

MONATENG SAFARI LODGE

SHAREHOLDER
NEWSLETTER
DECEMBER 2018

Dear Valued Shareholder

Another year of beautiful sunsets, breath-taking views from the deck at the Restaurant and sitting at your Chalet with the family and hearing the sounds of the bushveld; like the calls of the Grey Go-Away-Bird is coming to an end. What a fantastic year it has been! May the Festive Season ahead bring you much relaxation and refreshment for the upcoming New Year! But before then allow us the opportunity to update you with the latest news and happenings at Monateng.

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

Jumping straight into the units where we know your heart lies...

Our units have received some love and attention. In our Bush Units the curtains have been replaced allowing for a new and more modern look in the rooms. The new curtains allow more natural light in without compromising your privacy and also allow for more space in the bedrooms where there are bay windows.

In the Valley Units, we have upgraded all the wrought iron furniture. In addition, new colourful cushions have replaced the existing ones. These new foam cushions provide you with the ultimate comfortability and bring some wonderful colour to the units. We have also added some scatter cushions to our couches to create a more homey feeling.



MONATENG SAFARI LODGE

If you back-track and make your way from your unit to the rest of the Resort you may also see some welcome changes...

As you make your way through the familiar Resort Entrance (with your belly filled with check-in treats), you will see the familiar sight of our Super Tube at the Caravan Park. The Super Tube was refurbished and operational by the end of September, to bring even more fun times and joy to guests.

- Refurbished Super Tube -

- New Wrought Iron Furniture -

Then, while you take the familiar drive up to the main buildings and Chalets, you may see flashes of colour, as well as other super additions along the way...

We have added in some more colours to the Resort by adding new indigenous plants to our gardens – now there is a whole array of green hues scattered around the beautiful grounds. Let us know what you think!

- New Monateng Gardens -



- New Le Fera Menus -



From the Gardens to the Entertainment Areas

We love receiving input and suggestions from our owners and guests and where possible, implementing them. We are so pleased to announce that we could implement two such suggestions during the second half of the year. Firstly, due to popular demand we have **added a dart board into the Bar**. Now, guests can see whose arrows bounce out of bullseye when visiting Le Fera for a cold one. And secondly, we **moved one of the pool tables from the Games Room into the Bar to create more entertainment for the adults** at the Resort. Now it is ready for you to challenge the family and fellow guests to see who has got what it takes to be an "A" player...

Once victory has been secured and the hunger pangs kick in, be sure to grab something tasty to eat at Le Fera Restaurant. When checking out the Menu, you may note something brand new. **Yes, that's right! The Le Fera Menus have been redone.** Guests' favourites include our wood-fire pizzas or yummy burgers; although we have it on good authority that some of the other meals are also great contenders for the title of guest favourites. Be sure to stop by on your next visit!



- Fun at the Games Room -

- Some of the locals at Monateng Safari Lodge -



Awards and Accolades

RCI

We are pleased to remind you that Monateng Safari Lodge attained Gold Crown status at this year's prestigious RCI OSCAS held in March 2018. Gold Crown status is the highest grading a Resort can attain.

TRIPADVISOR

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

The Monateng Experiences

What an incredible year it has been! We decided to give a round-up of and feature some of the highlights of 2018:



It has been quite a busy year at Monateng and certainly a fine and rewarding one. We have had various activities planned for our guests but one particular event that stood out was our **"Cake Boss" event held at the Games Room**. The lovely staff at the Restaurant prepared fresh cupcakes and each person attending would get the chance to decorate their own cupcake.



During the peak seasons we take pleasure in hosting a jam-packed and exciting schedule of events to keep the children and adults entertained. On special days and special occasions each family or group checking-in receive a small **themed gift and card as a token of our appreciation**.



Love was in the air this year as we had guests' **celebrating their Honeymoon** at our Resort as well as a couple that **celebrated their Wedding Anniversary**. Congratulations to them both!



We love celebrating with our guests and shareholders and had the honour of being **part of the celebrations of Mr. De Villiers 70th birthday** recently and gifted him with a special card. Please don't forget to let us know if you are celebrating something special with us! We'd love to make your special stay, extra special.



Heritage Day was celebrated with a Strong Man Competition for all the men and young boys at the Resort. It was a tough one! But congratulations and a big well done to all those who participated.



The Restaurant started a new initiative voted the most popular by our youngest guests. **Pizza building!** At only R40 per child every Tuesday and Saturday youngsters can make their own pizza and eat it too. This has been such a great success!



Check-in days remain one of the biggest highlights for us because we get to welcome you to your home-away-from-home. On check-in days our **Guests Relations Officer welcomes the guests at the Resort Entrance**. Guests can then enjoy complimentary refreshments before proceeding to Reception. On special occasions and days, we also offer guests snacks, which consist of savoury platters, home-made pancakes and popcorn.



