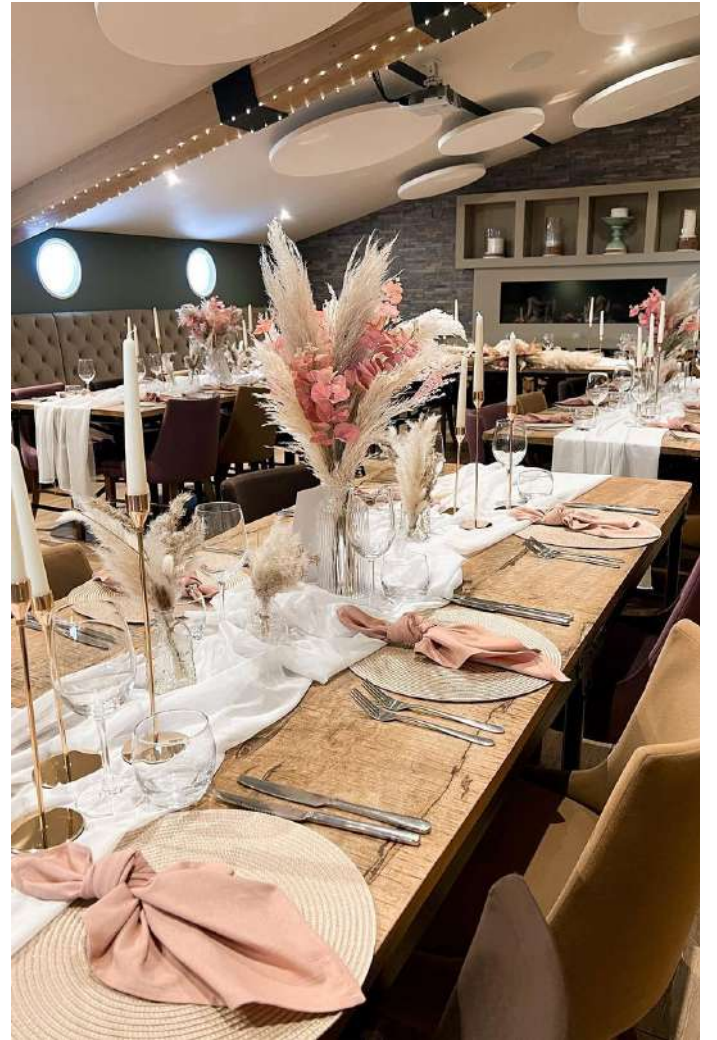




The Loft

Hire our Private Function Room

Berryfields Farm | Meriden | CV77LB

thebarnatberryfields.co.uk

The Loft is situated within our multi-award-winning 2 AA Rosette A La Carte restaurant enjoying stunning views over rolling hills, set in an idyllic rural setting with excellent network links and ample private parking.

Whether you wish to host a formal or informal celebration, we have menus available to cater for your every need. Our air conditioned private function room comes with dedicated staffing and is perfect for up to 60 standing guests for drinks and buffet style dining, or up to 45 guests seated for a two or three course dining experience, with other bespoke options available including Wedding packages.

The room has been designed to make you and your guests feel a part of the restaurant with large glass folding doors that also provide the intimacy of your own private room. Our feature fireplace, timber beams and luxurious seating create a stylish and sophisticated environment for you to relax or party in.

The room enjoys an independent Sonos sound system able to play any of your Spotify or Apple music playlists, as well as a projector to share those photo or video moments. There is also a decorative wall that allows you to pin posters, banners and photos up.

We are only 10 minutes away from the NEC, Birmingham International Airport (BHX) and Birmingham International Train Station, located within beautiful rolling countryside with a large free car park.

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.



The Loft - Our Private Function Room

The perfect setting for both private and corporate occasions alike. Please see all of the rooms features and key information below.

