



the Barrymore

FAQ group sales menu information

DOES THE BARRYMORE HAVE THE ABILITY TO CATER TO SPECIAL DIETARY NEEDS?

All menu items are fresh and seasonal and subject to change based on quality and availability.

Vegetarian, Vegan, and Raw menu items are available upon request, with the understanding that these may be specialty items unavailable on the current menu.

WHEN ARE FINAL GUEST COUNTS FOR EVENTS DUE?

Guest counts for said items must be communicated at time of Banquet Event Order signing to ensure availability. An additional cost, or depending on number of guests who require these special menus, a raise in tier may be required.

ARE THERE ANY-HEALTH RISKS ASSOCIATED WITH MENU?

*Consuming Raw Or Undercooked Meat, Poultry, Seafood, Shell Stock, Or Egg May Increase Your Risk Of Food Borne Illness.

ARE SHOTS OR "DOUBLES" INCLUDED IN BAR PACKAGES LISTED?

Shots are not included in call packages unless otherwise indicated.

All servings are single servings. Patrons agree to comply with all alcohol beverage statutes of Nevada and hold The Barrymore blameless for any infractions thereof.

HOW IS THE PRICING ON OPEN BAR PACKAGES CALCULATED?

Open Bar Packages are charged based on the actual number of guests in attendance or the minimum guarantee, whichever is greater.

WHAT BEER AND WINES COME WITH THE BEER AND WINE PACKAGE?

All wine and beer selections are subject to availability.

HOW CAN I GUARANTEE AVAILABILITY FOR MY EVENT?

While The Barrymore will strive to honor all requests, dining space is subject to event size and availability and not guaranteed unless included in contract.

IF NEEDED, ARE ADDITIONAL SEATING AND TABLES AVAILABLE AT THE BARRYMORE?

Any seating arrangements other than those of our regular dining space may be subject to furniture rental as well as labor.

WHAT ADDITIONAL CHARGES CAN I ANTICIPATE?

- Nevada Sales Tax is applicable. Sales Tax is subject to change, with expectation that client will pay the current amount applicable to the subtotal for event.
- A pre-determined Gratuity/ Service Charge is applicable to all group sales event
- Plating Fees - \$/pp for cakes & \$/pp for cupcakes not provided by The Barrymore
- Corkage Fee - \$ per bottle for wine & spirits not provided by The Barrymore (must be approved with group sales prior to event date)
- Highboy Rental - \$/per highboy (includes linen)
- Registration Staff - \$/pp per hour (minimum of 2 hours). Event is responsible for providing list and details in regards to how registration is to be conducted
- Music - If an event requests specific music from an electronic device and is not a full venue buy-out, a \$ set up fee is applicable

the Barrymore

beverage options

Open Bar Packages:

Pricing below is based on a per person cost. *Spirits, beer and wine options that are included in the open bar packages are available upon request. Options change seasonally. On Consumption is available upon request

Open Beer & Wine Bar

2 Hours \$ | 3 Hours \$

Bud Light, Amstel Light, Budweiser, Corona, Heineken, Stella Artois, Pabst Blue Ribbon, Rolling Rock Extra Pale, Full Sail Amber, Fat Tire Amber Ale, Sierra Nevada Kellerweis Hefeweizen, Blue Moon, North Cost Brewing "Pranqster", Sierra Nevada Pale Ale, Firestone Walker "Union Jack" IPA, Guinness Irish Stout
House Red & House White

"Call" Open Bar

2 Hours \$ | 3 Hours \$

Bud Light, Amstel Light, Budweiser, Corona, Heineken, Stella Artois, Pabst Blue Ribbon, Rolling Rock Extra Pale, Full Sail Amber, Fat Tire Amber Ale, Sierra Nevada Kellerweis Hefeweizen, Blue Moon, North Cost Brewing "Pranqster", Sierra Nevada Pale Ale, Firestone Walker "Union Jack" IPA, Guinness Irish Stout
Stoli Vodka, Bacardi Rum, Goslings Black Seal Rum, Broker's Gin, Jim Beam Whiskey, Jack Daniels Whiskey, Davalos Blanco Tequila, Davalos Anejo Tequila, Dewars Scotch, Ballantine's Scotch
House Red & House White

