



PRIVATE DINNER &
EVENT PACKAGE

THANK YOU FOR CONSIDERING THE BARN FOR YOUR SPECIAL OCCASION.

As one of South Australia's most successful, award winning restaurants, The Barn is renowned for its superb cuisine and impeccable service.

The Barn is located in a quiet rural setting, just 5 minutes from the centre of Mount Gambier and is surrounded by manicured English style gardens.

We have two private dining rooms available. The Oak Tree Room is located within the modern reception complex, whilst the 'Engine Room' is located adjacent to the Steakhouse, and can be accessed via the restaurant.

These spaces are ideal for intimate celebrations (small weddings, birthdays etc), cocktail parties, corporate events or pharmaceutical functions. We take the greatest care to ensure this is an exclusive venue with the best dining experience.

Our events package is intended as a guide in the planning of your occasion and we will work closely with you to create the ultimate event.



GENERAL INFORMATION

CONFIRMATION

Confirmation of your event must be made by completion of the booking form found at the end of this document.

FINAL NUMBERS

Final guest numbers are required 3 working days prior to the event. This number represents the minimum numbers for which you will be charged.

MENU AND BEVERAGE SELECTION

Menu and beverage selections must be finalised at least 7 days prior to your event. Due to our emphasis on seasonal and local produce, menu items are subject to availability and change.

DIETARY REQUIREMENTS

You do not need to make your selections based on your guest's dietary requirements, as we are happy to cater for these in addition to your menu choices. Please advise names of guests with dietary requirements when confirming your reservation.

ROOM HIRE

Room hire is only applicable for parties of 12 or less, and includes all AV requirements. The room hire charge for parties of 12 or less is \$250.



THE OAK TREE ROOM

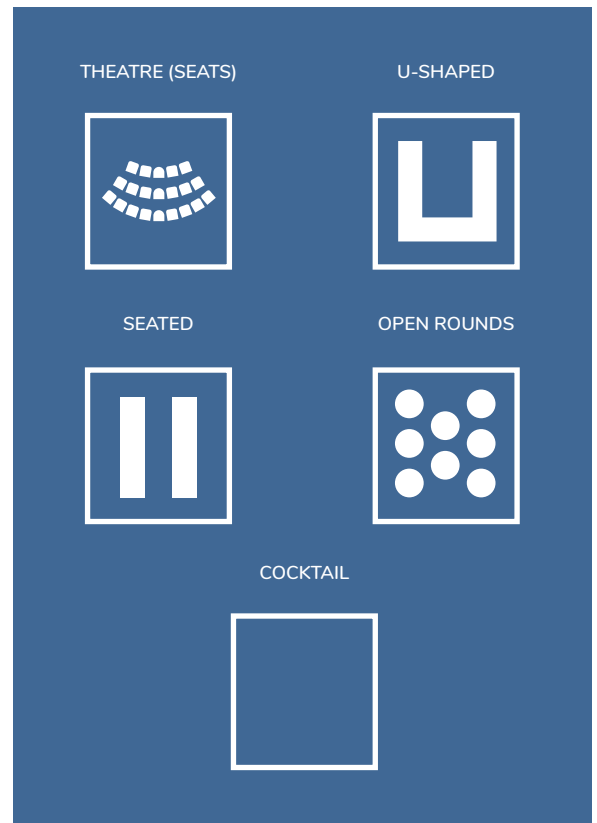
The Oak Tree Room is named after the old and rare Turkish Oak Tree in the Barn gardens.

The Oak Tree Room offers AV connectivity with 100 inch screen with digital projector and inhouse audio system for presentations.

The room offers flexibility of set up for dinners, conferences, cocktail parties and networking events.

