



Wedding Packages



Congratulations on your Engagement

Buttai Barn offers the perfect venue for your wedding. We can organise the perfect rustic, country or vintage wedding for you, without the huge wedding price tag. Only a half hour drive from Newcastle and just five minutes from the Northern end of the M1 freeway, our location is secluded, completely private, yet close and convenient.

Built back in 1982, Buttai Barn is an old-fashioned bush barn that exudes both character and history. Placed on the most picturesque of settings, our Barn is truly a blank canvas for your special day, and we are happy to work with you in turning the wedding of your dreams into reality. We can tailor make a package to suit any wish list, with choices ranging from undercover, indoor ceremonies held at The Stables to outdoor ceremonies with stunning views and a country outlook. If you like the idea of peace and serenity, imagine exchanging vows under our beautiful big eucalyptus gum trees, overlooking a tranquil pond scattered with water lilies.

The team at Buttai Barn have many years of experience and will work personally with you to create your ideal wedding package.

We are here to make the process easy for the bride and groom and their families, rest assured, your wedding plan will be implemented with love and care.

Wedding Ceremony And Reception Venue

The Ceremony

Your wedding ceremony is something you will cherish forever and the setting needs to be perfect. If you wish to hold your ceremony here at Buttai Barn you can choose from a range of different locations:

- The Stables – our beautiful old timber stables are the perfect indoor alternative
- The Paddock by the Pond
- The Hill under the Gum Trees
- Any other safe and cleared spot you fall in love with when you come and visit.

To enhance the ambience of your day you are also entitled to use:

- The venue and ground for up to 2 hours
- The wooden wedding arch
- Wooden bench seats for your guests during the ceremony
- Signing table and chair
- Hessian covered hay bales
- Wine barrels
- Use of our paddocks, landscapes, pond and bush settings for photographs

The Ceremony - Paddock or Hill \$500 or The Stables \$1,250 with Reception at Buttai Barn

\$2,000 for Ceremony Only at The Stables or \$650 The Paddock or Hill– Must vacate property by 4pm





The Grounds

The Barn and The Stables are not the only beautiful settings on offer. Our picturesque grounds provide the perfect setting for an intimate outdoor wedding ceremony or a magical post-ceremony photoshoot. The natural country surrounds are stunning, complete with trees, rustic roads and walkways and a serene pond complete with lily pads. It's really quite breathtaking.

Your wedding day should be the most memorable day of your life, and wedding photos typically adorn the walls of your home for years to come. We know you will love the rustic, romantic charm of the Buttai Barn grounds. Your photographer will thank you as well, for choosing a location with limitless photographic opportunities.





The Stables

The newly refurbished, old timber Stables is the perfect Hunter Valley Wedding location for couples seeking an elegant, vintage or rustic barn wedding in the country.

This beautiful, charming location can accommodate an indoor ceremony complete with rural ambience. If you choose an outdoor ceremony, the Stables can be used to provide a separate space for your guests to enjoy canapes and drinks while the wedding party take photos amongst our stunning landscapes.

Access to The Stables is an optional extra, in addition to the wedding package of your preference. The cost to hire the Stables is \$1,250 if having your reception at Buttai Barn.

Like the barn, The Stables can be as 'blank canvas' as you like, accommodating personal style and custom design.

Use of The Stables for Canapes includes:

Access to The Stables for canapés during cocktail hour.

Wait staff service of canapés for one hour.

Wet bar set up for drinks service in line with your selected beverage package (see beverage packages in detail at the end of this brochure).

Wine barrels scattered around the area.

Speakers for music (please note, you will need to bring your own iPod to plug in).

Decorative fairy lights.

Beautiful bush and pond views.

Our Stables are only available for canapes when the reception is being held at Buttai Barn.





The Barn – For Your Perfect Wedding Reception

The Barn provides a unique, relaxed, earthy and beautiful option for your wedding reception. Complete with a series of long dining tables and vintage bench seats or chairs, The Barn will accommodate both smaller and larger guest lists. Set against our rustic timber walls, with fairy lights strung from the roof beams, and a huge sprung timber dance floor, The Barn is ideal for the fun loving bride and groom wanting a magical and exclusive setting to celebrate with their nearest and dearest.

There is an ample sized stage area available which is perfect for your music, whether choosing a live band or DJ.

