

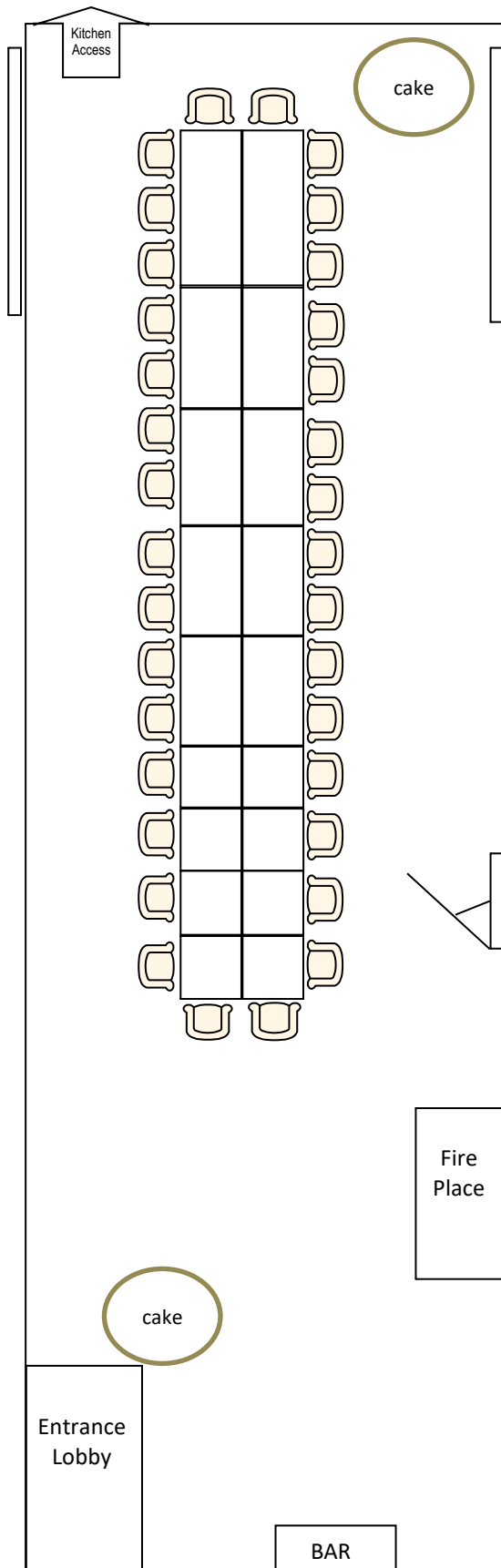


Please Note:

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.

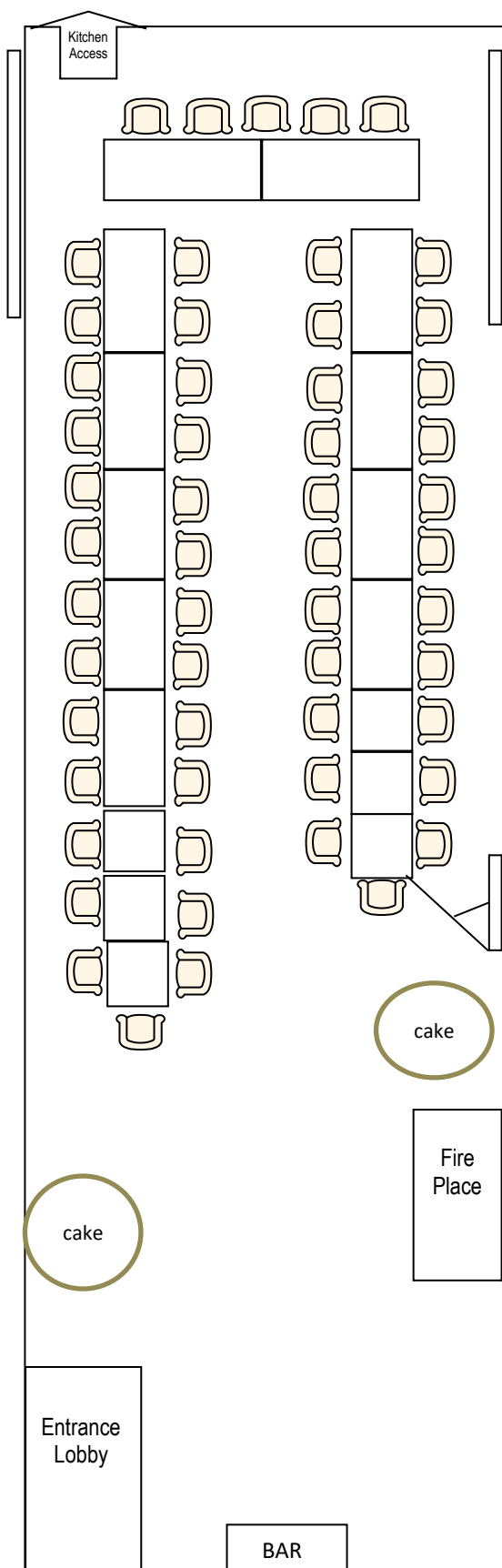
# Barn at Brynich Table Plans



## Option 1

### 34 Cantina Style

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



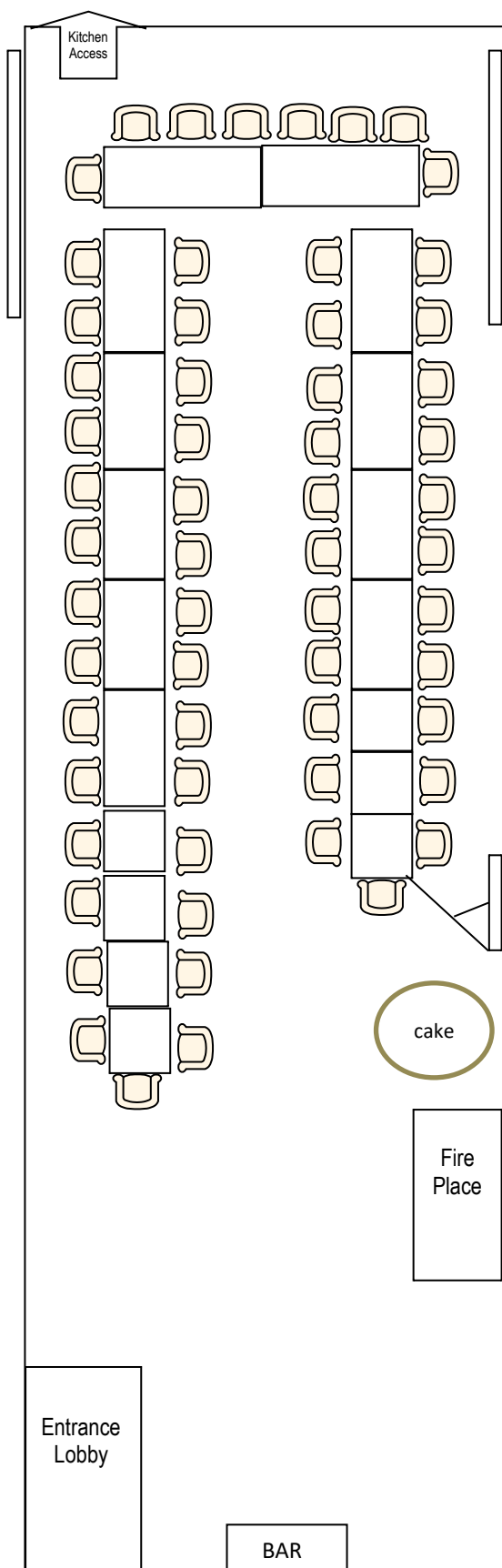
### Option 2

#### 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



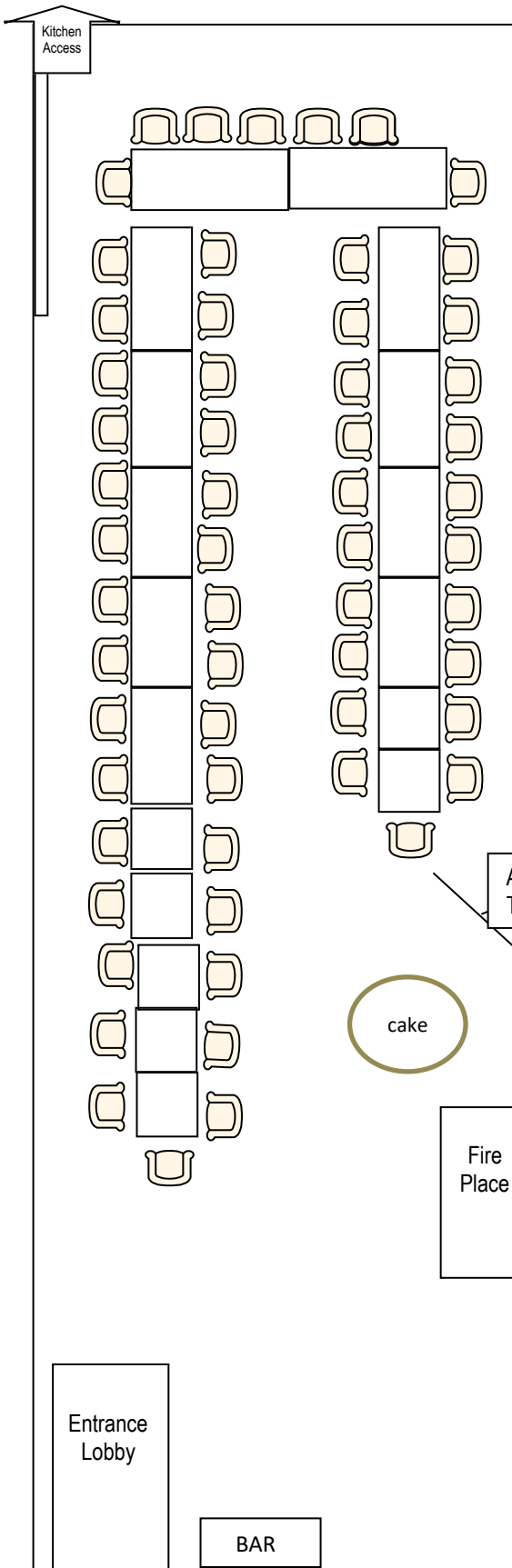
### Option 2 (A)

#### 60 Horseshoe

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

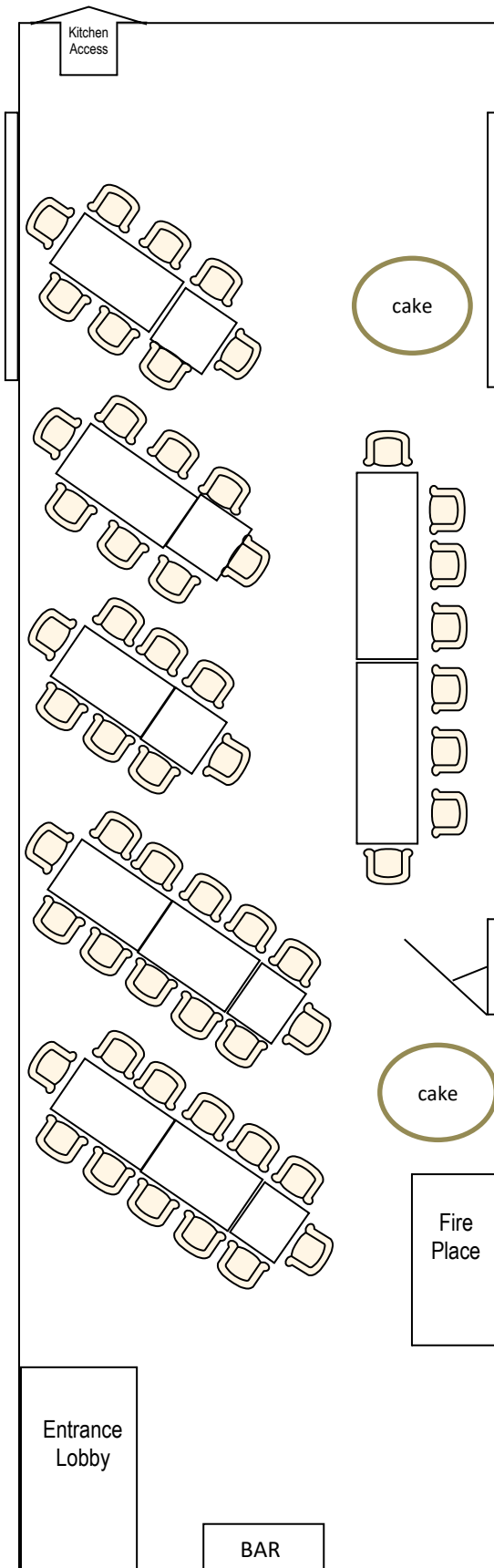
Plenty of space around the bar end during change over.