ROOM CAPACITY

Theatre style	80
Seated	70
Cocktail	80
U-Shape	30
Open Rounds	36



THE ENGINE ROOM

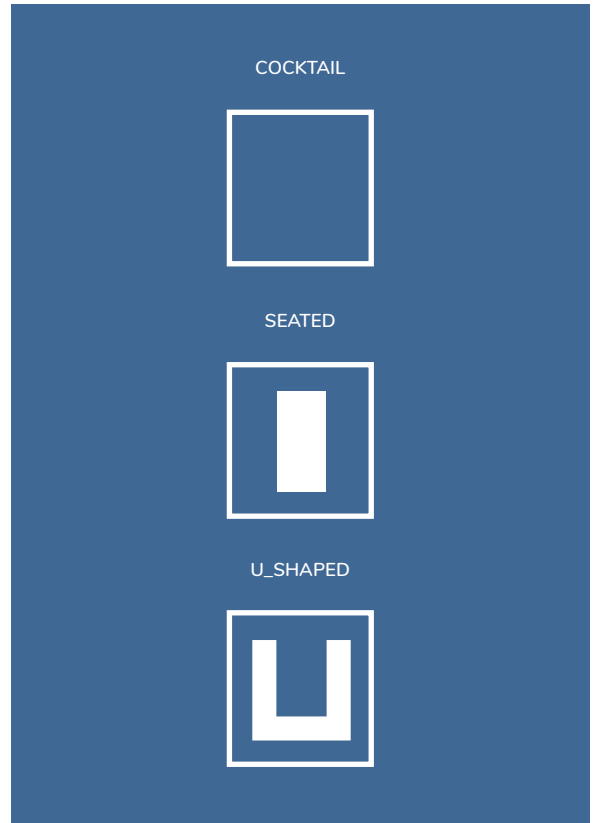
The Engine Room derives its name from the Engine that occupied the entrance to the Palais from 1937 to 1958, which supplied power to the complex, prior to the connection of mains power.

The Engine Room is ideal for dinners and celebrations and boasts a private bar area perfect for arrival drinks. The room can be adjusted in size to suit the number of attendees. AV equipment can be supplied.

For groups of 20 or less, the a la carte Steakhouse menu is also available.

ROOM CAPACITY (May be impacted by covid density rules)

Cocktail	60
Seated	50
U – shape	15



MENU FORMAT

We recommend set or alternate plate menus when your event requires a tight time line. Set and alternate plate menus are also recommended for dinners of 25 or more persons.

SET MENUS

<i>2 course</i>	Set Entree, set Main	\$69.00pp
	Set Main, set Dessert	\$66.00pp
<i>3 course</i>	Set Entrée Set Main Set Dessert	\$78.00pp

ALTERNATE PLATE MENUS

<i>2 course</i>	Alternate Entrée Alternate Main	\$70.00pp
	Alternate Main Alternate Dessert	\$67.00pp
<i>3 course</i>	Alternate entrée, main and dessert	\$80.00pp

MENUS WITH CHOICE

<i>2 course</i>	Entrée/main 3 choices per course	\$72.00pp
<i>2 course</i>	Main/dessert 3 choices per course	\$68.00pp
<i>3 course</i>	3 choices per course	\$82.00pp

SIDE DISHES

Main meals are served with seasonal vegetables, however you may select additional side dishes for your guests.

Fat Boy chips with garlic aioli	\$4.00pp
Salad of seasonal vegetables	\$4.00pp
Seasonal Vegetables	\$4.00pp



MENU FORMAT / CHEF'S MENU SELECTION

3 courses 3 choices

\$82.00pp

ENTREE

Chef's bruschetta of the day

Kingfish Ceviche with Beetroot Tostada

Soy and star anise braised duck
with pickled cumquats

MAIN

Barramundi Fillet with salsa verde,
carrot puree, cucumber and dill salad

The Barn's Prime Aged Grass-fed
Porterhouse Steak (400g) served with
mushroom, bacon and Shiraz Jus sauce

Prosciutto Wrapped Chicken Breast, pocketed
with spinach and feta, finished with a
chardonnay, herb and Dijon cream sauce

DESSERT

Eton Mess – a despicably messy mixture
of meringue, cream and berries

Goosey Chocolate Pudding – served with ice
cream and drizzled with a hazelnut liqueur syrup

Baileys Crème Brulee - with milk chocolate
mousse and hazelnut liqueur syrup.



