



GUIDELINES

1. A \$500 minimum is required for all events in the Barrel Room.
2. Stave & Hoop Speakeasy Buy Out Minimums - Sunday through Thursday \$5000, Friday & Saturday \$7500.
3. Reservations require a minimum of 7 days advance notice.
4. A credit card is required to hold the room. This card WILL be charged the difference if the minimum is not met.
5. A minimum of 72 hours for cancellations. If less than 72 hours' notice the hold credit card will be charged \$250.
6. Children must be supervised at all times in the Barrel Room, Children are not allowed in Stave & Hoop Speakeasy unless the event is private.
7. All events are subject to a 20% gratuity. No additional staffing fees are required if catering is in the Barrel Room or Stave & Hoop Speakeasy
8. Absolutely NO glitter or confetti is allowed in the Barrel Room or Stave & Hoop. These are historic spaces and it is our duty to protect it. Violation will result in a \$150 cleaning fee.
9. Furniture in the room is stationary and is not to be moved. Violation of this will result in a \$150 damage fee.



Buffet Style Shareables (prices are per guest)

Crab Cakes with remoulade sauce - \$15

Shrimp Cocktail with cocktail sauce - \$5

Seared Tuna with seaweed salad, hoisin glaze, mango, cucumber, sesame seeds - \$10

Meatballs Marinara served with creamy polenta - \$6

Spinach & Feta Stuffed Mushrooms \$4 per person

Crab Stuffed Mushrooms with white wine butter sauce - \$6 per person

1 dozen deviled eggs \$36

1 dozen deviled eggs with crispy pork belly \$45

Dips & Trays (half pan serves 15 to 20, full pan serves 35 - 45)

Spinach Queso Dip with Tortilla chips / half pan \$65 / full pan \$130

Spinach & Artichoke Dip with tortilla chips / half pan \$65 / full pan \$130

Smoked Salmon with cream cheese, onion, capers, tomato, crostini on display board / half tray \$90/ full tray \$175

Sweet Potato Hummus with crudité / \$75 half tray / full tray \$150

Assorted Fruit Tray / half tray \$40/ full tray \$80

Assorted Raw Vegetable Tray / half tray \$40/ full tray \$75

Meat & Poultry by the pound (recommend 6oz to 8oz protein per guest total)

Chicken Piccata with lemon caper butter sauce \$19 per pound

Herb Roasted Chicken Breast \$17 per pound

Herb Grilled Salmon \$45 per pound

Sliced Sirloin \$32 per pound

Prime Rib \$45 per pound

Filet Mignon \$65 per pound

Smoked Brisket \$29 per pound

Pork Tenderloin \$18 per pound

Smoked Pulled Pork \$17 per pound

Entrees & Fillers (priced per person)

Vegetable Kabobs served with seasoned jasmine rice with Teriyaki pineapple glaze - \$10

Chicken & Vegetables Kabobs served with seasoned jasmine rice with Teriyaki pineapple glaze - \$12

Steak & Vegetable Kabobs served with seasoned jasmine rice with Teriyaki pineapple glaze - \$12

Chicken & Elk Andouille Sausage Jambalaya - \$6

Blackened Chicken Pasta \$8

Soups (Serves 10 | By the Gallon)

Vegetable & Lentil Soup vegan / gluten free \$55

Chicken & Sausage Gumbo \$75

Corn & Crab Bisque \$120

Salad \$5 per guest plated (Half pan \$45 serves 10-12)

Sensation Salad: mixed greens, cucumber, tomato, parmesan, choice of dressing: habanero dill ranch, bleu cheese, red wine parmesan vinaigrette

Caesar Salad: romaine, parmesan, garlic croutons

Brussels & Kale: shaved brussels sprouts, kale, bacon, almonds, parmesan, maple tahini dressing

Sides (half pan serves 15 to 20, full pan serves 35 - 45)

Potato Salad half pan \$45 / full Pan \$90

Red bliss Potatoes with celery, egg, whole grain mustard

Pasta Salad with roasted zucchini, yellow squash, tomato, goat cheese, parmesan vinaigrette
half pan \$45 / full pan \$90

Roasted Potatoes / half pan \$55 / full Pan \$110

Parmesan Whipped Potatoes / half pan \$55 / full Pan \$110

Mac & Cheese half pan \$55 / full pan \$110

Green Beans half pan \$55 / full pan \$110

Potato Chips half pan \$15 / full pan \$30

Pretzel Rolls slider rolls \$2 each

Desserts

Chocolate Chip Cookies by the dozen \$24

Carrot Cake Cupcakes \$42 12 cupcakes, cream cheese icing

Carrot Cake ¼ sheet \$45/ half sheet \$90 / full sheet \$180

Chocolate Cake ¼ sheet \$45/ half sheet \$90 / full sheet \$180