

The **Farmhouse**



www.thefarmhouse.ca

Weddings and Event Guide

Thank you for considering The Farmhouse for your event!

Overlooking Barrie's city sky scape across the tranquil waters of Kempenfelt Bay, The Farmhouse is a picture-perfect setting for your next event. Each spacious and inviting private room showcases a rustic and elegant theme and timeless features. A century home loaded with historical charm and history, this enchanting mansion on the waterfront is the city's ultimate venue.



Picture your wedding ceremony overlooking the shores of Kempenfelt Bay in our elegant second floor dining room. Looking to impress clients and colleagues? Book one of our private rooms for a presentation paired with excellent service and award-winning food. The Farmhouse is also the perfect spot for a family reunion, social gathering, baptism, birthday party, corporate function or holiday party.



Executive Chef Randy Feltis has carefully designed our set menus to reflect our local and seasonal favourites as well as capturing the rustic Farmhouse feel. Our culinary team can accommodate guests with allergies and dietary restrictions.

We pride ourselves in providing a memorable stress-free event planning experience from beginning to end. Our Event Coordinators understand the details and time needed to deliver an unforgettable day and they are always available to personally handle your requests.

Visit our website www.thefarmhouse.ca for more information and to browse pictures of our past group functions. We look forward to being a part of your special day.

BOOKING YOUR EVENT

Included in every private room rental:

- All tables and chairs that are already in the room
- All table settings, flatware and stemware, water and wine glasses, high quality napkins, coffee and tea set-ups
- All staff including servers, bartenders and chefs
- Adjustable ceiling fans
- Custom made harvest tables
- Projection screen, extension cords and free wi-fi
- Adjustable lighting with dimmers
- Insured and licensed bar services

Booking your event will require a minimum bill amount depending on what room you would like and what season you are looking to book in (peak-season times have an additional charge). Separate bills can be combined and must make up the minimum bill amount or the host is responsible for the difference. Gift cards can be purchased to make up the difference and used at another time should your event not amount to the minimum bill requirement.

The room will be reserved for you as of 8am the day of your event, in some cases we may allow you to decorate the night before if there are no other events.

A deposit is required to reserve your date. Deposits are refundable up to 1 month before your event. Room packages are available by request with pictures, dimensions and table sizes to help you in determining a theme and set-up. Decorating guidelines will be sent out upon booking.



PRIVATE ROOM PRICING

	Entire Restaurant	Stable Room	Loft Room (Entire Floor)
Capacity: No Seating	300 with patios 200 without	45	80
Capacity: Seated Dinner	210 with patios 150 without	36	65
Patio Access	Yes	No	\$1500 added to minimum
Monday to Friday 12pm-3pm	\$4000 Min. Bill + Tax and Gratuity	\$1500 Min. Bill + Tax and Gratuity	\$2000 Min. Bill + Tax and Gratuity
Monday to Friday 3pm-close	\$7000 Min. Bill + Tax and Gratuity	\$2000 Min. Bill + Tax and Gratuity	\$2500 Min. Bill + Tax and Gratuity
Saturday/Sunday 3pm-close	\$10,000 Min. Bill + Tax and Gratuity	\$2000 Min. Bill + Tax and Gratuity	\$4000 Min. Bill + Tax and Gratuity
Saturday & Sunday 10am-3pm	\$5000 Min. Bill + Tax and Gratuity	\$2000 Min. Bill + Tax and Gratuity	\$2500 Min. Bill + Tax and Gratuity
Room Deposit	\$2500	\$250	\$1000

SET MENU OPTIONS

Our set menu options are only available for a seated dinner with table service. **Please note that pre-orders are required for groups of 40 people or more and the confirmed guest number must be submitted 7 days before your event.** This is the minimum price per head that you will be charged for.

Guests are permitted to bring in their own cakes or desserts for a charge of \$2 per person that applies to all guests attending. Apart from desserts, The Farmhouse does not allow any other outside food or drink to be brought into the restaurant.



Farmhouse Soup Creation and Signature Greens

You may also add unlimited coffee and tea service to any function for \$3.00 per person, or unlimited non-alcoholic beverages (excludes fresh squeezed juices) for \$3.00 per person that also applies to all guests.

Here are our two different set-menu options. Set menu starters and dessert options are the same for each menu. If you require modified menus due to allergies and/or dietary restrictions, please inquire with your event coordinator and we will be happy to work with you.

Set Menu Starter:

Farmhouse Soup Creation and a Seasonal mixed greens salad

Set Menu Dessert Options:

Choice Of...

Dark Chocolate Torte with gluten free pecan crust

or

Homemade Coconut Cream Pie

Set Menu #1 - \$50 per person

ENTRÉE:

Choice Of...

Chicken

or

Salmon

served with Seasonal Vegetables and Roasted potatoes

Please note all entrees are reflective of current menu options

Set Menu #2 - \$65 per person

all steaks will be served pink or well-done

ENTRÉE:

Choice Of...

Chicken

or

Grilled 7oz Tenderloin with red wine reduction

or

Salmon

Served with Seasonal Vegetables and Roasted Potatoes

Please note all entrees are reflective of current menu options

All food and beverage services are subject to HST and gratuity.

APPETIZER OPTIONS

You may also choose to add passed appetizers to your event. When adding passed appetizers to your event, the price must apply to all guests.

Below are our passed appetizer menu options.



