



EVENTS

OUR FAVORITE ROOMS

Wheat Room

Seating Capacity-64

Standing Capacity-100

Private entrance

Private restroom

Handicap accessible



The Loft

Seating Capacity-32

Standing Capacity-50

Complimentary AV Services

Lap-top connection to plug into the projector, WI - FI, overhead projector, high definition TV projector, 4 1/2 foot by 7 1/2 foot projection screen, Direct TV satellite connection and high-tech surround sound are available. Some AV options listed not available in The Loft.

A notice of one week is required for all special needs.

Linen and Decor

White linen table cloths, votives and seasonal décor have additional charge. Banners and wall décor are not permitted.

A notice of one week is required for all special needs.



READY TO BOOK YOUR EVENT?

Deposits and Payments

Friday and Saturday evenings, a minimum in food and beverage is required for room reservation. A deposit of the minimum is required to hold your reservation on the date of initial booking. Full payment of food and beverage minimum will be charged on the day of the event. Any minimum food and beverage amount not spent between the hours of the reservation will be charged as room rental.

The Loft- Friday and Saturday evening minimum is \$250.

Wheat Room- Friday and Saturday evening minimum is \$500.

****Minimums subject to increases during holiday seasons or at the discretion of Barley's Brewhaus.**

Payment can be made in cash or with any major credit card.

Barley's does not accept personal checks.

Service Charge and Guest Rewards

An 20% Service Charge on the host check and all individual guest checks will be presented for your convenience. Guest Rewards Dollars may be used for payment excluding tax and gratuities. The maximum amount of Guest rewards points that one Guest Rewards Member can accrue in a party is 2,500 points.

Cancellation

Cancellation of event within 6 days of said date will result in loss of 50% of the deposit. Cancellation within 72 hours of agreed event date will result in loss of 100% of the deposit.



CLASSIC APPETIZERS

each platter has 20 servings each

Fresh Vegetable Tray

an assortment of fresh cut vegetables
served with our signature
roasted garlic dressing for dipping

\$45

Chicken Tenders

marinated in buttermilk, hand breaded and lightly
fried, served with honey-lime mustard dressing

\$45 (40 pieces)

Spinach Dip

a creamy blend of cheeses and spinach with
homemade tortilla chips provided for dipping

\$45

Chicken Wings

chicken wings tossed in our original Louisiana
style hot sauce, and served with our homemade
roasted garlic dressing

\$45 (40 pieces)

Chips and Salsa

corn tortilla chips with house-made salsa

\$45

Cheese and Bacon Stuffed Mushrooms

Bacon and three cheeses

\$45 (50 pieces)



CHEF'S PICK

each platter has 20 servings each

Domestic Cheese Tray

assortment of market fresh cheeses

\$65

Chicken Satay

chicken skewers with spicy peanut sauce

\$65 (40 pieces)

Loaded Baked Potato Wedges

crisp potato wedges loaded with a
blend of melted cheese, crisp bacon,
tomatoes and scallions

\$65 (40 pieces)

Pretzel Bites

bite size pretzels served
with cheese fondue

\$75

TOP TIER

Each platter has 20 servings each

Deluxe Gourmet Cheese Platter

domestic and imported cheeses

\$85

Shrimp Stuffed Mushrooms

stuffed with cheese, bacon and sautéed shrimp

\$85 (50 pieces)

Shrimp Cocktail

served chilled with house-made cocktail sauce

\$85 (40 pieces)

Prosciutto-Wrapped Asparagus

lightly grilled over live hickory

\$85 (24 pieces)

Chipotle Quesadillas

a blend of six cheeses served on a chipotle tortilla with pico de gallo and served with chipotle ranch and salsa

Chicken **\$90** Steak **\$100** (60 pieces)

Brewer's Board

an assortment of imported cheese, homemade kielbasa and serrano sausages with crostinis, homemade apple walnut chutney, gherkins, cabernet onions and whole-grain mustard

\$120

Sliced Meat and Cheese Deli Platter

assortment of cheeses, sliced turkey, roast beef and pepperoni, served with fresh lettuce, tomatoes and red onions, freshly baked bread and whole grain mustard

\$100 (30 buns for mini sandwiches)



ITALIAN FOCACCIA PIZZAS

thick focaccia bread with melted mozzarella and provolone cheeses, topped with your favorite topping combinations and cut into 24 square pieces

