

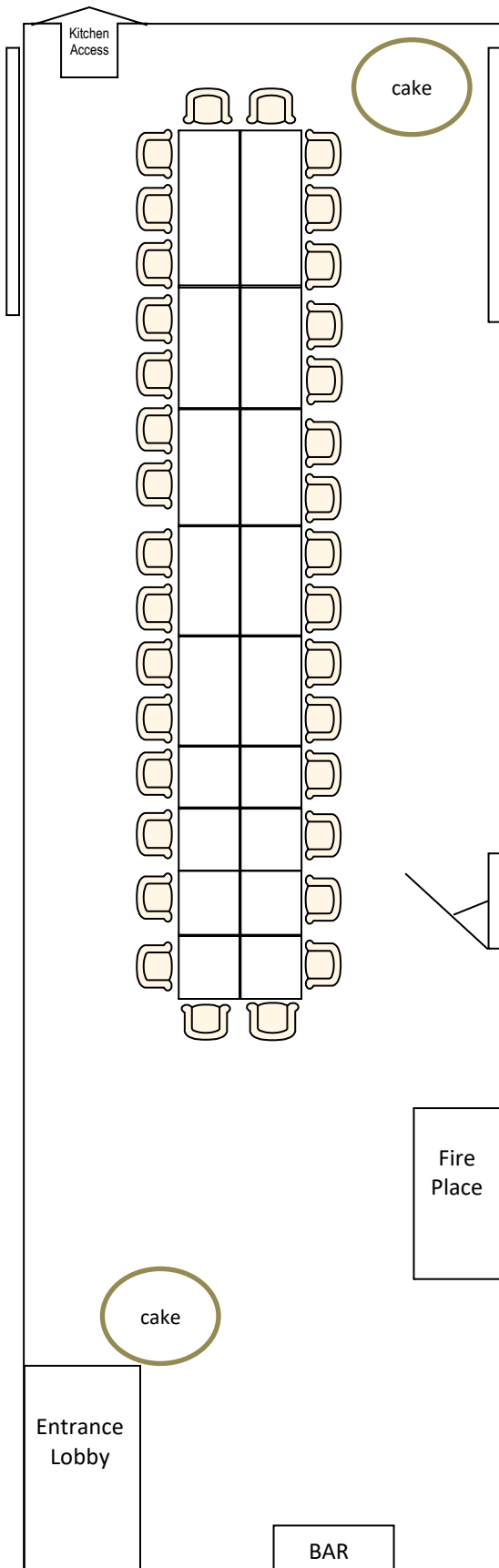


Please Note:

These plans are not to scale. They will hopefully help you to decide on guest numbers and table layout.

These Table
Plans are for the
Barn only and
will not fit in the
Grain Shed.

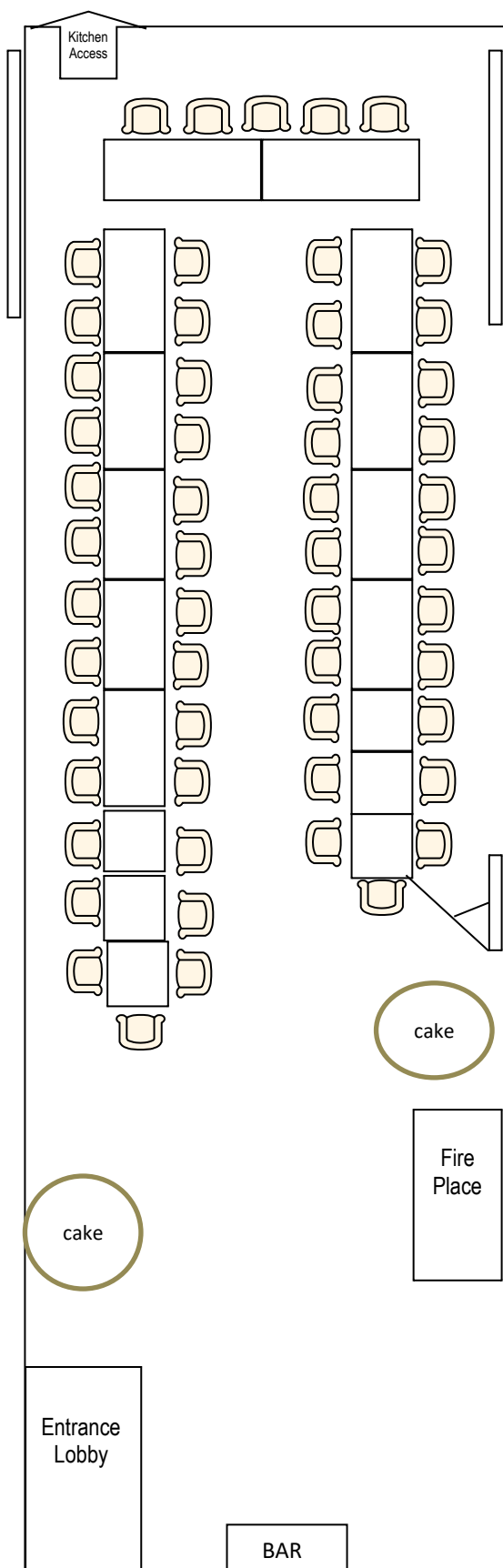
Barn at Brynich Table Plans



Option 1

34 Cantina Style

Lots of space to move around.
Everyone is on the same table.



Option 2

55 Horseshoe

Limited Space between the side walls and the backs of chairs for service and moving around.

Plenty of space around the bar end during change over.

The gap is required to allow caterers to serve easier

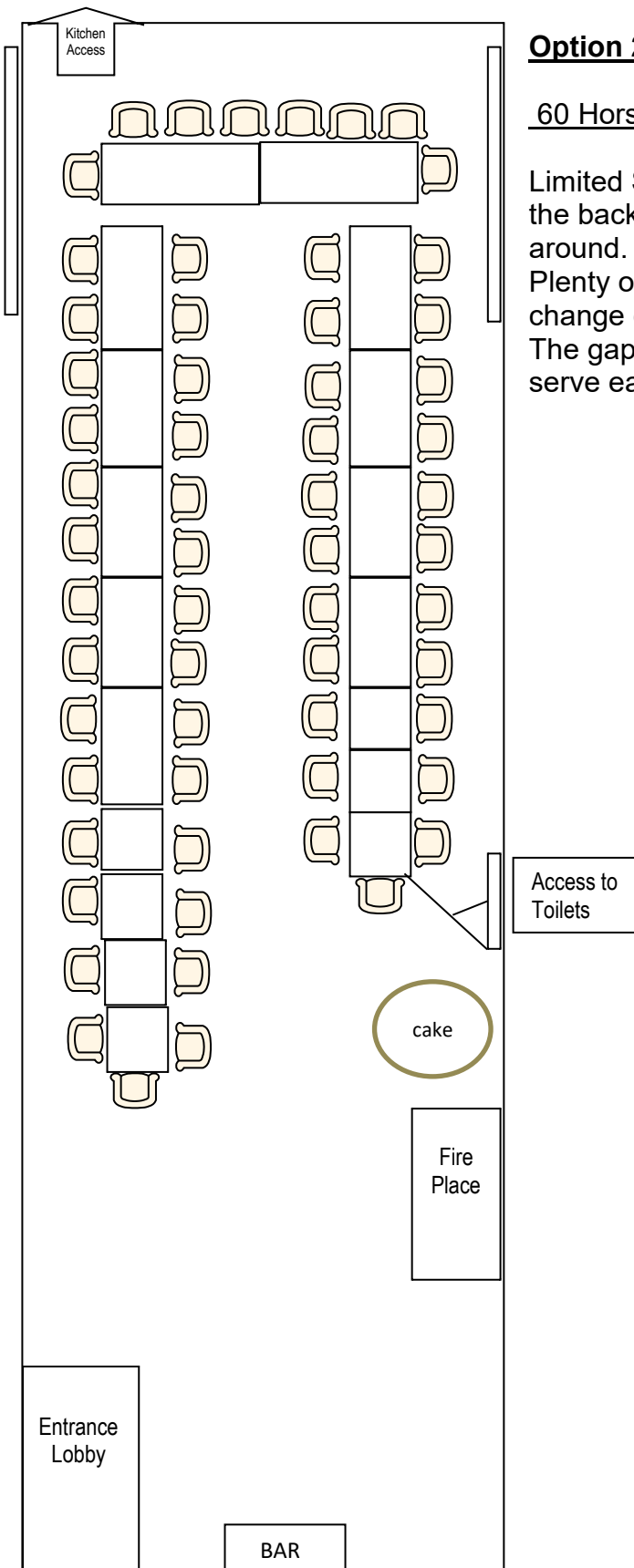
Option 2 (A)

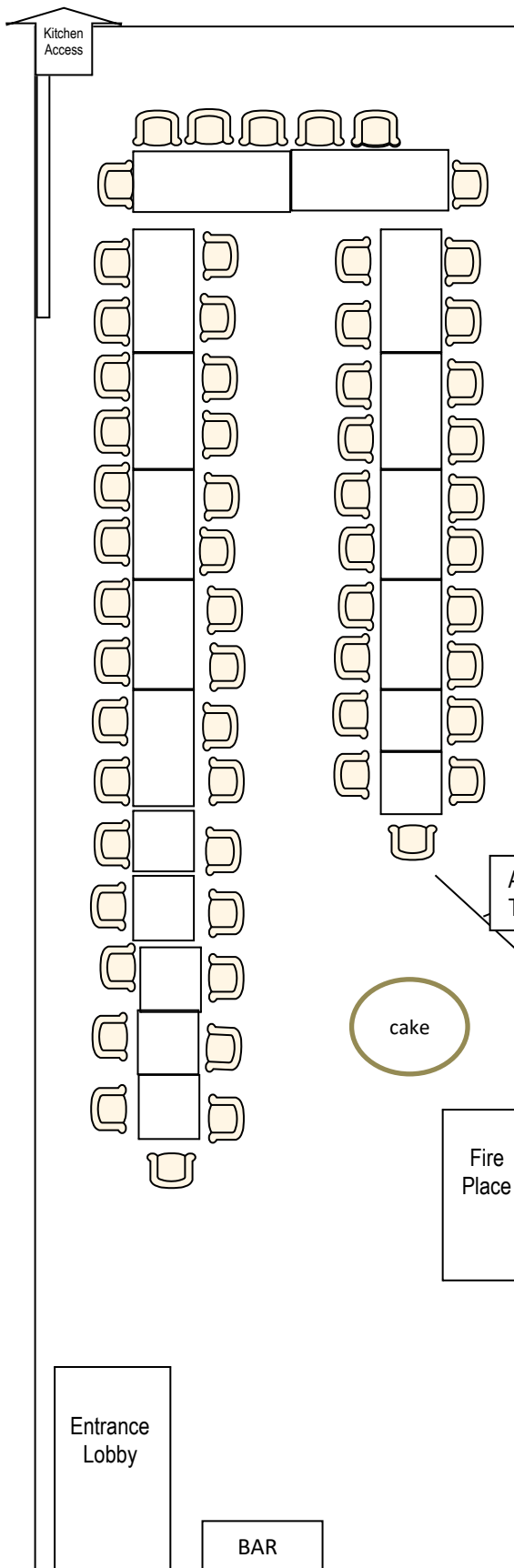
60 Horseshoe

Limited Space between the side walls and the backs of chairs for service and moving around.

Plenty of space around the bar end during change over.

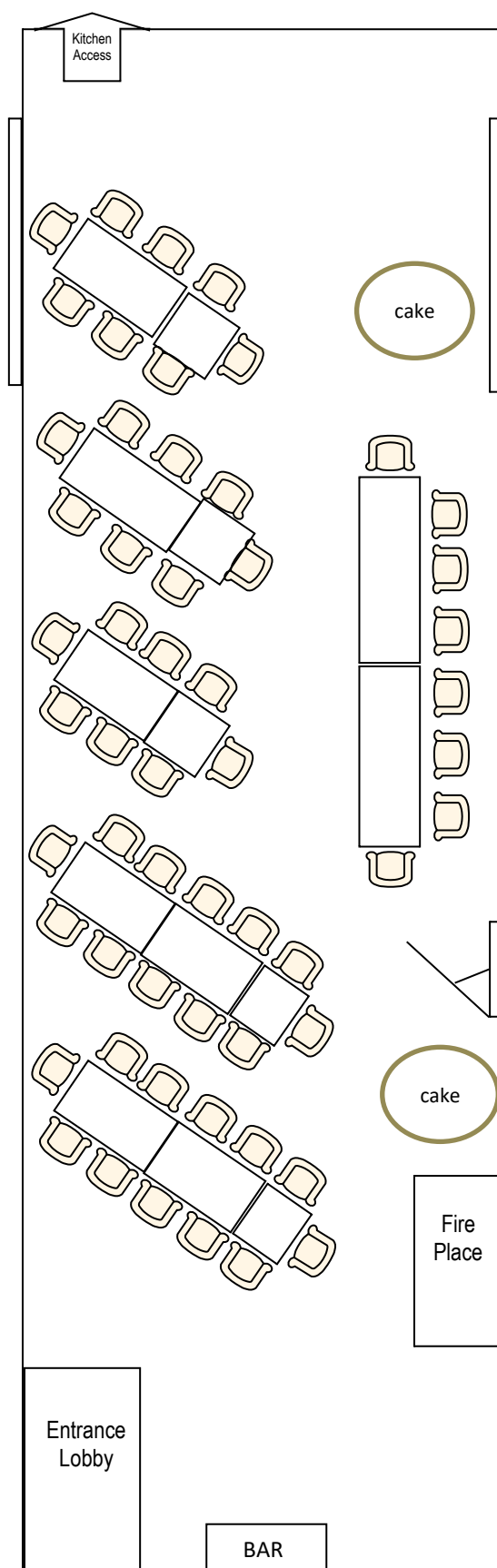
The gap is required to allow caterers to serve easier





Option 2 (B)
(If having a decorative arch behind top)
60 Horseshoe

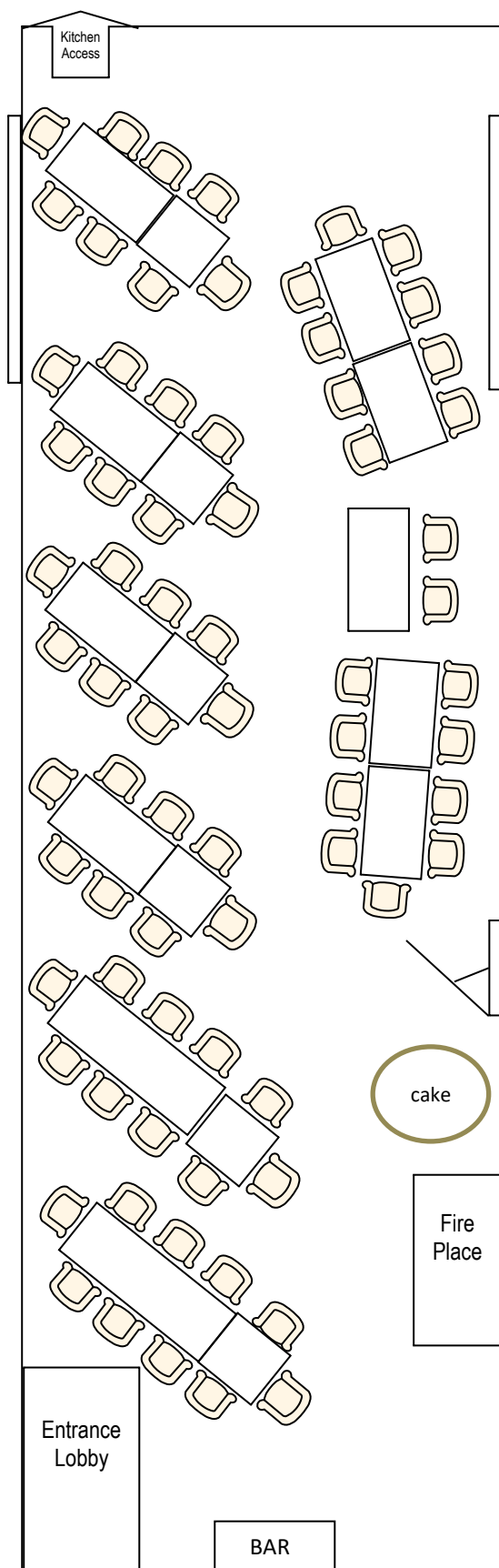
Limited Space between the side walls and the backs of chairs for service and moving around.
Plenty of space around the bar end during change over.
The gap is required to allow caterers to serve easier



Option 3

56 Traditional Top Table

A very popular layout. More space can be created on top table by using trestles. These would then need tablecloths but would offer more leg room.



