



Private Dining Package

Barrett's on the Pike
588 Baltimore Pike ~ Bel Air
443-371-7516
events@barrettsonthepike.com

LOCAL & ORIGINAL



Barrett's on the Pike is a premiere dining and bar experience in Harford County. Featuring amazing wines by the glass and bottle, craft beers, hand crafted cocktails, exceptional service and signature dishes, Barrett's on the Pike is a perfect location for your next private event.

PRIVATE DINING SPACES



THE COBALT ROOM

Seated Events: 40 guests
Reception Events: 40 guests
Fully A/V Equipped



THE WINE ROOM

Seated Events: 20 guests
Fully A/V Equipped

GROUP EVENT INFORMATION



FOOD & BEVERAGE MINIMUM

When booking your group reservation, please note that some dates come with a food and beverage minimum. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity.

EVENT GUARANTEES

We will need to receive your final guest commitment 3 calendar days prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event we will do our best to accommodate.

Group menus and beverage choices will need to be selected 1 week in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event.

MENU

Please note substitutions may occur when menu changes take place after menu is chosen. If you or any of your guests have an allergy or dietary restriction, we will be happy to accommodate your needs. Sales tax and service charge are not included in menu pricing.

CONFIRMING YOUR EVENT

In order to reserve space for your group event, a deposit must be processed. Deposits vary based on the event space selected. The Cobalt Room requires a \$250 deposit and The Wine Room a \$100 deposit. Your Event Manager will send a contract for signature once the menu has been selected.

CANCELLATION

If you cancel with less than two weeks notice you will be responsible for 50% of your estimated food and beverage charge and sales tax on the full minimum as a penalty. Cancellation within 24 hours prior to the event reservation will result in 100% responsibility of your food and beverage charge and sales tax.

SERVICE CHARGE & TAX

Services listed in this packet are subject to a 22% event fee and all appropriate sales tax. The event fee covers server gratuity (19%) and private dining administrative expenses (3%).

FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges, sales tax, and our service charge and payment in entirety is due upon completion of the event.

Cobalt

BRUNCH MENU

ENTRÉES

- select three of the following for guests to choose from –

Scrambled Eggs with Cheese

Fresh Fruit Waffle

Classic French Toast

Monterey Chicken Sandwich

Roasted Vegetable Wrap

Classic Caesar with Grilled Chicken*

Kale Salad with Grilled Salmon*

Chef's Daily ½ Sandwich with Daily Soup*

Chef's Daily ½ Sandwich with Pike House Salad*

SIDE DISHES

- select one of the following -

Fresh Fruit | Lyonnaise Potatoes | Canadian Bacon | Applewood Bacon | Sausage

MENU ENHANCERS

Juice at \$3 per glass

Mimosas and Bloody Mary's at \$6 per drink or 3 for \$15

** indicates an entrée served without a side dish*

\$24 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions;

Please speak with your Event Manager

Midnight

BRUNCH MENU

ENTRÉES

- select three of the following for guests to choose from –

Scrambled Eggs with Cheese	Monterey Chicken Sandwich
Fresh Fruit Waffle	Roasted Vegetable Wrap
Classic French Toast	Classic Caesar with Grilled Chicken*
Chicken and Waffles	Kale Salad with Grilled Salmon*
Salmon BLT Wrap	Pike House/Blue Crab & Roasted Corn Soup*

SIDE DISHES

- select two of the following –

Fresh Fruit | Lyonnaise Potatoes | Canadian Bacon | Applewood Bacon | Sausage

DESSERT

- guests will have a choice of one of the following –

Fresh Berries Napoleon
Flourless Chocolate Cake

MENU ENHANCERS

Juice at \$3 per glass
Mimosas and Bloody Mary's at \$6 per drink or 3 for \$15

** indicates an entrée served without a side dish*

\$28 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

*We are happy to accommodate allergies and dietary restrictions;
Please speak with your Event Manager*

