



PRIVATE EVENTS AT
BARLEY'S

[DEEPLY INGRAINED.]



BARLEY'S

BREWING COMPANY

We're delighted that you are considering Barley's Underground for your next function.

Below you'll find answers to some of the most frequently asked questions prior to an event. Should you have any questions, do not hesitate to call us. That's why we're here!

As you look through your options, note that we accommodate a wide variety of tastes and budgets. Barley's menu selections are freshly prepared in-house on the day of your event. Should you require something special just let us know! Our chef will be happy to work with you to accommodate any unique needs.

SERVICE OPTIONS

- One server, doubling as a bartender, is provided for your event.
- Additional service staff are available to you for \$25 per hour with bar minimum.

SERVICE FEES

- There is a \$100 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 with no food and beverage purchase requirements for \$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.

MINIMUMS

Luncheons

- \$300 minimum food and beverage purchase
- Up to 3 hours for your event
- All events end by 4pm

Weeknight (Sunday - Thursday)

- \$400 minimum food and beverage purchase
- Up to 4 hours for your event
- All guests must depart the Underground by 11pm

Weekends (Friday - Saturday)

- \$800 minimum food and beverage purchase
- Up to 4 hours for your event
- Guests must depart the Underground by 1am

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 from a manager.

MUSIC

- Guest musicians and entertainers are welcome with prior approval.

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:

The 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 a happy to assist in that request.

CHILLED STARTERS

Smaller serving caters to 20-30 guests;
Large selections will feed 40-60 guests.

SHRIMP COCKTAIL 55 // 95

Tiger shrimp poached in court bouillon and served with vodka cocktail sauce

SMOKED SALMON 50 // 90

Cold smoked Atlantic salmon stuffed with cream cheese, red onion and capers. Served with a basket of toasted sourdough chips

GARDEN VEGETABLES 45 // 85

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

ASSORTED CHEESES 50 // 85

An assortment of popular gourmet cheeses served with a variety of crackers

HUMMUS 30 // 50

Served with marinated artichokes, Kalamata olives, pepperoncini and toasted pita

ANTIPASTO 50 // 90

Selection of Italian meats, cheeses and marinated vegetables

MINI SANDWICHES 50 // 90

Roast beef, smoked turkey and ham, Swiss, cheddar and pepperjack cheeses on a variety of petite rolls. Served with dijon and mayonnaise

DIPPING SAUCES

We make all of our dipping sauces in-house from scratch. Offerings include: Ranch, French Onion, and Spinach

HOT STARTERS

Priced per piece in increments of 25.

BARLEY'S SAUERKRAUT BALLS 1.75

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

COCONUT SHRIMP 1.75

Coconut-crusted tiger shrimp, flash-fried and served with sweet & sour sauce

BLACK BEAN EMPANADAS 1.75

Lightly spiced black beans served in a flaky crust with sour cream

MEATBALLS 1.75

Special recipe meatballs served in BBQ sauce

GRILLED CHICKEN SATAY 2.25

Marinated grilled chicken skewers served with Thai peanut sauce

POTATO SKINS 1.75

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

BARLEY'S UNCONVENTIONAL WINGS 1.75

Our famous chargrilled wings prepared in one of our signature sauces: Sweet Chili, 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 and served with sour cream

FRIED RAVIOLI 1.75

Tri-sausage ravioli, flash-fried and served with marinara dipping sauce

STUFFED MUSHROOMS 1.75

Crab or feta and spinach stuffed mushroom caps accented with white wine beurre blanc sauce

MAC-N-CHEESE BITES 1.75

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

BAKED BRIE 80.00

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



THEMED MENUS

Prefer a theme for your bash? We can do that! Select one of these tantalizing packages and we'll take care of the rest. Priced per person for a minimum of 25 guests.

SOUTHERN FRIED TOUR	16.95
Ham & bean soup, country fried steak, country gravy, crispy fried chicken, mac-n-cheese, coleslaw, and bisquits	
GAME DAY	15.95
Hamburgers, bratwursts, hot dogs, potato salad, baked beans, kettle chips, assorted buns & condiments	
THE SMOKEHOUSE	16.95
Pulled pork, BBQ chicken breasts, potato salad, baked beans, coleslaw, assorted buns & condiments	
THE PICNIC	16.95
Hamburgers, hot dogs, chicken breasts, assorted sliced cheeses, buns, condiments, mac-n-cheese, potato salad, and kettle chips	
THE DELI (CIOUS)	16.95
Choice of soup, smoked turkey, ham & roast beef, assorted sliced cheeses, potato salad, vegetable tray, assorted condiments, and buns	
CAJUN FEST	18.95
Chicken & andouille sausage gumbo, breaded catfish with remoulade sauce, cajun chicken penne with peppers & onions, red beans & rice, braised red cabbage	
IN THE HEARTLAND	18.95
House salad, meatloaf with rosemary gravy, herb roasted chicken, steamed green beans, garlic infused mashed potatoes	

DESSERTS

COOKIE TRAY	35 // 55	BROWNIE TRAY	50 // 80
An assortment of freshly baked cookies		Small assorted brownies	
ASSORTED DESSERT BAR TRAY	50 // 80	ASSORTED CAKES	50 // 80
An assortment of small dessert bars		A tray of small assorted cakes	

BUFFETS



Our luncheon buffet menu is designed to meet your budget, as well as your time constraints. Buffets includes 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.