Option 4

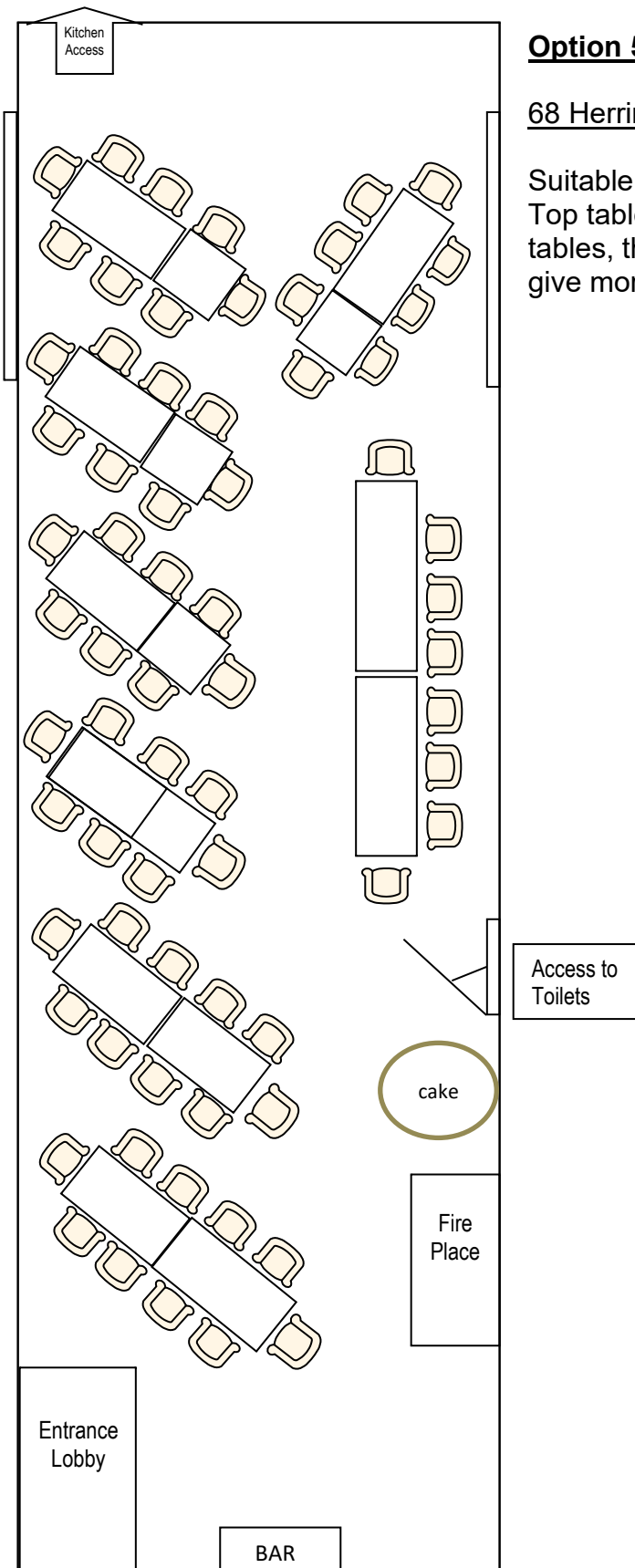
72 Curved Split with Top Table for Two

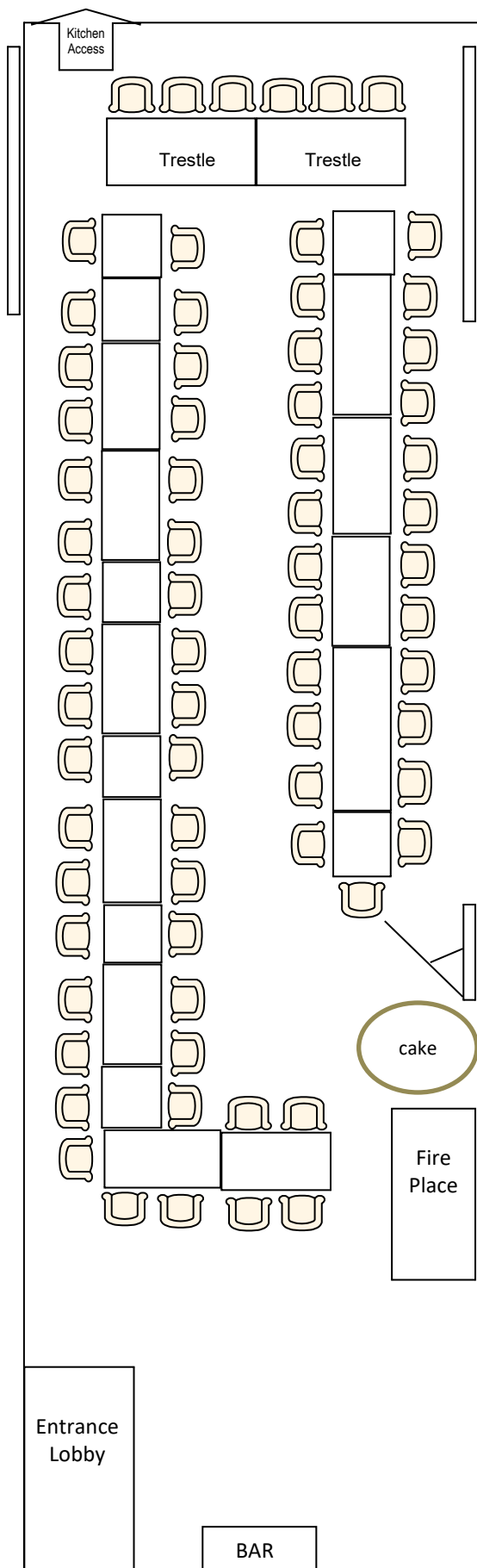
Gives the couple time together while also being near their guests.

Option 5

68 Herringbone with Top Table on Right

Suitable for waiter service
Top table can be made up with trestle tables, these will need tablecloths. Trestles give more leg room for the top table.



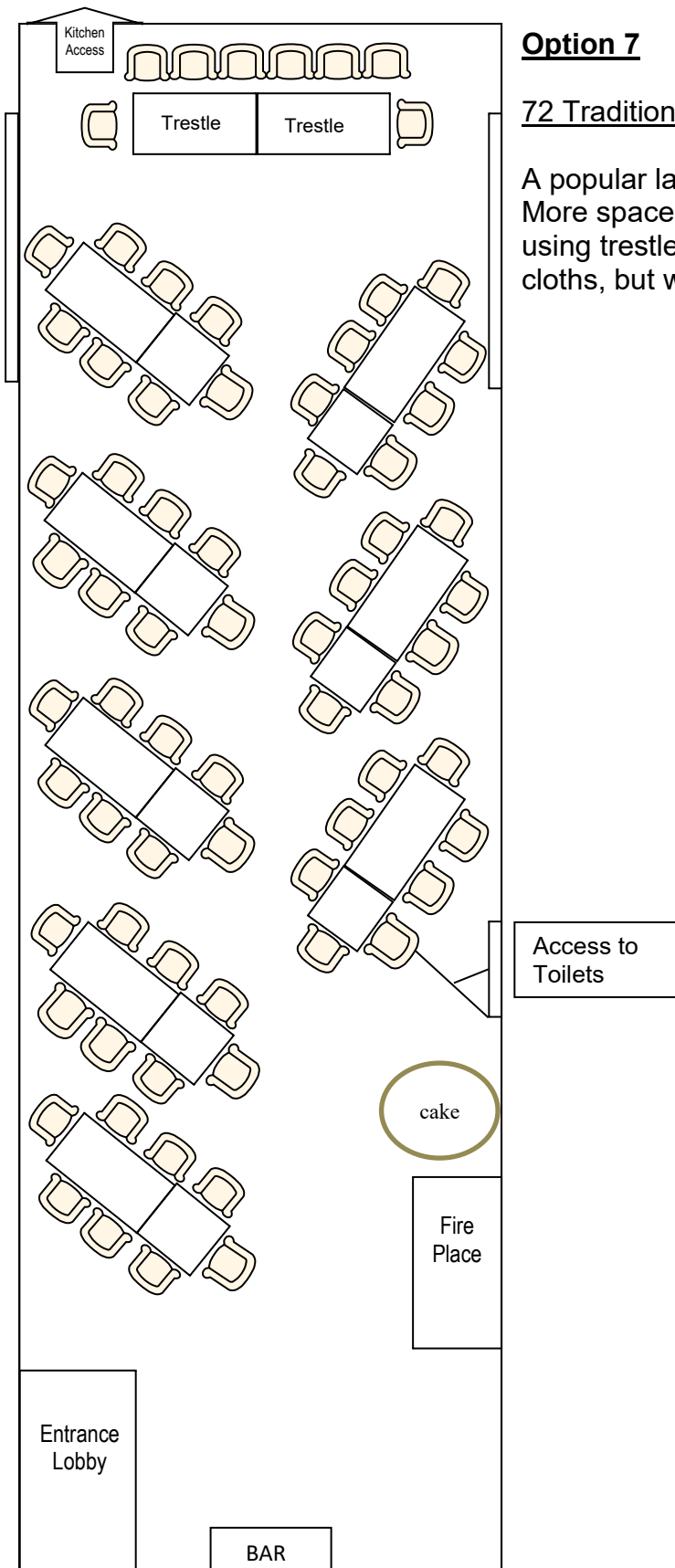


Option 6

70 Banquet Style set up (not possible if having a decorative arch behind top)

Gives a very inclusive atmosphere
Space between the side walls and the backs of chairs is limited.
Trestle tables will be used for Top Table, which would need tablecloths.

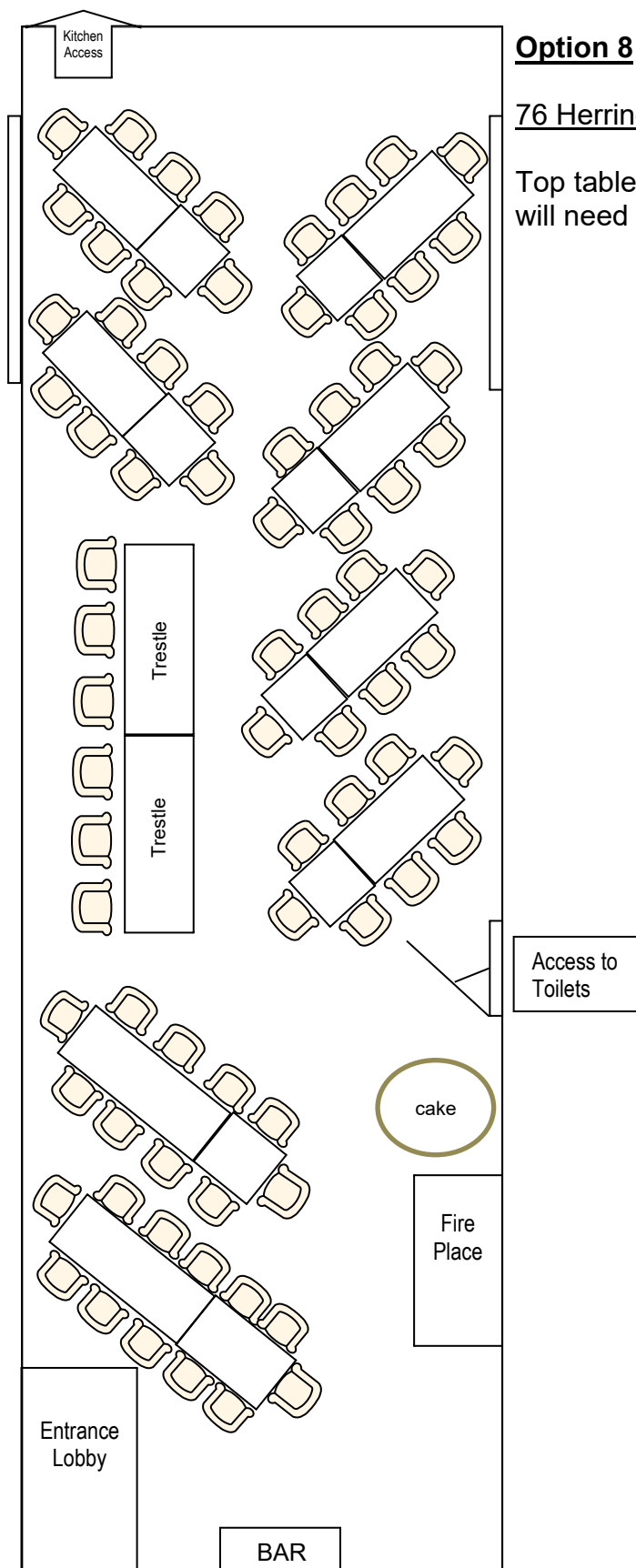
This image is using every table we have.
There is no more room to add any more people as space needs to be left for access to serving staff.