Premium Open Bar

2 Hours \$ | 3 Hours \$

Bud Light, Amstel Light, Budweiser, Corona, Heineken, Stella Artois, Pabst Blue Ribbon, Rolling Rock Extra Pale, Full Sail Amber, Fat Tire Amber Ale, Sierra Nevada Kellerweis Hefeweizen, Blue Moon, North Cost Brewing "Pranqster", Sierra Nevada Pale Ale, Firestone Walker "Union Jack" IPA, Guinness Irish Stout
Ketel One Vodka, Grey Goose Vodka, Stoli Vodka, Myers Rum, Sailor Jerry Rum, Bacardi Rum, Goslings Black Seal Rum, Bombay Sapphire Gin, Tanqueray Gin, Glenlivet 12 yr, Broker's Gin, Crown Royal Whisky, Makers Mark Whiskey, Jim Beam Whiskey, Jack Daniels Whiskey, Don Julio Tequila, Patron Tequila, Davalos Anjeo Tequila, JW Black, Chivas Scotch, Dewar's Scotch
House Red, House White

Average Drink Pricing

Beer Range: \$ - \$

Wine Range: \$ - \$

Call Range: \$ - \$

Premium Range: \$ - \$

*pricing based on availability

Wine Pairings

Our Sommelier services are available upon request. Please inquire with your group sales representative to explore an option to customize a wine pairing with a chef selected menu



Nevada Sales Tax of 8.375% is applicable. Gratuity & Service Charge of 21% total is applicable to all group sales events. Shots are not included in call packages unless otherwise indicated. All servings are single servings. Patrons agree to comply with all alcohol beverage statutes of Nevada and hold the Barrymore blameless for any infractions thereof. Selections listed above are subject to change based on availability.

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Hors d'oeuvres

Prices are per piece. Minimum order of 2 dozen is required for each savory selection

The maximum item selection of minimum orders is 5 for any event. Items may be served stationed or tray passed (additional labor fees may apply)

Savory

Beef Selections

- ***Mini Beef Wellington** with béarnaise sauce \$
- ***Beef Skewer** (G) chimichurri sauce \$
- ***Beef Slider** with bleu cheese, caramelized onions and Barrymore sauce \$
- ***NY Strip Crostini** with pickled shallots, bleu cheese crema \$

Chicken Selections

- Chicken Oysters** stone mustard aioli, pickled cornichon \$
- Thai Chicken Satay** with peanut sauce \$

Vegetarian Selections

- Tomato Bruschetta Crostini** (V)(V) with balsamic glaze \$
- Crispy Buffalo Cauliflower** (V) with bleu cheese \$
- Vegetable Spring Roll** (V) with sweet chili sauce \$
- Caprese Skewers** (V) basil pesto \$
- Grilled Vegetable Kabobs** (V)(V) mushroom, peppers, squash \$

Seafood Selections

- Oysters Rockefeller** béarnaise sauce, pernod, lavash crumbles \$
- Shrimp Cocktail** cocktail sauce, lemon zest \$
- Coconut Shrimp** with sweet chili sauce \$
- Crab Cakes** with old bay mayo \$
- Lobster Arancini** with lemon aioli \$
- ***Shrimp Ceviche** (G) with cilantro \$
- Lobster Deviled Eggs** (G) \$
- ***Seared Ahi Tataki** with ponzu glaze \$
- ***Tuna Poke** (G) cucumbers, cilantro and orange \$
- ***Grilled Octopus** (G) with olive tapenade and spicy aioli \$
- ***Smoked Salmon Cucumber** (G) with dill cream cheese \$
- Bacon Wrapped Scallops** (G) root beet, maple glaze \$

Pork Selections

- Devils on Horseback** bleu cheese stuffed dates wrapped in bacon \$
- Prosciutto Wrapped Asparagus** aged balsamic \$
- Jamon Serrano Sandwich** prosciutto, brioche, fig marmalade, goat cheese \$
- Smoked Bacon** (G) grilled toast, sautéed onion, and Barrymore Sauce \$

(V) Vegetarian (G) Gluten Free (V) Vegan - Omissions Applied



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Sweet Hors d'oeuvres

Minimum order of 2 dozen is required for each sweet selection.

The maximum item selection of minimum orders is 5 for any event. Items may be served stationed or tray passed (additional labor fees may apply).