Thai Won On

zesty bbq sauce, grilled chicken, red onions, peanuts, crushed red peppers, broccoli and our spicy Asian peanut sauce

\$50

Don Corleone

marinara, Italian sausage, pepperoni and red onions

\$50

Brussels Sprout and Pancetta

shaved brussels sprouts, crispy pancetta, Parmesan fondue and pecorino cheese

\$50

BBQ Chicken

bbq sauce with grilled chicken, red peppers, red onions, cilantro and three cheeses

\$50

Fungus and Fromage

crimini, shiitake and portabella mushrooms, roasted garlic oregano spread and a seven cheese blend

\$50

Just Plain Cheese

mozzarella, provolone, smoked cheddar and Parmesan

\$35



ENTREE BUFFET PACKAGES 20 servings each

Baked Lasagna \$150

layers of pasta with ground beef and Italian sausage, with mozzarella, ricotta cheese and marinara sauce, with hot garlic bread

White Bean and Sausage Penne \$150

haus-made Italian sausage, white beans, fire roasted tomatoes, kale and penne pasta tossed in a pecorino romano cream sauce

Grilled Chicken \$189

ask about how we do it Hawaiian style!

Grilled Sirloin \$225

with garlic butter

Broiled Tilapia \$189

served in a lemon butter sauce

Blackened Chicken \$189

grilled over live hickory

BBQ Beef Brisket \$189

zesty bbq sauce with buns, pickles and cole slaw

Pork Tenderloin \$189

marinated pork tenderloin, cooked to perfection and served with ricotta gnocchi

BBQ Back Ribs \$195

our tender pork ribs basted with our sweet bbq sauce

Pan Roasted Chicken Breast \$225

pan-seared and roasted airline chicken, with roasted garlic, arbol chili peppers and caper berries with a butter chicken jus

Italian Stuffed Chicken Breast \$225

stuffed with bell peppers, onions, spinach and Italian cheeses

Grilled Salmon \$225

lightly seasoned Atlantic salmon, grilled over live hickory

Roasted KC Strip Loin \$250

with garlic butter

Almond-Encrusted Chicken Breast \$275

served with a sherry wine gastrique

Roasted Beef Tenderloin \$300

grilled to perfection over live hickory

Herb-Encrusted Sea Bass \$275

fresh herb lemon beurre blanc

Prime Rib Carving Station \$325

slow roasted aged prime rib carved to order, served with au jus and horseradish



ACCESSORIES \$40 20 side servings each

Haus Salad-your choice of 2 dressings

Caesar Salad- traditional dressing and Parmesan

Garlic Whipped Potatoes

Pomme Frites

Sweet Potato Fries

Blanched Broccoli

Yukon Gold Potatoes

Low Carb Whipped Cauliflower

Sautéed Spinach

Ricotta Gnocchi

Lemon-Chive Spaetzle

Wild Rice

Grilled Asparagus and Zucchini

Pub Chips



ACCESSORIES \$60 20 side servings each

Loaded Baked Potato

Seasonal Vegetable

Fresh Sautéed Green Beans

SALAD BAR \$90

20 servings each

Salad Mix, Cucumbers, Tomatoes, Red Onions,
Carrots, Red Bell Peppers, Olives, Green Onions,

Parmesan Cheese, Mixed Cheese Blend,
Croutons, Ham, Turkey, Grilled, Chicken, Bacon Bits



Choice of 2 Dressings

Roasted Garlic, Caesar, Bleu Cheese,
Mustard Vinaigrette, Honey-Lime Mustard,
Citrus Vinaigrette, Red Wine Vinaigrette,
Chipotle Roasted Garlic, Oil and Vinegar

Ciabattina Rolls, \$1 each

Italian Bread, .50 each

may be served with any meal option

DESSERTS

Black and Tan Cheesecake \$6 each

Apples River \$6 each

Chocolate Torte \$6 each

Crème Brulee \$6 each

Chocolate Chip Cookies \$25 per dozen

Chocolate Chip Brownies \$25 per dozen

Seasonal Cobbler \$51, 20 servings

Cobbler with Ice cream \$63, 20 servings

Mini Shot Glasses \$2 each

Seasonal Cobbler

White Chocolate Tiramisu

Pana Cotta

Chocolate Peanut Butter Parfait



*The state health department rules require us to state the following:
consuming raw or under cooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness. Some foods are prepared with nuts.