Option 7

72 Traditional Herringbone with Top Table

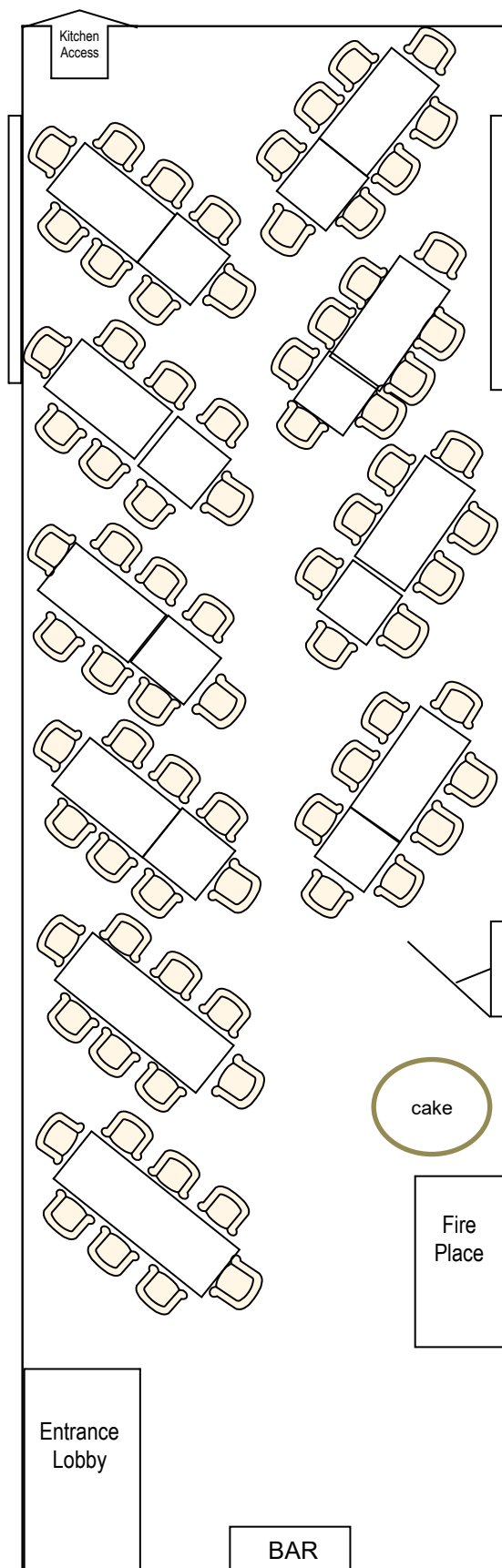
A popular layout. More space can be created on top table by using trestles. These would then need table cloths, but would offer more leg room.



Option 8

76 Herringbone with Top Table on Left

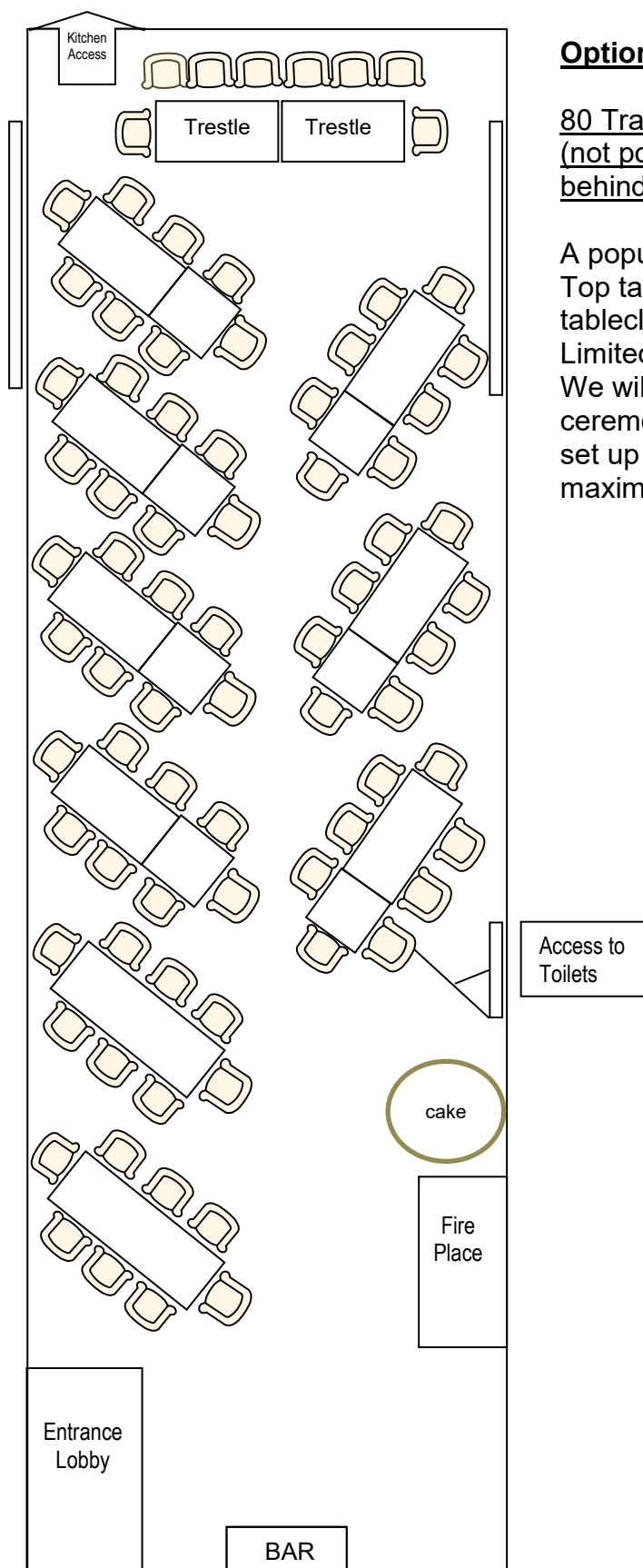
Top table made up with trestle tables, these will need tablecloths.



Option 9

80 Traditional Herringbone

A very popular layout if you don't want a traditional top table.



Option 10

80 Traditional Herringbone with Top Table
 (not possible if having a large decorative arch behind top)

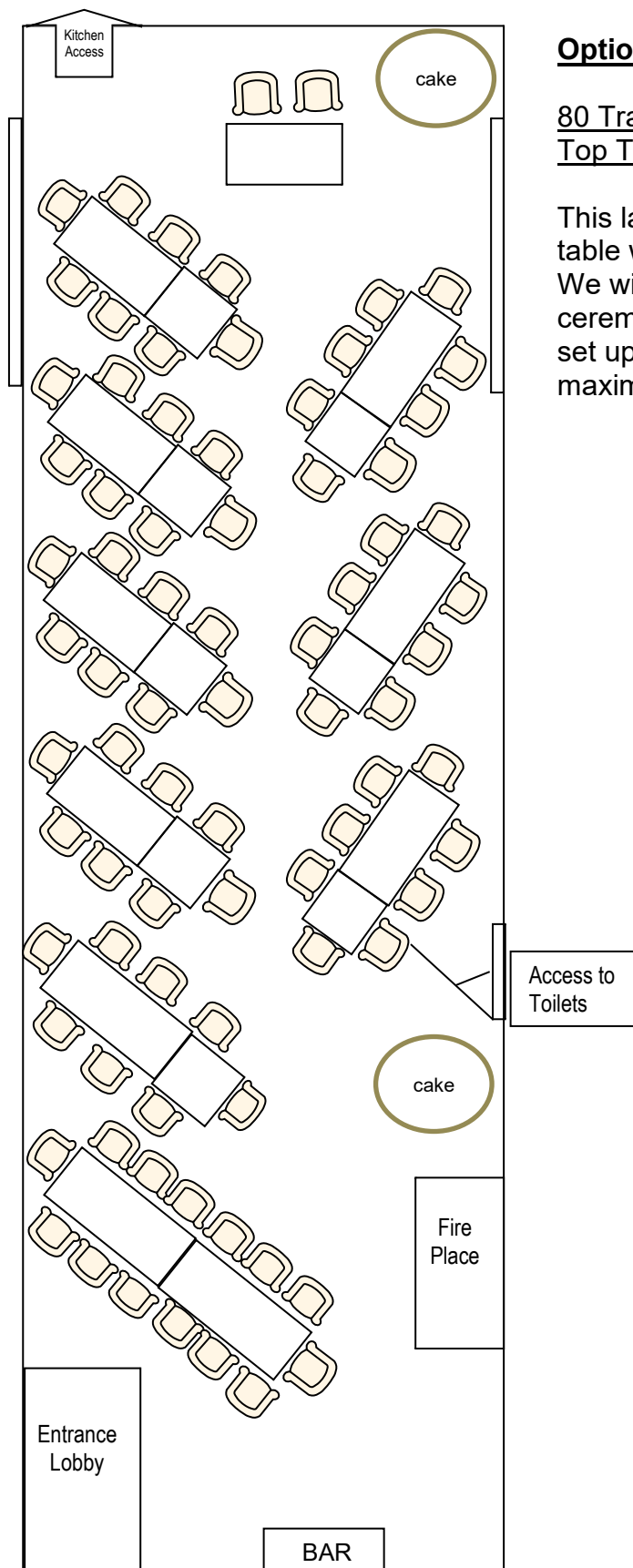
A popular layout.
 Top table using trestles, these will need tablecloths.
 Limited space between tables.
 We will need the full 2 hours from end of ceremony to announcing guests back in to set up and tweak the table positions to maximise on space.

Option 11

80 Traditional Herringbone with sweetheart Top Table

This layout is going to be tight and uses every table we have.

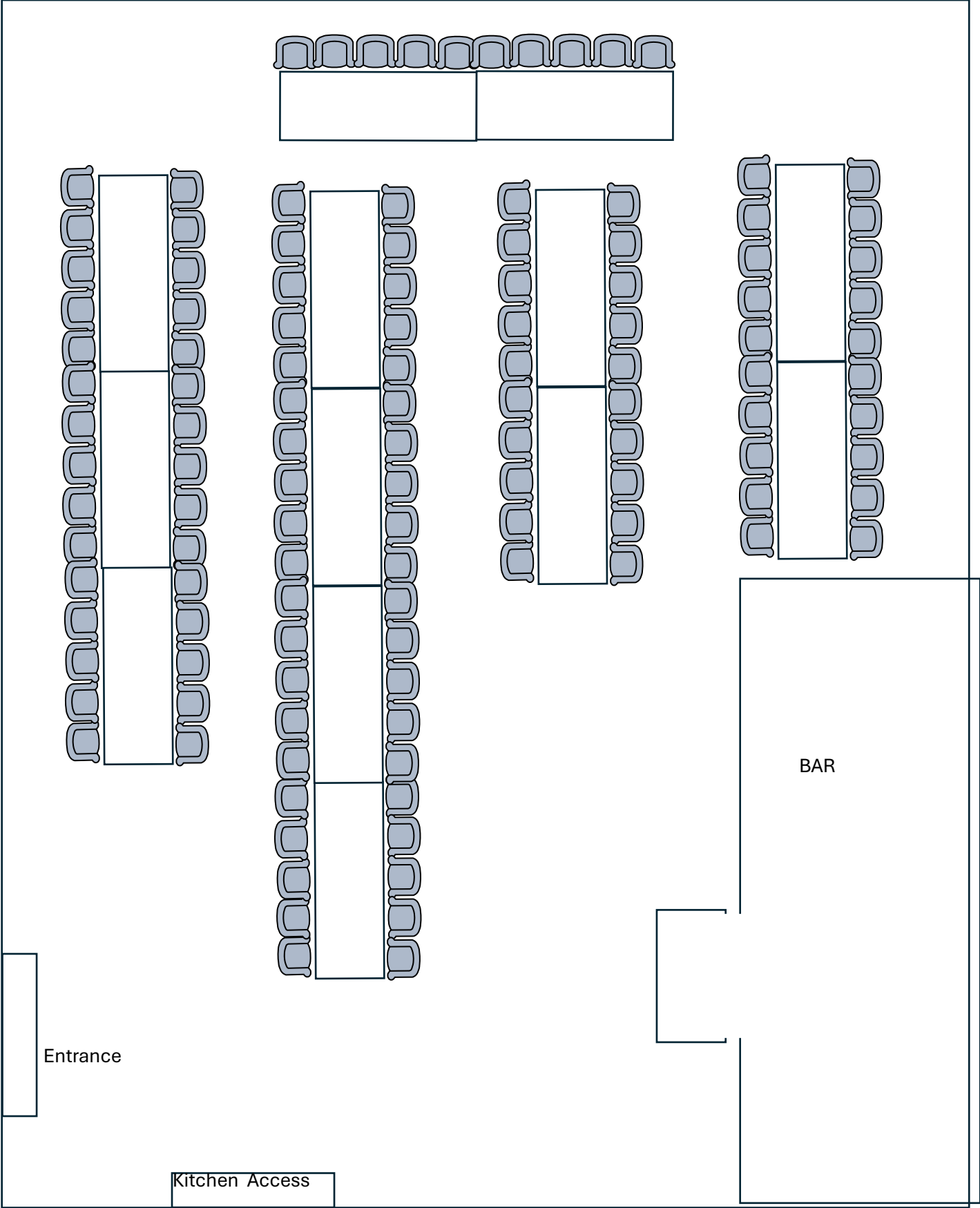
We will need the full 2 hours from end of ceremony to announcing guests back in to set up and tweak the table positions to maximise on space.



