



# barn & co

## group booking packages

# package breakdown

## SEATED ONE

Shared entrée  
2 Shared mains  
2 Sides

STARTING FROM \$72

## SEATED TWO

Grazing boards  
2 Shared Tapas items  
2 Shared mains with sides  
Sweettreat platters

STARTING FROM \$84

## CHEF FEED ME

7 dishes from our  
Head chef

STARTING FROM \$78

## GOLD COCKTAIL

3 Canapé items  
3 substantial items  
Antipasto or Sweettreat platters

STARTING FROM \$71.5

## PLATINUM COCKTAIL

Grazing boards  
4 canapé items  
3 substantial items  
3 sweet treat canapé items  
Freshly brewed coffee and tea station included

STARTING FROM \$103.5

# seated packages



1

2 HOUR  
DURATION

\$72 PP

## Seated Package 1

### Shared entrée

- Shared Barn & Co tasting plates served along the table with tapas and charcuterie components

### Shared mains

- Two proteins with garnish served on platters ready to share
- Accompanied by sides such as leaf salads and house potatoes

2

2.5 HOUR  
DURATION

\$84 PP

## Seated Package 2

### To start

- Grazing boards & foccaccia
- Shared seasonal tapas x2 items

### Shared mains

- Two proteins with garnish served on platters ready to share  
(such as; Chicken, Lamb or Fish, on puree, with vegetables)
- Accompanied by sides such as leaf salads and house potatoes

### To finish

- Sweet treat boards

3

2 HOUR  
DURATION

\$78 PP

## Chef feed me

- 7 dishes prepared by our head chef
- including local and seasonal produce
- add sweets to finish for \$10 pp



# seated package details

## What if we have children?

For children 12 and under we have a children's menu for \$30

Simply choose:

- Kids barn fried chicken and chips
- Kids mozzarella pizza
- Kids pasta napoli

All served with kids vanilla bean ice cream, honeycomb and house coulis to finish.

On functions with more than 5 children we can also offer these dishes to share in the middle of the table. Provided the children are seated together.

## Number of guests

The Chef Feed Me menu can cater for a maximum of 18 guests

Other seated packages are available for 9 guests and above, with no maximum

## Can we bring a cake?

Yes, you are welcome to bring a cake. Our kitchen team can portion and serve your cake with chantilly cream and berry coulis for \$3.5pp, Note this must be preordered to ensure availability.

We have a range of cake stands you are welcome to borrow, to display your cake throughout your event on the table or on a barrel (if applicable).

Please note that if it needs to be refrigerated, our team will have to be alerted early, as we may not be able to facilitate this.

## What can I add on?

All packages may pre order additional items such as:

- Add tapas item from \$9.5pp
- Extra seasonal side dishes such as heirloom carrots, warm butter beans from \$14-18
- Artisan cheese selection board for \$8pp
- Sweet treat boards filled with house made desserts for \$9pp
- Fruit Platters \$38each



# cocktail packages

Our cocktail packages are suitable for exclusive inside use,  
or for groups of at least 20 outside, weather permitting.



3 HOUR  
DURATION

\$71.5 PP

## gold

Selection of hot and cold savouries  
from the Cocktail Menu

3 canapé items & 3 substantial  
items

Antipasto or sweet treat platters



3.5 HOUR  
DURATION

\$103.5 PP

## platinum

Grazing platters

Selection of hot and cold  
savouries from the Cocktail Menu

4 canapé items & 3 substantial  
items

3 sweet treat canapé items

Freshly brewed coffee and tea  
station included

### canape item examples

- Cured ocean trout with horseradish  
creme on croute
- Arancini balls with aioli
- Smoked salmon on pikelet with dill
- Assorted gyoza
- Marinated chicken skewers
- Sticky pork belly spoons,  
red wine caramel

### substantial item examples

- Housemade gnocchi bowls
- Assorted house pizzas
- Fish goujons with chip bowls
- Assorted house sliders
- Pumpkin ravioli, crispy sage
- Barn fried chicken, fries, hot sauce

### dessert item examples

- Assorted cannoli
- Sticky date pudding
- Chocolate brownie
- Hot donuts
- Chocolate Mousse
- Assorted tartlets

# cocktail package details

## What if we have children?

We have a children's menu for \$25  
For children 12 and under

Simply choose:

- Kids barn fried chicken and chips
- Kids mozzarella pizza
- Kids pasta napoli

All served with kids vanilla bean ice cream, honeycomb and house coulis to finish.

On functions with more than 5 children we can also offer these dishes to share in the middle of the table.

## Which areas can I book?

You are welcome to book the venue or areas of the space exclusively, as long as minimum spends are met (see minimum spend grid below).

Areas of the space include;

- Alfresco undercover
- Small section of outside area
- Entire outside area
- The barn dining hall
- Entire venue inside and out

## What can I add on?

All packages may pre order additional items such as:

- Oyster Bar \$7pp
- Extra Canapé Items \$4-\$9pp
- Extra Substantial Items \$9-\$13pp
- Antipasto Platters \$40each
- Cheeseboards \$36each
- Dessert Sweet Treat Boards \$38each

## Can I extend our booking?

You are welcome to request to extend your booking past its allotted duration should you want a longer event. This can be done via service extensions, and these are charged at \$10pp per 30 minutes.

Extension availability is determined by our existing bookings & at our discretion.

Make sure you apply for an extension as early as possible.





