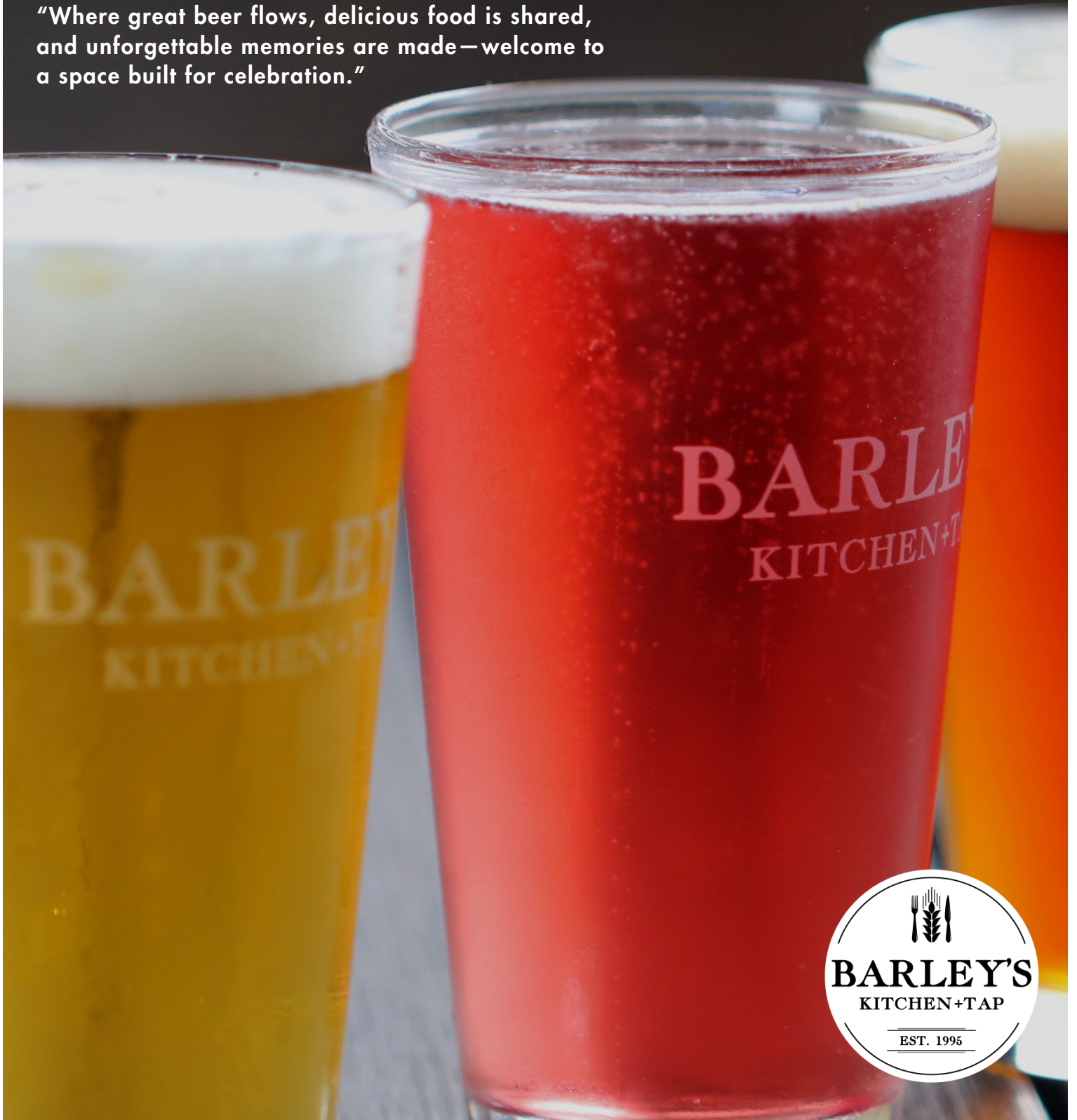


Events & Catering

"Where great beer flows, delicious food is shared, and unforgettable memories are made—welcome to a space built for celebration."



