

FANTASTIC

Year-End

CELEBRATIONS

TREAT YOUR STAFF THE PREMIER WAY

Premier Hotels and Resorts offer a wonderful collection of properties throughout South Africa and are renowned for warm hospitality, spectacular banqueting standards and friendly, caring staff.

Take the stress out of planning and book your Year-End event at any Premier or Faircity Hotel or Resort and celebrate in style. Choose from premium, festive event offers, to great value-for-money options - we offer a variety of great buffet options to meet your requirements and suit your budget.

Premier is renowned for their warm and welcoming staff, excellent cuisine and delivery standards.

WHY CHOOSE US?

Convenience and location



One-stop shop for your event, conference, Year-End party or accommodation needs



Décor required can be arranged at additional costs by our banqueting team



Shared or private venues available – so you can stretch your budget or be exclusive



Great food, great atmosphere, great service delivered by passionate staff

**Contact a Premier or Faircity Hotel and Resorts
banqueting coordinator today, to tailor-make your event.
Your first choice to celebrate your company's Year-End events,
conferencing and meetings nationwide.**



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WWW.FAIRCITY.CO.ZA | 010 001 9495 | INFO@FAIRCITY.CO.ZA



Eastern Cape: East London | **Free State:** Bloemfontein | **Gauteng:** Johannesburg, Sandton, OR Tambo, Midrand, Pretoria
KZN: Drakensberg, Durban, Himeville, Port Edward, Richards Bay, Scottburgh (*under renovation*) | **Mpumalanga:** White River | **Western Cape:** Cape Town, Knysna

YEAR-END DEALS

Entry-level @ R235 per person, excluding hats and crackers

Mid-level @ R255 per person, including hats and crackers

Premium-level @ R275 per person, including hats, crackers and party blowers

ENTRY-LEVEL @ R235pp

(shared venue)

Salads

Deconstructed Greek salad

German potato and sausage salad

Crispy coleslaw lightly laced with a tangy mayo

Beetroot salad

Watermelon and feta

A display of white & brown bread rolls

Main Course

(select 1 roast)

Roast Topside of Beef with English mustard

Roast BBQ Chicken with cranberry sauce

Roast potatoes & Yorkshire pudding

Yellow rice

Macaroni & cheese

Vegetable quiche

Spicy deep fried Bassa

Mutton curry with sambals

Beef kebabs or chicken pie

Creamy spinach

Glazed carrots

Desserts

Sherry trifle

Chocolate eclairs

Milk tartlets

Fresh fruit salad

Malva pudding with custard

MID-LEVEL @ R255pp

(private venue if available / shared)

Orange cocktail / Juice on arrival

Soup

Lentil with Lemon Soup

Herbed croutons

Salads

Deconstructed Greek Salad

Beet & goats cheese salad

Mediterranean pasta

Three bean salad

Healthy garden salad

Marinated tomato salad

Bakery display including rolls,

breads and sticks

Main course

Roast sirloin of beef with English mustard

Roast leg of pork with apple sauce

Roast baby potatoes & Yorkshire pudding

Rice pilaf

Penne pasta with chili and sundried tomato

Quiche Lorraine

Mexican baked line fish

Chicken butter curry Indian style

Venison, potato and carrot pie

Broccoli and cheese bake

Oven baked brunoise of butternut

Desserts

Sherry trifle

White chocolate mousse cake

Peppermint crisp tartlets

Chocolate fudge squares

Strawberry & vanilla cake

Fresh fruit salad

Chocolate malva with custard

PREMIUM-LEVEL @ R275pp

(private venue if available / shared)

Fruit cocktail / Juice on arrival

Soup

Chunky vegetable

Herbed croutons

Salads

Deconstructed Greek salad

Spanish baby potato salad

Chick pea, red onion & tomato salad

Everyday broccoli salad

Spicy coleslaw

Rice, ham & chicken salad

Chicken liver pate, hummus & dips

Bakery display including rolls,

breads and sticks

Main course

(select 2 roasts)

Roast sirloin of beef with English mustard

Roast leg of pork with apple sauce

Roast leg of lamb with mint sauce

Roast chicken with cranberry sauce

Roast baby potatoes & Yorkshire pudding

Savoury rice

Penne Arrabiata

Vegetarian Moussaka

Seafood Paella

Chicken chasseur

Lancashire hotpot

Mixed roast vegetables

Sautéed bean & onion

Desserts

English trifle

Chocolate mousse glasses

Homemade apple tartlets

Carrot cake squares

Crème Brule

Koeksisters

Fresh fruit salad

Buttermilk pudding with custard

South African cheese board with water biscuits

Entry-level T&C's

- Entry-level @ R235 per person excluding hats and crackers
- Entry-level – minimum 30pax – shared venue

Mid-level T&C's

- Mid-level @ R255 per person including hats and crackers
- Mid-level – minimum 30pax – private venue if available

Premium-level T&C's

- Premium-level @ R275 per person including hats, crackers and party blowers
- Premium-level – minimum 50pax – private venue if available