

A photograph of a glass vase containing several stalks of dried, feathery grasses. The vase is wrapped in a wire mesh. The background is a warm, textured wall, possibly stone or brick. A semi-transparent tan rectangle is overlaid on the center of the image, containing the text.

**THE
BARROW
HOUSE**

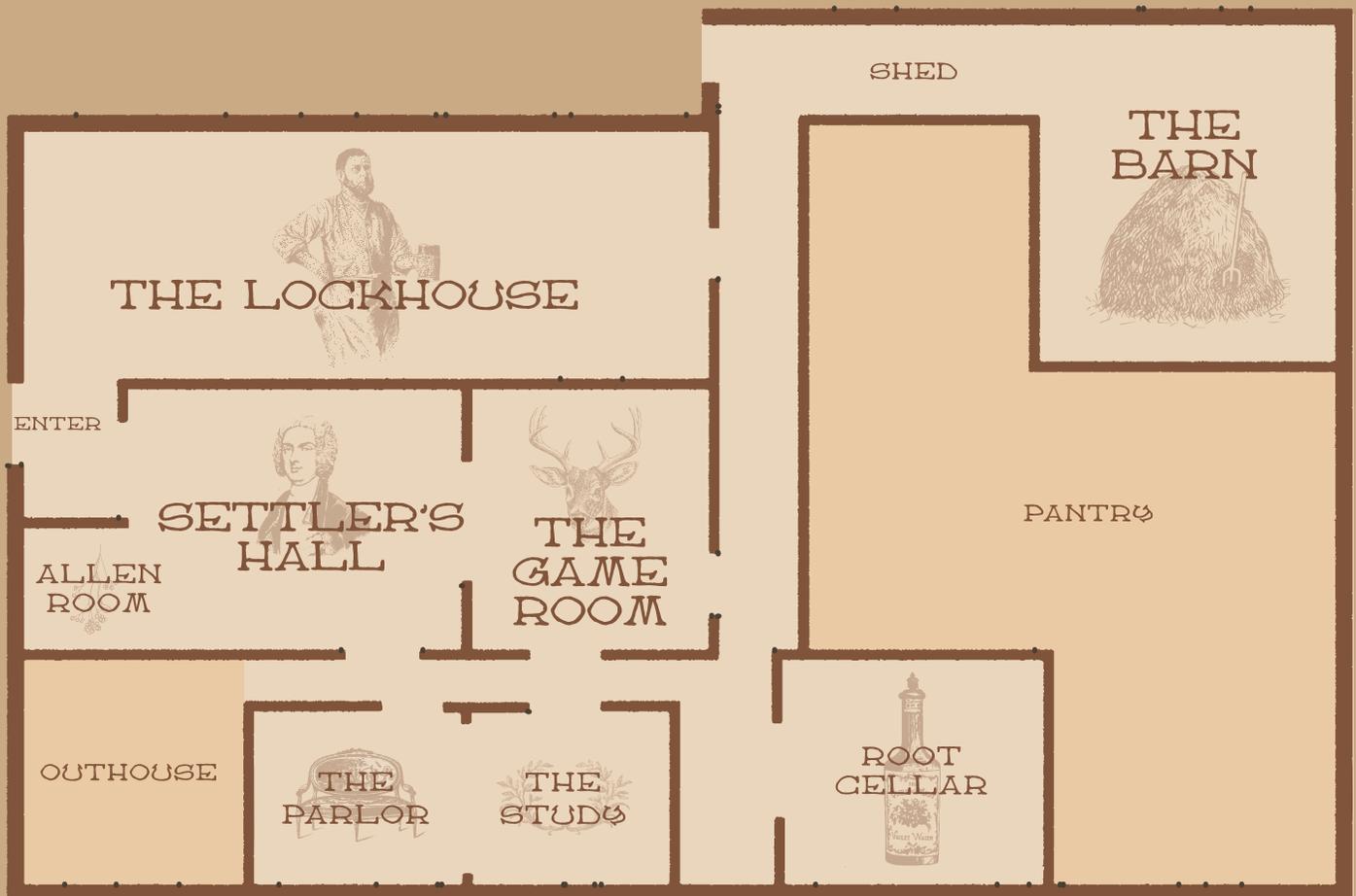
Private Dining
& Events

THE BARROW HOUSE

The Barrow House is a Colonial-Era Farmhouse located in Clifton, NJ on the site of a former farm. Modeled after a traditional Hall & Parlor Home, the space is comprised of seven unique rooms capable of playing host to a variety of private events. From intimate dinners to large scale events, we are happy to accommodate. Guests can enjoy options from our rustic, American Farm Fare menu, 100 bottle curated wine list, handcrafted cocktails, & robust selection of craft beer.

