

Barley's Smokehouse & Brewpub  
*SPECIAL EVENT SERVICES*

*Thank you* for considering Barley's Smokehouse & Brewpub for your Special Event. We are excited and delighted to make your visit here special. Whether it's family and friends or a business gathering, Barley's Smokehouse & Brewpub will satisfy your taste buds and your budget.

We're finicky about everything that goes into Barley's selections.

Our award-winning barbecue is slowly smoked using 100% hickory logs, as long as twenty four hours. Our ribs have been judged best in Ohio, our brisket was deemed best in the entire State of Virginia and our wings have been voted best in the city multiple times.

We brew our ales just ten barrels at a time, and include barley malt imported from the British Isles and hops from the Pacific Northwest, Europe and from around the globe. Alexander's Russian Imperial Stout has earned two gold medals in national competition, and we've also won numerous other awards, including best strong ale in America.

We'll take the best we have to offer to make your event a success. Please take time to review the many options that our menus provide. If you don't see something you'd like, just ask.

Heck, we can even deliver a hickory-smoked whole hog with all the trimmings to your location!

We offer the best and most unique selections in the region for you and your guests. And the best part: we do the work, while you take the credit! Thank you for your consideration. We look forward to planning, serving and making your next event a success.

Dave Crockett  
Banquet Manager  
Barley's Smokehouse & Brewpub

LIVE  
SLOW  
**EAT REAL BARBECUE**  
**DRINK REAL ALE**

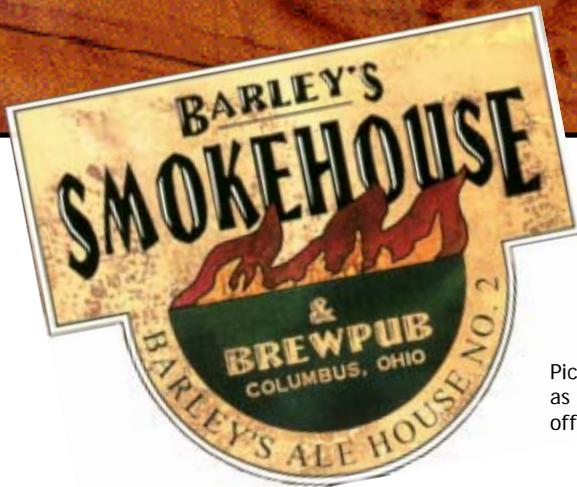
**"Award-Winning Microbrew & Barbecue"**

1130 Dublin Road Columbus, Ohio 43215  
614-485-0BBQ (0227) FAX 485-0166

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www.smokehousebrewing.com



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## SMOKEHOUSE STARTERS MENU

### SMOKEHOUSE APPETIZER DISPLAYS

Choose among these options to fill out your starter table with a tasty assortment. Selections will feed 25-30 guests

*Fresh Fruit Display* - 39.95

*Vegetable Display* - 39.95

with Ranch dip

*Assorted Cheeses* - 42.95

with cracker basket

*Smokehouse BBQ Chips*

- 24.95

with Ranch dip

*Saratoga Chips* - 24.95

with Ranch dip

*Crisp Fried Tortilla Chips*

- 19.95

with fresh house-made salsa

### SMOKEHOUSE STARTERS CENTERPIECE

Pick and choose among these tempting appetizers as a start to your larger event, or as a stand-alone offering. Selections are priced per guest

*Chilled Pale Ale Shrimp*

- 3.95

served with zesty cocktail sauce

*Mildred's*

*Sauerkraut Balls* - 1.25

served with our creamy chipotle sauce

*Mini Pulled Pork or*

*Chicken Sandwiches* - 2.40

*Chipotle Hummus*

*with Pita Points* - 2.25

*Smokehouse Meatballs* - 2.25

*Barley's Smokehouse*

*Award-Winning*

*Grilled Wings* - 2.25

*Barley's Ale-Marinated*

*Chicken Tenders* - 2.50



### BARBECUE SAUCES

We make all our barbecue sauces in-house from scratch. For those offerings that include barbecue sauce, choose one.

*Kansas City* tomato-based sweet

*Texas Smokedip* tangy

*Gates of Hell Hot* full flavored

*Buffalo*

*Honey Chipotle*

*Jerk*



### DESSERTS

Desserts made fresh in our kitchen complete your private affair in style. Add for just 3. per person.

*Smokehouse Famous*  
*Bread Pudding*

*House-Baked Chocolate Chip*  
*Cookie Sandwich*

*Barley's Chocolate Stout*  
*Mousse*

*Tasty Bites Dessert Tray*

*Fresh-baked*  
*Cookies & Brownies Platter*

Please note that all prices are subject to an 18% service charge and applicable Ohio State sales tax.

