

Functions @ The Barn Bistro Mclaren Vale

**Ph 08 83238618 or
Ben 0407794399**

www.thebarnbistro.com.au



@ The Barn Bistro



The Barn is set in a restored 1840's coach way station ,
A McLaren Vale icon since 1971
The Barn has undeniable
character and charm.
It is so alive you can almost
see the walls breathe.

We can cater for a variety of
functions for groups up to
100pl. As we are a unique
venue we endeavour to
structure our packages to
allow you to experience The
Barn for everything that it is.

Apart from our bistro dining
we have three main areas
available for functions.

If like most people you have
fallen in love with the venue
then allow us to look after
your next celebration with one
of our packages.

space at night. This is often used for cocktail functions and weddings

The Lounge (30 ple)

The lounge is situated in the front entrance of The Barn. It is a beautiful room with plenty of couches & ottomans to relax in. A nice “chill out” area

It is also home to our Art Gallery which is curated by local artist Louise Johnston.



The Cellar (30 ple)

Situated beneath the lounge the cellar is a private area which is very popular for intimate dinners or corporate meetings.



The Courtyard (65 ple)

The Courtyard is our most popular area for dining. From a stunning vine covered area draped with natural light by day to an intimate soft lit sexy



DINING PACKAGES

* Packages are designed for groups of 12 – 100ple

OPTION # 1 \$42 2

Courses

Entrée / Main or Main /
Dessert

OPTION # 2 \$46 2

Courses

Shared Plates / Mains

OPTION # 3 \$52 3

Courses

Entrée / Main / Dessert

COCKTAIL FUNCTION

\$38 pp * 2 Hrs Min 50ple

\$500 Min Bar Tab

Exclusive Courtyard Use

WEDDING PACKAGE

*Min 40 ple

ALL INCLUSIVE \$95pp

Exclusive Courtyard Use

Canapes on arrival

2 Course Meal Ent/Main

Tea,Coffee & Cake

Plating

4 Hr Drinks Package

Room Set Up & Clean

Linen Table Settings ,

Music



BEVERAGE PACKAGES

“The House Package”

Local Shiraz
 Local Bubbles
 Local White
 House Beers: Pale ,
 Draught , Light
 Soft Drinks , Juices

3 Hrs	\$28pp
4 Hrs	\$32pp

“Local Heroes Boutique Package”

*Bellevue Estate Shiraz
 *Chapel Hill Unwooded
 Chardonnay
 *Sabella Sauvignon Blanc
 *Pertaringa Moscato
 *Leconfield Syn Brut
 *Goodieson Pale Ale ,
 Pilsner
 *Cascade Light , James
 Boags
 *Soft Drinks , Juices

3 Hrs	\$34pp
4 Hrs	\$38pp

Functions @ The Barn Bistro Set Menu Options

Entrée : Option 1 & 3

- * **Shredded Chicken & Glass Noodle Salad** with Roasted Cashews & Honey Soy Dressing
- * **Goats Cheese , Caramilsed Onion & Sweet Potato Tartlet** with Candied Balsamic & Rocket

* **Salt & Pepper Dusted Calamari** with Fresh Lemon , Roasted Garlic Aioli

Shared Plate Entree : Option 2 (4–6 people per plate)

* Marinated Olives , Housemade Dips , S&P Calamari , Chickpea Felafels , Thai Beef

Main Course : Option 1, 2, 3

* **Oven Baked Dukkah Crusted Barramundi** with Waxy Potato , Green Bean & Cherry Tomato Salad

* **Supreme Chicken Breast** served on a Risotto Cake with a Seeded Mustard Sauce with a Prosciutto Shard

***MSA Sirloin Steak** served Medium with Kipfler Potatoes , Broccolini & Beef Jus

* **Vegetarian Option** (Taken from Current Bistro Menu)

MAIN MEALS SERVED WITH SHARED VEGETABLES OR SALAD (Seasonal)

Dessert : Option 1 & 3

* **House Made Chocolate Brownie** with Chantilly Cream & Berry Coulis

* **Sticky Date Pudding** with Butterscotch Sauce and Vanilla Ice Cream

* **Eton Mess** , crushed meringue , strawberries & chantilly cream



Function Menus @ The Barn Bistro

Cocktail Food Menu Over 2 Hours 8 items \$38 pp

TO SECURE THE COURTYARD AREA THERE IS A MINIMUM FOOD CHARGE OF 50PLE @ \$38PH + \$500 BAR TAB, TOTAL MINIMUM COST FOR EXCLUSIVE COURTYARD IS \$2400

* COLD ITEMS (EVERYTHING ELSE SERVED HOT)

HOMEMADE DUCK SPRING ROLLS
HOMEMADE VEGETARIAN SPRING ROLLS
MINI MARINATED PRAWN SKEWERS
MINI MARINATED BEEF SKEWERS
VEGETABLE PAKHORAS
CHICKEN DRUMETTES
PANFRIED CHORIZO
*OYSTERS (IN SEASON ONLY)
*HOMEMADE SUSHI ROLLS
*HOMEMADE COLD ROLLS
ASSORTMENT OF GOURMET PIES
ASSORTMENT OF GOURMET QUICHES
VEGETABLE CURRY WITH RICE
THAI GREEN CHICKEN CURRY WITH RICE
BEEF ROGAN JOSH WITH RICE
VEGETABLE FRITTATA
PRAWN AND CORIANDER DUMPLINGS
CHILLI SQUID
SALT AND PEPPER SQUID
*MARINATED SQUID
LAMB KOFTA W MINTED YOGHURT

INFO@THEBARNBISTRO.COM.AU

WWW.THEBARNBISTRO.COM.AU

For Enquiries Call 83238618 and ask for Ben