The Wheat Room

Seating Capacity : 64 | Standing Capacity : 85

AMENITIES

Private Entrance | Private Restroom | Handicap Accessible

WiFi | Black and White Table Linens | Centerpieces

*Portable Frame for your Balloons and/or Banner

Complimentary Mic & Speaker

**Large Screen Smart TV for presentations, videos, etc.

***Lighting & Sound Control TV

Live music - Thursday, Friday, and Saturday evenings
Ask your sales associate for band information.

*Balloons and Banners not provided.

**Apple products are not compatible. Adapter available with a \$25 refundable deposit.

***Audio and Visual MUST be tested 48 hours prior to your event.

The Loft

Seating Capacity : 32 | Standing Capacity : 50

AMENITIES

WiFi | Black and White Table Linens | Centerpieces

*Portable Frame for your Balloons and/or Banner

Complimentary Mic & Speaker

**Lighting & Sound Control TV

Live Music - Thursday, Friday, and Saturday evenings
Ask your sales associate for band information.

- The Loft is **NOT** Handicap Accessible -

*Balloons and Banners not provided.

**Audio and Visual MUST be tested 48 hours prior to your event.

Restaurant Buyout

Buy out our restaurant for any occasion!

Sunday through Tuesday - \$5000

Wednesday and Thursday - \$7500

Friday and Saturday - \$12500

Subject to change

Band effects minimum

HOLIDAY PRICING | November through December

Sunday through Tuesday - \$10000

Wednesday and Thursday - \$12000

Friday and Saturday - \$25000

Partial buyout available upon request. Partial buyouts are limited to bar top, cocktail seating or dining room seating. All can be included with room rentals for any size party needing accommodation!

Additional charges for adding BAR TOP SEATING

Sunday through Tuesday - \$1000

Wednesday and Thursday - \$2000

Friday and Saturday - \$3500

Decorating

Decorating our rooms for your celebration is welcomed. Ask your sales associate for a list of allowed items. Restrictions listed below. You may also plan a time with your sales associate to come in early and decorate before your event!

Loft space NO balloons allowed

*\$150 Cleaning Fee will be added, if confetti and/or glitter is brought into one of the private rooms during your event.

**Additional Repair Fees will be applied, if items are hung/attached to the walls in either of our rooms.

DECORATING RESTRICTIONS

*NO confetti or glitter allowed

**NOTHING attached or hung on ANY walls

Wheat Room balloons must be weighted

Minimums, Payments, and Fees

Food and Beverage Minimums are required for all room reservations. Minimums will be quoted based on the date and time of the event. Subject to change during peak event seasons.

A valid credit card and signed contract are required to lock in your room reservations. 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.

SERVICE CHARGES & FEES

A 22% service charge on the host check and all individual guest checks will be included.

\$50 Room Fee will be automatically added to host final bill. Room Fee covers (white or black linens, buffet supplies, pre/post set up, breakdown and clean up costs) Upgrade to floor length table cloths - ask your sales associate for details.

CANCELLATION

Cancellation within 14 days of said date will result in retention and no penalty.

Cancellation within 7 days of said event date will result in retention of 50% 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.

Changes to event 48 hours or less will result in a \$50 convenience charge.

GUEST REWARDS

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. Accruing and then redeeming is not allowed on the same visit.



