



Weddings 2013

Congratulations on your recent engagement and thank you for considering the historic Barn for your wedding celebration.

Please find enclosed a wedding information pack that should answer many of your questions regarding menus, function spaces, beverage options, and beyond.

Please also find enclosed some information about The Barn Accommodation, where you and your guests can enjoy the region's newest and most luxurious accommodation within a stone's throw of the Barn. If you choose to have your wedding with us, our beautiful gardens spanning three acres are also available for the ceremony, pre dinner drinks or photographs.

Helen Aslin

Wedding Coordinator

The Barn Palais

On arrival guests are immediately impressed by the Barn's unique and grand architecture; the high arched ceilings, the rustic white stone walls and the beautiful polished jarrah dance floor. The Barn Palais is a blank canvas for you to paint your own style and theme over through the floral arrangements you choose, colour theme you create and the many other personal touches you may include. There are no limits to what you can achieve in this



VENUE HIGHLIGHTS & INCLUSIONS

- ◆ A stunning building set amongst landscaped gardens
- ◆ Outstanding cuisine celebrating quality local produce
- ◆ Choice of square or kidney shaped bridal table
- ◆ Round tables throughout with starched white tablecloths
- ◆ White linen napkins
- ◆ Decorated cake table and cake knife
- ◆ Cutting of the cake if required
- ◆ Large jarrah dance floor
- ◆ Lectern & PA system for speeches and background music
- ◆ Printed menus
- ◆ First class table service

THE BARN'S WEDDING GIFT TO YOU

For wedding receptions with over 100 guests, the bride and groom will enjoy the night in one of our stunning brand new luxury spa suites with a complimentary bottle of sparkling wine, enjoy!

The Oak Tree Room



This brand new space is an exciting addition to The Barn and offers intimacy for smaller gatherings. The Oak Tree Room lends itself beautifully to a lunch time event or dinner function, as it offers panoramic views over looking our famous gardens.

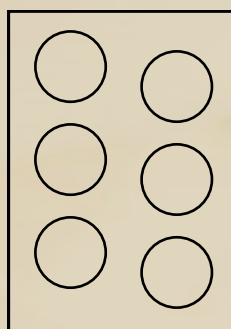
It is adjacent to the sophisticated Piano Bar, which can be utilised for canapés and drinks for parties of less than 50.

The Oak Tree Room features state of the art audio visual equipment featuring ceiling mounted speakers through which you may play your own background music from a CD or iPod, multimedia projector, microphone, lectern as

WHY CHOOSE THE OAK TREE ROOM?

- ◆ A brand new facility with stylish décor & great atmosphere
- ◆ Award winning cuisine celebrating quality local produce
- ◆ White linen napkins
- ◆ Decorated cake table and cake knife
- ◆ Cutting of the cake if required
- ◆ Lectern & PA system for speeches and background music
- ◆ Printed menus
- ◆ First class service

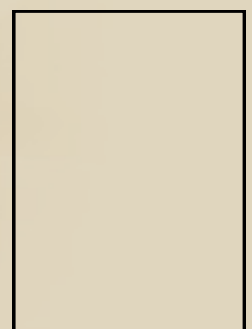
OAK TREE ROOM CONFIGURATIONS & CAPACITY



BANQUET
Up to 65 people



DINNER PARTY
Up to 72 people



COCKTAIL
Up to 85 people

The Gardens



The Barn is set amongst five acres of stunning English inspired gardens and offers a lush and stunning backdrop for your special day. The gardens have been featured several times in Australia's Open Garden Scheme and received national attention in several magazines including SA Life, Your Garden & Country Garden. We exclusively offer the use of the grounds to couples hosting their reception at The Barn and at no additional cost, for ceremony, photos or pre-reception drinks.



The Barn Accommodation

If you have guests travelling to Mount Gambier for your wedding, they will have the opportunity to stay in the region's newest and best accommodation. 2012 saw a major expansion to our accommodation and we now have over forty rooms. We also have two generously sized 4 bedroom houses ideal for family groups. For wedding receptions over 100 guests, the bride and groom may stay in our premium Premier King Spa Suite as our wedding present to you.



