



PRIVATE DINING PACKAGE

Barrett's on the Pike
588 Baltimore Pike ~ Bel Air

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
- Chocolate French Toast
- Short Rib Sandwich
- 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 \$2 per glass
- Mimosas and Bloody Mary's at \$6 per drink or 3 for \$12

** indicates an entrée served without a side dish*

\$22 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	Short Rib Sandwich
Fresh Fruit Waffle	Roasted Vegetable Wrap
Classic French Toast	Classic Caesar with Grilled Chicken*
Chocolate French Toast	Kale Salad with Grilled Salmon*
Chicken and Waffles	Pike House/Blue Crab and Roasted
Salmon BLT Wrap	Corn Soup*
Monterey Chicken Sandwich	

SIDE DISHES

- select two of the following –

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

DESSERT

- select one of the following -

Fresh Berries Napoleon
Flourless Chocolate Cake

MENU ENHANCERS

Juice at \$2 per glass
Mimosas and Bloody Mary's at \$6 per drink or 3 for \$12

** indicates an entrée served without a side dish*

\$26 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 | BRUNCH

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

SIDE DISHES

- select two of the following -

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

DESSERT

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

Fresh Berries Napoleon | Flourless Chocolate Cake | Bread Pudding

** indicates an entrée served without a side dish*

\$32 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 | BRUNCH

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

Roasted Cauliflower

Roasted Red Bliss Potatoes

Chef's Vegetable

DESSERT

- select one of the following -

Fresh Berries Napoleon

Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$23 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 | LUNCH

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	Fresh Market Fish Sandwich
Grilled Salmon	Monterey Chicken Sandwich
Blackened Chicken Pasta*	Roasted Vegetable Wrap
Short Rib Sandwich	Cauliflower Risotto*

SIDE DISHES

- select one of the following -

Coleslaw
Roasted Cauliflower
Roasted Red Bliss Potatoes
Chef's Vegetable

DESSERT

- guests will receive a choice from the following -

Fresh Berries Napoleon | Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$26 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 | LUNCH

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

- select one of the following -

Coleslaw | Roasted Cauliflower
Roasted Red Bliss Potatoes | Chef's Vegetable

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*

\$33 PER PERSON

Coffee, Tea and Soft Drinks Included

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Barrett's on the Pike Private Dining | LUNCH

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
Bacon Wrapped Scallops \$40
Deviled Eggs with Bacon \$19
Prosciutto and Mozzarella Aroncini \$27
Mini Mozzarella Caprese (V) \$19
Mediterranean Cucumber Cups (V) \$22
Spinach and Mozzarella Aroncini (V) \$22

Reception

PRICING

- based on two hours –
- includes non-alcoholic beverages –
- Jumbo Shrimp Cocktail 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

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

- select one of 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

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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
Bacon Wrapped Scallop
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 receive a choice from the following -

Fresh Berries Napoleon | Flourless Chocolate Cake

** indicates an entrée served without a side dish*

\$45 PER PERSON

Coffee, Tea and Soft Drinks Included

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Barrett's on the Pike Private Dining | DINNER

Oxford

DINNER MENU

ONE BITE

- select one of the following -

Prime Rib Crostini | Bacon Wrapped Scallop | 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	Filet Mignon 8oz	Grilled Salmon
Chicken Marsala	Ribeye 12oz	Maryland Style Crabcakes
Chicken and Crab	Bone-In Pork Chop	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 Cakes

Bread Pudding | Crème Brulee

* 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

Consumption Bar

MENU

ASSORTED DOMESTIC BOTTLED BEER

\$5 PER BOTTLE

ASSORTED IMPORT BOTTLED BEER

\$7 PER BOTTLE

HOUSE WINE

Chardonnay | Pinot Grigio | Riesling | White Zinfandel
Shiraz | Merlot | Pinot Noir | Cabernet Sauvignon

\$28 PER BOTTLE

Open Bar

PRICING

- based on three hours –
- includes non-alcoholic beverages –

SOFT BAR

Assorted Domestic and Import Bottled Beer
House Red Wine (2) and House White Wine (2)

\$20 PER PERSON

HOUSE BAR

House Level Alcohol and Mixers
Assorted Domestic and Import Bottled Beer
House Red Wine (2) and House White Wine (2)

\$24 PER PERSON

PREMIUM BAR

Top Shelf Alcohol and Mixers
Assorted Domestic and Import Bottled Beer
House Red Wine (2) and House White Wine (2)

\$30 PER PERSON

Menu pricing does not include tax and service charge