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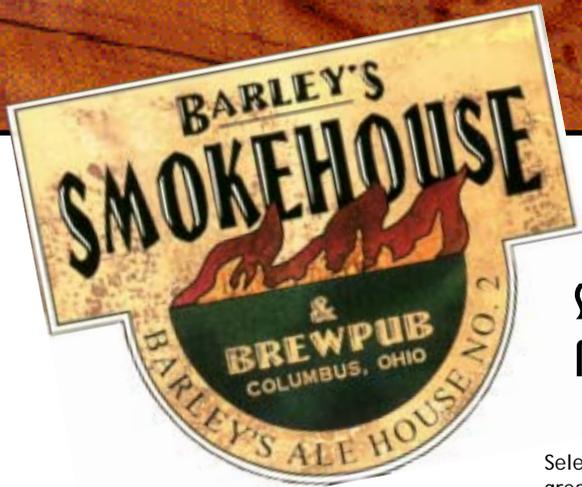
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## BANQUET BUFFET MENU

### BARLEY'S BANQUET BUFFET INCLUDES...

Your choice of two housemade side offerings and coffee, iced tea and lemonade is included with our Buffet.

*Barley's Smokehouse  
Two Entree Buffet - 13.95*

*Barley's Smokehouse  
Three Entree Buffet - 16.95*

*Please note that our buffets are not "all you can eat." We put out a generous amount based on your guest count. Ask if you'd like heartier portions, and we'll work with you to accommodate your needs.*



Substitute for one of your entree choices:

#### *Award-Winning Smokehouse Ribs*

Add 3. per person

A quarter rack of our famous ribs, dry-rubbed and slow-smoked over hickory logs for 6-7 hours. First place award at the 2004 Ohio BBQ Championship. Choice of St Louis or Baby Back

#### *Flat Iron Steak*

Add 3. per person

An eight ounce cut grilled to medium for that great taste of the outdoors.

### SMOKEHOUSE ENTREE MEAT SELECTIONS

Select from our famous barbecue selections, or other great entrees, carefully selected by our Chef to complement our award-winning ales, brewed fresh on premise.

*'House Hickory-Smoked  
Quarter-Chicken*

*Ohio! ~~North Carolina~~ Pulled  
Pork*

*Kansas City Pulled Chicken*

*Texas Beef Brisket*

*Hunter Pale Ale Chicken  
Breast*

*Hand-Carved Roast Beef*



*Please note that all prices are subject to an 18% service charge and applicable Ohio State sales tax.*

### SIDE OFFERINGS

Choose from among these tantalizing offerings to go with your meat selections.

*Bourbon Baked Beans*

*Horseradish Smashed Spuds*

*Creamy Mac & Cheese*

*Low Country Coleslaw*

*Chef's Choice  
Veggie of the Day*

*Oven Roasted Potatoes*

### SALAD OPTIONS

*Granny Salad - 3.50*

*Side Salad - 2.50*

### DESSERTS

Desserts made fresh in our kitchen complete your private affair in style. Add for just 3. per person.

*Smokehouse Famous  
Bread Pudding*

*House-baked Chocolate Chip  
Cookie Sandwich*

*Barley's Chocolate Stout  
Mousse*

*Tasty Bites Dessert Tray*

*Fresh-baked  
Cookies & Brownies Platter*

### BEVERAGES

Your guests get their choice of these beverages at no additional charge.

*Iced Tea*

*Coffee*

Ask about other choices, including soft drinks, Barley's award-winning ales, or full bar service with bartender.

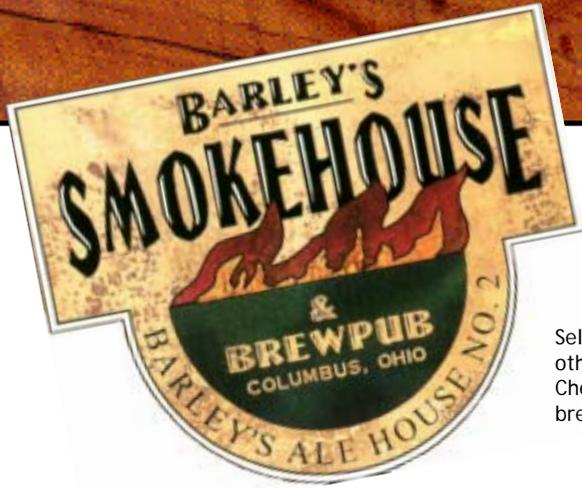
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## PLATED BANQUET MENU

### BARLEY'S PLATED BANQUET INCLUDES...

your choice of two housemade side offerings and coffee or ice tea.

