



## CITY BARREL LARGE RESERVATIONS AND PARTIES

1740 Holmes, Kansas City Missouri 64108

### ABOUT US

City Barrel Brewing is a 7,000 square foot brewery and restaurant that specializes in wild, hoppy and sour beer. Constructed around the late 1800s, the building now known as City Barrel Brewing Company was originally an alleyway until the 1950s. Since then, it has cycled through several different ventures before becoming the destination it has become. The facility is packed with local charm, from the custom-made Missouri White Oak tables and chairs, to the two 1,000-gallon Missouri White Oak Foeders nestled on the west end of our brewery, to the wood slats behind the bar that once proudly displayed timeless pieces for The Nelson-Atkins Art Museum. Our motto is Love Your City and we absolutely love to show our adoration for Kansas City in every which way we can.

City Barrel Brewing Company offers several options and rooms when it comes to hosting your party or event, depending on how many guests and the type of experience you are seeking. Whether it's just drinks with a group of friends or a full-scale corporate event, the entire restaurant can be bought out or we can separate areas of the restaurant and brewery to accommodate smaller casual groups. Our Executive Chef can curate a custom menu for your event, or you can select from the current seasonal menu.

## **SPACE OPTIONS FOR PARTY SIZES 40 AND UNDER**

### **THE INDOOR BEER GARDEN - UPPER ONLY - FOR 24/30 GUESTS**

The Beer Garden is a multi-level space located inside the front of the restaurant. Capable of casually hosting up to 24 people for a seated dinner, it is approximately 450 square feet and features two large roll-up glass paneled garage doors that can be opened to enjoy the beautiful weather. This area is a part of the restaurant and is not a private room. For a more relaxed happy hour, a max of 30 guests can mingle freely around the space. For a party of 30 people appetizers must be pre-ordered 2 weeks prior to the event date.

#### **SEATING OPTIONS:**

- 4 - High-top tables each capable of seating 6 people.
- 3 55" TVs
- Rental rate below is for a 3-hour block

### **THE INDOOR BEER GARDEN - UPPER + LOWER ONLY - FOR 36/50 GUESTS**

The Beer Garden is a multi-level space located inside the front of the restaurant. Capable of casually hosting up to 36 people for a seated dinner, it is approximately 750 square feet and features two large roll-up glass paneled garage doors that can be opened to enjoy the beautiful weather. This area is a part of the restaurant and is not a private room. For a more relaxed happy hour, a max of 50 guests can mingle freely around the space. For parties over 30 guests, appetizers must be pre-ordered 2 weeks prior to the event date. For parties over 48, all food must be preordered and all food orders must be placed 2 weeks prior to the event date.

#### **SEATING OPTIONS:**

- 4 - High-top tables each capable of seating 6 people.
- 1 - Low-top table capable of seating 4 people.
- 2 - High-top tables on one level, each capable of seating 4 people.
- 3 55" TVs
- Rental rate below is for a 3-hour block

### **STREET CAFÉ - FOR 24/28 GUESTS**

Our Street Café is the perfect option to enjoy a casual al fresco atmosphere. Capable of casually hosting up to 24 people at picnic style tables, it is a fun way to enjoy the beautiful weather. The Patio is approximately 320 square feet and features Edison bulb lighting, misting fans in the summer and standing patio heaters in the fall. This area is located fully outside and is weather dependent. It is not a private room.

#### **SEATING OPTIONS:**

- 4 - Picnic tables each capable of seating 6 people.
- 2 - Small picnic tables each capable of seating 2 people.
- Rental rate below is for a 3-hour block

# **SPACE OPTIONS FOR PARTY SIZES FOR 50 to 223**

## **THE MAIN BAR AND DINING HALL - FOR 50 / 170 GUESTS**

Our charming 1,600 square foot main dining hall and bar is capable of seating 77 guests for a private full-service restaurant and bar experience. The main dining hall features a gorgeous 25 foot live-edge bar made of 250-year-old reclaimed Missouri White Oak and the wood on the wall behind the bar has been repurposed from its former function of displaying art at The Nelson-Atkins Museum. Our bar offers 20 beers on tap, including 2 of our rotating Reserve Tap Beers, as well as guest taps, seasonally appropriate hand-crafted custom cocktails and classic cocktails. This room has all of the accommodations and beauty that any party could ask for, whether it is for a corporate event, or a large informal gathering. For a more relaxed happy hour, a max of 179 guests can mingle freely around the space.

