BARRETT'S GRILL

PRIVATE DINING

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Barrett's Grill
118 Shawan Road ~ Hunt Valley Town Centre

LOCAL & ORIGINAL

At Barrett's Grill, we believe in two fundamental approaches – high quality, fresh ingredients prepared expertly and customer service that positively stands out from the competition. We feel that many folks over-complicate the restaurant business. Our passion is for absolutely great food prepared and delivered expertly. If you have not visited hosted an event at Barrett's yet, you have missed Hunt Valley's premier dining experience.

From the private Chef's Table to the Vault, Barrett's Grill offers many solutions for hosting your next event. Whether it is a business event or a personal occasion, our expert level of care will be present from the initial booking to the day of execution. Working with our event managers will provide a seamless experience and bring your vision to life. Impress your guests with Barrett's.

BARRETT'S
GRILL

PRIVATE DINING SPACES

RESTAURANT BUY OUT

Seated Events: up to 200 guests

Reception Events: up to 300 guests

**Full Use of the Vault and Chef's Table as needed. AV equipment available in the Vault. Event able to be extended out on to the patio weather permitting.*

THE VAULT

Seated Events: up to 50 guests

Presentation Events: up to 30 guests

Reception Events: up to 60 guests

**Drop down projector AV equipped screen available for all business and special occasion needs. Event able to be extended out on to the patio weather permitting.*

CHEF'S TABLE

Seated Events: up to 16 guests

Presentation: up to 15 guests

** 42 inch plasma TV available for all business and special occasion needs.*

GROUP EVENT INFORMATION

FOOD & BEVERAGE MINIMUM

When booking your group reservation, please note that some dates come with a food and beverage minimum. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity

EVENT GUARANTEES

We will need to receive your final guest commitment 3 calendar days prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event we will do our best to accommodate.

Group menus and beverage choices will need to be selected 2 weeks in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event.

SERVICE CHARGE & TAX

Services listed in this packet are subject to a 21% event fee and all appropriate sales tax. The event fee covers server gratuity (18%) and private dining administrative expenses (3%).

CANCELLATION

If you cancel with less than two weeks' notice you will be responsible for 50% of your estimated food and beverage charge and sales tax on the full minimum as a penalty. Cancellation within 24 hours prior to the event reservation will result in 100% responsibility of your food and beverage charge and sales tax.

CONFIRMING YOUR EVENT

In order to reserve space for your group event, a deposit must be processed. Deposits vary based on the event space selected. The Chef's Table requires a $100 deposit. The Vault requires a $250 deposit. A restaurant buy-out requires a $1,000 deposit. Your Event Manager will send a contract for signature once the menu has been selected.

PATIO RESERVATIONS

This event is rain or shine. In the case of inclement weather, our managers will do their best to relocate the event based on the other reservations and contracts previously made. There is no guarantee that relocation will be possible and you will not receive a credit, nor will your food and beverage minimum be reduced or waived.

MENU

When choosing your food and wine options please note substitutions may occur when menu changes take place. Prix fixe menus are required for parties of over 16. Guests can choose their option during their dining experience. If you or any of your guests have an allergy or dietary restriction, we will be happy to accommodate your needs. We offer a fourth gluten-free or vegetarian option in addition to your three entree selections without penalty. Sales tax and service charge are not included in menu pricing.

FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges, sales tax, and our service charge. Payment of the entire guest check is due upon completion of the event.

FLATSTONE

BRUNCH MENU

ENTRÉES

- select four of the following for guests to choose from –

Scrambled Eggs with Cheese
Scrambled Egg Whites with Spinach
Classic French Toast
Banana and Pecan French Toast
Chicken Kale Club Sandwich
Roasted Vegetable Wrap
Classic Caesar with Grilled Chicken*
Chef's Daily ½ Sandwich with Daily Soup*
Chef's Daily ½ Sandwich with Barrett's House Salad*

SIDE DISHES

- select one of the following -

Fresh Fruit | Lyonnaise Potatoes | Bacon | Sausage

MENU ENHANCERS

Juice at $3 per glass
Mimosas and Bloody Mary's at $8 per drink
Unlimited Mimosas and Blood Mary's at $12 per person

** indicates an entrée served without a side dish*

$21 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

SANDSTONE

BRUNCH MENU

ENTRÉES

- select four of the following for guests to choose from –

Spinach and Mushroom Omelet
Ham and Cheese Omelet
Classic French Toast
Banana and Pecan French Toast
Chicken Kale Club Sandwich
Roasted Vegetable Wrap
Classic Caesar with Grilled Chicken*
Kale Salad with Grilled Salmon*