Your guests select ahead of time from two choices you've made for them. We'll have place cards ready, for a convenient, relaxed party for you and your guests.

Please note that all prices are subject to an 18% service charge and applicable Ohio State sales tax.



#### Smokehouse Barbecue Combo Plate

Can't decide, or you've got some big eaters? Choose two and your guests will get both on their plates - 14.

Your choice of two:

- 1/4 rack Smokehouse Ribs
- Quarter Hickory-Smoked Chicken
- Sliced Smoked Beef Brisket

### SMOKEHOUSE ENTREE SELECTIONS

Select from our famous barbecue selections, or other great entrees, carefully selected by our Chef to complement our award-winning ales, brewed fresh on premise.

#### Smokehouse Ribs

A half-rack dry-rubbed and slow-smoked over hickory - 14. Choice of St Louis or Baby Back

#### Smokehouse Hickory-Smoked Half Chicken - 12.

#### Sliced Smoked Beef Brisket

Slow-smoked certified Angus beef - 13.

#### Hunter Pale Ale Chicken

with rich Pale Ale mushroom sauce - 12.

#### Flat Iron Steak

Char-grilled juicy flat iron-cut beef - 16.

#### Barley's BBQ Meatloaf

House recipe meatloaf with your choice of Kansas City BBQ sauce or pan gravy - 11.



### SIDE OFFERINGS

Choose from among these tantalizing offerings to go with your meat selections.

*Bourbon Baked Beans*

*Horseradish Smashed Spuds*

*Low Country Coleslaw*

*Chef's Choice Veggie of the Day*

*Oven Roasted Potatoes*

*Creamy Mac & Cheese*

### SALAD OPTIONS

*Granny Salad - 3.50*

*Side Salad - 2.50*

### DESSERTS

Desserts made fresh in our kitchen complete your private affair in style. Add for just 3. per person.

*Smokehouse Famous Bread Pudding*

*House-Baked Chocolate Chip Cookie Sandwich*

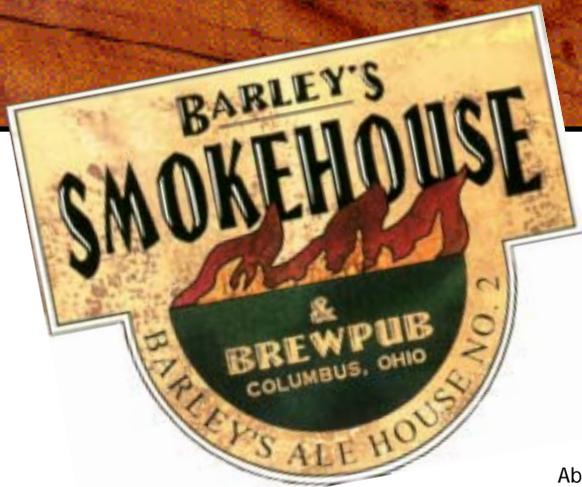
*Barley's Chocolate Stout Mousse*

*Tasty Bites Dessert Tray*

*Fresh Baked Cookies & Brownies Platter*

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## HIGH OFF THE HOG MENU

### HIGH OFF THE HOG BUFFET INCLUDES...

- Hickory-smoked whole hog
- Three side offerings

We can provide you with this spectacular display at the Smokehouse, or we will deliver and set up in your back yard, office or anywhere you want (up to 40 mile round trip)

12.95 per person (100 person minimum)

#### Additional Meat Offerings

Ask to add any meat to complement your whole hog centerpiece.

- Hickory-Smoked Quarter Chicken*
- Texas Beef Brisket*
- Kansas City Pulled Chicken*
- Award-Winning Smokehouse Ribs*



### HICKORY-SMOKED WHOLE HOG (FEEDS 100)

Absolutely the finest quality Ohio-raised hog is hand-selected by our farmer, who insists on raising his hogs with grain that is free of pesticides and growth hormones.

Our farmer regularly picks up our spent grain from our brewing operations to use as feed for his livestock, due to its high natural source of protein. Using our natural ingredients without waste is a fine example of the circle of life. Grain that we import from the British Isles ends up as a treat for Ohio livestock.

(We keep the beer that's made in between!)

Uniquely, we skin the hog and dry-rub the hog with seasonings and spices before smoking with hickory logs for up to 24 hours. The result is deep penetration of hickory flavor, while at the same time rendering out the fat.

We promise, the result is the finest smoked pork you've ever had.

Order our Whole Hog and you'll know you're living High Off the Hog.

Paired with Barley's award-winning hand-crafted ales, you're livin' large, my friend. You're livin' large.

#### Full Service

For the ultimate in elegance, we will serve your entire event, including full bar setup with bartender.

