



*Congratulations*



Photo credit: Marcus Jones



*We specialise in romantic one of a kind weddings created and designed especially for you*

# Congratulations

The Barn Palais has been hosting weddings for the discerning since the 1940s. Located in a quiet rural location nestled amongst five acres of impeccably manicured gardens, just 7kms from Mount Gambier.

The Barn offers the complete wedding destination, combining the stunning gardens, historic Palais, luxury Accommodation, superb cuisine and outstanding service.

The venue and gardens are an ideal backdrop for a romantic wedding reception and inspired wedding photography.

At the Barn, we specialise in romantic, one of a kind weddings, created and designed especially for you. From the moment you and your guests arrive, our dedicated and experienced wedding event managers will ensure that your wedding day will be one to remember.

We will ensure that the smallest details are attended to, so that your guests can relax and enjoy a truly memorable wedding reception.

We are here to help you every step of the way.



Photo credit: Jade Norwood. [www.jadenorwood.com](http://www.jadenorwood.com)





# Reception Venues

## Barn Palais

The Palais is a historic wedding venue and a Mount Gambier icon that oozes character and charm, boasting lofty six metre high ceilings and generous proportions. It is suited for weddings and celebrations for 80 to 300 guests, its unique moveable internal walls ensure that each wedding fits the space to perfection. The Barn's large jarrah dance floor and stage enables your guests to dance the night away.

## Oak Tree Room

The Oak Tree Room is a modern and intimate space, offering panoramic views over our famous gardens. It is perfect for dinner and cocktail functions for up to 60 guests.

The Oak Tree Room's warm ambiance and outlook means that there is minimal additional decoration required to complete the scene.

The adjacent Piano Bar can be utilised for pre-dinner drinks, prior to guests being seated for dinner.



# Highlights and Inclusions

- ♥ Stunning garden setting available for your ceremony and pre-dinner cocktails
- ♥ Premium accommodation set amongst the gardens
- ♥ High quality cuisine including the Barn's famous beef
- ♥ Decorated cake table and cake knife
- ♥ Large jarrah dance floor in Palais
- ♥ Lectern & PA system for speeches and background music
- ♥ Printed menus

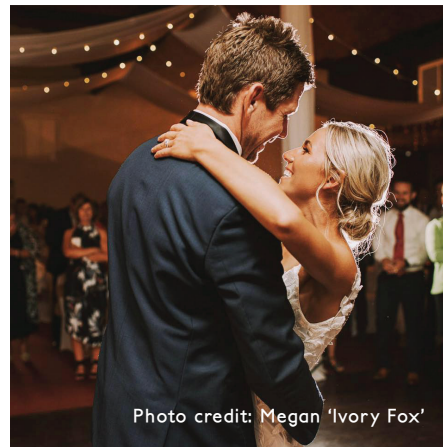




Photo credit: Fiona Zwar



# Accommodation

Your guests will love our accommodation. The property features Deluxe King and Queen suites as well as self-contained apartments and four bedroom houses, all set amongst the stunning gardens.

There are lots of stunning attractions for your guests to explore in the region and of course the opportunity to dine at the award winning Barn Steakhouse so your friends and family will want to make a long weekend of it.



Photo credit: Jo Fincham



# Menu Options

## Set Menu

### \$62.00 PER GUEST

Set Soup Course  
Set Main Course  
Set Dessert Course  
Coffee, Tea & Chocolates

### \$65.00 PER GUEST

Set Entrée  
Set Main Course  
Set Dessert Course  
Coffee, Tea & Chocolates



Photo credit: Jo Fincham

## Menu with Alternating Courses

### \$68.00 PER GUEST

Set Soup Course  
2 Alternate served Mains  
Set Dessert Course  
Coffee, Tea & Chocolates

### \$70.00 PER GUEST

Set Entrée  
2 Alternate served Mains  
Set Dessert Course  
Coffee, Tea & Chocolates

### \$74.00 PER GUEST

Alternate Entrée  
Alternate Main  
Alternate Dessert  
Coffee, Tea & Chocolates

## Give Your Guests a Little More Choice

	Soup Choices	Entrée Choices	Main Choices	Dessert Choices	Coffee, Tea, Chocolates	Price per Guest
A	1	-	2	1	✓	\$72.00
B	1	-	3	3	✓	\$73.00
C	-	1	3	3	✓	\$75.00
D	1	1	3	3	✓	\$77.00
E	-	2	3	3	✓	\$79.00

ONCE YOU HAVE DECIDED ON A MENU STYLE THAT SUITS, TURN TO OUR MENU SELECTIONS AND CHOOSE YOUR DISHES...





