

MOUNT AMANZI

SHAREHOLDER NEWSLETTER JUNE 2019

Dear Shareholder

Another amazing six months have passed as the year rushes by at Mount "Amazing" and we are thrilled to have this opportunity to share all the wonderful happenings over the past few months with you, our most valued Shareholder. From upgrades at the Spa to makeovers at the Restaurant and a few changes to the units, too! Allow us the opportunity to update you and dive right in!

Updates And Upgrades At Your Home-Away-From-Home

Part of what makes Mount Amanzi so amazing is that we always put our guests' priorities and wishes first, ensuring that we only create the best possible environment for everlasting holiday memories at their home-away-from-home.

To do exactly that Mount Amanzi's refurbishment plan commenced this year. The plan is ongoing and kicked-off with the upgrading of 50 chalets. Guests highlighted to us that they loved Mount Amanzi and the units, but thought it would be a great idea to update the upstairs area to make it more private. We listened and are systematically converting each upstairs area into a private room by building a dry wall partition from floor to ceiling and by adding a door. Laminated flooring and extra support, as well as built-in-cupboards and two new air-conditioning units have also been installed.

In addition, the inside of all our chalets have received a fresh coat of paint and the geysers have been moved to the outside of the units to allow for more space. New aluminum entrance doors and window frames are progressively being installed.

A new walkway has been established and paved throughout the Resort, connecting the entertainment area along the riverside of Moepel, to the Karee Pool and all the way up to the Chapel. Lights are set to be installed along the walkway and this project will be completed as the year progresses.



Mount Amanzi



Dry Wall Partition



Built-In-Cupboard



Geysers Moved To Outside

We Miss You...

Our check-in experience has kicked into high gear with the addition of free popcorn, a marshmallow chocolate fountain and the sale of boerewors rolls – which are sold out within a mere one-and-a-half-hours. Why these welcome treats, you ask? Just so that our guests know how much we've missed them and as a welcome home to you!

Our Meet and Greet Braai's have taken flame at the new location on the lawn outside of the Restaurant. Now being in close proximity of the hot pool, the youngsters can splash around while mom and dad (or granny and grandpa) can braai, chitchat and take in the wonderful view a short distance away.

Furthermore, our carports at the main building have received brand new shade netting ensuring that your vehicles are well cared for. We understand that shareholders absolutely love the Resort grounds, the nature, the view of the Mountain and the rushing of the River as it runs past our Mount "Amazing". For this reason our ablutions and picnic spots are also earmarked for some upgrades.

And So The Mount Amanzi Family Grows...

We would like to take this opportunity to officially welcome Deirdré Botha, who took over as Resort Manager in December 2018. She has already proven to be an exceptional asset to Mount Amanzi, "steam training" ahead from the moment she arrived!

This means we had to say a sad Mount Amanzi goodbye to Antoinette du Toit – who remains with the VRS group but just in a different capacity than before.

Mount Amanzi flourished under Antoinette's capable and passionate leadership and the benefits of her time with us will remain in effect for many years to come. On behalf of the Board and VRS, we would like to take this opportunity to wish Antoinette everything of the best and much happiness in her challenging and exciting new role.

We would also like to welcome Carmen Kinnear, who has come all the way from the prestigious VRS-Managed Resort Ngwenya Lodge. Carmen has worked for VRS for seven years and now blesses Mount Amanzi with her presence as our new Food and Beverage HOD – adding value every step of the way! Watch this space – great things are happening.

From The New To The Old Favourite...

Have you seen it for yourself? The inside of the Old Kitchen Restaurant has been repainted with a more neutral, grey colour to make the Restaurant feel more inviting and allow the natural wood and thatch to pop and create an overall warmer atmosphere. Old Kitchen's outside area has also undergone a major makeover – the outside area has been expanded! We knocked down a wall and plastered the remaining ones. Lights have been installed to create a more relaxing ambience at night and a pizza oven will soon follow. Fresh herbs will be planted on our new "living wall" in the outside area of our Restaurant. And that's not all - a fresh new menu is underworks and will be providing guests with more options to accommodate all tastes and flavours. Keep your eyes on our Facebook page for the latest updates and development.

The Mini Market will be selling pre-prepared meals to aid for those lazy days or late night arrivals. Meals will be inclusive of lasagne, bobotie and homemade soups. Our late night arrivals will be given the option to have their meals delivered directly to their units.