Please Note:

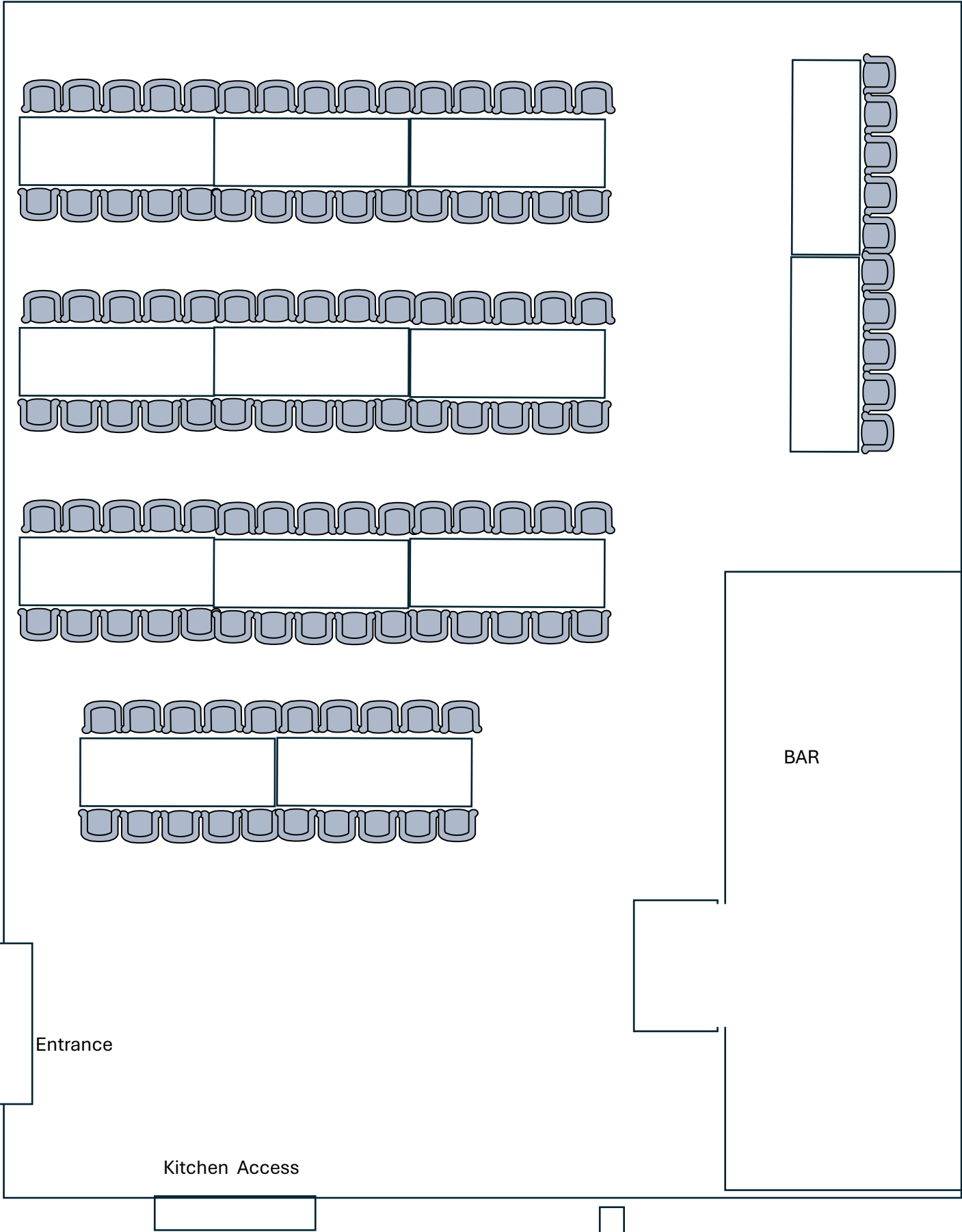
These Table
Plans are for
the Grain Shed
only and will
not fit in the
Barn.