The gap is required to allow caterers to serve easier



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

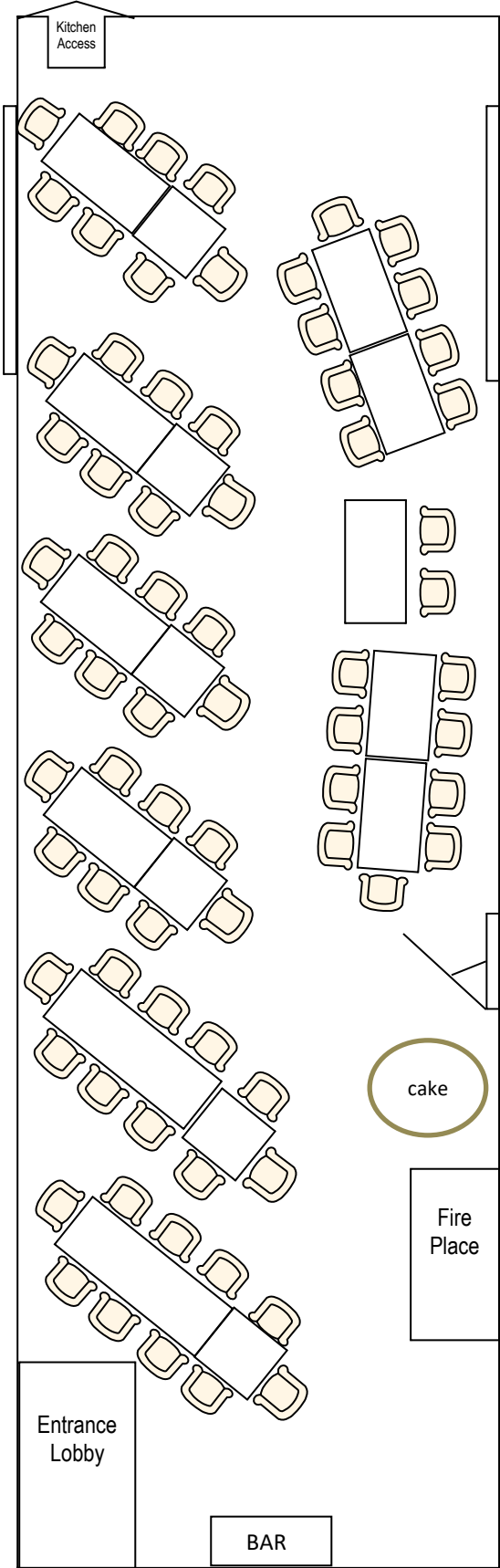
Limited Space between the side walls and the backs of chairs for service and moving around.  
Plenty of space around the bar end during change over.  
The gap is required to allow caterers to serve easier



### 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**

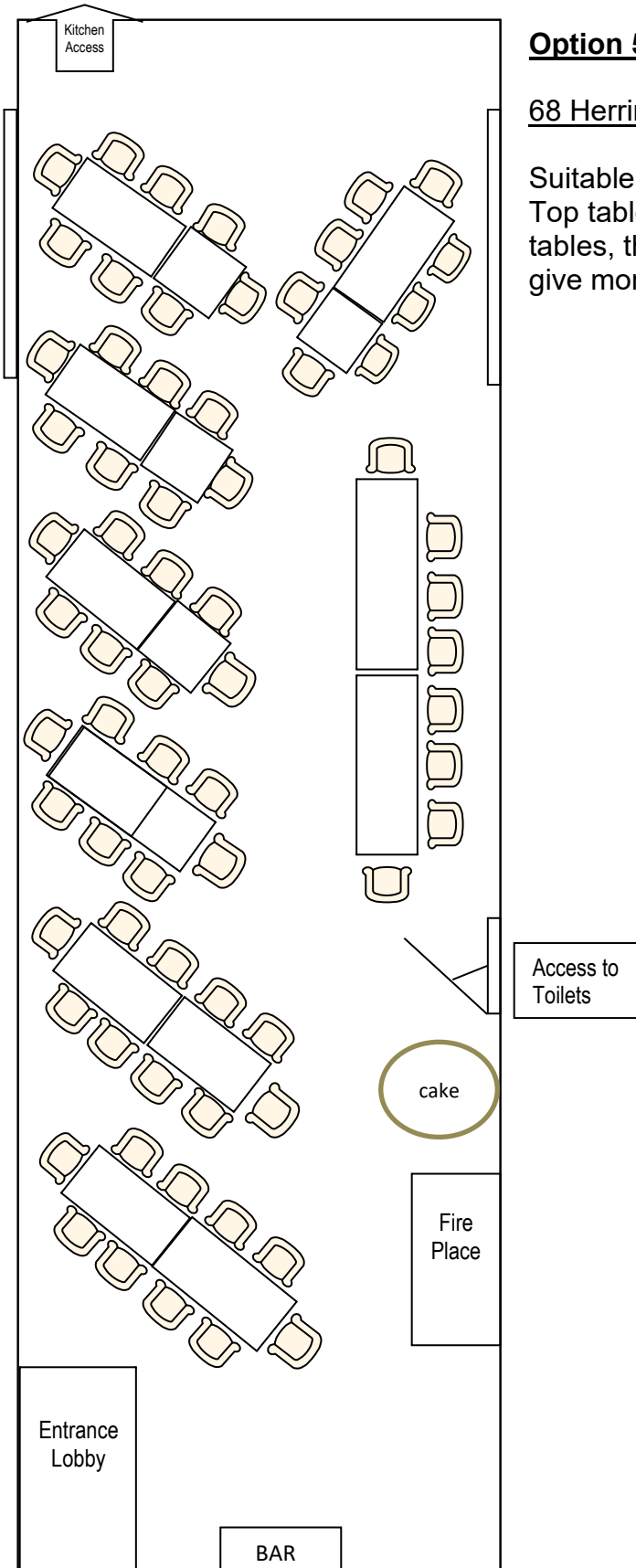
72 Curved Split with Top Table for Two

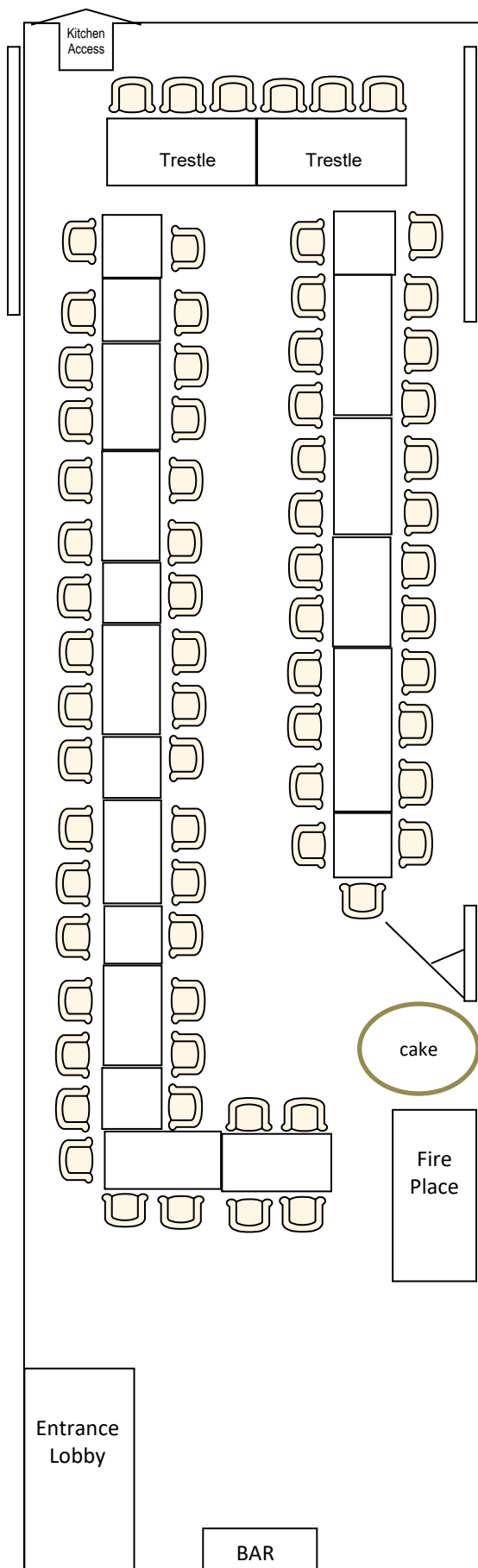
Gives the couple time together while also being near their guests.

### 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.



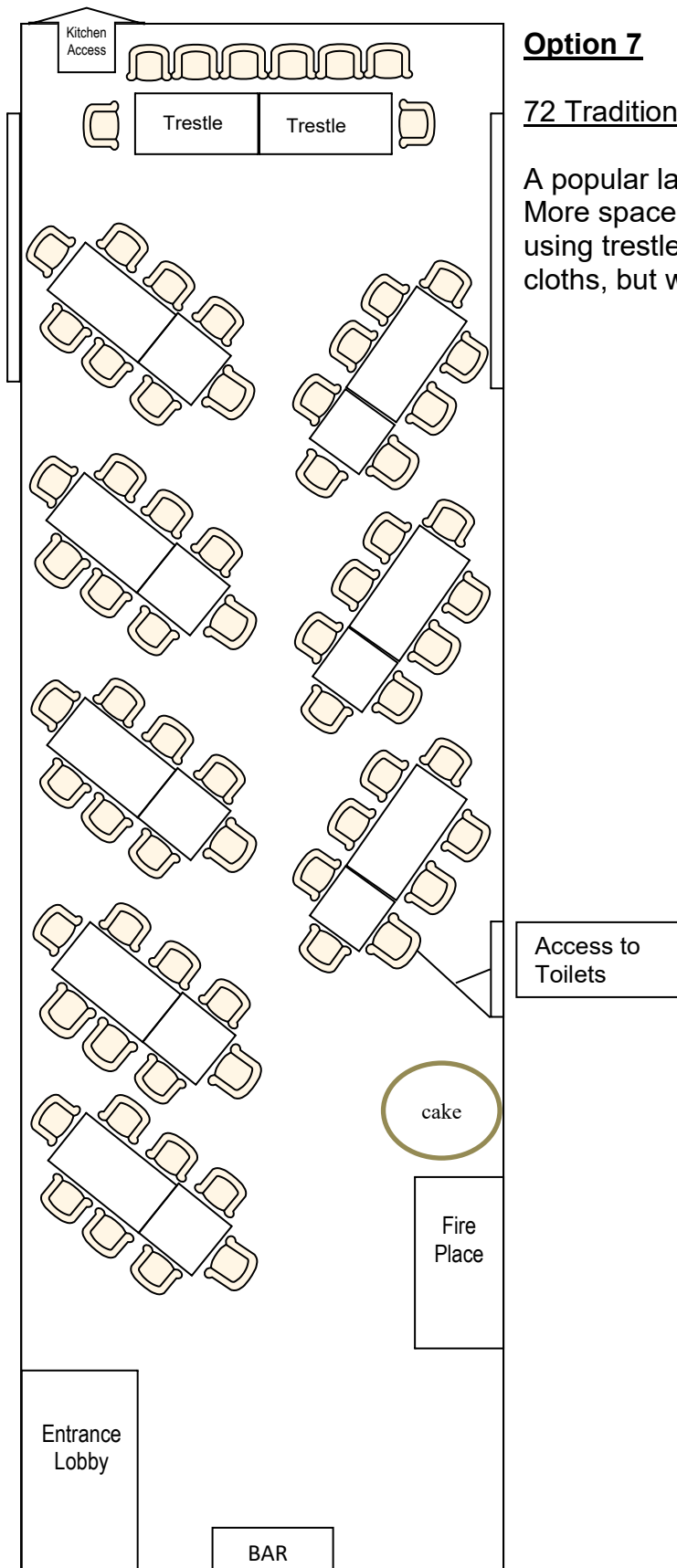


### Option 6

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.

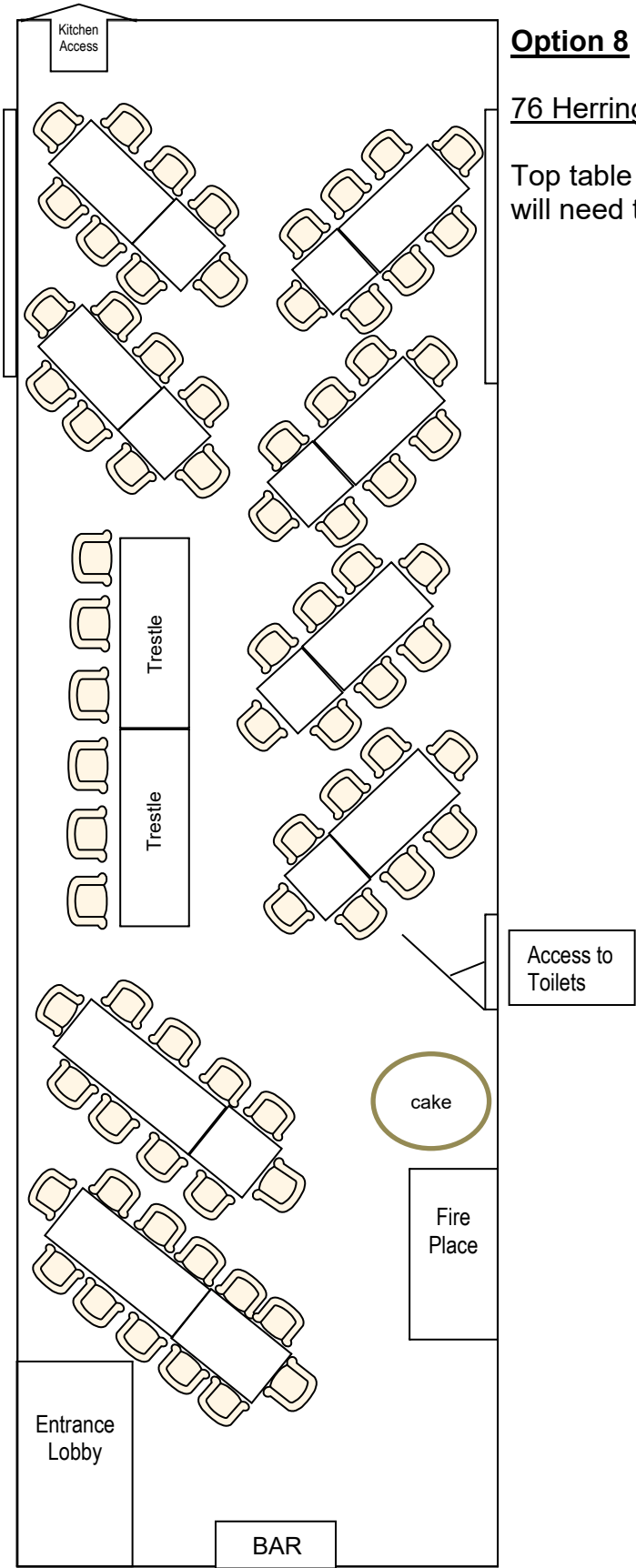
This image is using every table we have.  
 There is no more room to add any more people as space needs to be left for access to serving staff.



