

Any booking over 9 adults must go onto one of the following group booking menus

Seated and Grazing Packages

Seated and Sharing menu #1

2 hour duration \$63p/p

Individual entrée

- Barn & Co tasting plate; items from the tapas and charcuterie part of our menu

Shared mains; Two proteins with garnish served on platters ready to share.

Seasonal dishes such as;

- Free range chicken, sweet potato puree, seasonal greens
- Slow braised prime Victorian lamb, cauliflower puree, carrots

Accompanied by sides such as leaf salads with vinaigrette and roast potatoes

Grazing menu #1

1.5 hour duration \$57.50p/p (Maximum 20 Guests)

- Grazing boards of house dips, breads, fresh fruit and charcuterie,
- Shared seasonal tapas x2 items
- Followed by assorted pizzas
- Served with leaf salads, roast potatoes

Grazing menu #2

2.5 hour duration \$77.50p/p.

- Grazing boards of house dips, breads
- Shared seasonal tapas x2 items

Two proteins with garnish served on platters ready to share such as;

- Free range chicken sweet potato puree, seasonal greens
- Slow braised prime Victorian lamb, seasonal vegetables

Accompanied by sides such as leaf salads and roast potatoes.

Finish with desserts

- Sweet treat boards OR
- Artisan cheese boards

Children 12 and under \$25

For the children we can offer a choice of:

- Kids barn fried chicken and chips
- Kids mozzarella pizzas
- Kids pasta Napoli

With 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.

All packages may pre order additional items such as:

- Add tapas item for \$4.5pp
- Extra seasonal side dishes such as heirloom carrots, warm butter beans from \$10-17
- Artisan cheese selection board for \$36 (serves 3-4)
- Sweet treat boards filled with house made desserts for \$36 (serves 3-4)
- Fresh sourdough, served with EV olive oil, fennel chilli salt \$10 per baguette

Cakeage

If you wish to bring your own cake, our kitchen team can portion and serve your cake with chantilly cream and berry coulis for \$3.5pp. We have a range of cake stands you are welcome to borrow to display your cake throughout your event.

If you would like us to design a specific package to your budget, we are happy to do so. Menus may change according to seasons and current menus.

Cocktail Packages

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

Bronze package: \$51.50 per person

1.5 hour duration
Selection of hot and cold savouries from the Cocktail Menu
4 canapé items & 2 substantial items
(Available for light lunch only)

Silver package: \$57.50 per person

2 hour duration
Selection of hot and cold savouries from the Cocktail Menu
6 canapé items & 2 substantial items

Gold package: \$71.50 per person

3-hour duration
Selection of hot and cold savouries from the Cocktail Menu
6 canapé items & 3 substantial items
Antipasto platters

**Platinum package: \$89 per person ** upgraded grazing \$104.50
EXTENDED COCKTAIL MENU (As an alternative to a sit down event)**

3.5 hour duration
Selection of hot and cold savouries from the Cocktail Menu
6 canapé items & 3 substantial items
2 sweet treat canapé items
Freshly brewed coffee and tea station included

** upgrade with a grazing station; assorted antipasto, charcuterie, cheeses, breads and dips platters



All packages may pre order additional items such as:

- Canapé items from \$5
- Substantial items from \$9.5
- Platters from \$38 per platter

If you choose a beverage package for a longer than 30 minutes past the duration of your food package you will need to order either additional platters, extra cocktail items or an additional substantial item.

If you have a budget or theme to stick to, just let us know so we have the opportunity to accommodate & quote.

Minimum spends and numbers apply to have exclusive use of the venue and these fluctuate throughout the year. Discounts can be offered during the cooler months, mid week and selected Friday evenings.

Cocktail Menu items

Cold canapés

- Freshly shucked oysters drizzled with seasonal garnish
- Spanish tortilla, free range egg, seasonal vegetables with a romesco dollop
- Mushroom walnut pate, poached pear, house sourdough
- Mini bruschetta topped with tomato and basil
- Gin cured ocean trout served on sourdough, horseradish cream, fresh dill
- Vegetable frittata with pesto
- Spiced chicken tostada, tomato and avocado mousse
- Tuna tataki, radish, fresh herbs

Hot canapés

- House croquettes, aioli
- Caramelised onion and goats cheese tartlets, fresh chives
- Crispy fried mushroom, black garlic aioli
- Crispy eggplant, agave
- House arancini, paprika aioli
- Chicken yakitori skewers
- Gyoza, vegetable or prawn, drizzled with soy or chilli
- Empanadas, meat or vegetable
- Soup shooters, pumpkin or potato and leek
- House meatballs, spiced sugo

Substantial cocktail items

House pizzas topped with:

(Please allow for seasonal changes)

- Sugo, bocconcini, fresh basil
- Sugo, Salami, mozzarella, olive
- Vegan pesto, roast pumpkin, red onion, yay feta
- Caramelised onion, assorted mushrooms, tallegio or vegan feta, parsley

Slider / Bocadillo options

- Pulled pork, coleslaw
- Chicken schnitzel, lettuce, aioli
- Beef brisket, roquette, relish
- Mini burger, tzatziki, cos lettuce
- Calamari, cos lettuce, spiced aioli
- Crispy fried mushroom, black garlic aioli

