

Private Dining Package

Barrett's on the Pike
588 Baltimore Pike ~ Bel Air
443-371-7516

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

Terms + Conditions

CONFIRMING YOUR EVENT

To reserve space for your group event, a non-refundable deposit must be processed, and an agreement must be signed. Deposits vary based on the event space selected. The Wine Room requires a \$100 deposit. The Cobalt Room requires a \$250 deposit. A restaurant buy-out requires a \$2,500 deposit. Your Event Manager will send an agreement for your signature once the date, time, and room have been set. The event is officially reserved once both the deposit and signed contract are received.

FOOD & BEVERAGE MINIMUMS

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 TIMING

Events are 3-hour timeframes. Should you want to secure more time, it must be arranged with your Event Manager and included in your contract. Ending times for events are firmly adhered to. Late arrivals may miss the meal based on timing.

EVENT GUARANTEES

We will need to receive your final guest commitment three (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. Should less guests attend on event day than the guarantee, the difference will be converted to a Room Rental Charge that will be added to the bill.

If the guest number increases the day of the event we will do our best to accommodate within the space reserved.

MENU

When choosing your food and beverage options, please note substitutions may occur when menu changes take place. If you or any of your guests have an allergy or dietary restriction, we will be happy to accommodate your needs, but we do not operate a kitchen that can be 100% void of particular allergens. Sales tax and service charge are not included in the menu pricing.

A Banquet Event Order, with food and beverage selections, will need to be signed and returned two (2) weeks prior to event date. This will ensure food and beverage item availability and printing of personalized menus for the event.

SERVICE CHARGE, TAX & CREDIT CARD SURCHARGE

All menus provided are subject to a 24% event fee and all appropriate sales tax. The event fee covers server gratuity and private dining administrative expenses. There is a 3% surcharge incurred for use of a credit card. This does not apply to cash or debit card payments.

DECORATIONS AND CLEANING FEE

Decorations are allowed with limitations. Use of confetti and glitter are absolutely not allowed, including balloons filled with either. Use of either may result in a \$250 cleaning fee. No open flames (i.e. candles) can be used as decoration on any surface. There is no hanging of items on walls or furniture. Please consult the Event Manager or the store operations manager for details prior to bringing decorations for use. Please plan to remove all items brought in at the conclusion of your event.

DAMAGE

The restaurant will not be liable for damage to, or loss of any merchandise displayed or left anywhere, in the restaurant. Event host agrees to be responsible for any damage done to the premises or any other part of the restaurant, that is caused by the Host, his/her guests, invitees, employees, independent contractors, or other agents, who are under the Host's control, or the control of any dependent contractor, hired by the Host, during the period of time they are in the restaurant.

IN-HOUSE AUDIO VISUAL

Should you require use of our in-house technology, device compatibility should be confirmed at least one day prior to the event to ensure seamless utilization. In the event of a technology failure out of our control, Barrett's on the Pike will not be held liable.

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. Payment is by a single credit card or cash only, and is due upon completion of the event.

CANCELLATION

If cancellation of event occurs more than fourteen (14) days prior to the event, then the deposit paid is forfeited.

If cancellation occurs within fourteen (14) days of your event, you will be responsible for 50% of your estimated food and beverage charge and sales tax on the full minimum, from the signed Banquet Event Order, as a penalty. This amount will be charged to the credit card that is attached to the reservation in Triple Seat.

If there are circumstances beyond our control that prohibit your event from taking place (i.e. catastrophic and unforeseen), we will make every effort to reschedule your event.

Midnight

BRUNCH MENU

ENTRÉES

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

Ham and Cheese Frittata
Spinach and Mushroom Frittata
Classic French Toast
Chocolate French Toast
Salmon BLT Wrap with French Fries
Monterey Chicken Sandwich with French Fries
Roasted Vegetable Wrap with French Fries
Classic Caesar with Grilled Chicken or Salmon*
Pike House/Blue Crab & Roasted Corn Soup*

SIDE DISH OPTIONS FOR BREAKFAST ITEMS

- select one of the following –

Fresh Fruit | Lyonnaise Potatoes | Applewood Bacon | Sausage

DESSERT

Fresh Berries Napoleon

MENU ENHANCERS

Juice at \$4 per glass
Mimosas and Bloody Mary's at \$10 each
Donut Holes (Serves 6) at \$30
Loaded Tater Tots (Serves 6) at \$36