### Option 7

#### 72 Traditional Herringbone with Top Table

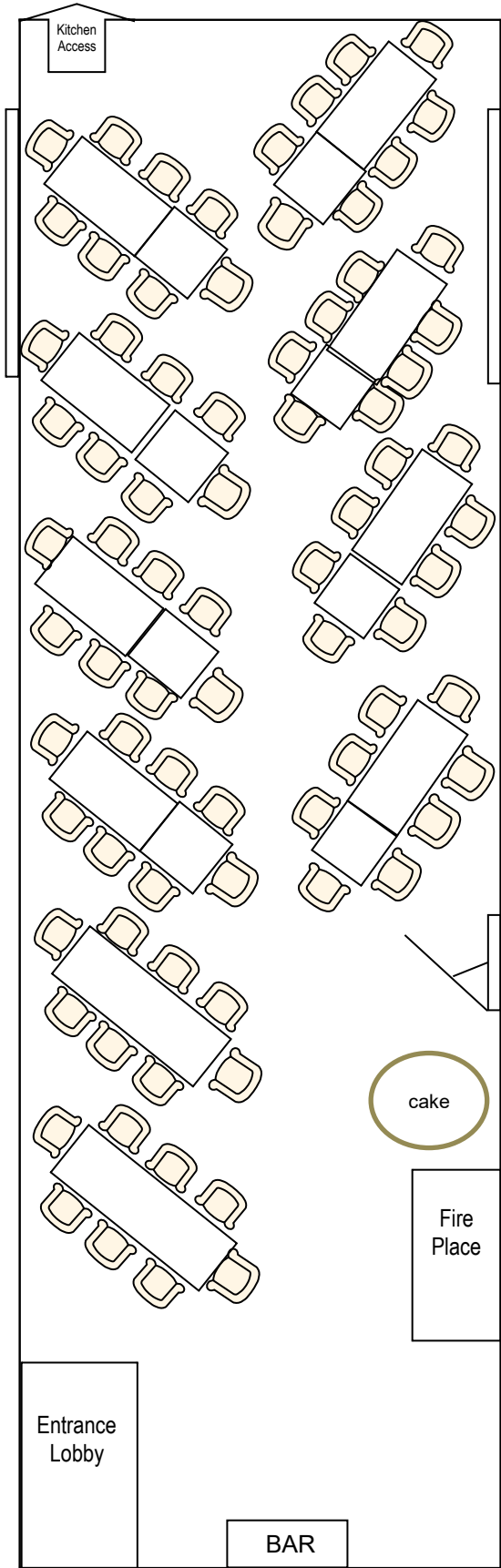
A popular layout. More space can be created on top table by using trestles. These would then need table cloths, but would offer more leg room.



**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.

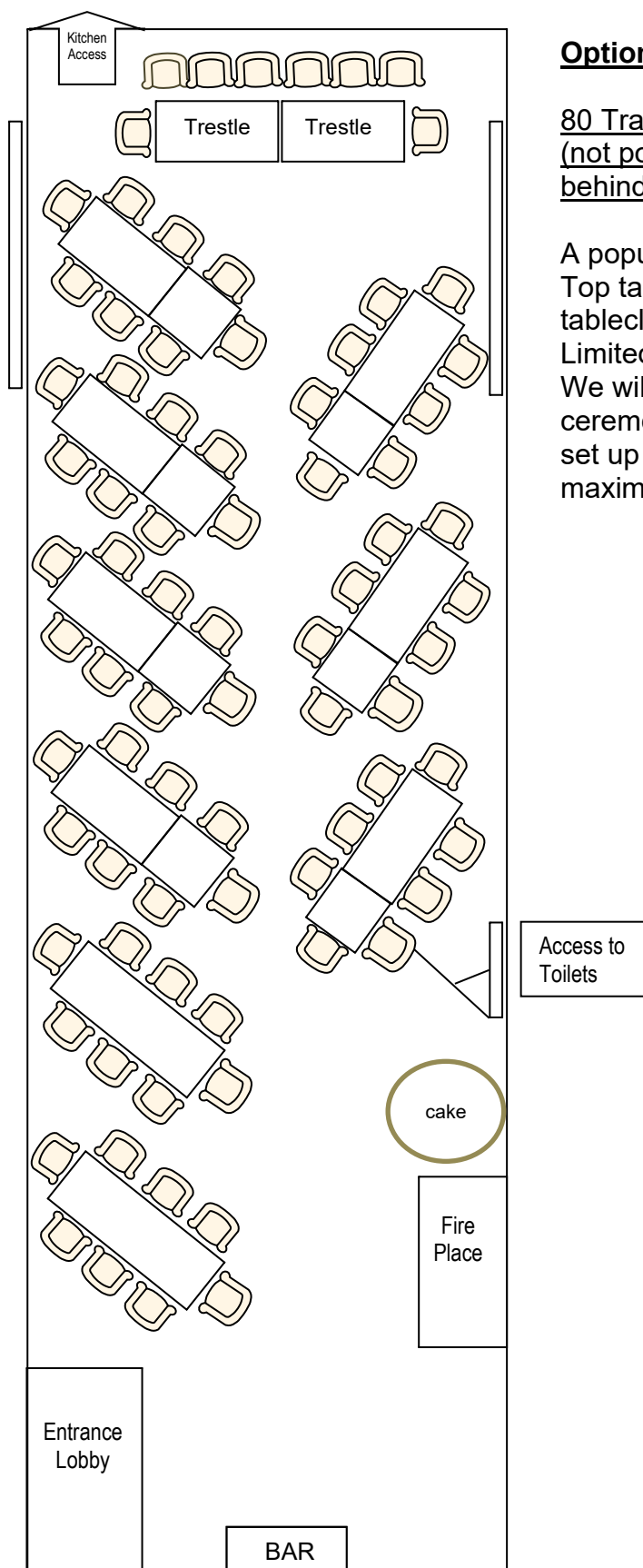
Access to Toilets

cake

Fire Place

Entrance Lobby

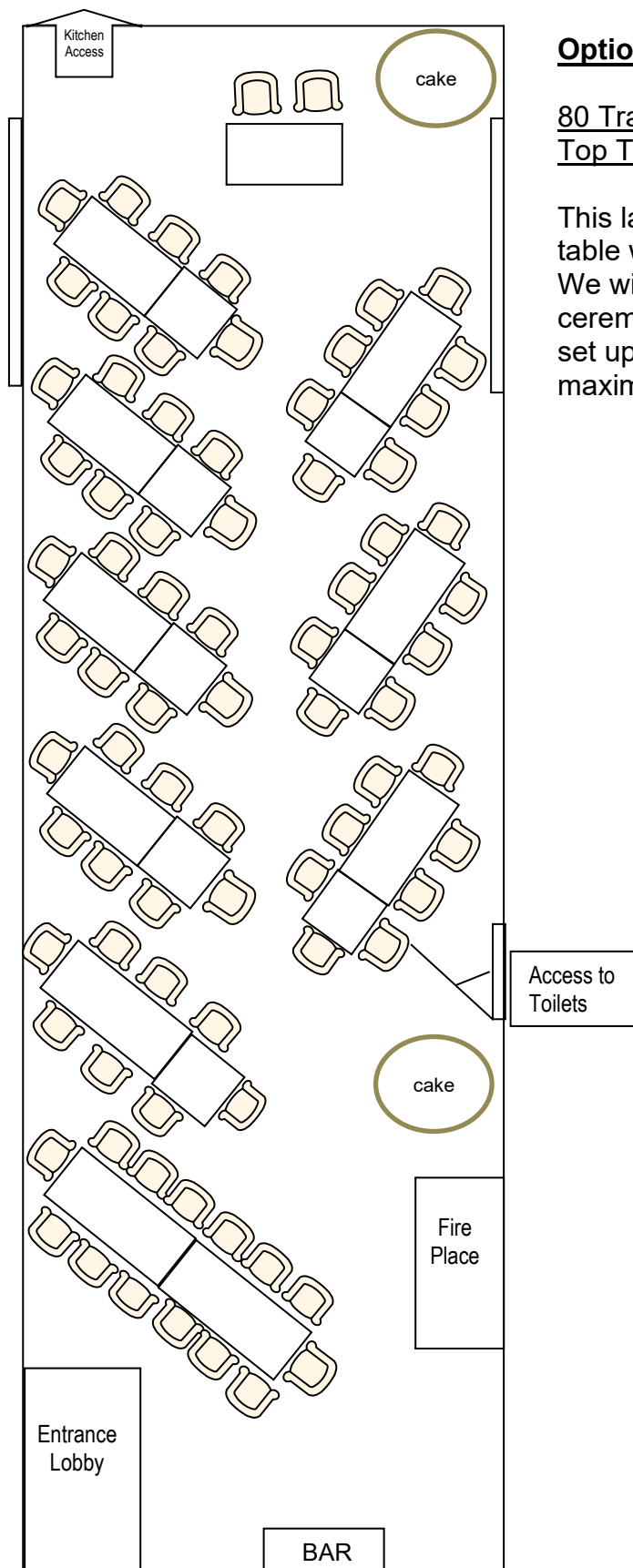
BAR



### 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

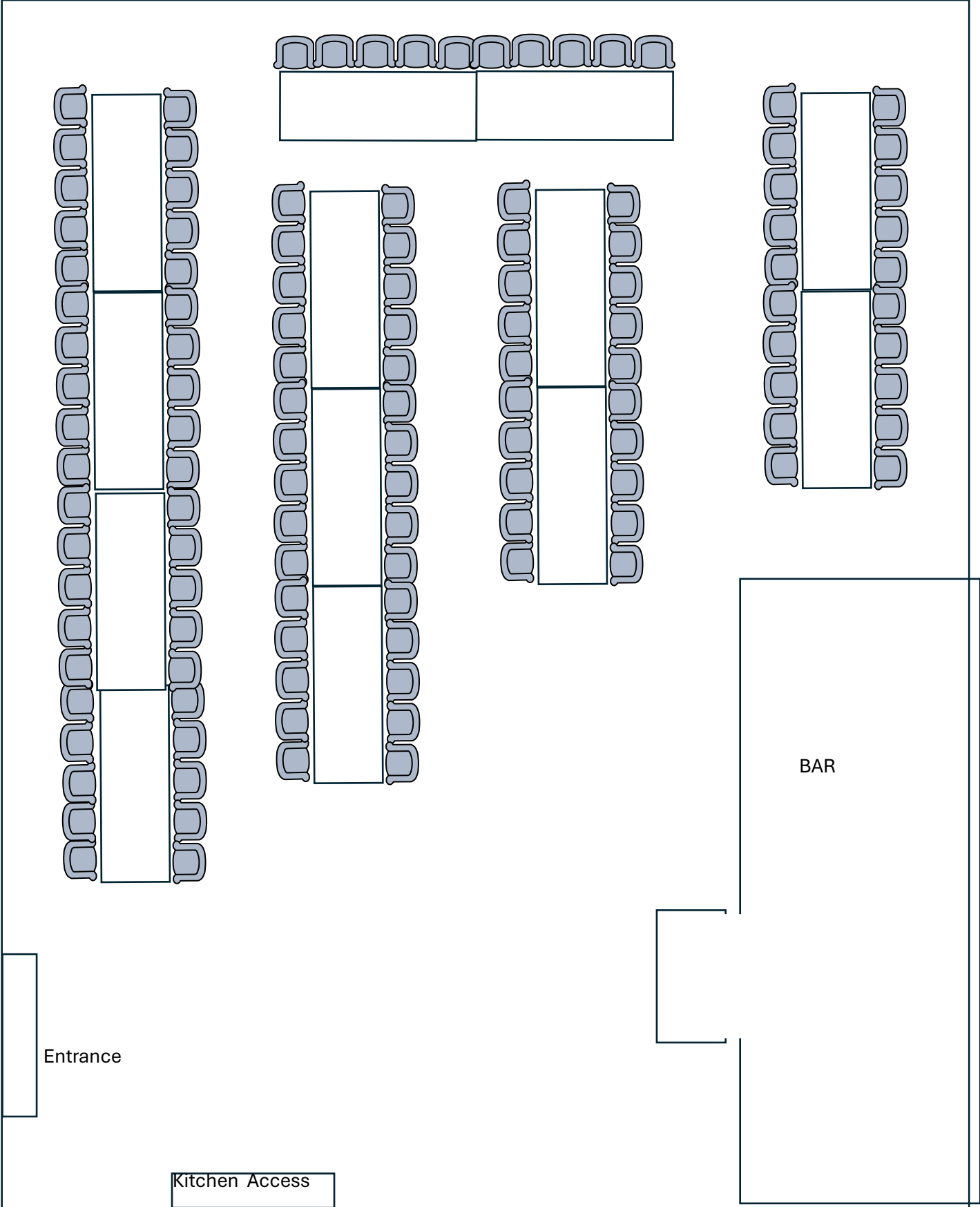
This layout is going to be tight and uses every table we have.

