barn & co

wedding packages

congratulations

Congratulations on your engagement!

We would be delighted to host your special day.
Barn & Co is a unique & charming stand-alone barn found on the picturesque Mrs. Nick's vineyard in Balnarring, Mornington Peninsula.

We understand how important the venue is for your special event and realise that our beautiful surroundings amongst the vines, combined with the professional service and fresh innovative cuisine will not only make your wedding day a totally distinctive & memorable occasion, but also a completely relaxing one.





about us

Owner Rachael McCarthy and her award-winning chefs have a wealth of experience in the Restaurant and Catering industry.

Rachael has owned & operated several restaurants, including 12 years at Salix (now Jackalope hotel), 5 years at Bistro Maison, Mt Eliza, and has worked in many renowned establishments in Melbourne, Shanghai, and Western Australia.

With over 550 weddings overseen, our professional team brings a considered approach from your first enquiry to your final dance and anything you need in between.
We're committed to bringing your vision to life and making your special day truly an event to remember.

ceremonies

Barn & Co offers picturesque settings for your wedding ceremony, ensuring your special day is everything you dreamed of.

Choose from the beautiful front lawn, framed by elegant pencil pines, in front of our large timber barn doors, or the alfresco area, all providing a charming backdrop for your ceremony. Alternatively, for couples hosting cocktail-style receptions, our rustic barn interior offers a unique and intimate setting for your wedding ceremony. Surrounded by the warmth and character of the barn, you can say "I do" in a truly magical atmosphere.





seated packages

The Banquet

2026 $123pp
2027 $127pp

Selection of four roving canapés

Choice of;
Three roving substantial canapé items
Or
Three seated & shared entrées

Two shared mains with garnish

Two shared sides

Shared Dessert Buffet

The Classic

2026 $119pp
2027 $123pp

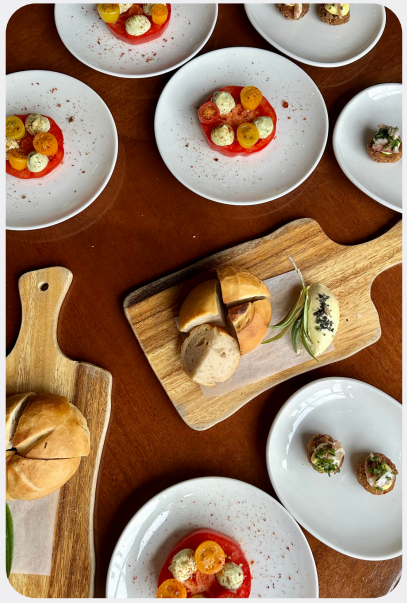
Selection of four roving canapés

Two alternating entrées

Two alternating mains

Choice of;
Two plated desserts
Or
Shared Dessert Buffet

seated menu samples



The Banquet

Canapés	Manchego Croquette, sauce romesco *gf* Smoked Salmon én Croute, dill *df* Sticky Pork Belly Spoons, sour caramel *df gf*
Shared entrées	Cured Kingfish, torched pear, caper berry, turmeric dressing *df gf* Roasted Celeriac, tarragon & horseradish emulsion, hazelnuts *v gf* Assiette of Charcuteries; pate, terrine, prosciutto, salami *df gf*
Shared mains	Free Range Chicken, prosciutto shard, sweet potato mash, leek *df gf* Braised Lamb Shoulder, Greek potatoes, tomato, mint and feta salad *gf*
Shared sides	Roquette Salad, candied walnuts, pear, vinaigrette *df gf* Chat Potatoes, house rosemary salt *v gf*
Dessert Buffet	Pavlova Disc, Swisse merignue, passionfruit Sticky Date Cubes, warm butterscotch drizzle Apple crumble tartlets

The Classic

Canapés	Arancini, garden vege, lemon & parsley aioli *v gf* Heirloom Tomato, bocconcini & basil tartlet Prawn on House Brioche, dill crème fraîche
Alternate entrées	Wagyu Bresaola, pear, rocket and parmesan *gf* Pumpkin Ravioli, confit leek, riesling beurre blanc, crispy sage *df*
Alternate mains	Oven Roasted Blue Water Barramundi, risotto, fine herbs *df gf* Pork Belly, celeriac mash, pickled fennel, apple gel *df gf*
Shared sides	Garden Leaves, cured “yolks”, butter mylk dressing, sumac seeds *v gf* Chat Potatoes, house rosemary salt *df gf*
Dessert Buffet	Assorted Classic Tartlets House Cinnamon Sugar Donuts Chocolate Brownie Bites, berry fool