MENU SELECTION

/ ENTREES

Barn Tasting Plate

Prosciutto, hot cacciatore, pork and pistachio soppressa, Robe Dairy Labneh with dukkah, barn made pickle, black olive tepanade, marinated artichokes served with warm pide bread.

Chef's Bruschetta of the day

Seared scallops wrapped with prosciutto, cauliflower puree, sage butter (max 25 guests)

Soy and star anise braised duck with pickled cumquats

Kingfish Ceviche with Beetroot Tostada

Smoky Bay oysters (6) served natural with a ginger dressing and lemon (\$3.00 per person surcharge applies)

Barn made pate served with hot toast and quince paste

Chinese Vegetable Spring Rolls with soy and lime dipping sauce



MENU SELECTION / MAIN COURSES

Fish of the Day Fillet with salsa verde,
carrot puree, cucumber and dill salad

South Australian Whiting in a crisp Coopers
pale Ale beer batter (max 20 guests)

Za'atar Crusted Cauliflower steak with
Hummus and a spiced grain & mint salad

Prosciutto Wrapped Chicken Breast, pocketed
with spinach and feta, finished with a
chardonnay, herb and Dijon cream sauce

Soy and Star Anise braised duck with pickled
cumquats, served with spiced cous cous

**OUR FAMOUS STEAKS AGED ON THE
PREMISES AND COOKED ON THE
CHARGRILL (FOR PARTIES OF 15 OR
MORE THEY WILL BE COOKED TO MEDIUM
UNLESS ADVISED OTHERWISE)**

The Barn's 60 day Prime Aged
Rump Steak (400g)

The Barn's Prime Aged Grass-fed
Porterhouse Steak (400g)

Prime Eye Fillet (250g) –
The ultimate cut
(\$4.00 per person surcharge applies
to the entire confirmed numbers)

*You may select one sauce to
accompany your steak selection*

Brandied Green peppercorn
Mushroom, bacon and Shiraz Jus
Steak Dianne Sauce



MENU SELECTION / DESSERT

Orange Liqueur Ice Cream our home made ice cream served in the orange skin

Eton Mess – a despicably messy mixture of meringue, cream and berries

Goopy Chocolate Pudding – served with ice cream and drizzled with a hazelnut liqueur syrup

Baileys Crème Brulee with milk chocolate mousse, hazelnut biscotti (Max 25 guests)

Individual Cheese Plate featuring a selection of cheese served with muscatels and lavosh



MENU SELECTION

/ SET BEVERAGE PACKAGES

We request that you pre-select beverages for your event. There are three alternatives:-

Set Beverage Packages

Choose your package and duration and you will know the final cost whatever your guests consume.

On Consumption

Select any wines and beers from across our range. You will be charged what your guests consume.

The Barn Steakhouse has an award winning wine list with over 750 selections. Please browse the list on line at www.barn.com.au for more selection. Do not hesitate to call our wine master should you require specific recommendations within your price parameters.

Limestone Coast Package

NV DiGiorgio Pinot Chardonnay
 Kent & Co Sauvignon Blanc
 Majella Musician Shiraz
 Carlton Draught and Dry,
 Coopers Pale Ale, Great
 Northern, Cascade Light
 Soft drinks and juices

2 hours	\$40pp
3 hours	\$45pp
4 hours	\$50pp
5 hours	\$55pp

Coonawarra Package

Grace Under Pressure
 Blanc de Blancs
 Ottelia Pinot Gris
 Balnaves Hand Picked
 Chardonnay
 Majella Shiraz
 Zema 'Cluny' Cabernet Merlot
 Corona, Carlton Draught and
 Dry, Coopers Pale Ale, Great
 Northern, Cascade Light
 Soft drinks and juices

2 hours	\$50pp
3 hours	\$55pp
4 hours	\$60pp
5 hours	\$65pp



BOOKING FORM

Thank you for choosing
The Barn for your
upcoming event.