Special Treats for Our Guests -



- Fun Walk -

- Pizza Building -



After a number of

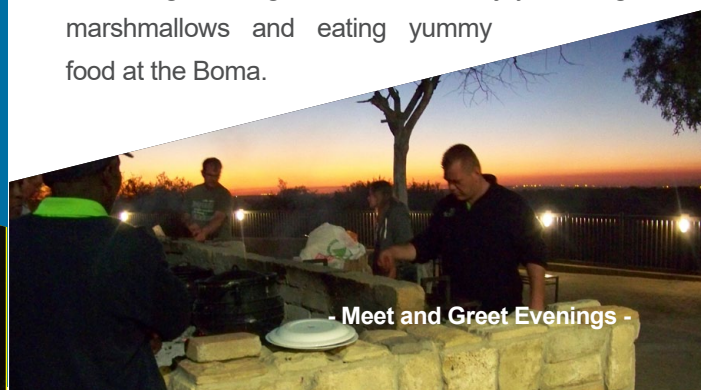
guests suggested that we start a **fun walk**, we decided to do exactly that! One of our awesome and knowledgeable staff members takes interested guests for a fun walk around the Resort and then offers tidbits of information about the plants, trees, animals or "goggos" met along the way. Guests absolutely love enjoying and experiencing the bushveld first-hand.



Our **Tuesday Meet and Greet evenings** were much enjoyed and continue to be a highlight of our shareholder's visits. In the evenings, we host a fun auction where secret gifts are wrapped and Monopoly money is used as the currency for guests to do their strategic bidding. We will continue to come up with ideas on how we can make your stay memorable and as always, we value your feedback and input. So let us know!



A final highlight we just have to mention is the **weekly Wednesday evening Mom's Night Off**; or as some guests fondly call it: "Ladies Night Out" or "Mom's Night Out". This remains as popular as ever; for only R95 per adult and R40 per child, dinner and entertainment is taken care of! While the adults indulge in a lovely meal and some wine, or other refreshing beverages, the children enjoy roasting marshmallows and eating yummy food at the Boma.



- Meet and Greet Evenings -



Have you heard about Rhino Coin, the new cryptocurrency with a conscience?

Rhino Coin is a cryptocurrency that is being hailed as “a creative mechanism to add value to rhino horn without actually trading physical horn”. It’s a cryptocurrency with a conscience, established to provide a sustainable source of income to help protect and conserve Rhino. Rhino Coin is Crypto-Conservation! Compared to other cryptocurrencies, the difference is that this currency is underpinned by real “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



Tell us all about it...

We love hearing all about your fantastic Monateng experiences, seeing your wonderful photos and watching awesome videos! We would love for you to share your Monateng adventures and moments with us. Simply email your favourite memories and photos to us at yourresortstory@oaks.co.za and we'll feature you in the next Newsletter and/or on Facebook!



Exciting News...

We have made the decision to start our very own Le Fera Spa. We are set to expand with exciting new treatments and exclusive products to bring you, our guest the best Spa experience.

For the latest updates on developments follow us on Facebook.



Family Festive Season Eggnog

A quick and easy to prepare Eggnog Recipe for the whole family to enjoy this upcoming Festive Season.

Ingredients:

- | | |
|------------------------|------------------------------|
| ❄ 6 Large Eggs | ❄ 4 Cups of Full Cream |
| ❄ 2 Egg Yolks | Whole Milk |
| ❄ ½ Cup of Sugar and 2 | ❄ 1 Tbsp. of Vanilla Extract |
| Tbsps. of Sugar | ❄ ½ Tsp of Ground Nutmeg |
| ❄ ¼ Tsp of Salt | ❄ ¼ Cup of Cream |

Instructions:

Combine the eggs, egg yolk, all the sugar and salt in a saucepan, whisking until well-combined.

Continue whisking while slowly pouring in the milk until completely incorporated.

On the lowest heat your stove can go, place the saucepan on the plate and stir the mixture until it thickens. To test if it is thick, dip a spoon in the mix and see if it coats the back of the spoon. Don't rush the process. (This can take about 45-60 minutes.) You can also use a cooking thermometer; once it reaches 71 degrees Celsius, your mixture will be ready.

Once the desired consistency is reached, strain the mixture through a fine sieve into a large bowl to remove any lumps from cooked bits of egg.

Add the vanilla extract and ground nutmeg, mix until well-combined.

Pour into a glass jug and cover with cling-film. Refrigerate to chill for at least four hours (but you can keep it for a few days.)

When you are ready to serve the eggnog, pour the cream into a bowl and whip it until soft peaks are formed. Fold this cream into the eggnog mixture until the two are incorporated.

The eggnog is best served in chilled glasses and garnished with a sprinkle of nutmeg or cinnamon.

Makes about: 12-16 Glasses

Recipe adapted from: thespruceeats.com



Festive Season Plans and Holiday Programme...