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:

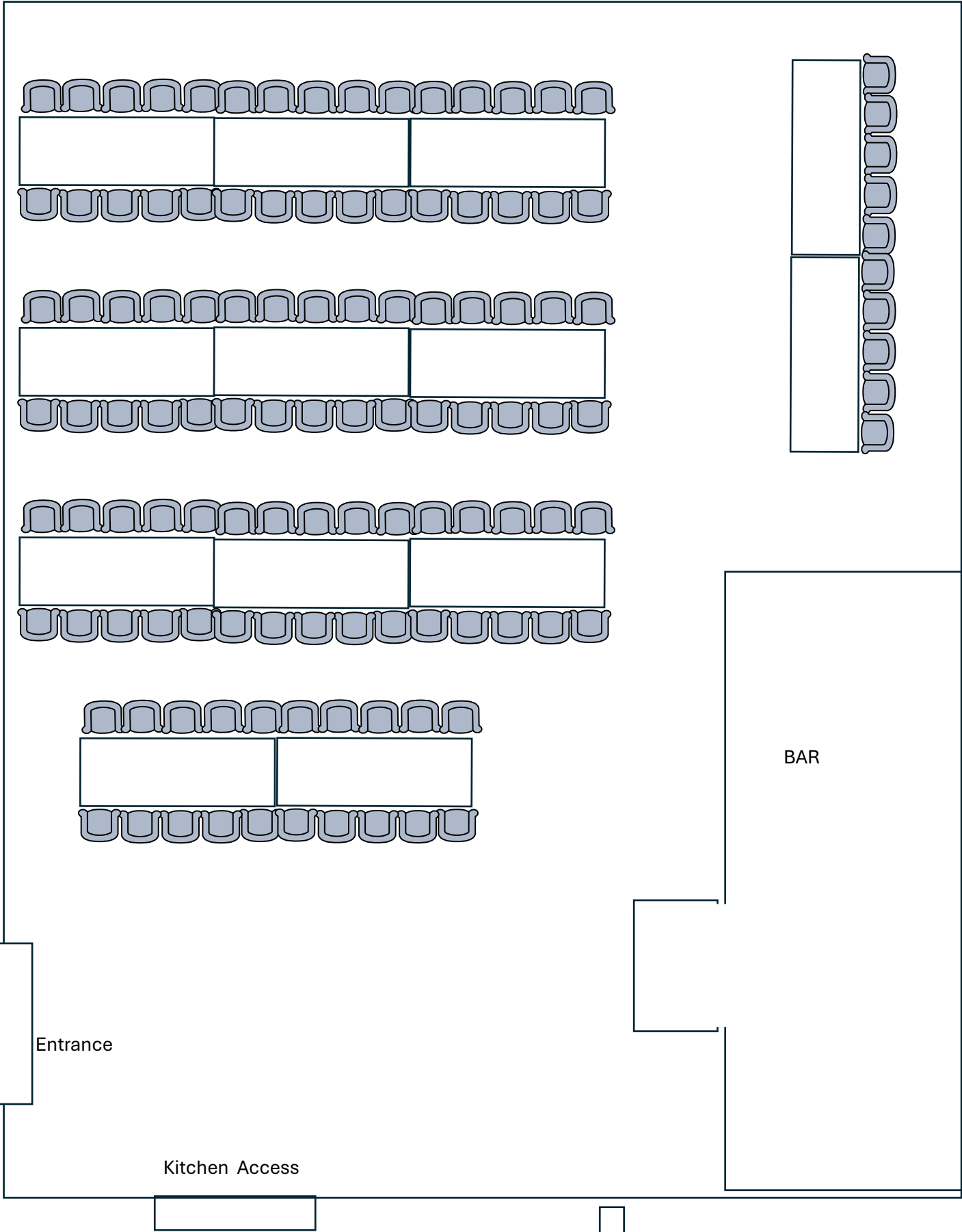
These Table  
Plans are for  
the Grain Shed  
only and will  
not fit in the  
Barn.