Photo credit: Christy Radford

# Menu Selections

## Soup

01. Roasted Pumpkin with Crispy Prosciutto
02. Potato & Leek with Fried Leek Chips
03. Creamy Chicken, Corn & Spring Onion
04. Tomato, Basil with Crispy Bacon
05. Spring Minestrone Soup with Basil Pistou
06. Roasted Sweet Potato with Toasted Cumin & Coconut Cream
07. Roasted Cauliflower Soup with Thyme & Truffle Oil



## Entree

- |     |  |     |  |
|-----|--|-----|--|
| 01. | Thai Style Chicken Salad<br>grilled marinated chicken with a salad of coriander, basil, red capsicum, Spanish onion & bean shoots with a lime & pepper vinaigrette | 08. | Poached Prawns<br>with mustard aioli, pancetta & roquette salad                    |
| 02. | Warm Chicken Salad<br>asparagus (seasonal), baby spinach, prosciutto chips & shaved parmesan, creamy grain mustard dressing  | 09. | Roasted Mediterranean Vegetable Tarts<br>with feta & balsamic glaze                |
| 03. | Vietnamese Style Herby Glass Noodle Salad<br>with ginger king prawns or ginger & garlic marinated chicken  | 10. | Chicken, Caramelized Onion, Feta & Pine Nut Tart<br>with roquette salad & vincotto |
| 04. | Crispy Skin Pork Belly<br>balsamic glaze, apple & ginger puree <u>or</u> cauliflower puree   | 11. | Roasted Pumpkin, Fennel & Tallegio Tart  |
| 05. | Sticky Cantonese Style Pork Belly with Kimchi slaw   | 12. | Duck Breast<br>with vincotto & caramelised shallot                                 |
| 06. | Huon Smoked Salmon<br>heirloom beetroot & salsa verde  |     |  |
| 07. | Smoked Salmon Mousse, Poached Prawns & Crostini<br>with asparagus & lemon aioli  |     |  |



Photo credit: Amy Agnew Photography



Photo credit: Jo Fincham



### *Sauces for our Beef*

Caramelised Onion & Cabernet Jus  
Wholegrain Mustard Glaze  
Green Peppercorn & Brandy Glaze  
Fresh Horseradish & Herb Butter  
Mushroom, Bacon & Cabernet Jus  
Bordelaise Sauce  
Béarnaise Sauce

# Menu Selections

## Main Course

01. The Barn's Famous Prime Aged Grass-fed Rump Steak  
a generous 350 to 400g, aged on the premises for 60 days
02. Prime Aged Grass-fed Porterhouse Steak  
a generous 350 to 400g, aged on the premises for at least 45 days
03. Prime Eye Fillet (\$5 extra per person)  
the ultimate cut, from the centre of the tenderloin, approximately 300g
04. Prosciutto Wrapped Chicken Breast  
Pocketed with roast capsicum and camembert or spinach and feta  
Finished with a tarragon cream sauce  
Or pesto cream sauce  
Or chardonnay and dijon mustard cream sauce
05. Chicken Florentine  
Marinated chicken breast with a garlic cream sauce, with spinach  
and cherry tomatoes
06. Mediterranean Chicken Breast  
Pocketed with semi-dried tomatoes, olives and feta  
Finished with a herb, garlic and lemon cream sauce



## Main Course

- 08. Spanish Style Chicken Breast  
with giant cous cous & roasted root vegetables
- 09. Tuscan Style Chicken  
pocketed with semi-dried tomatoes, prosciutto and camembert, topped  
with fresh parmesan breadcrumbs, chardonnay & chive cream sauce
- 10. Fish of the Day

*We only serve the freshest fish*

so the fish will always depend on seasonal & market availability

### Our preferred fish are:

Atlantic Salmon Fillet cooked to medium

Market Fish eg. Barramundi, Red Snapper

### Our fish may be served with...

Lemon parsley butter / Lemon & herb crust / Salsa Verde / Verjuice & caper reduction

- 11. Crispy Skin Pork Belly with cauliflower puree
- 12. Warm Roasted Pumpkin & Tellegio Tart with balsamic glaze



Photo credit: Megan 'Ivory Fox'



# Menu Selections

## Dessert

- |   |   |  |
|---|---|--|
| 01. French Lemon Tart with double cream   | 07. Sticky Date Pudding<br>Butterscotch sauce with chantilly cream  | 13. Sticky Wine Poached Pear<br>(seasonal availability) with citrus<br>mascarpone & nut crumble  |
| 02. Apple & Raspberry Oat Crumble<br>with vanilla ice-cream   | 08. Vanilla Bean Pannacotta<br>with vincotto strawberries or sticky<br>poached fruit (seasonal availability)  | 14. Australian Cheese Selection<br>(shared platters or individual plate)<br>quince paste, lavosh |
| 03. Bailey's & Chocolate Cheesecake<br>with sesame and poppy seed wafer                                   | 09. Eton Mess<br>1930's English classic, like a pav but smashed!  | 15. Summer Berry Parfait<br>with brandy snap   |
| 04. Orange Liqueur Ice-cream<br>an all-time Barn favourite, served in<br>the orange shell                 | 10. Honey Nougat Semifreddo<br>creamy ice-cream slice with toasted almonds<br>& drizzled with a berry compote |  |
| 05. Gooney Chocolate Fondant Pudding<br>served with ice-cream & drizzled with<br>a hazelnut liqueur syrup | 11. Chocolate & Butterscotch Pannacotta<br>with seasonal fruits   |  |
| 06. Baked Apple Pudding<br>with maple syrup sauce   | 12. Crème Brulee<br>with a pistachio biscuit  |  |



