

# **BARRIO**

## **Capitol Hill**

### **Group Dining Information**

**Barrio** is a fabulous place to gather with friends, family and colleagues. All of our locations offer distinct dining options that are perfect for a multitude of celebrations; from baby and bridal showers, to rehearsal dinners, birthday celebrations, business meetings, corporate gatherings, holiday parties and everyday get-togethers with friends and family.

Barrio is community; an approachable and inviting representation of modern Mexico. We feature a menu that takes a unique and modern approach to Mexican inspired cuisine and complement that with cocktails that are creative, classic and Latin focused.

Our Event Planners will help guide you through your planning process, from choosing the location of your event, planning your menu and through the execution of your event so you feel confident that your experience will be a great success! If you have any special requests or needs, please make sure to share those with us. If there is something you absolutely desire that is not on our menus, please let us know and we can inquire about the availability of that item. Our chefs are here to make suggestions and even design a special menu for your event.

## ~ General Information ~

### Dining Room ~

- The dining room can accommodate up to 14 at one table and more than 14 at 2 or more tables next to each other
- Available daily for lunch or dinner
- We offer a variety of large party menu options including Family style, Tailored, Cocktail Style or Cocktail Paired Dinners
- Handicap Access

### Booths ~

- We have 5 smaller booths that are semi-private and perfect for a smaller more intimate group; great for happy hour with co-workers or friends!
- Available daily for lunch or dinner
- Full Menu offered
- Accommodates up to 7 people

**Contact our Event Planners for details. Food and beverage minimums may apply. Tax and 18% Gratuity is in addition to all minimums**

**DEPOSIT** ~ To secure your event, Barrio requires a credit card upon reservation. There is no deposit charged to credit card. Charges will only be made to credit card provided if cancellation occurs less than 72hrs prior to your event. Please refer to cancellation policy for specifics.

**CONFIRMATION & GUARANTEE** ~ Barrio considers confirmation of your event upon receipt of these terms and conditions, signed and accompanying credit card information to secure event. Barrio requires guaranteed number of guests attending the event at least 72hrs (3 business days) prior to event. Your confirmed guest count will be reflected in the final bill, regardless of any decrease in attendance. Additional guests above the confirmed count will be charged the set per-person rate and added onto the final bill. If no written or verbal guarantee is received, the contracted number will be considered your final count and guarantee.

**GRATUITY** ~ An automatic 18% gratuity will be charged to all party sizes of 6 or more with a reservation.

**MINIMUMS** ~ Barrio does not have a facility charge. Instead we have established food and beverage minimums. These amounts differ by location, time and day of event. If these minimums are not met, a facility rental charge will be added to the final bill to meet minimum. Taxes and service charges do not count towards the food and beverage minimum.

**CUSTOMIZED MENUS** ~ We will create and include one customized menu per person with our tailored or family style menus. Please let our Event Planner know if you would like to add a special heading to your customized menu.

**CANCELLATIONS** ~ Guest may cancel the reservation by written or verbal notice only to our Event Planning Department. Barrio requires at least 3 business days notice for cancellation prior to reservation. If cancellation occurs less than 3 business days prior to your event, there is an automatic \$100 cancellation fee. If cancellation occurs less than 24hrs of event, credit card on file will be charged \$100 cancellation fee plus all preselected menu items.

**DECORATING** ~ Barrio would like to make your event as special as possible. If you have any special requests for decorations please contact our Event Planning Department. We will not permit the affixing of anything to the walls, floors, or ceiling of all facilities. Absolutely no confetti is allowed in any of our facilities. Please check with our Event Planning Department to get approval for decorations.

**PARKING** ~ Parking is available in the Trace Lofts Parking Garage or street parking – parking fees apply.

**LOST AND FOUND** ~ Barrio is not responsible for damage or loss of any merchandise or articles on the premises prior to, during, or following your event.

**BEVERAGE SERVICE** ~ Barrio offers a wide selection of non-alcoholic beverages, premium wines, beer and cocktails. All beverages are purchased on a per drink basis or per bottle opened. Retail wine is available at all locations.