Sweet

Hefeweizen Mini Cupcakes

\$ per/dozen

Yellow cake flavored with lemon zest, hefeweizen beer, & a hint of ginger. Frosted with cream cheese mousse & sprinkled with croquant (caramelized puffed rice)

Chocolate Stout Mini Cupcakes

\$ per/dozen

Devil's food cake made with stout beer, frosted with malted milk buttercream, sprinkled with dark chocolate crispies

Peach Bourbon Mini Cupcakes

\$ per/dozen

bourbon soaked vanilla cupcake with peach buttercream, sprinkled with cinnamon

Mocha Kahlua Mini Cupcakes

\$ per/dozen

coffee chocolate cupcake with Kahlua frosting, sprinkled with cocoa

S'mores Tartlet

\$ per/dozen

Graham tart shell filled with chocolate cream & topped with a smoked vanilla bean marshmallow

Mini Vanilla Bean Cheesecake

\$ per/dozen

Garnished with raspberry jam & pistachio

Coconut Passion Fruit Trifle

\$ per/dozen

Vanilla cake, coconut whipped cream, passion fruit curd, garnished with white chocolate crunchies & toasted coconut

French Macarons (2" in diameter; minimum of 2 dozen per flavor)

\$ per/dozen

Pre-select your choice of flavor; pistachio, raspberry, passion fruit, coconut, dark chocolate, Nutella, vanilla bean, peppermint, red velvet and, peach

Decorated French Macarons (Minimum order of 2 dozen per flavor)

\$ per/dozen

Pre-select your choice of flavor; vanilla, raspberry, pineapple, coconut, passion fruit and, peppermint

Decorated Cake Pops (Minimum order of 2 dozen per flavor)

\$ per/dozen

Your choice of flavor; triple chocolate, red velvet, birthday cake and, vanilla cake

Devils Food Cake Trifle

\$ per/dozen

Chocolate pudding, raspberries

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displays, patterns, & stations

Platters

Platters are served stationed | Self-serve

Imported & Domestic Cheeses,
dried fruits, and bread basket
\$ | serves 15 - 20 guests

Sliced Seasonal Fruit
with yogurt dip
\$ | serves 15 - 20 guests

Grilled Vegetable Antipasto
with assorted dips
\$ | serves 15 - 20 guests

Charcuterie Board
Assorted seasonal prepared meats, served
with mustard jam and bread
\$ | serves 8 - 10 guests

Carving Stations

Carving stations may be added to enhance any private event. Charges below include 1 chef helping serve guests

Roasted Beef Tenderloin
Horseradish cream, béarnaise sauce
Serves 10-12 guests | \$

Roasted Prime Rib of Beef
Horseradish cream, au jus
Serves 15-20 guests | \$

Roasted Lamb Chop Rack
Serves 10-12 guests | \$

Free Range Turkey Breast
Traditional gravy, orange-
cranberry relish
Serves 10-12 guests | \$

Oven Roasted Salmon
Lemon beurre blanc
Serves 10 - 12 guests | \$

Shellfish Displays

(must be ordered a minimum of 7 days prior to your event)

Jumbo Prawns
\$/per dzn

Crab Claws
\$/per dzn

Oysters
\$/per dzn

Petite Seafood Platter
\$
(1-2 ppl)

Grand Seafood Platter
\$
(3-4 ppl)

**seasonal oysters, maine lobster, jumbo shrimp, cracked crab claws, ahi tuna poke - served with cocktail sauce, mignonette, old bay mayo & lemon*



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Prix Fixe Menus

Dinner Prix Fixe Menu 1

\$ / per guest

Appetizers – Served family style

Smoked Bacon (G) Barrymore steak sauce, roasted onions, toast

***Barrymore Caesar** (G) gem lettuce, herb croutons, parmesan crisp, fried capers, classic dressing

Entrées – Guest's choice of the following

Roasted Chicken white bean ragout, broccolini, crispy carrot, thyme jus

***Pan Seared Salmon** (G) roasted tomato pepper sauce, crispy brussels sprouts, basil oil, fried leeks

Vadouvan Squash Curry (V)(V) root vegetables in a rich curry with Moroccan-style couscous

