BARRETT'S GRILL

PRIVATE DINING

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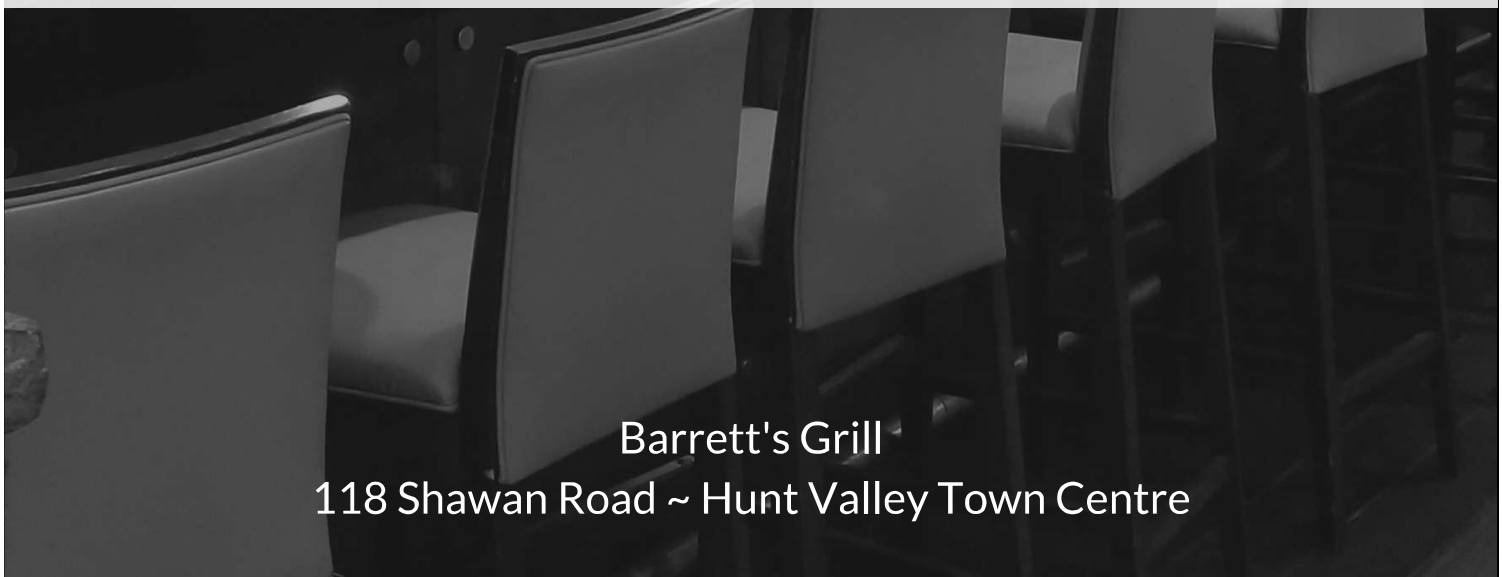

Barrett's Grill
118 Shawan Road ~ Hunt Valley Town Centre

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.*

TERMS + CONDITIONS

CONFIRMING YOUR EVENT
To reserve space for your group event, a non-refundable deposit must be processed, and an agreement must be signed. 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 $2,500 deposit. Your Event Manager will send an agreement for your signature once the date, time, and room have been set. The event is officially reserved once both the deposit and signed contract are received.

FOOD & BEVERAGE MINIMUMS
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 TIMING
Events are 3-hour timeframes. Should you want to secure more time, it must be arranged with your Event Manager and included in your contract. Ending times for events are firmly adhered to. Late arrivals may miss the meal based on timing.

EVENT GUARANTEES
We will need to receive your final guest commitment three (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. Should less guests attend on event day than the guarantee, the difference will be converted to a Room Rental Charge that will be added to the bill.

If the guest number increases the day of the event we will do our best to accommodate within the space reserved.

