

The **Farmhouse**



www.thefarmhouse.ca

Wedding and Event Guide

Thank you for considering The Farmhouse for your event!

Overlooking Barrie's city skyline 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 will accommodate guests with any allergies and dietary restrictions.

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

BOOKING YOUR EVENT

1.) Start by emailing our event coordinators at

events@thefarmhouse.ca

- Include Dates and Times wanted.
- Type of event (wedding, engagement party, celebration of life, holiday party etc.)
- Estimated amount of people.

2.) Book a tour or phone call.

- Your event coordinator will show/talk you through the available rooms and give you an idea of how your event will run.
- Your event coordinator will answer all your questions, and make your ideas become reality.
- The tour is a great time to confirm your date by putting down your deposit that is fully refundable until 30 days prior to your event.

3.) Continue to work with your event coordinator through email or phone calls closer to your event to confirm final numbers, menus, bar packages, and timelines.

4.) ENJOY YOUR EVENT! It's that simple.

We have 2 private rooms at The Farmhouse. The Stable Room is our more intimate room located on the main floor and has seating for 15 – 35 people. The Loft is our larger, more private space and has seating for up to 70 people. The Loft space has a bar, and private washrooms. There is also the option to have access to our upper patio with an additional minimum spend. We also rent out the entire building. Please speak to your event coordinator for more information.

SET DINNER MENU OPTIONS

Our set dinner options are available to parties of 15 people or more. These set menus are three courses and can be served at any time of day. The starters and desserts listed below apply to both set dinner menus. You may add a drink package, passed appetizers, platters, and late-night snacks as well.

All set dinner menus will be served with seasonal vegetables and a baked potato with three cheese bacon butter.



Set Dinner Menu #1 - \$60 per person

Choice of ...

Chicken or Salmon

Vegetarian and Vegan Options available, Please talk to your Event Coordinator.



Set Dinner Menu #2 - \$75 per person

Choice of ...

Chicken, Salmon, or Grilled 7oz Tenderloin with Red Wine Reduction.
(all steaks served medium)

Vegetarian and Vegan Options available, Please talk to your Event Coordinator.

Set Menu Starter:

Farmhouse Soup Creation and Seasonal Mixed Green Salad

Set Menu Dessert Option

Choice of ...

Dark Chocolate Torte with Gluten Free Pecan Crust

Or

Homemade Coconut Cream Pie

We can accommodate substitutions, please ask your event coordinator.



SET LUNCH MENU

Our Set lunch menu option is available to parties of 15 people or more and can be served at any time of day. The set lunch menu comes with fresh cut fries and a seasonal salad. The entrée salads do not include the sides.

Set Lunch Menu - \$30 per person

Chicken Avocado Club with Mozzarella Cheese, Double Smoked Bacon, Garlic Aioli, Lettuce, and Tomato

Black Bean Veggie Burger with Feta Cheese, Tomato, Onion, Lettuce and Roasted Red Pepper Aioli



Cheeseburger with Burger Sauce, Lettuce, Onion, and Tomato

Seasonal Mixed Green Salad with Grilled Chicken

Romaine Salad With Parmesan Dressing and Grilled Chicken

SET BREAKFAST MENU

Our set breakfast menu options are available to parties of 15 people or more. You may add a fresh squeezed juice station to any set menu for \$6 per person. You may also add any platters, drink packages, or passed appetizer packages.

Set Breakfast Menu #1 - \$20 per person

Farmhouse Breakfast with Scrambled Eggs, Sausage, Bacon, Home fries, Fresh Fruit, Light Rye Toast.

Set Breakfast Menu #2 - \$25 per person

Farmhouse Breakfast with Scrambled Eggs, Sausage, Bacon, Home fries, Fresh Fruit, Light Rye Toast.

Or

French Toast with Greek Yogurt, Berry Coulis, Candied Pecans, Fresh Fruit and Local Maple Syrup.

Or

Bacon Benny with Fresh House Made Hollandaise Served on an English Muffin with Home Fries and Fresh Fruit.