One Entree - 13.95 // Two Entrees - 15.95 // Three Entrees - 17.95

LUNCH

CHICKEN

Country Fried Chicken
Southwestern Grilled Chicken Breast
Chicken & Dumplings

FISH

Battered Pollock with Tartar Sauce
Seared Salmon with Teriyaki Sauce

BEEF

Pot Roast with Rosemary Gravy
Beef Stroganoff with Egg Noodles

PASTA

Meat Lasagna
Vegetarian Lasagna
Three-Cheese Ravioli
Penne with Meatballs

PORK

Pineapple-Glazed Ham
Pulled Pork
Crisp Fried Pork Cutlet with Country Gravy

SIDE OFFERINGS

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

One Entree - 21.95 // Two Entrees - 24.95 // Three Entrees - 26.95

DINNER

CHICKEN

Chicken Marsala with Farfalle Pasta
Chicken Cordon Bleu
Herb-Roasted Chicken

FISH

Lemon Pepper Sole with Chive Butter
Seared Salmon with Teriyaki Sauce
Roasted Garlic & Herb Tilapia with Basil Aioli

BEEF & LAMB

Braised Beef Tips and Gnocchi
Braised Lamb in Lemon-Thyme Veloute
Curried Lamb, Roasted Red Peppers & Spinach

PASTA

Meat Lasagna
Vegetarian Lasagna
Three-Cheese Ravioli
Penne with Meatballs

Pork

Pineapple-Glazed Ham
Roasted Pork Loin with Black Cherry & Brandy Sauce
Grilled Pork Chops with Mango Chutney

SIDE OFFERINGS

Cheddar Chive Whipped Potatoes
Garlic Infused Mashed Potatoes
Roasted Redskins
Green Beans
Roasted Squash Medley
Rice Pilaf
Grilled Asparagus - Add 1.25

CARVING STATIONS

Whether it's Centerpiece Service entree portions or tasty mini sandwiches, your selection will be carved to order for a special interactive touch to your event. Pricing is per item for a minimum of 25 guests. There is a \$50.00 carving fee.

CENTERPIECE SERVICE

GRILLED BEEF TENDERLOIN	215
Succulent tenderloin is seasoned to perfection and served with both bernaise and red wine mushroom sauce. Grilled medium rare unless otherwise requested. Serves 20.	
CAJUN-SEASONED PORK LOIN	115
A house-blend seasoned loin slow roasted and served with remoulade sauce. Serves 25.	
ROSEMARY PORK LOIN	115
A juicy loin slow roasted with herbs and served with pan gravy. Serves 25.	
HERB-ROASTED TURKEY BREAST	115
A fresh whole turkey breast is slow-roasted with herbs and served with both cranberry relish and dijon mustard. Serves 25.	
HERB-CRUSTED PRIME RIB	180
Served au jus with horseradish cream sauce. Roasted medium-rare unless otherwise requested. Serves 20.	
BLACK FOREST HAM	115
Warm honey-glazed cured ham is served with creamy horseradish sauce and dijon mustard. Serves 25.	

MINI SANDWICH STATION

CAJUN-SEASONED PORK LOIN	145
Sliced seasoned pork loin served with remoulade sauce and sourdough rolls. Serves 35.	
ROSEMARY PORK LOIN	115
A juicy pork loin slow roasted with herbs and served with pan gravy. Serves 35.	
HERB-ROASTED TURKEY BREAST	145
Sliced juicy turkey breast served with cranberry relish and artisan rolls. Serves 35.	
BLACK FOREST HAM	145
Cured, honey-glazed ham served with dijonnaise sauce and sourdough rolls. Serves 35.	
GRILLED BEEF TENDERLOIN	245
Medium rare shaved tenderloin served with horseradish cream sauce and assorted artisan rolls. Serves 30.	

TOURS & TASTINGS

It's true, at Barley's we're well known for our eclectic menu, but even more popular is our selection of handcrafted ales. At Barley's all of 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 and add a beer tasting to your event.

FORMAL TASTING

\$18 per person

BREWERY TOUR

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

CLASSROOM-STYLE SETUP

The Underground private room will be arranged to provide classroom-style seating arrangements for guests.

BREWER DISCUSSION/Q & A SESSION

A Brewer will be on hand to discuss the process of brewing beer, lead a discussion about what it takes to create the hand-crafted ales at Barley's and answer questions from guests.

BEER DESCRIPTIONS

Printed copies of each beer description.

CHEESE & CRACKERS

Assorted gourmet cheeses and crackers.

DRINK TICKETS

Tickets will allow your guests a specified allotment of drinks.

BARLEY'S LOGO PINT GLASS

Every guest in attendance will receive a Barley's pint glass.

INFORMAL TASTING

\$18 per person

BREWERY TOUR

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

CLASSROOM-STYLE SETUP

The Underground private room will be arranged to provide classroom-style seating arrangements for guests.

CHEESE & CRACKERS

Assorted gourmet cheeses and crackers.

DRINK TICKETS

Tickets will allow your guests a specified allotment of drinks.

BARLEY'S LOGO PINT GLASS

Every guest in attendance will receive a Barley's pint glass.

GROWLER STATION

\$18 per person

This is a great way to 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 a choice of our six beers. A truly 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. A deposit equal to the event minimum shall be made in advance to hold the date specified by the Guest. This is payable by credit card or check. 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: _____