**MENU SELECTION** ~ We would like your menu selection 1 week prior to your event to ensure availability of items. Some items require special ordering and with shorter notice may not be available. Your final menu selection (changes or updates) is due at least 72hrs (3 business days) prior to event. Any substitutions to preset menus may result in additional charges for items ordered. We have many different menu options developed by our chef's that will provide you and your guests with the best possible food and service for your event.

## **Barrio Group Dining Menus**

*menu explanation and options available*

*All of our menus were created to provide you and your guests with the best possible experience for your event. Our Event Planners will help you select the best menu to meet you and your guests needs to make sure your event is a huge success. If you have any special requests or dietary needs please make sure to let our Event Planners know so we can accommodate you. Our chefs would love to meet with you to plan a special customized menu for your party as well; please ask our Event Planners for more details.*

### **Full Dining Menu**

*this menu is only available for parties of 14 guests or less*

This is the same menu that we offer in our dining room. Items will be charged as ordered throughout the evening. This is available for lunch or dinner events.

Events of this size may also have the option to use any of the following menus as well.

### **Family Style Menu**

*this menu is available for all parties*

This menu is designed for guests to be able to share a variety of items. All items are served are larger plates or bowls and passed around the table for everyone to share. Lunch family style menus are priced at \$15 and \$20. Dinner family style menus are priced at \$22 and \$30.

Please contact our Event Planners to customize your own family style menu.

### **Tailored Menu**

*this menu is available for all parties up to 50 guests*

This menu is designed for your guests to be able to choose their own entrée, along with a side salad or soup option. Appetizers will need to be preselected prior to arrival. Desserts can be preselected or the full dessert menu can be offered. Host will select up to 6 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. For parties of 30 to 50, entrée selections will be limited to 2 selections (or 3 if offering a vegetarian option). Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

### **Cocktail Style Menu**

*this menu is available for all parties,*

Enjoy a multitude of tastes by sampling a selection of our most popular appetizers. Appetizers are served family style on larger plates and platters, either stationed or passed around the table. Host will select up to 10 items total (minimum of 5), all items are priced per person.

### **Cocktail Paired Menu**

*this menu is available for all parties,*

Schedule a 30 minute consultation with our chef to discuss specifics for your cocktail paired dinner experience! He will work with you on creating a menu that meets your needs, encompassing seasonal items and pairing them with different cocktails. If you would like to add education, our bartender or sommelier would be happy to educate your group and discuss each pairing (additional charges apply for bartender/sommelier).

## **Lunch ~ Family Style**

Family style menus are designed for guests to share and pass every item.  
All items are served on platters and in bowls so you can dish up right at the table.

### **15 per person**

#### **Starter**

Housemade Salsas and Chips  
Guacamole (\$2 extra each)

#### **Salad or Soup (choose 1)**

Barrio Chopped Salad  
Caesar Salad  
Tortilla Soup

#### **Entrée (choose 1)**

Taco Duo (choice of 2) – Chicken en Adobo, Wild Mushroom and/or Pork Loin al Pastor  
Enchiladas (choice of 2) – Chicken en Adobo, Tres Quesos and/or Braised Pork

### **20 per person**

Salsa and Chips on the Table  
Guacamole (\$2 extra each)

#### **Starters (choose 1)**

Rock Shrimp Ceviche  
Crispy Fried Hominy  
Taquitos of Shredded Chicken  
Sautéed Calamari

#### **Soup or Salad (choose 1)**

Barrio Chopped Salad  
Caesar Salad  
Tortilla Soup  
Roasted Squash and Wild Mushroom Soup

#### **Entrees (choose 2)**

Taco Duo (choice of 2) – Chicken en Adobo, Wild Mushroom and/or Pork Loin al Pastor  
Enchiladas (choice of 2) – Chicken en Adobo, Tres Quesos and/or Braised Pork  
Torta – Wild Mushroom, Al Pastor, or Milanese  
Chilaquiles  
Burro – Chicken Verde or Veggie

### **Postres:**

(optional, add \$4 per person, choose one)

**Churros and Xocalatl Chocolate; Ice Creams and Sorbets;  
Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels**

## **Lunch ~ Tailored**

*this menu is available for all parties up to 50 guests*

This menu is designed for your guests to be able to choose their own entrée. Appetizers will need to be preselected prior to arrival. Dessert can be preselected or the full dessert menu can be offered.

