

**BLUE
RIDGE
KITCHEN
EVENTS**

AT THE BARLOW

BLUE RIDGE KITCHEN EVENTS

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707.306.1514

6770
McKinley St.
Suite #150

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**BLUE
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AT THE BARLOW

MEETINGS & EVENTS at BRK EVENTS

Our event venue offers private indoor and outdoor spaces located at The Barlow. The Barlow is a 12-acre open-air marketplace featuring a community of 30+ merchants and makers including vintners, brewers, distillers, artisans, award-winning restaurants, eateries and boutiques. The urban industrial architecture paired with the rustic edible landscaping makes The BRK Event Venue a unique backdrop to celebrate memorable occasions with family and friends.



FEATURING A LOCALLY INSPIRED MENU IN A CASUAL, UPSCALE SETTING

Located in the Barlow in Sebastopol, Blue Ridge Kitchen™ is a farmhouse style wood grill and cocktail bar. Designed for family style sharing, our menu is made up of large and small plates. BRK delivers the level of creativity and quality you would expect from a fine dining establishment, but with the approachability and comfort of a neighborhood staple.

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CATERING POLICIES & DETAILS

MENU

A 20% service charge, 2% administration fee, and current sales tax will be added to all prices. Our private event dining menus are designed to provide the highest quality in product along with the best service possible. Guidelines for menu structure are based on party size and our best ability to facilitate such service. Enhancements to the listed menu structures will incur additional fees, as determined by the Catering Department. If you wish to offer your guests entree options for plated meal service, please follow these guidelines:

- Individual place cards with entree choice indicator are required.
Traditional coding: red=beef; blue=seafood; yellow=chicken; green=vegetarian.
- An additional \$10 per person coordination fee for additional entree choice is applicable.

As the majority of our food is prepared a la minute to provide the highest quality product, adherence to scheduled mealtimes and agendas is imperative.

Uncommunicated delays in function start times may necessitate the re-preparation of food and result in additional fees charged at the Chef's discretion. Delays in start times more than one hour will additionally result in appropriately assessed labor charges.

GUARANTEE

Your final guaranteed attendance numbers are due to the Catering Department no later than 10am, PST, seven (7) days prior to the function. In the absence of guaranteed attendance numbers, the expected attendance number indicated on your Banquet Event Orders (BEOs) will be considered the guarantee. Guarantees may not be reduced within seven (7) business days prior to the function; increases will be accommodated based on the availability of product and staff, not to exceed 10%. Charges will be based on the guaranteed attendance number, or actual guest count, whichever is greater.

CORKAGE

No beverage of any kind is permitted to be brought into the BRK Events by the client or its guest without special permission from BRK Events and must be served by BRK Events staff if permission is granted. In such cases where the Catering Manager has permitted wine to be brought in, a corkage fee of \$20 per 750ml bottle of wine will be assessed. Corkage fees apply to all bottles, and will be greater for all larger format bottles

AUDIO VISUAL

BRK Events is happy to partner with local rental companies to facilitate all AV needs for your event. The Catering Director will coordinate these needs directly with you, and all AV charges will be billed through your hotel master account.

DECOR

All decorations must receive prior approval from BRK Events Catering Director. The hotel does not permit hanging or affixing anything from its existing walls or ceilings, without prior approval. Confetti is strictly prohibited. Signs and banners may not be in public areas or outdoors.

SHIPPING MATERIALS

Shipments will be accepted up to 3 days prior to the function date. Please address all boxes to:

Blue Ridge Kitchen Events
6770 McKinley St., Ste. 150
Sebastopol, CA 95472
"Hold for 'Event Name, Event Date'"

SPECIAL CONDITIONS

No food or beverage of any kind may be brought into the BRK Events by the Client or its guests without special permission from the BRK Events. BRK Events reserves the right to charge for the service of such food and beverage. Insurance regulations and health codes prohibit the hotel from allowing leftover food and beverage from being removed from the premises.

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FAMILY STYLE DINNER MENU GUIDELINES

Priced per Guest

Menu prices include coffee/tea with dessert, and non-alcoholic beverages.

Menu descriptions subject to change based on seasonality and product availability.