Dessert – Guests choice of the following

Vanilla Crème Brulee Apple compote, cinnamon sugar shortbread

Dinner Prix Fixe Menu 2

\$ / per guest

Appetizers – Host to pre-select 2 appetizers to be served family style

Iceberg Wedge smoked bacon, marinated tomatoes, shaved radish, pickled red onion, bleu cheese crumbles, bleu cheese dressing

***Barrymore Caesar** (G) gem lettuce, herb croutons, parmesan crisp, fried capers, classic dressing

Lobster Mac & Cheese (V) truffle, mascarpone-tallegio cream sauce

Entrées – Host to pre-select 3 of the following

Roasted Chicken (G) white bean ragout, broccolini, crispy carrot, thyme jus

***Seared Bone-in Pork Chop** beet root mashed potato, shaved brussels sprouts

***Pan Seared Salmon** (G) roasted tomato pepper sauce, crispy brussels sprouts, basil oil, fried leeks

***Wagyu Flat Iron 8oz** (G) served with mashed potatoes and asparagus

**steak option requires a longer cook-time and could delay service*

Vadouvan Squash Curry (V)(V) root vegetables in a rich curry with Moroccan-style couscous

Dessert – Guests choice of the following

Vanilla Crème Brulee apple compote, cinnamon sugar shortbread

Citrus Cheesecake light cheesecake mousse, citrus coulis, orange scented cream cake, graham crumble

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Prix Fixe Menus

Dinner Prix Fixe Menu 3

\$ / per guest

Appetizers - Host to pre-select 3 of the following

Grilled Octopus patatas bravas, tomato aioli, castelvetro olive tapenade, gremolata

Beets & Figs (G)(V) purple haze goat cheese, hot honey vinaigrette, pea tendrils

Lobster Mac & Cheese (V) truffle, mascarpone-tallegio cream sauce

Butternut Squash Soup (G) brioche croutons, sage oil

Iceberg Wedge smoked bacon, marinated tomatoes, shaved radish, pickled red onion, bleu cheese crumbles, bleu cheese dressing

Entrées - Host to pre-select 3 of the following

Roasted Chicken (G) white bean ragout, broccolini, crispy carrot, thyme jus

***Oven Roasted Branzino** wilted spinach, lemon caper beurre blanc

***Pan Seared Salmon** roasted tomato pepper sauce, crispy brussels sprouts, basil oil, fried leeks

Vadouvan Squash Curry (V)(V) root vegetables in a rich curry with Moroccan-style couscous

***NY Strip 14oz** (G) with asparagus and mashed potatoes

**steak option requires a longer cook-time and could delay service*

Dessert - Guest's choice of the following

Sticky Toffee Trifle milk chocolate mousse, candied almonds, dark chocolate ganache raspberry pate de fruit, whipped white chocolate ganache, raspberry coulis

Citrus Cheesecake light cheesecake mousse, citrus coulis, orange scented cream cake, graham crumble

Dinner Prix Fixe Menu 4

\$ / per guest

Appetizers - Host to pre-select 3 of the following

Shrimp Cocktail (V)(G) Barrymore spicy cocktail sauce

Duck Confit & Mixed Greens (G) roasted squash, granny smith apples, pomegranate arils, candied pecans, blackberry vinaigrette

Lobster Mac & Cheese (V) truffle, mascarpone-tallegio cream sauce

Beets & Figs (G)(V) purple haze goat cheese, hot honey vinaigrette, pea tendrils

Butternut Squash Soup (G) brioche croutons, sage oil

Entrées - Host to pre-select 3 of the following

Roasted Chicken (G) white bean ragout, broccolini, crispy carrot, thyme jus

Pan Seared Duck Breast pomegranate reduction, butternut squash emulsion, seasonal roasted vegetables

***Seared Bone-in Pork Chop** beet root mashed potato, shaved Brussel sprouts

Vadouvan Squash Curry (V)(V) root vegetables in a rich curry with Moroccan-style couscous

***Oven Roasted Branzino** wilted spinach, lemon caper beurre blanc

Bone-In Filet Mignon 8oz (G) with asparagus and mashed potatoes

**steak option requires a longer cook-time and could delay service*

Dessert - Host to pre-select 2 of the following

Sticky Toffee Pudding Trifle spice cake, toffee sauce, golden milk espuma, cocoa nib wafers