YOUR OUT OF TOWN GUESTS ARE IN FOR A TREAT...

Your visiting guests may wish to complete their "Barn experience" by choosing to stay with us. There is accommodation to suit all, from our standard **Garden View** rooms (sleeps 2), to our newly built **Deluxe & Premier Suites** (sleeping anywhere from 2 up to 7), our family-friendly **Apartments** and an impressive **Four Bedroom Houses** are great for multiple couples or larger family groups.

Learn more at
www.barn.com.au

A few words from some of our happy couples

ALICE & JASON

Thank you so much for doing an outstanding job with the catering for our wedding. Your tireless efforts didn't go unnoticed. Everyone commented on how amazing all the food was., the preparation, and all the staff. We would recommend The Barn to anyone without hesitation.



ISABEL & ROWAN

The Barn provided us with the perfect venue for our wedding reception. Their personalised and professional approach gave us great confidence that the evening would be everything we'd wished for (and more), and they did not disappoint! The staff were fantastic, the food was incredible (as always), and the 'Barn' itself looked absolutely amazing. We cannot thank The Barn enough for giving us a wedding reception and a New Year's Eve that we will cherish forever.

We catered for NAOMI & JAMES

at their stunning wedding reception at Katnook Estate
Everything from designing the menu to bagging our wedding cake, nothing was a problem. Everyone commented on how delicious and fresh the food was. Your professionalism and service are second to none. Many thanks.

Menu Options

SET MENU OPTION

Set Soup Course

Set Main Course

Set Dessert Course

Coffee, Tea & hand-dipped Chocolates

MENU WITH ALTERNATING MAIN COURSE

Set Soup Course

2 Main Course items served alternate style

Set Dessert Course

Coffee, Tea & hand-dipped Chocolates

GIVE YOUR GUESTS A LITTLE MORE CHOICE

	Soup Choices	Entrée Choices	Main Choices	Dessert Choices	Coffee, Tea, Chocolates	
A	1	-	2	1	✓	
B	1	-	3	3	✓	
C	-	1	3	3	✓	
D	1	1	3	3	✓	
E	-	2	3	3	✓	

Once you have decided on a menu style that suits, turn to our Menu Selections and choose your dishes. We have included a menu example to assist.

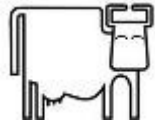
Soup

01. **Pumpkin and Roasted Red Capsicum** *with pesto*
02. **Roasted Pumpkin** *with crispy prosciutto*
03. **Butternut Pumpkin & Red Thai Curried** *with Coconut Cream & Coriander Pesto*
04. **Potato & Leek** *with fried leek chips*
05. **Creamy Chicken, Corn & Spring Onion**
06. **Tomato, Basil** *with crispy bacon*
07. **Tomato & char-grilled Capsicum** *with shaved parmesan*
08. **French Onion** *with giant cheese crouton*
09. **Cream of Zucchini & Basil**
10. **Tomato and Porcini** *with parmesan crostini*
11. **Beef Goulash** *with garlic bread sticks*
12. **Chicken, Leek & Risoni**
13. **Cream of Mushroom** *with garlic crouton*
14. **Roasted Sweet Potato** *with toasted cumin and coconut cream*

