



Congratulations on your engagement!  
Thank you for your inquiry regarding holding your special day at  
Barn & Co.

A charming stand-alone barn in Balnarring at Mrs. Nick's vineyard on the Mornington Peninsula.

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

Rachael McCarthy and our award-winning chefs have a wealth of experience in the Restaurant and Catering industry. Rachael has looked after several restaurants, including 12 years at Salix Restaurant (now Jackalope) and many years in Melbourne, Shanghai and Western Australia's finer establishments. We look forward to taking care of all your needs; from the initial planning stages to the gloriously successful completion of your special day. Rachael McCarthy has overseen over 450 weddings and looks forward to joining you on your journey to celebrate your wedding day. She has a wealth of knowledge including a considered contacts list built up over her 14 years as a function coordinator. Her knowledge of the bridal, event and styling spaces will be a sound background for you to be inspired to create your special day. We will endeavor to make your day as memorable, smooth sailing and stylish as you desire.

## Venue Highlights

- Highly Experienced onsite wedding coordinator & team
- Hatted chefs designing and cooking your menu
- Award winning team, experienced, passionate and dedicated staff offering personal service
- Fully licensed bar offering beautiful wines, beers, ciders, cocktails, and a premium spirit selection.
- 80+ capacity seated
- 150 capacity cocktail party
- Superb vineyard setting
- Al Fresco terrace for canapés or the use of the cellar door bar area
- Ceremonies onsite in the gardens
- Use of gardens including lake area for photos
- Flexibility of contemporary menus
- Large open log fire
- Stylish décor
- Festoon and mood lighting
- An amazing contacts list of preferred suppliers built up over the last 14 years running Peninsula weddings
- Mid week, and Friday discounts

## SEATED SELECTION packages

### Seated & sharing

**\$117 per person option**

Selection of three canapés served during pre-dinner drinks, with the option to add a grazing station (at an extra cost)  
Then the choice to either extend your canapé hour with substantial items served, Or be seated for a set tasting plate as your entrée  
Mains to be shared along your table  
Choose 2 proteins served on garnish  
1 seasonal vegetable or salad  
Dessert platters to share, 3 items, chefs' selection  
(If serving wedding cake as dessert take off a \$4 discount)  
Freshly brewed coffee and tea

### Seated Silver package:

**\$108.50 per person option**

Selection of three canapés for pre-dinner drinks  
Set menu of single entrée, two main courses (alternate serve)  
Set dessert  
Freshly brewed coffee and tea

### Seated Gold package

**\$114 per person**

Selection of four canapés for pre-dinner drinks  
Two Entrées, two mains & two desserts,  
all served on an alternating basis  
Freshly brewed coffee and tea

### Platinum package:

**\$149 per person**

Selection of hot and cold canapés, five pieces  
Set tasting plate or set entrée of your choice  
Three mains served on an alternating basis  
Leaf salads with vinaigrette for each table  
Rosemary and sea salt potatoes  
Barn & Co dessert trio  
Freshly brewed coffee and tea

Freshly baked bread is served with every sit-down package  
Salads and side dishes can be arranged for each table from \$15 each  
Additional entrees and main courses may be added to the platinum package,  
Entrees from \$8.50 and mains from \$11.50

## Children

We offer a children's meal package including: canapés, main and children's dessert for \$52p/p.  
This is suitable for children from 3 to 12 years of age.

## **SEATED SELECTION Menu**

### **ENTRÉE**

Seasonal Barn & Co tasting plate

Poached free range chicken & herb salad, almonds, spicy dressing

Smoked salmon, avocado & red pepper stack, kiplers, aioli, herb oil

Sweet onion & pumpkin tartlet, goat's cheese, rocket & fennel salad

Assiette of charcuteries; pate, terrine, prosciutto, sausage, chutney, croute

Free range pork belly, rocket, sweet potato puree, crunchy salad and capsicum coulis

Mixed mushroom tart with watercress salad, hazelnut dukkah and feta

Tapas Platter of piquillo peppers, olives, manchego cheese and pork sausage

Wagyu bresaola, pear, rocket and parmesan

Pumpkin ravioli, confit leek, Riesling beurre blanc, crispy sage and baby capers

### **MAINS**

Slow braised PX beef cheek, sweet potato puree, apple salad, cress

Roasted Tasmanian salmon fillet served on a tomato and red pepper salad, rosti and salsa verde