Host will select up to 6 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. For parties of 30 to 50, entrée selections will be limited to 2 selections (or 3 if offering a vegetarian option). Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

### **Starters:**

**Pick 2 options \$6 pp**

**Pick 3 options \$10 pp**

Duo of Housemade Salsas (choose two from our menu)

Guacamole Made to Order

Rock Shrimp Ceviche

Crispy Fried Hominy

Mini Masa Cakes

Taquitos of Shredded Chicken

Sautéed Calamari

### **Entrees:**

(sample menu below, guests will have the choice of the 6 items you selected)

#### **Barrio Chopped Salad**

romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing . 11

#### **Tortilla Soup**

shredded tortillas, guajillo chile broth, tomato, black beans and chicken . 6

#### **Taco Trio**

pork loin al pastor, caramelized pineapple, shaved red onion and cilantro served with drunken beans . 13

#### **Sangria Braised Skirt Steak Torta**

escabeche slaw, guacamole and horseradish crema . 13

#### **Chicken Verde Burro**

shredded chicken, rice, drunken beans, crema, tomatillo salsa wrapped in a housemade flour tortilla with escabeche slaw . 11

#### **Tres Quesos Enchiladas**

jack, oaxaca and manchego cheeses, wild mushrooms, guajillo-tomato sauce and cilantro . 13

### **Postres:**

(optional, add \$4 per person, choose one)

**Churros and Xocalatl Chocolate; Ice Creams and Sorbets;  
Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels**

## **Dinner ~ Family Style**

Family style menus are designed for guests to share and pass every item.  
All items are served on platters and in bowls so you can dish up right at the table

**\$22 per person**

### **Starters (choose two):**

**Duo of Housemade Salsas** (choose 2): fresh tomato, roasted tomatillo-serrano  
and/or fire roasted tomato-habanero

**Guacamole Made to Order**

**Crispy Fried Hominy**

**Crispy Masa Cakes**

**Sautéed Calamari**

**Taquitos of Shredded Chicken**

**Tortilla Soup**

**BARRIO Chopped Salad**

**Roasted Beets Salad**

**Caesar Salad**

### **Entrees (choose two):**

**Tortitas** (choose 2): milanesa, al pastor marinated pork loin,  
wild mushroom and/or sangria braised skirt steak

**Tacos** (choose 1): shredded chicken en adobo, pork loin al pastor or wild mushroom

**Chilaquiles**

**Enchiladas** (choose 1): chicken en adobo, tres quesos or braised pork

**Chicken en Mole**

### **Sides (choose one):**

**Chipotle Glazed Fingerling Potatoes; Drunken Beans; Escabeche Slaw,  
Yucca Fries with chipotle ketchup; Cornbread with Honey Butter or Spicy Sautéed Spinach**

### **Postres:**

(optional, add \$4 per person, choose one)

**Churros and Xocalatl Chocolate; Ice Creams and Sorbets;**

**Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels**

## **Dinner ~ Family Style**

Family style menus are designed for guests to share and pass every item.  
All items are served on platters and in bowls so you can dish up right at the table

**\$30 per person**

Housemade Salsas and Chips on the Table  
Guacamole or Sikil Pak (\$2 extra each)

### **Starters (choose two):**

**Ceviche and Crudo Sampler:**

**Tacos** (1 per person, choose 1): shredded chicken en adobo, pork loin al pastor or wild mushroom

**Crispy Fried Hominy**

**Taquitos of Shredded Chicken**

**Sautéed Calamari**

**Crispy Masa Cakes**

**Tortilla Soup**

**BARRIO Chopped Salad**

**Roasted Beets Salad**

**Caesar Salad**

### **Entrees (choose three):**

**Tortitas** (choose 2): milanesa, al pastor marinated pork loin,  
wild mushroom and/or sangria skirt steak

**Tacos** (choose 1): shredded chicken en adobo, pork loin al pastor or wild mushroom

**Chilaquiles**

**Enchiladas** (choose 1): chicken en adobo, tres quesos or braised pork

**Chicken en Mole**

**Grilled Ribeye Steak or Grilled Ahi Tuna** (add \$5 person)

### **Sides (choose one):**

**Chipotle Glazed Fingerling Potatoes; Drunken Beans; Escabeche Slaw,  
Yucca Fries with chipotle ketchup; Cornbread with Honey Butter or Spicy Sautéed Spinach**

### **Postres:**

(optional, add \$4 per person, choose one)

**Churros and Xocalatl Chocolate; Ice Creams and Sorbets;  
Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels**

## **Dinner ~ Tailored**

*this menu is available for all parties up to 50 guests*

This menu is designed for your guests to be able to choose their own entrée. Appetizers will need to be preselected prior to arrival. Desserts can be preselected or the full dessert menu can be offered.

