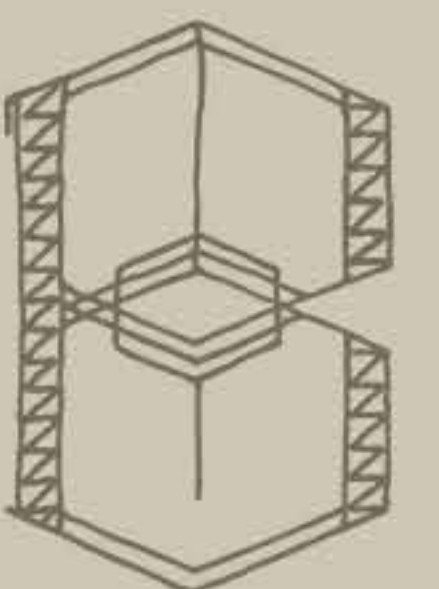




brought to you by:

BARBAREÑO

805.963.9591 ● 205 W Canon Perdido St. ●  @Barbareno_SB ● info@barbareno.com



STYLES OF SERVICE

BUFFET PACKAGE

PRICE PER GUEST

6 course \$65

Includes:

- chafing dishes + serving utensils + platters + carving station
- menu signage
- buffet tables + linen tableclothes
- compostable plates + flatware + disposable dinner napkins
- prep equipment and prep tables
- staff for replenishing

FAMILY STYLE PACKAGE

PRICE PER GUEST

6 course \$80

Includes:

- compostable plates + flatware + disposable dinner napkins
- serving platters + share utensils
- printed menus
- prep equipment and prep tables
- waitstaff

DROP-OFF PACKAGE

PRICE PER GUEST

6 course \$50

Includes:

- ready to eat food delivery within 30 miles of SB
- food delivered in disposable aluminum
- compostable plates + flatware
- disposable dinner napkins

PICK UP PACKAGE

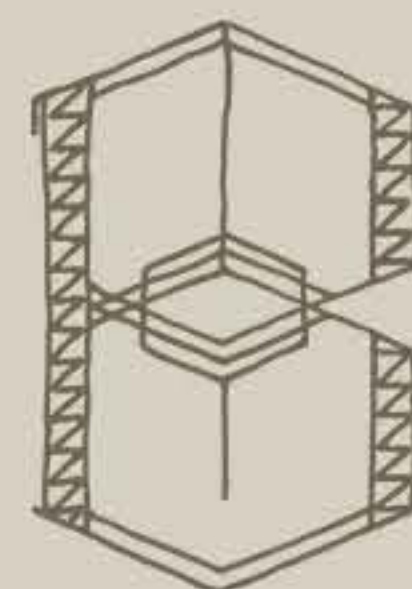
PRICE PER GUEST

6 course \$45

Includes:

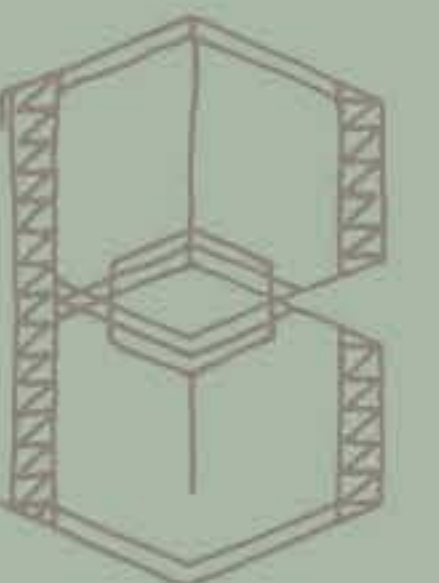
- ready to eat food ready for pickup
- compostable plates + flatware + napkins

vendor meals \$25/person



THE PROCESS

- 1. Select your package**
Buffet service or family style. Drop-off or pick-up.
- 2. Choose your add-ons**
Desserts, drinks, additional courses, passed appetizers, additional services.
- 3. Book your date**
Once you submit the details of your event, we will send you a proposal + contract. If everything looks good, you can submit payment for the deposit and your event will be confirmed.
- 4. Finalize your menu + guest count**
After your event is confirmed, we will work with you to get your menu selections finalized, along with any other details to bring your vision to life. Final menu selections and guest count are due 14 days prior to your event, at which time, you will be sent the banquet event order (BEO) to review and sign.
- 5. Submit your final payment**
Payment in full is due 7 days prior to your event. We will charge the card on file unless a different card is requested.



THE BREAKDOWN

- FOOD & BEVERAGE** We source as many ingredients as we can locally. While we do have staple items, some dishes change based on seasonal availability. Dishes are customizable to suit the client's needs. Please let us know ahead of time if your guests have dietary restrictions or allergies. We offer a variety of wine by the bottle, canned beer, and soda + bartending services. Food and beverage minimum: Buffet or Family Style \$2,500 | Drop-Off or Pick Up \$800
- SET-UP + RENTALS** We can work with your event coordinator to discuss set-up details and any rentals needed. The cost for rentals will be added to your final bill.
- DEPOSIT** A non-refundable 25% deposit is due at time of booking. This payment guarantees the date of your event. Once received, we can work together to finalize the remaining details.
- GUEST COUNT + MENU** We will reach out 2 weeks prior to the date of the event to finalize guest count + menu. This is the guaranteed guest count for which you will be charged and it cannot be decreased. Any increase in guest count will be billed accordingly.
- PAYMENT** 7 days prior to your event, we will charge the card on file for the balance due minus deposit. The final bill will include: cost per guest, all add-ons, 5% booking fee, 8.75% tax, and 20% service charge.

