

PARTY PACKAGE

SPRING 2023



Thank you for considering **BARRIO** for your upcoming event. We feature 2 private spaces that can accommodate up to 125 guests. Each area has a bar, and lounge seating. The Downstairs Lounge can accommodate up to 35 guests, The Upstairs Lounge can hold up to 125 guests for cocktail events. Additionally, the entire restaurant can be reserved for larger events of up to 250 guests.

A room rental fee will not be required as long as the spending minimum is met. To secure a reservation, we require a signed contract and a 50% deposit determined by the estimate for your event. Basic service items are provided at no charge; however, additional rental fees may occur based on each event's specific needs. Deposits are non refundable but are able to be used towards a future event provided that the guest cancels outside of 30 days before the event date. Cancellations made inside of 30 days will forfeit the deposit. In the unlikely event the restaurant is required to close by the state or local authorities, Barrio will offer a full refund of the deposit or allow the guest to reschedule the event on a later date.

Prices listed in the package do not include beverages, administrative fee, tax or gratuity.

If you have any questions or to schedule an appointment to view the private dining spaces, please call **804.353.2424** or email **gm@barriorva.com**. Thank you for considering Barrio and we look forward to seeing you soon!

VENUES

Following are the room specifications and minimum requirements:

DOWNSTAIRS LOUNGE

WEEKDAY MINIMUM \$1500

WEEKEND MINIMUM \$2500

(available private until 10pm)

UPSTAIRS LOUNGE

WEEKDAY MINIMUM \$2500

WEEKEND MINIMUM \$3500

(available private until 10pm)

If you are interested in a full restaurant buyout please email or call for information and pricing.



PLATTERS

serves approximately 25 guests

QUESO & CHIPS | 75

SALSA ROJA & CHIPS | 50

WHITE SALSA & CHIPS | 40

SALSA VERDE & CHIPS | 50

GUACAMOLE & CHIPS | 75

PICO DE GALLO & CHIPS | 60

FRIED PLANTAINS dusted with cinnamon, sugar & cayenne | 50

COWBOY CAVIAR & CHIPS black bean, corn, tomato, red pepper, onion, cilantro | 50

BARRIO CHOPPED SALAD romaine, pepitas, pico de gallo , corn, queso fresco, crispy tortillas | 50

CEVICHE shrimp, mahi, grouper, pico, cucumber, pickled onion, lime, cilantro, avocado | 75

MEXICAN STREET CORN roasted corn, chipotle mayo, queso fresco, lime, cilantro | 40

TROPICAL FRUIT BOARD assorted seasonal fruit | 75

BUFFALO CAULIFLOWER buffalo hot sauce & vegan ranch | 50

CHEESE QUESADILLA WEDGES 24 pieces, jack cheese, lime crema | 40

CHICKEN FAJITA SKEWERS with peppers, onions & fajita seasoning | 70

STEAK FAJITA SKEWERS with peppers, onions & fajita seasoning | 80

TEQUILA GRILLED SHRIMP 24 pieces, served chilled with ancho cocktail sauce | 75

TACO BAR

available upstairs only

SELECT 2 taco styles | 15 per person

SELECT 3 taco styles | 20 per person'

ADOBO CHICKEN corn relish, cotija, salsa blanco, cilantro **gfo**

GRINGO CHICKEN lettuce, jack cheese, pico, cilantro lime aioli **gfo**

CHORIZO jack cheese, lettuce, pico, lime crema **gfo**

CARNITAS pickled pineapple, diced red onions, queso fresco, cilantro, salsa verde **gfo**

CARNE ASADA grilled steak, grilled peppers and onions, queso fresco, avocado, chipotle aioli **gfo**

BRAISED BRISKET barbacoa style, corn relish, cotija, cilantro, poblano aioli **gfo**

BUFFALO CAULIFLOWER lettuce, radish, pumpkin seeds, buffalo hot sauce with vegan ranch **gfo, v**

CRISPY POTATO lettuce, corn relish, salsa verde & queso dip **gfo, vo**