Maple syrup smoked trout

\$15 per person includes:

Slow Braised Pulled Pork Potato Skins with Mozzarella and Slaw

Bruschetta with bocconcini and pesto on garlic croustini

Buttermilk Fried Chicken with house made pickle, hot sauce and kefir ranch

\$20 per person includes:

Slow Braised Pulled Pork Potato Skins with Mozzarella and Slaw

Beet cured salmon gravlax with pumpernickel and chive cream cheese

Bruschetta with bocconcini and pesto on garlic croustini

Buttermilk Fried Chicken with house made pickle, hot sauce and kefir ranch

House cut fries with shaved parmesan, herbs and garlic aioli

APPETIZER ONLY EVENT

You may choose to forego a set menu for your event but may add appetizers only for your guests. Please note that the price must apply to all guests.

\$25 per person and includes:

Slow Braised Pulled Pork Potato Skins with Mozzarella and Slaw

Beet cured salmon gravlax with pumpernickel and chive cream cheese

Bruschetta with bocconcini and pesto on garlic croustini

Buttermilk Fried Chicken with house made pickle, hot sauce and kefir ranch

House cut fries with shaved parmesan, herbs and garlic aioli

LATE NIGHT MENU AND PLATTERS

Our late night menu options must accompany a set menu or an appetizer party. Pricing must apply to all guests attending. Below are the late night menu options.

Fruit and Cheese Tray: \$8 per person

Veggie and Dip Tray: \$6 per person

Meat Cheese Tray: \$10 per person

Oysters (passed): \$3 each

Poutine (passed): \$13 per person



Fruit and cheese tray

SET BREAKFAST MENUS

Our set menu breakfast options are available to parties of 20 people or more. You may add a fresh squeezed orange juice station to any set menu for an additional \$5 per person plus taxes and gratuity (charge will apply to all guests).

Farmhouse Set Breakfast Menu #1

\$15.00 per person plus taxes and gratuity

Includes; Farmhouse Breakfast with scrambled eggs, sausage, bacon, home fries, fresh fruit and light rye toast with a coffee and tea station

Farmhouse Set Breakfast Menu #2

\$20.00 per person plus taxes and gratuity

Includes a coffee and tea station and your choice of:

Farmhouse Breakfast with scrambled eggs, sausage, bacon, home fries, fresh fruit and light rye

or

French Toast with greek yogurt, berry coulis, candied pecans and Feltis Farm's Maple Syrup

or

Bacon benny with fresh housemade hollandaise served on an english muffin with home fries and fresh fruit

SET LUNCH MENU

Our set lunch menus come with fresh cut fries and a seasonal salad. The entrée salads do not include the sides. Extra sides will be charged accordingly.

\$24 per person with choice of:

Beef Burger with bacon and cheese

Chicken Avocado and Bacon Club Sandwich

Seasonal Mixed Greens Salad and Grilled Chicken

Romaine Salad with Parmesan Dressing and Grilled Chicken

Beet Cured Salmon Gravlax may be substituted in place of grilled chicken

CATERING OPTIONS FOR DELIVERY OR PICKUP

Each entrée selected comes with a choice of 2 sides

Delivery available within Barrie only, service fee will apply

<u>FOOD SELECTION</u>	<u>PRICE PER PERSON</u>	<u>MINIMUM ORDER</u>
<u>APPETIZERS</u>		
PULLED PORK POTATO SKINS	\$14.50	10
DILL PICKLE FRIED CHICKEN	\$15.50	10
SALMON GRAVLAX	\$15.50	10
BRUSCHETTA	\$14.50	10
ROMAINE	\$14.50	10
CANADIAN FETA SALAD	\$16.00	10
<u>ENTREES</u>		
CHICKEN AVOCADO SANDWICH	\$19.50	10
CENTER CUT ROASTED CAULIFLOWER	\$21.50	10
MAC AND CHEESE	\$26.50	10
BBQ HALF CHICKEN	\$26.50	10
PAN SEARED ATLANTIC SALMON	\$26.50	10
ROASTED PORK QUESADILLAS	\$23.00	10
7OZ BEEF TENDERLOIN	\$43.50	10
16OZ GRILLED AAA RIBSTEAK	\$45.50	10

<u>SIDES</u>		
FELTIS FRIES	\$6.00	10
BAKED POTATO WITH THREE CHEESE BACON BUTTER	\$6.00	10
MAC AND CHEESE	\$6.00	10
ROSEMARY SMASHED POTATOES	\$6.00	10
ROMAINE	\$6.00	10
CANADIAN FETA SALAD	\$6.00	10
SEASONAL VEGETABLES	\$6.00	10

DRINK LIST / HOST BAR

Our alcoholic beverage packages are available from 10am to 1am. Please note that we observe all Smart Serve rules and over-serving is not permitted. No outside alcohol is permitted on the premise.



Reception Host Bar

Bartending service starting no later than 8pm

\$50 per person (plus taxes and gratuity)

Domestic Beer & Imported Beer
House Brand Liquors
House Wine
Soft Drinks, coffee and tea
Choice of two cocktails

Complete Host Bar

Bartending service starting no later than 8pm

\$60 per person (plus taxes and gratuity)

Domestic Beer & Imported Beer
House Brand Liquors
Unlimited House Wine Litres during dinner (bar will close for dinner service)
and wine replenished as needed
Soft Drinks, coffee and tea
Choice of six cocktails

Complete Host Bar Plus

Bartending service starting no later than 8pm

\$75 per person (plus taxes and gratuity)

Domestic Beer & Imported Beer
House Brand Liquors
Liqueurs and Cocktails
Unlimited House Wine Litres during dinner (bar will close for dinner service)
and wine replenished as needed
Soft Drinks Coffee/Tea

Drink Lists Available Upon Request