The pages that follow detail the rooms, package options and pricing for hosting your next event with us.

For further inquiries, please contact our Events Department at Events@TheBarrowHouse.com.



THE BARN

Accommodates up to 45 guests



The traditionally built post-&-beam Barn can accommodate 45 seated guests for a four course family-style meal, or 55 guests for a cocktail-style reception. In the warmer months, the roof can be retracted, allowing the feel of al fresco dining while retaining a private, rustic setting.

All guests participate in a food & beverage package of the host's choosing. Please let us know of any dietary restrictions and we will be happy to accommodate.

*Please contact our Events Department for more information
on minimum spends and room rental fees.*



SETTLER'S HALL

Accommodates up to 45 guests



Settler's Hall, our main dining room, can be reserved seasonally for brunch events.

All guests participate in a food & beverage package of the host's choosing.

Please contact our Events Department for more information on minimum spends and room rental fees.

THE GAME ROOM

Accommodates up to 28 guests



The Game Room is a semi-private room that accommodates up to 28 guests during brunch or dinner. It can be combined with Settler's Hall during brunch only in order to accommodate up to 65 guests. This space is available seasonally.

All guests participate in a food & beverage package of the host's choosing.

*Please contact our Events Department for more information
on minimum spends and room rental fees.*

THE STUDY PARLOR

Accommodates up to 30 guests



The Victorian-inspired Study Parlor is a beautiful setting for your next cocktail party. This intimate space can accommodate up to 30 guests.

All guests participate in a cocktail style food & beverage package of the host's choosing.

Please contact our Events Department for more information on minimum spends and room rental fees.

ROOT CELLAR

Accommodates up to 18 guests



The Root Cellar, home to our curated wine collection, can accommodate private reservations for up to 18 guests.

Guests may dine a la carte for up to 12 guests. Parties of 13 or more will be asked to use our family-style package offerings.

Please contact our Events Department for more information on minimum spends and room rental fees.

COCKTAIL PARTY MENU

\$38 Per Person 2 hours of Passed Small Bites

CHOOSE 6 OF THE FOLLOWING:

CAPRESE SKEWERS ^{GF}

Basil, Prosciutto, Balsamic Drizzle

FRIED CAULIFLOWER ^{GF} ^{VG}

Chipotle Aioli

BRIE TOAST ^{VG}

Fig Jam, Hazelnuts

PIGS IN A BLANKET

Grain Honey Mustard

BRUSCHETTA ^{VG}

Tomato, Roasted Red Pepper, Cucumber

STEAK CROSTINI

Horseradish Aioli

FRIED CHICKEN SLIDERS

Pickle, Hot Honey

DEVILED EGGS ^{GF} ^{VG}

Smoked Paprika, Chives

TEMPURA SHRIMP ^{GF}

Sweet Chili Glaze

SHORT RIB CANAPES

Cornbread, Chipotle Aioli

HUMMUS BITES ^{V*}

Pickled Red Onion, Cucumbers, Pita

SPINACH & ARTICHOKE TART

Diced Tomato

BUFFALO CHICKEN MEATBALLS ^{GF}

Bleu Cheese, Celery

CRAB RANGOON MUSHROOMS ^{GF}

Sweet Chili

STATION ADD ONS

ARTISAN CHEESE & FRUIT BOARD +6PP

ARTISAN CHARCUTERIE & CHEESE BOARD +8PP

HUMMUS +5PP

PRETZEL BITE STATION +5PP

MAC & CHEESE +6PP

SPINACH & ARTICHOKE DIP +5PP

WINGS +6.5PP

DESSERT TOWER +5PP

^{VG} VEGETARIAN ^{V*} VEGAN
^{GF} GLUTEN-FREE

CORPORATE LUNCH

Monday – Friday
12pm-3pm

Individually Plated – 6 guest minimum

\$32 PP

up to 20 guests

TO START:

BARROW HOUSE CORNBREAD [Ⓞ]