cocktail packages

Gold

2026 $98pp

2027 $101pp

3 cocktail items

3 substantial items

Your wedding cake

Filter pressed tea and coffee station

Platinum

2026 $123pp

2027 $127pp

Assorted grazing platters

4 cocktail items

3 Substantial items

Assorted dessert buffet

Filter pressed tea and coffee station



cocktail menu samples



Gold

Canapés	Garden Veg & Thyme Arancini, citrus aioli *v gf* Crispy Beef Croquette, pickle *df* Prawn on House brioche, dill crème fraîche *df gf*
Substantial Canapes	Pumking & Grano Padano Ravioli, baby capers, crispy sage *df gf* Stone Oven Seasonal Pizza Selection *va gfa* Lamb Burger, hummus, tzatziki, garden mint, cos lettuce *df gf*
Dessert	Your wedding cake served with chantilly & berry coulis

Platinum

Antipasto Platters	Selection of Charcuterie Cold Cuts *gf* Olives & Pickles *v gf* House Dips *v gf* Fresh Fruit *v gf*
Canapés	Sweet Onion Tartlet, chervre, crisy basil *v* Chorizo & Charred Corn Cake, jalapeño, lime aioli *gf* Yellow Fin Tuna Tataki, ponzu, shallot *gf*
Substantial Canapes	Mixed Mushroom Risotto, Persian feta, herb emulsion, fried enoki *df gf* Assorted Seasonal Sliders (2) *v gf* PX Braised Beef Cheek, Parisian mash *df gf*
Dessert Buffet	Chai Pannacotta, berry gel *gf* Belgian Chocolate Mousse, berry fool *v gf* Sticky Date Cubes, warm butterscotch drizzle



enhance your dining



Grazing Platters

$19pp

Offer your guests an abundant selection of cold cuts, antipasto & fresh fruit, post ceremony

Oyster Bar

$10pp

Freshly shucked oyster station served during your canapé hour, with an assortment of mignonettes & dressings

Cheese Platters

$14pp

Finish your event with a selection of artisanal cheeses, Barn & Co conserves & house lavosh

Sourdough Focaccia

$5pp

Have our house made sourdough focaccia waiting for your guests at their tables.

Additional Sides

$5-$7pp

Embellish your seated menu with additional side dishes served with mains.

Cannoli Bar

$9pp

An abundant station of cannolis served with your dessert. Two flavours can be chosen.



drinks packages

The Celebration

Barn & Co Cuvée Brut
Barn & Co Pinot Gris
Barn & Co Shiraz
Tap Beers (4)
Soft Drink

2026	2027
$61pp	$64pp

The Premium

Barn & Co Vintage Sparkling Brut
Barn & Co Pinot Gris
Rosé
Pinot Noir
Barn & Co Shiraz
Tap Beers (4)
Assorted Cider
Soft Drink, Juice

2026	2027
$80pp	$84pp

The Choice

Customise our bar offerings to suit your style.

Simply make your own selection of wine, tap beer & spirits from our extensive portfolio.

Wines will be charged at bar prices and bar tabs will be pre paid for at time of invoicing.

Additional fees may apply



enhance your bar



Cocktails

A cocktail on arrival can be offered to your guests

$20pp for one style / $24pp for two styles

Cocktail menu:
- Espresso barntini
- Passionfruit mojito
- Pornstar martini
- Margarita
- Gimlet
- Aperol spritz

Gin Bar

Your guests can enjoy a gin bar post ceremony, guests can choose their spirit, mixer and garnish.

$15pp

Package Extensions

All beverage packages run for 4 hours, should you want a longer package an additional service fee of $750 will be charged per half hour.

Additionally an extra $12p/p for The Celebration & $15p/p for the Premium will be charged per half hour.

If you wish to upgrade or swap any part of your beverage package including the beer selection, please ask and we will send the full list including cost variations.