Family Style - \$75

Up to 100 guests

3 Starter course

3 Main course

2 Sides

2 Dessert course

* Additional Services available upon request

FAMILY STYLE MENU OPTIONS

Bread + Butter Service

(+\$3 per guest)

Soft rolls, focaccia,
seeded levain, baguette
Served with salted butter + olive
oil

Starters

Please select three:

Roasted swordfish, warm potato
salad, pimenton aioli, olive
vinaigrette

Smoked gouda grits, sautéed
spinach, mushrooms, cherry
tomatoes

Mushroom toast, toasted seeded
levain, spiced ricotta roasted
wild mushrooms saba

Fried Brussels Sprouts, parmesan,
lemon, rosemary aioli

Truffle Fries, truffle oil,
parmesan, garlic

Marinated Olives, pickled fennel
& sweet peppers, chili oil

Burrata Set, TBD

Salads

Please select one:

Sonoma County green
salad, seasonal
vinaigrette, fruit,
herbs + flowers

Little gem wedge salad,
toy box tomatoes, shaved
radish, applewood
smoked bacon, rustic
crouton, Point Reyes
blue cheese dressing

Roasted beet salad, feta,
wild arugula,
blackberries

Winter Chicory Salad,
apples, crispy quinoa,
kohlrabi, spiced pecans,
blue cheese, balsamic
vinegar

Kale and Little Gem
Caesar Salad, garlic
croutons, creamy
anchovy dressing,
Parmesan, white
anchovies

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Sides

Please select two:

Cauliflower gratin, red onion, prosciutto

Creamy brussels sprouts

Roasted marbled potatoes, rosemary salsa verde

Truffled mashed potatoes

Grilled broccolini, olive tapenade

Baby carrots, tzatziki

Roasted beets, fresh herbs

Crispy smashed fingerling potatoes

Collard greens

Mains

Please select three:

Red wine risotto, lobster mushrooms, parmesan, truffle perlage, crème fraiche, fried parsley, Frantoio olive oil

Steelhead, hardwood grilled steelhead, salsa verde, pomegranate gastrique

Pan seared flounder, wild arugula, shaved easter egg radish, Greek olives, walnut kale pesto, Meyer lemon beurre blanc

Blue Ridge drunken fried chicken, Kentucky hot butter, apple honey

Vegan roasted cauliflower steak, almond romesco sauce, golden raisins, crispy kale, roasted garlic, calabrian chile breadcrumbs

Tuscan style New York steak, wild arugula, radicchio, shaved parmesan, zinfandel reduction, Siloro olive oil

Beef tenderloin, creamed crimini mushroom ragout, cherry gastrique, crispy onion rings (+\$10 per person)

"The Tomahawk", woodfire grilled, green beans, burgundy sauce, parsley butter, crispy onion rings (+\$12 per person)

Desserts

Served Individually

Seasonal pana cotta

Tiramisu

Macerated berries and vanilla ice cream

Assorted house made cookies

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HORS D'OEUVRES

(Price per dozen, order per dozen with a dozen minimum order)

- Endive, brie, pear, truffle honey \$16
- Cucumber, avocado mousse, radish salad, micro cilantro \$14
- Fingerling potato chip, creamed artichoke \$16
- Ceviche tostada, avocado mousse \$16
- Smoked trout, crème fraiche, Old Bay seasoned potato chip \$16
- Cajun shrimp \$30
- Chilled jumbo prawn, horseradish cocktail sauce \$30
- Tuna tartare, black rice cracker, citrus \$20
- Burrata and crispy prosciutto, country loaf crostini \$18

STATIONS

Oysters - By the dozen / Minimum order 1 dozen Chilled / Raw
\$Market Price
smoked champagne mignonette, shallot, cucumber

Shrimp Cocktail \$40

Cheese Station - \$18 per guest
trio of local cheese
Red Bird Bakery breads, crackers assorted savory + sweet jams

BRK Charcuterie Board - \$20 per guest
smoked chorizo, prosciutto + salami
marinated olives
house made crackers

Mini Sandwiches - \$4 ea / Minimum order 1 dozen
French Dip, Horseradish cream
Pulled pork, Death & Taxes BBQ sauce, pickled onions
Pastrami on rye, Russian dressing
BLT, arugula, garlic aioli
Avocado, pickled onions, mozzarella, secret sauce
Beef sliders with smoked gouda, caramelized onion and secret sauce
(\$5 ea)

Station Fees:

\$50 per station for set up
\$250 per station for staffing for up to 4 hours of service

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COCKTAIL PARTY with FOOD STATIONS

\$80 per guest (minimum 30 guests)