Whipped Butter

HARVEST SALAD [Ⓞ] [Ⓥ]

MAIN COURSE

Choose 3:

SHORT RIB SANDWICH

White Cheddar, Gruyere, Fried Onions

CHICKEN MILANESE [Ⓞ]

Confit Tomatoes, Pickled Onions, Arugula, Parmesan

GRILLED CHICKEN SANDWICH

Lettuce, Tomato, Cucumber, Pickled Cabbage,
Yogurt Sauce

PENNE BOSCAIOLA AL FORNO

Sausage, Broccoli Rabe, Mushrooms, Mozzarella,
Beurre Monté

VEGETABLE STIR FRY [Ⓞ] [Ⓥ]

Rice Noodles, Oyster Mushrooms, Broccoli Rabe, Green
Beans, Carrots, Long Hots, Hoison Soy Sauce

OYSTER MUSHROOM BANH MI [Ⓥ]

Pickled Daikon Radish, Carrots, Cilantro, Hoison Glaze

SHORT RIB TACOS

Jalapeño Slaw, Chipotle Aioli

FRIED CHICKEN SANDWICH

Caramelized Apples, Coleslaw, Pickles, Hot Honey
Glaze

BRUNCH

Saturday & Sunday

Served Family Style – 10 guest minimum

\$42 PP

TO START:

BARROW HOUSE CORNBREAD [Ⓜ]

Whipped Butter

FIRST COURSE

Choose One:

BARROW HARVEST SALAD [Ⓜ] [Ⓜ]

MARGHERITA FLATBREAD [Ⓜ]

Fresh Mozzarella, Tomato Sauce, Basil

SEASONAL TOAST

DESSERT

Choose One:

SEASONAL BREAD PUDDING [Ⓜ]

BERRIES AND CREAM [Ⓜ] [Ⓜ]

HOUSE MADE BROWNIES [Ⓜ]

SECOND COURSE

Choose 3:

CHALLAH FRENCH TOAST [Ⓜ]

Wild Berry Compote, Maple Syrup

APPLE SALAD [Ⓜ]

Grilled Chicken, Candied Nuts, Red Onion, Cranberry,
Goat Cheese, White Balsamic Vinaigrette

BACON AND EGGS [Ⓜ]

Scrambled Eggs, Breakfast Potatoes, Thick Cut Bacon

SHORT RIB HASH [Ⓜ]

Scrambled Eggs, Potatoes, Onions, Peppers

CAPRESE PASTA [Ⓜ]

Basil, Tomatoes, Buratta

VEGETABLE STIR FRY [Ⓜ]

Rice Noodles, Oyster Mushrooms, Broccoli Rabe, Green
Beans, Carrots, Long Hots, Hoison Soy Sauce

GRILLED SALMON

Warm Orzo Salad, Bruleed Lemon, Basil Oil

QUICHE [Ⓜ]

Seasonal Vegetables, Dressed Mixed Greens

CHICKEN MILANESE [Ⓜ]

Confit Tomatoes, Pickled Onions, Arugala, Parmesan

DINNER

Served Family Style – 10 guest minimum – 3 hour packages

\$65 PP

STARTER

BARROW HARVEST SALAD (VG) (GF)
CORNBREAD (VG)

FIRST COURSE

Choose 1

BURATTA (VG)
Fried Eggplant, Basil, Fig Balsamic

CHARCUTERIE
Seasonal Assortment of Cured Meats
and Artisan Cheese

MARGHERITA FLATBREAD (VG)
Fresh Mozzarella, Tomato Sauce, Basil

DESSERT

Choose 1

SEASONAL BREAD PUDDING (VG)

BERRIES AND CREAM (GF)

HOUSE MADE BROWNIES (VG)

SECOND COURSE

Choose 3

LEMON THYME CHICKEN (GF)
Crispy Potatoes, Asparagus

CHICKEN MILANESE (GF)
Confit Tomatoes, Pickled Onions, Arugula, Parmesan

SLICED TENDERLOIN (GF)
Mashed Potatoes, Rainbow Baby Carrots

GRILLED SALMON
Vegetable Orzo, Basil Oil

CAPRESE PASTA (VG)
Buratta, Basil, Eggplant

ORECCHIETTE
Creamy Pesto, Roasted Red Peppers, Sausage

VEGETABLE STIR FRY (V)
Rice Noodles, Oyster Mushrooms, Broccoli Rabe, Green
Beans, Carrots, Long Hots, Hoison Soy Sauce