### **SEATING OPTIONS:**

- 8 low-top tables that each seat 4
- 3 high-top rectangular tables that each seat 8
- 1 low-top long rectangular table that can seat up to 12 (Chef's Table, w/ view of operating kitchen)
- 10 bar seats
- 2 high-top tables that each seat 4
- Bar, service and kitchen staff
- Rental rate below is for a 4-hour block (typically starting at 5pm and ending at 9pm.)

## **FULL BUILDING BUYOUT - FOR 223 GUESTS:**

Enjoy full private use of restaurant, which includes the Beer Garden (upper & lower) and Dining Room with 6 hours of service. This option offers Drink Packages and Customized Meal Options from our Executive Chef Benjamin Wood and the Kitchen team.

### **SEATING OPTIONS:**

- 9 Low-top tables that each seat 4
- 3 High-top rectangular tables that each seat 8
- 2 High-top tables that each seat 4
- 1 Low-top long rectangular table that can seat up to 12 (Chef's Table, w/ view of operating kitchen)
- 4 High-top tables each capable of seating 6 people.
- 10 bar seats
- Specially curated 3 course menu

Rental rate below is for a 6-hour block (typically starting at 5pm and ending around 11pm.) General space access is available starting at 1pm.

### **INCLUDED IN YOUR RENTAL:**

- Manager on site
- Cocktail Server
- General cleanup (excessive cleaning is an additional fee)
- In house audio for background music and microphone (upon request)

# CITY BARREL ROOM RENTAL RATES:

## WEEKEND RATES: FRIDAY AND SATURDAY

- Beer Garden - Half Room - \$800 Food & Beverage minimum + 20% Gratuity. (Max 30 ppl)
- Beer Garden - Full Room - \$1,500 Food & Beverage minimum + 20% Gratuity. (Max 50ppl)
- Beer Garden with Street Café - \$2,600 Food & Beverage minimum + 20% Gratuity. (Max 78ppl)
- Street Café - Only - \$1000 Food & Beverage minimum + 20% Gratuity. (Max 28ppl)
- Main Bar + Dining Hall - \$6,000 + \$3,500 Food & Beverage minimum + 20% Gratuity (Max 170ppl)

## WEEKDAY RATES: WEDNESDAY, THURSDAY & SUNDAY

- Beer Garden - Half Room - \$600 Food & Beverage minimum + 20% Gratuity. (Max 30ppl)
- Beer Garden - Full Room - \$900 Food & Beverage minimum + 20% Gratuity. (Max 50ppl)
- Beer Garden with Street Café - \$2,000 Food & Beverage minimum + 20% Gratuity. (Max 78ppl)
- Street Café - Only - \$1000 Food & Beverage minimum + 20% Gratuity (Max 28ppl)
- Main Bar + Dining Hall - \$4,000 + \$2,000 Food & Beverage minimum + 20% Gratuity (Max 170ppl)

\*Additional room rental time will be charged @ \$300 for each extra hour\*

## FULL BUILDING BUYOUT OPTIONS:

This option is for the full private use of the Beer Garden (upper & lower) and Dining Room with 6 hours of service. This option offers Drink Packages and a 3 course customized meal from our Executive Chef Benjamin Wood.

### TUES-THURS AND SUNDAY

\$4,500 plus a \$3,500 food and beverage minimum + 20% Gratuity on F&B)

### FRIDAY AND SATURDAY

\$9,500 plus a \$5,500 food and beverage minimum + 20% Gratuity on F&B)

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## OTHER CONSIDERATIONS

### ALCOHOL

No outside alcohol is allowed at City Barrel Brewing. Beverage Service is provided by City Barrel Brewing and our talented bartending staff.

### ANIMALS

Only guide animals, as defined by law, are allowed. No exceptions.

### PARKING LOT

City Barrel Brewing has a private lot to the north. In addition, there is street parking around the area. The

### CATERING

No outside catering or food is permitted with the exception of cakes, cupcakes and other desserts once approved by City Barrel Reservation Coordinator.

