

barn & co

group booking packages

package breakdown

SEATED ONE

Shared entrée
2 Shared mains
2 Sides

STARTING FROM $78

SEATED TWO

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

STARTING FROM $92

CHEF FEED ME

7 dishes from our
Head chef

STARTING FROM $86

GOLD COCKTAIL

3 Canapé items
3 substantial items
Antipasto or Sweet treat platters

STARTING FROM $81

PLATINUM COCKTAIL

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

STARTING FROM $112

seated packages



Seated Package 1

1

2 HOUR DURATION

$78 PP

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

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Seated Package 2

2

2.5 HOUR DURATION

$91 PP

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

Chef feed me

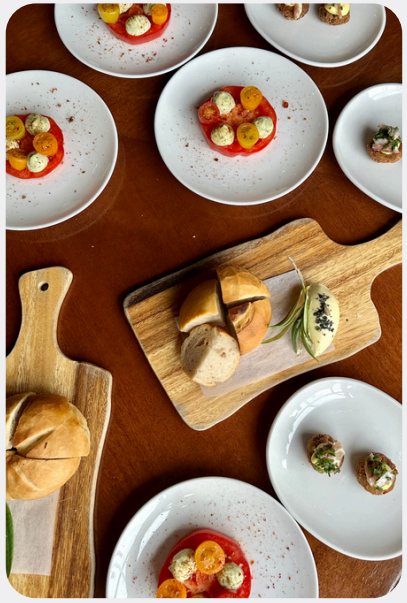
3

2 HOUR DURATION

$86 PP

- 7 dishes prepared by our head chef
- including local and seasonal produce
- add sweets to finish for $12 pp

sample menus



Seated #2

TO START
House rosemary focaccia, Evoo, Fennel chilli salt *v*
Assiette of Charcuteries; pate, terrine, prosciutto, salami *df gf*

Manchego Croquette, sauce romesco *gf*
Sticky Pork Belly Spoons, sour caramel *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 *v gf*
Chat Potatoes, house rosemary salt *v gf*

DESSERT BOARDS
Pavlova Disc, Swisse merignue, passionfruit
Sticky Date Cubes, warm butterscotch drizzle
Apple crumble tartlets

Chef feed me

Shared Plates
House rosemary focaccia, Evoo, Fennel chilli salt *v*
Arancini, garden vege, lemon & parsley aioli *v gf*
Baked brie, honeycomb, croute
Half Shell Scallops, miso & nori butter, native dukkah *gf*
Oven Roasted Blue Water Barramundi, risotto, fine herbs *df gf*
Pork Belly, celeriac mash, pickled fennel, apple gel *df gf*
Cos salad, pomegranate, radish, vinaigrette *v gf*
Chat Potatoes, house rosemary salt *v gf*

Add Dessert $10 pp
Chocolate Shiraz Mousse, miso caramel, meringue *v gf*
Lemon curd tartlette, raspberry
Sticky Date bites, butterscotch, earl grey cream



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.

What can I add on?

All packages may pre order additional items such as:

• Add snack 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 $38 each

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 $4.5pp.
Note this must be preordered to ensure availability.

If you wish to not partake in this, and serve your cake yourself, a fee of $2pp will incur, to cover our crockery and cleaning costs.

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.



cocktail packages

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





gold

3 HOUR DURATION

$81 PP

Selection of hot and cold savouries from the Cocktail Menu

3 canapé items & 3 substantial items

Antipasto or sweet treat platters

platinum

3.5 HOUR DURATION

$112 PP

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 gnocci 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 tartlettes

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

$57 pp 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

$67 pp for 2 hours

cocktail upgrade

$15.5 pp for spritz on arrival
Spritz examples:
• Limoncello spritz
• Aperol spritz

$19.5+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 pp per half hour for the Silver
$13.00 pp 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 gird on ours 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 2026 functions
If your event is for a year beyond this, please see the grid below

Function	2026	2027
Feed Me	$86 pp	$89 pp
Seated 1	$78 pp	$80 pp
Seated 2	$91 pp	$94 pp
Cocktail Gold	$81 pp	$84 pp
Cocktail Platinum	$112 pp	$115 pp

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

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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.

2026	Outside	Inside	Venue
May to September	$6,180	$7,725	$12,360
October & January	$8,240	$10,300	$14,420
November, December, February & March	$10,300	$14,420	$18,540

2027	Outside	Inside	Venue
May to September	$6,365	$7,957	$12,731
October & January	$8,487	$10,610	$14,853
November, December, February & March	$10,610	$14,853	$19,096

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 time frame.

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 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.