Entree

15. **Thai Style Chicken Salad**
grilled marinated chicken with a salad of coriander, basil, red capsicum, Spanish onion & bean shoots with a lime & pepper vinaigrette
16. **Warm Chicken Salad**
asparagus (seasonal), baby spinach, prosciutto chips & shaved parmesan, creamy grain mustard dressing
17. **Twice Cooked Pork Belly**
bean puree, apple & snow pea shoot salad
18. **Poached Atlantic Salmon**
witlof salad & tarragon mayonnaise
19. **Beetroot Cured Ocean Trout**
goat cheese & fennel salad
20. **Kaffir Lime & Lemongrass Marinated King Prawn Skewers**
soy dressed garden greens
21. **Prosciutto, Roasted Vegetable & Roquette Salad**
salsa verde dressing
22. **Leek, Mushroom & Feta Tart**
garden salad
23. **Potato Gnocchi, Roast Pumpkin, Sage Cream**
toasted pine nuts
24. **Smoked Salmon Mousse, Poached Prawns & Crostini**
asparagus, lemon aioli
25. **Barn King Prawn Cocktail**
poached king prawns, avocado, iceberg, Mary Rose sauce and diced tomatoes
26. **Poached Prawns**
mustard aioli, pancetta, Roquette salad

Main Course



27. **The Barn's Famous Prime Aged Grass-fed Rump Steak**
a generous 350 to 400g, aged on the premises for 60 days
28. **Prime Aged Grass-fed Porterhouse Steak**
a generous 350 to 400g, aged on the premises for at least 45 days
29. **Prime Eye Fillet** (\$5 extra)
the ultimate cut, from the centre of the tenderloin, approximately 300g
30. **Prosciutto Wrapped Porterhouse** (\$2 extra)
on potato rosti, wilted Baby Spinach finished with a Bordelaise sauce

Sauces for our beef

Caramelised Onion & Cabernet jus
Wholegrain Mustard glaze
Green Peppercorn & Brandy glaze
Shiraz, Olive and Thyme Demi-glaze
Horseradish Cream Sauce
House Pate & Mushroom sauce
Mushroom, bacon and Cabernet jus
Bordelaise sauce
Béarnaise sauce

**MAYURA STATION FULL-BLOODED WAGYU BEEF
IS ALSO AVAILABLE UPON SPECIAL REQUEST**



31. **Prosciutto Wrapped Chicken Breast**
Provençal tomato sauce or a chardonnay dijon cream sauce
32. **Parmesan Chicken with Basil Sauce**
seasoned fillets coated with fresh breadcrumbs, parmesan & bacon
33. **Rosemary & Garlic Marinated Chicken Breast**
mushroom and red wine jus
34. **Herb Marinated Chicken Breast**
creamy tomato sauce
35. **Duxelle Stuffed Chicken Breast**
pancetta, mushroom and marsala cream
37. **Lemon and Parsley Crusted Chicken**
verjuice & roast chicken jus
38. **Tuscan Style Chicken**
pocketed with semi-dried tomatoes, prosciutto and camembert, topped with fresh Parmesan breadcrumbs, chardonnay & chive cream sauce

Main Course



30. Fish of the Day

WE SERVE ONLY THE FRESHEST FISH

So the fish will always depend on seasonal & market availability

Our preferred fish are;

Atlantic Salmon Fillet

Cooked to medium

SA Snapper

Our fish may be served with...

Lemon parsley butter

Lemon and herb crust

Chilli, ginger & lime butter

Cucumber & caper salsa

Salsa Verde

Verjuice and caper reduction

Mango, coriander & chili salsa (seasonal)

White butter sauce

Dessert

01. **French Lemon Tart**
with double cream
02. **White Chocolate Ganache Tart**
berry compote
03. **Almond, Orange & Poppy Seed Cake**
citrus syrup & cinnamon cream
04. **Apple & Rhubarb Oat Crumble**
with vanilla icecream
04. **Apple & Raspberry Oat Crumble**
with vanilla icecream
05. **Chocolate Mud Cake**
citrus salad & berry coulis
06. **Orange Liqueur Icecream**
an all-time Barn favourite, served in the orange shell
08. **Goey Chocolate Fondant Pudding**
served with icecream & drizzled with a hazelnut liqueur syrup
09. **Baked Apple Pudding**
with maple syrup sauce
10. **Sticky Date Pudding, Butterscotch sauce**
chantilly cream
11. **Vanilla Bean Pannacotta**
with vincotto strawberries or sticky poached fruit (seasonal availability)
12. **Eton Mess**
1930's English classic, like a pav but smashed!
13. **Fresh Fruit Platter**
with citrus gelati
14. **Honey Nougat Semifreddo**
creamy ice cream slice with toasted almonds & drizzled with a berry compote
15. **Cointreau Liqueured Strawberries (seasonal availability)**
with macadamia icecream
16. **Ginger Crème Brulee**
pistachio biscuit
17. **Sticky Wine Poached Pear**
citrus mascarpone & nut crumble
18. **International Cheese Selection (shared platters)**
quince paste, lavosh
19. **Ice Cream Station** – *Allow your guests to indulge in a decadent buffet of ice cream, waffle cones & a wide selection of sauces and 'sprinkles'*

