

Welcome to **MCPHERSON'S**







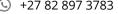
Our facility caters to all needs when it comes to your special day, exciting function, or get-together. This unique function facility and restaurant is fully licensed, offering a superb menu as well as tailor-made catering options to suit your individual taste, requirements, and budget.

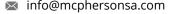
FACILITIES & SERVICES

- Exclusive Use of The Barnyard & Bedouin Tent Area.
- Fully Stocked & Licensed Cash Bar**
- Catering (Tailored to your requirements)
- 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 40 Guests.
- *Venue terms and conditions apply**

More Information:

















	PEAK SEASON	HIGH SEASON	LOW SEASON
	1 Dec - 31 Dec	1 Sep - 30 Nov 1 Jan-30 May	1 June - 30 August
Mon - Thurs 8am-2pm	R2,900	2,500	R1,900
Friday & Sunday 8am-2pm	R6,500	R6,000	R5,000
Saturday & Holidays 8am-2pm	R8,500	R7,000	R6,000

*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:

- Setup from 8 AM on the day of the event. (limited to working around patrons)
- Exclusive use of the Barnyard & Bedouin Area from 8 AM until 2 PM.
- Use of the sound facilities with a great selection of music to suit.
- No DJ required, but should you want one, they would need to "plug in" to our system. No external speakers allowed.
- Kitchen Facilities.
- Tables, chairs, crockery, cutlery, glassware, etc.
- Cake stand, seating stand, podium & mic stand.
- 32 kVA 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; we have Spotify as well.

HARVEST SAMPLE MENU

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







Option A Our Seasonal Harvest T	able:	R75.00 pp
puon A	een 8-12 of the items below, for ex: 50 people	R75.00 pp
 Mini Burgers Mini Boerie Rolls Chicken Wings Chicken Drumsticks Riblets 	 Brushetta's Cheese Balls Chicken Phylo Crumbed Mushrooms Pita Pockets Magnia (savoury vetkoek) 	

Option B	Our Seasonal Bulked Harvest Table: (9 pieces pp (We prepare between 10-14 of the items below, for ex: 50 people = 450 items of food.) • Cheeses • Devils Eggs • Biscuits • Vegetarian Wraps	R120.00 pp
	 Springrolls Samoosas Cheese & Jalapeños Rissoles Mini Burgers Mini Boerie Rolls Chicken Wings Chicken Drumsticks Riblets Brushetta's Cheese Balls Chicken Phylo Crumbed Mushrooms Pita Pockets Maqnia (savoury vetkoek) 	
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	R95.00 pp
Option D	Our Seasonal Charcuterie Table:	R75.00 pp

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

Assorted CheesesAssorted PatesSelecation of Preserves

• Bread Wheel

SAMPLE MENU OPTIONS

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







Breakfast Menu

Option 1	Brunch Starter: berry fruit and yogurt granola parfait.	R55.00 pp
Option 2	Harvest Table: see attachments for options.	R75.00 - R120.00 pp

Lunch Menu

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 savoury rice, roast potatoes, and seasonal vegetables.	R170.00 pp
Mains Option 4	Pork Belly: pork belly, smoked mash, caramelized apples, baby carrots, and green peas.	R220.00 pp
Mains Option 5	Lamb Shank: 300g lamb shank perched on mashed potatoes, served with red wine reduction, carrots, and green beans.	R240.00 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.	R65.00 pp

* ALL RATES EXCL. VAT ***

Using the above options, you can build your menu according to your budget.

*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.

OUV BEVERAGE OPTIONS







Option 1	Champagne by the glass	R40.00 pp
Option 2	Sherry by the glass	R25.00 pp
Option 3	Champagne Orange Juice by the glass	R30.00 pp
Option 4	McPherson's Signature Cocktail. Strawberry Love Punch / Fruit Punch	R55.00 pp
Option 5	Other Cocktails: Blue Lagoon / Screwdriver / Tequila Sunrise	R45.00 pp
After Dinner Drinks	Filter Coffee or Ceylon / Rooibos Tea	R30.00 p/cup
Jugs Of Juice	Orange / Fruit Cocktail (1.7L)	R60.00 p/jug

* ALL RATES EXCL. VAT ***

BAR TABS

Should you wish to run 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.

WINE & CORKAGE

Should you wish to place wines on the table & champagne with your toasts you can do the following:

- · Select from our wine list.
- Bring your own at R50 corkage
- No soft drinks or juice to be brought in..



^{*} Please note that a 10% gratuity is charged included on bar tabs.











