

DEEPLY INGRAINED

# BARLEY'S

BREWING COMPANY

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PRIVATE EVENTS



People remember events held at Barley's Underground. Tucked between downtown and Short North, it's the most unique venue you'll find for the price. This exclusive hideaway in our working brewery can accommodate 25-125 guests, within a range of tastes and budgets. And no matter where you land, you can count on the menu selections to be prepared in-house on the day of your event. Bottom line, we aim to please. So if there's anything you don't see on the following pages, let us know so our chef can bring your event vision to life.

**The following info addresses the most common questions we receive, but please call us if you'd like to talk about something not covered here.**

### Service Options

- One bartender is provided for your event.
- Additional service staff are available to you for \$25 per hour.

### Service Fees

- There is a \$125 facility fee for Barley's Underground private party room.
- A 20% service charge will be applied to all host tabs.
- Barley's Underground is available as a meeting space, \$100 per hour. There is no charge for linens and refreshments can be provided.

### Linen Service

- Buffet table skirting, tables, padded chairs, and linen tablecloths are included in your service.
- Specialty linens are available for an additional charge with at least 14 days notice.

### Payment

- Total charges are due immediately following your event.
- Payment may be made with cash or major credit card. A business check may only be accepted with prior arrangement with a manager.

### Music

- Guest musicians and entertainers are welcome with prior approval.

### Minimums

#### Luncheons

- \$400 minimum food and beverage purchase
- Up to 4 hours for your event
- All guests must depart the Underground by 4pm

#### Weeknights (Sunday - Thursday)

- \$500 minimum food and beverage purchase
- Up to 4 hours for your event
- Guests must depart the Underground by 1am

#### Weekends (Friday - Saturday)

- \$1,000 minimum food and beverage purchase
- Up to 4 hours for your event
- Guests must depart the Underground by 1am

### Bar Options

All drinks are priced per glass at regular restaurant prices. We have a variety of bar options to suit your needs. These are just a few examples:

- Host Bar - You host the bar for the entire event.
- Host Bar with Tickets - We provide tickets to be used for a bar service to fit your budget.
- Limited Host Bar - You host the bar for a specific time or a specific amount.
- Cash - Your guests pay for their own beverages.

**If we don't have what you want:** State of Ohio liquor laws prohibit you from bringing your own alcoholic beverages to our establishment. If you would like a specific alcoholic beverage, we would be happy to provide it (with advance notice).





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# STARTERS

## CHILLED

*Small serving will feed 20-30 guests.  
Large serving will feed 40-60 guests.*

### **Shrimp Cocktail** 60 | 100

Shrimp poached in court bouillon and served with vodka cocktail sauce

### **Garden Vegetables** 50 | 90

Assorted variety of fresh-cut vegetables served with choice of ranch, French onion or spinach dipping sauces

### **Assorted Cheeses** 60 | 100

An assortment of gourmet cheeses served with a variety of crackers & fresh fruit

### **Hummus** 40 | 70

Served with tapenade, veggies & toasted pita

### **Antipasto** 60 | 100

Selection of Italian meats, cheeses & marinated olives

### **Mini Sandwiches** 60 | 100

Roast beef, turkey, Black Forest ham, and Swiss, cheddar & pepperjack cheeses on a variety of petite rolls; served with dijon & mayonnaise

### **Dipping Sauces**

We make all of our dipping sauces in-house from scratch; offerings include: Ranch, French onion, and spinach

## HOT

*Priced per piece in increments of 25.*

### **Barley's Sauerkraut Balls** 1.95

A house favorite made with sauerkraut, Swiss cheese, and Italian sausage, blended with a variety of spices and then fried

### **Coconut Shrimp** 1.95

Coconut-crusting shrimp, flash-fried & served with sweet chilli sauce

### **Meatballs** 1.95

Special recipe meatballs served in BBQ sauce or marinara

### **Grilled Chicken Satay** 2.25

Asian-style chicken skewers with sweet chili dipping sauce

### **Potato Skins** 1.95

Potato skins stuffed with bacon, chives & tomatoes, served with sour cream

### **Barley's Unconventional Wings** 1.95

Our famous chargrilled wings prepared in one of our signature sauces: Sweet chili, BBQ, buffalo, chipotle or Gates of Hell