SIDE DISHES

- select two of the following –

Fresh Fruit | Lyonnaise Potatoes | Bacon | Sausage

DESSERT

- guests will have a choice of one of the following -

Flourless Chocolate Cake
Fresh Berries Napoleon

MENU ENHANCERS

Juice at $3 per glass
Mimosas and Bloody Mary's at $8 per drink
Unlimited Mimosas and Blood Mary's at $12 per person

** indicates an entrée served without a side dish*

$28 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

LIMESTONE

BRUNCH MENU

WELCOME BEVERAGE

Welcome Mimosa or Bloody Mary

One per Guest Included for Guests over 21 at Start of Event

SOUP OR SALAD

- select two of the following for guests to choose from -

Barrett's House | Classic Caesar | Kale Salad | Wedge Salad
Blue Crab and Roasted Corn Soup | Chef's Daily Selection

ENTRÉES

- select four of the following for guests to choose from –

Spinach and Mushroom Omelet
Maryland Omelet
Strip Steak 8oz and Eggs
Classic French Toast
Banana and Pecan French Toast
Chicken Kale Club Sandwich
Salmon BLT Wrap
Blackened Chicken Pasta*
Shrimp and Grits*
Vegetable Risotto*

SIDE DISHES

- select two of the following –

Fresh Fruit | Lyonnaise Potatoes | Bacon | Sausage

DESSERT

- guests will have a choice of one of the following -

Flourless Chocolate Cake | Fresh Berries Napoleon

MENU ENHANCERS

Juice at $3 per glass
Mimosas and Bloody Mary's at $8 per drink
Unlimited Mimosas and Blood Mary's at $12 per person

** indicates an entrée served without a side dish*

$38 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include additional alcohol selections, tax or service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

FLATSTONE

LUNCH MENU

ENTRÉES

- select three of the following for guests to choose from –

Classic Caesar with Grilled Chicken*
Kale Salad with Grilled Salmon*
Strawberry Fields Salad with Grilled Chicken*
Chicken Kale Club Sandwich
Salmon BLT Wrap
Roasted Vegetable Wrap
Chef's Daily ½ Sandwich with Daily Soup*
Chef's Daily ½ Sandwich with Barrett's House Salad*

SIDE DISHES

- select one of the following -

French Fries | Coleslaw

DESSERT

- guests will have a choice of one of the following -

Flourless Chocolate Cake
Fresh Berries Napoleon

** indicates an entrée served without a side dish*

$26 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

SANDSTONE

LUNCH MENU

SALAD

- select one of the following -

Barrett's House | Classic Caesar

ENTRÉES

- select three of the following for guests to choose from –

Herb Crusted Chicken
Braised Short Ribs
Grilled Salmon
Blackened Chicken Pasta*
Short Rib Sandwich
Chicken Kale Club Sandwich
Salmon BLT Wrap
Fresh Market Fish Sandwich
Roasted Vegetable Wrap
Vegetable Risotto*

SIDE DISHES

- select one of the following -

Roasted Potato and Vegetable Medley | French Fries

DESSERT

- guests will have a choice of one of the following -

Flourless Chocolate Cake
Fresh Berries Napoleon

** indicates an entrée served without a side dish*

$32 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

LIMESTONE

LUNCH MENU

SOUP OR SALAD

- select two of the following for guests to choose from -

Barrett's House | Classic Caesar
Kale Salad | Wedge Salad
Blue Crab and Roasted Corn Soup
Chef's Daily Selection

ENTRÉES

- select three of the following for guests to choose from –

Herb Crusted Chicken
Chicken Alfresco
Braised Short Ribs
Filet Mignon 6oz
Grilled Salmon
Fresh Market Fish
Strawberry Fields Salad*
Kale and Roasted Cauliflower Salad*
Blackened Chicken Pasta*
Vegetable Risotto*

SIDE DISH

Roasted Potato and Vegetable Medley

DESSERT

- guests will have a choice of one of the following -

Flourless Chocolate Cake
Fresh Berries Napoleon

** indicates an entrée served without a side dish*

$35 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

APPETIZER

A LA CARTE MENU

PLATTERS

- designed to serve 15 guests –

HOT

Sliders: Buffalo Chicken or Pulled Pork $60
Sliders: Prime Rib or Short Rib $65
Chicken Tender Bites $50
Calamari: Buffalo or Traditional $75
Spinach and Artichoke Dip $60
Crab Fondue $90
Traditional Meatballs $65

COLD

Charcuterie Display $125
Mediterranean Hummus $50
Bruschetta $70
Jumbo Shrimp Cocktail Platter $125
Fruit and Cheese Platter $75
Artisan Cheese Tray $90
Vegetable Crudite $65
Assorted Desserts $90