Option A. 120 guests incl 10 on top



Access to toilets and upstairs

Option B. 120 guests incl 10 on top



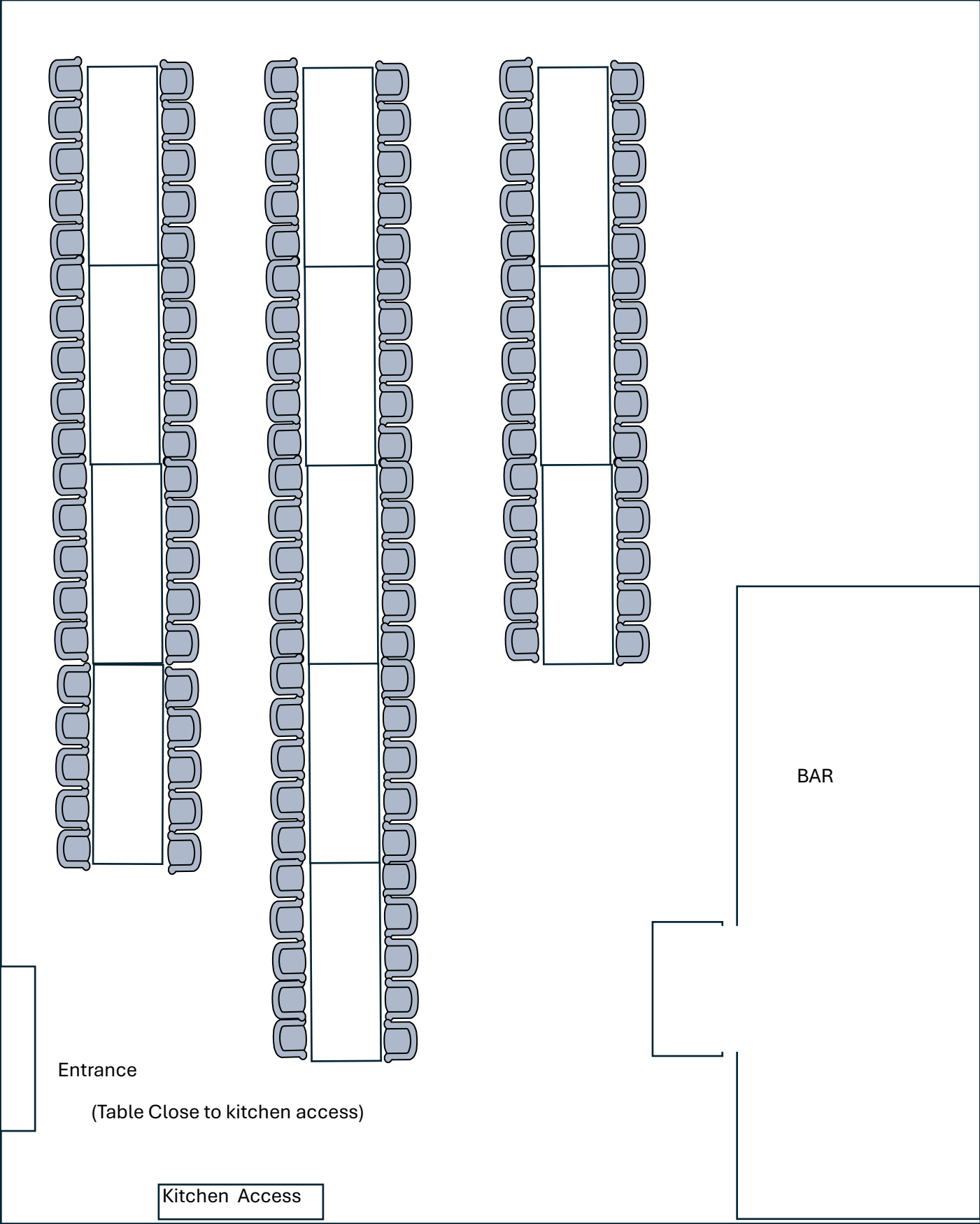
BAR

Entrance

Kitchen Access

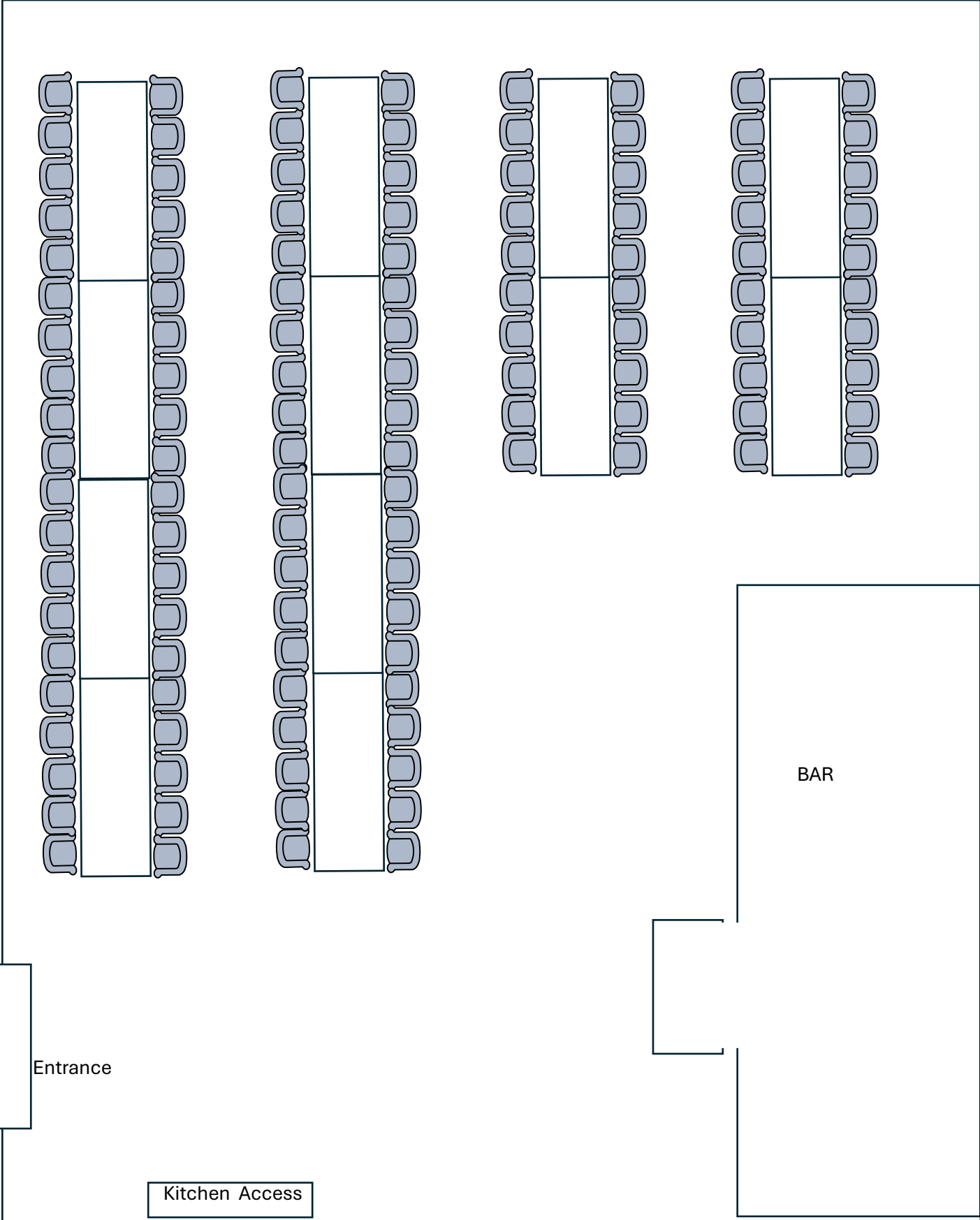
Access to toilets and upstairs

Option C. 120 guests. No Top Table

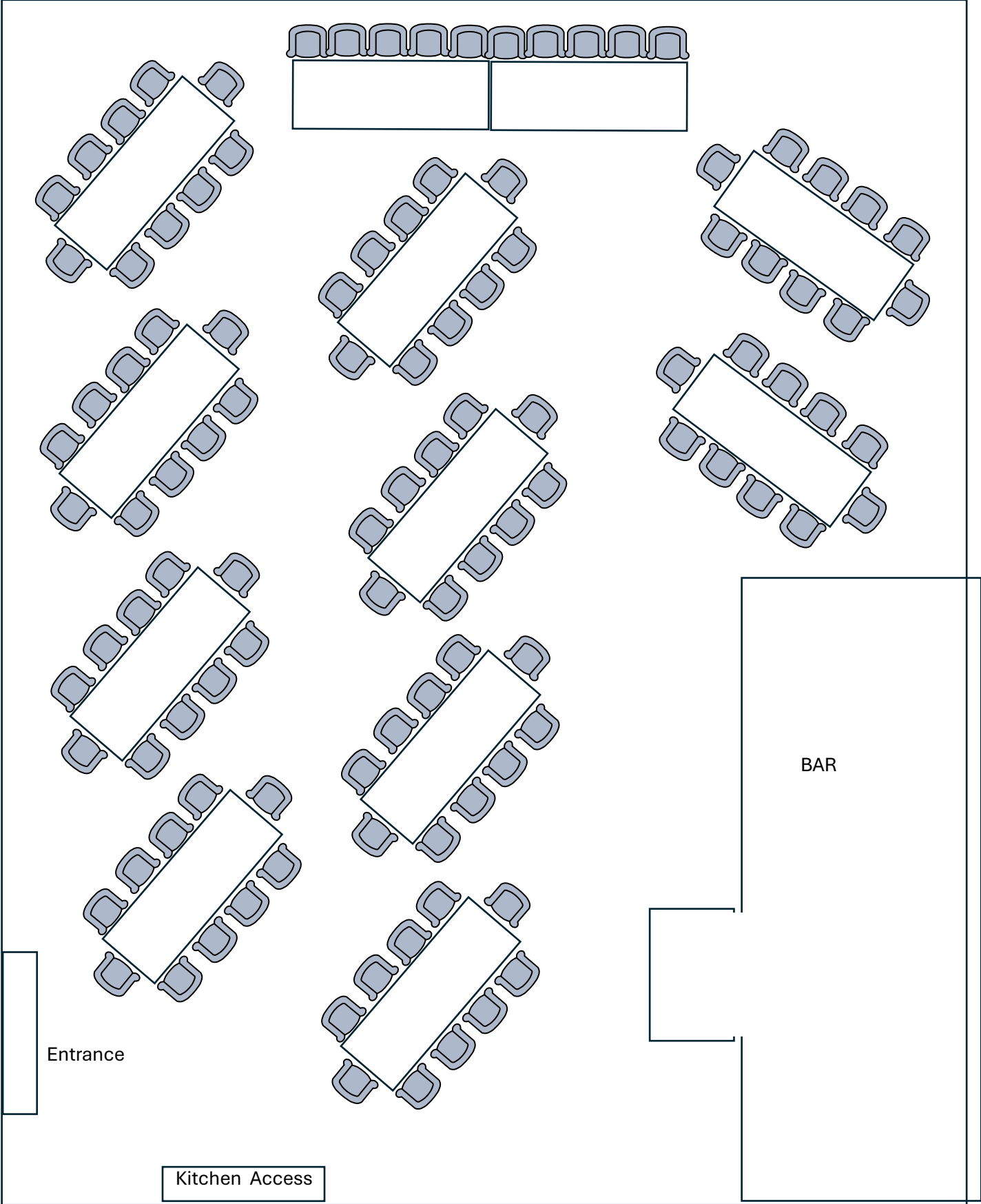


Access to toilets and upstairs

Option D. 120 guests. No Top Table

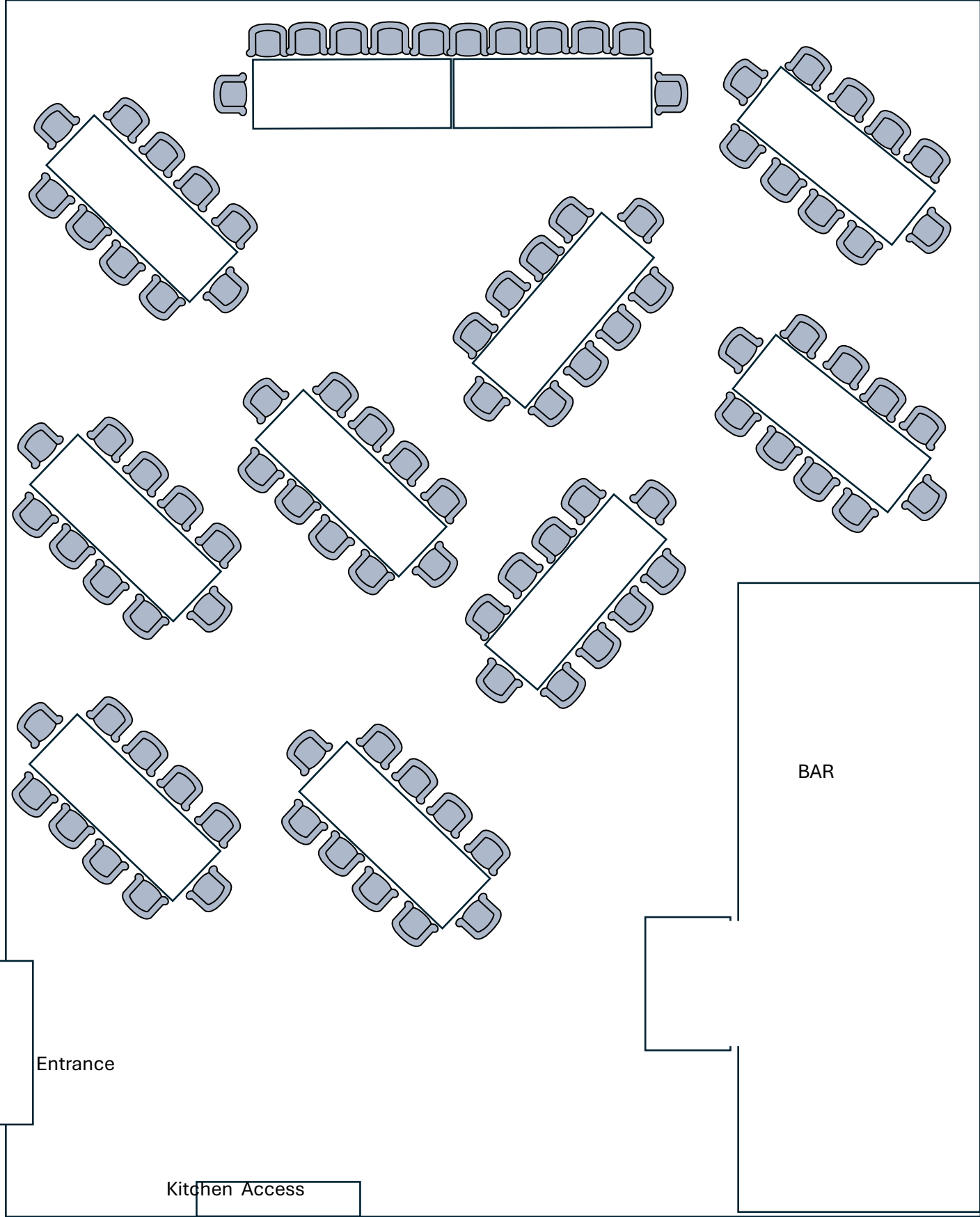


Option E. Seats 110 incl. 10 on top, not suitable for arch behind top table due to space. Food must be waiter served or buffet tables outside. Very limited space.



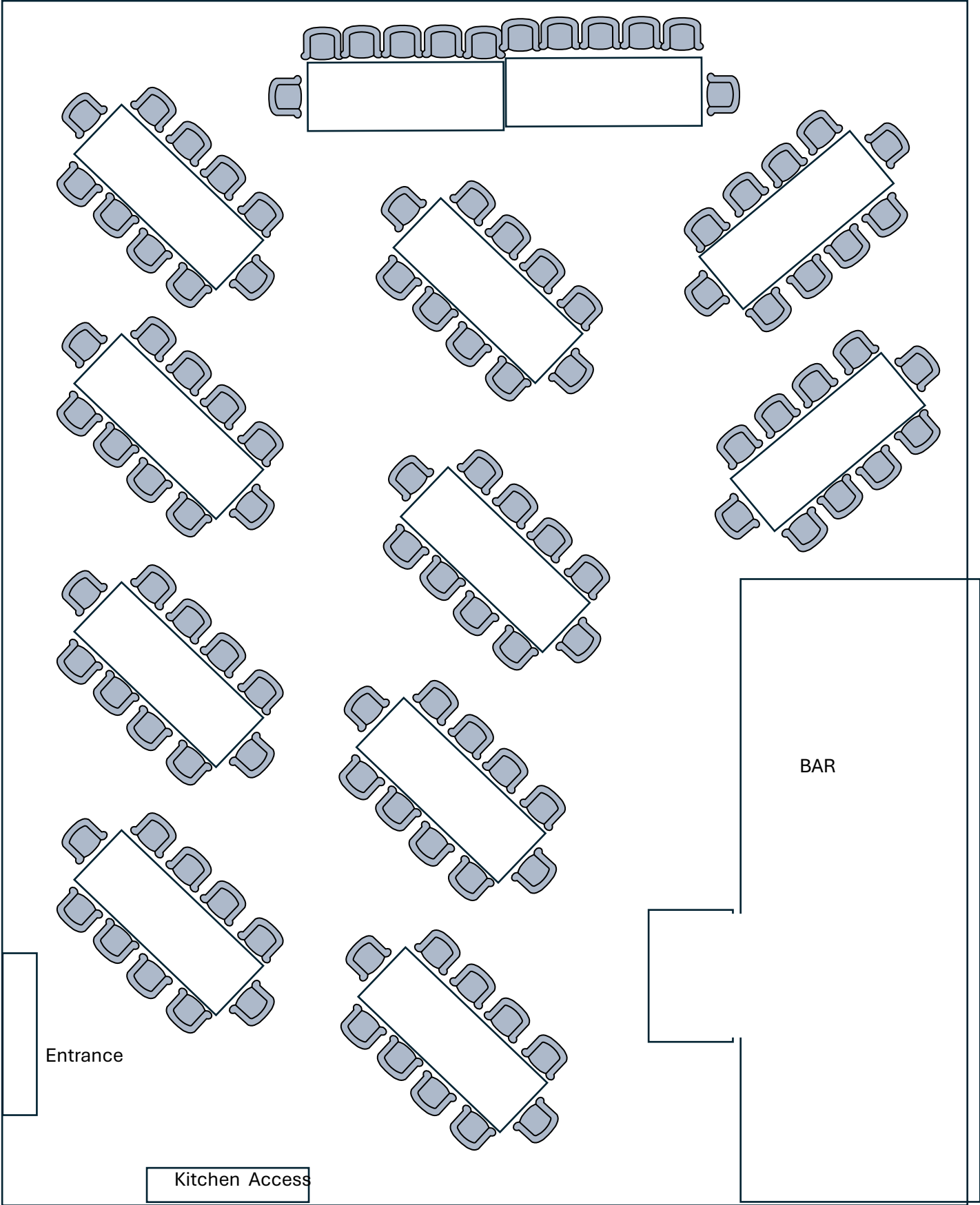
Access to toilets and upstairs

Option F. Seats 102 incl. 12 on top



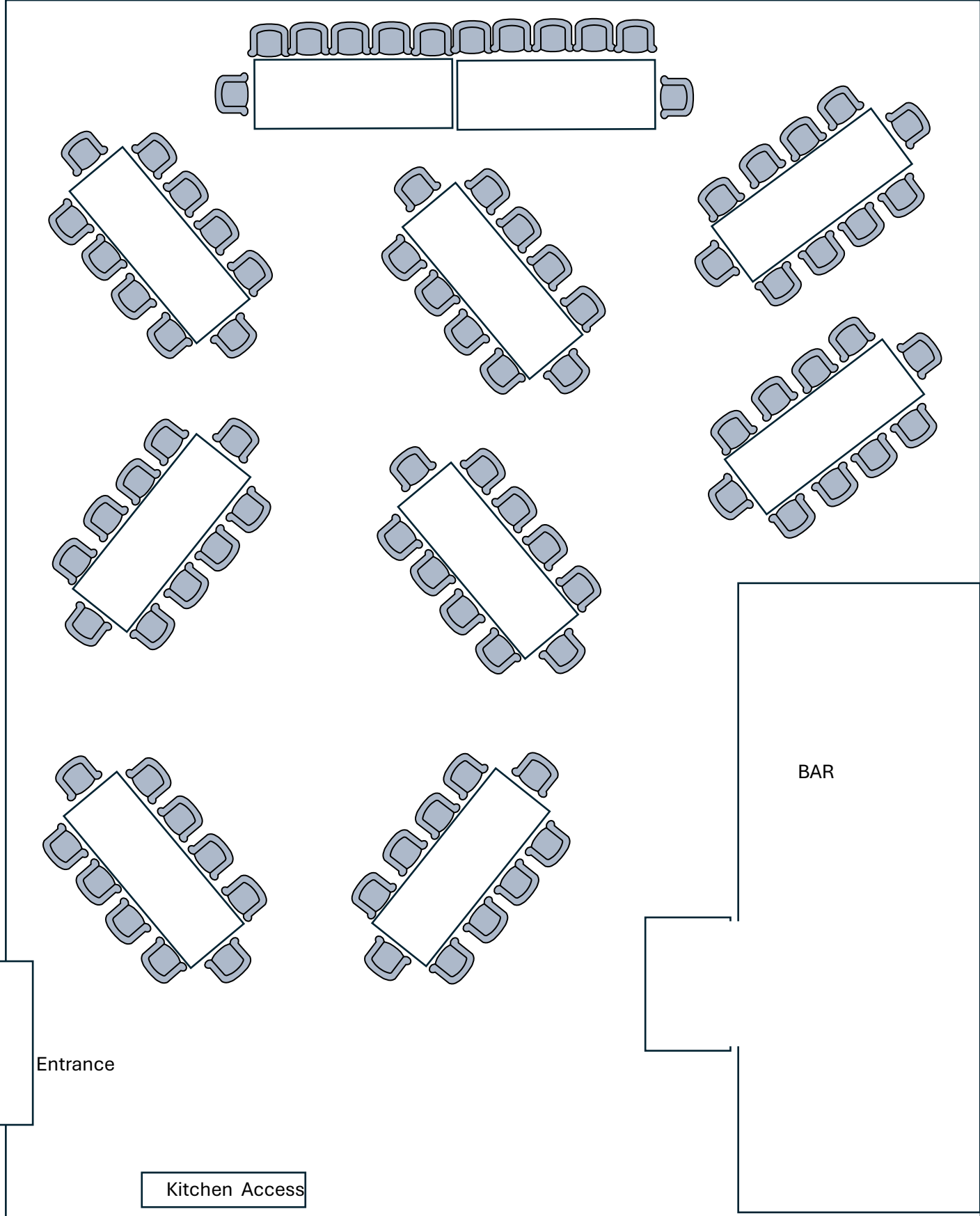
Access to toilets and upstairs

Option G. Seats 112 incl. 12 on top- not suitable for arch behind top table due to space. Food must be waiter served or buffet tables outside. Very tight around tables.