We are a fully licensed venue and for those wanting to add some more fun to their country fairy-tale wedding, our Mechanical bull is also available for hire as an additional extra upon request.

To give you the best variety and choice to make your dreams come true without breaking the budget we have three different wedding reception packages available.

- The Country Wedding Package
- The Rustic Wedding Package
- The Vintage Wedding Package

There are also some optional extras the Bride and Groom can add to whichever wedding package they choose to make their special day just perfect.

Note: Hire of The Barn as a wedding venue is for 6 hours (concluding no later than 11.30pm).



Wedding Packages

Banquet Package

Buttai Barn offer affordable banquet style wedding packages ranging from \$50-\$60 per head for a minimum of 85 guests. Min 85 guests Saturday (less Sunday to Friday).

We pride ourselves on sourcing the best seasonal produce to provide you and your guests with a scrumptious, assorted wedding feast. Guests can choose the banquet package they prefer with or without an additional grazing table, providing satisfaction and enjoyment for your guests at an affordable price.

We have two different banquet packages available for you to choose from.

Banquet Package 1 – \$50 per head

Includes the following:

Crunchy Damper

Platters of Roast Chicken, Leg Ham and Mustard-crust Beef

Roasted Kumara & Potato

Assortment of salads including; Caesar, Tomato & Basil, Creamy Pasta, Rocket, Quinoa & Kumara Salad, Apple & Mint Tabbouleh, Coleslaw, Moroccan Rice Salad, Baby beets, Pickled Onions & Gherkins.

This package also includes 6 hour hire of The Barn, bench seating, Bridal & Cake table.

Dessert from the Country Package can also be added at the cost of \$10 per head.

Banquet Package 2 – \$60 per head

Includes the following:

Garlic Bread

Wagyu Beef Meatballs in Basil Tomato Sauce

Moussaka

Beer Battered Flathead Fillets

Honey/Soy Chicken Wings

Garlic Pesto Chicken Pieces

Macaroni Cheese Croquets

Fragrant Jasmine Rice

Medley of Seasonal Vegetables

This package also includes 6 hour hire of The Barn, bench seating, Bridal & Cake table.

Dessert from the Country Package can also be added at the cost of \$10 per head.

Please note this is the per head cost for catering and basic set up cost only. Decorations, ceremonies, access to The Stables, grazing table, drinks and other add ons can also be included at an additional cost to suit your needs and budget.



The Stables - Standing Cocktail Package

\$85 per head. Min 85 guests Saturday (less Sunday to Friday) Max 100 guests.

We offer a Standing Cocktail package, which can be served in The Stables.

Cocktail finger food will be served to your guests for 2 hours and includes 16 varieties from the below options:

Hot Canapes:

- Risotto balls assorted flavours with roast garlic aioli (GF/Veg)
- Ham & cheese gougeres (baked choux cheese puffs)
- Pizzettas with tomato basil & 3 cheese (Veg)
- Asian BBQ pork spring rolls
- Indian chick pea vegetable pakora with yoghurt dipping sauce (Veg)
- Tandorri chicken skewers (bite size)
- Croquettes of cheese/chicken/potato/salmon
- Corn fritters with dipping sauce (Veg)
- Puff pastry rolls: beef, oregano, tomato/pork, apple & fennel/lamb, feta & rosemary/pumpkin
- Mushroom cups with goats cheese, crumbs & herbed parmesan (Veg)
- Peking duck spring rolls
- Prawn twisters with sweet chilli dipping sauce

Cold Canapes:

- Asparagus wrapped in prosciutto (GF)
- Bamboo skewers: tomato, basil, broccolini/prosciutto & melon/chorizon & roasted capsicum (GF)
- Prosciutto wrapped around pear & brie (GF)
- Smoked salmon pate on baguette
- Cucumber rounds with cream cheese & dill (GF/Veg)
- Cheese & continental meat platter
- Fruit platter (GF/Veg)

Petit Fours:

- Petit pavlova
- Mixed mini flourless cake bites (GF)
- Mixed sweet tarts (GF)
- Chocolate dipped profiteroles
- Cocktail mixed cupcakes (GF)

Tea & Coffee

NOTE: the price per head for The Standing Cocktail package, does not include the hire of The Stables. This price is \$1,250, which includes use of The Stables for 5 hours for your service and cocktail package with wine barrels, bench seats and scattered hay bales. The Stables will be decorated with a beautiful sheer backdrop sprinkled with fairy lights as well as fairy lights on the poles and festoon lights outside



Country Wedding package

\$80 per head.

