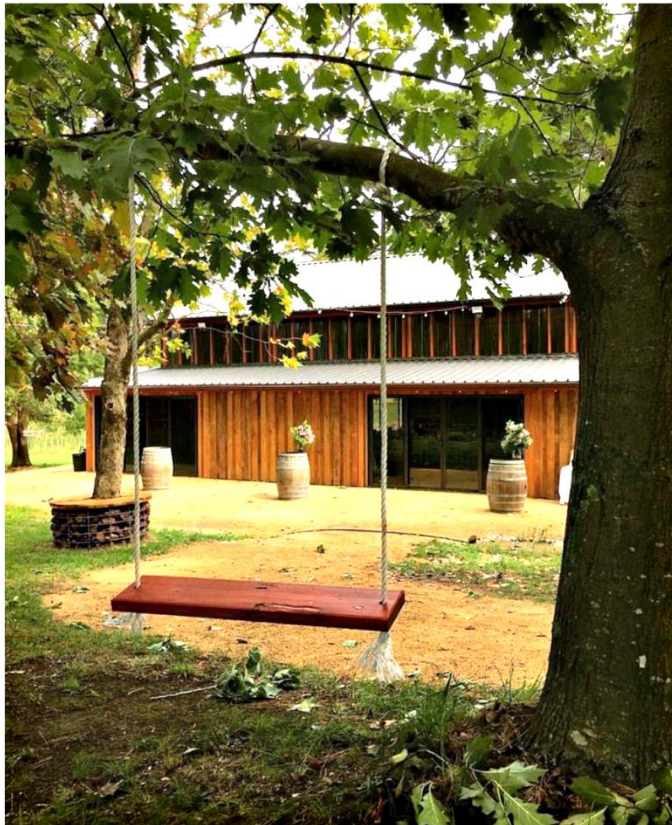


# *The Barn at Leeston*

## *Wedding Compendium 2023*



The Barn at Leeston | 924 Woodhouselee Road Roslyn 2580 | 0437 949 510 / 0474 247 946  
Enquires: [thebarnatleeston@gmail.com](mailto:thebarnatleeston@gmail.com)





# The Barn at Leeston

Exclusive Venue Hire      \$2000

## The Barn at Leeston

- Your choice of round or rectangle tables with white folding chairs.
- Full table setup with white linen tablecloths, white napkins, cutlery & crockery, glassware, lectern, wireless mic & speaker, wine barrels and assorted outdoor seating. Indoor tealight candles around the Barn.

## Weeping Elm Cathedral Tree Ceremony

*Subject to weather conditions*

20 x White folding garden chairs. \$3/extra chair up to 80 chairs.

1 x Wedding registry signing table & 2 chairs.

## Leeston Homestead

- Access to 1860's Leeston Homestead for bridal party prior to ceremony.

## Gardens & Grounds

- Access to photography locations in gardens, grounds and sheds.

## Venue Co-Ordinator

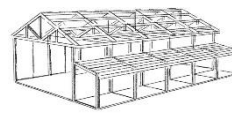
- Help with all things related to the venue and inhouse catering.
- Suggestions and recommendations for vendors and local businesses.

## Site Access

- Access to the barn from Thursday onwards prior to your wedding to enable decorating and ceremony rehearsals.







# The Barn at Leeston

## Food Packages

### **Wedding Package Buffet**

5 hot options, 3 gourmet salads and your cake served onto buffet with cream & berries.

Nespresso coffee and tea station set for 30 guests.

**\$65/guest**

### **Wedding Package Two Course**

Two course alternate serve main and dessert or dessert bar.

Nespresso coffee and tea station set for 30 guests.

**\$80/guest**

### **Wedding Package Two Course + Cake**

Two course alternate serve entrée, main and your cake served as dessert.

Nespresso coffee and tea station set for 30 guests.

**\$85/guest**

### **Wedding Package Three Course**

Three course alternate serve entrée, main and dessert or dessert bar.

Nespresso tea and coffee station set for 30 guests.

**\$99/guest**

### **Wedding Package Canape + Two Course**

Canape service with 8 selections.

Two course alternate serve main and dessert or dessert bar.

Nespresso coffee and tea station set for 30 guests.

**\$99/guest**

### **Wedding Package Canape + Three Course**

Canape garden service 10 selections.