Oven roasted Blue Eye fillet with Spanish style risotto, fine herbs

Lemon marmalade roasted chicken breast with a pea & herb risotto, fennel salad

Prosciutto wrapped free range chicken, sweet potato mash, leek

Char grilled Prime beef porterhouse(mr) with creamy mash potato, honeyed heirloom carrots and red wine jus\*

Lamb rump with mixed vegetable crumble and lemon thyme jus

Pumpkin ravioli with sweet onions, goat's cheese, sage butter

Risotto of porcini, mixed mushrooms, spinach and parmesan

36 hour braised lamb shoulder, greek potatoes, tomato, mint and feta salad

## DESSERTS

Caramelised classic lemon tart with poached rhubarb and double cream

Flourless orange and almond cake with floral cream

Red wine poached pear frangipane, double cream and syrup

Belgium chocolate tart, raspberry, Swiss meringue, ganache

Apple parfait with red wine poached pears and hazelnut praline

Floral honey panna cotta with shortbread crumb, passionfruit syrup

Sticky date pudding, double cream and whisky vanilla sauce

Barn and Co dessert trio, one chocolate, one fruit and one cream based dessert\*  
(Dessert trio is a Chef's Selection)

## Cheese

Local & imported artisanal cheese plates with quince paste, croute, and seasonal fruits.\*  
Can be served as individual plates, or as sharing boards placed on each table.

In addition to dessert we can make petit fours at \$18 per plate, approximately 6 items  
(A delicious mini sweet treats plate to share along the tables with coffee)

## Wedding cake

If you wish to replace our dessert options above with your wedding cake as dessert served with appropriate accompaniments, please deduct \$4.00 from the menu prices above (wedding cake to be supplied by you).

We are also happy to cut and serve your wedding cake after dessert with tea and coffee **at no charge**, with the choice to serve either plattered or in cake bags (bags to be supplied by you). Charges may apply if you choose more than one option.

*\* indicates where additional cost may occur*  
Menus are seasonal and may change slightly due to this.

## COCKTAIL AND ROVING Packages; lunch or dinner options

**Silver package: \$84.50 per person**  
3 hour duration  
Selection of hot and cold savouries from the Cocktail Menu  
10 items in total  
Your cake served as dessert with chantilly and coulis  
(Available for lunch weddings only)

**Gold package: \$92.50 per person**  
3.5-hour duration  
Selection of hot and cold savouries from the Cocktail Menu  
5 cocktail items and 2 substantial items  
Your wedding cake served with chantilly and coulis  
Freshly brewed tea and coffee station

**Platinum package**  
**EXTENDED COCKTAIL MENU** *(As an alternative to a sit down dinner)*

**\$115.50 per person**  
3.5 hour duration  
Selection of hot and cold savouries from the Cocktail Menu  
8 cocktail items in total; including antipasto platters and a  
selection of 2 items from the Substantial Cocktail Menu  
Your wedding cake served with coulis and chantilly  
Freshly brewed coffee and tea station

Additional substantial items can be added from \$9 and additional small desserts can be added from \$4.50-\$9 per unit.

If you choose a beverage package for a 5 hour duration you will need to consider platters, extra canapés, desserts or an additional substantial item.

### Children

We offer a children's meal package with the option of either partaking in the selected menu at 50% of the adult cost, or a seated menu including; canapés, main and children's dessert for \$52p/p.  
This is suitable for children from 3 to 12 years of age.

## **COCKTAIL & ROVING MENU SELECTION**

### **Cold canapés**

Freshly shucked oysters drizzled with vodka and fresh lime juice

\* Option of full oyster bar upgrade including, lemons, limes, varied hot sauces, or citrus salad

Crispy wontons with pineapple, dukkah, sesame seeds, rosewater

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

Vegetable frittata cubes with pesto

Prawn Skagen on house made brioche

### **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

Mushroom & Black Garlick Arancini

Crispy Pork/Tofu spoons, red wine caramel

Free range Chicken rosemary skewers

Empanadas – sweet potato and charred corn

Assorted gyoza with ponzu dressing

Prawn wontons with chilli and balsamic glaze dressing

Seasonal soup shooters

Blue cheese, walnut and potato croquettes, apple gel

Crispy fried mushroom, aioli

## **Substantial cocktail items**

### **Assorted seasonal pizza**

House pizzas direct from our pizza ovens, topped with:

Sugo, bocconcini, fresh basil

Sugo, Salami, mozzarella, olive

Vegan pesto, roast pumpkin, red onion, yay feta

Caramelised onion, assorted mushrooms, damona bocconcini, parsley

(Please allow for seasonal changes)

