



## **The Barn at Maan Farms**

Located in Abbotsford, our Barn offers the perfect combination of indoor and outdoor venue space for your ceremony, reception, and everything in between. Our beautiful, rustic, antique barn features exposed wood beams, country décor, and landscaped grounds overlooking the farm. Enjoy the unforgettable beauty of the countryside and the mountains, complemented with the rustic barn for your special event. The Winery Barn is the perfect venue for any wedding!

### **Features of The Barn**

Rustic 2,440 sq ft Antique Barn (Interior = 39' x 40', Covered Patio = 40' x 22')

Full catering menu included in package

Food and Wine tastings prior to event

Full day use of facility from 9:00am-12:00am (midnight)

All labor for the day, including set up and take down

Choice of two beautiful outdoor ceremony fields (weather dependent)

Rehearsal included – 60 Minutes

Set up and take down of Maan Farms tables and chairs

Choice of white garden folding chairs *or* banquet style chairs

All-inclusive use of picturesque farm grounds for photography

Globe lights, Einstein bulbs, and beautiful fairy lights in barn rafters

Covered patio for use – makes the perfect dance floor!

Sound System – mixer, receiver, 10 speakers, microphone and stand

Men's & Women's washrooms (5 stalls each)

Wooden Mobile Bar atop two wine barrels

Private parking lot & Security attendant

Maan Farms Wedding Rep – One on one communications!

## **The Packages**

### **Guests:**

75 people – \$12,160

100 people – \$13,820

125 people – \$15,490

150 people - \$16,480

*Plus 5% GST*

### **Maan Farms Estate Wines:**

Up to 75 people: \$300 minimum purchase

76 to 150 people: \$500 minimum purchase

*These purchase requirements are mandatory for Maan Farms Estate Winery. We have many different options to choose from – ranging in \$20-\$30 per bottle. Wine purchase is not included in package pricing. The minimum purchase does not include tax.*

*\*Additional guests are \$75/person if above package, plus applicable taxes*

*\*\*Prices are subject to change*

### **Included in Your Package:**

Everything described above, including: ceremony and reception space for use from 9:00am-12:00am (midnight), set up and take down, servers for a deliciously catered menu, dishes, cutlery, tables, chairs, sound system (with speakers, microphone, and stand), all-inclusive use of designated farm grounds and picture perfect photo-ops, parking, security, Maan Farms Wedding Rep, rehearsal before your big day, and so much more!

### **So, what's left?**

That's up to you! We've taken care of all the large tasks, and have left the final details and creativity to you! Pick out your favourite flowers, find the perfect cake for cutting, make some decorations or centerpieces, and add your finishing touches to make your special day absolutely perfect. Feel free to ask us for suggestions!

### **Contact Us to Book Your Tour Today!**

Email: [info@maanfarms.com](mailto:info@maanfarms.com)

### **Maan Farms Country Buffet**

*\*included in your package\**

## **Salads**

*Hand Mixed Seasonal Greens* – with Maan Farms seasonal veggies & signature buttermilk ranch

*Traditional Caesar Salad* – focaccia crouton, parmigiano Reggiano & caesar dressing

*Quinoa and Kale Salad* – farm vegetables and berries, & lemon dijon vinaigrette

*Greek Salad* - olives, tomatoes, cucumbers, bell peppers, feta cheese with olive oil and lemon.

## **Cold**

*Fresh baked rolls & butter*

*Maan Farms Homemade Pickles* – dill cucumber, bread & butter, beets, and curried mix pickles

*Maan Farms Chutneys* – mango, blueberry, & peach, served with homemade Indian chutney chips

## **Hot**

*Choose two:*

*Mélange of Local Harvest Vegetables*

honey thyme butter

*or Pakoras*

vegetables covered with chick pea flour and mouth-watering Indian spices

*Oven Roasted Potatoes*

fresh herbs & olive oil *or* Maan Farms corn of the cob with butter (seasonal)

*or Traditional Basmati Rice Pilaf*

bay leaf, cloves, cumin, & fried onion (recommended with Indian food choices)

## **Add Entree**

### **1) Choose one:**

*Fraser Valley Bruschetta Chicken Breast*

Fresh herbs, tomatoes, onions, garlic, basil, olive oil, & balsamic reduction

*Tandoori (BBQ) Chicken*

A classic – boneless chicken with a homemade Indian-style BBQ sauce

*Butter Chicken*

Boneless chicken cooked in a mouth-watering sauce of garlic, onions, ginger, tomato, cream & heavenly spices

*Palak Chicken*

Boneless Chicken Cooked in fresh cream, spinach & Indian spices

### **2) Choose one:**

*Three Cheese Tortellini*

Basil, fresh tomato rosé sauce, topped with parmesan and mozzarella

*Hearty Vegetable Lasagna*

Mushrooms, bell peppers, onions, garlic, ricotta & mozzarella cheese

*Yellow Daal (Indian style tempered lentil)*

Lentils cooked in a delicious blend of spices & cilantro

*Authentic Indian Mixed Vegetables*

Fresh vegetables cooked in special garam masala curry

**3) Choose one:**

*Herb Crushed Roast Baron of Beef*

Tender beef coated with a herb-medley mix. Served with beef gravy

*West Coast Salmon with Lemon & Herbs*

Salmon cooked to perfection with fresh herbs & lemon citrus garnish

*Slow Cooked Pulled Pork*

Slow roasted, melt in your mouth pork with a tangy BBQ sauce

*Rogan Josh (Goat Curry)*

Tender goat pieces cooked in classic Indian Curry (bone in or boneless)

**Dessert**

*Maan Farms Berry Squares & Berry Tarts*

*or Maan Farms Cake Squares – with berries & topped with whipped cream*

**Beverages**

*Coffee & Tea*

*\*All dishes are included - dinner plates, side plates (for desserts), forks, knives, spoons, water glasses, serving dishes, serving spoon, chafing pans, coffee urns, tables, and servers. Bar ware is not included.*

*Looking for something not listed? Let us know and we will try and accommodate your wishes.*