☐ OAK TREE ROOM ☐ ENGINE ROOM

This form can be
emailed/faxed/mailed to:-

The Barn

PO Box 947,
Mount Gambier
SA 5290

P: 08 8726 9999

F: 08 87726 8097

E: info@barn.com.au

Booking name/ company

Contact person

Phone

Mobile

Billing Address

Email

Date of Event

Number of guests

Event start time

Event finish time

Nature of event (eg Birthday, product launch)

We require credit card details to secure your booking. If payment is not made by the conclusion of your event the full amount will be charged to the nominated credit card.

PAYMENT METHOD

☐ Cash

☐ Amex

☐ Visa/Mastercard

☐ Diners

Card #

Expiry

CCV

Name

Signature

Please note a 1.5% surcharge applies for Amex and Diners cards

EFT (minimum 5 days prior to event).

Account name: Barn Palais Pty Ltd BSB 015 660 AC 4117 46683

In signing this form you are accepting the terms and
conditions of The Barn on the following page.

Name

Date

Signature



QUESTIONS

In order to make your function run smoothly can you please consider the following questions:

■ What menu & dishes would you like to offer your guests – please list your selected dishes

■ Would you like any additional sides? See selections

■ Are there any guests with Dietary requirements?

■ Which wines would you like to offer your guests – Select from the attached Beverage Package

■ Would you like tap water or bottled Antipodes water offered?

■ Are spirits available to your guests at your event?

■ Who should our staff approach on the day?

■ What time will they be arriving?

■ Guest arrival time

■ What time would you like your guests to be seated?

■ Do have any planned timings? eg: running schedule for speeches, presentation

■ Would you like a message inside of the menu? Eg: Welcome to.....

■ Will you require any Audio Visual?

■ Name of the person who will settle the account at the conclusion of your event.

■ How would you like the tables configured?

■ Just a reminder that final guest numbers are requested a minimum of 2 days prior to your event.



TERMS & CONDITIONS

CONFIRMATION for an event booking must be made within 5 days of the original tentative booking. Completion of the booking form must accompany this confirmation. Management reserves the right to cancel the booking & allocate the room to another client if this confirmation is not received.

CANCELLATIONS If an event is cancelled less than 48 hours prior to the event – the full food cost will be invoiced as a cancellation fee.

FINAL NUMBERS are required 2 days prior to the event. This number represents the minimum numbers for which you will be charged.

MENU & BEVERAGE selections must be finalised at least 7 days prior to your event. Menu items are subject to availability & change. All effort will be made to advise you of any changes.

FULL PAYMENT is required at the conclusion of your event, unless arranged with management prior to the event.

COMPLIANCE It is understood that the organiser will conduct the function in an orderly manner in full compliance with The Barn's Regulations & Liquor Licensing Laws. The Barn reserves the right to exclude or eject any objectionable persons from The Barn without liability.

RESPONSIBILITY Organisers are financially responsible for any damage/breakages sustained to The Barn by the organiser, organiser's guests, invitees & other persons attending the function or persons contracted by the organiser to undertake works at The Barn. The Barn will not accept any responsibility for the damage or loss of merchandise left prior to or after the function. As a reminder to parents/carers, we respectfully advise that our service staff have a duty of care for all guests, but are not responsible for supervising children..

AUDIO VISUAL Organisers are financially responsible for any damage/breakages of equipment owned by The Barn or sub-hired by The Barn on behalf of the organiser. The Barn takes no responsibility for AV connectivity problems experienced with its AV equipment.

RESPONSIBLE SERVICE OF ALCOHOL The Barn practices responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol. Persons under 18 will not be served alcohol.

DISPLAYS, SIGNAGE, DECORATIONS Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. Naked flame candles are not permitted.

CLEANING General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.

CLOSING The Barn is open until 12 midnight. Last drinks will be called at 11:45 pm. Your guests will be asked to vacate the function rooms by 12 midnight.

