McPHERSONS

WEDDING VENUE • RESTAURANT • GUESTHOUSE

WEDDING BROCHURE

*All rates are subject to change



Scan me

Welcome to





Our facility caters to all needs when it comes to your special day, exciting function, or get-together. This unique function facility and restaurant is fully licensed, offering a superb menu as well as tailor-made catering options to suit your individual taste, requirements, and budget.

FACILITIES & SERVICES

- Exclusive Use Of The Main Venue.
- Wedding Chapel.
- Outside Dance Floor.
- Fully Stocked & Licensed Cash Bar **
- Catering (Tailored to your requirements minimum, 3 courses)
- Friendly Staff: GM / Waiters / Bar Staff.
- Tables, Chairs, Crockery, Cutlery etc.
- Sound & Lighting Facilities. (No need for a DJ)
- Nature Reserve & Photography Area.
- Cleaning Service After the Function.
- Please note all verbal discussions need to be confirmed via email, this is to safeguard both parties.
- Minimum 60 Guests

*** Venue terms and conditions apply ***

Our venue can accommodate up to 180 guests. All additional requirements may be arranged with our in-house coordinator. This includes ceremony equipment hire, floral décor, printed menus, photographers, videographers, music, etc.

More Information :

+27 (0) 21 556 6012 +27 82 897 3783 info@mcphersonsa.com www.mcphersonsa.com

Our VENUE RATES





	PEAK SEASON 1 Dec - 31 Dec	HIGH SEASON 1 Sep - 30 Nov 1 Jan-30 May	LOW SEASON 1 June - 30 August
Mon - Thurs *3pm-Midnight*	R 12 000	R 10 000	R 8 000
Friday & Sunday *3pm-Midnight*	R 22 000	R 18 000	R 16 000
Saturday & Holidays *3pm-Midnight*	R 26 000	R 24 000	R 22 000

** ALL RATES EXCL. VAT *** *** NO REFUNDS ON VENUE DEPOSITS *** *** FIRST COME, FIRST SERVED BASIS *** *** 50% DEPOSIT REQUIRED TO SECURE YOUR DATE *** *** VENUE FEE CAN BE PAID IN MONTHLY INSTALMENTS *** **** PLEASE VIEW CANCELLATION POLICY ON OUR WEBSITE WWW.MCPHERSONSA.COM ***

RATES INCLUDES THE FOLLOWING:

- Set up from 9 AM on the day of the event (limited to working around patrons)
- Exclusive use of the entire venue from 3 PM until midnight. (Excl. Barnyard)
- Wedding Chapel
- Use of the sound facilities with a great selection of music that suits most tastes (includes various wedding marches, etc.).
- No DJ required, but should you want one, they would need to 'plug in' to our system. No external speakers allowed.
- Top-of-the-range custom-installed German PA system throughout he entire venue, plus a Shure wireless microphone.
- Fully Licensed Bar - Last Rounds at 11PM.
- Use of the wedding chapel, reception area, courtyard, cash bar, and dance floor open till 11PM.
- Kitchen facilities - Main course to be served NO later than 8PM
- Tables, chairs, crockery, cutlery, glassware etc..
- Cake stand, seating stand, podium & mic stand.
- Lighting: Fixed chandeliers & downlights. 16kva Solar Inverter & Batteries #NoLoadShedding

*** Venue terms and conditions apply ***

WHAT YOU NEED TO SUPPLY:

- Personal décor items, such as tablecloths, overlays, flowers, and any additional decorations you wish to incorporate. Please feel free to ask us for recommendations on suppliers.
- A flash drive with selected music (Wedding March / First Dance). We have spotify aswell.