Min 85 guests Saturday (less Sunday to Friday) Max 240 guests.

The Country Wedding Package is designed for couples looking for class, elegance, simplicity and affordability. It is budget friendly, yet brimming with all the features you've ever dreamed of for your big day.

This package includes:

- Use of the grounds surrounding The Barn for photos (NOTE: does not include the use of The Stables)
- Venue hire of the barn for up to 6 hours
- Bush theme decorations including ivy or tulle & fairy lights
- Cake table with soft skirting or hessian
- Present table
- Linen cloths on tables
- Bridal table decorated with soft skirting or hessian
- Guest tables decorated with tea-light candles and centre pieces supplied by you
- Wooden bench seats at each of the guest tables
- Microphone & speakers

Country Package Menu

The menu for our Country Wedding Package includes canapes served during cocktail hour and 2 courses at the reception. You can choose the courses from either Entrée, Main or Dessert.

Country Cocktail Menu

Our cocktail menu below is a standing finger food option for your wedding. You can choose 3 of the below options. These will be served by our wait staff during cocktail hour in the barn or on the grounds.

- Asian canapes: vegetarian spring rolls/ fish cakes/ xiao long bao dumplings/samosas/ moneybags/ curry puffs
- Meatballs: tandoori chicken/ pork & prawn/ beef oregano tomato/ lamb & mint
- Crostini & bruschetta: assorted toppings of beef & cashew sambal with cucumber / salmon or trout with dill & caper cream cheese / fire roasted capsicum & goats cheese
- Crudites: fresh crunchy vegetables with dips & variety of olives, puff pastry straws or ciabatta / turkish bread sticks
- Frittata with sour cream & parsley
- Vol au vent pastry cases with chicken & mushrooms / ham & cheese / salmon & dill

Country Entrée Menu

Choose 2 entrees from the below options. Alternate Drop.

- Generous range of seasonal soups served w/ damper roll & butter: creamy pumpkin & apple / rich bacon noodle minestrone / chicken noodle & vegetable
- Individual short crust tart on salad: mushroom, bacon & parsley / chicken, creamed corn & asparagus / roast pumpkin, feta & spinach / vine ripened tomatoes w/ basil & cream cheese
- Skewers: tandoori chicken skewers on asian rice / satay chicken skewers / moroccan beef skewers on apricot & raisin cous cous / moroccan chicken on apricot & raisin cous cous

Country Main Menu

Choose 2 main meals from the below options. All served with damper rolls & butter. Alternate serve accompanied by generous baked potatoes, roast pumpkin & market medley seasonal roast vegetables.

- Old fashioned cider glaze roast pork with crackling & apple sauce.
- Mustard crusted beef rump slow cooked with baked potatoes, roast pumpkin & seasonal roast vegetables.
- Old fashioned roast chicken with baked potatoes, roast pumpkin & seasonal roast vegetables.

Country Dessert Menu

Our desserts are a great way to finish your wedding reception off with some delicious sweets. Your guests can enjoy a selection of 2 of the desserts from the below options. Alternate drop.

- Apple strudel
- Tropical pavlova with banana, passionfruit & strawberry
- Bread & butter pudding
- Hot caramel dumplings
- Cheesecake
- Sherry custard trifle
- Fresh fruit salad

We recommend you also choose a suitable drinks package, some optional extras and a Ceremony Package to enhance the beautiful country wedding package.

NOTE: Children up to 2 years not requiring a meal or chair are free of charge. Children 12 & under are \$25 for 2 courses & canapes





The Rustic Wedding Package

\$95 per head.

Min 85 guests Saturday (less Sunday to Friday)

Max 240 guests.

The Rustic Wedding Package is designed for couples looking for magical, rustic settings, views and venue options. With slightly enhanced package options, our Rustic option is both elegant, classic and offers an amazing wedding celebration without the huge wedding price tag.