inclusions

An elevated event fee of $2,000 applies to all events at Barn & Co

- Barn & Co welcome pack, consisting of to do list & a full list of preferred suppliers
- Menu selection lunch/dinner for two at Barn & Co.
- Minimum of three consultations with Rachael to assist with your planning
- Considered design of Runsheets
- Personalised Barn & Co floor plans
- Use of Barn & Co easels, wishing wells table numbers, cake display log, cake knife
- Liaising with external suppliers to confirm and co-ordinate the set up & pack down within access times
- A highly experienced wedding co-ordinator & team in attendance on the day
- Team to assist in directing guests around the property as the event progresses
- Event co-ordinator to greet wedding party, commence ceremony & guide party down aisle
- Personalised handwritten “banner” style menus on the walls
- Private grazing table for wedding party during canapes
- Private waiter assigned to wedding couple for duration of event
- Atmospheric music facilities across all areas
- Tweaking of existing floral arrangements to suit your style
- Strings of dimmable festoon / fairy lights throughout the venue
- The set up of small styling items such as table settings, place cards, bonbonnieres, guest book & photo frames
- Co-ordination of farewell event at the end of the night



cocktail menu items

Below are a list of some of our cocktail items, menu seasonality and availability mean not all these dishes are always available. Nor is this all of the offerings we have.

Cold canapés

Free range egg & seasonal vegetable Spanish tortilla, romesco dollop
Tuna tatatki spoons
Tasmanian smoked salmon served on croute with a horseradish cream and fresh dill
Duck liver pate on croute with house chutney
Mushroom and walnut pate on croute with red wine poached pear and quince
Mini crab cakes with coriander

Hot canapés

Hot corn cakes with avocado
Cherry tomato and bocconcini tartlets, fresh basil
Caramelised onion and chevre tartlets topped with fresh thyme
Crumbed fish goujons served with a citrus mayonnaise and garnished with fresh lemon wedges
Pumpkin and thyme arancini
Crispy eggplant chips, agave, sesame
Free range Chicken rosemary skewers
Empanadas – ham, cheese and olive pastry, or sweet potato and charred corn
Vegetable frittata cubes with pesto
Vegan gyoza with ponzu dressing
Prawn wontons with chili and balsamic glaze dressing
Seasonal soup shooters
Blue cheese, walnut and potato croquettes, apple gel
Crispy fried mushroom, aioli

Substantial items

House pizzas direct from our pizza ovens

Slider options:
Pulled pork, coleslaw
Chicken schnitzel, lettuce, mayonnaise
Beef brisket, roquette, relish, butter lettuce
Crispy calamari, jalapeños, aioli
Lamb hamburger, hummus, cosberg lettuce
Crispy fried mushroom, black garlic aioli

Bowl options:
Penne tossed with a rich tomato and fresh basil sauce, parmesan
Traditional beef Bourguignon served over creamy potato mash
Pumpkin ravioli, leek and sage brown butter, crispy sage, baby capers
Pan seared house gnocchi with seasonal garnish
Crumbed fish goujons, fries, aioli and lemon, herbs
Marinated vegetables, crisp tofu, mushrooms
Cashew, mushroom, spinach pasta
Barn fried chicken, spicy salt, hot sauce

Desserts

In addition to your served wedding cake

Espresso martini bavarois, chocolate coated coffee bean
Petite open flan of apple, pear or chocolate
Mini pavlova discs topped with strawberries and passion fruit
Chocolate torte, coconut cream dusted with icing sugar
Chocolate mousse glasses, berry fool
Baby lemon curd and strawberry tartlets
Vanilla bean panna cotta, blackberry jelly, praline
Cannoli, lemon curd or nutella
Mini bomb Alaska, meringue brûlée
Hot donuts, agave drizzle
Fresh seasonal fruit platters*
Assorted local and imported cheese selection*

*Please inquire for seasonal prices on fruit or cheese platters

any more questions?

Minimum spend

All exclusive use events are booked under a minimum spend, please see table on the next page. Minimum spends can vary further depending on which day of the week & duration you would like to book for.
Everything you select will count towards your minimum spend including food package, beverage package, event fee, service/package extensions & any extras you add. Please enquire further for more detailed minimum spends.

Children

We have a children's menu for $55 pp
For children 3-12 years of age
We offer a children's meal package, which you are welcome to opt for a shared style menu ideal for multiple children seated together including; canapés, main & children's dessert

Maximum Numbers

For seated packages, the maximum capacity for guests is 90.

Coaches / Transport / Carpark

If you intend on booking coaches for your guests, please insure they have a maximum capacity of 24 guests
Due to our narrow driveway, there is no safe area for them to turn the vehicle around.
We recommend organising guest transport / pre-booking drivers or Ubers prior to event due to our remote location.
Please reach out if you wish to see our supplier list of great local drivers and companies we recommend.

Entertainment

Barn & Co hosts an atmospheric speaker system throughout the venue, this can be used for pre ceremony music to welcome your guests, and post ceremony during canapé hour.
In order to book entertainment it must be an exclusive use event & either small bands or DJs.
We are happy to assist with recommendations & bookings, & have a great supply & entertainment hire list.
All entertainers must adhere to noise level restrictions & the advice of our Functions Manager.

