



Private Events



11924 West 119th Street | Overland Park, KS
913.563.5797 | opbarleysevents@kchopps.com



The Barrel Room

Seating Capacity: 50 | Standing Capacity: 75

The Cellar

Seating Capacity: 20 | Standing Capacity: 25



Complimentary Audio Visual Services

Wireless AV with HDMI
Light and Sound Control
WIFI and SKYPE accessibility

Linen and Decor

Black or white linen table cloths, votives and seasonal decor available at an additional charge. Banners, confetti and wall decor are not permitted.

A notice of one week is required for all special needs

Deposits and Payments

A minimum in food and beverage may be required for room reservations. A deposit of the minimum may be required on the date you book to hold your reservation. Full payment of the food and beverage minimum will be charged on the day of the event. Any minimum food and beverage amount not spent between the hours of the reservation will be charged as a room rental fee. Food and beverage minimums will be quoted based on the date and time requested.

Payment may be made in cash or with any major credit card. Barley's does not accept personal checks or money orders. Minimums are subject to change during peak event seasons.

Service Charges

A 20% service charge on the host check and all individual guest checks will be presented for your convenience.

Guest Rewards dollars may be used for payment, excluding tax and gratuities. The maximum amount of Guest Rewards points that can be accrued during a party is 2500.

Cancellation

Cancellation within 6 days of your event will result in a loss of 50% of the deposit. Cancellation within 72 hours of your event will result in a loss of 100% of the deposit.

Classic Appetizers

Platters have 20 servings each

FRESH VEGETABLE TRAY...\$45

An assortment of fresh cut vegetables served with our signature roasted garlic dressing for dipping.

CHEESE AND BACON STUFFED MUSHROOMS (50 PIECES)...\$45

Stuffed with bacon and three types of cheeses.

SMOKED CHEDDAR MAC AND CHEESE CROQUETTES (40 PIECES)...\$45

Flash-fried to a golden brown. Served with spicy roasted tomato sauce.

DOMESTIC CHEESE TRAY...\$65

CLASSIC HUMMUS...\$45

Served with cucumber, sundried tomatoes, kalamata olives, feta cheese, olive oil and pita bread.

SPINACH DIP...\$45

A creamy blend of cheeses and spinach with hausmade tortilla chips for dipping. **Add Salsa...\$15**

CHIPS AND SALSA...\$40

Corn tortilla chips with haus-made salsa.

PRETZEL BITES (120 PIECES)...\$65

Bite-sized pretzels served with cheese fondue.

LOADED BAKED POTATO WEDGES (40 PIECES)...\$65

Crisp potato wedges loaded with a blend of melted cheeses, crisp bacon, tomatoes and scallions.

CHICKEN TENDERS (40 PIECES)...\$45

Marinated in buttermilk, hand-breaded and lightly fried. Served with honey-lime mustard dressing.

CHICKEN WINGS (40 PIECES)...\$60

Tossed in our original Louisiana-style hot sauce. Served with our signature roasted garlic dressing.

CHICKEN SATAY (40 PIECES)...\$65

Chicken skewers with spicy peanut sauce.

MEATBALL LOLLIPOPS (40 PIECES)...\$45

Pork and beef meatballs served over creamy polenta and topped with Parmesan fondu.



Top Tier

Platters have 20 servings each

DELUXE CHEESE TRAY...\$85

Assortment of market fresh cheeses.

SEAFOOD STUFFED MUSHROOMS (50 PIECES)...\$85

Stuffed with crab, fish and shrimp.

SHRIMP COCKTAIL (40 PIECES)...\$85

Served chilled with haus-made cocktail sauce.

PROSCIUTTO-WRAPPED ASPARAGUS BUNDLES (24 PIECES)...\$85

Lightly grilled over live hickory.

CHICKEN CHIPOTLE QUESADILLAS (60 PIECES)...\$90

STEAK CHIPOTLE QUESADILLAS (60 PIECES)...\$100

A blend of six cheese served on a chipotle tortilla with pico de gallo. Served with chipotle ranch and salsa.

BREWER'S BOARD...\$120

An assortment of imported cheeses, haus-made kielbasa and Serrano sausages with crostinis, haus-made apple walnut chutney, gherkins, Cabernet onions and whole-grain mustard.

SLICED MEAT AND CHEESE DELI PLATTER...\$100

Assortment of cheeses, sliced turkey, roast beef and pepperoni. Served with fresh lettuce, tomatoes, red onions, freshly baked bread and whole-grain mustard.

Italian Focaccia Pizzas

Cut into 24 square pieces

JUST PLAIN CHEESE...\$35

Mozzarella, provolone, smoked cheddar and Parmesan.

THAI WON ON...\$50

BBQ sauce, grilled chicken, red onions, peanuts, crushed red pepper, broccoli and spicy Asian peanut sauce.

DON CORLEONE...\$50

Marinara, Italian sausage, pepperoni and red onions.