Option A. 120 guests incl 10 on top



Access to toilets and upstairs

Option B. 120 guests incl 10 on top



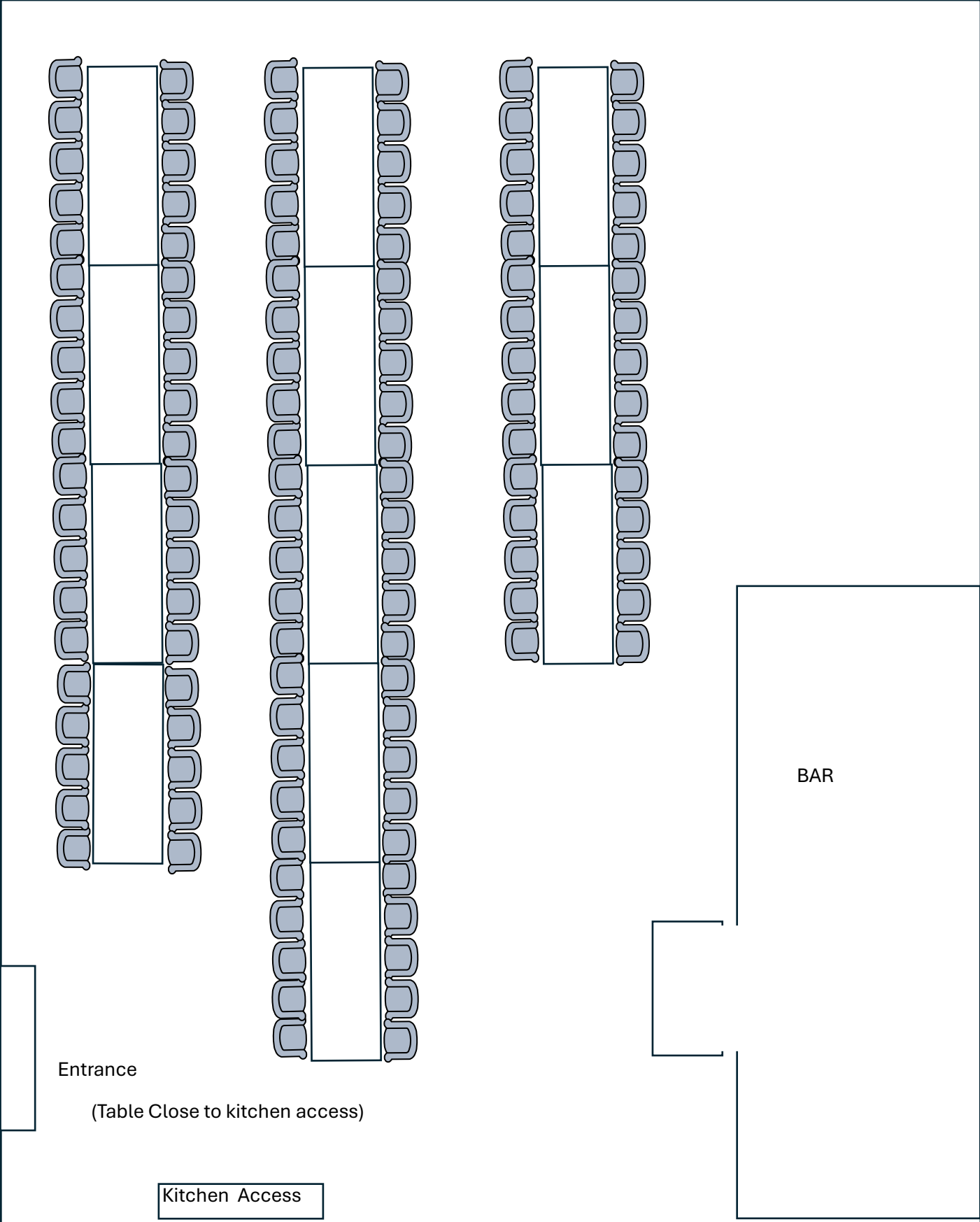
Entrance

Kitchen Access

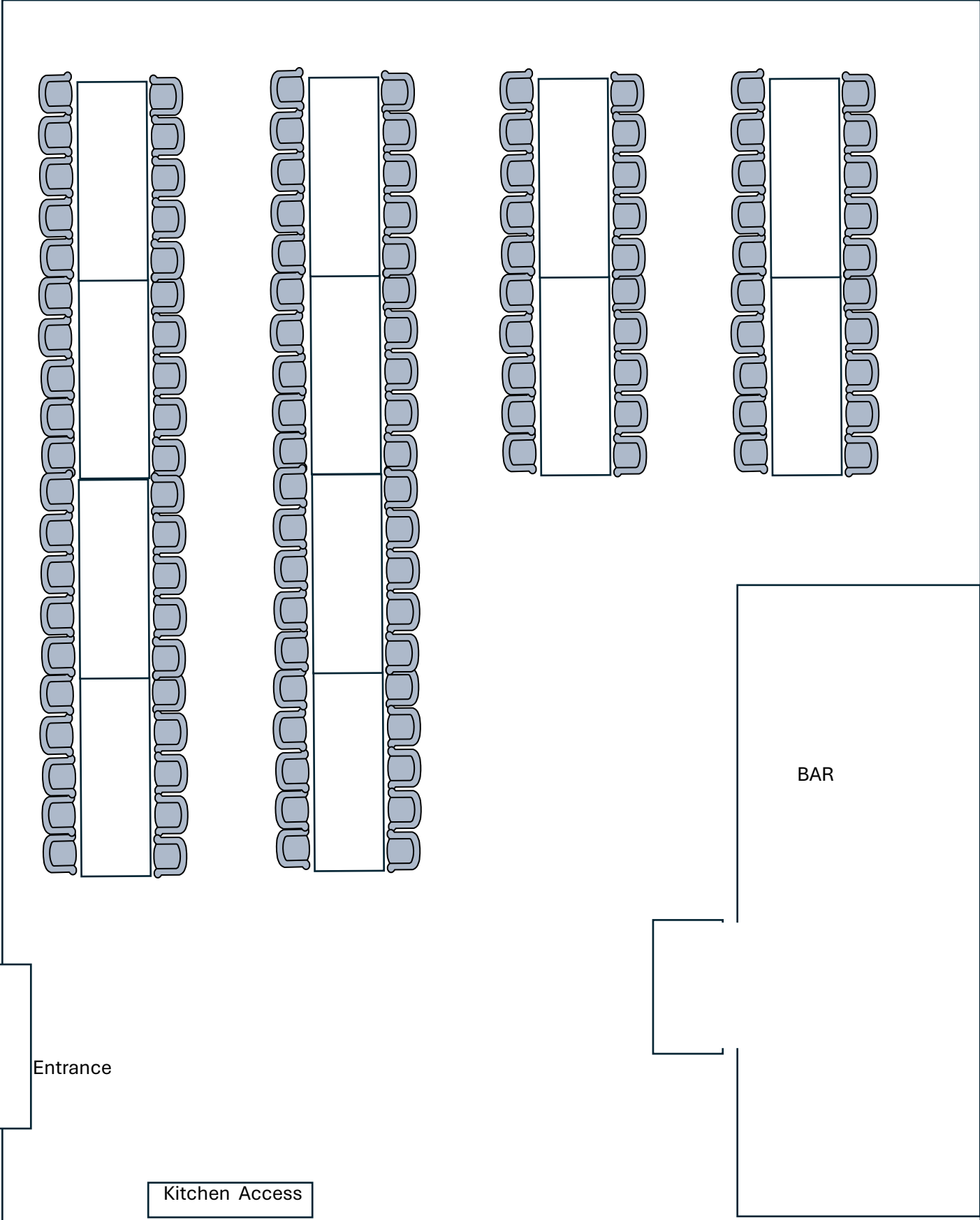
BAR

Access to toilets and upstairs

Option C. 120 guests. No Top Table

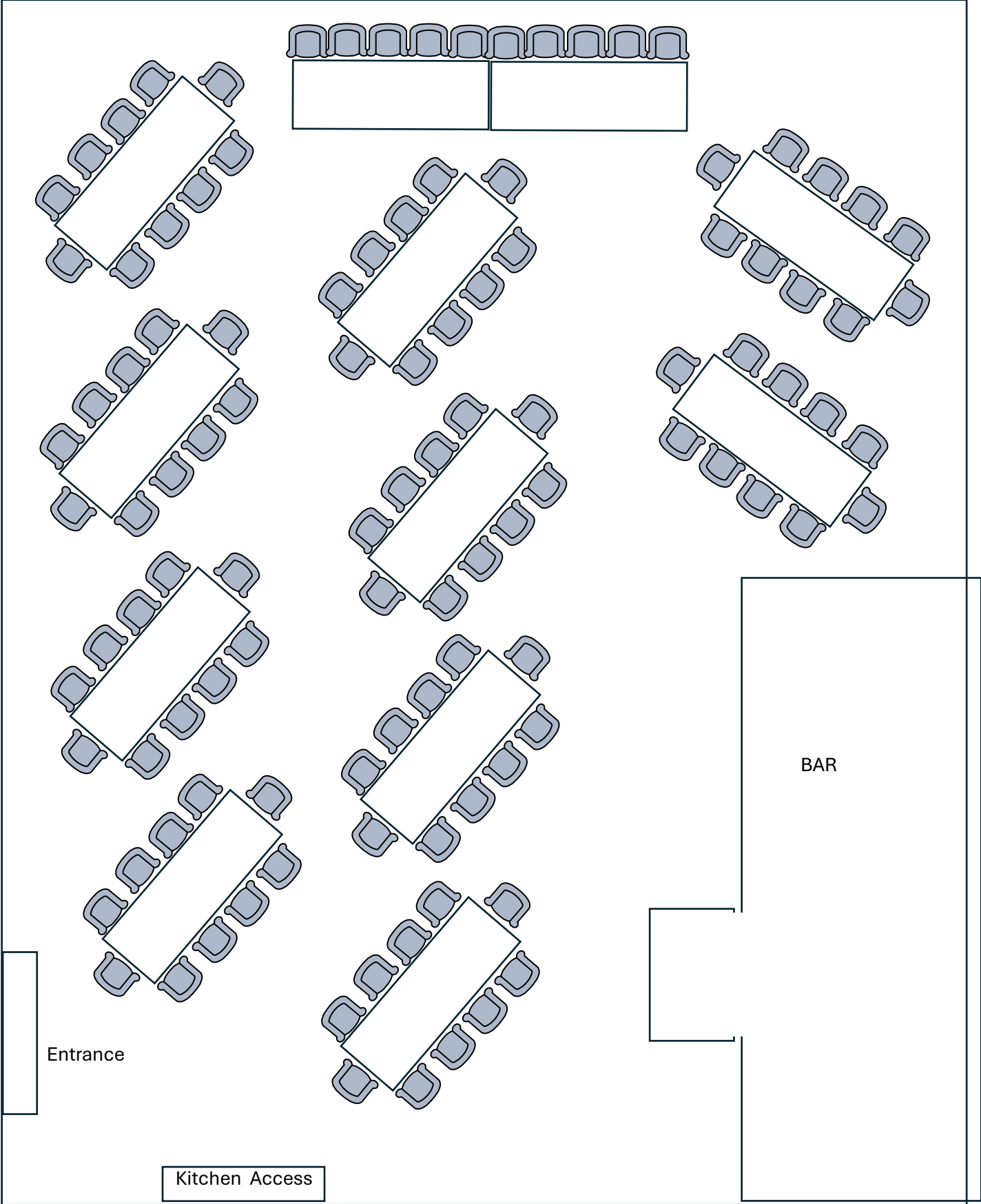


Option D. 120 guests. No Top Table



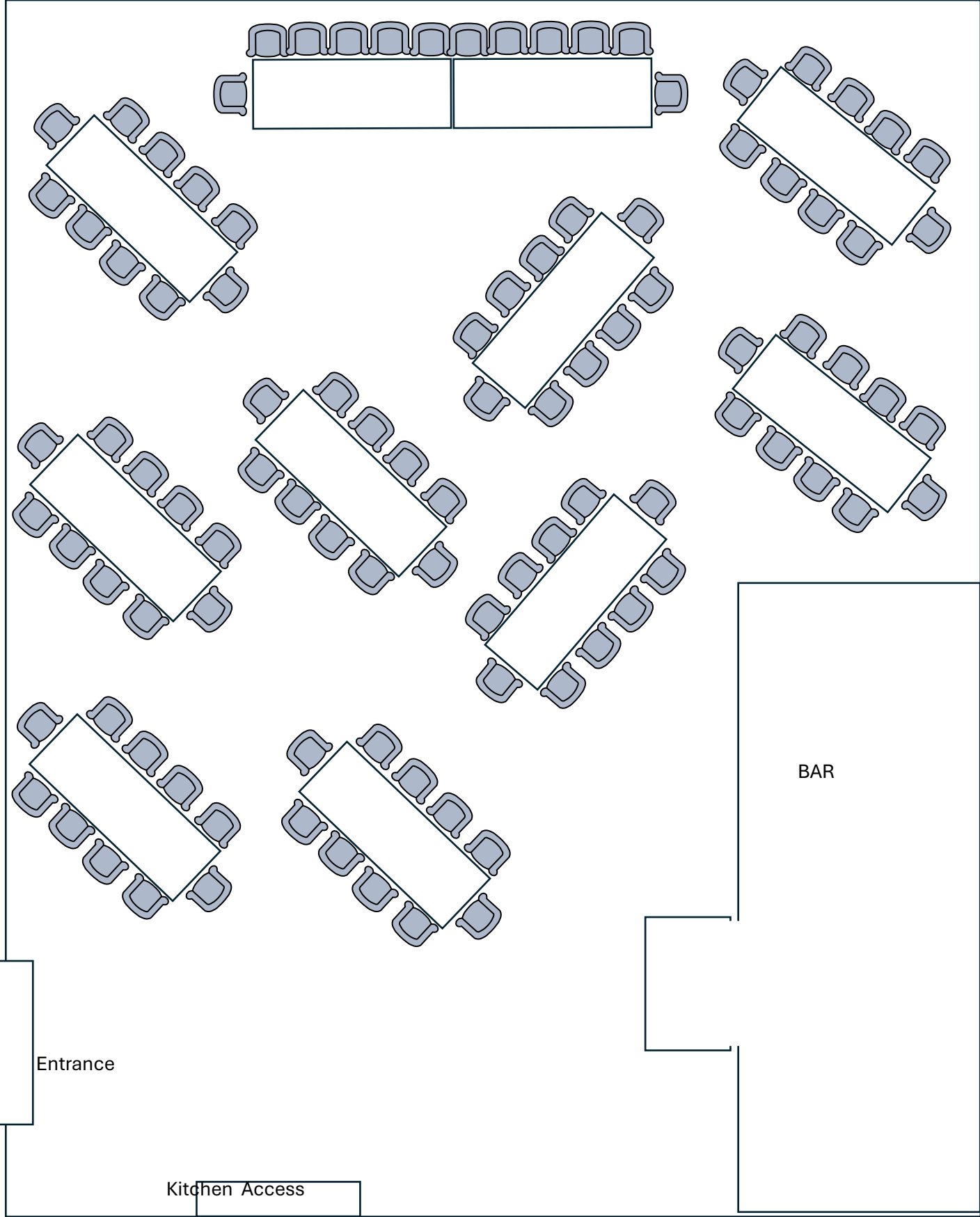
Access to toilets and upstairs

**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.**



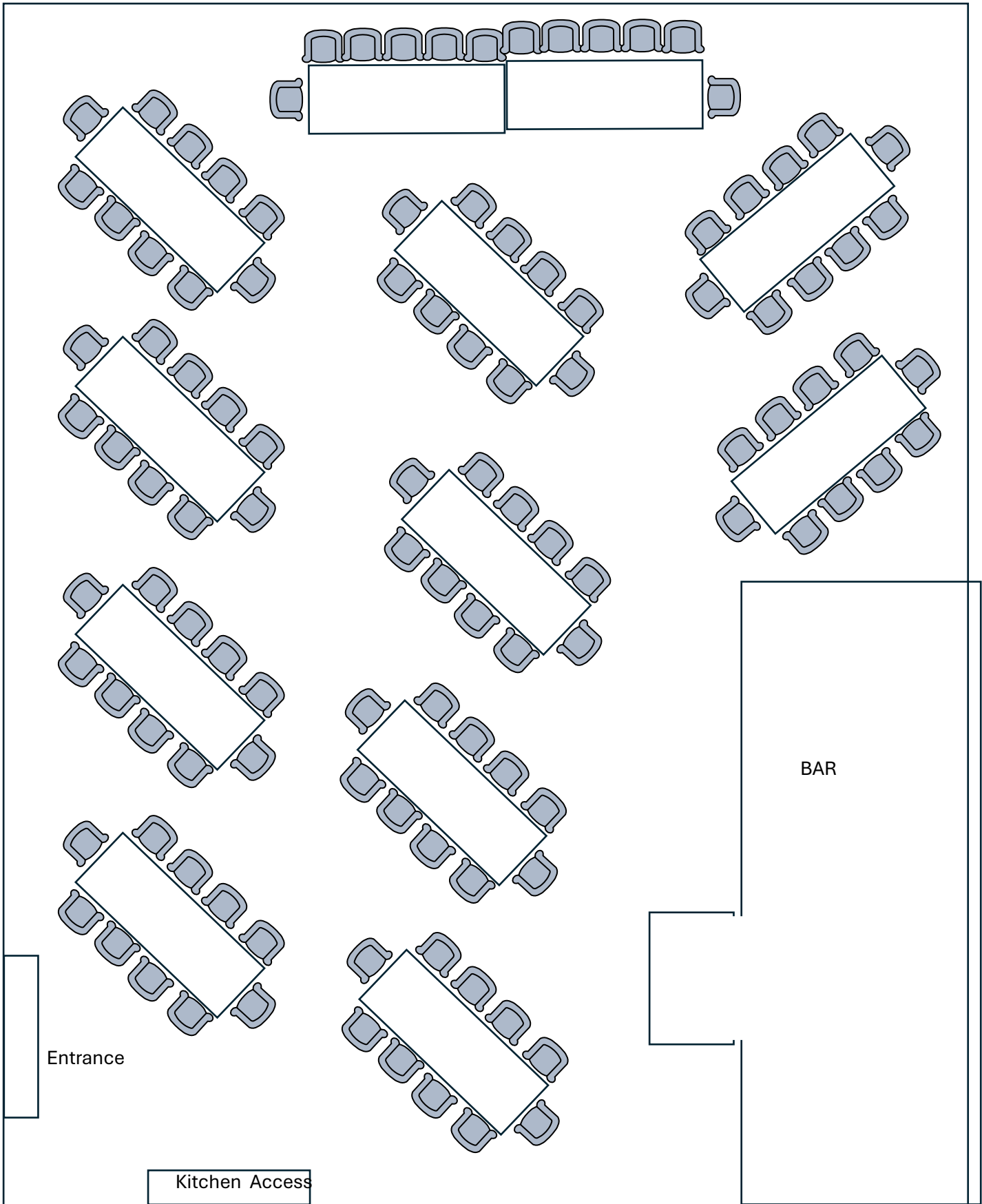