Menus

All menu items are subject to seasonality & produce availability, small changes may be made to your menu post selection to accommodate this.
Catering for special dietary requirements is something we take pride in, but all requirements need to be submitted at least 4 weeks prior to the event.

Beverages

Beverage packages are quoted on a 4 hours basis, packages may be extended for an additional service fee of $750 per 30 minutes, all service extensions must be confirmed prior to your wedding.
Please note this service extension does not cover your drinks, & either package extensions or tab extension will be required.
Additional food items may also be required & invoiced at our discretion for any extended event in order to stay within our liquor licensing.
We are licensed until 11pm.

Ceremonies

Ceremonies onsite may either be held within our gardens or in the outdoor covered terrace. We will provide 30 black bentwood style chairs, together with a signing table & two chairs. Our gardens are available for your wedding photography. Morning weddings may commence from 11am and afternoon weddings from 5pm.
If you require an early start, please discuss this with us for approval prior to sending out invitations, early arrival fees will apply.

Prices & Packages options are subject to change.

minimum spends



All exclusive use events have applicable minimum spends.
The tables below are only a guide, minimum spends will vary from weekend to weekdays within the given months.
Please enquire further for a more tailored minimum spend.

Lunch Weddings	2026	2027	2028
April to September	$12,000	$13,000	$13,390
October & January	$16,000	$17,000	$17,510
November, December, February & March	$19,000	$20,500	$21,115

Dinner Weddings	2026	2027	2028
April to September	$14,000	$15,000	$15,450
October & January	$18,000	$19,000	$19,570
November, December, February & March	$20,000	$21,000	$21,630

terms and conditions

Payment

Once a deposit has been placed to secure your event, payments can be made at any stage, remittance must be sent to weddings@barnandco.com.au to ensure correct allocation of funds.

Fifty percent (50%) of your total balance is due 3 months prior to your event. At this stage a running invoice will be generated, this is only to be used as a guide to assist you.

The remaining balance is due one (1) month prior to your event. If your numbers should decrease after this month the original confirmed final number will be charged.

It is solely the couple's responsibility to ensure the correct information is passed onto Barn & Co prior to payment deadlines, to ensure invoices are paid on time.

All weddings are to be paid by electronic transfer or cash. If cash is your preference a time must be booked, during a weekday.
Prices are subject to change without notice.

Cancellations

Should your event be cancelled, the deposit is non-refundable unless 12 months notice is given.
Wedding cancellations within 3 months of event will incur a charge equal to 50% of final account.
Wedding cancellations with less than 1 months notice, will incur the full cost of the event.
In the event of any cancellation, calculations will be made of time spent on your event to that point, and an invoice may be generated.

In the case of event cancellation or force majeure:
Due to unforeseen circumstances, any event may be canceled due to safety reasons or force majeure. Any required cancellation or evacuation of an event will be made by local authorities with no refunds provided by Barn & Co.

Barn & Co reserves the right to cancel any event if payment schedules are not met.

Package No. 27

Final Checklist

The final checklist supplied in the welcome pack is required to be signed & returned 5 weeks prior to event for invoicing. This will act as the couple's final submission of numbers, packages, enhancements & anything else required of Barn & Co.
Requesting & submitting this document on time will be the couple's responsibilty.

Damages

The customer will be liable for any damages incurred to Barn & Co, Mrs. Nick's Vineyard or property within, including crockery & glassware.
Any damages caused by the customer, its guests or contractors will be charged to the customer via a post event invoice.

Early arrival / Late departure fee

We allow a 30-minute grace period for guests to arrive prior to ceremony & depart post event.
Early entrance fees will be charged if guests hinder set-up or if commencement of service is needed to satisfy your guests. This will be decided at our discretion.
If guests arrive earlier than 30 minutes before your ceremony (this extends to both Barn & Co & it's grounds) or stay beyond 30 minutes after your drinks package ends, an additional charge of $500 will apply for every 30-minute increment. A minimum of 2 Barn & Co staff members are required to remain onsite as long as guests are present.
Please ensure your guests are aware of your entrance and exit times.
Evening weddings may extend until 11:00pm at the latest, with guests departing by 11:30pm.
If you're interested in a pre-wedding photoshoot (bridal party only), please reach out. Additional fees may apply.

Deposits

Tentative bookings will be held for a maximum of fourteen (14) days.
To confirm your event, a deposit of one thousand & five hundred dollars ($1,500.00) is required.