Part of what makes Mount Amanzi special is the beautiful greenery, the River and of course the critters that also call the Resort, home. Speaking of which – the swan enclosure, found near the bottom swimming pool has been revamped and soon we will be welcoming precious little cygnets as our swans have recently laid eggs.



Our Black Swans

Exciting News...

Now You Can Bring Your Team To Your Favourite Place Too!

We have built a brand new obstacle course close to the Kasteel Lapa. The obstacle course consists of nine different obstacles bound to push your body to its limits. The obstacles vary from mud baths to walk the plank to a tire run – perfect for some team building fun! Challenge your team while having fun at Mount Amanzi. Book your teambuilding events with us at:

events@mountamanzi.co.za | 012 381 5400.






Obstacle Course




Mount Amazing Facts:

In the past six months we recorded the most sold items ever at Mount Amanzi.

From the Restaurant:

-  **820** Tasty Breakfasts
-  **645** Crispy Hake and Chips
-  **2882** Side Dishes of Yummy Chips; filled and satisfied the tummies of our cherished guests!

From the Mini Market:

-  **5950** Ice Pops
-  **5030** Slush Puppies
-  **2511** Soft Serves; brought smiles to the younger (and young at heart) guests' faces!

Our most loved activities and entertainment as voted by our guests are:

- | | |
|---|---|
|  1. Fire Dancing |  4. Pancake Cook Off |
|  2. Live Entertainment |  5. Foam Party |
|  3. Laser Tag |  6. Movie Night and Picnic |
| |  7. Bingo Evenings |
| |  8. Music Trivia |

The “From Behind The Scenes” Stories

Our very own staff members Shane, from the Maintenance Department and Elloise, our lovely Reservationist, got engaged and married at Mount Amanzi – a great, big congratulations goes out to the lovely couple!

Our Staff Have Talent!

Renee van Mierlo, who works in our Accounts Department, showed-off her athleticism at the Comrades Marathon; while Matthew Hartwig, our well-known and much loved Entertainer competed in the Warrior Race! Liesel Killian, our Event's Co-ordinator, partook in an African Contemporary Dance Competition and Braam van der Walt, our Maintenance HOD, continues to impress with his carpentry skills!

Do You Know Our Staff?

Rika Ras, enjoys herself in her spare time at the Spa. Ronel Joubert does beautiful oil paintings in her spare time. Shane Kruger finds joy in playing the piano whilst no one is watching. Elloise Kruger stands as the Potjiekos Queen. Elsa Viljoen is a master baker and Willie Joubert likes to visit museums in his spare time.

Mac ‘n Cheese With A Twist

Ingredients for the Sauce:

-  60 g Butter
-  50 g All-purpose Flour
-  750 ml Milk
-  1 Tsp Dijon Mustard
-  ½ Tsp Salt
-  1 and ½ Cups Grated Cheddar Cheese

Ingredients for the Twist:

-  1 Head Cauliflower
-  2 Tbsps. Olive Oil
-  Salt and Pepper
-  2 Cups Fresh Breadcrumbs
-  3 Tbsps. Butter
-  ¼ Cup Chopped Walnuts
-  ½ Cup Grated Parmesan Cheese
-  1 Handful Fresh Thyme or ¼ Tsp Dried Oregano
-  350 g Cooked Macaroni Pasta

Method for the Sauce:

- Preheat the oven to 180°C
- Melt the 60 g butter in a saucepan
- Whisk in the flour until combined
- Add the milk while whisking until the milk is absorbed
- Repeat the process until all the milk is added
- Stir in the Dijon mustard and salt
- Add in the grated cheddar cheese

Method for the Twist:

- Break the cauliflower head into florets
- Spread the florets onto an oven-friendly tray
- Sprinkle with olive oil, salt and pepper
- Mix the fresh breadcrumbs, butter, chopped walnuts, grated parmesan cheese, fresh thyme, salt and pepper together in a bowl
- Increase the heat of the oven to 200°C
- Pour the sauce over the cooked macaroni
- Add the cauliflower and mix well
- Spread the parmesan crumble on top
- Bake for 15 minutes or until golden

Dig in and Enjoy!

Mount Amanzi Hiker –

The Mountain Climbing Association of South Africa has joined forces with Mount Amanzi to redesign the hiking trails of the Choss Route on Rissik Estates that is operated by Mount Amanzi. Now, your old favourite will have a new and fun twist!