WHEAT MENU

\$21 per person
plated dinner, up to 25 people,
individual menu selections and order must
be pre-determined one week before event date

Salad Course

Choice of 1

Barley's Haus Salad
Caesar Salad

Entrée Course

Choice of 3 by host

Marinated Grilled Chicken Breast
Chicken Marsala
White Bean and Sausage Penne, *accessories not included*
5 oz. Grilled Atlantic Salmon
Steak Diane
Crispy Chicken Tenderloins

Accessories

Choice of 2 paired with every entrée by host

Garlic Whipped Potatoes
Blanched Broccoli
Seasonal Vegetables
Wild Rice
Fresh Sautéed Green Beans
Low-Carb Whipped Cauliflower

Dessert Course

Choice of 1

Chocolate Torte
Black and Tan Cheesecake

BARLEY'S MENU

\$27 per person
plated dinner, up to 25 people,
individual menu selections and order must
be pre-determined one week before event date

Salad Course

Choice of 1

Barley's Haus Salad

Caesar Salad

Baby Spinach Salad

Entrée Course

Choice of 3 by host

8 oz. Grilled Atlantic Salmon

Chicken Piccata

Pan Seared Garlic and Herb Chicken

Pork Tenderloin with Ricotta Gnocchi, *one accessory choice*

London Broil with Mushroom Demi Glace

Accessories

Choice of 2 paired with entrée by host

Garlic Whipped Potatoes

Blanched Broccoli

Seasonal Vegetables

Wild Rice

Fresh Sautéed Green Beans

Low-Carb Whipped Cauliflower

Grilled Asparagus and Zucchini

Dessert Course

Choice of 1

Chocolate Torte

Black and Tan Cheesecake

BREWER'S CHOICE

\$33 per person

**plated dinner, up to 25 people,
individual menu selections and order must
be pre-determined one week before event date**

Salad Course

Choice of 1

Barley's Haus Salad

Caesar Salad

Baby Spinach Salad

Entrée Course

Choice of 3 by host

Maple Glazed Atlantic Salmon with Jumbo Shrimp

Apple Wood Roasted Pork Loin

Roasted Tenderloin of Beef

K.C. Strip Steak with Bleu Cheese Compound Butter

Accessories

Choice of 2 paired with entrée by host

Garlic Whipped Potatoes

Blanched Broccoli

Seasonal Vegetables

Wild Rice

Fresh Sautéed Green Beans

Low-Carb Whipped Cauliflower

Grilled Asparagus and Zucchini

Loaded Baked Potato

Dessert Course

Choice of 2 by host

Crème Brûlée

Cheesecake

Chocolate Torte

Seasonal Fruit Cobbler

BREAKFAST TO BRUNCH

Traditional Breakfast Plate \$9 per person

a large plate of scrambled eggs, home fried potatoes, your choice of ham or bacon, wheat toast and a glass of juice

Breakfast Buffet \$11 per person

buffet will include scrambled eggs, French toast, homemade fried potatoes, grilled ham steak, crisp bacon and fresh fruit

Classic Frittata \$10 per person

a traditional frittata baked with spinach, tomato, red onions, and ricotta cheese accompanied with fresh fruit

Add a Side to any Package

| | |
|-------------------------|-------------|
| Pancakes..... | \$1 each |
| French Toast..... | \$1.50 each |
| Ham or Bacon..... | \$3 each |
| Fresh Fruit..... | \$2 each |
| Biscuits and Gravy..... | \$4 each |



Assorted Bagels \$13 per dozen

a fresh assortment of bagels split down the middle and accompanied with whipped cream cheese

Assorted Scones \$13 per dozen

fresh baked scones accented with fresh fruit and baked with sugar

Salmon and Bagels \$126 20 servings

a side of hickory smoked salmon accompanied with tomatoes, capers, cucumbers and onions, served with an assortment of fresh bagels and cream cheese

Juice Bar \$2 per person

a variety of orange juice, apple juice and tomato juice served chilled

SPIRITS, WINE AND BREWS

alcohol service can be provided in the following ways

Open Bar

each guest can drink as they please and 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 limits the rounds of drinks paid for

Limited Cash Bar

host limits the spending limit on the total bar tab

Limited Menu Bar

host limits the type of drinks guests can choose from





Contact our Event Manager today!

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