Citrus Cheesecake light cheesecake mousse, citrus coulis, orange scented cream cake, graham crumble

Triple Chocolate Bar almond dacquoise, candied almonds, milk chocolate mousse, raspberry pate de fruit, dark chocolate ganache, whipped white chocolate ganache

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Vegetarian Options

*vegetarian options below can be used as one of the selections for the prix fixe menu. If 10% of your party is vegan/vegetarian, an additional fee may apply

Appetizers

Beets & Figs (G)(V) purple haze goat cheese, hot honey vinaigrette, pea tendrils

Lobster Mac & Cheese (V) truffle, mascarpone-tallegio cream sauce

Butternut Squash Soup (G)(V) brioche croutons, sage oil

House Salad (V)(M)(G) baby spring mix, cucumber, roasted tomatoes, pickled onions and balsamic vinaigrette

Entrées

Briased Tuscan Kale (V)(M) caramelized onions roasted eggplant, topped with ratatouille and crispy quinoa

Pasta Primavera (V)(M) seasonal vegetables with pomodoro sauce

Vadouvian Squash Curry (V)(M) root vegetables in a rich curry with Moroccan-style couscous

Dessert

Seasonal Sorbet (V)(M) chef selected flavor

Vegan Dark Chocolate Brownie Trifle (M)(V) salted caramel sauce, fresh raspberries, whipped coconut cream

Children's Menu

\$ per child - ages 12 & under only

Host to pre-select 1 of the following to be served evening of event

Chicken Tenders & Fries

Beef Slider & Fries

Kids Mac 'n' Cheese & Fries

*includes tea & soda service



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Add any of the following to your prix fixe menu selections

Bread Basket for Table

Assortment of bread and butter

\$ per guest

Steaks & Chops

Add *Filet

with asparagus and mashed potatoes

\$ per guest

Add *NY Strip

with asparagus and mashed potatoes

\$ per guest

Add *Wagyu Flat Iron

with asparagus and mashed potatoes

\$ per guest

Surf & Turf any of the above:

South African Lobster Tail \$ per order

3 Grilled Shrimp \$ per order

Add Foie Gras Medallions to steak \$ per order

Add any of the following sides to your prix fixe menu selections

The Classics

Host to pre-select 2 sides

*sides will be served sharing-style during entrée course

Yukon Gold Mashed Potato

Hand-cut French Fries

Cauliflower Au Gratin (V)

Mascarpone-tallegio sauce, bread crumbs

Roasted Heirloom Carrots

Hot honey glaze, rosemary, toasted almonds

Grilled Asparagus

with parmesan gratin

Sautéed Asparagus

With parmesan gratin

\$ per guest

*\$/each additional selection

Roasted Forest Mushrooms

Creamy Risotto

Crispy Brussels Sprouts

Candied pecans, balsamic

Lobster Creamed Corn

Smoked bacon lardons

Charred Broccolini

Pickled sweet peppers, lemon zest

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Dinner Buffet Menu

Due to the intimate size of the Barrymore, buffets are only available for full venue buyouts
*Maximum of 90 guests for buffet option (requires a special set-up; sales will discuss the set-up options)

Premier Package:

Choice of 1 salad, 2 entrees, 2 sides
\$ per guest

Premium Package

Choice of 2 salads, 3 entrees, 3 sides, 1 dessert
\$ per guest

Salad

Barrymore Caesar gem lettuce, herb croutons, parmesan crispy, fried capers, classic dressing

House Salad (V)(V) baby springs mix, cucumber, roasted tomatoes, pickled onions and balsamic vinaigrette

Iceberg Wedge smoked bacon, marinated tomatoes, shaved radish, pickled red onion, bleu cheese crumbles, bleu cheese dressing

Entrées

Roasted Chicken (G) white bean ragout, broccolini, crispy carrot, thyme jus

***Shrimp Scampi** garlic, white wine butter sauce, roasted tomato

***Pan Seared Salmon** roasted tomato pepper sauce, crispy brussels sprouts, basil oil, fried leeks

Vadouvan Squash Curry (V)(V) root vegetables in a rich curry with Moroccan-style couscous