Hors d'oeuvres

Please select four:

Endive, brie, pear, truffle honey
\$16

Cucumber, avocado mousse, radish
salad, micro cilantro \$14

Fingerling potato chip, creamed
artichoke \$16

Ceviche tostada, avocado mousse
\$16

Smoked trout, crème fraiche, Old
Bay seasoned potato chip \$16

Cajun shrimp \$30

Chilled jumbo prawn, horseradish
cocktail sauce \$30

Tuna tartare, black rice cracker,
citrus \$20

Burrata and crispy prosciutto,
country loaf crostini \$18

Supplemental Appetizer Station

Artisanal cheese station (+\$8)

Cured meat & charcuterie platter
with accompaniments

Oyster on the half shell, smoked
mignonette \$Market Price

*Requires 1 attendant at \$250

Salad Station

Please select one:

Vineyard green salad, assorted
dressings and toppings

Caesar salad, parmesan, house made
croutons Panzanella salad, fennel,
radishes, red wine vinaigrette

Quinoa salad, kale, blackberries,
red onion, carrots, baby greens,
prosciutto, walnut vinaigrette

Potato salad, smoked trout, crème
fraiche, pickled shallots, fines
herbs

Vegetables + Starch Station

Please select one:

Crispy brussels sprouts, lemon,
parmesan

Collard greens, bacon braised

Grilled seasonal green vegetables,
assorted dipping sauces

Roasted fingerling potatoes,
rosemary garlic salsa verde

Green beans sautéed with mint,
Spanish almonds,

almond romesco

Beets, citrus, burrata

Smoked Gouda Mac & Cheese

Carving Station

Please select two:

Requires one attendant at \$250

Sliced petite tender of beef, whole
grain mustard

Roasted pork loin, maple jus

Slow roasted turkey breast

Herb baked salmon, mustard-dill
sauce

Slow roasted pork shoulder, BBQ
sauce

New York Strip Loin, herbed butter,
dijon (+\$10)

Prime Rib with au jus, horseradish
cream (+\$15)

All served with house made rolls

Desserts

Please select two:

Seasonal pana cotta

Tiramisu

Macerated berries and vanilla ice
cream

Assorted house made cookies

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BEVERAGE SERVICE

Packages

Premium
\$45.00 per guest for First 3 Hours,
\$15.00 each additional hour
Includes 2-3 featured artisanal cocktails, standard liquors and mixers, house wines (1 white+ 1 red varietal), domestic beers, and non-alcoholic beverages.

Deluxe
35 per guest for First 3 Hours
\$12 each additional hour
Includes house wines (2 white+ 2 red varietals), domestic beers, and non-alcoholic beverages.

Standard
\$15 per guest for First 3 Hours
\$5 each additional hour
Includes non-alcoholic beverages, for attendees under 21 years of age.

Upon Consumption Service

Upon Consumption Bar
\$250 Staffing Fee

All beverages added to the bill as ordered.

Featuring 2-3 artisanal cocktails, standard liquors and mixers, pre-selected wines from list, and domestic beer.

A private bar/bartender will be available for your event.

Signature Cocktails \$13.00

PPX
Mezcal, Ancho Reyes, Chareu, Habanero Cordial, Cucumber Juice, Lime Juice

Smoking Dove
Tequilla, Mezcal, Pamplemousse, Aperol, White Pepper/Lime Cordial, Grapefruit Juice, Lime Juice, Lime Bitters

Spring Julep
Bourbon, Campari, Basil/Corriander/Orange Syrup, Orange Juice, Lime Juice, Cardamon Bitters

Berry Breeze
Vodka, Crème de Fruta Rouge, Strawberry, Puree, Lemon Juice, Soda

Day After T'Amaro
Spanish Gin, Montenegro Amaro, Elderflower, Earl Grey/Honey Syrup, Lemon Juice

You Butter Believe It
Butter-Kissed Whiskey, Luxardo, Chocolate Bitters, Brown Shugga

BRK Mule
Gruven Potato Vodka, Lime Juice, Ginger Beer, Barrel Aged Bitters

House Margarita
Camarena Familia Tequila, Cointreau, Lavender/Honey Limeade

Milk Punch
Rum, Allspice Dram, Black Tea, Lemon/Lime/Orange/Pineapple Juices, Coconut Water

Spiced Pear Old Fashioned
Bourbon, St. George Spiced Pear, Pear Syrup, Apple Bitters

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