

✦ EACH DISH BUILT
TO SERVE 20 GUESTS ✦

PARTY MENU

MIX & MATCH TO YOUR
HEARTS CONTENT!

STARTERS

THE ADULT LUNCHABLE

Curated selection of charcuterie meats, gourmet cheeses, served on your choice of wood board or tiered display with seasonal complements like pickles, olives, hearty mustard & crackers.

Serves 20 for \$155

CREAMY SPINACH + ARTICHOKE DIP

Rich & creamy spinach artichoke dip, topped with bacon and shaved Parmesan, served alongside warm naan for dipping. Presented elegantly with serving spoon and tongs.

Serves 20 for \$105

SOFT PRETZELS & BEER CHEESE

Farm to Market pretzel sticks with Rad AF beer cheese sauce, served hot in a chafing dish with tongs and spoon. Served with tangy honey mustard on the side.

Serves 20 for \$125

CHICKEN WINGS

Our signature wings, dusted in our 1740 dry rub, are served hot in a chafing dish with tongs.

Accompanied by:

- Smoked Jalapeño Buffalo: A smoky and spicy twist
- Sweet Thai Chili: A blend of sweetness & mild spice
- Rad AF Ranch: Creamy and irresistible

Serves 20 for \$135

SIDES

These dishes are meant as sides to accompany mains or multiple sides + starters.

FANCY AF FRY BAR

Our famous French fries come pre-topped with mustard drizzle and scallions. Your guests make it extra with:

- RAD AF Cheese Sauce: Creamy, rich & flavorful beer cheese sauce.
- Bacon: Crispy bacon bits for a smoky, savory crunch.

Served in a chafing dish with tongs and spoon.

Serves 20 guests \$70

SMOKED GOUDA MAC N CHEESE

Indulge in our decadent classic: creamy smoked Gouda cheese sauce infused with our Irish Vacation stout, mixed with rigatoni noodles, and topped with scallions, bacon, and crispy Panko. Don't miss out on this must-have dish! Served in a chafing dish with a spoon.

Serves 20 guests for \$120

MIXED GREENS HOUSE SALAD

Fresh mixed lettuce pre-topped with tomatoes, pickled red onion, crispy fried shallots, aged Cheddar. Your guests dress their salads with the choice of two dressings on the side: RAD AF buttermilk ranch & our seasonal vinaigrette.

Served in a large bowl with tongs and ladles for dressings.

Serves 20 guests for \$115

✦ MAINS ✦

BURGER BAR

Our make-your-own Burger Bar is an indoor picnic experience. Crafted from a blend of Angus chuck, brisket, and short rib, our burger patties deliver a perfect balance of juiciness and rich flavor.

Served with 20 soft potato buns in a chafing dish with tongs, and accompanied by a **Burger Topping Station** featuring: American cheese, lettuce, tomato, pickles, ketchup, mustard & mayo.

Serves 20 people, with one burger patty + bun per person for \$275

CHICKEN OR VEGETARIAN SHAWARMA BAR**

Chicken Shawarma - Enjoy tender slices of Za'atar grilled chicken breast.

Vegetarian Shawarma - Indulge in spiced and fried cauliflower paired with creamy, house-made hummus.

Pick your shawarma: Chicken or Vegetarian, served with warm naan and Mediterranean toppings. Our Shawarma Toppings Station offers crisp cucumber relish, arugula, crumbly feta, creamy yogurt sauce, & house-made hummus.

Serves 20 guests, with one naan per person for \$205

SWEETS

CUPCAKES

INFO + STUFF ABOUT DESSERT.

Serves 20 for \$65

OUTSIDE FOOD/PLATING OR CAKE CUTTING FEE

\$25 fee for outside food/plating or cake cutting, includes plates and flatware.



*Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness.

V = Vegetarian VE = Vegan GF = Gluten Free ** = May Contains Sesame Seeds/Tree Nuts/Seafood/ Peanuts

1740 HOLMES ST. KCMO
citybarrelbrewing.com
@citybarrel

PACKAGE OPTIONS

PRE-BUILT MENU PACKAGES

Make a quick, proven, easy, and smart decision to shape your guest experience.

We've seen what works and we are here to be your event partner. We created 3 pre-built packages based on our most raved-about, frequently booked + successful party experiences to remove the guess work on ordering.

THE HAPPY HOUR HERO

It is ideal for Business networking, Post-work gatherings, Book clubs, Promotions, + Committee meetings.