Three course alternate serve entrée, main and dessert or dessert bar

Nespresso coffee and tea station set for 30 guests.

Picnic basket for bridal party to enjoy during photos.

Bridal suite accommodation at Best Western Goulburn on your wedding night.

Sparkling wine and strawberries delivered to your suite on your wedding night.

**\$125/guest**





# The Barn at Leeston

## Beverage Packages

*See attached beverage list for options*

### **5 Hour Premium Beverage Package      \$65/guest**

Leeston mojito, sparkling wine, beer for guests on arrival.

Garden drinks service

Table wine replenishment

Beverage bar

#### **Beverage bar:**

*Choose from our premium beverage list.*

Choice of 3 beers

Choice of one cider

Choice of two white wines

Choice of two red wines

One sparkling wine

Non-alcoholic beer, wine & mocktail jug

Juice, soft drinks & water

**Additional hours charged at \$10/hr/guest can be purchased on the night.**

### **5 Hour Platinum Beverage Package      \$75/guest**

Leeston mojito, whiskey sour, sparkling wine, beer for guests on arrival

Garden drinks service

Table wine replenishment

Beverage bar

#### **Beverage bar:**

*Choose from our platinum beverage list.*

Choice of 3 beers & 2 premix spirits

Choice of one cider

Choice of three white wines

Choice of three red wines

One sparkling wine

One prosecco

Non-alcoholic beer, wine & mocktail jug

Juice, soft drinks & water

**Additional hours charged at \$10/hr/guest can be purchased on the night.**





# *The Barn at Leeston*

## Additional Extras

**Grazing Table** **\$15/guest**

Selection of cured meats, cheeses, fruits, nuts, breads & crackers.

**Fire Pit** **\$55**

Outdoor fire pit with pre-cut timber. \*Cannot be used during a fire ban\*

**Post Wedding Brunch** **\$27/guest**

Full cooked buffet breakfast at Cascades Restaurant.

**Post Wedding Champagne Brunch** **\$30/guest**

Full cooked buffet breakfast at Cascades Restaurant with champagne from your chosen beverage package.

**Additional Tea & Coffee Setup** **\$20**

Additional tea and coffee setup for 20 guests.

**Beverage Table Service** **\$60/hr/server**

Servers to top up beverages.

**Sparkling Wine Toast of McWilliams Chardonnay** **\$10/guest**

**Champagne Wine Toast of Veuve Cliquot** **\$15/guest**

**Champagne Wine Toast of Moet** **\$20/guest**





# *The Barn at Leeston*

## Alternate Serve Menu Selections

### **Entree**

- Crispy pork belly on celeriac purée with sticky glazed rocket, lg
- Beetroot and feta risotto balls on tomato and olive sugo, v
- Chicken, haloumi and grilled pineapple salad with lime dressing, lg
- Rare shaved beef and horseradish cream crostini
- Grilled asparagus with fresh tomato salsa and lemon hollandaise, v
- Singapore chilli prawns with garlic crab sauce
- Grilled half shell scallops with zucchini and semi dried tomato butter, lg
- Sticky bbq miso salmon skewer on quinoa pilaf, watercress salad, lg
- Pomegranate molasses marinated spatchcock with shaved fennel and rocket salad
- Oyster and shiitake mushroom risotto with gorgonzola and salsa verde, v lg

### **Dessert**

- Vanilla bean creme brulée, with orange almond biscotti
- Slow cooked mixed berry meringue with double cream and mango coulis
- Molten chocolate and peanut butter lava cake, ice cream and berry garnish
- Moscato poached pear with lavender scented panna cotta, lg
- Blueberry frangipani tart with black currant infused dollop cream
- Lemon meringue roulade with raspberries and Belgium white chocolate shards, lg
- Caramel macadamia tart with double cream
- Layered chocolate and espresso martini mousse, frangelico gelato
- Mixed tropical sorbet cocktail glass, lg, dairy free
- Chocolate brownie and Swiss meringue mess