Oxford

BRUNCH MENU

BEVERAGES

One Welcome Mimosa or Bloody Mary Included for Guests over 21

SOUP OR SALAD

- select two of the following for guests to choose from -

Pike House | Classic Caesar | Kale Salad
Blue Crab and Roasted Corn Soup | Daily Soup Selection

ENTRÉES

- select three of the following for guests to choose from -

Maryland Omelet	Monterey Chicken Sandwich
Classic Cheese Omelet	Roasted Vegetable Wrap
Fresh Fruit Waffle	Classic Caesar with Grilled Chicken*
Classic French Toast	Kale Salad with Grilled Salmon*
Chicken and Waffles	Blackened Chicken Pasta*
Salmon BLT Wrap	Cauliflower Risotto*

SIDE DISHES

- select two of the following -

Fresh Fruit | Lyonnaise Potatoes | Canadian Bacon | Applewood Bacon | Sausage

DESSERT

- guests will have a choice of one of the following -

Fresh Berries Napoleon | Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$34 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include additional alcohol, tax or service charge

*We are happy to accommodate allergies and dietary restrictions;
Please speak with your Event Manager*

Cobalt

LUNCH MENU

ENTRÉES

- select three of the following for guests to choose from –

Classic Caesar with Grilled Chicken*

Kale Salad with Grilled Salmon*

Salmon BLT Wrap

Monterey Chicken Sandwich

Roasted Vegetable Wrap

Chef's Daily ½ Sandwich with Daily Soup*

Chef's Daily ½ Sandwich with Pike House Salad*

SIDE DISHES

- select one of the following -

Coleslaw

French Fries

DESSERT

- guests will have a choice of one of the following –

Fresh Berries Napoleon

Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$25 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

We are happy to accommodate allergies and dietary restrictions;

Please speak with your Event Manager

Midnight

LUNCH MENU

SALAD

- select one of the following -

Pike House | Classic Caesar

ENTRÉES

- select three of the following for guests to choose from –

Herb Chicken	Salmon BLT Wrap
Braised Short Ribs	Monterey Chicken Sandwich
Grilled Salmon	Roasted Vegetable Wrap
Blackened Chicken Pasta*	Cauliflower Risotto*

SIDE DISHES

- select one of the following -

French Fries
Roasted Potato and Vegetable Medley

DESSERT

- guests will receive a choice from the following -

Fresh Berries Napoleon | Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$30 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

*We are happy to accommodate allergies and dietary restrictions;
Please speak with your Event Manager*

Oxford

LUNCH MENU

SOUP OR SALAD

- select two of the following for guests to choose from -

Pike House | Classic Caesar | Kale Salad

Blue Crab and Roasted Corn Soup

Daily Soup Selection

ENTRÉES

- select three of the following for guests to choose from -

Herb Chicken

Fresh Market Fish

Chicken Marsala

Jumbo Lump Crabcake (Single)

Braised Short Ribs

Blackened Chicken Pasta*

Filet Mignon 6oz

Vodka Crab Pasta*

Grilled Salmon

Cauliflower Risotto*

SIDE DISHES

Roasted Potato and Vegetable Medley

DESSERT

- guests will receive a choice from the following -

Fresh Berries Napoleon | Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$35 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

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Please speak with your Event Manager*

Cobalt

DINNER MENU

SALAD

- select one of the following -

Pike House
Classic Caesar
Kale Salad

ENTRÉES

- select three of the following for guests to choose from –

Herb Chicken
Braised Short Ribs
Filet Mignon 6oz
Grilled Salmon
Blackened Chicken Pasta*
Cauliflower Risotto*

SIDE DISHES

Roasted Red Bliss Potatoes | Chef's Vegetable

DESSERT

- guests will have a choice of one of the following –

Fresh Berries Napoleon
Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$43 PER PERSON

Coffee, Tea and Soft Drinks Included

*Menu pricing does not include alcohol, tax and service charge
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Please speak with your Event Manager*