Classic Appetizers

Platters have 20 servings each

- | | | | |
|--|-----------|---|-----------|
| GF V FRESH VEGETABLE TRAY | 60 | CHICKEN TENDERS (40 pieces) | 65 |
| An assortment of fresh cut vegetables served with our signature ranch dressing for dipping. | | Marinated in buttermilk, hand-breaded and lightly fried. Served with honey mustard dressing. | |
| GF V FRESH FRUIT TRAY | 65 | SPICY CHEESE CURDS | 70 |
| An assortment of fresh fruit and served with vanilla yogurt for dipping. | | Spicy cheese curds lightly breaded and fried to a golden brown and served with ranch dressing. | |
| V DOMESTIC CHEESE TRAY | 75 | V HOMEMADE GUACAMOLE | 70 |
| Provolone, cheddar, pepper jack, and colby jack served with an assortment of crackers. | | Avocado, onions, tomato, and spices all mixed up and served with house made tortilla chips. | |
| CHEESE & BACON STUFFED MUSHROOMS (50 pieces) | 60 | TRIO DIP | 90 |
| Stuffed with bacon and three types of cheeses. | | Guacamole, black bean dip and our signature Tex-Mex queso. Served with house made tortilla chips. | |
| V TUSCAN STUFFED MUSHROOMS (50 pieces) | 85 | POTATO SKINS | 70 |
| Stuffed with spinach, cream cheese, basil, parmesan, sun-dried tomatoes, garlic, and bread crumbs. | | Potato boats loaded with mixed cheese, bacon bits, and green onions. Served with chipotle ranch.
Add sour cream \$15 | |
| SMOKED CHEDDAR MAC AND CHEESE CROQUETTES (40 pieces) | 65 | STROUD'S SPICY HOT CHICKEN BITES | 75 |
| Flash-fried to a golden brown and served with spicy roasted tomato sauce. | | Crispy, boneless chicken pieces fried with Stroud's famous breading. Tossed in mouth sizzling Stroud's Spicy Hot Sauce and served with ranch dressing.
Sub Buffalo or BBQ tossed | |
| V CLASSIC HUMMUS | 55 | V PRETZEL BITES (120 pieces) | 75 |
| Served with cucumber, sun-dried tomatoes, kalamata olives, feta cheese, olive oil, and pita bread. | | Bite-sized pretzels served with cheddar ale beer cheese. Sub in our Tex-Mex cheese fondue \$20
Upgrade to crab stuffed pretzel bites (60 pieces) \$120
Crab stuffed pretzel bites will be served with a dijon butter sauce. | |
| V SPINACH ARTICHOKE DIP | 65 | | |
| A creamy blend of cheeses and spinach with house-made tortilla chips for dipping.
Add Salsa \$25 Add Guacamole \$40 | | | |
| CAJUN BREADED POPCORN SHRIMP (80 pieces) | 90 | | |
| Cajun breaded and seasoned shrimp served with a baja dipping sauce. | | | |

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



Top Tier

Platters have 20 servings each

- | | | | |
|--|------------|--|------------|
| GF V CHEF'S CHEESE PLATE | 100 | BREWER'S BOARD | 150 |
| An assortment of hand-picked market fresh cheese, with accoutrements. No substitutions. | | Our house-made sausages, assortment of domestic and market fresh cheeses, whole grain mustard, cheddar ale, honey, crostinis, gherkins, pickled onions, and peppadews. | |
| CHICKEN CORDON BLEU BITES (40 pieces) | 90 | BBQ MEATBALLS (40 pieces) | 70 |
| Chicken stuffed with Canadian bacon and Swiss cheese, deep fried to golden brown. Served with dijon ranch. | | Beef and pork meatballs in a tangy BBQ sauce.
<i>Sub parmesan fondue \$20</i> | |
| GF SHRIMP COCKTAIL (60 pieces) | 140 | B.Y.O NACHO BAR | 90 |
| Served chilled with house-made cocktail sauce. | | Fresh corn tortilla chips served with pepper jack cheese fondue, grilled chicken OR ground beef, black beans, diced tomatoes, black olives, sour cream, fire-roasted chili peppers, green onions, and our house-made roasted tomato salsa.
<i>Steak nachos \$120 Add guacamole \$40 Add salsa \$20
Add verde avocado salsa \$30</i> | |
| SLICED MEAT & CHEESE DELI PLATTER | 100 | GROUND BEEF SLIDERS (40 sliders) | 100 |
| Assortment of cheeses, sliced turkey, roast beef, and pepperoni. Served with King's Hawaiian Rolls, mayo, and whole-grain mustard. | | Slider-sized cheeseburgers with onions in the meat seasoned with our signature burger seasoning, pressed on our flat griddle and served with pickles, ketchup and mustard. | |
| ROASTED VEGETABLE QUESADILLA (48 pieces) | 85 | BONE-IN WINGS (40 wings) | 90 |
| Chipotle tortilla filled with smoked gouda, mozzarella and provolone cheeses, roasted red peppers, red onions, mushrooms, asparagus, and zucchini drizzled with a balsamic glaze and served with tomatillo avocado salsa and chipotle ranch. | | Our signature large cut wings deep fried and tossed in Buffalo sauce and served with ranch or bleu cheese. | |
| CHIPOTLE QUESADILLA (48 pieces) | | BBQ PORK BELLY BURNT ENDS | 90 |
| A blend of smoked gouda, mozzarella and provolone cheeses with pico de gallo in a chipotle tortilla and served with chipotle ranch and salsa.
<i>Chicken \$95 Steak \$120</i> | | Smoked low and slow pork belly chopped and sauced then put back on the smoker. We then raise the temp to char the chopped ends making the perfect bite of crispy melt in your mouth pork. Served in either BBQ or Carolina sauce. | |
| DEVILED EGGS (40 half eggs) | 80 | | |
| A perfect blend of yolk, mayo, mustard, and paprika topped with bacon and chives. | | | |