# Pre Dinner Selections

Select 3 - \$15.00pp | Select 4 - \$20.00pp | Select 5 - \$25.00pp

- ♥ Mini beef pies with minted pea mash
- ♥ Chicken and thyme sausage rolls
- ♥ Barn made beef and herb sausage rolls
- ♥ Ginger and kaffir prawns with lime aioli
- ♥ Prawn tostados with smoked avocado and salsa
- ♥ Mini bruschetta with caramelized onion and feta
- ♥ Moroccan chicken strips with harissa yoghurt
- ♥ Beef carpaccio on croute
- ♥ Smoked salmon and wakame on pikelets
- ♥ Smoky bay oysters with mojito granita (\$2 extra)
- ♥ Mini tarts with cherry tomato, pesto and chevre curd
- ♥ Sticky shanghai style pork belly with spring onion
- ♥ Peking style duck with witlof and hollin



Photo credit: Christy Radford



# Beverage Packages

**The choice is yours:** Select a fixed price beverage package or you may wish to select a range of beverages to be charged on consumption, or place a normal limit on beverages. Please ask our wedding planner for a comprehensive beverage listing.

## Barn Package

3 hr \$40.00pp | 4 hr \$45.00pp | 5 hr \$50.00pp

Angoves 'Chalk Hill Blue' Sparkling Brut

Angoves 'Chalk Hill Blue' Semillon Sauvignon Blanc

Angoves 'Chalk Hill Blue' Cabernet Shiraz

Angoves 'Long Row' Moscato

Carlton Draught or Dry

Cascade Premium Light

Juice and Soft Drinks

Adelaide Hills Cider

## Limestone Coast Package

3 hr \$50.00pp | 4 hr \$55.00pp | 5 hr \$60.00pp

NV DiGiorgio Sparkling Pinot Noir Chardonnay

Angoves 'Long Row' Moscato

Rymill Yearling Sauvignon Blanc

Majella Musician

Carlton Draught or Dry

Coopers Pale Ale

Cascade Premium Light

Adelaide Hills Cider

Juice and Soft Drinks

## Coonawarra Package

3 hr \$58.00pp | 4 hr \$68.00pp | 5 hr \$78.00pp

Grace Under Pressure Blanc de Blanc

Wangolina Moscato

Katnook Estate Sauvignon Blanc

Balnaves of Coonawarra Chardonnay

Zema Cabernet Sauvignon

Majella Shiraz

Carlton Draught or Carlton Dry

Coopers Pale Ale

Corona

Adelaide Hills Apple Cider

Juice and Soft Drinks



# Terms and 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 \$1000. This confirms your booking and will be refunded 72 hours after the completion of the function. This deposit is non refundable if the reservation is cancelled.

## DAMAGE

You are responsible for any deliberate damage to the Barn and Gardens that are caused by your guests.

## 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. An \$8.80pp Public Holiday surcharge applies.

## ROOM HIRE CHARGE

A room hire charge of \$440 applies for the Barn Palais and \$220 for the Oak Tree Room.

## MINIMUM CHARGE

The minimum number of guests in the Barn Palais for a wedding is 80.

## 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

Payment – All accounts are to be settled prior to the day of the function. A surcharge of 1.5% will be charged on American Express and Diners transactions and 1% on Visa or Mastercard.

## ACCOMMODATION

Check in time is 2pm the day of arrival and check out is at 10am the following morning. If wedding parties are using our rooms to get ready on the day of their wedding, they must book the room for two nights, or make alternative options from 10am onwards.

## MENU & BEVERAGE ARRANGEMENTS

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

## ACCESS TO THE BARN

Wedding cakes can be received between 2 and 5pm on the day of the function. Band or DJ can have access to the venue for set-up and sound checks between 2pm and 5pm on the day or between 12pm and 6pm on the day prior subject to availability. There is no access to the Barn on the day of your wedding unless otherwise organized. The bar must close at Midnight and people are to start vacating.

## CONFETTI

No confetti or rice. Dry rose petals are permissible.

## 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.

## CANDLES

Candles represent a significant fire risk to the venue. Where possible use battery operated artificial candles, and if using real candles ensure that holders are stable and are not placed near flammable materials and are on stable mounts. All candles must be approved by the function coordinator prior to the event.





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