WEDDING CAKE AS A DESSERT OPTION

If you would like your wedding cake served instead of dessert your menu price will be reduced by \$1.50 per guest.

Hors d'oeuvre Suggestions

Between ceremony and reception our gardens paint a charming background for pre-dinner drinks and hors d'oeuvres. We have put together some suggestions which we think work really well



together, however you are by no means limited to these. We would be happy to make further suggestions or work with any ideas you may have.

OPTION A

Chicken & thyme sausage rolls
Beef kofta balls with cumin and minted yoghurt
Ginger and kaffir prawns with lime aioli

OPTION B

Slow braised beef and red wine pies with minted pea mash
Mini bruschetta with caramelized onion and feta
Thai marinated chicken skewers with Mint dipping sauce
Thai Fish cakes with sweet Mirin dipping sauce

OPTION C

Crostini with smoked salmon and dill mousse
Nori rolls with prawn and snow pea sprouts
Barn made beef and rosemary sausage rolls
Hand crafted empadas with leek, goats cheese and sun-dried tomato Moroccan chicken strips with hummus

Beverage packages

Selecting one of our beverage packages may assist in the budgeting of your wedding reception because you will know in advance exactly what the beverage component of your evening will be. These packages ensure constant and unlimited beverage service to your guests for your nominated period of time.

SAPPHIRE

NV The Lone Fig Brut Cuvée Sparkling Brut
The Lone Fig Sauvignon Blanc Semillon
Angoves “Chalk Hill Blue” Cabernet Shiraz
Carlton Draught
Cascade Premium Light
Juice and Soft Drinks

GOLD

Di Giorgio Sparkling Pinot Chardonnay
or NV Mt Monster Sparkling Brut
Angoves Long Row Moscato
GISA Wines ARC Sauvignon Blanc Semillon
or Norfolk Rise Sauvignon Blanc
or Mt Monster Chardonnay
GISA Wines ARC Barossa Shiraz
or Norfolk Rise Mt Benson Cabernet Sauvignon
Carlton Draught, Coopers Pale Ale,
Cascade Premium Light
Juice and Soft Drinks

Beverage packages continued

EMERALD

Di Giorgio Sparkling Pinot Chardonnay
or NV Mt Monster Sparkling Brut

Angoves Long Row Moscato

Hollick Sauvignon Blanc Semillon or Majella Riesling
or Di Giorgio Chardonnay

Majella Musician or Katnook Founder's Block Shiraz

Cascade Light

Crown Lager or Boags Premium

Coopers Pale Ale

Juice and Soft Drinks

DIAMOND

2009 Hollick Sparkling Chardonnay Pinot Noir
or Di Giorgio Vintage Pinot Noir

Henry's Drive 'Scarlet letter' Sparkling Shiraz

Deviation Road Adelaide Hills Sauvignon Blanc

Brands Laira Coonawarra Chardonnay

Balnaves Of Coonawarra Shiraz

Majella Coonawarra Merlot

Herbert Mt Gambier Pinot Noir

Di Giorgio Coonawarra Cabernet Sauvignon

Select 2 beers from...

Corona, Vale Ale, Coopers Pale Ale or Stella Artois

Juice and Soft Drinks

Beverages charged on Consumption

Simply paying for what your guests consume allows customisation of your beverage selection. You may mix and match wines, beers and soft drinks from our listing below as you please. To assist with your budgeting you may decide to cap your beverage account to a nominated dollar amount.

