



# BARREL 21 *Events*

DISTILLED SPIRITS || HANDCRAFTED COCKTAILS || CHEF-INSPIRED CUISINE





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# Welcome to BARREL 21



Barrel 21 is a distillery, chef-inspired restaurant, and bar highlighting the freshest locally-sourced food selections in an upscale, yet comfortable, and casual atmosphere.

Looking for a place to host an event in the State College area?

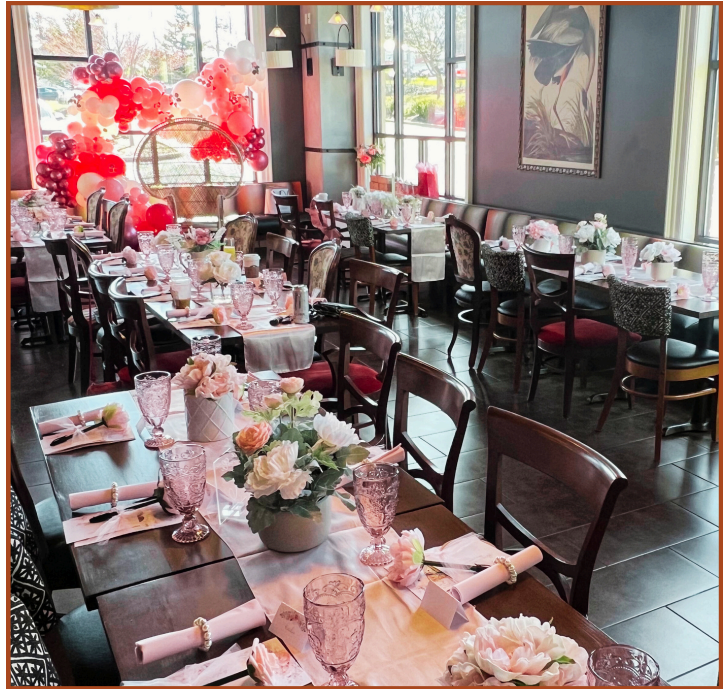
Ideally located just 2 miles from Penn State Campus off I-99 exit 69 in State College, Barrel 21 offers a range of spaces for private dining, including mix and mingle spaces in the bar area, private dining rooms, and full restaurant buyouts – allowing us to accommodate private and semi-private events for brunch, luncheons, meetings, happy hour gatherings, and special dinners.

Our innovative cuisine is perfectly paired with fun, eclectic cocktails that showcase our own craft spirits in handcrafted, classic, and modern libations, as well as wines and a great selection of draft beer favorites from our sister restaurant Otto's Brewery.

*A fresh distinct, approachable dining experience that you deserve.*

*For*  
**EVENTS WITH  
IN MIND**

*A Personalized  
Touch*



When planning your event, we provide a variety of menus for you to choose from, creating a truly customized dining experience that aligns to your personal vision, taste preferences, and budget.

Our goal is to make your event planning process as smooth and personalized as possible. The following information guide provides a comprehensive overview of our event planning process, including a tour of our signature chef-selected event menus and beverage options from our distillery and full bar.

If you have any additional questions, a manager will be more than happy to meet with and discuss the information in greater detail. Again, we thank you for considering us to be a part of your event and look forward to speaking with you soon!

# Reservation DETAILS



Unlike many event spaces, Barrel 21 does not charge an overarching “room rental” fee. Instead, we use a Food & Beverage Minimum approach that is meant to meet our guests’ budgets, while also taking into consideration space utilization, event date, and guest count.

## Food & Beverage Minimums

A pre-determined Food and Beverage Revenue Minimum must be met in order to use any event space. This amount is the minimum that you and/or your event's guests must spend on food and beverages, even if the number of guests attending your event is fewer than the final attendance figure that you provide to us. This does not include PA Sales Tax or gratuity. If fewer guests than projected attend your event, we will work with you to change or enhance your menu option so that the food and beverage minimum is satisfied.

If for some reason the food & beverage minimum is not met, the difference will be applied as an additional space rental fee. Please note that the food & beverage minimum includes all food and beverage items consumed, and this amount does not include a 20% service charge, 6% PA sales tax or any additional item rentals or contracted services for your event.

# Event POLICIES

## Reservation & Payments

A deposit of \$150 is necessary to secure space for your event. All reservations are considered tentative until we receive the deposit.

The deposit for this event is due when you book your event. Deposits can be made in cash, by credit or debit card, or by check.

On the day of your event, your deposit will be added to the final bill. At the conclusion of the event, any remaining debt must be paid in full. We will offer one itemized bill to the party host, however we can accept several forms of payment toward that total. American Express, Visa, MasterCard, and Discover are all accepted. Personal checks will not be accepted as final payment for the event.

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## Guest Counts

A final guest count must be given via email to [events@barrel21distillery.com](mailto:events@barrel21distillery.com) no later than three (3) business days ahead to your function to guarantee proper personnel, menu selection, and venue requirements.

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## Cancellation & Liability

Deposits become non-refundable 21 days prior to event date. Inside of 24 hours prior to event date, host will be charged the entire food and beverage minimum stated on the proposal to the credit card on file.

If any physical damage occurs to our facility during your event, an additional amount will be charged to the credit card provided. This amount will be determined by the General Manager and will depend on the extent of the damage. Barrel 21 Distillery and Dining is not responsible for loss or damage to any property brought into or left in the restaurant by Client and/or its guests.

# Chef-inspired CUISINE

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When only the finest dinner will do, we invite you to explore the talent of our kitchen and experience the true culinary possibilities that await.

Chef Specialty Pre-fixed menus are recommended for parties of 16 guests or more and traditionally consist of three courses including a starter course, an entrée feature, and dessert selection. Some hosts also choose to offer one or two of the signature sharable presentations for guests as they first arrive.

For your pre-fixed menu, we ask that you select two starter course selections and no more than three entrée course selections to offer your guests. All dessert selections are available for you guests' choosing.

We recognize that some of your guests may have particular dietary needs or preferences. Our kitchen staff at Barrel 21 will make every effort to accommodate these when possible. Please include any and all allergies or food restrictions 3 days prior to date of your event.

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With the exception of pre-approved specialty desserts, including birthday cakes, no food or beverage of any kind may be brought into the restaurant from an outside source. For additional clarity regarding this policy please discuss with management.

Below are a few examples of culinary creation from the Barrel 21 kitchen that have been selected for previous affairs. All menu selections must be finalized and submitted no later than 14 days prior to the date of the event, unless otherwise discussed with management.

# Handcrafted LIBATIONS

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Whether your guests are looking to sip hand crafted in-house distilled spirits, indulge in some of finest and creative craft cocktails in the area, or just want to quench their thirst with one of sixteen Otto's beer selections, Barrel 21 has got you covered.

All beverages are priced upon consumption and may be placed on a "Host's Tab" or purchased individually by guests. We offer a wide array of both non-alcoholic and alcoholic beverages with average alcoholic beverage priced between \$4 to \$14. While full bar service is available, you may request to limit the offerings made available on the host's tab.

Proper identification as proof of age is always required. We also reserve the right to deny service to any guest who appears to be visibly intoxicated and remove any individual from the premises at management discretion.

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BARREL 21

*Distillery & Dining*

*All of us at Barrel 21 are pleased to be considered to be part of your special event!*

We would love the opportunity to answer any questions you might have!

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