Appetizer Options

Our appetizer options are for groups of 15 people or more. Appetizer option 1 and 2 must be accompanied by one of the set menus above. They can be served before or after your meal. Two pieces of each appetizer are served per person. They can be served as passed appetizers or buffet style depending on your preference.

Appetizer Option #1 - \$18 Per Person

Slow Braise Pulled Pork Potato Skins with Mozzarella and Seasonal Slaw

Bruschetta Bites with Goat Cheese and Balsamic Glaze on a Garlic Crostini

Dill Pickle Brined Buttermilk Fried Chicken with House Made Hot Sauce, and Buttermilk Ranch



Appetizer Option #2 - \$22 Per Person

Slow Braise Pulled Pork Potato Skins with Mozzarella and Seasonal Slaw

Bruschetta Bites with Goat Cheese and Balsamic Glaze on a Garlic Crostini

Dill Pickle Brined Buttermilk Fried Chicken with House Made Hot Sauce, and Buttermilk Ranch

Beet Cured Salmon Gravlox with Chive Cream Cheese and Pumpernickel Croutons

House Cut Fries with Shaved Parmesan, Herbs, and Garlic Aioli

Appetizer Only Event - \$30 per person

Slow Braise Pulled Pork Potato Skins with Mozzarella and Seasonal Slaw

Bruschetta Bites with Goat Cheese and Balsamic Glaze on a Garlic Crostini

Dill Pickle Brined Buttermilk Fried Chicken with House Made Hot Sauce, and Kefir Ranch

Beet Cured Salmon Gravlox with Chive Cream Cheese and Pumpernickel Croutons

House Cut Fries with Shaved Parmesan, Herbs, and Garlic Aioli



Platters and Late-Night Snacks.

These options are available to parties of 15 people or more. Platters and late-night snacks can be added to any of the set menus or the appetizer only events. These can be served any time of day. (Numbers can be altered for your preferences and don't need to include your entire guest count.)

<i>Types of Platter</i>	<i>Small</i>	<i>Medium</i>	<i>Large</i>
<i>Veggie and Dip</i>	<i>150</i>	<i>290</i>	<i>430</i>
<i>Fruit and Cheese</i>	<i>200</i>	<i>400</i>	<i>600</i>
<i>Meat and Cheese</i>	<i>225</i>	<i>450</i>	<i>675</i>

Other Platter Option:

Oysters (passed): \$2.5 per oyster

Poutine: \$10 per person

Additional Options Can Be Made Upon Request, Ask Your Event Coordinator.

Drink Packages.

Our Drink packages are available from 12pm – 12:30am Monday – Friday and 10am – 12:30am Saturday and Sunday. We have nonalcoholic packages as well as open bar packages. All packages are all you can drink for the price listed. The price for bar packages pertains to everyone over 19. You can also work with your event coordinator for alternate drink packages, including Tooney Bars, drink tickets, cash bars and consumption bars.

Nonalcoholic Packages:

Soft drinks, coffee, and tea: \$7 per person

Fresh squeezed juice: \$6 per person

Bar Packages:

Bar Package #1 - \$60 Per Person

Domestic and Imported Beer

House Brand liquors

House Wine

Soft Drinks, Coffee, and Tea

Your Choice of two Cocktails (any cocktails you'd like)

8 Hours of Bartending Service

Bar Package # 2 - \$75 Per Person

Domestic and Imported Beer

House Brand liquors

House Wine

Unlimited House Wine Service During Dinner. (Bar will close for dinner service)

Soft Drinks, Coffee, and Tea

Your Choice of six Cocktails (any cocktails you'd like)

8 Hours of Bartending Service

All Food and Beverage Services Are Subject to HST and a gratuity of 18% and Planning Charge of 3% before Taxes.



268 Bradford Street, Barrie Ontario
(705) 737 - 0522
www.thefarmhouse.ca

Private Party Contract

Date of Contract:

This is a contract for services and agreement to pay for services in accordance with the terms set forth herein, between The Farmhouse Restaurant, "The Farmhouse," and:

Group Name_____.

Coordinator_____.

