

BRUNCH

Served before 2pm

\$24.99 per person • (all options are portioned per person and are NOT unlimited). Includes coffee & tea

Farm Fresh Eggs • choose two
scrambled eggs
scrambled with hooks cheddar
hard boiled eggs with sea salt & chives
or

Omelet Station (\$100 per chef attendant)
add \$8 per person. minimum 15 people.
Bacon, ham, tomatoes, onions, peppers,
mushrooms, spinach, hash browns, cheddar
cheese, Havarti cheese, egg whites

Sides • choose one
apple smoked bacon • chicken sausage links
sausage patties

Potatoes • choose one
roasted potatoes
butter, herbs, house salt
hash browns
shredded potatoes, butter, house salt, herbs
loaded potatoes
shredded potatoes, bacon, fontina cheese

French Toast • choose one
cinnamon & raisin • caramel & chocolate
fresh berry compote

Enhancements

add \$8 per person to the package price

shrimp & grits
cheesy grits, argentinian red shrimp,
cajun red sauce
chorizo hash
pork chorizo, potatoes, peppers, scrambled eggs, cotija cheese
smoked salmon
herb cream cheese, cucumbers,
onions, marble rye bread

all you can drink mimosa package for an
additional \$25 per person

LUNCHEON

Served 11am - 2pm

Buffet Style \$20.99 per person
Includes coffee, tea
and fresh baked bread

First course: pre-select one
garden salad • chopped salad

Main dish : pre-select one
roasted chicken au jus • white fish in a lemon
herb butter • sliced pork with a pan gravy

Side dishes : pre-select two
seasoned roasted potatoes • whipped yukon
potatoes • seasonal vegetables

Family Style \$24.99 per person
Includes coffee, tea
and fresh baked bread

First course : pre-select one
Garden salad • chopped salad

Pasta : pre-select one
Rigatoni ala vodka sauce • Rigatoni with house
red gravy • Rigatoni with garlic cream sauce

Main dish: pre-select one
Roasted chicken au jus • White fish in a lemon
herb butter • Sliced pork with an pan gravy

Side dishes : pre-select two
Seasoned roasted potatoes • Whipped Yukon
potatoes • seasonal vegetable, truffle fries

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

DINNER

Served 5pm - 9pm*

Buffet Style \$25.99 per person
Includes coffee, tea,
and fresh baked bread

First course : pre-select one
garden salad • chopped salad

Main dish: pre-select one
roasted chicken au jus • white fish in a lemon herb
butter • sliced pork with a pan gravy

Side dishes : pre-select one
seasoned roasted potatoes • whipped yukon
potatoes • seasonal vegetable, house fries

Family Style \$31.99 per person

First course : pre-select one
garden salad • chopped salad

Pasta : pre-select one
rigatoni ala vodka sauce • rigatoni with house red
gravy • rigatoni with garlic cream sauce

Main dish : pre-select two
roasted chicken au jus • white fish in a lemon herb
butter • sliced pork with a pan gravy

Side dishes : pre-select two
seasoned roasted potatoes • whipped Yukon
potatoes • seasonal vegetable, truffle fries

Plated Style \$44.99 per person

First course : pre-select one
soup of the day • garden salad • chopped salad

Main dish : pre-select one
roasted chicken with au jus • chicken marsala
• blackened white fish in a lemon herb butter
• sliced pork with a pan gravy • blackened
chicken • sliced vegas steak

Pasta : pre-select one
Rigatoni ala vodka sauce • Rigatoni with house
red gravy • Rigatoni with garlic cream sauce

Side dishes : pre-select two
seasoned roasted potatoes • whipped yukon
potatoes • seasonal vegetable, bacon mac & cheese, truffle fries

Dessert course:
Seasonal assorted petit fours

*setup & staffing fees or room fees may be applicable

APPETIZERS & SMALL BITES

\$19.99 per person
Choose 3 options

(All food is portions per person
and is NOT unlimited)

Mac & Cheese bites
pepperjack cheese, bacon aioli

Crispy Shrimp
hot & mild sauce

Franks in a Blanket
puff pastry, dijon & stone ground mustard

Stuffed Mushrooms
herb cream cheese, horseradish cream

Tomato Bruschetta
burrata cheese, basil,

Spicy Shrimp Skewers
chili, lime, herbs

Mini Cheeseburger Sliders
onions, pickle, dijonaise

Cheese Quesadilla
chihuahua cheese, salsa verde

Baked Meatballs
house gravy, parmesan cheese

Blackened Chicken wraps
green leaf lettuce, bourbon BBQ glaze

BAR & LIQUOR PACKAGES

Time reserved ~ 3 hours
Includes coffee and tea

Beer & wine 26.99 per person
Barrel Club wines, imported and bottled beers.

Premium 30.99 per person
Premium brand liquors, Barrel Club wines,
Imported and domestic beers, Barrel Club
specialty cocktails.

Top shelf 35.99 per person
Top shelf liquors, Barrel Club wines,
imported and domestic beers, traditional
and specialty cocktails, and martinis.
Premium alcohol is included at the
discretion of management.

THE FINE PRINT

All Barrel Club members receive a 10% off their package,
excluding gratuity.

20% gratuity is added to all events.

Additional hours for the room during the week \$100 per
hour during weekend \$200 per hour.

All food is portioned per person and is not unlimited.

We require a \$200 deposit on all events. Deposits will be
deducted from the final guest check and the customer will be
responsible for payment of the remaining balance as laid out in the
terms of the special event agreement, on the date which the reservation
occurs.

Full refund is granted within 14 days of event.

Final guest count is required 48 hours prior to event,
exceptions made for specific circumstances. If the patron
does not confirm the guest count, then the original number of guests,
as specified on the special event agreement, will be utilized as the
guaranteed number.

All decorations are considered with prior approval.

All events that are considered to be a shared space will not be able to
increase guest count the day of event.

Menu items and prices are subject to change.

It is the policy of the barrel club to prohibit any food or
beverage prepared outside of the barrel club from being
served on the premises. Exceptions may be made at the
event sales manager's discretion for the purpose of
religious necessity or other specific circumstances. All
arrangements must be made in advance and require a
supplemental signed agreement. Store bought cakes are
allowed and requires a cake cutting fee.

Shots are not included in the bar packages and cannot be
offered at an additional cost. Packages are priced per
person. Charges apply to all guests 21 years of age and
older in attendance at event.

Notify your server of any special dietary considerations.



EVENTS MENU

For booking please contact us at
(708) 581-3357