

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 \$16 and \$20. Dinner family style menus are priced at \$24, \$32 and \$40. Please contact our Event Planners to customize your own family style menu.

Tailored Menu

this menu is available for all parties up to 20 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. 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.

18 per person

Starter

Housemade Salsas
Guacamole Made to Order (\$2 extra each)

Salad

Barrio Chopped Salad

Entrée (choose 1)

Tacos en Cazuela (build your own tacos, choose 2) –
Al Pastor (pork), Tinga de Pollo (chicken), Grilled Flank Steak or Seasonal Vegetable
Enchiladas – Chicken Verde and Seasonal Vegetable

22 per person

Housemade Salsas on the table
Guacamole Made to Order (\$2 extra each)

Starters (choose 1)

Braised Pork Taquitos
Chilaquiles

Salad

Barrio Chopped

Entrees (choose 2)

Tacos en Cazuela (build your own tacos, choose 2) –
Al Pastor (pork), Tinga de Pollo (chicken), Grilled Flank Steak or Seasonal Vegetable
Enchiladas (choose 1) – Chicken Verde or Seasonal Vegetable
Burritos (choose 1) – Chicken Verde, Grilled Flank Steak or Smoky Pork Shoulder

Dessert:

Dessert is in addition to the above menu. Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

Lunch ~ Tailored

this menu is available for all parties up to 20 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. Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

Starters:

Pick 2 options \$7 pp

Pick 3 options \$10 pp

Housemade Salsas
Guacamole Made to Order
Braised Chicken Quesadilla
Mushroom Quesadilla
Braised Pork Taquitos
Black Bean & Guacamole Tostadas
Chilaquiles
Barrio Chopped Salad

Entrees:

(sample menu below, please refer to our regular lunch menu to make your selections, guests will have the choice of the 6 items you select)

Barrio Chopped Salad

romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing . 12

Grilled Flank Steak Taco Duo

citrus marinated flank steak, oaxaca cheese, radish, onion-poblano rajas, cilantro and tomato-habanero salsa, served with frijoles charros or spiced chile beans . 10

Al Pastor Taco Duo

thinly sliced marinated pork shoulder, caramelized pineapple, shaved red onion and cilantro, served with frijoles charros or spiced black beans . 9.50

Smoky Pork Torta

braised pork shoulder, escabeche slaw and habanero aioli, served with house spiced fries . 11

Crispy Cod Burrito

tecate battered true cod, crisp cabbage, rice, habanero aioli and crema wrapped in flour tortilla and served with escabeche slaw . 12

Chicken Verde Enchiladas

chipotle braised chicken, jack and oaxaca cheeses with tomatillo salsa, crema and onion-red pepper rajas . 11

Dessert:

Dessert is in addition to the above menu. Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

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

\$26 per person

Starters (choose two):

Assorted Housemade Salsas
Guacamole Made to Order
Short Rib Quesadilla
Mushroom Quesadilla
Braised Pork Taquitos
Black Bean & Guacamole Tostadas
Barrio Chopped Salad

Entrees (choose two):

Assorted Salads Barrio Chopped or Pulled Chicken
Tacos en Cazuela (build your own tacos, choose 2) –
Smoky Pork, Sautéed Shrimp, Tinga de Pollo (chicken), Grilled Flank Steak or Seasonal Vegetable
Enchiladas (choose 1) – Chicken Verde, Seasonal Vegetable or Guajillo Pork
Chilaquiles
Fried Chicken en Mole

Sides (choose one):

**Plantain Chips; Frijoles Charros (bacon); Mexican Rice; Spiced Chile Beans (vegetarian);
Escabeche Slaw; Corn Bread with honey butter or
House Spiced Fries with chipotle ketchup**

Dessert:

Dessert is in addition to the above menu. Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

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

\$35 per person

Housemade Salsas on the Table
Guacamole Made to Order (\$2 extra each)

Starters (choose two):

Guacamole Made to Order
Grilled Prawn & Rock Fish Ceviche
Albacore Tuna Crudo
Short Rib Quesadilla
Mushroom Quesadilla
Braised Pork Taquitos
Black Bean & Guacamole Tostadas
Barrio Chopped Salad

Entrees (choose three):

Assorted Salads Barrio Chopped or Pulled Chicken
Tacos en Cazuela (build your own tacos, choose 2) –
Smoky Pork, Sautéed Shrimp, Tinga de Pollo (chicken), Grilled Flank Steak or Seasonal Vegetable
Enchiladas (choose 1) – Chicken Verde, Seasonal Vegetable or Guajillo Pork
Chilaquiles
Fried Chicken en Mole
Carne Asada

Sides (choose one):

Plantain Chips; Frijoles Charros (bacon); Mexican Rice; Spiced Chile Beans (vegetarian);
Escabeche Slaw; Corn Bread with honey butter or
House Spiced Fries with chipotle ketchup

Dessert:

Dessert is in addition to the above menu. Our Event Planners will help you pre-select desserts or
you may offer the full dessert menu to your guests
(depending on your attendance)

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

\$42 per person

Housemade Salsas and Guacamole Made to Order on the Table

Starters (choose three):

Grilled Prawn & Rock Fish Ceviche
Albacore Tuna Crudo
Short Rib Quesadilla
Mushroom Quesadilla
Braised Pork Taquitos
Black Bean & Guacamole Tostadas
Barrio Chopped Salad
Grilled Beef Border Sliders
Chipotle BBQ Pork Border Sliders
Tinga de Pollo Sliders

Entrees (choose three):

