



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



Photo credit: Megan 'Ivory Fox'

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

\$68.00 PER GUEST

Set Entrée

Set Main Course

Set Dessert Course

Alternating Courses Menu

\$72.00 PER GUEST

Set Entrée

Alternate Main Course

Set Dessert Course

\$79.00 PER GUEST

Alternate Entrée

Alternate Main Course

Alternate Dessert Course

Give Your Guests a Little More Choice

\$79.00 PER GUEST

Set Entrée

Choice of 3 Mains

Set Dessert Course

\$81.00 PER GUEST

Alternate Entrée

Choice of 3 Mains

Alternate Dessert Course

\$85.00 PER GUEST

Choice of 2 Entrées

Choice of 3 Mains

Choice of 3 Desserts

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



Photo credit: With Love Photography



Photo credit: Jo Fincham

Menu Selections

Entrée

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

Soup

- | | |
|-----------------------------------------------|----------------------------------------------------------------|
| 01. Roasted Pumpkin
with Crispy Prosciutto | 04. Roasted Sweet Potato
with Toasted Cumin & Coconut Cream |
| 02. Potato & Leek
with Fried Leek Chips | 05. Roasted Cauliflower Soup
with Thyme & Truffle Oil |
| 03. Creamy Chicken,
Corn & Spring Onion | |



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 (\$8 extra per person)
the ultimate cut, from the centre of the tenderloin, approximately 220g
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

07. Tuscan Style Chicken
pocketed with semi-dried tomatoes, prosciutto and camembert, topped with fresh parmesan breadcrumbs, chardonnay & chive cream sauce

08. 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

Our fish may be served with...

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

09. Crispy Skin Pork Belly with cauliflower puree and balsamic glaze
10. Warm Roasted Pumpkin & Tellegio Tart with balsamic glaze
11. Soy and Star Anise Marinated Duck with salted spinach and pickled cumquat





Menu Selections

Dessert

01. Apple & Raspberry Oat Crumble
with vanilla ice-cream
02. Bailey's & Chocolate Cheesecake
03. Orange Liqueur Ice-cream
an all-time Barn favourite, served in
the orange shell
04. Goopy Chocolate Fondant Pudding
served with ice-cream & drizzled with
a hazelnut liqueur syrup
05. Baked Apple Pudding
with maple syrup sauce
06. Sticky Date Pudding
Butterscotch sauce with chantilly cream
07. Vanilla Bean Pannacotta
with liquered strawberries or sticky
poached fruit (seasonal availability)
08. Honey Nougat Semifreddo
creamy ice-cream slice with toasted almonds
& drizzled with a berry compote
09. Crème Brulee
with a pistachio biscuit
10. Sticky Wine Poached Pear
(seasonal availability) with citrus
mascarpone & nut crumble
11. Australian Cheese Selection
(shared platters or individual plate)
quince paste, lavosh

Photo credit: Christy Radford

Pre Dinner Selections

Select 3 - \$17.50pp | Select 4 - \$22.50pp | Select 5 - \$27.50pp

- ♥ 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 Japanese dressing and pickled ginger (\$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 hoisin
- ♥ Crumbed jumbo olives and fetta

MENU SELECTIONS : PRE DINNER



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 \$50.00pp | 5 hr \$60.00pp

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

Great Northern Super Crisp

Cascade Premium Light

Juice and Soft Drinks

Adelaide Hills Cider

Limestone Coast Package

3 hr \$50.00pp | 4 hr \$60.00pp | 5 hr \$70.00pp

NV DiGiorgio Sparkling Pinot Noir Chardonnay

Wangolina Moscato

Rymill Yearling Sauvignon Blanc

Majella Musician Shiraz Cabernet

Carlton Draught

Great Northern Super Crisp

Coopers Pale Ale

Cascade Premium Light

Adelaide Hills Cider

Juice and Soft Drinks

Coonawarra Package

3 hr \$65.00pp | 4 hr \$75.00pp | 5 hr \$85.00pp

Grace Under Pressure Blanc de Blancs

Wangolina Moscato

Shaw & Smith Sauvignon Blanc

Balnaves of Coonawarra Chardonnay

Zema Estate Cabernet Sauvignon

Majella Shiraz

Carlton Draught

Coopers Pale Ale

Asahi

Little Rippa SEPA Pale Ale

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.



Photo credit: With Love Photography



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Photo credit: Jade Norwood: www.jadenorwood.com