



# BARNYARD CONFIRMATIONS



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# 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 & Bedewin 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 :

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

# Our VENUE RATES



	PEAK SEASON	HIGH SEASON	LOW SEASON
	1 Dec - 31 Dec	1 Sep - 30 Nov 1 Jan-30 May	1 June - 30 August
<b>Mon - Thurs</b> 8am-2pm	R2,900	2,500	R1,900
<b>Friday &amp; Sunday</b> 8am-2pm	R6,500	R6,000	R5,000
<b>Saturday &amp; Holidays</b> 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](http://WWW.MCPHERSONSA.COM) \*\**

## RATES INCLUDES THE FOLLOWING:

- Setup from 8am on the day of the event.  
(limited to working around patrons)
- Exclusive use of the Barnyard & Bedewin Area from 8am until 2pm.
- 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.
- 32kva 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 aswell.

# Our HARVEST SAMPLE MENU

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



<b>Option A</b>	<b>Our Seasonal Harvest Table:</b> (6 pieces pp (We prepare between 8-12 of the items below, for ex: 50 people = 300 items of food.) <ul style="list-style-type: none"> <li>• Cheeses</li> <li>• Biscuits</li> <li>• Springrolls</li> <li>• Samosas</li> <li>• Cheese &amp; Jalepenos Risssoles</li> <li>• Mini Burgers</li> <li>• Mini Boerie Rolls</li> <li>• Chicken Wings</li> <li>• Chicken Drumsticks</li> <li>• Riblets</li> <li>• Maqunia (savoury vetkoek)</li> <li>• Sandwich quarters</li> <li>• Devils Eggs</li> <li>• Vegetarian Wraps</li> <li>• Bread Wheel</li> <li>• Beef Dogs</li> <li>• Brushetta's</li> <li>• Cheese Balls</li> <li>• Chicken Phylo</li> <li>• Crumbed Mushrooms</li> <li>• Pita Pockets</li> </ul>	<b>R75.00 pp</b>
<b>Option B</b>	<b>Our Seasonal Bulked Harvest Table:</b> (9 pieces pp (We prepare between 10-14 of the items below, for ex: 50 people = 450 items of food.) <ul style="list-style-type: none"> <li>• Cheeses</li> <li>• Biscuits</li> <li>• Springrolls</li> <li>• Samosas</li> <li>• Cheese &amp; Jalepenos Risssoles</li> <li>• Mini Burgers</li> <li>• Mini Boerie Rolls</li> <li>• Chicken Wings</li> <li>• Chicken Drumsticks</li> <li>• Riblets</li> <li>• Maqunia (savoury vetkoek)</li> <li>• Sandwich quarters</li> <li>• Devils Eggs</li> <li>• Vegetarian Wraps</li> <li>• Bread Wheel</li> <li>• Beef Dogs</li> <li>• Brushetta's</li> <li>• Cheese Balls</li> <li>• Chicken Phylo</li> <li>• Crumbed Mushrooms</li> <li>• Pita Pockets</li> </ul>	<b>R120.00 pp</b>
<b>Option C</b>	<b>Our Seasonal Sweet &amp; Savoury Harvest Table:</b> <ul style="list-style-type: none"> <li>• Finger Foods &amp; Canapes</li> <li>• Sweet Danishe, Tarts and Decedant Delights</li> <li>• Cheeses</li> <li>• Biscuits</li> <li>• Springrolls</li> <li>• Samosas</li> <li>• Cheese &amp; Jalepeno Risssoles</li> <li>• Mini Burgers</li> <li>• Mini Boerie</li> </ul>	<b>R95.00 pp</b>
<b>Option D</b>	<b>Our Seasonal Charcuterie Table:</b> <ul style="list-style-type: none"> <li>• Assorted Cheeses</li> <li>• Assorted Pates</li> <li>• Selection of Preserves</li> <li>• Bread Wheel</li> </ul>	<b>R75.00 pp</b>

*\* 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.*



## Breakfast Menu

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

## Lunch Menu

<i>Mains</i> <b>Option 3</b>	<b>Trios Viandes Roast:</b> 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.	<b>R170.00 pp</b>
<i>Mains</i> <b>Option 4</b>	<b>Pork Belly:</b> pork belly, smoked mash, caramelized apples, baby carrots, and green peas.	<b>R220.00 pp</b>
<i>Mains</i> <b>Option 5</b>	<b>Lamb Shank:</b> 300g lamb shank perched on mashed potatoes, served with red wine reduction, carrots, and green beans.	<b>R240.00 pp</b>
<i>Dessert</i> <b>Option 6</b>	<b>Chateau Gateaux Dessert:</b> an exquisite and superior range of quality gateau desserts, hand-crafted by a skilled team of pastry chefs using the finest and freshest ingredients.	<b>R65.00 pp</b>
<i>Dessert</i> <b>Option 7</b>	<b>Cape Malay Malva Pudding:</b> cape malay pudding made the traditional way using butter, fresh cream, apricot jam & toffee sauce, served with custard or ice cream.	<b>R65.00 pp</b>

*\* 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.*

# Our BEVERAGE OPTIONS



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

*\* 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.

*\* Please note that a 10% gratuity is charged included on bar tabs.*

## 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..



McPherson's offers stunning views,  
flexible spaces, and top-notch service  
for your dream event.

*Contact us today!*





For the Celebration of  
ZAYNE JOB-INOMIYAN'S  
BAPTISM

We can't wait to  
welcome you!

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🌐 www.mcphersonsa.com

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