PIECES

- priced by the dozen –

Tex Mex Egg Rolls $27
Chicken Skewers $16
Buffalo Chicken Bites $16
Short Rib Quesadillas $27
Prime Rib Crostinis $30
Filet Tenderloin Skewers $19
Traditional Meatballs $30
Jumbo Lump Mini Crabcakes $40
Deviled Eggs with Crab $35
Bacon Wrapped Scallops $40
Coconut Shrimp $36
Deviled Eggs with Bacon $19
Prosciutto and Mozzarella Aroncini $27
Mini Mozzarella Caprese (V) $19
Mediterranean Cucumber Cups (V) $22
Spinach and Mozzarella Aroncini (V) $22

RECEPTION

PRICING

- based on two hours –
- includes non-alcoholic beverages -

FLATSTONE MENU

4 Platters
$30 PER PERSON

SANDSTONE MENU

4 Platters | 2 Passed
$36 PER PERSON

LIMESTONE MENU

4 Platters | 4 Passed
$42 PER PERSON

Jumbo Shrimp Cocktail, Charcuterie Display and Mini Crabcakes not available as part of a Reception Menu

Menu pricing does not include alcohol, tax and service charge

FLATSTONE

DINNER MENU

SALAD

- select one of the following -

Barrett's House
Classic Caesar

ENTRÉES

- select three of the following for guests to choose from –

Herb Crusted Chicken
Braised Short Ribs
Filet Mignon 6oz
Grilled Salmon
Blackened Chicken Pasta*
Vegetable Risotto*

SIDE DISHES

Roasted Red Bliss Potatoes | Chef's Vegetable

DESSERT

- guests will have a choice of one of the following -

Flourless Chocolate Cake
Fresh Berries Napoleon

** indicates an entrée served without a side dish*

$48 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

SANDSTONE

DINNER MENU

ONE BITE

- select one of the following -

Bacon Wrapped Scallop
Spinach and Mozzarella Aroncini
Prime Rib Crostini

SALAD

- select one of the following -

Barrett's House I Classic Caesar

ENTRÉES

- select three of the following for guests to choose from –

Herb Crusted Chicken
Chicken Alfresco
Braised Short Ribs
Filet Mignon 6oz
Grilled Salmon
Maryland Style Crabcakes
Blackened Chicken Pasta*
Vegetable Risotto*

SIDE DISHES

Roasted Red Bliss Potatoes | Chef's Vegetable

DESSERT

- guests will have a choice of one of the following -

Flourless Chocolate Cake
Fresh Berries Napoleon

** indicates an entrée served without a side dish*

$60 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

LIMESTONE

DINNER MENU

ONE BITE

- select two of the following -

Bacon Wrapped Scallop | Spinach and Mozzarella Aroncini | Prime Rib Crostini

SOUP

- select one of the following -

Blue Crab and Roasted Corn Soup | Chef's Daily Selection

SALAD

- select one of the following -

Barrett's House | Classic Caesar | Kale Salad | Wedge

ENTRÉES

- select three of the following for guests to choose from –

Herb Crusted Chicken
Chicken Alfresco
Chicken and Crab

Filet Mignon 8oz
Ribeye 12oz
Lobster Tail 8oz
Grilled Salmon

Maryland Style Crabcakes
New Zealand Lamb Chops
Vegetable Risotto*

SIDE DISHES

- select two of the following -

Au Gratin Potatoes | Mashed Potatoes | Chef's Vegetable | Tri-Color Vegetables

DESSERT

- select one of the following -

Flourless Chocolate Cake | Fresh Berries Napoleon | Bread Pudding | Sorbet

** indicates an entrée served without a side dish*

$68 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions – Please speak with your Event Manager

CONSUMPTION BAR

MENU

ASSORTED DOMESTIC BOTTLED BEER
$5 PER BOTTLE

ASSORTED IMPORT BOTTLED BEER
$7 PER BOTTLE

HOUSE WINE
Chardonnay | Pinot Grigio | Reisling | White Zinfandel
Shiraz | Merlot | Pinot Noir | Cabernet Sauvignon
$32 PER BOTTLE

LIQUOR
BASED ON MENU PRICING

OPEN BAR

PRICING

- based on three hours –
- includes non-alcoholic beverages –

SOFT BAR
Assorted Domestic and Import Bottled Beer
House Red Wine (2) and House White Wine (2)
$20 PER PERSON

HOUSE BAR
House Level Alcohol and Mixers
Assorted Domestic and Import Bottled Beer
House Red Wine (2) and House White Wine (2)
$25 PER PERSON

PREMIUM BAR
Top Shelf Alcohol and Mixers
Assorted Domestic and Import Bottled Beer
House Red Wine (2) and House White Wine (2)
$30 PER PERSON

Menu pricing does not include tax and service charge