Assorted Salads Barrio Chopped or Pulled Chicken
Tacos en Cazuela (build your own tacos, choose 2) –
Smoky Pork, Sautéed Shrimp, Tinga de Pollo (chicken), Grilled Flank Steak or Seasonal Vegetable
Enchiladas (choose 1) – Chicken Verde, Seasonal Vegetable, Grilled Prawns
or Guajillo Pork
Chilaquiles
Fried Chicken en Mole
Dungeness Crab Chile Relleno
Grilled Sea Scallops
Carne Asada

Sides (choose two):

**Plantain Chips; Frijoles Charros (bacon); Mexican Rice; Spiced Chile Beans (vegetarian);
Escabeche Slaw; Corn Bread with honey butter or
House Spiced Fries with chipotle ketchup**

Dessert:

Dessert is in addition to the above menu. Our Event Planners will help you pre-select desserts or
you may offer the full dessert menu to your guests
(depending on your attendance)

Dinner ~ Tailored

this menu is available for all parties up to 20 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. Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

Starters:

Pick 2 options \$10 pp

Pick 3 options \$13 pp

Pick 4 options \$16 pp

Salsa & Guacamole Sampler
Grilled Prawn & Rock Fish Ceviche
Albacore Tuna Crudo
Short Rib Quesadilla
Mushroom Quesadilla
Braised Pork Taquitos
Black Bean & Guacamole Tostadas
Barrio Chopped Salad

Border Sliders: Grilled Beef, Chipotle BBQ Pork and Tinga de Pollo (pick one)

Entrees:

(guests will have the option to add a cup of soup or side barrio chopped salad for \$5)
(guests will have the choice of the 6 items you select)

Taco Trios (choose 1 type): Tinga de Pollo (chicken), Al Pastor (pork),
Roasted Beets, Grilled Flank Steak, Braised Pork Belly or Battered True Cod
(price varies)

Tacos en Cazuelas (build your own tacos, choose 1 type): Smoky Pork Shoulder
or Sautéed Rock Shrimp (price varies)

Enchiladas (choose 1): Chicken Verde, Grilled Prawns, Seasonal Vegetable or Guajillo Pork
(price varies)

Fried Chicken en Mole . 17

Grilled Sea Scallops . 20

Pork Stew . 15

Dungeness Crab Chile Relleno. 22

Carne Asada . 22

Chilaquiles . 10 half / 13 full

Dessert:

Dessert is in addition to the above menu. Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests
(depending on your attendance)

Cocktail Style

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. Please select up to 10 appetizers, minimum of 5.

Each item is priced per person.

Black Bean & Guacamole Tostadas escabeche slaw, cojita cheese and fresh tomato salsa . **3.50**

Assorted Housemade Salsas with Tortilla Chips roasted tomatillo, fresh tomato and/or fire roasted tomato-habanero . **4**

Guacamole Made to Order fresh tomatoes with tortilla chips . **4**

Mini Braised Pork Taquitos guacamole, crema, escabeche slaw and fire roasted tomato-habanero salsa . **4**

Achiote-Rubbed Chicken Skewers . **4**

House Spiced Fries with chipotle ketchup . **4**

Barrio Chopped Salad romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing . **4**

Tinga de Pollo Sliders chipotle braised chicken with escabeche slaw, avocado salsa and cotija cheese . **4.50**

Chipotle BBQ Sliders braised pork shoulder, chipotle barbeque sauce, escabeche slaw and crema . **4.50**

Grilled Beef Sliders chorizo bacon, jack cheese, escabeche slaw, guacamole and habanero aioli . **4.50**

Recado-Rubbed Steak Skewers . **6**

Adobo Rubbed Prawns and Red Sangrita . **6**

Albacore Tuna Crudo avocado, orange, tamarind and sesame seeds . **6**

Grilled Prawn & Rock Fish Ceviche tobiko, mango, cucumber, habanero, fresno chiles, red onion and cilantro . **6**

Dessert: (other options available, please inquire for selections)

- **Smoked Salt Caramels** . **4**
- **Churros and Xocalatl Chocolate** . **4**
- **Mini Dulce de Leche Crème Brulee** . **4**

Liquidos ~ Beverage Service

Beverage Pricing: charged per consumption

- Cocktails . \$8 and up
 - 'Create your own cocktail' ~ customize a fun drink for you and your guests!
- Wines by the glass . \$7.50 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 . \$3.50 and up
- Pitchers: (5 glasses per pitcher)
 - **Sangria** red wine, orange, house-made cherries, strawberry, clove and cinnamon \$30
 - **Tecate** mexican beer \$15
 - **Nega Modelo** mexican beer \$18
 - **Agua Fresco** limon con hierbabuana or seasonal selection (non-alcoholic) \$12
- Coke, Diet Coke and Sprite . \$3 per person
- Coco-Cola Pure Cane Mexicana and Reed's Original Ginger Brew . \$3 per bottle
- Coffee (French Press) and Hot Tea . \$3.25 and up
- San Pellegrino Sparkling Water (750ml) . \$5 per bottle
- Jarritos Mexican Soda . \$3 per bottle
 - Tamarind, Guava, Lemon-lime, Grapefruit and Mandarin

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. Most all of our wine is available for retail purchase at 40% off our wine menu price (some allocated wines do not apply).

Favors: Treat your guests to some delicious desserts to take home after their special evening. Packaged in a small box and placed at each guests' setting. We offer 3 smoked salt caramels for \$5 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 and advanced notice required.

- 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