



# *Private Events*



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## *The Barrel Room*

Seating Capacity: 50 | Standing Capacity: 75

## *The Cellar*

Seating Capacity: 32 | Standing Capacity: 50



### *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...\$50

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...\$55

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

## CHIPS AND SALSA...\$40

Corn tortilla chips with house-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)...\$65

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 house-made cocktail sauce.

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

Lightly grilled over live hickory.

### **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.

### **CHICKEN CHIPOTLE QUESADILLAS (48 PIECES)...\$80**

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

### **STEAK CHIPOTLE QUESADILLAS (48 PIECES)...\$110**

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, house-made kielbasa and Serrano sausages with crostinis, house-made apple walnut chutney, gherkins, Cabernet onions 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...\$220**

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...\$150**

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...HALF \$75...FULL \$150**

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)...\$300**

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

HOUSE 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.