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Entree Buffet Packages

20 servings each

BAKED LASAGNA 200

Layers of pasta with ground beef, Italian sausage, mozzarella, ricotta, and marinara sauce.

TUSCAN CHICKEN PASTA 220

Tender breaded chicken over fettuccine noodles, green beans, carrots, yellow squash, zucchini, and red bell pepper tossed in a creamy white wine parmesan sauce.

PESTO PASTA WITH GRILLED CHICKEN 260

Our signature dish dating back to day one! Fettuccine pasta with sauteed mushrooms and a homemade basil pesto. Served with diced tomatoes and grilled chicken.

**CONTAINS NUTS

GF GRILLED SALMON 280

Lightly seasoned Atlantic salmon grilled over live hickory. Ask about our ancho glaze, bourbon glaze, or lemon bur blanc sauce options.

GF GRILLED CHICKEN BREAST 200

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

PORK TENDERLOIN 250

Marinated lemon pepper pork tenderloin cooked to perfection.

7 HOUR ROASTED BIRRIA PORK 225

Slow-roasted braised pork shoulder in a birria sauce.

ALFREDO 180

Homemade creamy fettuccini alfredo.

Add steak \$60 | Add shrimp \$65 | Add chicken \$40

SIX CHEESE MAC-N-CHEESE 200

Our signature six-cheese mac and cheese with cavatappi noodles.

Add grilled chicken \$40

Add fried chicken \$50 (Make it Stroud's Spicy)

Add pastrami burnt ends \$75 | Add lobster \$75

CAJUN PASTA 200

Penne pasta in our cajun cream sauce served with blackened chicken and andouille sausage.

Add shrimp \$60

BBQ PORK RIBS 275

Slow smoked tender St. Louis spare ribs seasoned with our signature house rub brushed with our homemade Kansas City style BBQ sauce.

BBQ PORK 220

Slow smoked pulled pork in our homemade Kansas City style BBQ sauce.

BBQ PULLED CHICKEN 200

Slow smoked chicken pulled and sauced with our homemade Kansas City style BBQ sauce.

CAROLINA PASTRAMI BURNT ENDS 260

Smoked pastrami ends chopped and tossed in a Carolina BBQ sauce and charred.

STEAKS ARE SERVED MEDIUM TO MEDIUM WELL UNLESS REQUESTED AT ANOTHER TEMPERATURE. THEY ARE SERVED ON A CUTTING BOARD UNDER HEAT. STEAKS WILL CONTINUE IF LEFT UNDER THE HEAT.

GF GRILLED SIRLOIN (8oz) with garlic butter. 350

GF GRILLED STRIP LOIN (6oz) with garlic butter. 400

GF ROASTED BEEF TENDERLOIN (5oz) 475

GF PRIME RIB (6oz slices) 475

Served with au jus and creamy horseradish sauce.