This package includes:

- Hire of the venue for 6 hours (concluding at 11.30pm)
- Use of the grounds surrounding The Barn
- Use of The Barn and furnishings
- Elegant theme decorations – fairy lights, tulle on poles in The Barn
- Silver tea light lantern centrepieces
- Linen cloths on tables
- Individual chairs with white chair covers (remove bench seats)
- Cake table with soft skirting
- Present table
- Bridal table decorated with soft skirting & centre piece
- LOVE sign
- Microphone & speakers





The Rustic Package Menu

The menu for our Rustic Wedding Package includes canapes served during cocktail hour and 3 courses at the reception.

Rustic Cocktail Menu

You can choose 3 of the below options.

- Risotto balls (arancini) assorted flavours with roast garlic aioli
- Ham & cheese gougeres (baked choux cheese puffs)
- Handmade puff pastry rolls: beef oregano tomato / pork apple & fennel / lamb feta & rosemary / pumpkin feta pinenuts
- Mushroom cups with goat cheese, crumbs & herb parmesan
- Spanish chorizo empanadas
- Peking duck spring rolls
- Asian BBQ pork spring rolls
- Indian chick pea vegetable pakoras with yoghurt dipping sauce
- Asparagus wrapped in prosciutto
- Tandoori chicken skewers bite size
- Bamboo skewers: tomato basil bocconcini / prosciutto & melon / chorizo, fire roasted capsicum & green olives
- Croquettes of cheese / chicken / potato / salmon
- Prosciutto wrapped around pear & brie
- Spoons of tiny chicken salad or smoked salmon
- Smoked salmon pate on baguette
- Cucumber rounds with fresh dips & vegetable sticks
- Corn fritters with dipping sauce
- Pizzettas with tomato basil & 3 cheese
- Prawn twisters in wonton pastry dipping sauce

We recommend you also choose a suitable drinks package, some optional extras and a Ceremony Package to enhance the enchanting rustic wedding package. **NOTE: Children up to 2 years not requiring a meal or chair are free of charge. Children 12 & under are \$25 for 2 courses & canapes.**

Rustic Entrée Menu

Choose 2 entrees from the below options. Alternate drop.

- Vietnamese prawn salad with peanut & palm sugar lime dressing (can be served as a Winter warm noodle salad or Summer salad of vegetables, prawns, greens)
- Minted Thai beef salad - winter or summer salad
- Vietnamese chicken & cashew salad
- Penne roast pumpkin & bacon with creamy basil & parmesan sauce
- Warm grilled vegetable stack with cream cheese & roasted garlic dressing
- Caramelised onion & goat's cheese tart

Rustic Main Menu

Choose 2 main meals from the below options. Alternate drop accompanied with rosemary salt roast potatoes & seasonal selection of roast vegetables.

- Chicken breast wrapped in prosciutto pocketed with either apricot & almond cream cheese / tomato basil & pinenuts cream cheese / mango & pistachio cream cheese / basil garlic & baby spinach cream cheese
- Mustard crusted beef rump, beautifully sauced
- Slow cooked lamb shoulder or lamb shank with garlic mash (winter only)
- Pork cutlet with cider glaze and warm apples
- Tasmanian atlantic salmon with lemon olive oil & herbs

Rustic Dessert Menu

Enjoy 2 of the desserts from the below options. Alternate drop.

- Sticky date pudding with butterscotch sauce & cream
- Individual Banoffie caramel & ripe banana with butterscotch sauce & cream
- French lemon lime tart with fresh berries
- Mango pannacotta with passionfruit
- Creme caramel
- Almond date & chocolate gateau



Vintage Wedding Package

\$105 per head.

Min 85 guests Saturday (less Sunday to Friday) Max 240 guests.

The Vintage Wedding Package caters for couples dreaming of country charm, sophistication and prestige. This is our luxury package, combining the simplistic beauty of the barn and natural surrounds, with opulent decorative options, aesthetics and a delectable menu to match.

This package includes:

- Hire of the venue for 6 hours (concluding at 11.30pm)
- Use of the grounds surrounding The Barn
- Use of The Barn and furnishings
- Elegant theme decorations – a back drop of fairy lights, tulle on poles in The Barn
- Centre piece of fresh flowers and tea light candles
- Linen cloths on tables decorated with centrepieces
- Chairs with white chair covers with organza bow of your selection
- Cake table decorated with soft skirting
- Present table
- Bridal table decorated with soft skirting
- LOVE sign
- Microphone & speakers





Vintage Package Menu

The menu for our Vintage Wedding Package includes canapes served during cocktail hour and a 3 course meal served in The Barn.

