



## 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 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.

### 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 38 GUESTS

The Beer Garden is a multi-level space located inside the front of the restaurant. Capable of casually hosting up to 38 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.

### SEATING OPTIONS:

- 4 - High-top tables each capable of seating 6 people.
- 1 - Low-top table capable of seating 10 people.
- 1 - High-top table on one level, each capable of seating 4 people.
- 3 55" TVs
- Rental rate below is for a 3-hour block

## STREET CAFÉ - FOR 18 GUESTS

Our Street Café is the perfect option to enjoy a casual al fresco atmosphere. Capable of casually hosting up to 18 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:

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

## THE BARREL DECK - FOR 20 GUESTS

The outdoor Barrel Deck on our second level is a great option to enjoy a private space coupled with an al fresco atmosphere. Capable of casually hosting up to 20 people for a light apps at Bistro style tables, it is approximately 450 square feet and features elevated open setting to enjoy the beautiful weather.

### SEATING OPTIONS:

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

# **SPACE OPTIONS FOR PARTY SIZES FOR 40 to 223**

## **THE MAIN BAR AND DINING HALL - FOR 56 GUESTS**

Our charming 1,600 square foot main dining hall and bar is capable of seating 70 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.

### **SEATING OPTIONS:**

- 5 low-top rectangular tables that each seat 4
- 3 hi-top rectangular high-top tables that each seat 8
- 1 low-top long rectangular tables that can seat up to 12 (Chef's Table, w/ view of operating kitchen)
- 10 bar seats
- 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:**

- 6 - Low-top rectangular tables that each seat 4
- 3 - High-top rectangular high-top tables that each seat 8
- 3 - High-top square tables, each capable of seating 4 people
- 1 - Low-top long rectangular tables 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 24ppl)
- Beer Garden - Full Room - \$1,500 Food & Beverage minimum + 20% Gratuity. (Max 38ppl)
- Beer Garden with Street Café - \$2,600 Food & Beverage minimum + 20% Gratuity. (Max 56ppl)
- Beer Garden with Outside Barrel Deck - \$3,500 Food & Beverage minimum + 20% Gratuity. (Max 58ppl)
- Street Café - Only - \$1000 Food & Beverage minimum + 20% Gratuity. (Max 18ppl)
- Outside Barrel Deck - Only - \$2,000 Food & Beverage minimum + 20% Gratuity Max 20ppl)

## WEEKDAY RATES: WEDNESDAY, THURSDAY & SUNDAY

- Beer Garden - Half Room - \$600 Food & Beverage minimum + 20% Gratuity. (Max 24ppl)
- Beer Garden - Full Room - \$900 Food & Beverage minimum + 20% Gratuity. (Max 38ppl)
- Beer Garden with Street Café - \$2,000 Food & Beverage minimum + 20% Gratuity. (Max 56ppl)
- Beer Garden with Outside Barrel Deck - \$3,500 Food & Beverage minimum + 20% Gratuity (Max 58ppl)
- Street Café - Only - \$1000 Food & Beverage minimum + 20% Gratuity (Max 18ppl)
- Outside Barrel Deck - Only - \$2,000 Food & Beverage minimum + 20% Gratuity (Max 20ppl)
- Main Bar + Dining Hall - \$4,000 + \$2,000 Food & Beverage minimum + 20% Gratuity (Max 56ppl)

\*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 is permitted with the exception of cakes, cupcakes and other desserts once approved by City Barrel Reservation Coordinator.

**CAKE CUTTING/PLATING FEE:** \$25 per 20 guests

### CLEAN-UP/DAMAGES

Normal cleaning is 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

An event deposit is required to book your event. This deposit is a 25% non-refundable deposit and acts as a credit on your final bill due the day of the event. For a Full buy-out, an additional 25% deposit will be collected 30 days before the event start.

### LINENS

We use Superior Linen for all our rentals. If you are looking for tablecloths or specific napkin colors, please let us know and we will have our vendor reach out with options.

### SMOKING

City Barrel is a smoke-free facility. Smoking will be allowed behind the building and in the south alley. There is no smoking in front of the building or on the Barrel Deck.

### SEASONAL FOOD SERVICE OPTIONS

City Barrel offers a seasonally rotating full scratch kitchen menu. Most current menu can be viewed upon request.