### **Chicken Tenders** 2.25

With your choice of dipping sauce: BBQ, Buffalo, chipotle or honey mustard

### **Taquitos** 1.75

Mesquite chicken combined with our smoked cheese blend in a rolled tortilla & served with sour cream

### **Fried Ravioli** 1.75

Ricotta-filled ravioli with italian herb breading, flash-fried & served with marinara dipping sauce

### **Stuffed Mushrooms** 1.95

Crab- or feta-and-spinach-stuffed mushroom caps accented with garlic & herb butter sauce

### **Mac-N-Cheese Bites** 1.75

Lightly battered, flash-fried macaroni & cheese served with ranch dipping sauce

### **Baked Brie** 90.00

A 2-1/4 pound wheel of creamy brie baked in a puff pastry & served with fresh fruit and sourdough crisps



PRIVATE EVENTS



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# THEMED MENUS

*We love a themed bash. Select from the following and we'll take care of the rest. Priced per person, non-alcoholic drinks included, with a minimum of 25 guests.*

## **Southern Fried Tour 20.95**

Ham & bean soup, country fried steak, country gravy, crispy fried chicken, mac-n-cheese, coleslaw & biscuits

## **Game Day 19.95**

Hamburgers, bratwursts, hot dogs, potato salad, baked beans, kettle chips, assorted buns & condiments

## **The Smokehouse 20.95**

Pulled pork, BBQ chicken breasts, potato salad, baked beans, coleslaw, assorted buns & condiments

## **Italian Fest 20.95**

Chicken Parmesan or eggplant Parmesan, Italian meatballs, penne marinara or alfredo, Caesar salad, garlic toast

## **The Deli(cious) 20.95**

Choice of soup (tomato basil, broccoli cheddar, New England clam chowder and chicken noodle), smoked turkey, ham & roast beef, assorted sliced cheeses, potato salad, vegetable tray, assorted condiments & buns.

## **In the Heartland 20.95**

House salad, meatloaf with rosemary gravy, herb-roasted chicken, steamed green beans, garlic infused mashed potatoes



# DESSERTS

## **Cookie Tray 40 | 65**

An assortment of freshly baked cookies

## **Assorted Dessert Bar Tray 60 | 90**

An assortment of small dessert bars

## **Assorted Petit Fours 90 | 160**

An elegant assortment of mini pastries

## **Raspberry Cheese Cake 75**

Whole cake, serves 14

## **Caramel Apple Pie 65**

Whole pie, serves 14

## **Ultimate Chocolate Cake 65**

Whole cake, serves 14



# BUFFETS

Luncheon buffets include two side offerings, coffee, iced tea and soda. Choose from one, two or three entrees. Buffet is priced per person with a minimum of 25 guests.

## LUNCH

*One Entree 16.95 | Two Entrees 18.95 | Three Entrees 20.95*

### Chicken

- Country Fried Chicken
- Southwestern Grilled Chicken Breast
- Chicken & Noodles

### Fish

- Hand-battered Cod with Tartar Sauce
- Grilled Sesame Salmon with Teriyaki Sauce

### Beef

- Pot Roast with Rosemary Gravy
- Beef Stroganoff with Egg Noodles

### Pork

- BBQ Pulled Pork
- Carribbean Jerk Pork Loin with Habanero Garlic Apple Salsa

### Pasta

- Meat Lasagna
- Vegetarian Lasagna with Cream Sauce or Marinara
- Three-cheese Ravioli
- Penne with Meatballs

### Side Offerings

- Garlic-Infused Mashed Potatoes
- Coleslaw
- Baked Beans
- Potato Salad
- Pasta Salad
- Green Beans or Broccoli
- Kettle Chips

Dinner buffets include 2 sides, salad, bread & butter, coffee, iced tea and soda. Choose from one, two or three entrees. Buffet is priced per person with a minimum of 25 guests.