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

African Hive Apiary

African Hive Apiary, a project by African Blessings – a Non-Profit Organisation that Mount Amanzi supports through various initiatives, was started in support of raw honey, ensuring that all the natural health and healing benefits of honey are kept.

In support of African Blessings’ new initiative, raw honey is now sold at Mount Amanzi’s Mini Market and the first batch was sold out within a week! Don’t miss out on the opportunity to snatch your own coveted bottle of “gold” the next time you visit.

For more information visit:
www.africanblessings.co.za/projects/african-hive-apiary.php







The Tractor Factor

Big Wheels for Big Dreams

African Blessings needs you to help them raise enough money to purchase an agricultural-use tractor and slasher to better maintain the grassy areas on the Farm, and to provide our children with a safe environment where they can play and enjoy the sunshine.

Please consider donating to this campaign.
Small change makes a big difference!



Account Name: African Blessings Bank: First National Bank
Branch Code: 250655 Account Number: 62065437355
Reference: The Tractor Factor

Mbali Day Spa

Our Spa underwent a massive transformation; changing from Beauty Spa @ Mount Amanzi to Mbali Day Spa.

We have improved our treatment list to ensure our guests have only the best pamper session while on their stay at Mount Amanzi.

For more information: spa.mountamanzi.co.za



Psst... Have You Heard About Our Winning Recipe:

Old Kitchen Restaurant has decided to put a new twist on the well-known Regina pizza by spicing up the ingredients and putting a Mount “Amazing” flare to it.

Along with our exciting new pizza oven we urge you to try our all-round favourite seller! What’s our secret twist...our Regina is now topped with a homemade, tart tomato and basil sauce, caramelised Portabellini Mushrooms, caramelised red onions, fresh chilli, along with the traditional ham and mozzarella cheese!

Important Notices

Closure Notice

Please note that our VRS Head Office will be closed on the following days:

Monday, 17 June 2019, we will return for business as usual on Tuesday, 18 June 2019.

Friday, 9 August 2019, we will return for business as usual on Monday, 12 August 2019.

Monday, 23 September 2019 and Tuesday, 24 September 2019, we will return for business as usual on Wednesday, 25 September 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 the Resort 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.

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

VRS Options is an online exchange platform, exclusive to VRS-managed Resort Shareholders, which allows them to exchange their fixed holiday for availability at various resorts, for alternative dates or unit sizes.

Visit www.vrs.co.za, click on Resort Shareholders and select VRS Options Info to find out more.



Awards And Accolades

RCI

We are excited to announce that Mount Amanzi placed in the third-runner-up position in the Top Silver Crown Resort – Large Category!

We are also pleased to announce that Mount Amanzi once again attained Silver Crown status at the prestigious RCI OSCAS held in March 2019.

Silver Crown status is the second highest grading a Resort can attain; so to once again achieve this is a wonderful accomplishment.

Lilizela Awards – We NEED Your Vote

The Lilizela Awards recognise and reward establishments that make a remarkable impact on the tourism industry within South Africa.

Mount Amanzi was crowned winner in the Lilizela North West Tourism Awards in the Self-Catering Shared Vacation Three-Star Category last year and got nominated for the Self-Catering Three-Star Resort of the Year in 2018.

Thanks for voting! We are hoping to snatch all the coveted prizes at this year's Awards and your help is needed once again – please vote for us by following this link:
www.lilizela.co.za/vote-for-your-favourite/

WE'VE ENTERED THE
— 2019 —
LILIZELA
TOURISM AWARDS

Your Resort Story

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@vrs.co.za.



**Make More
Memories**
EXPAND YOUR PORTFOLIO



Uni-Vate Properties

Your Property • Our Priority

info@univateproperties.co.za

www.univateproperties.co.za

Expand your holiday portfolio and make even more wonderful memories with your loved ones!

Uni-Vate Properties has a limited number of timeshare weeks available for purchase at your favourite Resorts!

Goodbye For Now And Until Next Time...

We have reached the half-way mark of yet another amazing year filled with great, everlasting memories. May the remainder of the year bring you much joy as we leave you with:

"Happiness is not something you postpone for the future; it is something you design for the present."

Until we speak again.

Warm regards,

Marjorie Forssman

VRS Managing Director



Contact Us

t: 012 381 5400

e: info@mountamanzi.co.za

Contact VRS

t: 012 492 1232

e: propertyadmin@vrs.co.za