Bowl options

- Penne tossed with a rich tomato and fresh basil sauce, parmesan
- Lamb ragout, orecchiette, gremolata, pecorino
- 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
- Mixed mushroom risotto, parmesan, fresh herbs
- Crumbed fish goujons, fries, tartar, lemon wedge

Platters (at an additional cost; \$36)

- Antipasto platters, of salami, olives, char grilled and pickled vegetables, breads
- Fruit platters, of local, seasonal fruits
- Artisanal local and imported cheeses, croute, quince, seasonal fruits

Dessert

Desserts can either be served as a 'wandering dessert' (handed around to guests on platters), or as part of a dessert station for guests to help themselves

- Belgium chocolate tart with a local berry fool and coulis
- Caramelised lemon tart with poached rhubarb and double cream
- Flourless orange and almond cake with floral cream
- Apple parfait with red wine poached pears and hazelnut praline
- Lavender honey panna cotta with shortbread
- Mini Pavlova toffee praline
- Sticky date pudding, double cream, whisky vanilla sauce
- Petite open flan of apple, pear or chocolate
- Mini meringue kisses, coulis, chantilly
- Chocolate brownies, icing sugar
- Flourless orange cake, marmalade syrup, chantilly
- Baby strawberry tartlets
- Mini lemon and passionfruit curd tartlets
- Nutella or lemon curd cannoli

Drink packages / options:

Larger/ exclusive events:

Listed below are our three drinks packages to choose from. If you wish to upgrade or swap any part of your beverage package including the beer selection, please ask. Alternatively, if you have your own vision in mind please enquire and we can look at accommodating your wishes.

We are also happy to design a consumption package for you from our wine list. Simply ask us for a copy of our wine list to make your selection

The duration of your drink package is dependant upon the duration of your food package.

*3.5 hour packages are designed for a 2.5 hour set menu

*2 hour packages are designed for a 1.5 hour set menu

Prices below are quoted per person.

Fizz package

Prosecco
Spritz of the day
Tap beers of the day (4)
Soft drinks
\$42.00 for a 2 hour package
\$68.00 for a 3.5 hour package

Movers and Shakers package

Paloma
Mojito
Tap beers of the day (4)
Soft drink
\$49 for a 2 hour package
\$73.50 for a 3.5 hour package

Gold package

Baillieu Sparkling
Barn & co Grigio
French Rosé
Barn & co Pinot Noir
Paringa Estate Shiraz
Tap beers of the day (4)
Assorted cider
Soft drink, juice
\$61.00 for a 2 hours
\$81.50 for a 3.5 hour package`

spritz upgrade

\$10 p/p

Add this to any drinks package above for spritz of the day served during the duration of your package.

Package extensions

Please allow an extra

\$10 per half hour for Fizz package

\$11 per half hour for the Movers and Shakers package

\$13.00 per half hour for the Gold package

Please keep in mind if your beverage package is extended additional food may need to be pre ordered.

Smaller/ non-exclusive events:

If you are hosting a smaller non-exclusive event, you have the option to either have table service of our full drinks list, or to order and pay for drinks at the bar individually. Please keep in mind we do not split drink bills, so if you intend to pay for drinks separately, the latter may be more suitable.

We are also happy to create a bar tab under the name of your event for your guests to use if bar service is your preference. We simply take a deposit for your bar tab plus credit card details for any additional costs charged during your event. Simply set your tab prior to event.

Additional information:

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 / Grazing package, the minimum number of guests required is 8.

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.

For further information please reach out and we'll send you our minimum spend table.

Any Group over 55 guests requires exclusive use of at least one of our spaces, therefore a minimum spend will need to be met.

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 music. Alternatively you can 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.

Coaches / Transport

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.

Function Terms and Conditions

Deposit

A deposit must be paid to secure your booking.

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.

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.

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.

Early / Late fees - Extensions

All our function packages have set durations. We will commence food service 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 from the time your package finishes. Extensions may be applied for, although depending on the day can not be guaranteed and must be applied for prior to event. No package extensions will take place on the day of the event. Please be aware service extensions will be added at a cost, please apply for a service an extension request.

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).

Payment

All deposits and invoices are to be paid by electronic transfer or cash. If cash is your preference a time must be booked. If electronic transfer is your preferred method of payment please refer to our bank details below and be sure to email remittance details. Please note there are credit card surcharges and bank fees which are variable. For bookings over 20 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.

Prices are subject to change without notice and are valid until December 30th, 2024

Barn and Co.
238 Myers Rd, Balnarring, 3926
e. events@barnandco.com.au

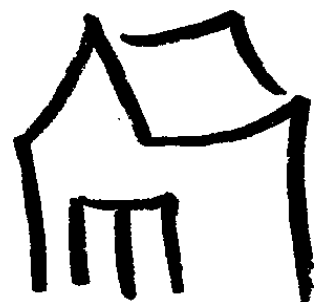
Direct deposit payment details:

Account Name:

Barn and Co deposits account

BSB 086 006
Acc 239686892

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



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

Name _____

Date of event _____

Preferred time of event _____

Phone contact details _____

Email contact details _____

Amount of guests (adults) _____

(children) _____

Choice of food package _____

Choice of drinks package (If applicable) _____ OR

Preferred drink service (bar or table) _____

Dietaries _____

Cakeage or any dessert add ons _____

Deposit \$ _____

Date of deposit _____

I agree with the Terms and Conditions, and have a clear understanding of my chosen package (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: _____