Host will select up to 6 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. For parties of 30 to 50, entrée selections will be limited to 2 selections (or 3 if offering a vegetarian option). Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

### **Starters:**

**Pick 2 options \$8 pp**

**Pick 3 options \$12 pp**

**Pick 4 options \$15 pp**

**Duo of Housemade Salsas**

**Guacamole Made to Order**

**Rock Shrimp Ceviche**

**Ahi Tuna Crudo**

**Sautéed Calamari**

**Tacos**

**Habanero Steamed Mussels**

**Chile Braised Pork Belly**

**Crispy Masa Cakes**

**Taquitos of Shredded Chicken**

**Crispy Fried Hominy**

### **Entrees:**

(guests will have the option to add a cup of tortilla soup or side caesar for \$4)

(guests will have the choice of the 6 items you select)

**Tacos Trios** (choose 1): shredded chicken en adobo, pork loin al pastor, wild mushroom, sangria braised skirt steak or tecate battered true cod (price varies)

**Tacos en Cazuela** (choose 1): tequila braised pork, guajillo chicken en potato, sautéed rock shrimp or breakfast (price varies)

**Chilaquiles** braised pork (optional), guajillo-tomato sauce, queso fresco and a fried egg (price varies)

**Enchiladas** (choose 1): chicken en adobo, tres quesos or braised pork (price varies)

**Chicken en Mole Negro . 16**

**Braised Short Ribs . 17**

**Grilled Ahi Tuna . 22**

**Grilled Ribeye Steak . 18**

**Green Chile Pork Stew . 14**

**Dungeness Crab Chile Relleno. 18**

### **Postres:**

(optional, add \$4 per person, choose one)

**Churros and Xocalatl Chocolate; Ice Creams and Sorbets;**

**Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels**

## Cocktail Style

Enjoy a multitude of tastes by sampling a selection of our most popular appetizers. Appetizers are served on family style on larger plates and platters, either stationed or passed around the table. Please select up to 10 appetizers, minimum of 5. Each item is priced per person.

- Assorted Housemade Salsas and Chips** roasted tomatillo serrano, fresh tomato and/or fire roasted tomato-habanero . 4
- Guacamole Made to Order** fresh tomatoes and chips . 4
- Sikil Pak** roasted chile and pumpkin seed 'hummus' with chips . 4
- Crispy Fried Hominy** slivered garlic, sliced chiles and orange-chipotle aioli . 4
- Mini Taquitos of Shredded Chicken** guacamole, crema, escabeche slaw, cabbage and fire roasted tomato-habanero salsa . 4
- Achiote-Rubbed Chicken Skewers** . 4
- Yucca Fries** chipotle ketchup . 4
- Rock Shrimp Ceviche** bell peppers, serrano chile, avocado and key lime juice . 4
- Sautéed Calamari** capers, fire-roasted tomatoes, dry-cured chorizo, extra virgin olive oil . 4
- Barrio Chopped Salad** romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing . 4
- Roasted Beets Salad** arugula, orange segments, lara chenal chevre, toasted pumpkin seeds with orange-chipotle vinaigrette . 4
- Caesar Salad** chilled romaine, shaved radish, grilled croutons, manchego cheese with chimayo chile-caesar dressing . 4
- Recado-Rubbed Flank Steak Skewers** . 5
- Mini Masa Cakes** roasted tomatillo-serrano salsa, ancho syrup and shaved queso anejo . 5
- Mini Tostadas** adobo chicken, cotija and avocado OR drunken bean, queso fresco and avocado . 5
- Albondigas** spicy mexican meatballs served on a skewer . 5
- Tortitas** (require advance notice), milanesa, al pastor marinated pork loin, wild mushroom and/or sangria skirt steak . 5
- Adobo Rubbed Prawns and Red Sangrita** . 6
- Ahi Crudo on Plantain Chips** avocado, orange, tamarind and sesame seeds . 6
- Tostaditas** choice of: spicy tuna OR flank steak . 6
- Mini Border Sliders** grilled wagyu beef, chorizo bacon, jack cheese, escabeche slaw, guacamole and charred pineapple mustard . 6
- Sea Scallop Ceviche** mango, serrano chile and red onion . 6
- Dessert:** (other options available, please inquire for selections)
- **Smoked Salt Caramels** . 4
  - **Chocolate Mole Cake** . 4
  - **Tres Leche Cake** . 4
  - **Mini Dulce de Leche Crème Brulee** . 4
  - **Housemade Ice Cream and Sorbets** (assorted seasonal flavors) . 4