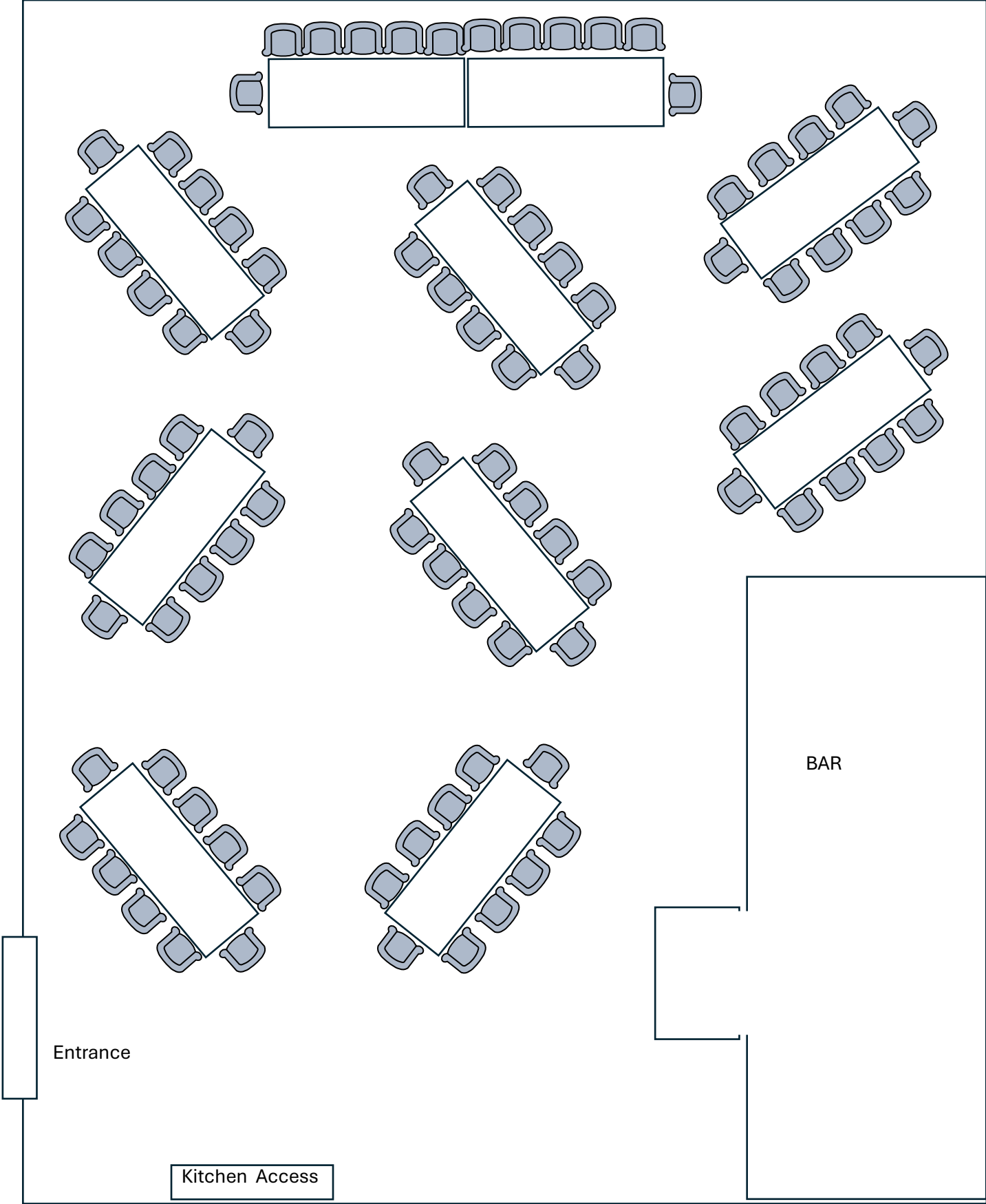
Access to toilets and upstairs

Option H. Seats 92 incl. 12 on top



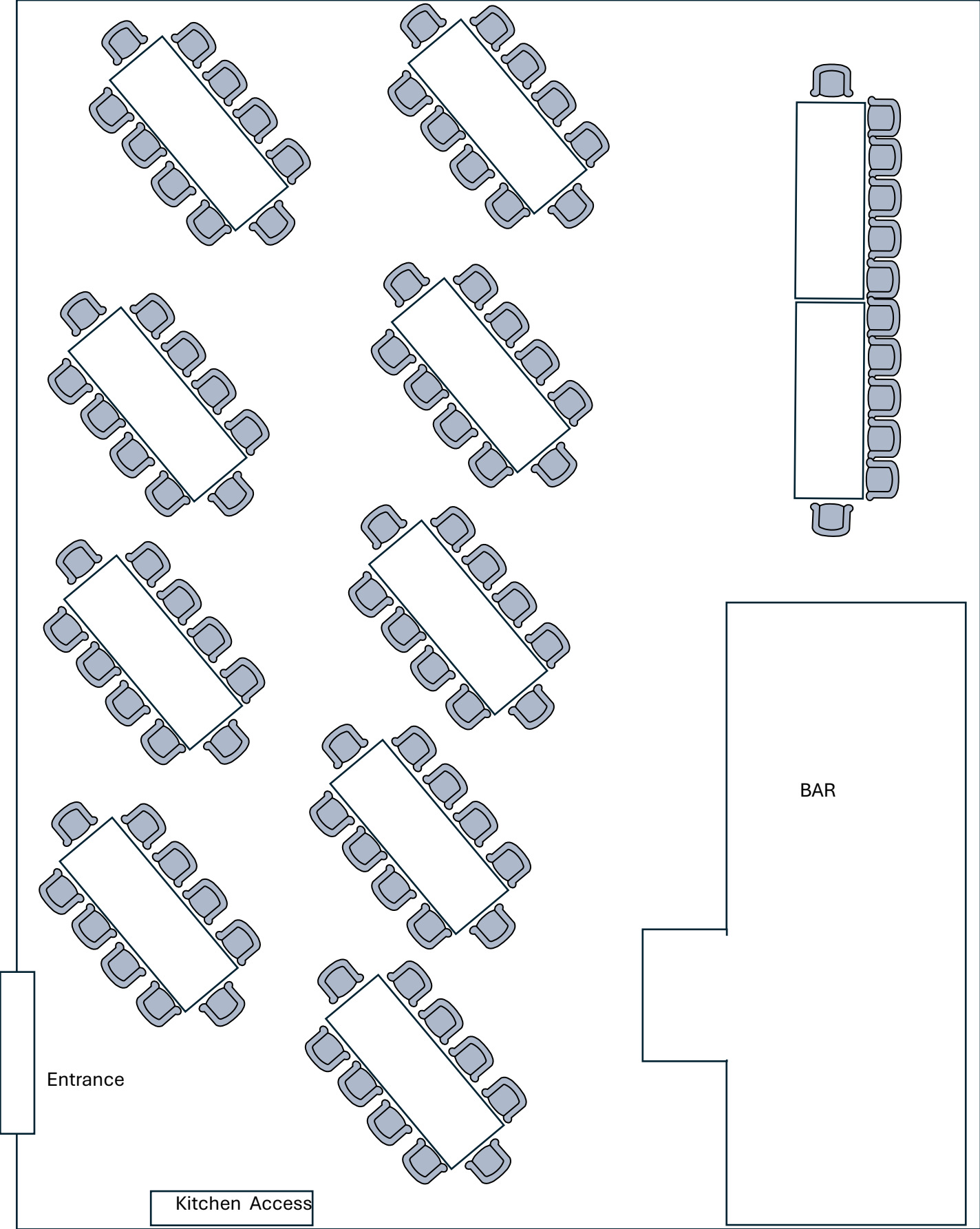
Access to toilets and upstairs

Option H. Seats 92 incl. 12 on top



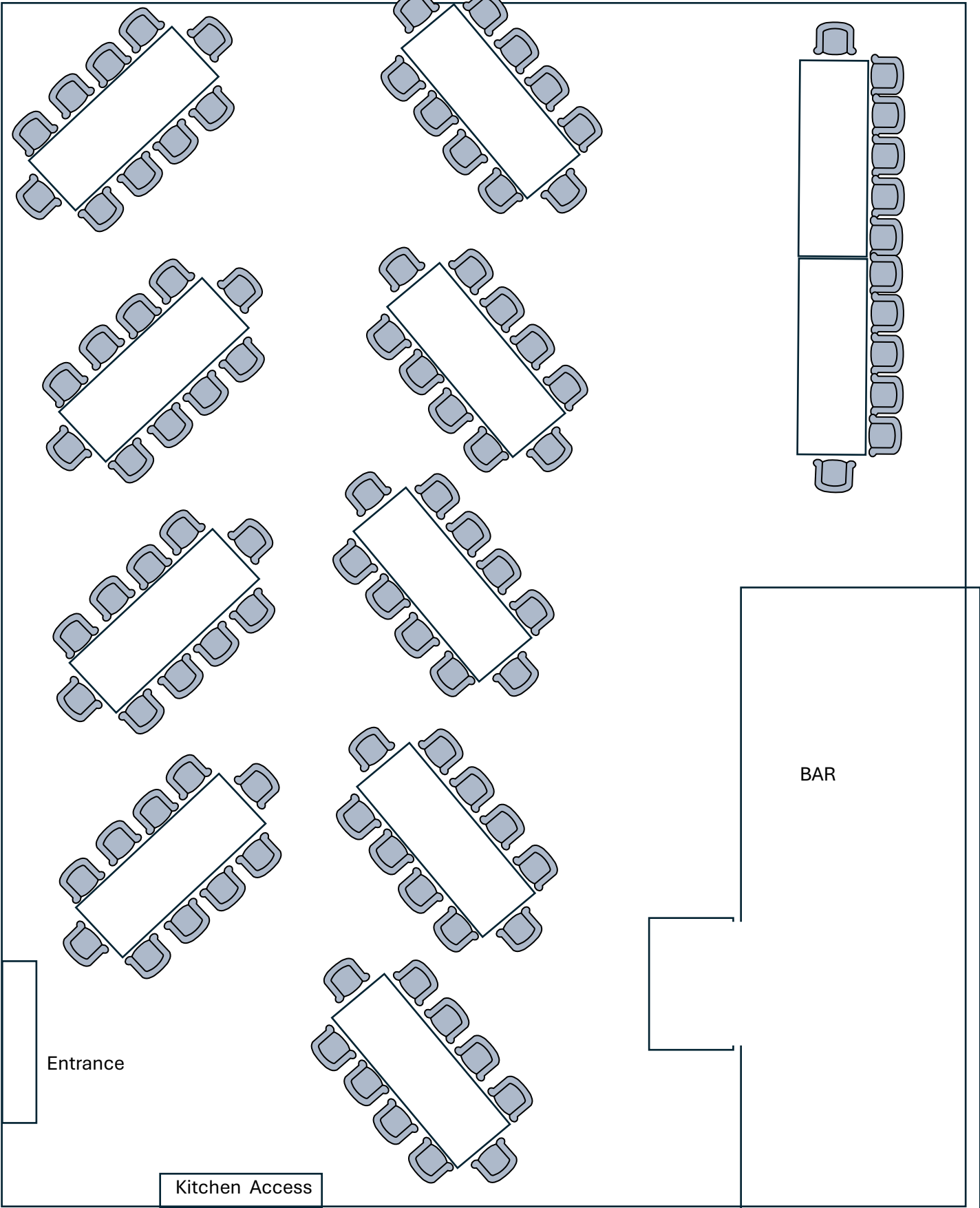
Access to toilets and upstairs

Option I. Seats 102 incl. 12 on top. Food must be Waiter served or buffet tables outside.



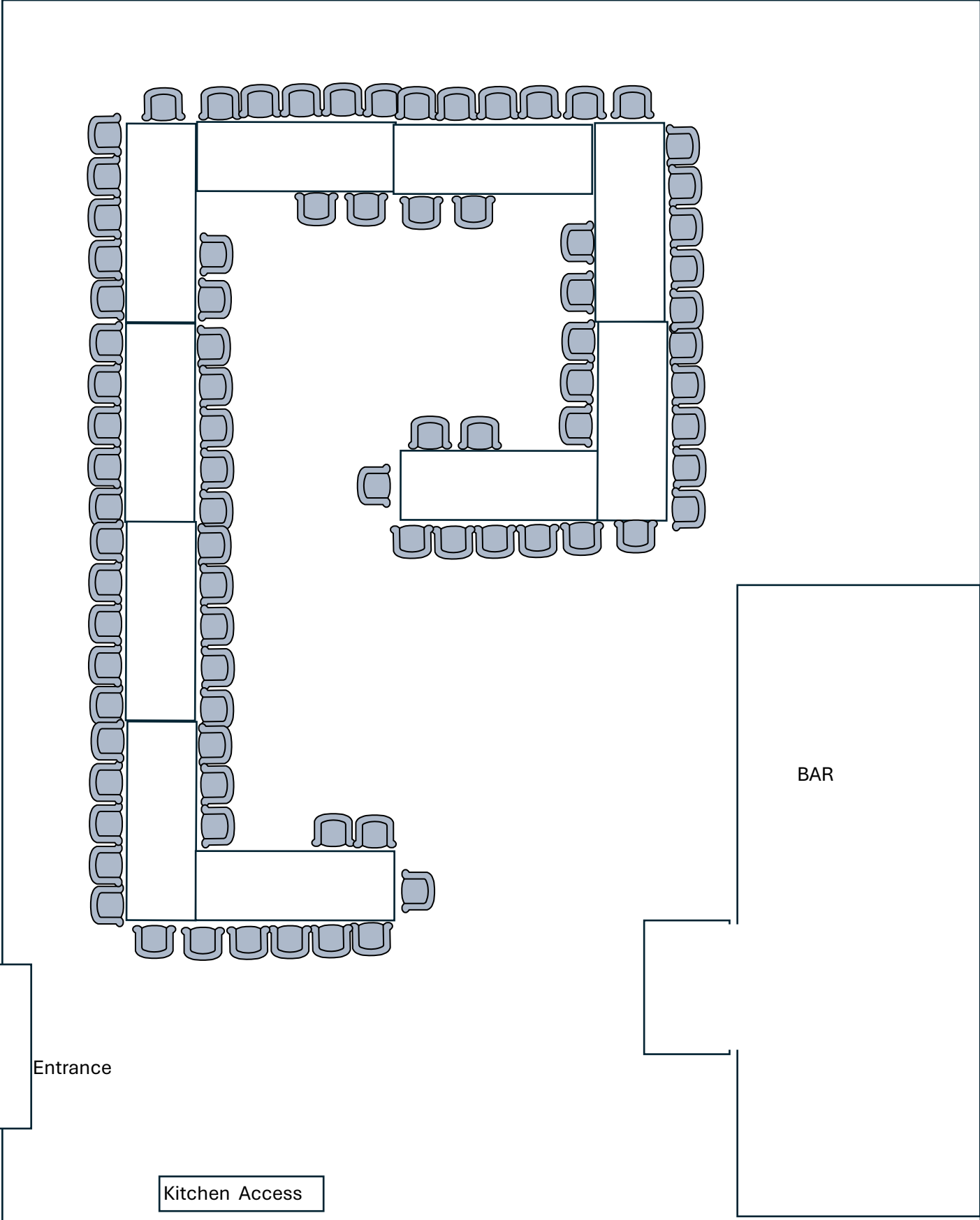
Access to toilets and upstairs

Option J. Seats 102 incl. 12 on top. Food must be Waiter served or buffet tables outside.



