2027 Wedding Package & Options

WEDDING PACKAGE - R900 PP

VENUE & LAYOUT CAPACITY

FISH EAGLE		KINGFISHER
Banqueting style **280p**	or	Banqueting style **200p**

The venue hire is included in your package.
Exclusive use of the wedding chapel or a garden wedding ceremony setup next to the Fish Eagle Wedding Venue, Magalies Park.

INCLUSIONS
Standard tables, chairs, cutlery, and crockery.

INCLUSIVE MENU OPTIONS
Choose your preferred menu option, as can be seen on page 2 & 3.

DEPOSIT
A 50% deposit is required within 72 hours to secure your booking. The remaining balance is payable no later than 14 days before the function date. Please note that we cannot hold bookings without the deposit, as we handle a high volume of requests.

BAR OPTIONS
A) Cash Bar – guests purchase their own beverages
B) Open Bar – with a limit to be decided beforehand
Includes: 2 professional barmen

STAFFING
Waiters, chefs and cleaners included for full service of menu and bar.

EXCLUDED
Special tablecloths and extra glassware. Rental is for the customer's account.

ADDITIONAL CHARGES & CONDITIONS
- A 10% gratuity will be added to the total invoice before VAT and the breakage deposit.
- Any damages to the venue, cutlery, crockery, linen, equipment, or furniture will be charged directly to the client.
- The bar will be open until 23:00; thereafter, an hourly rate of R1 000 applies, but the venue must close no later than 24:00.
- Corkage Fee: R95 per bottle of wine /champagne / sherry / juices.

Complimentary

HONEYMOON SUITE
A complimentary two night stay in the honeymoon suite at Migdash Guest House, situated within Magalies Park.

VIEW ROOM

IMPORTANT NOTICE
Lounge furniture in the FISH EAGLE cannot be removed or moved under any circumstances.

ACCOMODATION

Magalies Park's Reservation department
MagaliesFOM@firstgroup-sa.co.za **012 - 207 9000 / www.magaliespark.co.za**

The accommodation on offer is of the highest standard, and we continually strive to provide excellence in both product and service.

Each unit features:
- Private bathroom/shower
- Fully equipped kitchen
- Lounge with a selection of DSTV channels
- Air-conditioning and/or ceiling fans
- Patio with braai facilities

The resort is affiliated with RCI and represented through various CLUB programs.

PICA PAU BANKING DETAILS

PICA PAU BANQUETING, ABSA, 411 276 3106, BRANCH: 632005
REFERENCE: INVOICE NUMBER & FUNCTION NAME

Pinkie Mokoele | +27 (76) 180-8765 | banqueting@picapau.co.za | www.picapau.co.za
Magalies Park, R560 & Skeerpoort Road, Hartbeespoort, North West

2027 Wedding Menu Options

OPTION 1: "HARVEST OF LOVE" PLATED MENU

Starter (Plated – Choose one)

PUMPKIN FRITTERS AND CRISPY BACON
Served with flower honey drizzle.

SMOKED SALMON RÖSTI
With horseradish crème fraîche and microgreens.

CHICKEN LIVERS
Pan-fried in a creamy peri-peri sauce, served with toasted ciabatta.

GRILLED BLACK MUSHROOM STACK
Layered grilled black mushroom with roasted peppers, baby spinach, and crumbled feta, drizzled with balsamic reduction

Main Course (Plated – Choose one)

PAN-SEARED NORWEGIAN SALMON
Fresh Norwegian salmon fillet, delicately pan-seared to retain its natural tenderness, served with a light lemon beurre blanc and seasonal vegetables.

STUFFED CHICKEN SUPREME
Tender chicken breast stuffed with sundried tomatoes, feta, and basil pesto, finished with a silky white wine cream sauce and accompanied by roasted baby potatoes and seasonal greens.

SLOW-BRAISED LAMB SHANK
Tender lamb shank, slow-braised in rosemary, garlic, and red wine until falling off the bone, served on a bed of creamy mashed potatoes with a rich pan jus reduction and seasonal roasted vegetables.

CHARGRILLED BEEF FILLET WITH PEPPERCORN SAUCE
Prime beef fillet, chargrilled to perfection and served with a creamy Madagascan green peppercorn sauce, accompanied by potato dauphinoise and seasonal buttered vegetables.

Dessert (Plated – Choose one)

PASSIONATE LEMON CHEESECAKE
A heavenly fusion of passion fruit and lemon cheesecake, swirled with tangy lemon curd over a golden ginger biscuit crumble base, topped with fresh granadilla pulp and a vibrant lemon fruit coulis.