### **Slider and bocadillo 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

Pumpkin ravioli, leek and sage brown butter, crispy sage, baby capers

Pan seared house gnocchi with seasonal garnish

Risotto primo vera, seasonal herb oil, Persian fetta

Traditional beef Bourguignon served over creamy potato mash

Crumbed fish goujons, fries, aioli and lemon, herbs

Cashew, mushroom, spinach pasta

Barn fried chicken, spicy salt, hot sauce

## **Platters**

Antipasto platters, of salami, olives, char grilled and pickled vegetables, breads

Artisanal local and imported cheeses, croute, quince, seasonal fruits

Charcuterie of assorted salami, prosciutto, bresaola

## **Wandering Desserts**

**Handed around to guests on platters, in addition to your served wedding cake**

*Espresso martini bavarois, chocolate coated coffee bean*

Petite open flan of apple, pear or chocolate

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, lemoncurd or nutella

Hot jam donuts, cinnamon sugar

Fresh seasonal fruit platters\*

Assorted local and imported cheese selection\*

\*Please inquire for seasonal prices on fruit or cheese platters

\*We can also offer the option of a dessert buffet prices starting at an additional \$4.50 p/p depending on your package selection



## **Beverage packages**

### **Bronze package**

Pinot Grigio  
Shiraz  
Tap beer  
Soft drinks  
\$58 p/p 4 hour package

### **Silver package**

Prosecco (1st hour with other drinks)  
Pinot Grigio  
Cab Merlot  
Tap beer  
Session ale  
Soft drinks, juices  
\$70 p/p 4 hour package

### **Gold package**

Prosecco  
Pinot Grigio  
Rose  
Pinot Noir  
Shiraz  
Premium selection of tap beer; 4 in total; Jetty rd, St Andrews  
Peninsula cider  
Soft drinks, juices  
\$82.50 p/p 4 hour package`

### **Package extensions**

Please allow an extra \$9.50 p/p per half hour for bronze \$13.50 p/p per half hour for the silver package,  
And an extra \$15.50 p/p per half hour for the gold package

**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.**

### **Consumption package**

We are happy for you to go on to a consumption package, be your own cellar master, or chose from our extensive back list.  
Please ask for a copy of our wine list.

We simply take a deposit for your bar tab plus credit card details for any additional costs charged on the evening of your event. Simply set your tab prior to event.

Minimum spends are required for each sitting booked at an hourly rate and alter for each season.  
Packages run for 4 hours, an additional service fee of \$750 will be charged each half hour there after.

If multiple wine varietals are ordered there may be an additional service fee.

## **Additional information**

### **Menus**

The packages offered are styled around the current trends in the Bridal and Hospitality industries.

All menus are offered as suggestions and can be adapted to suit your requirements, budget and style of event, whether it be a formal or casual affair.

Children's menus for under 12 years or dietary specific menus can also be easily accommodated.

We use quality local and seasonal produce when possible. We offer varied packages for you to choose from, however if you wish to design your own package, make an appointment with Rachael to discuss the options for your special day.

Special dietary requirements need to be submitted at least 4 weeks prior to the event and may come at an additional fee due to seasonality.

### **Beverages**

Beverage packages are generally quoted on a 4 hour basis, packages may be extended for an additional 30 minutes or an hour making a total 5 hour duration for sit down packages; as long as it is within our Liquor License and confirmed prior to the function.

If beverage packages are extended additional food items may also be required.

We are licensed until 11pm.

### **Ceremonies**

Ceremonies onsite may either be held within our gardens or in the outdoor covered terrace. We will provide 20 black bentwood style chairs, together with a signing table and two chairs. The ceremony onsite cost is \$1,250.00. This charge includes staff to direct and assist during your ceremony. 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.

We have a great list of contacts, including celebrants, photographers, stylists and vendors to bring your ideal wedding to fruition.

### **Admin**

Every Wedding hosted onsite is also subject to a base Admin Fee of \$400, this entitles you to Rachael's services throughout all the stages of planning and allows you temporary use of Rachael's/Barn & Co.'s intellectual property in the form of runsheets, floor plans, our preferred supplier list, wedding to do lists, & final checklists.

### **Entertainment**

We offer a bluetooth sound system which operates both inside the venue and in the Al Fresco area for atmospheric music. Alternatively, we recommend you hire a D.J. or small band. We are happy to assist with recommendations and bookings. All entertainers must adhere to noise level restrictions and the advice of our Functions Manager. Band meals can be arranged and are charged at \$49.50 p/p and include a main course and soft drinks. Drinks packages may also be purchased.