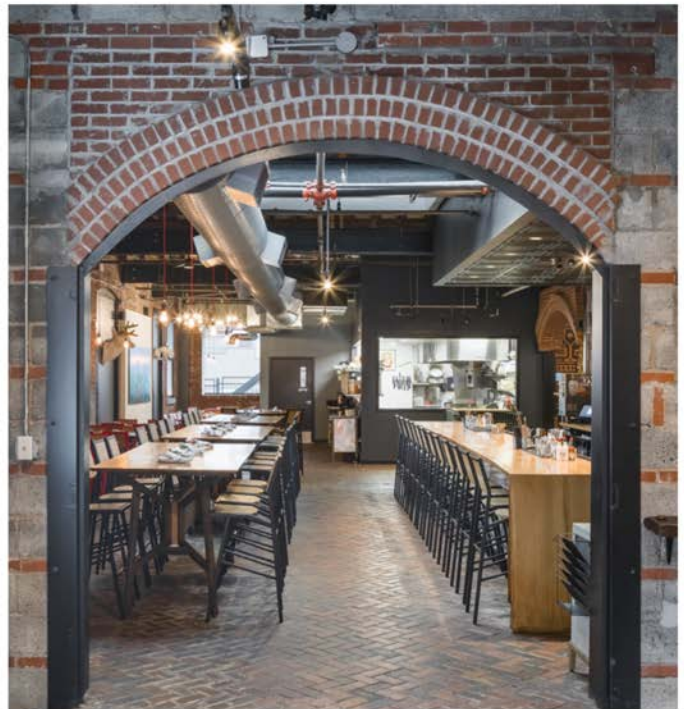
## EVENT CONTACTS:

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)



# FULL SPACE PICTURES



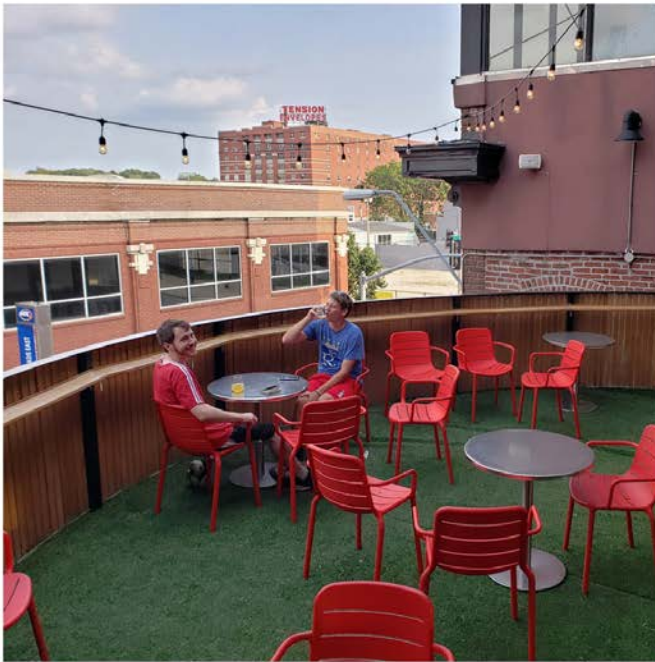


# BEER GARDEN PICTURES



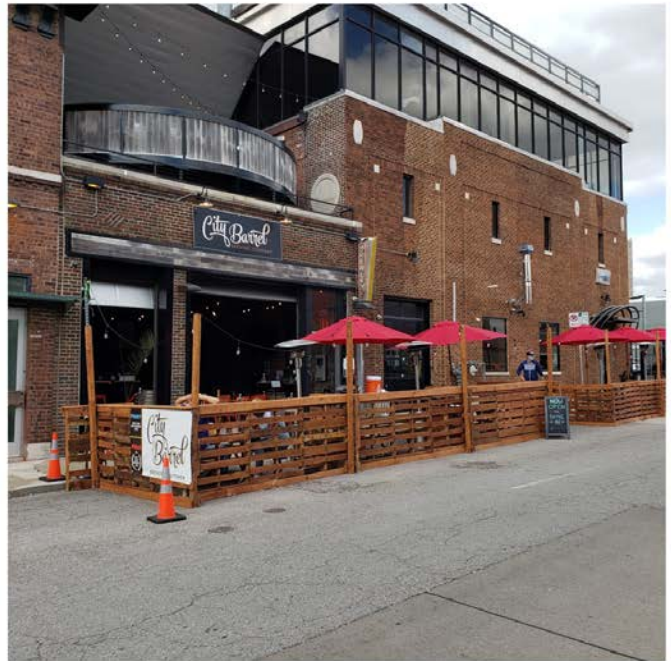


# BARREL DECK PICTURES





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



# BAR OPTIONS FOR FULL BUYOUT

## BY THE DRINK OPTION

- LIQUOR OPTIONS:
  - 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 A FAVORITE DRINK/FLAVOR
- 3 CORE BEERS - RAD AF, STRATASPHERE, LAGER
- 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

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: \_\_\_\_\_

RENTAL TYPE: \_\_\_\_\_

3 HOUR RESERVATION

☐

3 HOUR RESERVATION + \_\_\_\_ HOURS

☐

FULL-BUYOUT

☐

ESTIMATED NON-REFUNDABLE DEPOSIT: \$ \_\_\_\_\_ X 25% = \_\_\_\_\_

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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