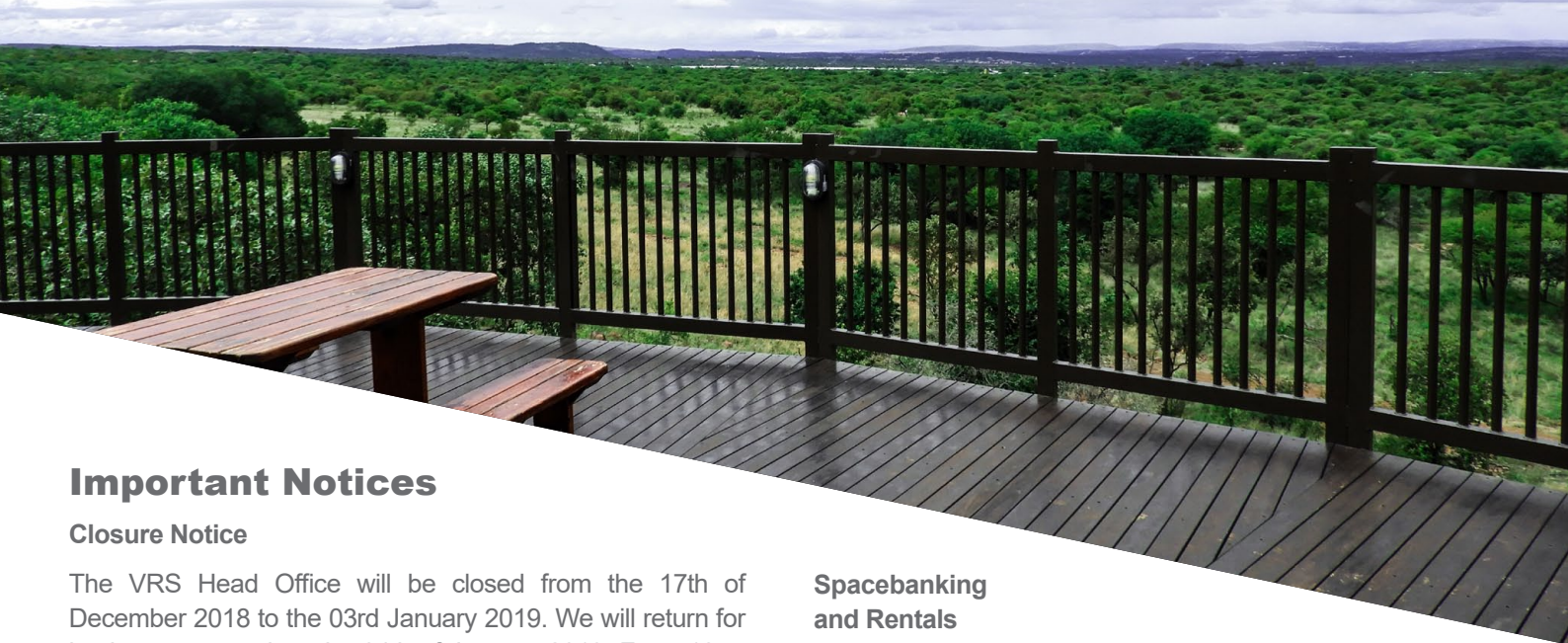
Joining us these holidays? Don't miss the Christmas and New Year's Plans and the Holiday Programme!

For more information please follow this link: www.monateng.co.za/resort_facilities.php



VRS Options Has Launched

We've secured you a multitude of other 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.



Important Notices

Closure Notice

The VRS Head Office will be closed from the 17th of December 2018 to the 03rd January 2019. We will return for business as usual on the 04th of January 2019. From 18 to 19 December there will be a skeleton staff available to deal with urgent enquiries from 08:00 until 15:00, however we do expect high call volumes and ask that you please contact us before then for general enquiries.

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 Reservations Confirmation/ Guests Certification 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.

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 the usage, spacebanking, renting, etc. of this timeshare week. For alternative payment arrangements, please contact Property Admin at propertyadmin@oaks.co.za

Spacebanking and Rentals

Please note that a request for spacebanking or rental must be submitted to Property Admin a minimum of five months prior to the occupation date, to enable us to process them. Please contact Property Admin at: propertyadmin@oaks.co.za

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.

Occupation Dates

Please note that Resort Calendars are linked to the school holidays, and it is 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: www.vrs.co.za/docs/2019/calendar/MonatengSafariLodgeCalendar2019.pdf

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. It can be found on our website: www.vrs.co.za/docs/2019/instruction/MonatengInstructionLetter-2019.pdf

Until We Speak Again...

We have come to the end of another great year and we would like to thank you for a year filled with happiness and many everlasting memories. May this be a blessed Festive Season and may you enter the New Year with restored energy and peace.

Season's Greetings

Marjorie Forssman

VRS Managing Director



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