### **Mid week and winter discount Packages**

Mid week and Friday weddings will be offered discounts, these will vary depending on which package you select, amount of guests and the time of year.

During the months of May through to September inclusive, we are happy to offer a discounted winter package off the total food and beverage price of your wedding package; this also applies to mid week packages year round.

Please let us know the time of year, day of the week, and amount of guests and we will quote on your package.

## **Minimum Numbers**

All menus are based on a minimum of 50 guests weekdays, 55 Friday evening and 65 weekends. Should your guest numbers fall below the minimum, menus will need to be re-quoted and a room hire fee may be added. Minimum spends do apply for each season. We do offer mid week and winter discounts of 5-10% depending on packages selected.

## **Coaches**

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 room for them to turn the vehicle around. We recommend organising guest transport prior to event due to our remote location.

## **Terms and Conditions**

### **Final Guest Numbers**

Final guest numbers are required 1 month prior to your event for final invoicing. Payment will be based on this final number. Minor alterations can be accommodated after this date, however if your numbers should decrease; the original confirmed final number will be charged.

### **Damages**

The customer will be liable for any damages incurred to Barn & Co or Mrs. Nick's vineyard or the property which are caused by the customer, its guests or contractors. Initial deposit will be kept and may be used towards any damages. Glassware is charged from \$6-\$20 per unit, crockery starting at \$20, and all other items as invoiced.

### **Early arrival/ Late departure fee**

Extensions may be applied for, although depending on the day can not be guaranteed and must be applied for when invoicing takes place one month prior to event. No package extensions will take place on the day of the event.

We do allow 30 minutes grace for guests to arrive promptly, being 30 minutes prior to the ceremony, no earlier, and their final farewells from the time the bar closes.

If guests arrive prior to 30 minutes before your ceremony or do not depart within the 30 minutes post your drinks package you will be charged at \$300 for every 30 minutes. Lunch weddings will finish at 4pm with guests departing by 4.30, evening weddings may finish at 11pm at the latest with guests departing by 11.30pm.

Please reach out if interested in a pre-wedding photoshoot (bridal party only), fees may apply.

### **Trading Terms**

Tentative bookings will be held for a maximum of fourteen (14) days.

To confirm your event, a deposit of one thousand, two hundred & fifty dollars (\$1250.00) is required.

Should your event be cancelled, the deposit will not be refundable unless at least 12 months notice is given. Wedding cancellations within 3 months of event will incur a charge equal to 20% of final account.

Fifty percent (50%) of your wedding total payment needs to be paid 3 months prior to your event.

Final adjustments and payment, based on final guest numbers and charges quoted, is due in one (1) month prior to your event. If your numbers should decrease; the original confirmed final number will be charged.

Please inform us if you would like to pay for your wedding in instalments so we can arrange the appropriate paper work and possible discounts.

All weddings are to be paid by electronic transfer or cash. If cash is your preference a time must be booked, during a week day. If electronic transfer is your preferred method of payment we will send you a payment link. Please note there is a credit card surcharges and bank fees which are variable.

Included in the admin and package costs of your wedding are a minimum of two (2) appointments with Rachael, normally priced at priced at \$250 per appointment. Also included is Rachael's hourly rate of \$80, which encompasses all the work required to create a seamless, successful event in between your meetings. Should you need to cancel your wedding at Barn & Co, these costs will not be refundable.

Prices are subject to change without notice and are valid until December 2024

Please fill out and sign booking sheet below and either email to [events@barnandco.com.au](mailto:events@barnandco.com.au) or bring it with you to your first appointment. Dates are only confirmed once this (and the deposit) is received.

**Barn and Co.**

**238 Myers Rd, Balnarring, 3926**

**e. [events@barnandco.com.au](mailto:events@barnandco.com.au)**

**t. 0410016201 - Rachael McCarthy**

Barn & Co.  
238 Myers rd Balnarring  
events@barnandco.com.au

Names\_\_\_\_\_

Date of event\_\_\_\_\_

Preferred time of ceremony\_\_\_\_\_

Phone contact details \_\_\_\_\_

\_\_\_\_\_

Email contact details \_\_\_\_\_

Approximate amount of guests\_\_\_\_\_

Style of package\_\_\_\_\_

Deposit \$ \_\_\_\_\_

Date of deposit\_\_\_\_\_

I/ we agree with the Terms and Conditions (signed)

\_\_\_\_\_

\_\_\_\_\_

**Direct deposit payment details**

**Account Name:**

Barn and Co deposits account

BSB 086 006

Acc 239686892

Email remittance details (with names and date of event) to: events@barnandco.com.au