### CAKE CUTTING/PLATING FEE: \$25

### CLEAN-UP/DAMAGES

Normal cleaning and removal of decorations are included as part of your contract and not subject to the security deposit. A final walk-through will occur at the conclusion of your event. You will be responsible for all major damages to the facility and in a case where extreme cleaning is needed you will be assessed a cleaning fee. These fees will be charged to your credit card on file or be deducted from the security deposit. Other damages/ cleaning will be submitted to you in a report with photos for review along with an invoice.

### DEPOSIT

A 25% event deposit is required to book your event. This deposit can be refunded only in the event that your F/B minimum is met on the day of the event, or if the event is cancelled with a minimum of 7 business days notice. Deposit refunds will be processed to the credit card on file and can not be used as a credit on your final bill. For a Full buy-out, an additional 25% deposit will be collected 30 days before your reservation.

### Decorations

Outside decorations may be allowed with prior notice. Nothing can be pinned into any surfaces and open flames and confetti/glitter are not allowed.

### SMOKING

City Barrel is a smoke-free facility. There is no smoking in front of the building or on the Barrel Deck.

## EVENT CONTACTS:

Joe Giammanco  
Co Founder, Events, Tours  
913.563.9922  
[Joe@CityBarrelBrewing.com](mailto:Joe@CityBarrelBrewing.com)

Ben Wood  
Executive Chef, GM  
816.308.5791  
[Ben@CityBarrelBrewing.com](mailto:Ben@CityBarrelBrewing.com)

Christina Styles  
Assistant to the Regional Manager  
913.777.6312  
[Christina@CityBarrelBrewing.com](mailto:Christina@CityBarrelBrewing.com)



# FULL SPACE PICTURES





# BEER GARDEN PICTURES





# STREET CAFÉ PICTURES





# SAMPLE MENUS FOR FULL BUYOUT

## Passed Appetizers

**-\$2.5 per piece-**

### Black Cherry and Brie Crostini

Armana black cherries, served on top of melty brie on a crostini with a pesto drizzle.

### Spanikopita Bite

Flakey layers of puff pastry encase a tasty spinach and feta cheese mix.

**-\$3 per piece-**

### Tuscan Steak Crostini

Marinated flat iron steak served on a crostini with basil pesto, tomato confit and balsamic drizzle.

### Parmesan Artichoke Bite

Baked artichoke hearts with parmesan and crispy bread crumbs and a beer mustard aioli.

**-\$3.5 per piece-**

### Bacon Wrapped Scallop Bite

Bay scallops wrapped in applewood smoked bacon.

### Maine Lobster Cake

Maine lobster cakes fried and served with a lemon and herb aioli.

# SAMPLE MENUS FOR FULL BUYOUT



## 3 Course Dinner

First Course	Second Course	Third Course
<p><b>Salad</b></p> <p>House salad with diced tomatoes, shaved red onions, radish slivers and our signature buttermilk Rad AF dressing.</p>	<p><b>Balsamic Chicken</b></p> <p>Grilled chicken breast marinated in balsamic, garlic and herbs, and served on a bed of seasonal sautéed vegetables.</p> <p>-20-</p> <p><b>Garlic and Lemon Salmon</b></p> <p>Pan seared salmon in a garlic and lemon sauce served on a bed of sautéed green beans.</p> <p>-25-</p> <p><b>Grilled Flat Iron Steak</b></p> <p>Marinated flat iron steak served on roasted garlic and rosemary smoked fingerling potatoes</p> <p>-30-</p>	<p><b>Dessert Cake</b></p> <p>White chocolate and dark chocolate mousse with seasonal fruit and chocolate pearls.</p>



# BAR OPTIONS FOR FULL BUYOUT

## BY THE DRINK OPTION

- LIQUOR OPTIONS: subject to change
  - 4 ROSES BOURBON, OLD OVERHOLT RYE, ESPALON TEQUILLA, PLANTATION 3 STAR RUM, TITOS VODKA, CITADELLE GIN)
- ALL BEERS AVAILABLE AT RETAIL PRICES