Access to toilets and upstairs

Option K. Seats 84. No Top



Entrance

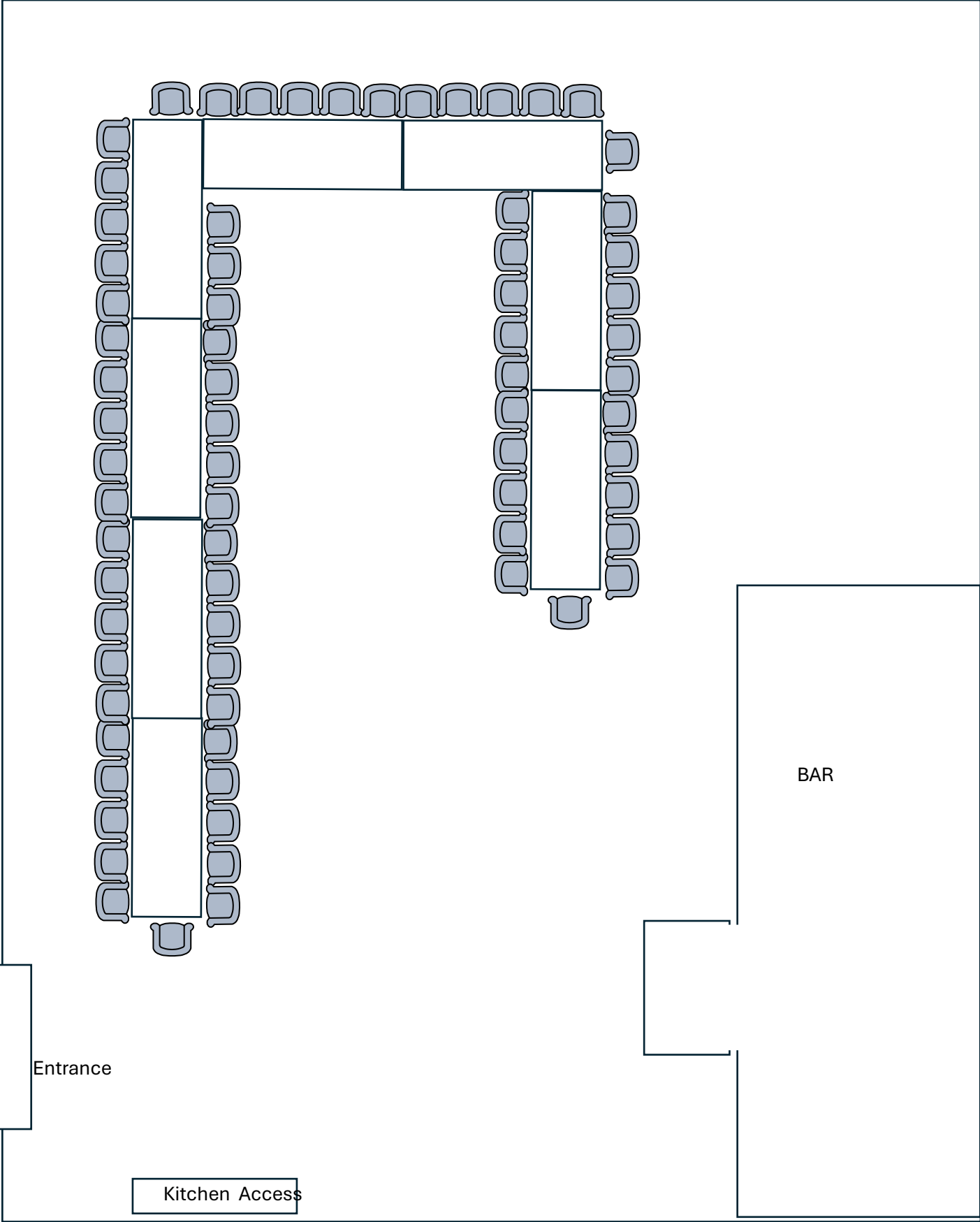
Kitchen Access

BAR



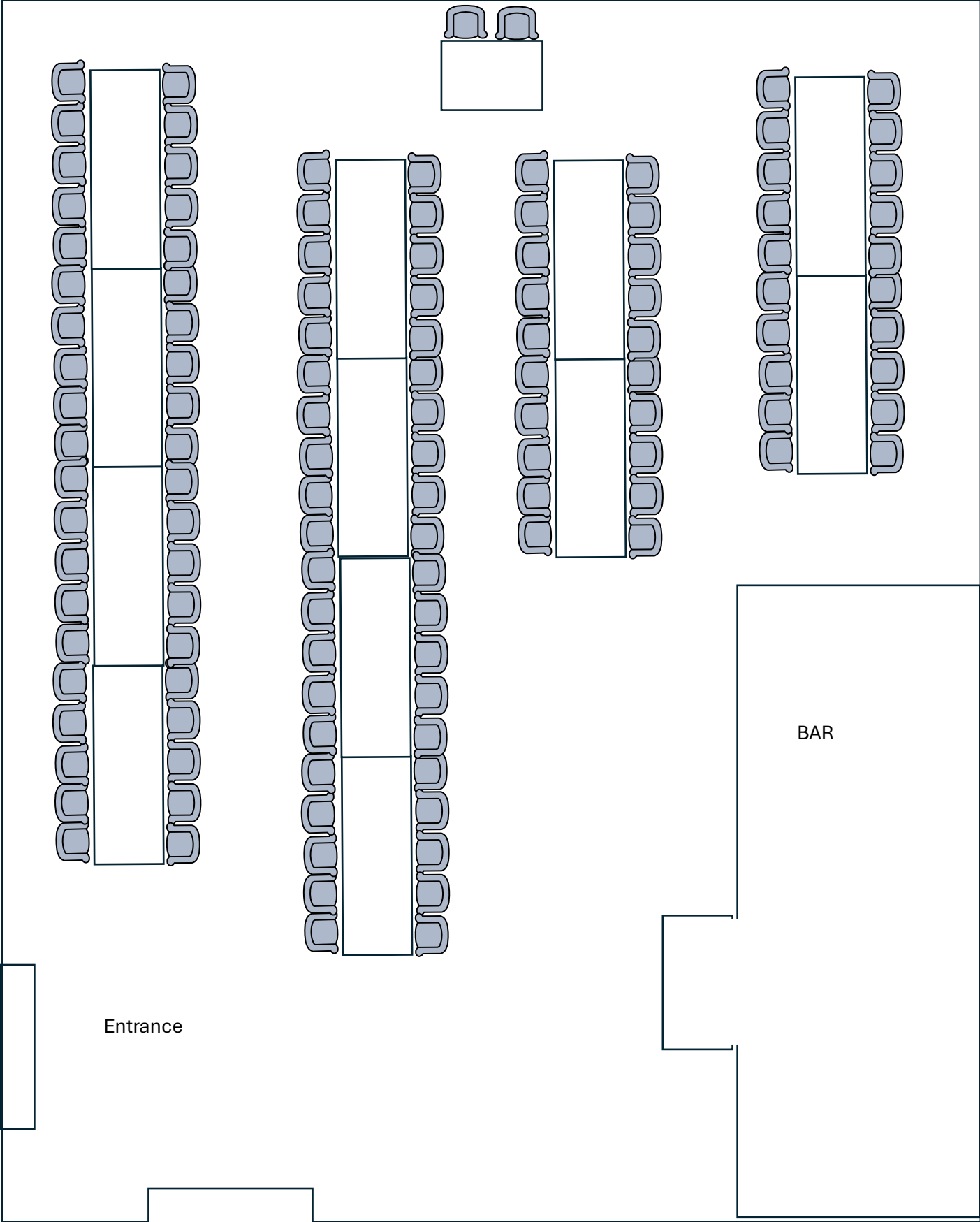
Access to toilets and upstairs

Option L. Seats 72 No Top



Access to toilets and upstairs

Option M, seats 120 guests



Entrance

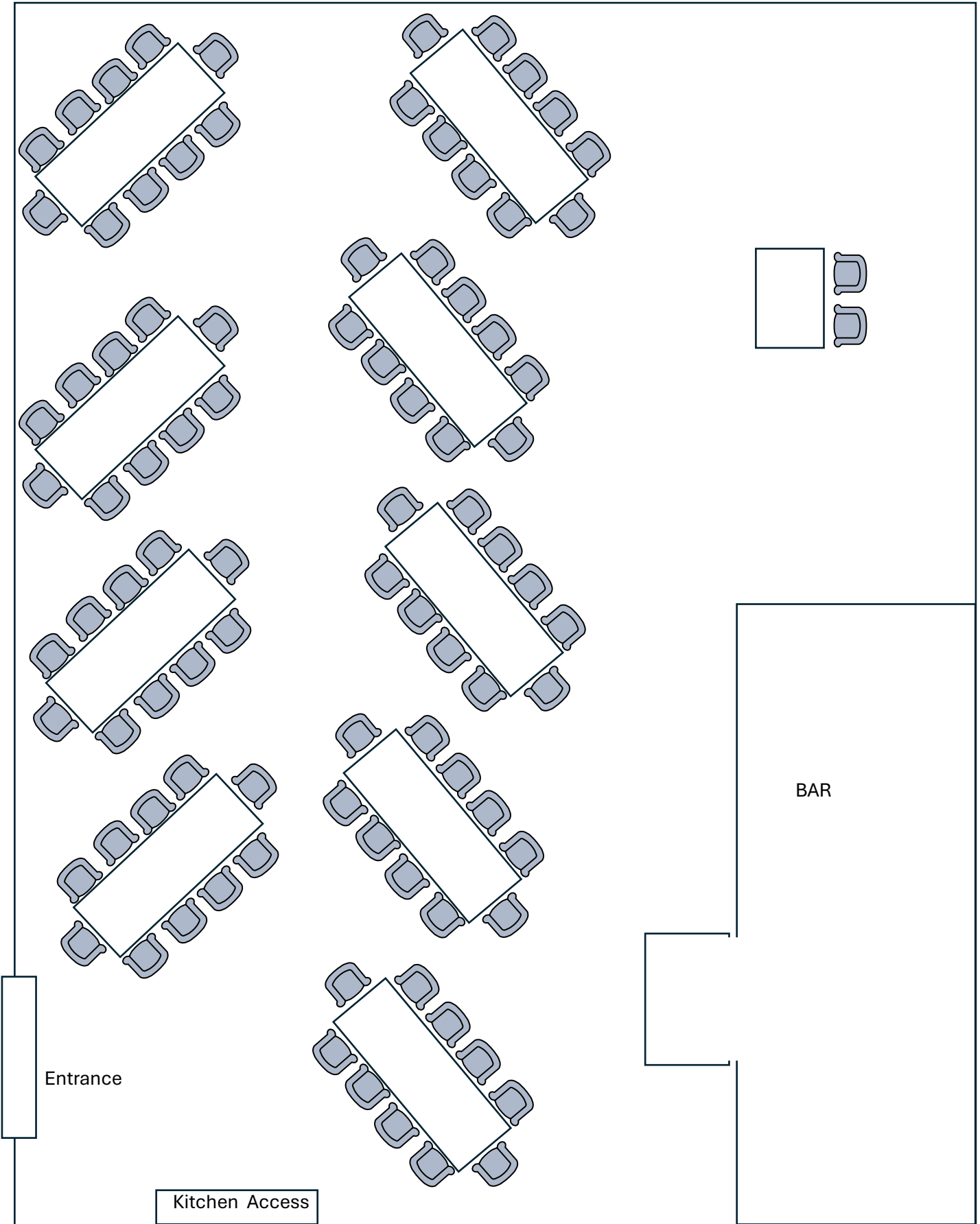
Kitchen Access

BAR



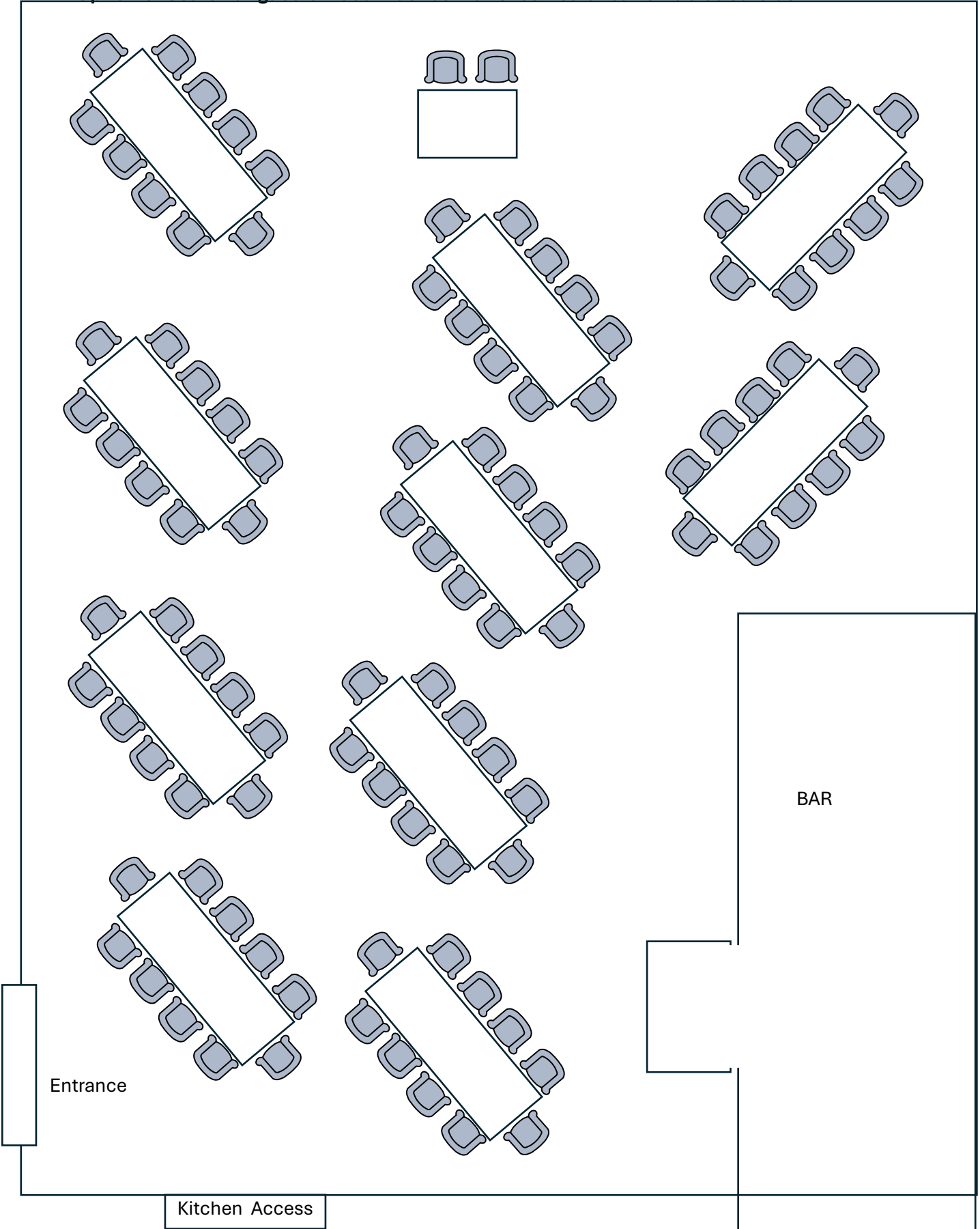
Access to toilets and upstairs

Option N. Seats 92 guests. Food must be Waiter served or buffet tables outside.