## Liquidos ~ Beverage Service

**Beverage Pricing:** charged per consumption, host or no-host bar is available, bartender fee may apply please ask Event Planner for details

- Cocktails . \$6 and up
  - 'Create your own cocktail' ~ customize a fun drink for you and your guests! Meet with one of our Bartenders to create your own cocktail!
- Wine by the glass . \$7 and up
- Wines by the bottle . \$28 and up
  - We offer a wide range of wines, from local northwest wines to wines from around the world. Work with our event planner to make a great selection for your party.
- Beer . \$3 and up
- Pitchers: (4 glasses per pitcher)
  - **Sangria** red wine, orange, house-made cherries, strawberry, clove and cinnamon \$30
  - **Peruvian Punch** white wine, pineapple, lime, orange, falernum, pisco and sprite \$32
  - **Tecate** mexican beer \$15
  - **Agua Fresco** limon con hierbabuana or seasonal selection (non-alcoholic) \$12
- Diet Coke and Sprite . \$2.50 per person
- Coco-Cola Pure Cane Mexicana and Reed's Original Ginger Brew (12oz) . \$3.50 per bottle
- Coffee (French Press) and Hot Tea . \$3.50 per person
- San Pellegrino Sparkling Water . \$3.50 per bottle
- Jarritos Mexican Soda . \$3.50 per bottle
  - Guava, Lemon-lime and Grapefruit

**Non-Alcoholic Beverage Package:** all you can drink \$3.50 per person

- Assorted Sodas, Ice Tea, Coffee (French Press) and Hot Tea

**Tequila or Cocktail Education:** Would you like to throw in a little education with your party? We would be happy to create a fun menu, each course paired with a special cocktail or all different types of tequila. One of our fabulous Bartenders will educate your group on each pairing. You can book our Bartenders for your entire party or for just an hour - it's up to you and how much education you would like to receive. Available at all of our locations! Price is \$100 per hour, 1 hour minimum required.

## Barrio Extras

Are you hosting a special party and want to provide something 'extra' for your guests? We have many options for you to help give your guests a memorable experience at Barrio. Please work with our Event Planners to coordinate something special for your party.

**Gift Cards:** Give the gift of good taste! Barrio gift cards are the perfect little extra to any large party function. Gift cards are available in any amount and we can even customize them with a photo or special message to your guests. In addition, large quantity and corporate discounts are available, please inquire for more details.

**Retail Wine:** Did you find a bottle of wine that you can't leave our restaurant without or you want to share with your guests? Prices range from \$18 on up per bottle. All wine is available for retail purchase @ 30% off our wine menu price or 40% off case quantities.

**Favors:** Treat your guests to some delicious desserts to take home after their special evening. Packaged in a small box and placed on each guests' setting. We offer 3 smoked salt caramels for \$4 per person.

**Flower Arrangements:** We would be happy to work with a local florist to make arrangements for flowers for your party. Let our Event Planners know what you would like and we will make sure it is all taken care of. Pricing varies and it will be added to your final bill for your party.

**Cake:** Celebrating a birthday, anniversary or another special occasion and you would like to have a cake for dessert? Our Pastry Chef would be happy to customize a cake for your party. Below are a few selections that are popular, otherwise if you are looking for something specific please let us know and we would be happy to customize something special for you and your guests!

Personalized decorations available

- Chocolate Mole Cake ~ chocolate cake infused with spices served with orange whip cream and candied pumpkin seeds
- Tres Leche Cake ~ traditional Mexican white cake
- Seasonal Cheesecake ~ cookie crumb crust