## BASE PACKAGE + 1.800 per 100 ppl

- OPEN BAR FOR 3 HOURS
- ONE SIGNATURE COCKTAIL CUSTOMIZED BASED ON A FAVORITE DRINK/FLAVOR
- CITY BARREL MAIN LINES - RAD AF, HELL YEAH, HIGH SOCIETY LAGER, DAY DRINKER
- 1 BOTTLE OF RED WINE FOR EVERY 6 GUESTS
- 1 BOTTLE OF WHITE WINE FOR EVERY 6 GUESTS
- ADDITIONAL BEER & LIQUOR IS EXTRA

## PLATINUM PACKAGE + 2.500 per 100 ppl

- OPEN BAR FOR 4 HOURS
- TWO SIGNATURE COCKTAILS CUSTOMIZED BASED ON FAVORITE DRINK/FLAVOR
- ACCESS TO EVERY CITY BARREL TAP, INCLUDING 2 HIDDEN RESERVE TAPS
- WELL DRINKS INCLUDED (4 ROSES BOURBON, OLD OVERHOLT RYE, ESPALON TEQUILLA, PLANTATION 3 STAR RUM, TITOS VODKA, CITADELLE GIN
- 1 BOTTLE OF RED WINE FOR EVERY 6 GUESTS
- 1 BOTTLE OF WHITE WINE FOR EVERY 6 GUESTS
- 100 SIGNATURE COCKTAILS in 4oz TO GO BOTTLES AS GIFTS
  - ADDITIONAL TO-GO SIGNATURE BOTTLES (\$5/BOTTLE)



# CITY BARREL BREWERY + KITCHEN EVENT CONTRACT

Email Contract to: [Events@CityBarrelBrewing.com](mailto:Events@CityBarrelBrewing.com)

Reservations must be confirmed by City Barrel to be guaranteed.

DATE OF CONTRACT: \_\_\_\_\_

This is a contract for services and an agreement to pay for services in accordance with the terms set forth herein, between City Barrel Brewery +Kitchen and:

GROUP NAME: \_\_\_\_\_

CONTACT: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

## EVENT DETAILS

DATE OF EVENT: \_\_\_\_\_

TYPE OF EVENT: \_\_\_\_\_

SPACE RENTAL: \_\_\_\_\_

ESTIMATED GUEST #: \_\_\_\_\_ STARTING TIME: \_\_\_\_\_ ENDING TIME: \_\_\_\_\_

ADDITIONAL TIME NEEDED \_\_\_\_\_

RENTAL TYPE:

3 HOUR RESERVATION

4 HOUR MAIN BAR + DINING HALL RESERVATION

FULL-BUYOUT

FOOD/BEV MINIMUM FOR RESERVATION \$ \_\_\_\_\_ 25% DEPOSIT: \$ \_\_\_\_\_

CLIENT'S INITIALS \_\_\_\_\_

MANAGER'S INITIALS \_\_\_\_\_

## DEPOSIT BILLING INFORMATION:

CARD TYPE:    AMEX                  VISA                  MASTERCARD                  DISCOVER

NAME ON CARD: \_\_\_\_\_

CARD NUMBER: \_\_\_\_\_

EXPIRATION DATE: \_\_\_\_\_ / \_\_\_\_\_ (MM/YY FORMAT)

BILLING ZIPCODE: \_\_\_\_\_

CVV : CARD VERIFICATION VALUE: \_\_\_\_\_. (3 DIGITS ON BACK OR 4 ON FRONT FOR AMEX)

I, \_\_\_\_\_, AUTHORIZE CITY BARREL BREWERY + KITCHEN TO CHARGE MY CREDIT CARD FOR THE AGREED-UPON DEPOSIT AMOUNT AND REMAINING AMOUNTS DUE AT THE END OF MY EVENT. I UNDERSTAND THAT MY INFORMATION WILL BE SAVED TO FILE FOR FUTURE TRANSACTIONS ON MY ACCOUNT.

\_\_\_\_\_  
CLIENT SIGNATURE

\_\_\_\_\_  
DATE

## EVENT CONTACTS:

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Executive Chef, GM  
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[Ben@CityBarrelBrewing.com](mailto:Ben@CityBarrelBrewing.com)

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Email Contract to: [Events@CityBarrelBrewing.com](mailto:Events@CityBarrelBrewing.com)  
Reservations must be confirmed by City Barrel to be guaranteed.