BRUNCH BEVERAGE PACKAGES

3 hour packages

PACKAGE 1

\$25 PP

HOUSE RED &
WHITE WINE

MIMOSA

PACKAGE 2

\$30 PP

HOUSE RED &
WHITE WINE

HOUSE DRAFT BEER

MIMOSA

BLOODY MARY

PACKAGE 3

\$35PP

HOUSE RED & WHITE
WINE

HOUSE DRAFT BEER

MIMOSA

BLOODY MARY

HOUSE SPIRITS

MIMOSA BAR • \$35 PP

Let your guests get creative with their brunch cocktail at our mimosa bar!
Includes: Orange, peach and guava juice and a variety of seasonal garnishes.



EVENING BEVERAGE PACKAGES

3 hour packages

BEER & WINE PACKAGE \$35 PP

CHOICE OF THREE HOUSE
DRAFT BEERS

HOUSE RED
& WHITE WINE

BASIC PACKAGE – \$45 PP

HOUSE RED
& WHITE WINE

CHOICE OF THREE HOUSE
DRAFT BEERS

CLASSIC COCKTAILS WITH
HOUSE SPIRITS

DELUXE PACKAGE \$60 PP

• CHOICE OF 1 RED & WHITE
VARIETAL FROM OUR PREMIUM
WINE LIST

• CHOICE OF THREE HOUSE
DRAFT BEERS

• CLASSIC COCKTAILS WITH
PREMIUM SPIRITS

CLASSIC COCKTAILS

- Old Fashioned • Manhattan • Margarita
- Moscow Mules

PREMIUM SPIRITS

- Tito's Vodka • Brooklyn Gin
- Casamigos Tequila • Real McCoy Rum
- Bulleit Bourbon • Bulleit Rye

• CHOICE OF TWO BARROW HOUSE
SIGNATURE COCKTAILS

Contact your coordinator for a list
of our seasonal specialty cocktail offerings.

FREQUENTLY ASKED QUESTIONS

CAN I BRING IN MY OWN DECORATIONS?

Yes! Personalizing the space makes your event extra special. We just ask that you adhere to our decoration policies in order to preserve The Barrow House's walls, furniture and floors. Please do not tape or tack anything to any surface. Please do not use confetti, glitter or rose petals, as they get imbedded in our wood floors. There can be no helium balloons used in the barn due to the belt driven fans on the ceiling. Air filled balloons are permitted in the Barn. Please be sure that any type of balloon brought on-site is not filled with glitter or confetti. We advise against the use of floral garlands on tables in which guests eat. This type of decor inhibits the space needed for our family-style offerings.

CAN I COME IN BEFORE MY EVENT'S START TIME TO SET UP?

Yes! Your space is available to you one hour before the event starts. If you require more time you may be subject to a fee. Please let us know if you require more to decorate two weeks before your event.

CAN I BRING IN MY OWN DESSERT?

Yes! The Barrow House charges a \$2 per person service fee for any outside desserts. You can bring as many as you'd like!

CAN I BRING IN MY OWN ALCOHOL?

Unfortunately, no. The Barrow House has a full service bar and we are happy to offer you one of our set bar packages or a consumption bar.

CAN YOU ACCOMMODATE ONE OF MY GUESTS DIETARY RESTRICTIONS?

Yes! We are happy to prepare a special meal for someone with an allergy or dietary restriction. We ask that you notify us of any special requests when you submit your menu choices so that we can be prepared for your guest.

WHEN SHOULD I CHOOSE MY MENU?

We ask that you make your final menu decisions three weeks prior to your event. We are happy to guide you through this process if you need a little extra help.

WHEN DO YOU NEED MY FINAL GUEST COUNT?

We ask that you have your final guest count two weeks before your event.

WHAT IF I WANT TO PARTY A LITTLE LONGER?

Our standard events are three hours long with an extra hour allowed before for set-up and a half hour after for break-down. We will happily extend your party a room fee of \$250 per each additional hour.

CAN I BRING MY OWN MUSIC?

You are welcome to bring your own speaker to use in our Barn and Root Cellar. All other spaces will have our in house music selections piped in during your event.