AMARULA MALVA PUDDING
Traditional South African warm malva pudding infused with Amarula cream liqueur, served with your choice of velvety vanilla custard or creamy vanilla bean ice cream.

APPLE CRUMBLE TART
Buttery shortcrust pastry filled with cinnamon-spiced stewed apples, topped with a golden almond crumble, served warm with a drizzle of rich caramel sauce, creamy Madagascan vanilla bean ice cream.

OPTION 2: "PETIT PLEASURES" CANOPÉ MENU

CHOOSE: 2 MEAT, 2 VEGETARIAN, 2 SEAFOOD, 2 SWEET

MEAT & POULTRY CANAPÉS

- Mini boerewors rolls with caramelised onions & tomato relish
- Bobotie phyllo cups with chutney drizzle
- Pepper steak bites in puff pastry
- Chicken sosaties with apricot glaze
- Biltong pâté on melba toast with cream cheese
- Cocktail chicken & Mushroom quiche
- Peri-peri chicken skewers
- Mini beef skewers

SEAFOOD CANAPÉS

- Mini hake fishcakes
- Prawn samoosas
- Salt-and-pepper calamari cones
- Pickled fish spoons with onion and yellow curry sauce
- Grilled prawn skewers with garlic butter
- Smoked salmon roses

VEGETARIAN CANAPÉS

- Mini pumpkin fritters with cinnamon syrup
- Phyllo parcels with feta & spinach
- Mozzarella & tomato skewer with basil pesto
- Vegetable spring rolls served with a sweet chilli sauce.
- Sweetcorn fritters with spicy mayo
- Bruschetta with mozzarella and marinated peppers in basil oil

SWEET / DESSERT CANAPÉS

- Mini koeksisters
- Mini cheesecakes
- Malva pudding shots (served in shooter glasses)
- Mini peppermint crisp tarts
- Mini pancakes with cinnamon sugar & lemon
- Mini lamingtons (ystervarkies)
- Fruit skewers

INCLUSIVE IN BITES OF BLISS CANOPE MENU

CHEESE HARVEST TABLE accompanied by a variety of breads, biscuits, preserves, nuts and fruit

2027 Wedding Menu Options

OPTION 3: "HERITAGE & HARMONY" BUFFET MENU

Starters

BREAD BOUQUET
assorted home-made breads and preserves
ATUNG TRADICIONAL
Traditional Portuguese! Fresh tuna, pickled with red onion, parsley, jalapenos and a tangy flavourful vinaigrette
SALAD
Portuguese tomato and chorizo salad
Italian pasta salad with a lemon and parmesan dressing
CHICKEN LIVERS
chicken livers in a creamy tomato, garlic and mild peri-peri sauce served with fresh brown bread fingers
MUSSEL POT
slow cooked mussels in a creamy white wine & garlic sauce

Mains

LAMB ROULADE
tender lamb leg infused with fragrant rosemary and roasted garlic, gently rolled and oven-roasted until golden, accompanied by a red wine and herb jus
CRISPY HONEY-GLAZED PORK BELLY
marinated in white wine, fennel, whole grain mustard and crackling
PORTUGUESE CHICKEN
Portuguese chicken grilled with pica-peri basting

Sides

Spanish styled yellow rice
Crisp green beans, served with sautéed onions and bacon
Roasted baby potatoes with sea salt and fresh rosemary
Cauliflower and broccoli au gratin with cheese
Roasted butternut, caramelised in butter and brown sugar

Dessert

Granadilla cheesecake
Drunken Cherries

Add to your package

WELCOME DRINKS

Sherry / Champagne
Champagne glasses are based on additional hire-in and will be added to invoice

TBC

HARVEST CHEESE TOWER

CATERS FOR 50 PEOPLE
A beautiful Grooms cake made from biltong and droëwors
Variety of freshly baked bread and savoury biscuits
Variety of cold meats
Variety of delicious cheese.
Dried fruit and mixed nuts
Fruit kebabs with honey and granadilla pulp
Variety of herb butter, spreads, and preserves

R7 500

SAMURAI SUSHI TABLE

CATERS FOR 50 PEOPLE
Consists of a combination of the following:
California Rolls: salmon, prawn, avo & cucumber
Fashion Sandwiches: salmon, prawn & vegs
Maki Roll: salmon, prawn, avo & cucumber
Rainbow Rolls: salmon & prawn
Rocket Shrimp
Prawn Fashion
Salmon Roses
Salmon Sashimi

R7 500

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Magalies Park, R560 & Skeerpoort Road, Hartbeespoort, North West

2027 Terms, Conditions & Rules

By reading this email, you understood and accepted the rules and regulations of Magalies Park and Pica Pau's terms, conditions and rules.

