



# *Private Events*



16649 Midland Drive | Shawnee, Kansas  
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## *The Wheat Room*

Seating Capacity: 64 | Standing Capacity: 100

Amenities: Private Entrance | Private Restroom | Handicap Accessible

## *The Loft*

Seating Capacity: 32 | Standing Capacity: 50



## *Complimentary Audio Visual Services\**

WiFi  
Overhead HD Projector Screen  
TV | Lighting & Sound Control

## *Linen and Decor*

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

\*Audio visual services vary based on room.  
A notice of one week is required for all special needs

## *Deposits and Payments*

A minimum in food and beverage is required for room reservations Thursday through Saturday. Food & Beverage minimums will be quoted based on the date and time of the event. A deposit of the minimum is 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.

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*

If a deposit is taken upon booking: Cancellation of event within 14 days of said date will result in retention of 100% of the deposit. Cancellation within 7 days of said event will result in retention of 100% of the agreed food and beverage minimum plus tax and service fees. If your pre-ordered food is greater than the agreed food and beverage minimum, you will be charged for the pre-ordered food plus tax and service fees.

# Classic Appetizers

Platters have 20 servings each

**GF V FRESH VEGETABLE TRAY...\$50**

An assortment of fresh cut vegetables served with our signature ranch 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.

**CLASSIC HUMMUS...\$45**

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

**V SPINACH ARTICHOKE DIP...\$55**

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

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

Bite-sized pretzels served with cheese fondue.

**CHICKEN TENDERS (40 PIECES)...\$65**

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

**V** = Vegetarian   **GF** = Gluten-Free



# Top Tier

Platters have 20 servings each

**GF V CHEF'S CHEESE PLATE...\$85**

An assortment of hand-picked market fresh cheeses, no substitutions.

**GF SHRIMP COCKTAIL (60 PIECES)...\$125**

Served chilled with house-made cocktail sauce.

**GF 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, gherkins, Cabernet onions and whole-grain mustard.

**CHIPS & GUACAMOLE...\$60**

Corn tortilla chips with house-made guacamole.  
**Add Salsa...\$15**

**STROUD'S SPICY HOT CHICKEN BITES...\$65**

Crispy, boneless chicken pieces fried with Stroud's famous breading. Tossed in mouth sizzling Stroud's Spicy Hot Sauce. Served with ranch dressing.

**RUFUS TEAGUE GENUINE BBQ - BBQ MEATBALL LOLLIPOPS (40 PIECES)...\$45**

Beef and pork meatballs in a Tangy barbeque sauce.

**B.Y.O. NACHO BAR...\$80**

Fresh corn tortilla chips served with pepperjack cheese fondue, grilled chicken, black beans, diced tomatoes, black olives, sour cream, fire-roasted chili peppers, green onions and our house-made roasted tomato salsa.  
**Add Guac...\$40**

**GROUND BEEF SLIDERS (40 SLIDERS)...\$90**

Slider-sized cheeseburgers seasoned with our signature blend of seasonings, pressed on our flat griddle and served with grilled onions, pickles, ketchup and mustard.

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# 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.

## **GF GRILLED SALMON...\$225**

Lightly seasoned Atlantic salmon grilled over live hickory.

## **GF GRILLED CHICKEN BREAST...\$200**

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

## **PORK TENDERLOIN...\$225**

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

## **BBQ BACK RIBS...\$225**

Tender pork ribs basted with our sweet BBQ sauce.

## **GF GRILLED SIRLOIN (6oz)...\$225**

With garlic butter.

## **GF ROASTED KC STRIP LOIN (5oz)...\$375**

With garlic butter.

## **GF ROASTED BEEF TENDERLOIN (5oz)...\$450**

Grilled to perfection over live hickory.

## **GF PRIME RIB CARVING STATION...\$325**

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

## **7 HOUR ROASTED PORK...\$225**

Slow-roasted pork shoulder over green onion risotto. Served with natural date jus.

