

The logo for City Barrel Brewing Company is centered at the top of the page. It features the words "City Barrel" in a large, elegant, gold-colored cursive script. Below this, the words "BREWING COMPANY" are written in a smaller, gold-colored, all-caps sans-serif font. The background of the entire page is a photograph of a brewery interior, showing large wooden fermentation tanks (foeders) and a brick wall with an arched doorway. The lighting is warm and industrial.

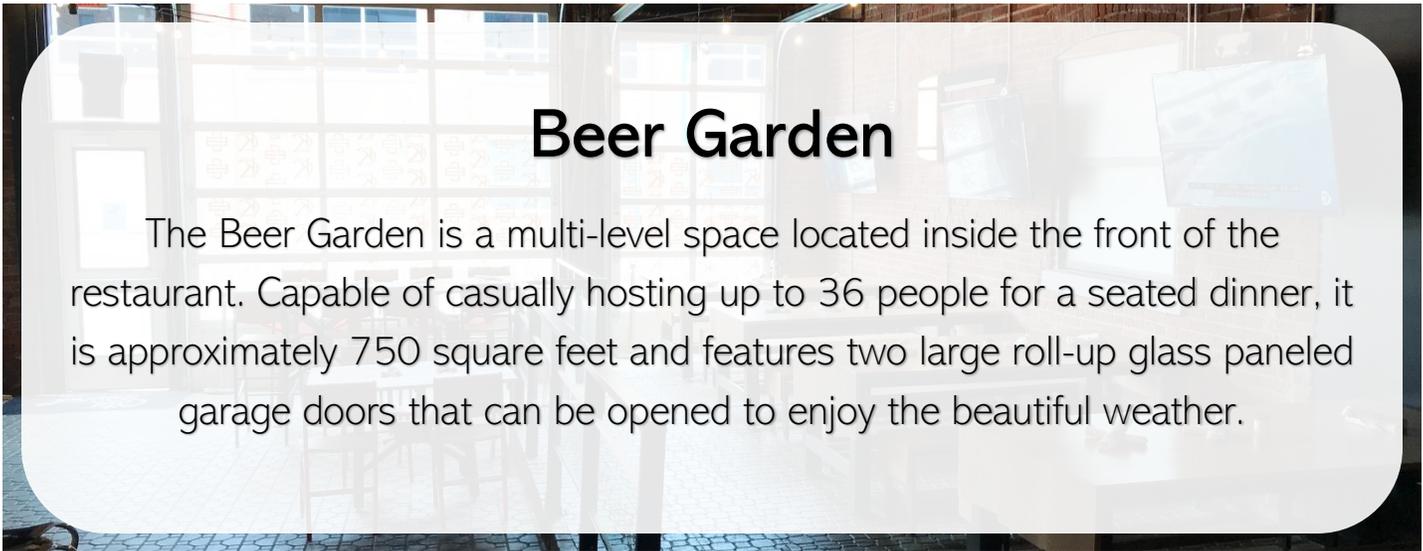
BREWING COMPANY

We are a 7,000 square foot brewery and restaurant that specializes in wild, hoppy and sour beer with a farm-to-table scratch kitchen. Constructed around the late 1800s, 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.

- Cheers!