Room Design:

Multiple table layouts available from U-shape, boardroom to theatre style

Capacity:

45 seated, 60 standing

Facilities:

Free fibre WiFi, overhead LCD projector, independent sound system, A/C, acoustic sound-proof doors & privacy blinds, fully catered, fully accessible with lift to first floor, toilets and free on-site parking

Catering:

The Loft is situated within our award-winning 2 AA Rosette A La Carte Restaurant. We have several catering options available, including a 2 or 3-course set menu, delegate day menus, buffet menu, wedding menu and Afternoon Tea menu.

Please email us to see the latest menus.

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.

We have a full bar serving draught lager, ale & cider, bottled beer & cider, wine, cocktails & mocktails, spirits and soft & hot drinks.

Ask us about our drinks packages.

Exclusive Hire Pricing:

This is for exclusive private hire of the room, all facilities aforementioned, dedicated waitress and filtered still & sparkling water (all additional catering is not included).

Private Parties: time slots available: 9am-11am, 12:00-5:00pm or 6:00-11:30pm.

Monday-Friday: £75 | **Saturday:** £125 | **Sunday** (4pm-8pm): £200

A £250 deposit is required to secure your booking which will then be taken off your bill, minus the hire fee.

Wedding Hire: All day hire from 9am till late, dedicated event planner & 1-2-1 meetings, access to our wedding set menu:

Monday-Thursday - £500 | **Friday & Saturday** - £1,000

For business hire enquires, please contact us for delegate package pricing.

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

In collaboration with our Chef Brigade our Master Bakers 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 our 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!

Our Chef Brigade

Once our Farm & Butchery have reared and prepared the meat, our Bakers have produced the bread and confectionery, and our Kitchen Garden has grown the fruit, veg & salad, our Chef Brigade takes elements of each area to create exquisite dishes. They then hand-make every salsa, jus, dressing, sauce, purée and multiple accompaniments, and use varied cooking methods, like fermenting, pickling and slow-cooking to create technically skilled, comprehensive fresh food.



Set Menu

2-Courses – 36.95pp | 3-Courses – 44.95pp

Starter

Berryfields Farmhouse Pâté | House Chutney | Toasted Barn Bakery Brioche |
Wholegrain Mustard Dressing (GFO)

Roasted Tomato Soup | Pesto | Garlic Focaccia (V) (VE) (GFO)

Gravlax of Salmon | Pickled Vegetable Salad | Crème Fraîche | Dill (GF)

Goats Cheese Mousse | Truffle | Chicory | Beetroot Dressing (V) (GF)

Main

Berryfields Stuffed Pork Belly | Pomme Purée | Sprouting Broccoli | Pork Jus (GF)

Fillet of Seabream | Fennel | Crushed Potatoes | Spring Onion | Herb Beurre Blanc (GF)

Roasted Parsnip & Thyme Cake | Smashed Butternut Squash | Glazed Carrots |
Thyme & Mushroom Sauce (V) (VEO)

Barn Butchery 28 Day Aged 100z Hereford Sirloin | Chunky Chips |

Portobello Mushrooms | Roasted Vine Tomatoes | Peppercorn Sauce (GF)

(7.50 supplement) Served: Pink or well-done - *please inform us at the time of pre-order*

Dessert

Vanilla Cheesecake | Macerated Strawberries | Strawberry Ice Cream (V) (VE) (GF)

Triple Chocolate Brownie | Caramel Sauce | Chocolate Crumb (V) (GF)

Sticky Toffee Pudding | Butterscotch Sauce | Vanilla Ice Cream (V) (GFO)

Selection of Cheeses | Crackers | Quince | Apple Chutney (V)

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(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)



Buffet Menu

25.95 per person

(Minimum 20 guests - Maximum 50)

Chicken Caesar wrap

Feta Cheese & Olive Wrap (V) (VEO)

Mediterranean Veg & Halloumi Skewers (V) (VEO)

Lemon Pepper Marinated Chicken Skewers (GF)

Roast Vegetable Orzo Salad | Tomato & Basil Oil (V) (VEO)