The Happy Hour Hero	# of Guests + Orders		
	20-30	30-40	40-50
Starters			
Chicken Wings	1	2	2
Soft Pretzels + Beer Cheese Sauce	1	2	2
Creamy Spinach + Artichoke Dip	1	1	2
Fancy AF Fry Bar	1	1	2
# of Orders	4	6	8
Package Total	\$ 435	\$ 695	\$ 870

THE CELEBRATION

Perfectly themed for Birthdays, Rehearsals, Going Aways, Anniversaries, + Retirement Parties.

The Celebration	# of Guests + Orders		
	20-30	30-40	40-50
Starters			
Adult Lunchable	1	1	2
Creamy Spinach + Artichoke Dip	-	1	1
Mains			
Burger Bar - Build Your Own	1	1	1
Chicken Shawarma	-	1	1
Veg Shawarma Bar	-	-	1
Sides			
Fancy AF Fry Bar	1	1	2
Smoked Gouda Mac n Cheese	1	1	1
Mixed Greens House Salad	-	1	1
Sweet Treats			
Dessert Package	1	2	3
# of Orders	5	9	13
Package Total	\$ 685	\$ 1,175	\$ 1,465

THE WOW FACTOR

You are here to provide your guests an extraordinary experience so that they will be TALKING ABOUT YOUR EVENT for years to come. Hosting Convention Guests, Product Launches, Donor Recognitions, Holiday Parties, + Corporate Functions

The Wow Factor	# of Guests + Orders		
	20-30	30-40	40-50
Starters			
Adult Lunchable	1	1	1
Creamy Spinach + Artichoke Dip	1	1	1
Soft Pretzels + Beer Cheese Sauce	1	2	2
Chicken Wings	1	2	2
Mains			
Burger Bar - Build Your Own	1	2	2
Chicken Shawarma	1	1	2
Veg Shawarma Bar	1	1	1
Sides			
Fancy AF Fry Bar	1	1	2
Smoked Gouda Mac n Cheese	1	2	2
Mixed Greens House Salad	1	1	2
Sweet Treats			
Dessert Package	1	2	3
# of Orders	11	16	20
Package Total	\$ 1,575	\$ 2,180	\$ 2,520

BUILD YOUR OWN

STEP 1: FOOD SELECTIONS

Determine the ideal # of food items for your # of guests

RECOMMENDED MENU ITEMS PER GUEST	# of Guests		
	20-30	30-40	40-50
# of orders suggested by guest count by Menu Category. Menu items are to allow for 20 serving per order	3-6	6-12	10-17
Starters	1-2	2-3	4-5
Mains	1-2	2-3	4-5
Sides	1-2	2-3	2-3
Sweets	1	2	3-4
Total # of Menu orders suggested by guest count.	3-6	6-12	10-17

STEP 2: FOOD SELECTIONS

Choose the right food for the right # of People

BUILD YOUR OWN PACKAGE	ORDER FORM		
	# Orders	Order Price	Extended Price
Starters			
Adult Lunchable		\$ 155	
Creamy Spinach + Artichoke Dip		105	
Chicken Wings		135	
Soft Pretzels + Beer Cheese Sauce		125	
Mains			
Burger Bar - Build Your Own		275	
Chicken Shawarma		205	
Veg Shawarma Bar		205	
Sides			
Fancy AF Fry Bar		70	
Smoked Gouda Mac n Cheese		120	
Mixed Greens House Salad		115	
Sweet Treats			
Dessert Package		65	
# of Orders	0	Package Total	\$ -

STEP 3: CHOOSE YOUR SPACE RENTAL

A summary chart of rental options is below. For a full description see the EVENT CONTRACT

CITY BARREL ROOM RENTAL RATES + MINIMUM SPEND:					
SPACE	# OF GUESTS	RESERVATION TIME	ADDITIONAL TIME	MON-THURS RENTAL RATE + MINIMUM SPEND	FRI/SAT RENTAL RATE + MINIMUM SPEND
FULL BEER GARDEN	38 seated 50 standing	3 hours	\$450/hr	900 Minimum Spend	1500 Minimum Spend
HALF BEER GARDEN	24 seated 30 standing	3 hours	\$300/hr	600 Minimum Spend	800 Minimum Spend
BAR + TAPROOM	70 seated 100 standing	4 hours	\$800/hr	3500 Rental +2000 Minimum spend	4000 Rental +3000 Minimum spend
FULL BUYOUT OF BUILDING	108 seated 223 standing	6 hours	\$1000/hr	4500 Rental +3500 Minimum spend	8500 Rental +4500 Minimum spend

STEP 4: BOOK YOUR EVENT + PLACE YOUR ORDER

Once you've determined to have the best event ever at City Barrel, complete your order form or email us at: Events@CityBarrelBrewing.com