SPARKLING WINE

NV The Lone Fig Brut Cuvée Sparkling Brut
Di Giorgio Sparkling Pinot Noir Chardonnay
Di Giorgio Sparkling Merlot
Angoves Long Row Moscato
Henry's Drive Scarlett Letter Sparkling Shiraz

WHITE WINE

The Lone Fig Sauvignon Blanc Semillon
GISA Wines ARC Sauvignon Blanc Semillon
Norfolk Rise Sauvignon Blanc
Mt Monster Chardonnay
Majella Riesling
Hollick Sauvignon Blanc Semillon
Di Giorgio Chardonnay
Deviation Rd Adelaide Hills Sauvignon Blanc
Brands laira Coonawarra Chardonnay

RED WINE

Angoves "Chalk Hill Blue" Cabernet Shiraz
GISA Wines ARC Barossa Shiraz
Norfolk Rise Mt Benson Cabernet Sauvignon
Majella Musician
Katnook Founder's Block Shiraz
Herbert Mt Gambier Pinot Noir
Balnaves Of Coonawarra Shiraz
Majella Coonawarra Merlot
Di Giorgio Coonawarra Cabernet Sauvignon

Term & Conditions

BOOKING

After reserving a date, confirmation is required within 14 days. Payment of a deposit is required with the confirmation. The management reserves the right to cancel the booking and allocate the venue to another client if confirmation and deposit is not received.

DEPOSIT

The deposit required is \$500. This confirms your booking and will be deducted from the final payment of your function. This deposit is non refundable if the reservation is cancelled.

FINAL NUMBERS

Confirmation of final numbers is required one week prior to the function. Any cancellations will be taken up until two working days prior to the event; the number we are given at this point will represent the minimum number of guests for which you will be charged.

PRICES

The prices quoted are current at the time of issue but are subject to change.

MENU & BEVERAGE AVAILABILITY

While the information contained here is correct at the time of issue, we reserve the right to adjust products and menu items without notice.

PAYMENT

All accounts are to be settled prior to, or on the day of the function unless by prior arrangement. A surcharge of 2% will be charged on all credit card payments.

MENU & BEVERAGE ARRANGEMENTS

These must be finalised at least 14 days prior to the function

CAKE AND BAND/DJ

Wedding cakes can be received between 1 and 4pm on the day of the function. Band or DJ can have access to the venue for set-up and sound checks between 1pm and 5pm on the day.

CONFETTI

No confetti or rice.

PRESENTS, FLOWERS & OTHER VALUABLES

These can be taken on the night, or collected on the first working day after the function unless other arrangements are made prior. Whilst the venue has security, all valuables left on the premises will be at your own risk.

Wedding Booking Form

BRIDE'S NAME _____

GROOM'S NAME _____

WHO IS OUR KEY CONTACT? _____

TELEPHONE _____

EMAIL _____

FUNCTION DATE _____

- VENUE THE BARN PALAIS
 THE OAK TREE ROOM
 OFF SITE (PLEASE SPECIFY)

GUESTS IN ATTENDANCE (ESTIMATION) _____

DEPOSIT (\$500.00)

CASH or CHEQUE

CREDIT CARD

CARD NUMBER _____

EXPIRY _____ NAME _____

CARDHOLDER'S SIGNATURE _____

DIRECT DEPOSIT

THE BARN PALAIS BSB 015 660
ACCOUNT 4117 46683

Please specify bride's name with online transaction.

I AGREE WITH ALL TERMS & CONDITIONS

SIGNATURE _____

PRINT NAME _____

DATE ____/____/____

FINAL CONFIRMATION OF GUEST NUMBERS REQUIRED 7 DAYS PRIOR TO YOU EVENT. THIS NUMBER REPRESENTS THE MINIMUM FOR WHICH YOU WILL BE CHARGED. IT IS THE RESPONSIBILITY OF THE CLIENT TO CONFIRM FINAL NUMBERS.