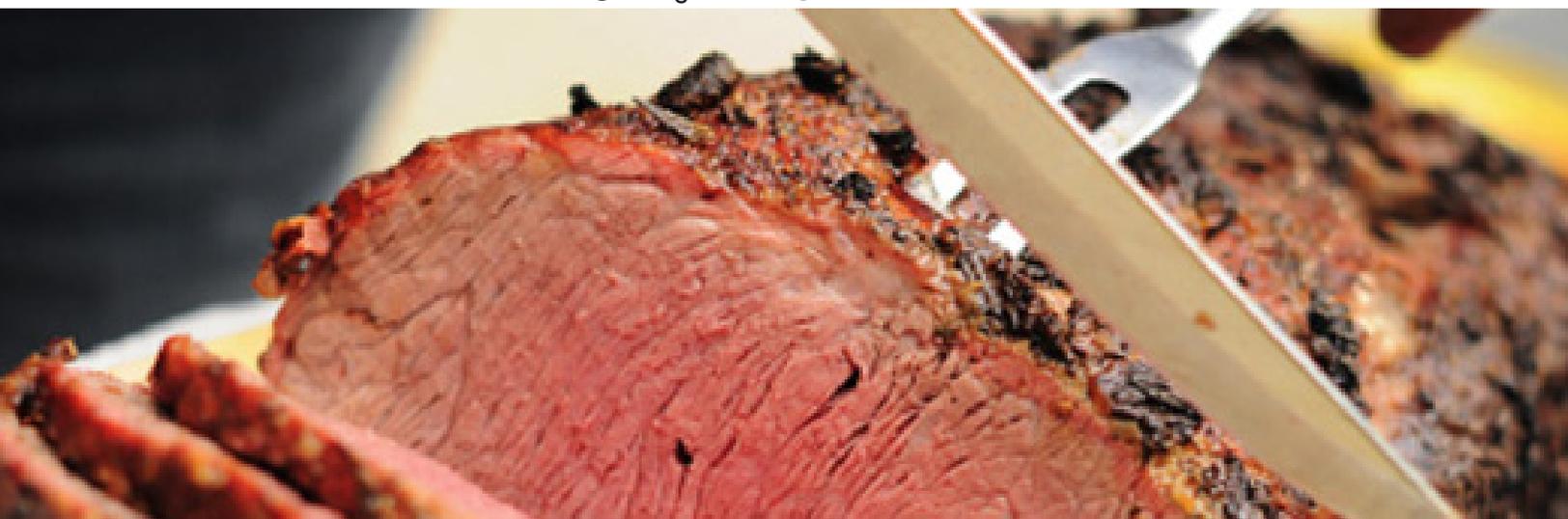
## **ANCHO SALMON...\$225**

Fresh grilled salmon based with sweet and spicy ancho-honey glaze.

## **ADD BREAD TO ANY MEAL**

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

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## Accompaniments - \$50

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 - \$70

20 side servings each

- Ⓜ LOADED BAKED POTATO
- Ⓜ Ⓥ SWEET POTATO FRIES

- Ⓜ Ⓥ SEASONAL VEGETABLE
- Ⓜ Ⓥ FRESH SAUTÉED GREEN BEANS

## Salad Bar - \$120

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

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

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## *Cold Cut Bar - \$250*

20 servings each. 🌾 May be modified as gluten-free.

### **BUILD YOUR OWN WITH:**

turkey  
roast beef  
pepperoni  
cheddar & provolone cheese

tomato  
onions  
pickles  
leaf lettuce

mayonnaise & mustard  
pub chips  
coleslaw  
choice of wheat bread or buns

## *Burger Bar - \$275*

20 servings each. Buns included. 🌾 Gluten-free bun Add \$1.50 per person.  
Sub Grilled Chicken for \$1 per person.

### **BUILD YOUR OWN WITH:**

Angus Beef Burgers (sub Grilled Chicken)  
American & Provolone Cheese  
Lettuce, Tomato, Onion & Pickle

Mayo, Ketchup & Mustard  
Pub Chips  
Coleslaw



## *Breakfast to Brunch*

### **TRADITIONAL PLATE...\$10 PER PERSON**

Scrambled eggs, home fried potatoes, choice of ham or bacon, wheat toast and fresh juice.

### **BUFFET IN STYLE...\$12 PER PERSON**

Scrambled eggs, French toast, home fried potatoes, grilled ham steak, crisp bacon and fresh fruit.

## *Continental*

### **CITY...\$6 PER PERSON**

Assorted bagels, breakfast breads, danishes, muffins and scones. Served with butter, cream cheese and preserves.

### **COUNTRY...\$10 PER PERSON**

Assorted bagels, breakfast breads, danishes, muffins and scones, fresh fruit and orange juice. Served with butter, cream cheese and preserves.

### **STATE...\$8 PER PERSON**

Assorted bagels, breakfast breads, danishes, muffins and scones and orange juice. Served with butter, cream cheese and preserves.

### **CONTINENTAL...\$12 PER PERSON**

Assorted bagels, breakfast breads, danishes, muffins and scones, orange juice, fresh fruit and fresh brewed coffee. Served with butter, cream cheese and preserves.

## *From the Bakery*

### **ASSORTED BAGELS...\$13/DOZEN**

Fresh assortment of bagels with fresh-whipped cream cheese

### **FRUIT SCONES...\$13/DOZEN**

Baked scones with fresh fruit

## *Accompaniments*

### **PANCAKE...\$1.50 PER PERSON**

### **FRENCH TOAST...\$1.50 PER PERSON**

### **FRESH FRUIT...\$2 PER PERSON**

### **HAM OR BACON...\$3 PER PERSON**

### **BISCUITS & GRAVY...\$4 PER PERSON**

# Sweets and Treats

## INDIVIDUAL DESSERTS...\$6 EACH

Black and Tan Cheesecake

Apples River

**GF** Chocolate Torte

**GF** Crème Brûlée

**CHOCOLATE CHIP COOKIES...\$25 PER DOZEN**  
**CHOCOLATE CHIP BROWNIES...\$25 PER DOZEN**  
**SEASONAL COBBLER (20 SERVINGS)...\$50**

**COBBLER WITH ICE CREAM (20 SERVINGS)...\$60**  
****GF** WHOLE CHOCOLATE TORTE (8 SERVINGS)...\$40**  
**WHOLE BLACK AND TAN CHEESECAKE**  
**(8 SERVINGS)...\$40**

# 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.

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