MENU
When choosing your food and beverage options, please note substitutions may occur when menu changes take place. If you or any of your guests have an allergy or dietary restriction, we will be happy to accommodate your needs, but we do not operate a kitchen that can be 100% void of particular allergens. Sales tax and service charge are not included in the menu pricing.

A Banquet Event Order, with food and beverage selections, will need to be signed and returned two (2) weeks prior to event date. This will ensure food and beverage item availability and printing of personalized menus for the event.

SERVICE CHARGE, TAX AND CREDIT CARD SURCHARGE
All menus provided are subject to a 24% event fee and all appropriate sales tax. The event fee covers server gratuity and private dining administrative expenses. There is a 3% surcharge incurred for use of a credit card. This does not apply to cash or debit card payments.

DECORATIONS AND CLEANING FEE
Decorations are allowed with limitations. Use of confetti and glitter are absolutely not allowed, including balloons filled with either. Use of either may result in a $250 cleaning fee. No open flames (i.e. candles) can be used as decoration on any surface. There is no hanging of items on walls or furniture. Please consult the Event Manager or the store operations manager for details prior to bringing decorations for use. Please plan to remove all items brought in at the conclusion of your event.

DAMAGE
The restaurant will not be liable for damage to, or loss of any merchandise displayed or left anywhere, in the restaurant. Event host agrees to be responsible for any damage done to the premises or any other part of the restaurant, that is caused by the Host, his/her guests, invitees, employees, independent contractors, or other agents, who are under the Host's control, or the control of any dependent contractor, hired by the Host, during the period of time they are in the restaurant.

IN-HOUSE AUDIO VISUAL
Should you require use of our in-house technology, device compatibility should be confirmed at least one day prior to the event to ensure seamless utilization. In the event of a technology failure out of our control, Barrett's Grill will not be held liable.

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.

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 is by a single credit card or cash only, and is due upon completion of the event.

CANCELLATION
If cancellation of event occurs more than fourteen (14) days prior to the event, then the deposit paid is forfeited.

If cancellation occurs within fourteen (14) days of your event, you will be responsible for 50% of your estimated food and beverage charge and sales tax on the full minimum, from the signed Banquet Event Order, as a penalty. This amount will be charged to the credit card that is attached to the reservation in Triple Seat.

If there are circumstances beyond our control that prohibit your event from taking place (i.e. catastrophic and unforeseen), we will make every effort to reschedule your event.

SANDSTONE

BRUNCH MENU

ENTRÉES

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

Spinach and Mushroom Frittata
Ham and Cheese Frittata
Classic French Toast
Berries and Cream French Toast*
Chicken Kale Club Sandwich
Fried Green Tomato BLT
Classic Caesar with Grilled Chicken*
Kale Salad with Grilled Salmon*

SIDE DISHES

- select two of the following –

Fresh Fruit | Lyonnaise Potatoes | Bacon | Sausage

DESSERT

Fresh Berries Napoleon

MENU ENHANCERS

Donut Holes (Serves 6) at $30
Loaded Tater Tots (Serves 6) at $36
Juice at $4 per glass
Mimosas and Bloody Mary's at $8 per drink
Refreshers (Non-Alcoholic) at $8 per drink

** 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

LIMESTONE

BRUNCH MENU

SOUP OR SALAD

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

Barrett's House | Classic Caesar | Kale Salad
Blue Crab and Roasted Corn Soup

ENTRÉES

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

Spinach and Mushroom Omelet
Ham and Cheese Omelet
Braised Short Rib Omelet
Fried Green Tomato BLT
Berries and Cream French Toast*
Herb Crusted Chicken
Grilled Salmon
Braised Short Ribs
Blackened Chicken Pasta*
Vegetable Gnocchi*