Access to toilets and upstairs

Option F. Seats 102 incl. 12 on top



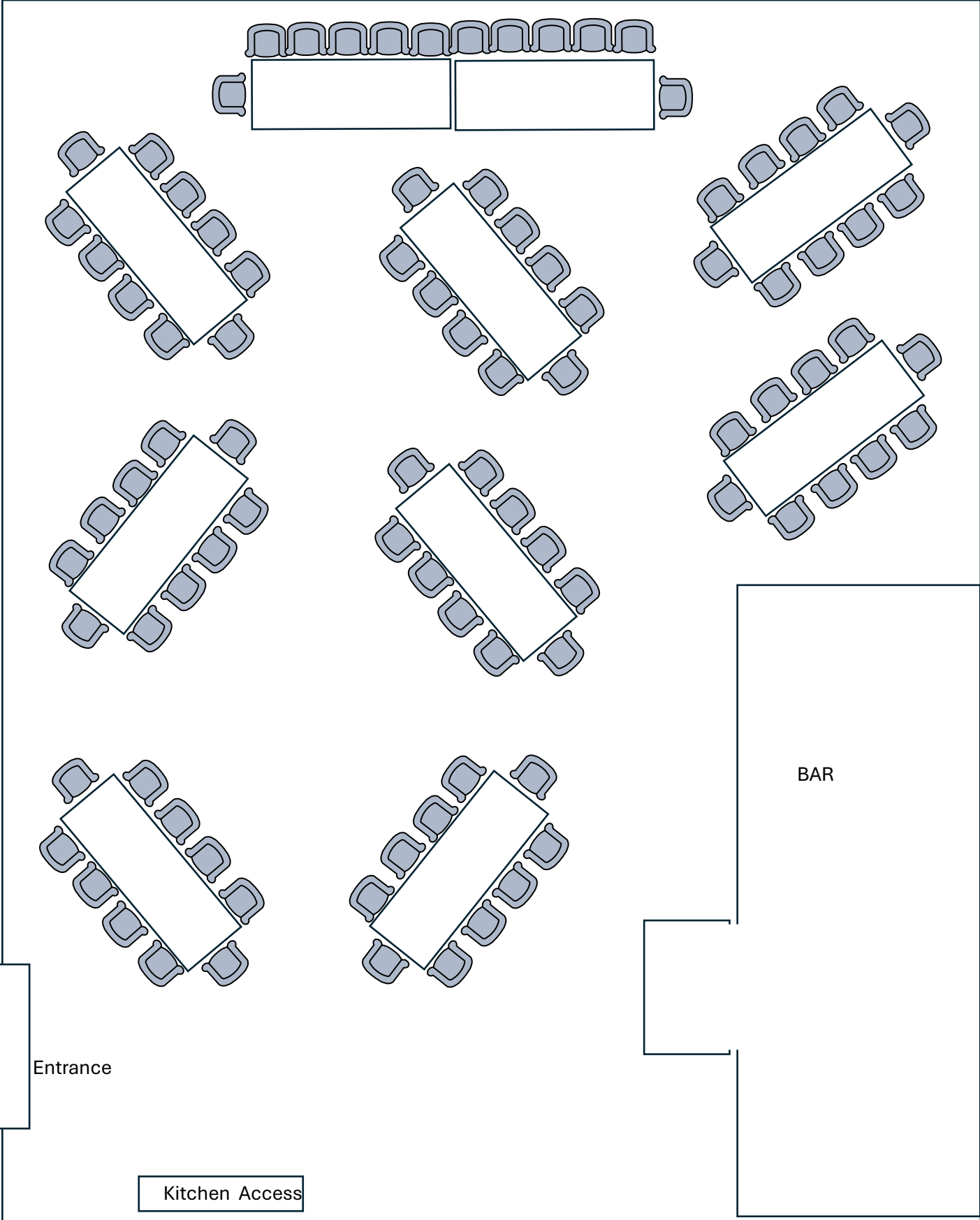
Access to toilets and upstairs

**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.**



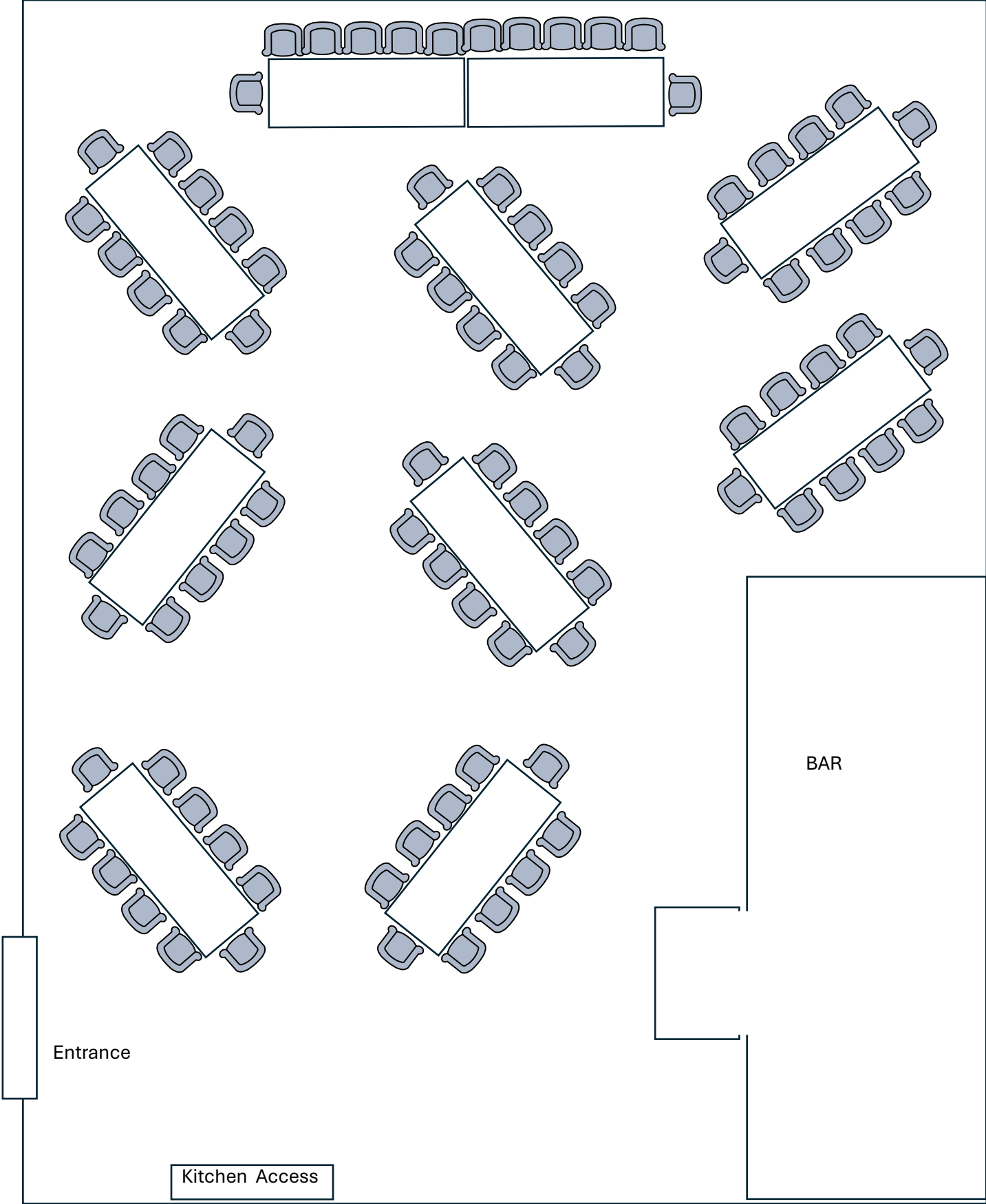
Access to toilets and upstairs

Option H. Seats 92 incl. 12 on top



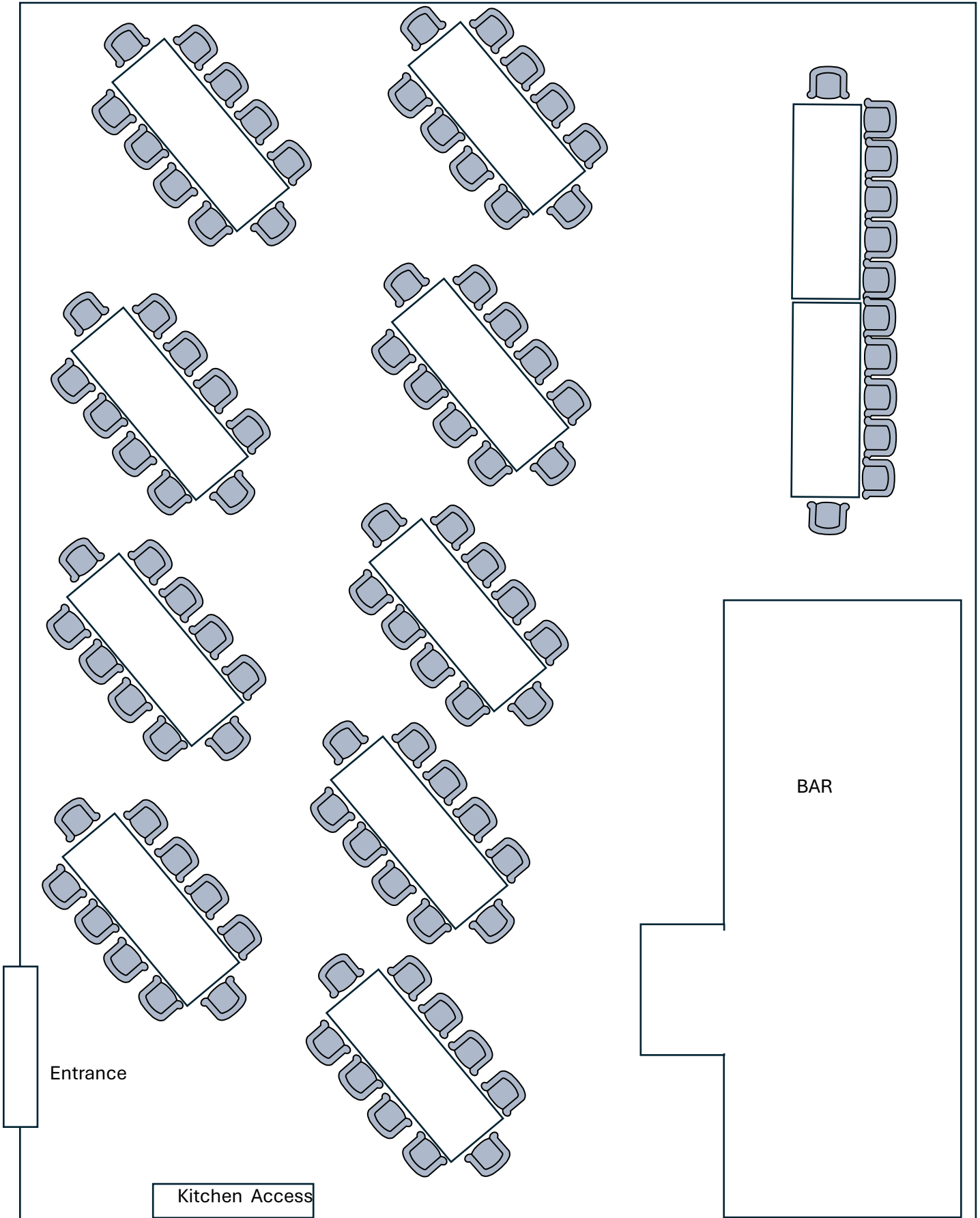
Access to toilets and upstairs

Option H. Seats 92 incl. 12 on top



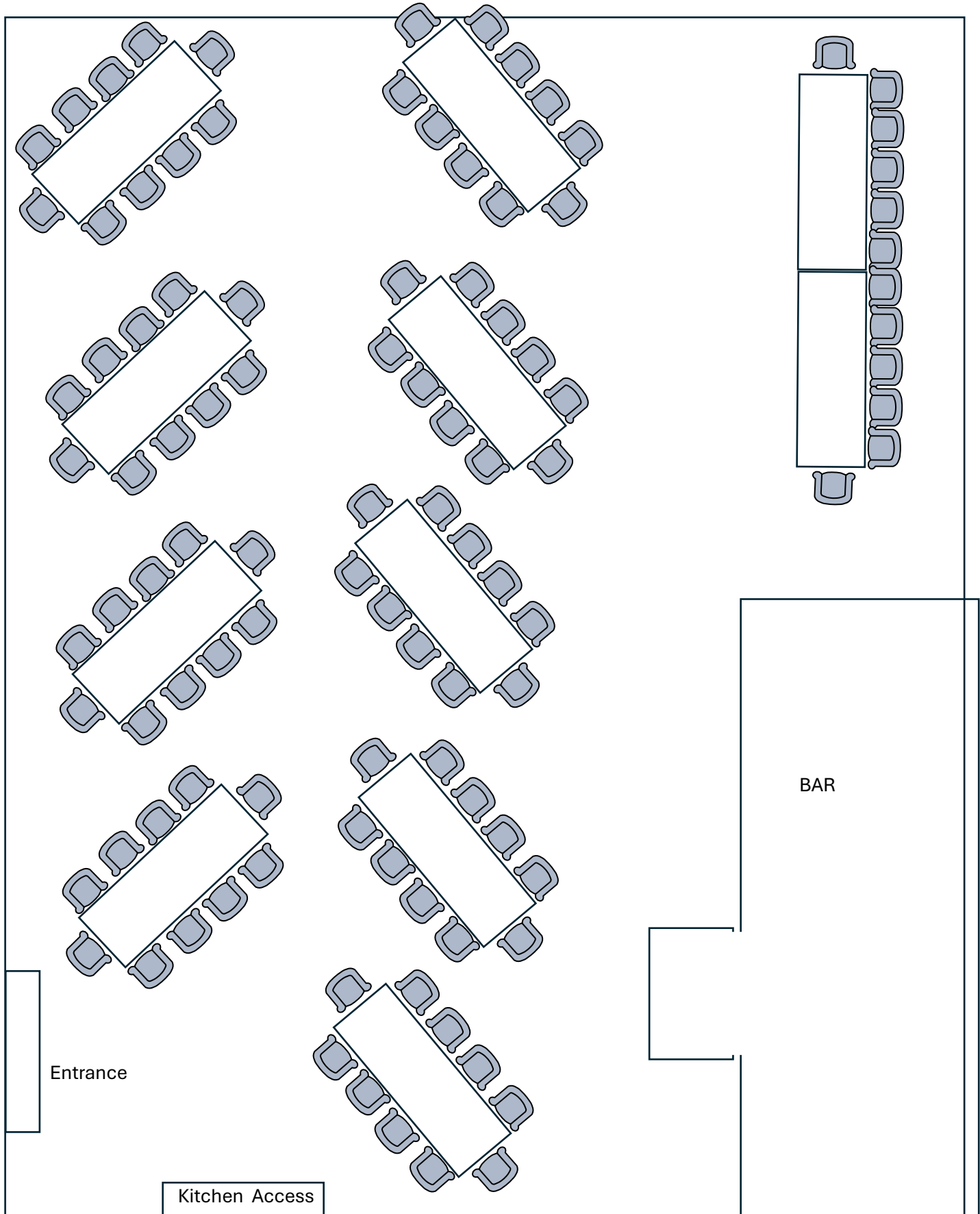
Access to toilets and upstairs