PICA PAU TERMS AND CONDITIONS

A 50% deposit is required within 72 hours to secure your booking. The remaining balance is payable no later than 14 days before the function date. Please note that we cannot hold bookings without the deposit, as we handle a high volume of requests.

Final numbers and menu selections must be confirmed 14 days prior.

Outside suppliers (decor, florists, etc.) are responsible for setup, breakdown, and cleanup. Non-compliance incurs a R1 000 fee.

The venue must be cleared on the day of the function.

Pica Pau Banqueting is not responsible for services provided by external suppliers or for losses due to acts of God.

Use of the venue is at your own risk. Pica Pau Banqueting and Magalies Park are not liable for injury, death, or property loss/damage.

Management reserves the right to cancel bookings due to damage, labor issues, strikes, or causes beyond control.

All damages to the venue, equipment, furniture, or linens will be charged to the client.

Special tablecloths, champagne/sherry glasses, and additional wine glasses are not included; rental is for the customer's account.

Venue hire includes standard tables, chairs, cutlery, and crockery.

Cancellation fees: 100% within 14 days, 50% for 15–21 days prior. Cancellations must be in writing; no credit for non-arrivals.

All charges incurred (bar, breakages, etc.) must be settled in full on departure. The signer of the contract is liable.

The bar closes at 23:00; thereafter an hourly rate of R1 000 applies, but no later than 24:00.

Only Pica Pau Banqueting can supply alcohol. Corkage for outside wine, juice, sherry, or champagne: R90 per bottle.

No takeaway/doggy bags are allowed.

Confirm equipment requirements, seating arrangements, and agenda 14 days prior.

Booking the venue does not grant access to resort facilities (pools, water park, braai areas, or entertainment activities).

Pica Pau

MAGALIES PARK TERMS AND CONDITIONS

All persons enter the resort at their own risk. The resort is not responsible for damages, injury, death, or claims of any kind. The speed limit is 20 km/h. Please be aware of the speed humps on the resort.

Parking on the grass is strictly prohibited. All vehicles must park in designated areas. Only three vehicles per chalet are allowed at any given time.

Do not feed the monkeys or cats. Feeding disrupts their natural behavior. Hungry monkeys can become aggressive and may attack small children. A feeding program is in place for feral cats.

Picnicking and fires are permitted only in |designated areas.

No pets are allowed on the resort.

Alcohol brought onto the resort may only be consumed in chalets and designated areas.

It is strictly prohibited to disturb the fauna and flora.

No motorbikes, motorised scooters, or four-wheelers are permitted on the resort (except for disabled persons).

Launching boats or Jet Skis from the resort is not permitted. Boaters must observe "No Wake" regulations on the river. Launching facilities are available at the Hartebeespoort Boat Club. Trailers can be left at the main gate at the owner's risk.

Children must be supervised in the playground and pool areas, as the resort has no lifeguards.

Do not litter. Please use the recycling and waste bins provided.

Guests staying on the resort are permitted one visitor motor vehicle free of charge at any time.

Members using the resort as day visitors are permitted entry free of charge for one vehicle, with a second vehicle paying an entrance fee. The member must accompany the visitor. Maximum 5 persons per vehicle.

All golfers must report to the Golf Shop before teeing off. The golf course is open 7:00–18:00 weekdays and 6:00–18:00 weekends.

Shareholders without a valid membership card will not be permitted entry.

Pitching tents, camping, or caravanning is strictly forbidden.

Cycling is not permitted on footpaths or within the sport centre vicinity.

Practicing golf on the course is strictly prohibited.

Only one membership card per timeshare week will be issued to shareholders.

Unless arranged with management, day visitors must vacate the resort before 18:00 (May–September) and before 19:00 (October–April).

Playing loud music at chalets or picnic areas is strictly forbidden.

Chalet occupancy is a maximum of 6 persons, lodges 5 persons, and Cabanas/lodges 4 persons.

Failure to checkout on time will result in forfeiting your key deposit.

Being a bird sanctuary, it is prohibited to catch or destroy any birdlife.

Smoking is prohibited in public areas, including hubbly bubblies.

Damages to company property will result in removal from the resort and liability for costs incurred.

Only guests with a valid driver's license are permitted to drive vehicles on the resort.

FIRST RESORTS

MAGALIES PARK RESORTS