## DINNER

*One Entree 22.95 | Two Entrees 25.95 | Three Entrees 27.95*

### Chicken

- Chicken Marsala with Farfalle Pasta
- Chicken Saltimbocca
- Lemon Chicken with Olives & Artichokes
- Coq Au Vin
- Herb-roasted Chicken
- Cream Chicken & Biscuits

### Fish

- Spinach-and-feta-stuffed sole/Crab-stuffed Sole
- Grilled Sesame Salmon with Teriyaki Sauce
- Cajun Catfish with Pineapple Salsa

### Pasta

- Meat Lasagna
- Vegetarian Lasagna-Cream Sauce or Marinara
- Three-cheese Ravioli
- Penne with Alfredo or Marinara

### Pork

- Pork Tonkatsu
- Pork Loin with Apple Stuffing
- Cajun Pork Loin with Greens
- Korean BBQ Pork Chops

### Beef

- Braised Beef Tips & Gnocchi
- Beef Bourguignon
- Beef Stroganoff with egg noodles

### Side Offerings

- Garlic-Infused Mashed Potatoes or Roasted Redskins
- Green Beans or Broccoli
- Roasted Squash Medley
- Rice Pilaf
- Grilled Asparagus (*add 1.25*)



# CARVING STATIONS

Add a sophisticated touch to your event. Pricing is per item for a minimum of 25 guests. There is a \$50 carving fee.

## CENTERPIECE SERVICE

### **Grilled Beef Tenderloin** 250

Succulent tenderloin seasoned to perfection and served with bernaise or red wine mushroom sauce. Grilled medium rare unless otherwise requested. *Serves 20.*

### **Cajun-Seasoned Pork Loin** 145

A house-blend Cajun seasoned loin slow roasted and served with remoulade. *Serves 25.*

### **Rosemary Pork Loin** 145

Juicy loin slow roasted with herbs and served with pan gravy. *Serves 25.*

### **Herb-Roasted Turkey Breast** 155

Fresh, whole turkey breast is slow-roasted with herbs and served with cranberry relish. *Serves 35.*

### **Herb Crusted Prime Rib** 290

Served with au jus and horseradish cream. Roasted medium-rare unless otherwise requested. *Serves 30.*

### **Black Forest Ham** 165

Warm, smoked ham served with creamy horseradish sauce or honey mustard. *Serves 35.*

## MINI SANDWICH STATION

### **Cajun-Seasoned Pork Loin** 155

Sliced seasoned pork loin served with remoulade sauce. *Serves 25.*

### **Rosemary Pork Loin** 155

Juicy pork loin slow roasted with herbs and served with pan gravy. *Serves 25.*

### **Herb-Roasted Turkey Breast** 165

Sliced turkey breast served with cranberry relish and assorted artisan rolls. *Serves 35.*

### **Black Forest Ham** 155

Cured, smoked ham served with dijonaise sauce and assorted artisan rolls. *Serves 35.*

### **Grilled Beef Tenderloin** 265

Medium-rare, shaved tenderloin served with horseradish cream or bernaise sauce and assorted artisan rolls. *Serves 20.*

*Guests may add additional sauces*



# TOURS & TASTINGS

Sure, we're well known for our eclectic menu, but our reputation for crafting the finest ales is untouched in Columbus. Our ale is brewed on-site just feet from our underground party room. Add a unique twist to your next birthday party, corporate presentation or celebration by adding a beer tasting to your event.

## FORMAL TASTING

*\$22 per person includes:*

### ▪ **Brewery Tour**

Guests will tour Barley's brewing facilities and learn about what it takes to brew both traditional and innovative ales. A brewer will be on hand to describe the process and guide the tour.

### ▪ **Classroom Set-up**

The Underground private room can be arranged to provide classroom-style seating.

### ▪ **Beer Descriptions**

Printed copies of our informative taplist are provided.

### ▪ **Brewer Discussion/Q&A Session**

A brewer will be on hand to discuss the process of brewing beer, lead a discussion about Barley's hand-crafted ales, and answer questions.

### ▪ **Cheese & Crackers**

Assorted gourmet cheeses & crackers.

### ▪ **Barley's Logo Pint Glass**

Every guest will receive a Barley's pint glass.

