank you for all the amazing memories you made with us in 2018. We look forward to what the New Year holds and to making your stay with us, as special as always. As a parting thought, we leave you with this: **“Approach the New Year with resolve to find the opportunities hidden in each new day.”**

Season's Greetings,

Marjorie Forssman

VRS Managing Director



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Contact VRS
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e: propertyadmin@oaks.co.za