SIDE DISHES

- select two of the following –

Fresh Fruit | Lyonnaise Potatoes | Chef's Vegetable

DESSERT

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

Flourless Chocolate Cake | Fresh Berries Napoleon

MENU ENHANCERS

Donut Holes (Serves 6) at $30
Loaded Tater Tots (Serves 6) at $36
Juice at $4 per glass
Mimosas and Bloody Mary's at $8 per drink
Refreshers (Non-Alcoholic) at $8 per drink

** indicates an entrée served without a side dish*

$45 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 with French Fries

Salmon BLT Wrap with French Fries

Roasted Vegetable Wrap with French Fries

Turkey BLT ½ Sandwich with Barrett's House Salad*

BBQ Chicken Flatbread*

DESSERT

Fresh Berries Napoleon

** indicates an entrée served without a side dish*

$30 PER PERSON | 30 GUEST MINIMUM

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

SOUP OR SALAD

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

Barrett's House | Classic Caesar | Blue Crab and Roasted Corn Soup

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 with French Fries

Salmon BLT Wrap with French Fries

Roasted Vegetable Wrap with French Fries

Turkey BLT ½ Sandwich with Barrett's House Salad*

BBQ Chicken Flatbread*

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

LIMESTONE

LUNCH MENU

SOUP OR SALAD

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

Barrett's House | Classic Caesar
Kale Salad | Blue Crab and Roasted Corn Soup

ENTRÉES

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

Herb Crusted Chicken
Harissa Chicken Skewers
Braised Short Ribs
Grilled Salmon
Strawberry Fields Salad*
Kale and Roasted Cauliflower Salad*
Blackened Chicken Pasta*
Vegetable Gnocchi*

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*

$45 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 + DESSERT

A LA CARTE MENU

PLATTERS *designed to serve 15 guests*

HOT

Calamari: Buffalo or Traditional $85
Spinach and Artichoke Dip $75
Crab Fondue $125

COLD

Charcuterie Display $125
Mediterranean Hummus $50
Bruschetta $60
Jumbo Shrimp Cocktail Platter $125
Fruit and Cheese Platter $75
Artisan Cheese Tray $115
Vegetable Crudite $65

PIECES *priced by the dozen*

Tex Mex Egg Rolls $42
Buffalo Chicken Bites $28
Prime Rib Crostinis $45
Filet Tenderloin Skewers $36
Traditional Meatballs $30
Bacon Wrapped Scallops $50
Coconut Shrimp $40
Deviled Eggs with Bacon $36
Mediterranean Cucumber Cups (V) $24
Spinach and Mozzarella Arancini (V) $24
Toffee Nut Cookies $36
Chocolate Chip Cookies $36
House Mini Desserts $36
Artisan Mini Desserts $42
Brownies $36

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

Artichoke and Tomato Chicken

Braised Short Ribs

Grilled Salmon

Blackened Chicken Pasta*

Vegetable Gnocchi*

SIDE DISH

Roasted Potato and Vegetable Medley

DESSERT

Fresh Berries Napoleon

** indicates an entrée served without a side dish*

$55 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 -

BBQ Bacon Wrapped Shrimp
Spinach and Mozzarella Arancini

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
Artichoke and Tomato Chicken
Braised Short Ribs
Filet Mignon 6oz
Grilled Salmon
Fresh Market Fish
Blackened Chicken Pasta*
Vegetable Gnocchi*

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*

$65 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 -

BBQ Bacon Wrapped Shrimp | Spinach and Mozzarella Arancini | 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

ENTRÉES

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

Herb Crusted Chicken	Filet Mignon 8oz	Grilled Salmon
Artichoke & Tomato Chicken	Ribeye 14oz	Shrimp & Grits*
Vegetable Gnocchi*	Braised Short Ribs	Fresh Market Fish

SIDE DISHES

- select two of the following -

Roasted Potatoes | Mashed Potatoes | Chef's Vegetable | Roasted Cauliflower

DESSERT

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

Flourless Chocolate Cake | Fresh Berries Napoleon | Crème Brulee | Sorbet

** indicates an entrée served without a side dish*

$80 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