Vintage Cocktail Menu

Our cocktail menus are a standing finger food option for your wedding. You can choose 4 of the below options.

- Individual prawn on watermelon, feta & mint
- Pork & prawn lollipops with dipping sauce
- Butter chicken lollipops with dipping sauce
- Green curry fish lollipops with dipping sauce
- Coconut prawns on bamboo
- Prawn & chorizo skewers
- Scotch eggs with chutney
- Assorted sushi with pickled ginger & soy / wasabi
- Premium fresh oysters in the shell with lemon cracked pepper / lime chilli orange & coriander / tomato & basil champagne
- Smoked salmon & dill cream cheese cigars

Vintage Entrée Menu

Choose 2 entrees from the below options with alternate drops

- Vietnamese prawn salad with peanut & palm sugar lime dressing (can be served as a Winter warm noodle salad or Summer salad of vegetables, prawns, greens)
- Minted Thai beef salad - Winter or Summer salad
- Vietnamese chicken & cashew salad - Winter or Summer salad
- Penne roast pumpkin & bacon with creamy basil & parmesan sauce
- Warm grilled vegetable stack with cream cheese & roasted garlic dressing

Vintage Main Menu

Choose 2 main meals from the below options with alternate drops

- Individual lamb rump with lemon, rosemary & garlic rub, served on rosemary sea salt potatoes & market medley of roast vegetables
- Three point lamb rack breaded with parmesan & herbs served on creamy garlic mash & market medley of roast vegetables
- Slow roasted scotch fillet with a rich red wine jus served on rosemary sea salt potatoes & market medley of roast vegetables
- Individual portion of baked Tasmanian Atlantic salmon on kumera mash with seasonal vegetables

Vintage Dessert Menu

Our desserts are a great way to finish your wedding reception off with some delicious sweets. Your guests can enjoy 2 of the desserts from the below options alternate serves.

- Persian flourless orange cake with orange syrup & thick cream
- Chocolate fudge cake with raspberry coulis & vanilla bean anglaise
- Baked layered apple pie with double cream
- White chocolate & raspberry baked cheesecake with raspberry coulis
- Blueberry almond & coconut cake with cream & berries
- Almond date & chocolate gateau

We recommend you also choose a suitable drinks package, some optional extras and a Ceremony Package to enhance the stunning Vintage wedding package.

NOTE: Children up to 2 years not requiring a meal or chair are free of charge. Children 12 & under are \$25 for 2 courses & canapes



You can choose an *essentials, classic or premium drinks package* option so there are no nasty surprises or you can select to have a *tab* for drinks.

Essentials Beverage Package

Our Essentials Beverage Package is for a duration of 5 hours at \$30 per person.

Alcoholic and non alcoholic punch will be served with Canapes during cocktail hour.

Wines will be served for 5 hours commencing at the Canapes.

Sparkling Wine

Yellowglen Brut Cuvee

White Wine

McGuigan's Black Label Chardonnay

Red Wine

McGuigan's Red Blend

Beers (all included)

Tooheys New

Tooheys Old

VB

XXXX Gold

Hahn Light

Classic Beverage Package

Our Classic Beverage Package is for a duration of 5 hours at \$40 per person.

Alcoholic and non alcoholic punch will be served with Canapes during cocktail hour.

Wines will be served for 5 hours commencing at the Canapes.

Sparkling Wine (choose 2)

Yellowglen Brut Cuvee

Jacobs Creek Moscato

Yellowglen Pink

White Wine (choose 2)

Jacobs Creek Sem Sauv Blanc

McGuigan's Old Winery Chardonnay

Rosemount Sem Sauv Blanc

Rosemount Chardonnay

Red Wine (choose 2)

McGuigan's Black Label Merlot

Rosemount Shiraz

Wyndham Estate 444 Cab Sauv

Wyndham Estate 555 Shiraz

Beers (all included)

Toohey's Extra Dry

Tooheys New

Carlton Dry

Tooheys Old

Pure Blonde

VB

Coopers Pale Ale

Hahn Light

Hahn Super Dry

Cascade Premium Light

Crown Lager

XXXX Gold

Strongbow Original, Sweet, Low Carb



Premium Beverage Package

Our Premium Beverage Package is for a duration of 5 hours and is \$50 per person.