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



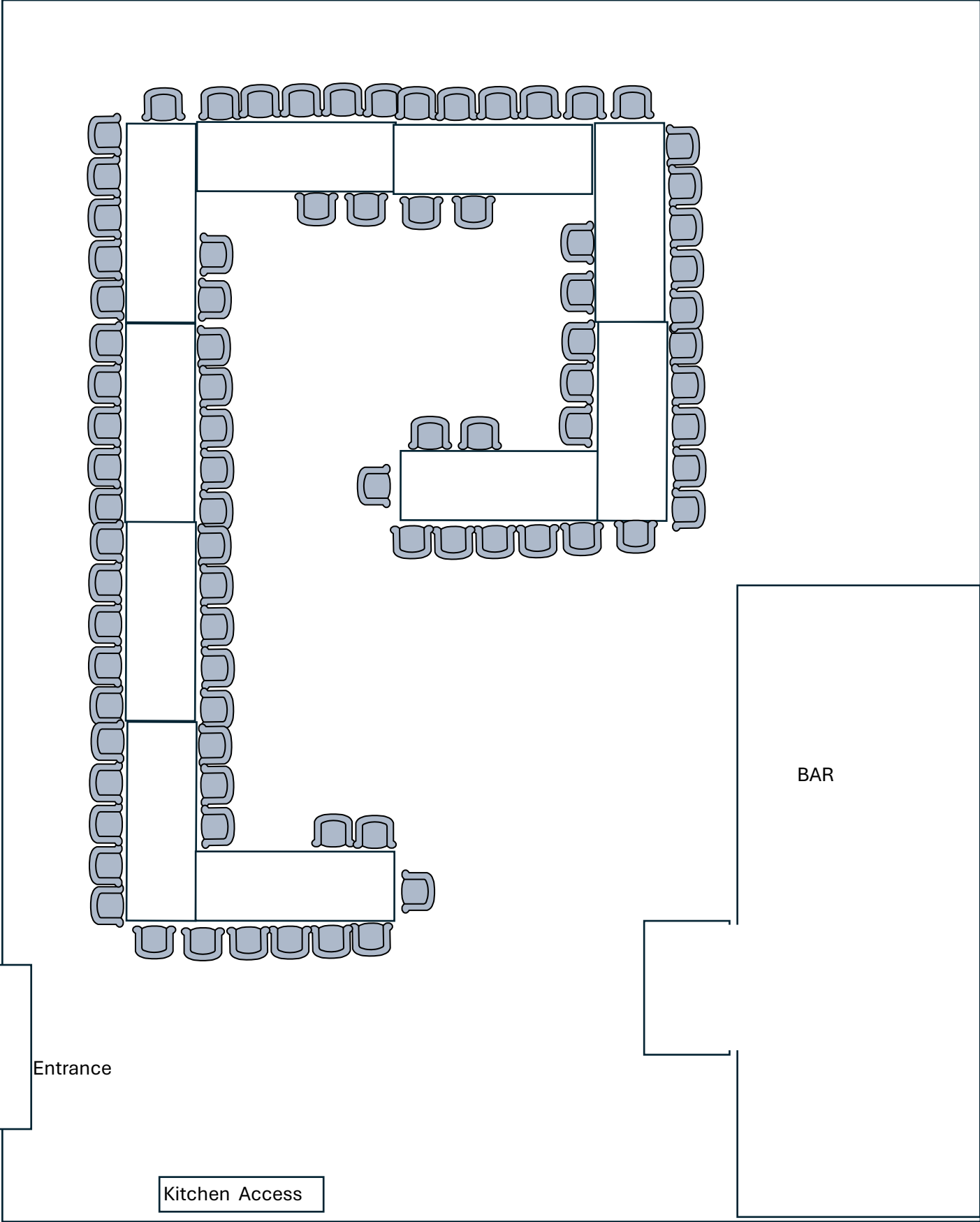
Access to toilets and upstairs

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



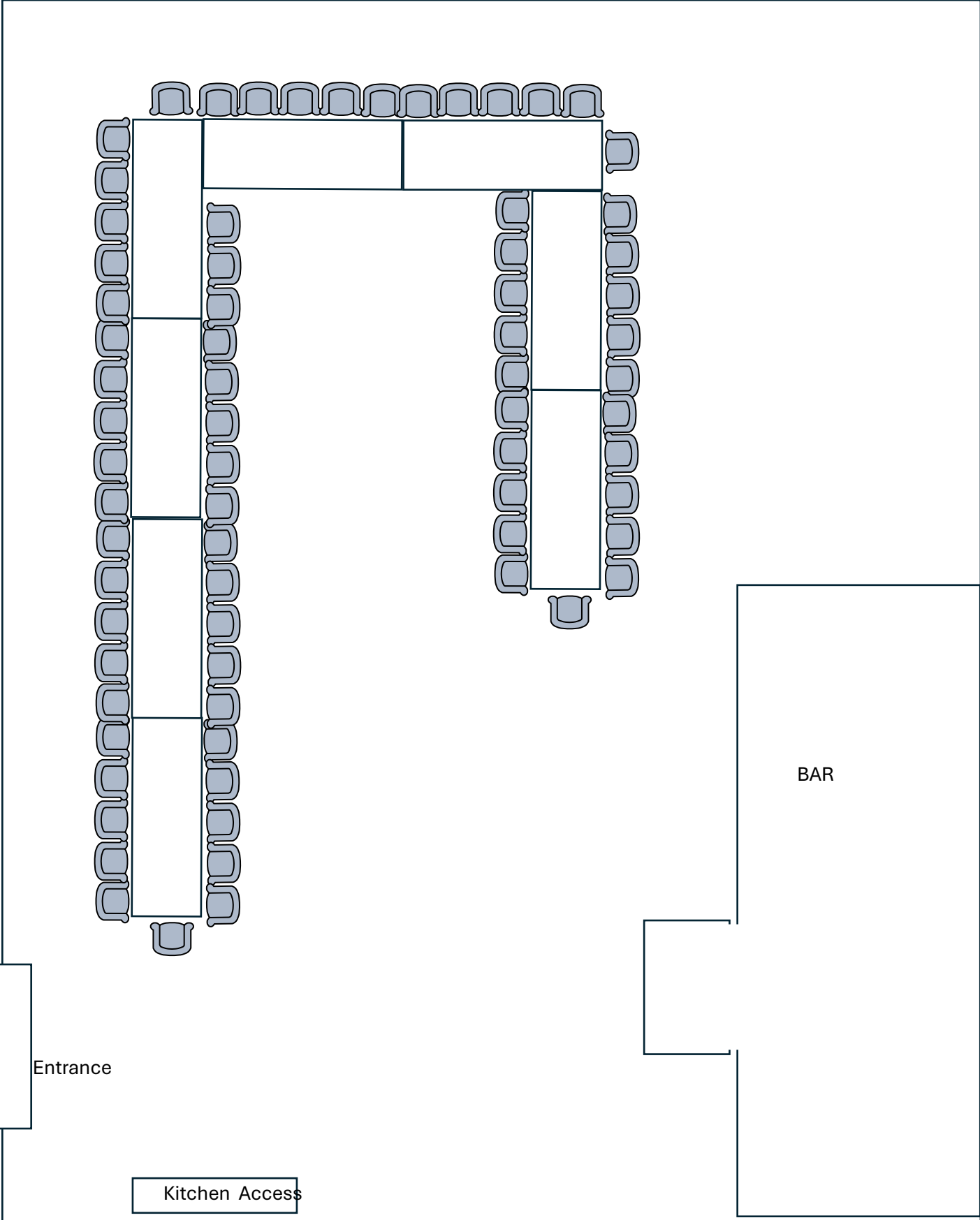
Access to toilets and upstairs

Option K. Seats 84. No Top



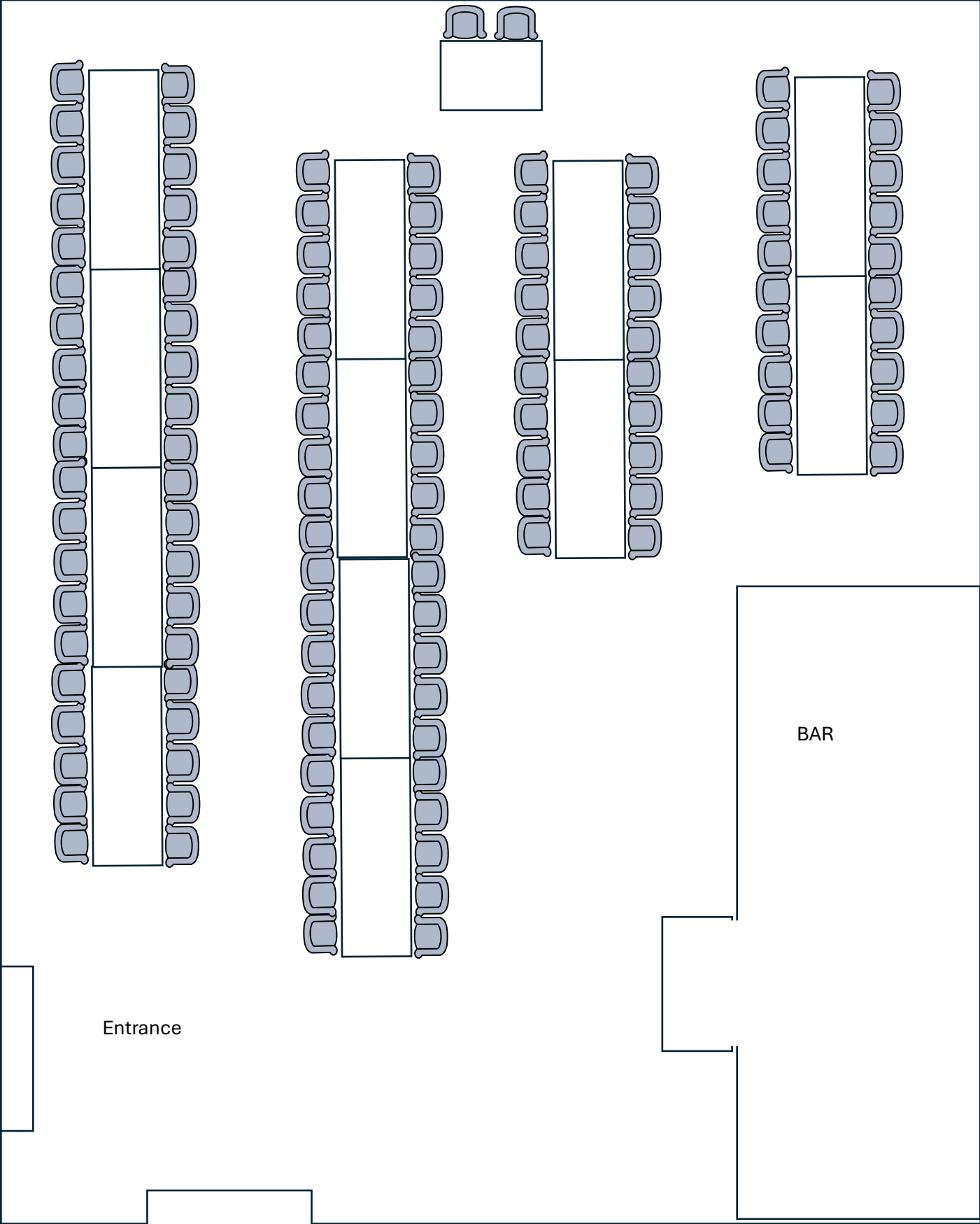
Access to toilets and upstairs

Option L. Seats 72 No Top



Access to toilets and upstairs

Option M, seats 120 guests



Entrance

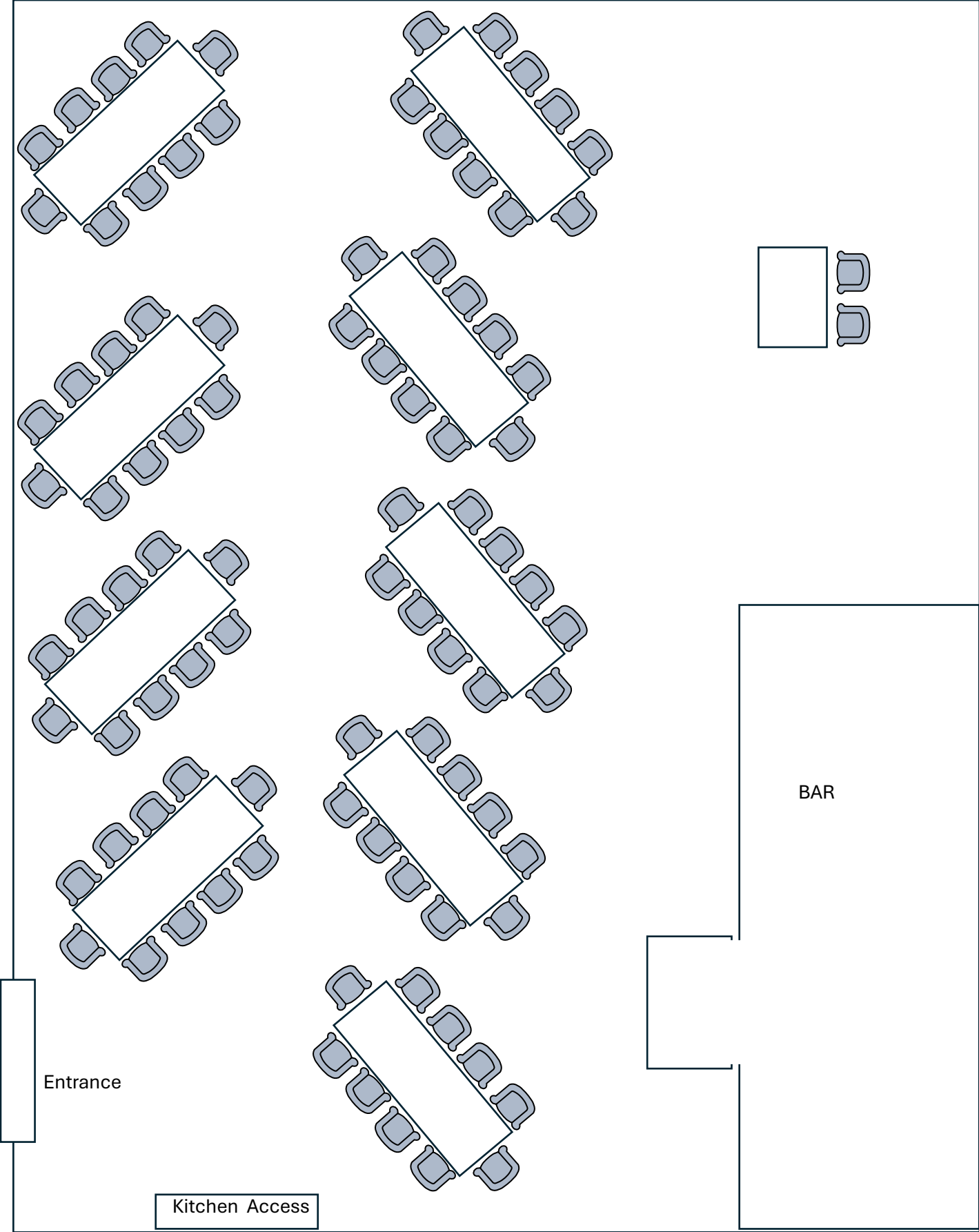
BAR

Kitchen Access