Minted Lamb Koftas & Tzatziki (GF) (V)

Berryfields Honey & Mustard Chipolatas

Crispy Haddock Goujons & Tartar Sauce (GF)

Crispy Hot Wings

Smooth Hummus (GF) (V)

Skin-on Fries (GF) (VE)

Optional Extras

Desserts

Brownie Pieces (V) or Fruit Platter - £3.95pp

Sweet Treat Selection (brownie, flapjack, millionaire shortbread & lemon drizzle) - £4.95pp

Barn Bakery Cakes - contact us for a quote (minimum 2 week notice)

Drinks

Still & Sparkling water included

Filter Coffee or Tea - £2.95pp

Jugs of Juice - £2.95pp

We have a full bar serving draught lager, ale & cider, bottled beer & cider, wine, sparkling wine, champagne, cocktails, mocktails, spirits and soft & hot drinks.

Ask us about our drinks packages.

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Good To Know

The Barn Social

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, bottled beer & ale, hot drinks and soft drinks.

Head there before or after your function!

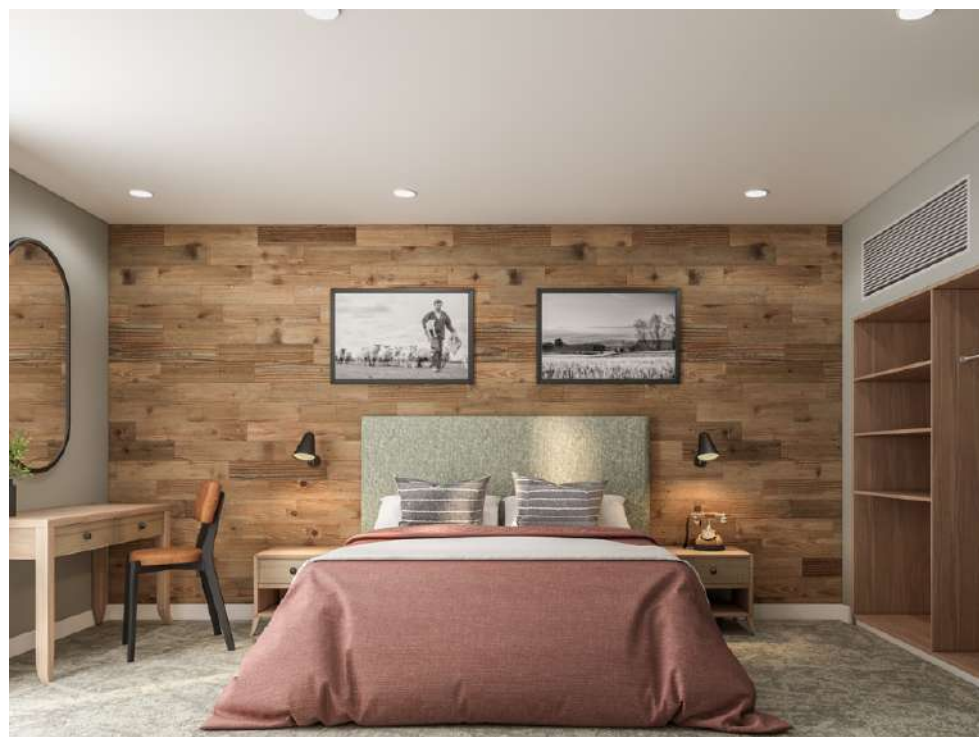


The Barn Hotel

We have a brand-new **33-bedroom hotel** that's perfectly situated right next-door to The Barn restaurant and function room.

Book direct with us to enjoy the best price and secure your rooms for your event.

Email stay@thebarnatberryfields.co.uk for all hotel enquiries.



How To Enquire

Please head to our website to fill in our enquiry form
thebarnatberryfields.co.uk/the-loft-function-room

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Otherwise, please email [events@thebarnatberryfields.co.uk](mailto:events@thebarnatberryfields.co.uk) with the following information:

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

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