Alcoholic and non alcoholic punch will be served with Canapes during cocktail hour.

Sparkling Wine (choose 2)

Ricaddona	Yellowglen Pink
Yellowglen Brut Cuvee	Jacobs Creek Moscato

White Wine (choose 2)

Oyster Bay Sem Sauv Blanc	Rosemount Chardonnay
Jacobs Creek Sem Sauv Blanc	McGuigan's Old Winery Chardonnay
Rosemount Sem Sauv Blanc	

Red Wine (choose 2)

Oyster Bay Merlot	Rosemount Shiraz
McGuigan's Black Label Merlot	Wyndham Estate 555 Shiraz
Wyndham Estate 444 Cab Sauv	

Beers (all included)

James Squires 150 Lashes	Strongbow Original, Sweet, Low Carb
Corona	Tooheys New, Old
Toohey's Extra Dry	VB
Carlton Dry	Hahn Light
Pure Blonde	Cascade Premium Light
Coopers Pale Ale	XXXX Gold
Hahn Super Dry	
Crown Lager	

Non Alcoholic Beverage Package

Should you have children you can select a non alcoholic beverage package - unlimited juice or soft drinks for \$10 per head.

As a fully licensed venue we can supply you with all the non alcoholic drinks you need to really celebrate in style & without breaking the budget.

Those Special Extras

If you want a little something extra and the following items are not already included in your reception package, you can also choose from the below list to further enhance your special day.

- The Ceremony - \$500 for grounds or \$1,250 for the stables
- The Stables - \$1,250
- The Cake - \$200 - \$600
- The Love Sign - \$200
- The Mechanical Bull Elvis - \$750
- The Photo Booth (unlimited photos) - \$750
- The Band - 2 piece \$800 or full band \$2,750
- Projector & Screen - \$300
- Extra Decorations; tulle on poles - \$400
- Grazing Table: selection of breads, 2 dips, varietal olives, cured meats, antipasto vegetables & cheese - \$25 per guest
- The suitable drinks package
- Chiffon backdrop with fairy lights - \$250



Terms & Conditions

Confirmation, deposit & bond to confirm your reservation, a non refundable deposit of \$1,000 is required within 14 days to lock out the date for your special day. An additional \$400 bond is required, of which is retained until after the function and will be refunded within 7 days).

Payment of an additional \$3,000 is required 3 months prior to the function and final numbers and balance of payment are to be given 14 days prior to your special day. These numbers may be increased up to 48 hours prior to the day, but not decreased. Payment in full for the wedding, drinks package and any extras is due and payable no less than 14 days prior to the wedding date. Credit card details will also need to be held on file at this time for extra attendees, damages or bar tab accounts. No refunds will be given 3 months out from the wedding and should you cancel you will forfeit your \$1,000 deposit and payments already made.

Menu choice to be arranged 4 weeks prior to your special day.

Payment account if paying on tab is to be finalised on the night of your wedding. A credit card will need to be taken as security prior to the wedding. There is a 1% surcharge for credit card transactions.

Damage any damage or loss of property belonging to Buttai Barn will be charged to the client.

Gifts & property that belong to the bridal party must be removed on the night of the function.

Responsible service of alcohol laws must be observed and the function organiser is responsible for guests supplying alcohol to minors or intoxicated patrons. We are a fully licensed venue and no BYO is permitted. You can also not bring your own food.

Internet is limited at the Barn which adds to the privacy and intimacy of the functions. Should you required internet connection this is 100% your responsibility as it can not be supplied by Buttai Barn. Eftpos may be available depending on signal strength, however, we recommend your guests bring cash on the day as it cannot be relied upon.

Please note, prices are current as of January 2018 and may be subject to change.



EXCLUSIVE RUSTIC WEDDINGS

Without the Wedding Price tag

Whether you're looking for country views, rustic themes or vintage settings, Buttai Barn has a wedding package for you, without the wedding price tag!

From the service, to the photos, to the reception, your entire special day can be held here on our picturesque grounds. Multiple packages are available to fit any dream or budget, call us today for a venue tour and let Buttai Barn make your big day classic, elegant and affordable.

Call (02) 4930-3153 • www.buttaibarn.com.au