BBQ CHICKEN...\$50

BBQ sauce with grilled chicken, red peppers, red onions, cilantro and three cheeses.

FUNGUS & FROMAGE...\$50

Crimini, shiitake and portabella mushrooms, roasted garlic oregano spread and a seven cheese blend.



Entree Buffet Packages

20 servings each

BAKED LASAGNA...\$150

Layers of pasta with ground beef, Italian sausage, mozzarella, ricotta and marinara sauce. Served with hot garlic bread.

TUSCAN CHICKEN PASTA...\$160

Tender breaded chicken over fettuccine noodles, portabella mushrooms, asparagus and roasted red peppers tossed in a creamy white wine Parmesan sauce.

BROILED TILAPIA...\$189

Served in lemon butter sauce.

GRILLED SALMON...\$225

Lightly seasoned Atlantic salmon grilled over live hickory.

HERB ENCRUSTED SEABASS...\$275

Fresh herb-lemon beurre blanc.

GRILLED CHICKEN BREAST...\$189

Herb-marinated and grilled over live hickory. Ask about our Hawaiian or blackened options!

ITALIAN STUFFED CHICKEN BREAST...\$225

Stuffed with bell peppers, onions, spinach and Italian cheeses.

ALMOND ENCRUSTED CHICKEN BREAST...\$275

Served with sherry wine gastrique.

PAN ROASTED CHICKEN BREAST...\$225

Pan-seared and roasted airline chicken with roasted garlic, arbol chili peppers and caper berries. Served with butter-chicken jus.

PORK TENDERLOIN...\$189

Marinated pork tenderloin cooked to perfection, and served with ricotta gnocchi.

BBQ BACK RIBS...\$225

Tender pork ribs basted with our sweet BBQ sauce.

BBQ BEEF BRISKET...\$189

Zesty BBQ sauce with pickles, cole slaw and buns.

GRILLED SIRLOIN (5oz)...\$225

With garlic butter.

ROASTED KC STRIP LOIN (5oz)...\$250

With garlic butter.

ROASTED BEEF TENDERLOIN (5oz)...\$375

Grilled to perfection over live hickory.

PRIME RIB CARVING STATION...\$325

Slow roasted aged prime rib carved to order. Served with au jus and creamy horseradish sauce.

ADD BREAD TO ANY MEAL

Ciabattina Rolls...\$1.00 ea | Italian Bread...\$.50 ea



Accompaniments - \$40

20 side servings each

HAUS SALAD WITH 2 DRESSINGS
CAESAR SALAD WITH PARMESAN
GARLIC WHIPPED POTATOES
FRENCH FRIES

BLANCHED BROCCOLI
YUKON GOLD POTATOES
LOW-CARB WHIPPED CAULIFLOWER
SAUTÉED SPINACH

WILD RICE
GRILLED ASPARAGUS & ZUCCHINI
PUB CHIPS

Accompaniments - \$60

20 side servings each

LOADED BAKED POTATO
SWEET POTATO FRIES

SEASONAL VEGETABLE
FRESH SAUTÉED GREEN BEANS

Salad Bar - \$90

20 servings each

SALAD MIX WITH:

cucumbers
tomatoes
red onions
carrots

red bell peppers
olives
green onions
Parmesan cheese
mixed cheese blend

croutons
ham
turkey
grilled chicken
bacon bits

CHOICE OF 2 DRESSINGS

Roasted Garlic, Caesar, Bleu Cheese, Mustard Vinaigrette, Honey-Lime Mustard, Citrus Vinaigrette, Red Wine Vinaigrette, Chipotle Roasted Garlic, Soy Ginger Vinaigrette, Oil and Vinegar.



Sweets and Treats

INDIVIDUAL DESSERTS...\$6 EACH

Black and Tan Cheesecake
Apples River
Chocolate Torte
Crème Brûlée

MINI SHOT GLASSES...\$2 EACH

Seasonal Cobbler
White Chocolate Tiramisu
Bread Pudding
Chocolate Peanut Butter Parfait

CHOCOLATE CHIP COOKIES...\$25 PER DOZEN
CHOCOLATE CHIP BROWNIES...\$25 PER DOZEN
SEASONAL COBBLER (20 SERVINGS)...\$50
COBBLER WITH ICE CREAM (20 SERVINGS)...\$60

WHOLE CHOCOLATE TORTE (8 SERVINGS)...\$36

WHOLE BLACK AND TAN CHEESECAKE
(8 SERVINGS)...\$36

Bar Packages

OPEN BAR

Each guest can drink as they please. All charges will be tracked by the server and paid for by the host.

CASH BAR

Each guest is on a separate check, and responsible for the cost of their own drinks.

LIMITED BAR

Host pays, but sets a limit on the amount of rounds.

LIMITED CASH BAR

Host limits the spending on the total bar tab.

LIMITED BAR MENU

Host limits the type of drinks the guests can order.

Plated dinner and breakfast buffet options are available upon request. Several menu options may be modified to meet dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All food is prepared in a kitchen that prepares items containing nuts.