Add carving station for an additional \$70

ADD BREAD TO ANY MEAL

Garlic bread sticks \$1.50 ea

Kings Hawaiian Rolls \$2.00 ea

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Accompaniments

🍃 = Vegetarian 🌾 = Gluten-Free

\$50 each | 20 servings each

🍃 Haus Salad With 2 Dressings
*Ranch | Honey Mustard | Bleu Cheese
Italian | Roasted Tomato Vinaigrette
Caesar | Chipotle Ranch*

Caesar Salad

🌾 🍃 Blanched Broccoli

🌾 🍃 Whipped Cauliflower

🌾 🍃 Sautéed Spinach

🌾 🍃 Grilled Asparagus

🌾 🍃 Tuscan Veggie Medley

Roasted Carrots

Skin-on Mashed Potatoes

Pub Chips

Black Beans

🌾 🍃 Brown Rice

🌾 Wild Rice

Spanish Rice

Rice Pilaf

Cole Slaw

Pasta Salad

Potato Salad

\$70 each | 20 servings each

Gnocchi

Smashed Yukon Gold Potatoes

Parmesan and Green Onion Risotto

🌾 Seasonal Vegetable

Ask about our seasonal options

🌾 🍃 Sweet Potato Fries

🌾 Loaded Baked Potato

🌾 Fresh Sautéed Green Beans

Barley's Signature Seasoned Beer

Battered French Fries

Add Truffle Oil \$30



Burger Bar

\$275 | 20 servings each

Buns included | 🌾 Gluten-free bun \$1.50 per person
Sub grilled chicken for \$1 per person

BUILD YOUR OWN WITH

Angus Beef Burgers*	Lettuce & Tomato
American & Pepper Jack Cheese**	Onions & Pickles
	Mayo, Ketchup & Mustard

*ALL BURGERS are cooked MEDIUM to MEDIUM WELL. No Exceptions.

**Other cheeses available ask your sales associate about availability.

Cold Cut Bar

\$250 | 20 servings each

May be modified as gluten-free 🌾

BUILD YOUR OWN WITH

Italian Hoagie Buns	Tomato
Turkey	Onions
Roast Beef	Pickles
Pepperoni	Leaf Lettuce
Cheddar & Swiss Cheese*	Mayonnaise & Mustard

*Other cheeses available ask your sales associate about availability.

Taco Bar

20 servings each

Served with flour and corn tortillas. Hard shells available upon request.

Ground Beef or Chicken \$200 | Steak or Shrimp \$240

BUILD YOUR OWN WITH

Tex Mex Cheese Sauce	Mixed Cheese
Black Beans	Shredded Lettuce
Diced Tomatoes	Sour Cream
Black Olives	Scallions
Jalapenos	Homemade Salsa

Breakfast to Brunch

All Brunch packages include Orange Juice and Coffee (Decaf available upon request)

\$4 Milk per person | Two drinks per person with a \$2 refill after

TRADITIONAL BRUNCH BUFFET 17 pp

Scrambled Eggs | French Toast or Pancakes
Breakfast Potatoes | Crispy Bacon or Sausage | Fresh Fruit

BAGELS, MUFFINS, DANISHES & MORE 14 pp

Assorted Bagels | Muffins | Danishes | Breads | Scones
Served with Butter, Cream Cheese and Jams

BUFFET ADD ONS

20 Servings Each

Pancake or French Toast Platter (60 pieces)	80
Sausage or Bacon Platter	100
Biscuits & Gravy Platter	160
Fresh Fruit Bowl	65
Toast (per person)	2

From the Bakery

Prices are per Bakers Dozen

ASSORTED BAGELS 20
with cream cheese

ASSORTED SCONES 25

ASSORTED DANISHES 25

Ala Carte

BREAKFAST PARFAIT 8
Vanilla Greek yogurt, mixed berries, honey,
and granola

Sweets & Treats

Individual desserts \$10 each | Make any dessert a la mode with vanilla ice cream cups for \$4 per person

SEASONAL CRUMBLE 60

GF WHOLE CHOCOLATE TORTE (8 Servings) 70

WHOLE CHEESECAKE (8 Servings) 70

Ask about our seasonal cheesecakes

ASSORTED COOKIES & BROWNIES (12 Servings) 30

WHOLE CAKES Ask about our seasonal selections 80

Ask about our seasonal selections :

Tux Bombs, Lava Cakes, Key Lime Pie cups, Red Velvet cups, Porter Creme Brulee, and more!

**Selections not always available and are subject to change

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 BAR MENU

Host limits the type of drinks the guests can order.

TEA & LEMONADE PACKAGE 45

Per 20 guests.