***Skirt Steak** bordelaise sauce

Pasta Primavera (V)(V) seasonal vegetable with pomodoro sauce

***Oven Roasted Branzino** wilted spinach, lemon caper buerre blanc

Live Action Stations In place of an entrée option (supplemental cost)

Roasted Beef Tenderloin horseradish cream, béarnaise sauce (supplemental cost \$12++)

Roasted Prime Rib of Beef Horseradish cream, au ju (supplemental cost \$9++)

Free Range Turkey Breast traditional gravy, orange-cranberry relish (supplemental cost \$6++)

Oven Roasted Salmon lemon buerre blanc (supplemental cost \$8++)

Sides

Yukon Gold Mashed Potato

Loaded Baked Potato

Crispy Brussels Sprouts

Grilled Asparagus

Charred Broccolini

Cauliflower Au Gratin

Roasted Heirloom Carrot

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Patio

Maximum Seating: 30 Guests
 *Specific set-up for maximum capacity
 Maximum Standing: 35 Guests

Hostess

Lounge

Bar

Wine Display

Main Entrance

Gold Room

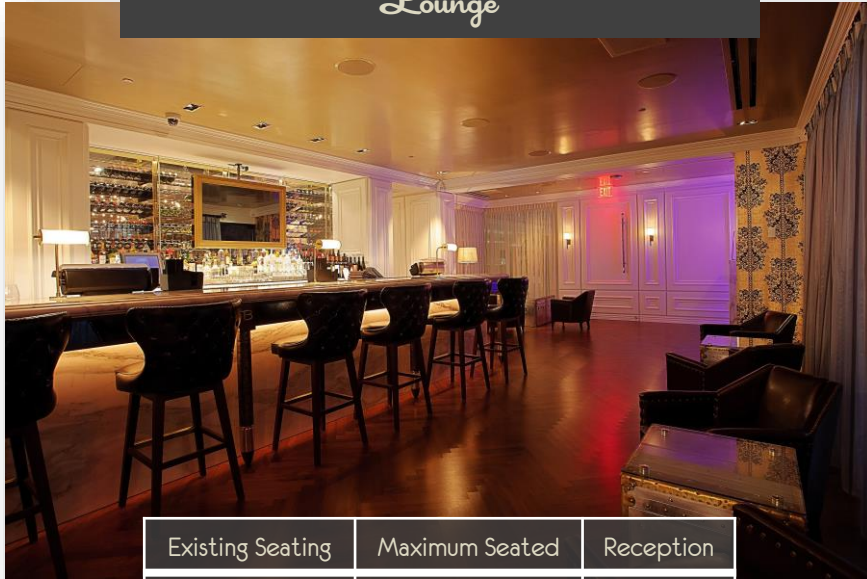
Maximum Seating: 40 Guests
 *Specific set-up for maximum capacity
 Maximum Standing: 50 Guests

Blue Room
 Maximum Seating: 65 Guests
 *capping each booth with a chair
 Maximum Standing: 75 Guests

Full Venue Buyout		
Existing Seating	Maximum Seated	Reception
80	135	200 (special set)

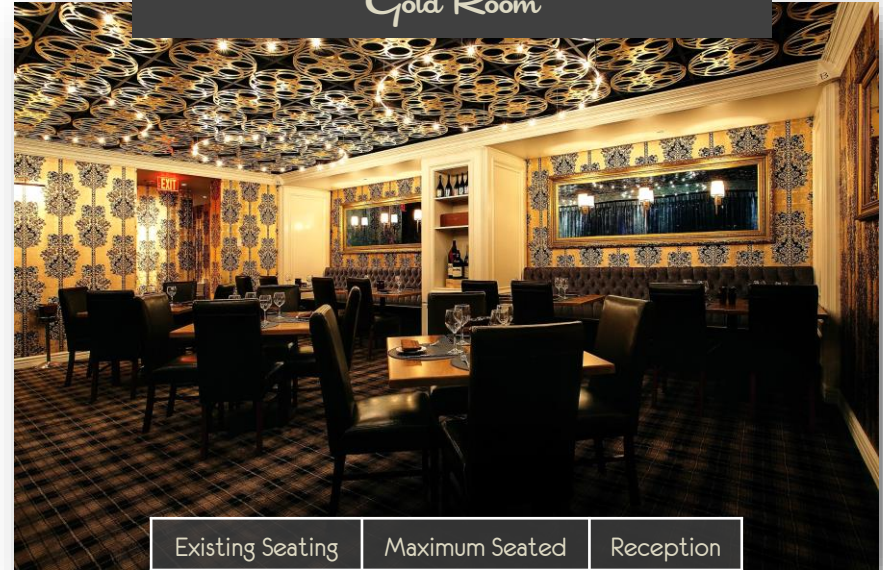
**Floorplans can be altered with prior approval from group sales. Please note that each event is different and not as pictured unless specified on your required banquet event order form.*