Phone:

Email Address:

for the following event:

DATE OF EVENT:

TYPE OF EVENT:

Starting Time of the Event: Ending Time of the Event:

Estimated Number of Guests:

Room(s) Reserved:

Minimum Spend:

Deposit Paid:

Credit Card Information:

Terms of the Contract:

Menu Selection

In consultation with the Farmhouse, the Customer shall select a food and beverage menu from the list of provided menu options. The menu option list shall be attached to this contract and initiated by Customer and the Farmhouse. The menu selection must be 7 days prior to the event.

Minimum Food and Beverage Requirements

The Farmhouse requires a minimum spend before taxes and gratuity. Minimum spends are based on the season, weekday, and room rented. Your Event Coordinator will inform you of the pricing. It will be listed on the first page of this contract.

Confirmation of Reservation

Event dates can be temporarily held for 3 days prior to the deposit being paid. Final confirmation is not made until the Farmhouse receives a deposit.

Payment and Method of Payment

Deposit

A security deposit of \$250 for the Loft or Stable Room, is required to secure your date and will be applied to your final bill. If the whole restaurant is being used a minimum deposit of \$1000 will be required and applied to your final balance. Paying the Deposit means you have read and agreed to this contract.

For deposits, we accept cash, credit card (Visa, MC, Amex and Discover) and Interac E-Transfer to Events@thefarmhouse.ca with the password, Farmhouse, the date of the event on the Subject line and your Event Coordinators name.

Final Payment

Final Payment is due at the conclusion of the event. A gratuity of 18% as well as a service charge of 3% will be added to each bill before tax. For final payment, we accept cash, Debit and credit card (Visa, MC, Amex and Discover).

Cancellation and Deposit Forfeiture Policy

The following cancellation and deposit forfeitures apply:

If a party is canceled 30 days or more before the event: 100% refund of deposit.

Party canceled 29 days or less before the event: 0% refund of the deposit.

Party canceled 7 days or less: Card on file will be charged for 50% of quoted amount.

Days are measured in 24-hour increments counting backwards from the start time of your event.

Final Guest Count 7 days prior

A final head count of all adults and children must be provided seven days prior to your event. This is the number of people you will be charged for on the final bill. If fewer adults attend your party, you will still be charged the fixed price per adult based on the final head count. If additional adults and children attend, you will be charged the menu option price per adult and charged for menu items ordered for children.

Final Entree Selections for Groups Larger Than 40.

A final entrée selection from the menu option you have selected for all adult guests must be provided to your event coordinator 7 days prior to your event.

Deliveries and Decor

Floral arrangements, musical instruments, DJ equipment and wedding/specialty cakes, other decorations may be delivered to the Farmhouse on the day of the event or the night prior, during regular hours with approval from the event coordinator and must be removed at the close of the event. **Confetti is not allowed, an additional cleaning fee of \$500 will be enforced if confetti is being used.**

Please note, all pictures and wall hangings are to stay in place. Guests are welcome to cover said wall hangings if no damage occurs to original hangings. All decor must be packed up upon completion of the event. **A fee of \$500 will be added to the final bill if decor is not cleaned up upon completion of the event.**

The Farmhouse will not be responsible for lost or stolen items brought in by Customer, Customer guests, or vendors hired by Customer. Customer will be held responsible for any damages incurred by guests or vendors.

Alcoholic Beverages

The Farmhouse carries a mixed beverage license. By law only bottles of wine with a corkage fee (\$20) are allowed to be brought in by the guest. Should there be outside wine brought in, it must be purchased from LCBO. Homemade wine is not permitted. All other outside alcohol is not permitted. In the interest of protecting our patrons and the public, The Farmhouse and its employees have the right to refuse service of alcoholic beverages to any patron or guest who by his or her behavior or appearance is believed to be incapable of tolerating further alcohol consumption.

Outside Food

Any outside food being brought in will come with an additional charge. Cakes and Sweets are charged \$2 per person. Our event coordinators will provide you with costs of bringing in any other items.

Smoking.

By law no smoking is permitted within 15 feet of the restaurant. This includes all outdoor spaces (both patios).

Guest Signature: _____ Event Coordinator Signature: _____