We will be pleased to provide pricing for your specific needs. Just ask!

*Please note that all prices are subject to an 18% service charge and applicable Ohio State sales tax.*

#### SIDE OFFERINGS

Choose from among these tantalizing offerings to go with your meat selections.

- Bourbon Baked Beans*
- Horseradish Smashed Spuds*
- Oven Roasted Potatoes*
- Creamy Mac and Cheese*
- Low Country Coleslaw*
- Chef's Choice Veggie of the Day*

#### SALAD OPTIONS

- Granny Salad - 3.00 per person*
- House Salad - 2.50 per person*

#### DESSERTS

Desserts made fresh in our kitchen complete your private affair in style.

- Smokehouse Famous Bread Pudding*  
with Bourbon sauce  
full sheet (30 servings) - 59.95
- Fresh-Baked Cookies & Brownies*  
full sheet brownies and four dozen cookies (30 servings) - 49.95



Ask about other choices, including soft drinks, Barley's award-winning ales, or full bar service with bartender.

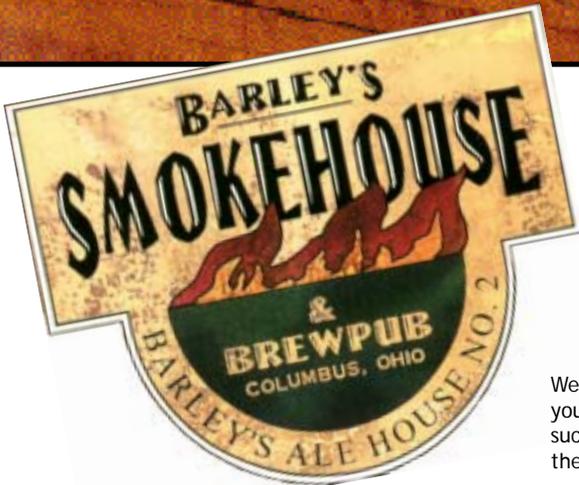
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We strive to ensure that our ales and wines will pair perfectly with your food selections. Allow us to suggest for you if you aren't sure.

Barley's ales are available by the pint, with no mark-up from dining room pricing. For convenience, control, or for a large crowd, you may wish to purchase our ales by the quarter or half barrel, served right in your room.

**Our Ales**

Barley's fine ales are subject to availability. We will work with you to provide what you and your guests will enjoy.

Our two most popular offerings are available year-round.

**'House Pale Ale**

Well-balanced and slightly fruity, this is our flagship ale. We use authentic English malts and hops, including Kent Goldings, the variety that gives British Isle ales their world-wide following.

**MacLenny's Scottish Ale**

A slightly malty butterscotch-colored ale with toffee-like undertones. Mentioned in Michael Jackson's *Beer Companion*.

Quarter barrel (about 60 pints) - 225.  
Half barrel (about 120 pints) - 400.



**SMOKEHOUSE SELECT WINES**

We offer the following selections to pair with your food, to make your event a smashing success. The following wines are available by the bottle.

*Menage a Trois Pinot Grigio*  
**California** - 26.

*Waterbrook Chardonnay*  
**Washington**- 26.

*Main Street Merlot*  
**California** - 26.

*The Crusher Cabernet Sauvignon*  
**California** - 26.

*Coppola Pinot Noir*  
**California** - 26.

*Terrazas Malbec*  
**Argentina** - 26.

*SA Prum Essence Riesling*  
**Germany** - 28.

*J Roget Split Champagne*  
**375 ml** - 5.25.

**By the Glass**

These wines perfectly complement your meal without committing to bottles.

- Main Street Merlot*
- The Crusher Cabernet Sauvignon*
- Waterbrook Chardonnay*
- Francis Ford Coppola Pinot Noir*
- Terrazas Malbec*
- Menage a Trois Pinot Grigio*

**SMOKEHOUSE ALES**

In addition to our year-round offerings, we also offer many different ales and lagers seasonally.

Just ask what we'll have on tap for your event and we'll hook you up. For a complete listing of all the beers that we make (and a few that are retired) go to [smokehousebrewing.com/timeline](http://smokehousebrewing.com/timeline).

There, you'll get a full description of each of our craft beers.

Barley's Smokehouse & Brewpub has served over 2,000,000 pints of fine ale since our first batch was brewed in August 1997. We must be brewing something right!

Over forty styles have been carefully crafted, brewed and served to countless satisfied guests through the years, just ten barrels at a time, using time-honored brewing techniques.

We are confident that we can match the perfect beers to what your guests will rave about.

Let us serve you our best for your guests.

Cheers!



**"Award-Winning Microbrew & Barbecue"**