Lounge



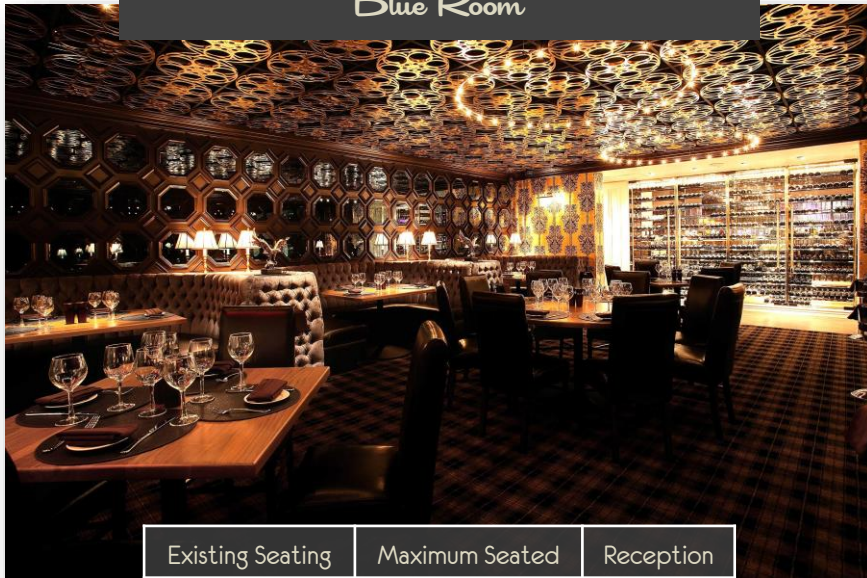
Existing Seating	Maximum Seated	Reception
14	20	30

Gold Room



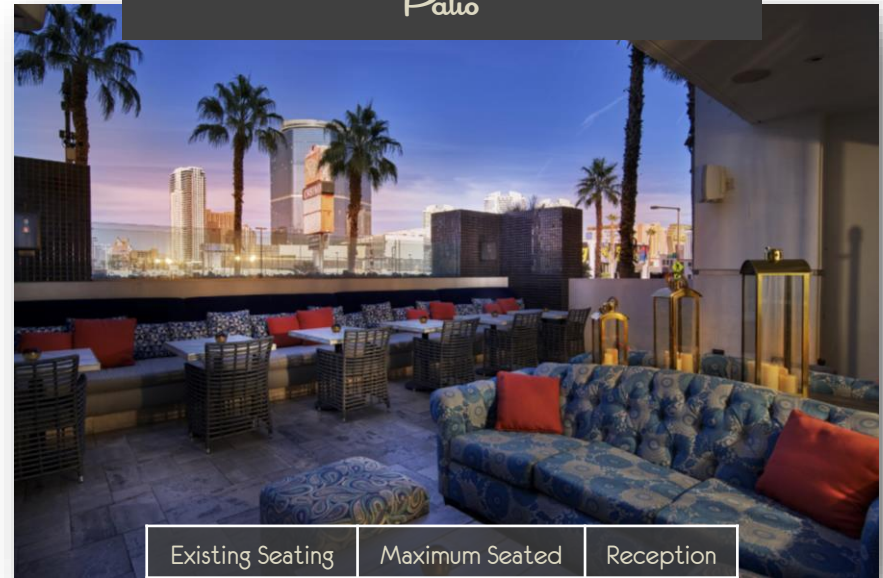
Existing Seating	Maximum Seated	Reception
34	40	50

Blue Room



Existing Seating	Maximum Seated	Reception
43	60	75

Patio



Existing Seating	Maximum Seated	Reception
20	30	35