### **Main**

- Black angus eye fillet beef, paris mash and porcini mushroom jus with buttered greens.
- Gremolata lamb rump, roast kumarah potato and pine nuts salad with a rosemary jus.
- Crisp pork belly with sticky ginger apples, roast parsnip and buttered greens.
- Prouscuito wrapped chicken breast with bocconcini and basil, creamed hassleback potato and caramelised pear balsamic reduction
- Pan fried salmon fillet on kipfler potatoes and wilted spinach with a triple citrus
- Crispy skinned duck breast on a parsnip and pontiac mash, bacon and cabbage braise with a roast plum jus
- Slow roasted sirloin of beef on lemon, sage and parmesan potatoes, baby vegetables and shiraz jus, lg
- Barramundi fillet on cauliflower purée topped with salt and pepper prawns on confit cherry tomatoes and buttered green beans, lg
- Pumpkin, danish feta and spinach roulade, burnt sage and mustard butter with rocket pear and Parmesan salad, v
- Sweet potatoes, leek and haloumi tart with warmed olives and roast capsicum salad, v







# *The Barn at Leeston*

## Canape Selections

### **Cold**

Smoked salmon with cream cheese

Cranberry & brie bites

Spinach puffs

Fresh australian peeled prawn with whiskey dipping sauce, lg

Aioli and chive chicken wonton cup

Black forest ham wrapped feta bite, lg

Garlic croute with balsamic and fennel goats cheese, v

Yellowfin tuna nori roll with wasabi, v

Chilli crab and scallop ceviche shot, v

Pacific oysters (add \$3/guest), lg



### **Hot**

Vietnamese pork belly skewers, lg

Salt & vinegar squid, lg

Bacon wrapped scallops with cajun cream sauce, lg

Chilli & lime baked prawn, lg

Thai style pork meatballs

Crispy kara-age chicken with spicy mayo

Herbed lamb kofta with tzatziki

Seared pepper beef fillet cube

Chicken leek and gruyere mini pie

Pumpkin and pine nut arancini ball with capsicum purée



### **Tastings**

Tastings of your selected dishes are available at your selected food package rate.

This can be organised with your wedding coordinator.





# *The Barn at Leeston*

## Need to Know

### **Menu**

Our dishes are based on seasonal produce availability and therefore, can be subject to change. For seamless service, we would appreciate it if you can inform us of any dietary requirements 30 days prior to your event as our chef would be delighted to cater for special requests.

### **Infants**

Children under the age of 3 years generally do not require catering, but can be catered to if required. Highchairs must be pre ordered.

### **Children**

Children up to 12 years can be provided with a 2 course set menu - \$30/child for meals only OR \$40/child for meals and unlimited soft drinks. Buffet pricing for kids is \$2/year of age. Please ask for our kids menu.

### **Teenagers**

Teenagers from 13-17 years will be provided with the selected food package at adult cost. A non-alcoholic beverage package will be charged at an additional \$25/teenager.

### **Suppliers**

Suppliers can be provided with a main meal and non-alcoholic beverage package at a cost of \$65.00 per person

### **Underage Drinking**

Children under 18 of age are not permitted to consume alcoholic beverages under Australian Law. Supervision of minors is the responsibility of the client(s). If underage drinking is detected, alcoholic beverage service will be terminated without refund of beverage package.

### **Parking Facilities**

We recommend that the client(s) arrange coach transport for guests to and from The Barn at Leeston.

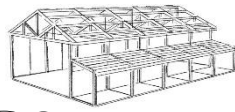
Your venue coordinator can discuss drop off points for guests with mobility issues.

Guests are welcome to use the limited allocated carparking at The Barn at Leeston. Please advise your guests to follow the signage to this area.

As this is a grassed carpark, access may be restricted in wet weather conditions.







# *The Barn at Leeston*

## Terms & Conditions

### **Deposit**

To accept our quotation & secure the booking, an initial, non-refundable deposit of \$2,500 and your signed acceptance of our terms & conditions, is required within Seven (7) days of booking your function.

Six (6) Months prior to the reception, a payment equal to 75% of the total contracted amount is required to be paid. The total contracted amount is the quoted amount plus any additional services that have been retained by the client(s) following the acceptance of the quotation.

All other remaining charges are required to be paid Thirty (30) days prior to the planned date of your reception at The Barn at Leeston.

Any reduction in attendance numbers and/or services must be notified to The Barn at Leeston within Twenty-One (21) days of your reception.

### **Cancellation**

Cancellation of the reception notified to The Barn at Leeston within 6 months of the booked reception date will be subject to a charge equal to the total contracted amount. All cancellations must be in writing.