Our

HARVESTSAMPLE MENU

This is a samplemenucanbetailoredtosuiteyou taste/ budget





Option A	**Our Seasonal Harvest Table:** (6pieces pp (Wepreparebetween8-12of the items below, for ex: 50 people = 300 items of food.) • Cheeses • Biscuits • Springrolls • Samoosas • Cheese & Jalepenos Rissoles • Mini Burgers • Mini Boerie Rolls • Chicken Wings • Chicken Drumsticks • Riblets • Maqunia (savoury vetkoek) • Sandwich quarters • Devils Eggs • Vegetarian Wraps • Bread Wheel • Beef Dogs • Brushetta's • Cheese Balls • Chicken Phylo • Crumbed Mushrooms • Pita Pockets	**R 95.00 pp**
Option B	**Our Seasonal Bulked Harvest Table:** (9pieces pp (Wepreparebetween10-14oftheitems below, for ex: 50 people = 450 items of food.) • Cheeses • Biscuits • Springrolls • Samoosas • Cheese & Jalepenos Rissoles • Mini Burgers • Mini Boerie Rolls • Chicken Wings • Chicken Drumsticks • Riblets • Maqunia (savoury vetkoek) • Sandwich quarters • Devils Eggs • Vegetarian Wraps • Bread Wheel • Beef Dogs • Brushetta's • Cheese Balls • Chicken Phylo • Crumbed Mushrooms • Pita Pockets	**R140.00 pp**
Option C	**Our Seasonal Sweet & Savoury Harvest Table:** • Finger Foods & Canapes • Sweet Danishe, Tarts and Decedant Delights • Cheeses • Biscuits • Springrolls • Samoosas • Cheese & Jalepeno Rissoles • Mini Burgers • Mini Boerie	**R140.00 pp**
Option D	**Our Seasonal Charcuterie Table:** • Assorted Cheeses • Assorted Pates • Selecation of Preserves • Bread Wheel	**R95.00 pp**

** ALL RATES EXCL. VAT *** Using the above options, you can build your menu according to your budget.*

Our
SAMPLE MENU OPTIONS

This is a sample menu can be tailored to suite you taste/ budget.





Starter **Option 1**	**Butternut Soup:** honey-roasted butternut and pumpkin soup, served with fresh cream and croutons.	**R65.00 pp**
Starter **Option 2**	**Shrimp Cocktail:** delectable shrimp cocktail, nestled on a bed of lettuce.	**R80.00 pp**
Mains **Option 3**	**Trios Viandes Roast:** leg of lamb, beef and flame-grilled chicken, marinated in a citrus rosemary blend, oven seared, and slow roasted. Served with savory rice, roast potatoes, and seasonal vegetables.	**R190.00 pp**
Mains **Option 4**	**Pork Belly:** pork belly, smoked mash, caramelized apples, baby carrots, and green peas.	**R240.00 pp**
Mains **Option 5**	**Lamb Shank:** 300g lamb shank perched on mashed potatoes, served with red wine reduction, carrots, and green beans.	**R260.00 pp**
Dessert **Option 6**	**Chateau Gateaux Dessert:** an exquisite and superior range of quality gateau desserts, hand-crafted by a skilled team of pastry chefs using the finest and freshest ingredients.	**R65.00 pp**
Dessert **Option 7**	**Cape Malay Malva Pudding:** cape malay pudding made the traditional way using butter, fresh cream, apricot jam & toffee sauce, served with custard or ice cream.	**R55.00 pp**

** ALL RATES EXCL. VAT ****
Using the above options, you can build your menu according to your budget
*Please note minimum **THREE** courses.*

***Please note that a 10% gratuity is not included and is charged only on food and beverages. There are no additional charges for barmen, waitrons, etc.*

Our
BEVERAGE OPTIONS





Option 1	Champagne by the glass	**R45.00 pp**
Option 2	Sherry by the glass	**R30.00 pp**
Option 3	Champagne Orange Juice by the glass	**R40.00 pp**
Option 4	McPherson's Punch: Strawberry Love Punch / Fruit Punch	**R55.00 pp**
Option 5	Other Cocktails: Blue Lagoon / Screwdriver / Tequila Sunrise	**R65.00 pp**
After Dinner Drinks	Filter Coffee or Ceylon / Rooibos Tea	**R30.00 p/cup**
Jugs Of Juice	Orange / Fruit Cocktail (1.7L)	**R80.00 p/jug**

** ALL RATES EXCL. VAT ****

BAR TABS

Should youwishtorun a bar tab, we have a few ways to help keep it in check on your big day.

- Soft Drinks Only.
- Soft Drinks, Beers, Ciders, & Wine by the Glass.
- Open Bar.
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** Please note that a 10% gratuity is charged included on bar tabs.*

WINE & CORKAGE

Shouldyouwishtoplacewineson the table & champagne with your toasts you can do the following:

- Select from our wine list.
- Bring your own at R70 corkage
- No soft drinks or juice to be brought in..



McPherson’s offers stunning views, flexible spaces, and top-notch service foryour dream event.

Contact us today!













We can't wait to welcome you!

info@mcphersonsa.com

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www.mcphersonsa.com

@McPhersonsa

@mcpherson_group