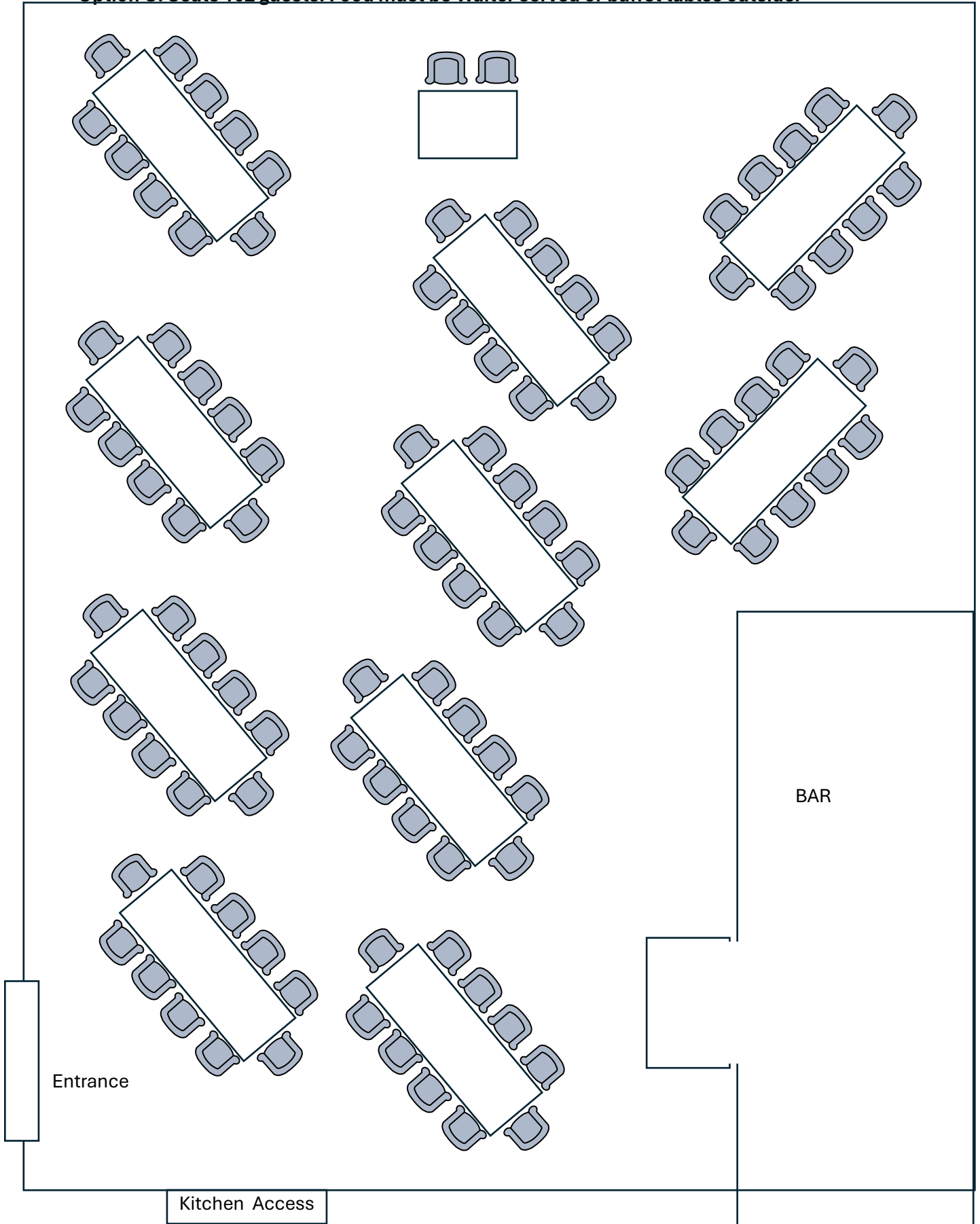
Access to toilets and upstairs

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



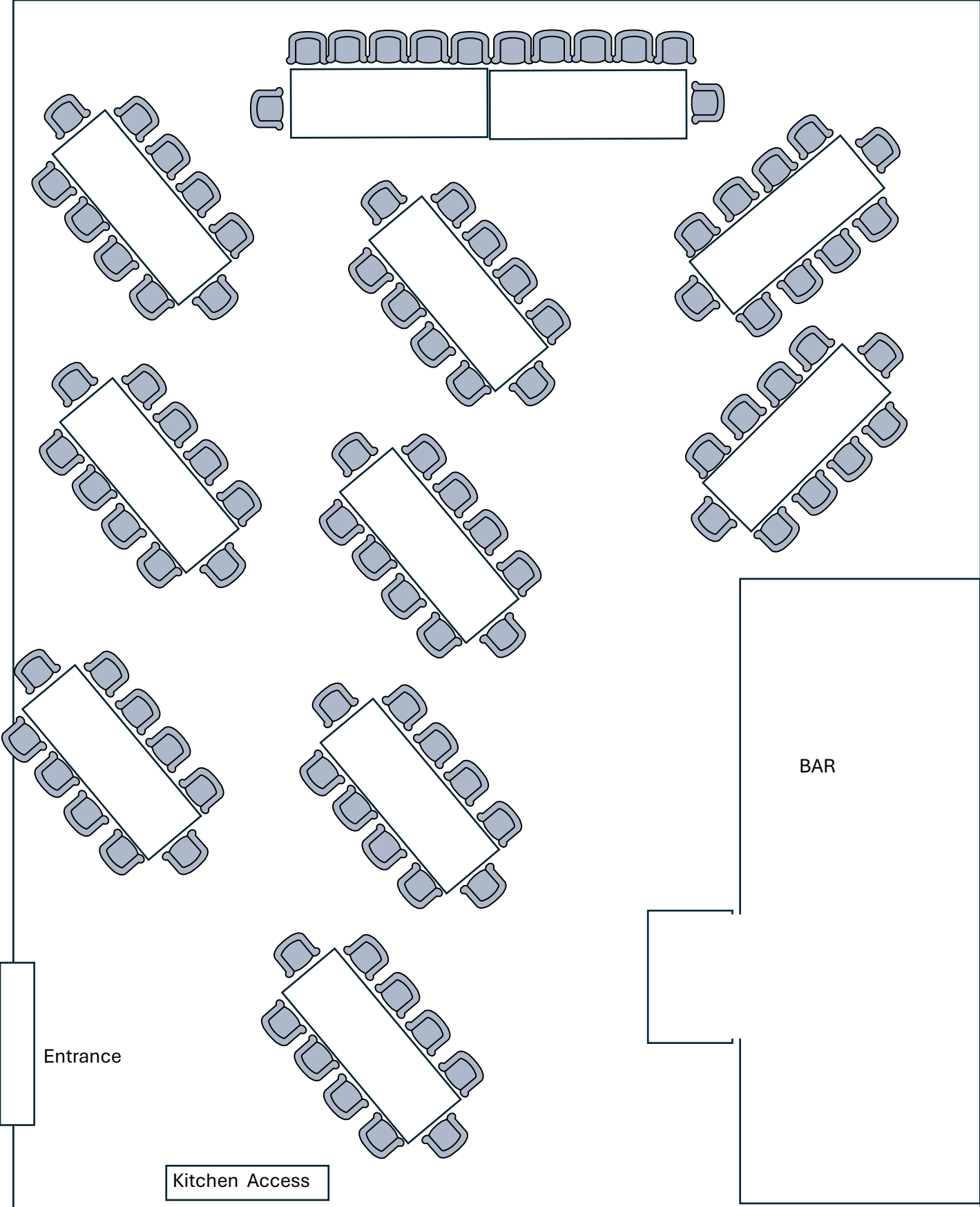
Access to toilets and upstairs

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



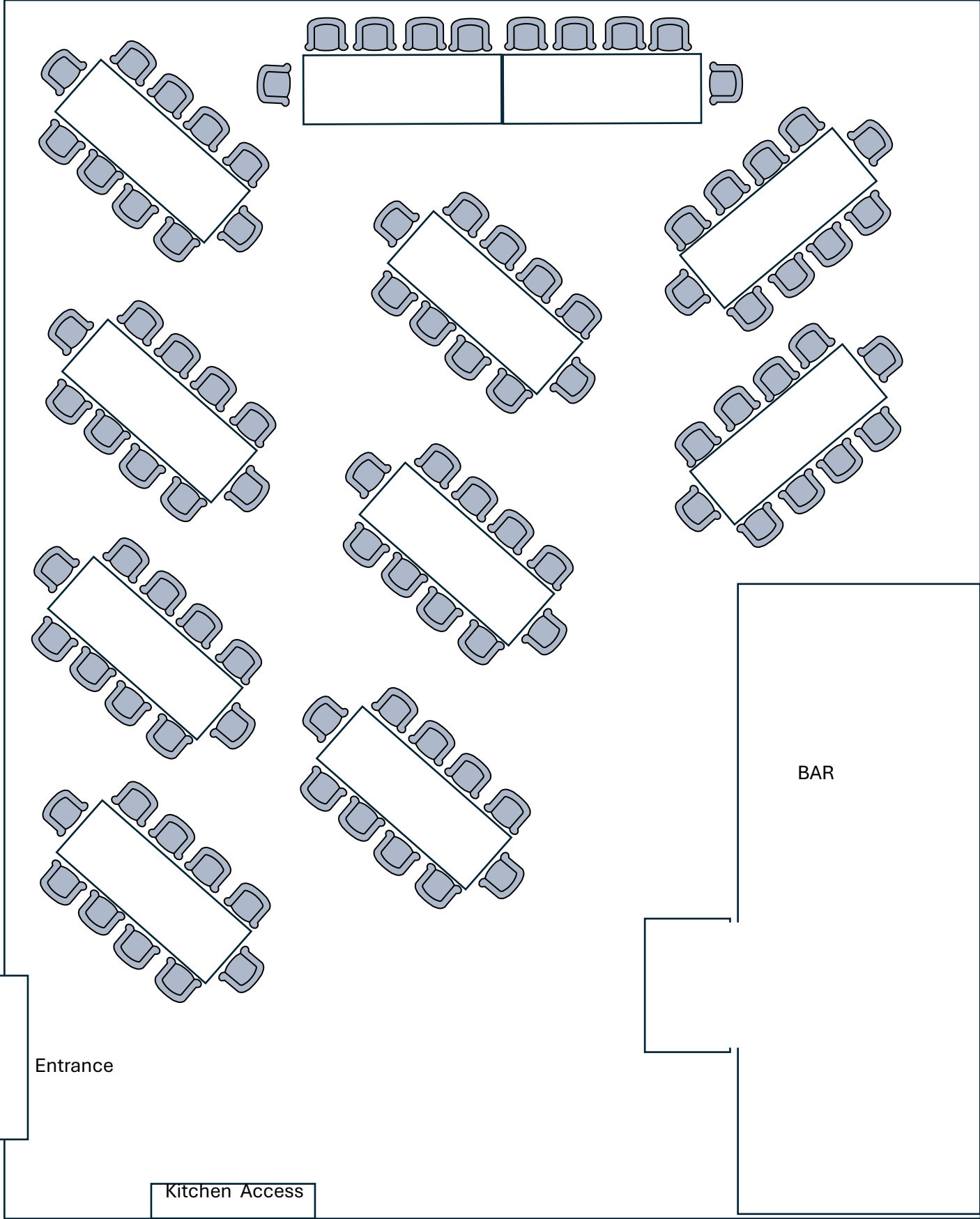
Access to toilets and upstairs

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



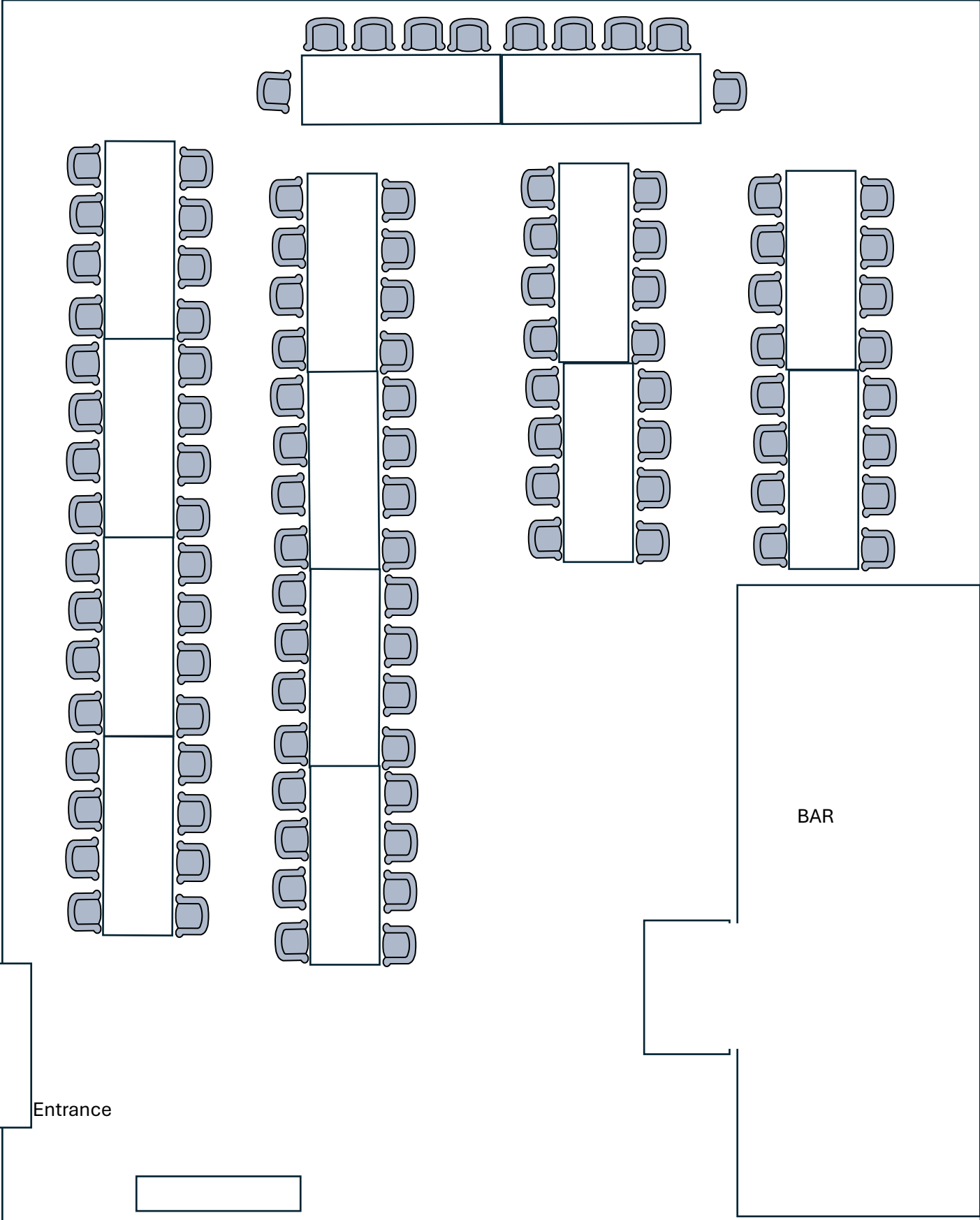
Access to toilets and upstairs

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