### **Unforeseen Circumstances**

In the event of The Barn at Leeston's inability to comply with any of the provisions due to: termination or interruption of electricity or gas supplies, industrial disputes, plant & equipment failure, unavailability of food stuffs, weather events or any other unforeseen contingency or accident, The Barn at Leeston reserves the right to cancel any booking and refund any deposit and all monies paid without liability.

### **Loss & damage**

Financial responsibility for any loss and/or damage to the The Barn at Leeston property, including but not limited to function rooms, guest rooms, fittings, equipment and surrounds caused by the client(s), guests of the client(s) or any sub-contractors of the client/s prior to, during or following the reception, lies with the client(s).

A minimum fee of \$ 350.00 will apply where special, heavy duty cleaning equipment is required to remove any stain caused by the client(s) or their guests, or their suppliers and labour retained by The Barn at Leeston.

Disposal of remaining/left behind floristry, vases, decorations and anything else brought in remains the responsibility of the clients, should The Barn at Leeston dispose of such, a minimum fee of \$150.00 will apply plus any additional labour retained by The Barn at Leeston. **A fully refundable \$500 cleaning deposit will be added to your invoice to cover any of these costs**

We recommend the clients advise suppliers to collect belongings/floristry post wedding at by 11am the following day. Discuss extensions with your venue coordinator.

### **Entertainment/Suppliers**

The client(s) agrees to inform The Barn at Leeston of any planned entertainment or event including but not limited to those that involve excessive noise. The Barn at Leeston reserves the right to terminate any entertainment or event that is unauthorised or deemed inappropriate at any time during the reception.

### **Operating Hours**

The Barn at Leeston has strict venue operating hours. All events must be concluded and all guests and suppliers departed by midnight without exception. The client(s) are responsible for ensuring all guests have departed The Barn at Leeston property.

### **Payment**

Upon payment of the initial deposit, you have acknowledged and agreed to the terms & conditions contained herein. Payments should be made by way of cash, cheque or direct deposit. All outstanding amounts must be settled prior to your reception.

The greatest thing you'll ever learn is just to love and be loved in return.





Goulburn

In partnership with The Barn at Leeston.

Wedding Accommodation Packages



Best Western Goulburn | 77 Lagoon Street Goulburn 2580 | 02 48212422  
Enquires: [goulburn@bestwestern.com.au](mailto:goulburn@bestwestern.com.au)

At Best Western Plus Goulburn, we know that you only get one chance for your perfect wedding and we would like to help make your dreams come true.

**Your Magical Night - Bridal Suite Package.**

This includes accommodation in your room of choice (please ask for the Barn at Leeston rate) and complementary bottle of Australian sparkling wine with strawberries & chocolate delivered to your room. Please also advise your venue coordinator once you have booked your accommodation.

**Perks for Your Guests.**

Special The Barn at Leeston VIP rates available for guests that book direct, subject to availability.

Early check-in & late check-out subject to availability on the day.

Free canapes during happy hour (5-6pm)

Free high speed WIFI

**Morning After Recovery.**

Cascades Restaurant & Bar offers full cooked buffet brunch packages so you can farewell your guests in style. Must be prebooked.

**Brunch Packages**

**Full Cooked Brunch Package \$27/Guest**

Poached, Scrambled, Fried, Eggs Benedict  
Sausages, Bacon, Hash Browns  
Roast Tomatoes, Beans, Sautéed Mushrooms  
Juices  
Yoghurts & Cereals  
Seasonal Fruits & Nuts  
Specialty Breads & Sweet Treats  
T2 Teas & Freshly Ground Tasmanian Coffee.

Private function rooms fees apply

**Champagne Brunch Package \$30/Guest**

Poached, Scrambled, Fried, Eggs Benedict  
Sausages, Bacon, Hash Browns  
Roast Tomatoes, Beans, Sautéed Mushrooms  
Juices  
Yoghurts & Cereals  
Seasonal Fruits & Nuts  
Specialty Breads & Sweet Treats  
T2 Teas & Freshly Ground Tasmanian Coffee.

Australian Sparkling Wine for One Hour

Private function rooms fees apply

**Arriving the Night Before?**

Get the party started with cocktails and canapes in front of the fire in our lobby & dinner at Cascades Restaurant & Bar.