Barrett's on the Pike Private Dining | DINNER

Midnight

DINNER MENU

ONE BITE

- select one of the following -

Prime Rib Crostini
BBQ Bacon Wrapped Shrimp
Crabcake Crostini

SALAD

- select one of the following -

Pike House | Classic Caesar | Kale Salad

ENTRÉES

- select three of the following for guests to choose from –

Herb Chicken	Grilled Salmon
Chicken Marsala	Maryland Style Crabcakes
Braised Short Ribs	Bone-In Pork Chop
Filet Mignon 6oz	Blackened Chicken Pasta*
Ribeye 12oz	Cauliflower Risotto*

SIDE DISHES

Roasted Red Bliss Potatoes | Chef's Vegetable

DESSERT

- guests will have a choice of one of the following –

Fresh Berries Napoleon | Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$48 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

*We are happy to accommodate allergies and dietary restrictions;
Please speak with your Event Manager*

Barrett's on the Pike Private Dining | DINNER

Oxford

DINNER MENU

ONE BITE

- select one of the following -

Prime Rib Crostini | BBQ Bacon Wrapped Shrimp | Crabcake Crostini

SOUP OR SALAD

- select two of the following for guests to choose from -

Blue Crab and Roasted Corn Soup | Daily Soup Selection

Pike House | Classic Caesar | Kale Salad

ENTRÉES

- select three of the following for guests to choose from -

Herb Chicken
Chicken Marsala
Chicken and Crab

Filet Mignon 8oz
Ribeye 12oz
Bone-In Pork Chop

Grilled Salmon
Maryland Style Crabcakes
Cauliflower Risotto*

SIDE DISHES

- select two of the following -

Roasted Red Bliss Potatoes | Redskin Mashed Potatoes
Chef's Vegetable | Roasted Cauliflower

DESSERT

- select two of the following for guests to choose from -

Fresh Berries Napoleon | Flourless Chocolate Cake
Bread Pudding | Crème Brulee

** indicates an entrée served without a side dish*

\$53 PER PERSON

Coffee, Tea and Soft Drinks Included

Menu pricing does not include alcohol, tax and service charge

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Please speak with your Event Manager*

Appetizer

MENU

PLATTERS

- designed to serve 15 guests –
- vegetarian items indicated by a (V) -

HOT

Sliders: Buffalo Chicken \$60
Sliders: Prime Rib or Short Rib \$65
Chicken Tender Bites \$50
Calamari: Buffalo or Traditional \$75
Traditional Meatballs \$65

COLD

Charcuterie Display \$125
Mediterranean Hummus (V) \$50
Bruschetta (V) \$70
Jumbo Shrimp Cocktail Platter \$125
Fruit and Cheese Platter (V) \$75
Assorted Desserts (V) \$90

PIECES

- priced by the dozen –
- vegetarian items indicated by a (V) -

Chicken Skewers \$16
Buffalo Chicken Bites \$16
Short Rib Quesadillas \$27
Prime Rib Crostinis \$30
Filet Tenderloin Skewers \$19
Traditional Meatballs \$30
Jumbo Lump Mini Crabcakes \$45
Deviled Eggs with Crab \$32
BBQ Bacon Wrapped Shrimp \$40
Deviled Eggs with Bacon \$19
Mini Mozzarella Caprese (V) \$19
Mediterranean Cucumber Cups (V) \$22

Reception

PRICING

- based on two hours –
- includes non-alcoholic beverages –
- Jumbo Shrimp Cocktail, Mini Crabcakes and Charcuterie Display are not available in Reception Packages -

COBALT MENU

4 Platters
\$30 PER PERSON

MIDNIGHT MENU

3 Platters | 2 Passed
\$34 PER PERSON

OXFORD MENU

3 Platters | 3 Passed
\$40 PER PERSON

Menu pricing does not include alcohol, tax and service charge

Consumption Bar

MENU

ASSORTED DOMESTIC BOTTLED BEER

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Yuengling

\$5 PER BOTTLE

ASSORTED IMPORT BOTTLED BEER

Blue Moon

Corona

\$7 PER BOTTLE

HOUSE WINE

Chardonnay

Pinot Grigio

Riesling

White Zinfandel

Shiraz

Merlot

Pinot Noir

Cabernet Sauvignon

\$28 PER BOTTLE

Menu pricing does not include tax and service charge