** 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

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

Oxford

BRUNCH 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

ENTRÉES

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

Greek Omelet	Braised Short Ribs with Veg/Potato Medley
Ham and Cheese Omelet	Herb Chicken with Veg/Potato Medley
Classic French Toast	Grilled Salmon with Veg/Potato Medley
Chocolate French Toast	Blackened Chicken Pasta*
Spinach and Mushroom Frittata	Vegetable Gnocchi*
Classic Caesar with Chicken or Salmon*	Eggplant Parmesan with Veg/Potato Medley

SIDE DISH OPTIONS FOR BREAKFAST ITEMS

- select two of the following -

Fresh Fruit | Lyonnaise Potatoes | Applewood Bacon | Sausage

DESSERT

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

Fresh Berries Napoleon | Flourless Chocolate Cake

MENU ENHANCERS

Juice at \$4 per glass
Mimosas and Bloody Mary's at \$10 each
Donut Holes (Serves 6) at \$30
Loaded Tater Tots (Serves 6) at \$36

** indicates an entrée served without a side dish*

\$40 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 with French Fries

Monterey Chicken Sandwich with French Fries

Roasted Vegetable Wrap with French Fries

Turkey BLT ½ Sandwich with Pike House Salad*

DESSERT

Fresh Berries Napoleon

** indicates an entrée served without a side dish*

\$30 PER PERSON | 25 GUEST MINIMUM

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

SOUP OR SALAD

- select one of the following -

Pike House
Classic Caesar
Blue Crab and Roasted Corn Soup

ENTRÉES

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

Classic Caesar with Grilled Chicken*
Kale Salad with Grilled Salmon*
Salmon BLT Wrap with French Fries
Monterey Chicken Sandwich with French Fries
Roasted Vegetable Wrap with French Fries
Turkey BLT ½ Sandwich with Pike House Salad*

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

*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

ENTRÉES

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

Herb Chicken	Fresh Market Fish
Chicken Marsala	Blackened Chicken Pasta*
Braised Short Ribs	Vegetable Gnocchi*
Grilled Salmon	Eggplant Parmesan*

SIDE DISH

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*

\$40 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*

Appetizer + Dessert

A LA CARTE MENU

PLATTERS

- designed to serve 15 guests –

HOT

Sliders: Buffalo Chicken (qty: 15) \$60

Sliders: Prime Rib or Short Rib (qty: 15) \$70

Chicken Tender Bites (qty: 45) \$50

Calamari: Buffalo or Traditional \$85

COLD

Charcuterie Display \$125

Mediterranean Hummus \$50

Bruschetta \$60

Jumbo Shrimp Cocktail Platter (qty: 45) \$125

Fruit and Cheese Platter \$75

PIECES

- priced by the dozen –

Chicken Skewers \$24

Buffalo Chicken Bites \$24

Short Rib Quesadillas \$36

Prime Rib Crostinis \$45

Traditional Meatballs \$30

BBQ Bacon Wrapped Shrimp \$40

Deviled Eggs with Bacon \$36

Mini Mozzarella Caprese \$22

Mediterranean Cucumber Cups \$24

Toffee Nut Cookies \$36

Chocolate Chip Cookies \$36

House Mini Desserts \$36

Brownies \$36

Menu pricing does not include alcohol, tax and service charge

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
Chicken Marsala
Braised Short Ribs
Grilled Salmon
Blackened Chicken Pasta*
Vegetable Gnocci*

SIDE DISH

Roasted Potato and Vegetable Medley

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*

\$50 PER PERSON

Coffee, Tea and Soft Drinks Included

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Please speak with your Event Manager*

Midnight

DINNER MENU

ONE BITE

- select one of the following -

Prime Rib Crostini
BBQ Bacon Wrapped Shrimp
Spinach and Mozzarella Arancini

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	Fresh Market Fish
Braised Short Ribs	Blackened Chicken Pasta*
Filet Mignon 6oz	Vegetable Gnocchi*

SIDE DISH

Roasted Potato and Vegetable Medley

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*

\$60 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

DINNER MENU

ONE BITE

- select one of the following -

Prime Rib Crostini | BBQ Bacon Wrapped Shrimp | Spinach and Mozzarella Arancini

SOUP OR SALAD

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

Chef's Daily Soup | Blue Crab and Roasted Corn Soup

Classic Caesar | Pike House | Kale Salad

ENTRÉES

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

Filet Mignon 6oz	Chicken Marsala	Grilled Salmon
Ribeye 12oz	Herb Chicken	Fresh Market Fish
Braised Short Ribs	Vegetable Gnocchi*	Blackened Shrimp Pasta*

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 | Sorbet
Crème Brulee | Flourless Chocolate Cake

* indicates an entrée served without a side dish

\$70 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*