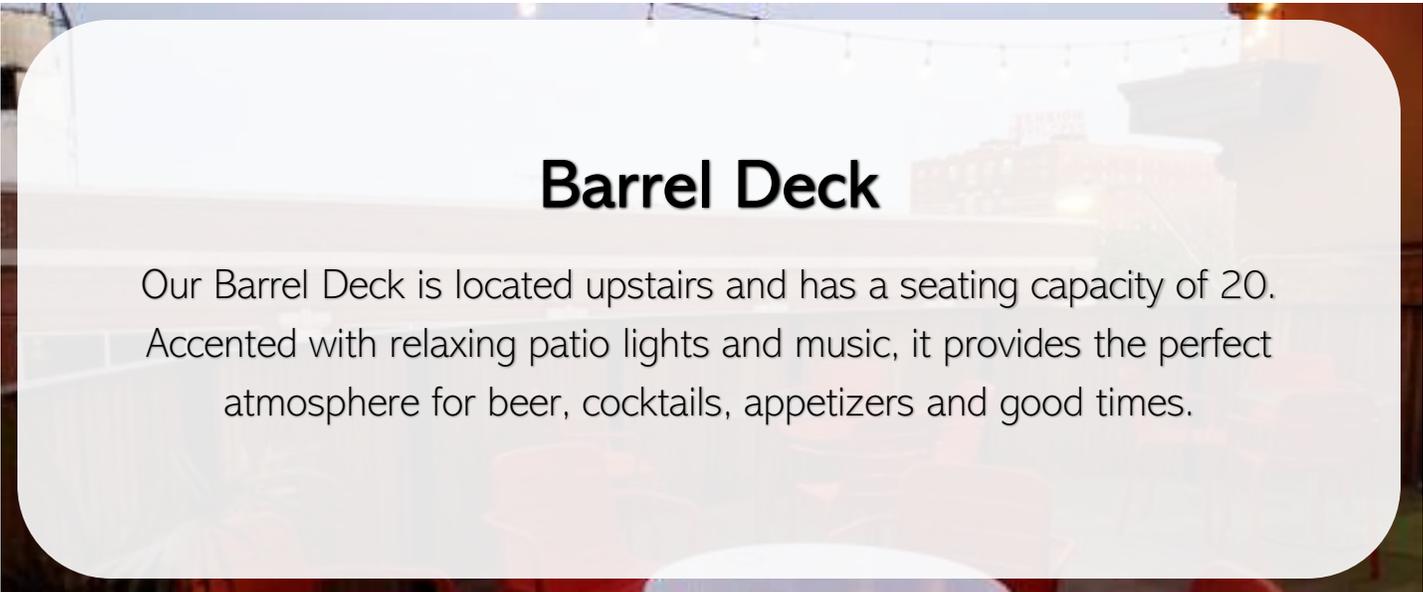


City Barrel Brewing Company offers several options and rooms when it comes to hosting your party or event, depending on how many guests and the type of experience you are seeking. Whether it's just drinks with a group of friends or a full-scale corporate event, the entire restaurant can be bought out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

A photograph of the Beer Garden area, showing a multi-level space with tables and chairs, and large roll-up glass paneled garage doors in the background.

Beer Garden

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.

A photograph of the Barrel Deck area, showing a seating area with tables and chairs, accented with relaxing patio lights and music.

Barrel Deck

Our Barrel Deck is located upstairs and has a seating capacity of 20. Accented with relaxing patio lights and music, it provides the perfect atmosphere for beer, cocktails, appetizers and good times.

A photograph of the Bar and Dining Hall area, showing a charming main dining hall and bar with a live-edge bar made of 250 year old reclaimed Missouri White Oak.

Bar and Dining Hall

Our charming 1,600 square foot main dining hall and bar is capable of seating 86 guests for a private full-service restaurant and bar experience. The bar 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 Member's Taps, as well as guest taps, seasonally appropriate hand-crafted custom cocktails and classic cocktails.

Full Buy-Out

Weekday (Tues-Thurs & Sun)

\$4,000 + \$2,000 food & bev

Weekend (Fri & Sat)

\$8,000 + \$4,000 food & bev

*City Barrel Brewing Company has a seating potential of approx. 125 and can host up to 212 fun enthusiasts.

20% gratuity will be added to food and beverage minimum

Buy-Out rental is for a 3 hour block. Please inquire for pricing of events exceeding 3 hours.

Bar & Dining Room Only

Weekday (Tues-Thurs & Sun)

\$3,000 + \$1,000 food & bev

*The dining room has a seating potential of 74 + 12 bar seats.

-- Menu Selection and Final Guest Count --

Our executive chef will work with you to create the style of event that works best for you, including one hour of passed hors d'oeuvres and a 3 course dinner. We will also curate a bar menu that fits your event, which will include a few of our signature beers, a red and a white wine, as well as a signature cocktail.

All final menu selections and final guest counts must be determined 14 days prior to the event.

All food and beverages will be supplied and prepared by City Barrel Brewing Company as contracted. No client nor their guests may bring in outside food or beverage without prior written approval by City Barrel Brewing Company.

Passed hors d'oeuvres

-\$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.



3 Course Dinner Menu

First Course

Salad

House salad with diced tomatoes, shaved red onions, radish slivers and our signature buttermilk Rad AF dressing.

Second Course

Balsamic Chicken

Grilled chicken breast marinated in balsamic, garlic and herbs, and served on a bed of seasonal sautéed vegetables.

Garlic and Lemon Salmon

Pan seared salmon in a garlic and lemon sauce served on a bed of sautéed green beans.

Grilled Flat Iron Steak

Marinated flat iron steak served on roasted garlic and rosemary smoked fingerling potatoes

Third Course

Dessert

White chocolate and dark chocolate mousse with seasonal fruit and chocolate pearls.





City Barrel Brewing Company Private Event Contract

Date of Contract: _____

This is a contract for services and agreement to pay for services in accordance with the terms set forth herein, between City Barrel Brewing Company and:

Group Name: _____

Contact: _____

Address: _____

City State Zip

Phone: _____

Email Address: _____

Event Details:

Date of Event: _____

Type of Event: _____

Estimated Number of Guests: _____

Starting Time: _____ Ending Time: _____

Buy-Out Option: Full Buy-Out Half Buy-Out

Client's Initials: _____ **Manager's Initials:** _____



Estimated Non-Refundable Deposit

Buy-Out Amount \$ _____ 25% _____

Credit Card Authorization

Card Type: AMEX VISA MASTERCARD DISCOVER

Name on Card: _____

Card Number: _____

Expiration Number (mm/yy): _____

Card Holder Zip Code: _____

I, _____, authorize City Barrel Brewing Company to charge my credit or debit card above for agreed upon services.

Customer Signature: _____

Date: _____