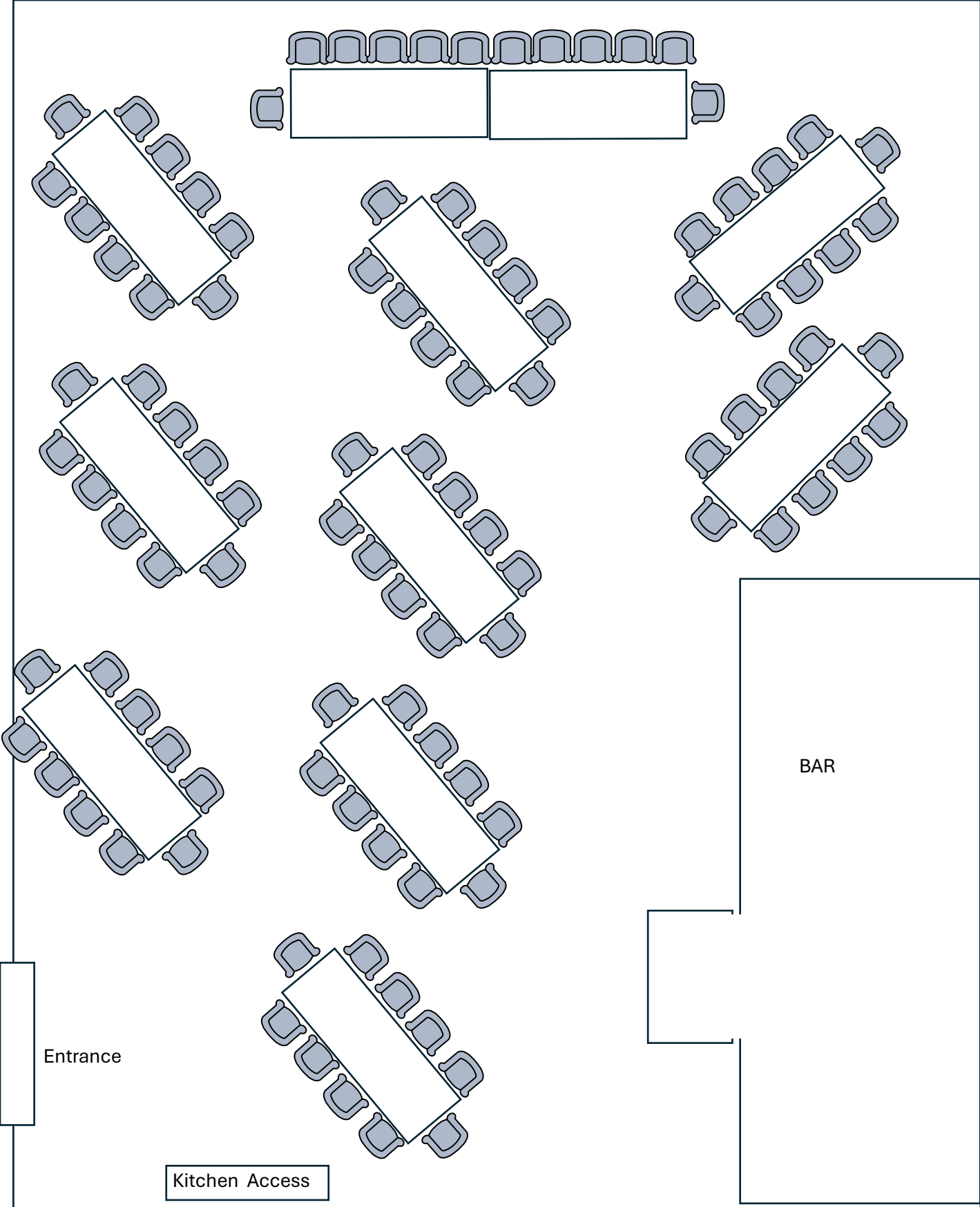
Access to toilets and upstairs

Option O. Seats 102 guests. Food must be Waiter served or buffet tables outside.



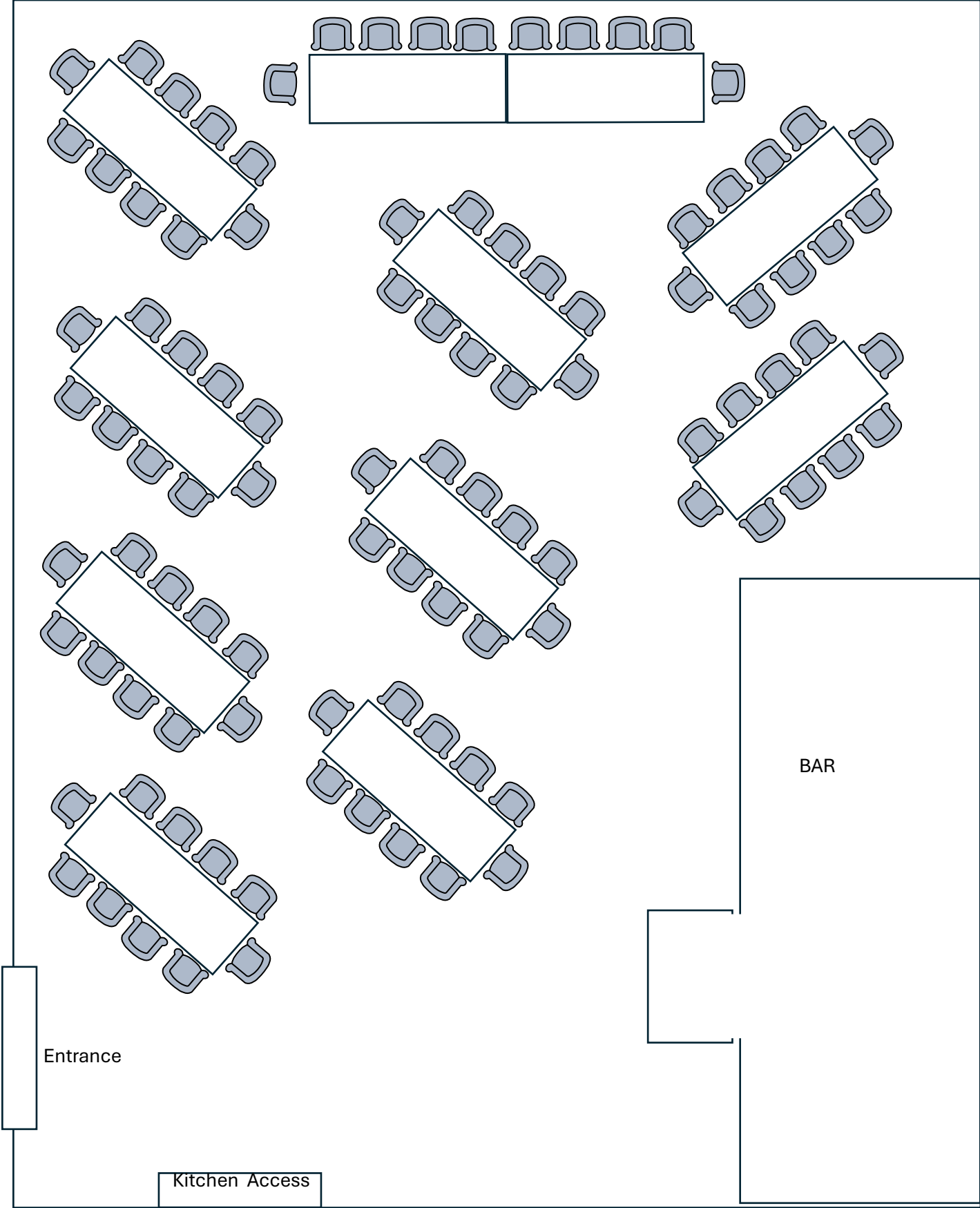
Access to toilets and upstairs

Option P. 112 guests. Incl. 12 on top. Food must be Waiter served or buffet tables outside.



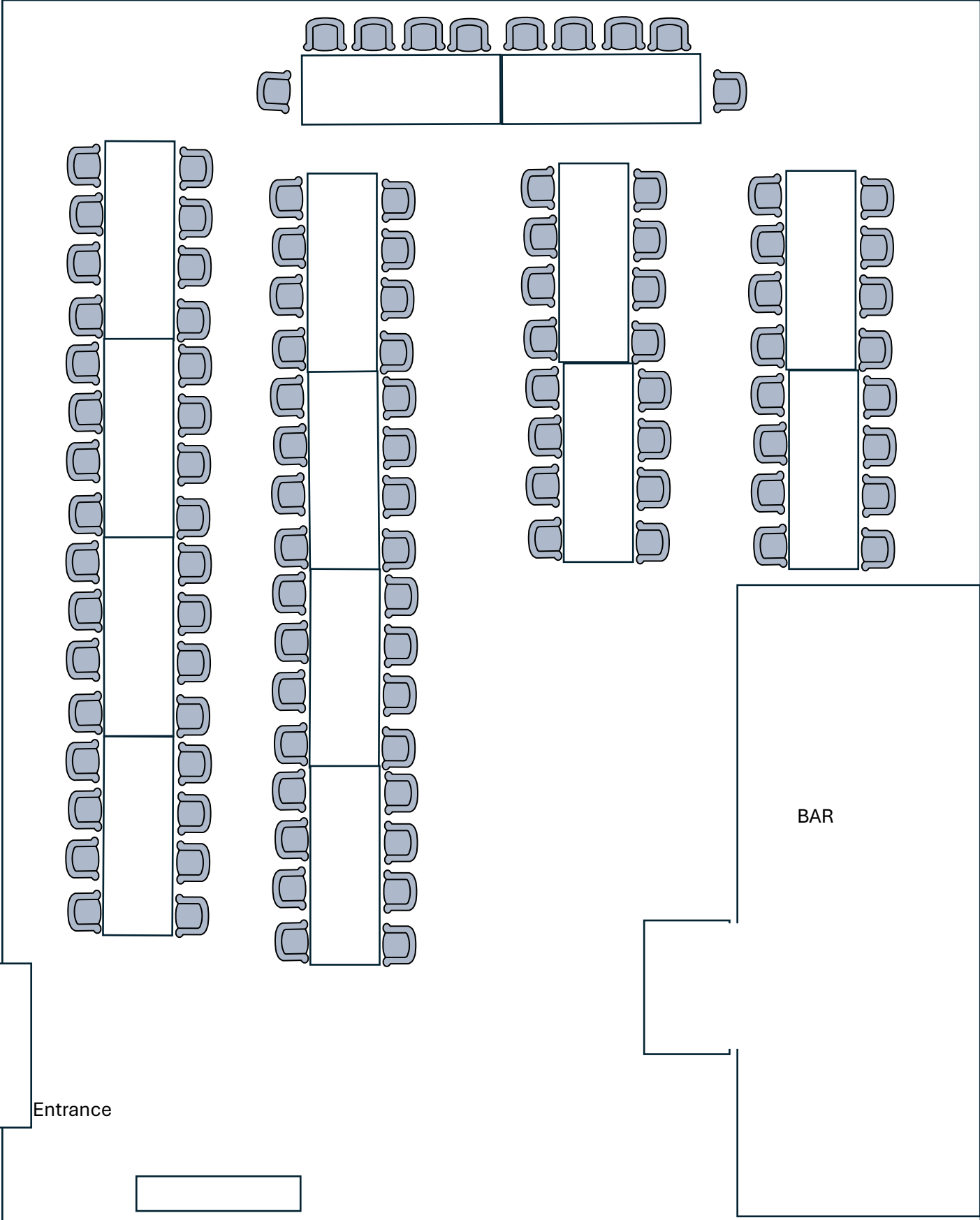
Access to toilets and upstairs

Option Q. Seats 100 incl. 10 on top



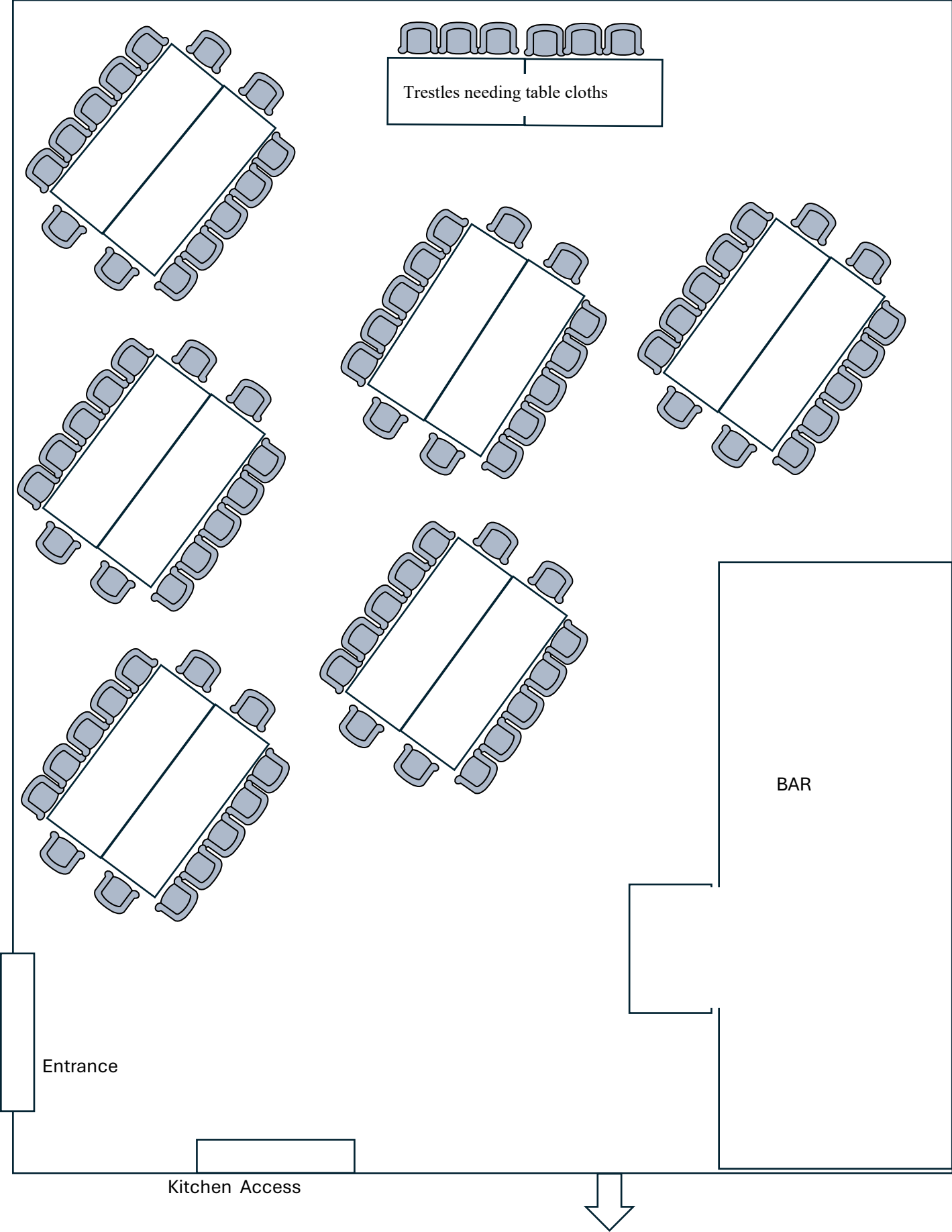
Access to toilets and upstairs

Option R. Seats 106 incl.10 on top



Access to toilets and upstairs

Option S. Seats 90 incl 6 on top



Access to toilets and upstairs