## INFORMAL TASTING

*\$18 per person includes:*

### ▪ **Brewery Tour**

Guests will tour Barley's brewing facilities and learn about what it takes to brew both traditional and innovative ales. A brewer will be on hand to describe the process and guide the tour.

### ▪ **Classroom Set-up**

The Underground private room can be arranged to provide classroom-style seating.

### ▪ **Beer Descriptions**

Printed copies of our informative taplist are provided.

### ▪ **Cheese & Crackers**

Assorted gourmet cheeses & crackers.

### ▪ **Drink Tickets**

Tickets will allow your guests a specified number of drinks.

### ▪ **Barley's Logo Pint Glass**

Every guest will receive a Barley's pint glass.

## GROWLER STATION

*\$20 per person*

Send your guests home with a signature Barley's growler and some great craft beer. We display the growlers and your guests can fill one growler with their choice of six beers. It's an impressive way to end the event.





# BARLEY'S SPECIAL EVENT CONTRACT

All reservations and agreements are made upon, and are subject to, the rules and regulations of Barley's Brewing Company Ale House no. 1 (The Restaurant) and the following conditions:

- 1 In arranging for functions, attendance must be confirmed at least 14 business days in advance. This number will be considered a guarantee, not subject to reduction and payment shall be made on charges for this guarantee.
- 2 All federal and local taxes and charges that are applicable to this Agreement and to the Restaurant will be added to the prices agreed upon.
- 3 No food or beverages are permitted to be brought into the restaurant by the guest, with the exception of a specialty cake, such as a birthday cake, and only upon advanced approval.
- 4 Performance of this Agreement is contingent upon the ability of the Restaurant to complete same, and is subject to labor troubles, disputes, strikes or picketing, accidents, government (federal, state, or local) requisitions; restrictions upon travel, transportation, food beverages or supplies; and other causes, whether enumerated above or not, which are beyond the control of the Restaurant. In no event shall the Restaurant be liable for the loss of profit or other collateral or consequential damages, whether based on breach of contract, warranty, or otherwise. In no event shall the Restaurant's liability be in excess of the total amount of food and beverages contracted.
- 5 Credit card on file. Written cancellation of the event by the Guest must be received no later than four weeks prior to the event date (eight weeks for December events). If notice of cancellation is not received before allotted time of the event date, the deposit will be forfeited, and any additional losses over and above the amount of the deposits shall become due immediately. Whereupon guarantee is made by credit card, the full amount of the event guarantee shall be charged to the Guest's credit card.
- 6 A service charge of twenty percent (20%), calculated before tax, will be added to the cost of the event.
- 7 Guest agrees to be responsible for any damage done to the premises or to any other part of the Restaurant, during the period of time the Guest, the Guest's guests, invitees, independent contractors or other agents under the Guest's control, is on premises.
- 8 The Restaurant will not assume any responsibility for damages or loss of any merchandise or articles brought to, or left in the Restaurant prior to, during, or following the event.
- 9 The Restaurant assumes no liability for damages to persons, property, or any others arising from the excessive, abusive or irresponsible consumption of alcoholic beverages by the Guest, or the Guest's guests, invitees, employees, or other agents under the Guest's control or the control of independent contractors hired by the Guest. This includes damages incurred prior to, during, or following the event, and includes damages both on and off the premises of the Restaurant.
- 10 If the guest requests any special items (i.e. linens, tables, chairs, etc.) not ordinarily provided by the Restaurant, guest may be required to sign a rental contract with rental providers, and will be required to provide any deposit requested by said providers. Guest shall assume total responsibility for any and all damages to rented items during the course of scheduled event.

**A THIRTY (30) DAY GUARANTEE IS REQUIRED, WHICH WILL BE MINIMUM BILLING.**

\_\_\_\_\_  
Group Name

\_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_  
Event Date

*I have read and agree to all terms set by Barley's Special Event Contract.*

\_\_\_\_\_  
Guest Name (Please Print):

\_\_\_\_\_  
Guest Signature:

\_\_\_\_\_  
Date:

\_\_\_\_\_  
Barley's Brewing Co.:

\_\_\_\_\_  
Date:

\_\_\_\_\_  
Card Number:

\_\_\_\_\_  
Expiration Date: