

THE BARN

— AT BERRYFIELDS —



The Tepee

Hire our exclusive Tepee and terrace area

Berryfields Farm | Meriden | CV77LB

thebarnatberryfields.co.uk

The Tepee sits amongst beautiful rolling countryside, making it the ideal space for your special event. Whether you wish to host a formal or informal occasion, our exclusive Tepee area is set to accommodate your every need. With exclusive hire you are able to enjoy the Tepee, its own private terrace area and bar, dedicated events team and stunning views over rolling countryside.

The Tepee can host up to 45 people seated or 70 people standing fully covered, or up to 100 people standing including the outside uncovered area. We offer a delicious buffet, pig roast, Afternoon Tea or a wedding package, including a full bar offering draught lager & cider, wine, cocktails and soft & hot drinks.

The Tepee is fully waterproof, heated, has its own independent sound system for ambient music, free fibre Wi-Fi, toilets and free parking.

Decorations can be added via our approved list of suppliers, and beautifully transform the Tepee into your desired theme.

Our events team are here to guide you through the planning, preparation and delivery of your event. Please enquire through the enquiry form on our website.



We believe meetings and private events work so much better in a great venue and a great location.

We are only 10 minutes away from the NEC, Birmingham International Airport (BHX) and Birmingham International Train Station.
Set in the idyllic Warwickshire countryside with excellent network links,
The Tepee at The Barn offers the perfect setting

Table Design:

Banquet, caberet, buffet or party

Capacity:

45 people undercover (over 80 inc. outside space) and standing up to 100 people.

Facilities:

Exclusive use of the Tepee, front terrace area & private order point at the bar, waterproof & heated, free fibre WiFi, independent sound system, fully catered, fully accessible with toilets & free on-site parking and decorations permitted

Catering:

The Tepee is fully catered by our award-winning chef brigade.
We have several catering options available, including our hot & cold buffet, our succulent Berryfields pig roast and our Afternoon Tea

All of our dishes celebrate home-reared, handmade and locally-grown ingredients, with much of our menu being sourced from our farm, butchery, kitchen garden and bakery which ensures provenance, seasonality and freshness throughout our menus

Exclusive Hire Pricing:

This is for exclusive private hire of the Tepee, all facilities aforementioned and a dedicated events team (all additional catering is not included)

Monday to Thursday: 11am to 4pm - £375 | 5pm to 10:30pm - £375

Friday: 11am to 4pm - £750 | 5pm to 10:30pm - £750

Saturday: 11am to 4pm - £750 | 5pm to 10:30pm - £750

Sunday: 11am to 4pm - £500

Wedding Package: 10:30am to 10:30pm

Monday to Thursday: £950 | **Friday, Saturday & Sunday** £1,750

Self-sufficiency at The Barn At Berryfields

Every single one of our dishes contains ingredients that have been grown, reared and handmade here on our farm. Fresh and sustainable food from our farm straight to your table.

Our Farm & Butchery

As an independent, family business we have farmed at Berryfields for 4 generations. Our small herd of RSPCA Assured Berryfields Suffolk Red pigs and Pedigree grass-fed Hereford cattle are reared right here on our farm – you may be able to spot some of them out of the window! All our home-reared produce, as well as lamb and poultry sourced from less than 5 miles away, is skilfully butchered downstairs in our award-winning butchery by our Master Butchers.

Our Bakery

Every day our Master Bakers freshly produce and bake by hand our bread, pastries and sweets in our artisan bakery downstairs. From savoury favourites such as speciality breads and ever popular brioche burger buns, through to producing our entire desserts menu!

Our Kitchen Garden

As the seasons allow, we grow fruit, vegetables and salad items in our 2-acre Berryfields Kitchen Garden and 1800sqft polytunnel. Think multiple varieties of herbs and edible flowers, little gem lettuce, strawberries, tomatoes, runner beans, garlic, chillies and every root vegetable imaginable. Some also end up garnishing our cocktails!



Tepee Buffet Menu

(Minimum 30 guests - Maximum 60)

£23.95 per person, includes a variety of:

Stonebaked margherita 'focizza' (Barn Bakery Focaccia Pizza) (V)

Stonebaked pepperoni 'focizza' (Barn Bakery Focaccia Pizza)

Mediterranean veg & halloumi skewers (V) (VEO)

Lemon pepper marinated chicken skewers (GF)

Traditional greek salad (GF) (V)

Minted lamb koftas

Tzatziki (GF) (V)

Berryfields honey & mustard chipolatas

Garlic & herb flatbreads (VE)

Smooth hummus (GF) (V)

Cajun skinny fries (GF) (VE)

Dessert extras - 2.95 per person

Choose one of the following:

Brownie pieces (V) **or** Fruit platter

Barn Bakery Cakes (minimum 2 week notice) - Enquire for pricing

Drinks

We have a full bar serving draught lager & cider, bottled beer & ale, wine, cocktails and soft & hot drinks. **Ask us about drinks packages.**

(GF) – Gluten Free . (N) – Dish contains nuts . (GFO) – Gluten Free Option (Please inform server at time of ordering) . (V) – Vegetarian . (VE) – Vegan . (VEO) – Vegan option (Please inform server at time of ordering)



Pig Roast

Whether it's a wedding, party or corporate function, our pig roast is the perfect option.