# drinks packages



## silver package

Barn & co Sparkling Brut  
Barn & co Pinot Gris  
Barn & co Shiraz  
Barn & co x Bodriggy Draught  
Barn & co Session Lager  
Soft drink, juice

\$55 for 2 hours

## gold package

Barn & co Sparkling Brut  
Barn & co Pinot Gris  
French Rosé  
Long Story Short Pinot Noir  
Barn & co Shiraz  
Barn & co x Bodriggy Draught  
Barn & co Session Lager  
Assorted cider  
Soft drink, juice

\$65.00 for 2 hours`

## cocktail upgrade

\$15pp for spritz on arrival  
Spritz examples:  
• Limoncello spritz  
• Aperol spritz

\$19+pp for a cocktail on arrival  
Cocktail examples:  
• Espresso barntini  
• Passionfruit mojito  
• Pornstar martini  
• Margarita

## bottomless packages

If you wish to choose a package, we have 2 options on the left. We also offer cocktail upgrades if you wish to provide your guests with a spritz on arrival for example, or have some cocktails flowing all evening.

When choosing a package, remember that guests still have the option to purchase their own spirits or cocktails independently.

If having a structured package organised isn't your thing, see the "non-bottomless" options below.

There is no minimum number of guests needed for any drinks package, however if you choose a non-bottomless with an exclusive event you will be required to still meet the minimum spend of the event (see minimum spend grid below).

Drinks packages must be selected for the entire group.

Prices are quoted per person.

### Package extensions

Please allow an extra  
\$11 per half hour for the Silver  
\$13.00 per half hour for the Gold

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## non-bottomless options

1) Have a running tab for you table. You will have a waiter for your table service. This bill cannot be split at the end.

2) Guests can head up to the bar to order and pay as they go

Alternatively, if you have your own vision in mind please enquire and we can look at accommodating your wishes. We are also happy to facilitate a consumption package for you from our wine list, get in touch and we can help you make your selection

# any more questions?

## Minimum numbers

The minimum number of guests is dependant upon whether your function is exclusive or non-exclusive.

For non-exclusive events on a Seated package, there is no minimum number.

For non-exclusive events on a Cocktail package (outside only), that number is 20.

For exclusive events, we do not have a minimum number of guests, but instead a minimum spend.

Any Group over 50 guests requires exclusive use of at least one of our spaces, therefore a minimum spend will need to be met.

See minimum spend grid on our yearly pricing page below.  
All minimum guest numbers can be overridden by meeting a minimum spend

## 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 room 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

For non-exclusive events, unfortunately no entertainment can be arranged, however we always have atmospheric music playing through the venue, with our playlist designed to complement all events.

For exclusive functions, we offer a bluetooth sound system which operates both inside the venue and in the Al Fresco area for atmospheric level music. Alternatively you can hire a D.J or small band.

We are happy to assist with recommendations and bookings and have a great supply and entertainment hire list.

All entertainers must adhere to noise level restrictions and the advice of our Functions Manager.





# yearly pricing

Our pricing above is for 2024 functions  
If your event is for a year beyond this, please see the grid below

Function	2024	2025
Feed Me	\$78 pp	\$80pp
Seated 1	\$72 pp	\$74 pp
Seated 2	\$84pp	\$86.5 pp
Cocktail Gold	\$71.5 pp	\$73.5 pp
Cocktail Platinum	\$103.5 pp	\$105 pp

Our beverage packages will also have yearly increases, and prices are subject to change

Due to the nature of our space, various sittings will incur a peak season surcharge. Our team will be able to provide you with these dates.

We are currently projecting these figures will increase by approximately 5-7% per annum. For final & accurate figures please apply further.

	2024	Outside	Inside	Venue
May to September		\$4,500	\$7,000	\$10,000
October & January		\$6,000	\$8,000	\$14,000
November, December, February & March		\$8,000	\$10,000	\$16,000

	2025	Outside	Inside	Venue
May to September		\$6,000	\$7,500	\$12,000
October & January		\$8,000	\$10,000	\$14,000
November, December, February & March		\$10,000	\$14,000	\$18,000

Minimum spends are subject to change and can vary from weekend to weekday, please enquire further for an exact minimum spend.

# the nitty-gritty

## Early/Late fees & Extensions

All packages have set durations. Food service will commence within 15 minutes in to your booking time so as to not disturb the flow of service. Due to this please ensure your guests are understanding of the start time of your event. We do allow 15 minutes grace for guests to arrive promptly, no earlier, and 15 minutes for their final farewells.

Extensions may be applied for, although depending on the day cannot be guaranteed and must be applied for prior to event. If you desire please apply for a service extension request at time of booking.

If guests arrive prior to 15 minutes before your event or do not depart within 30 minutes post your package duration, you will be charged for every 30 minutes thereafter (\$500 for exclusive use events, and \$250 for all others).

## Cancellations

If the event is cancelled the deposit for your booking can be transferred to a future date within a 12-month timeframe.

This deposit is not refundable as cash and a minimum of 72 hours is required to reschedule your booking, if 72 hours notice is not given the deposit will be forfeited.

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 Barn & Co & local authorities with no refunds provided by Barn & Co.

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

## Payments

Once a deposit has been placed to secure your event, payments can be made at any stage, remittance must be sent to [events@barnandco.com.au](mailto:events@barnandco.com.au) to ensure correct allocation of funds.

Final Balance will be invoiced 3 days prior and must be paid prior to event. Payment may only be taken on the day if previously discussed & confirmed.

All deposits and invoices are to be paid by electronic transfer, credit card or cash. Please note there are credit card surcharges and bank fees which are variable.

For bookings over 10 guests, full payment of your chosen package is required prior to event. For any outstanding fees on the day, please be aware we do not split bills. There will be one bill issued per table.

## 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.

## Final numbers

Final numbers and dietary requirements must be submitted 7 days prior to event.

If numbers need to be changed beyond this, you have until 72 hours prior to your event to adjust.

After this time you will be charged 50% of the package cost per person.