Home-reared pigs, handmade rolls, homemade stuffing and apple sauce, and served by our award-winning events team.

Our home-reared Berryfields Red Suffolk pigs have been specially bred on a natural diet to have a high level of intra-muscular fat (think a little like Wagyu beef), making it extremely tender and flavoursome.

Home-reared under the RSPCA Assurance scheme - the highest welfare of pigs in the world.

Packages

- 1 whole spit roast pig - £1,200
- Feeds approximately 120 people
 - Includes:
 - 2 x staff for 1.5 hours
 - 120 handmade rolls
 - Home-made apple sauce & stuffing
 - Napkins

Delivery within a 10-mile radius.

Full payment is required at the time of booking.

(Pork legs available - £150 each - feeds up to 30 people)

Email events@thebarnatberryfields.co.uk to pre-order your catering now!



Sides & additional options

New potato salad – grain mustard mayonnaise – chives (GF) (V) (VEO) £60

Rainbow coleslaw (GF) (V) (VEO) £50

Mediterranean roasted vegetable orzo – pesto (V) (VEO) £60

Rocket – parmesan - cherry tomatoes (V) £50

Carrot & lentil burger (GFO) (VE) £9.95

Skinny Fries (GF) (VE) £80 (Available only for on-site functions)

Vegetarian kebabs (GF) (VE) £9.95pp (Available only for on-site functions)

Tray of stuffing or apple sauce £30

Rolls 75p each

Desserts

We can make an array of cakes, tray bakes and other items, please ask and we can let you know!

Further Delivery

+ 10-15 miles = £60 | + 15-20 miles = £90 | + 20-25 miles = £120

Hiring Information & Terms & Conditions

Your hire fee includes exclusive use of the Tepee, the breakout terrace area to the front and your private order point at the bar.

The Tepee has a minimum party size of 30 people for food and a maximum of 60. Decorations permitted (apart from candles or confetti).

Your booking is not confirmed until the hire fee & full payment for catering has been received. Payment due at least 4 weeks before event.

For a refund we require a minimum of 14 days notice, at which point only your pre-paid food will be refunded, your hiring fee will not be refunded.

Exclusive Private Hire Pricing

Monday to Thursday: 11am to 4pm - £375 | 5pm to 10:30pm - £375

Friday: 11am to 4pm - £750 | 5pm to 10:30pm - £750

Saturday: 11am to 4pm - £750 | 5pm to 10:30pm - £750

Sunday: 11am to 4pm - £500

Wedding Package:

Monday to Thursday: 10:30am to 10:30pm - £950 (Hiring fee only)

Friday, Saturday & Sunday: 10:30am to 10:30pm - £1,750 (Hiring fee only)

There is an additional canapé menu available for weddings.

Catering and drinks in addition to all hire fees - please see our menus above.

In case of poor weather/force majeure (including but not limited to; wind-speeds greater than 40.7mph; regional or national lockdowns or local or national enforcement) we will unfortunately be unable to host your event in the Tepee and we will also unfortunately be unable to accommodate your booking inside The Barn restaurant. We will however move your event to another date in the following 12 months, at no additional cost, subject to availability.

Only food and drinks purchased from the establishment can be consumed on the premises.

Good To Know

We have a fantastic wine and cocktail bar on the ground floor of The Barn building called The Barn Social.

It serves handmade cocktails, mocktails, wine, spirits, draught lager & cider, bottled beer & ale, hot drinks and soft drinks.

Head there before or after your function!



How To Enquire

Please head to our website to fill in our enquiry form:
www.thebarnatberryfields.co.uk/the-tepee

~ ~ ~

Otherwise, please email events@thebarnatberryfields.co.uk with the following information:

- Full name
 - Email
 - Phone Number
 - Type of event
 - Preferred Date
- Choose your desired menu (Buffet menu, Pig Roast or Afternoon Tea)
- Preferred time (afternoon, evening or all day)
 - Any additional information

Berryfields Farm | Meriden | CV77LB

thebarnatberryfields.co.uk