*Cancellations within 1 weeks of the event will result in full payment of agreed upon amount



THE MENU

Select two main dishes + four sides

Additional dishes can be added:

Mains \$15/person | Sides \$10/person

Dessert can be added on for \$12/person per course

MAINS

Santa Maria BBQ

slow cooked prime tri tip,
garlic butter, pico de gallo,
cilantro chimichurri

Barbecue Chicken

grilled Mary's chicken,
date bbq sauce, green onion

Smoked Tofu Fritters

seasonal vegetables,
grilled avocado salsa

Hot-Smoked Salmon

dill gremolata, shaved
fennel salad

SIDES

Ranch Salad

little gem lettuces, shaved carrots
cherry tomatoes, radish, cucumber,
housemade ranch

Panzanella Salad

sourdough croutons, kale, seasonal
vegetables, fennel vinaigrette,
goat feta

Pinquito Beans

braised with apple cider and spices

Esquites

grilled corn off the cob, cotija cheese,
aleppo aioli, cilantro, lime juice

Mac and Cheese

radiatore noodles, local cheese
bechamel, breadcrumbs, fresh herbs

Garlic Bread

housemade sourdough brushed with
garlic spread, sprinkled with fresh parsley

DESSERTS

Twenty-Four Blackbirds Brownies

Miso-Brown Butter Blondies

Vegan Pistachio Butter and White Chocolate Cheesecake

date-walnut crust, raspberry coulis



PASSED APPETIZERS

\$15/person per passed appetizer
or \$10/person per stationary appetizer

Eggamuffins

buttermilk blini, cured egg yolk, country ham, seascape mousse

Especial

lamb al pastor, masa flatbread, pickled onion, goat gouda

Crudo

ginger-mint aguachile, jicama, avocado, nopales

Dukkah Beets

smoked beets, mint yogurt, lime-rosewater gel, seeded lavash

Grilled Avocado

black garlic ponzu, yuzu mousse, fresh horseradish, avocado leaf salt

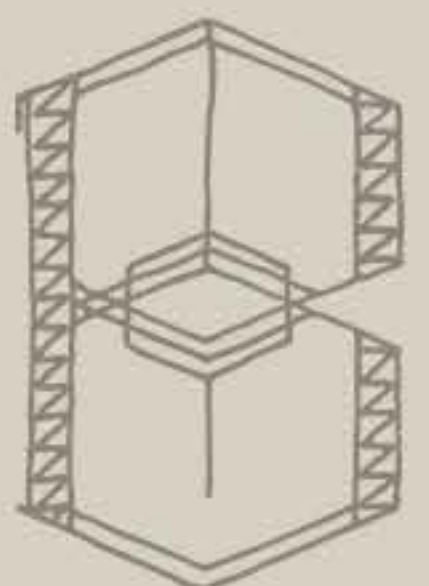
Strawberry Gazpacho

cucumber, tomato, basil, crispy brioche

Stuffed Piquillo Peppers

seasoned goat cheese, santa barbara mole verde, pumpkin seed

Charcuterie station available for \$15/person



BEVERAGES

WINE + BEER

PRICE DEPENDENT
ON SELECTION

Reach out to discuss ordering wine + beer

we have connections with some of the area's best wine and beer producers and are happy to provide recommendations to meet your preferences

NON ALCOHOLIC BEVERAGES . . .

PRICE PER GUEST
\$12

Offerings include:

- basil lemonade
- iced tea
- assorted bottled sodas
- sparkling water

*disposable drinkware available upon request

WATER STATION

FLAT FEE
\$200

Includes:

- filtered water with glass dispenser
- fruit infused upon request

*disposable drinkware available upon request

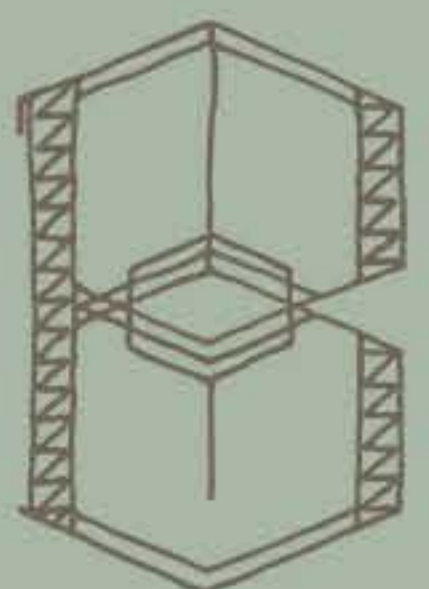
COFFEE + TEA

PRICE PER GUEST
\$10

Offerings include:

- handlebar coffee
- assorted teas

*disposable cups available upon request



ADD-ONS

● BUSSING SERVICE

bussing + scullery service

price per guest

\$5

● TABLE SETTING SERVICE

price per guest

\$10

● RENTAL COORDINATION

we will coordinate with your rental supply company + work out logistics with them and facilitate onsite rental drop-off and pick up

10% of rental bill

● LATE NIGHT PIZZAS

treat your guests to a late night bite
artisan pizzas cooked onsite

price per guest

\$25

● BARTENDING SERVICE

includes pouring beer/wine, making cocktails, and maintaining the bar

large batch cocktails/full bar available

price does not include alcohol/mixers/garnishes/bar set up

each additional hour \$60

price per bartender for 4 hours

\$500

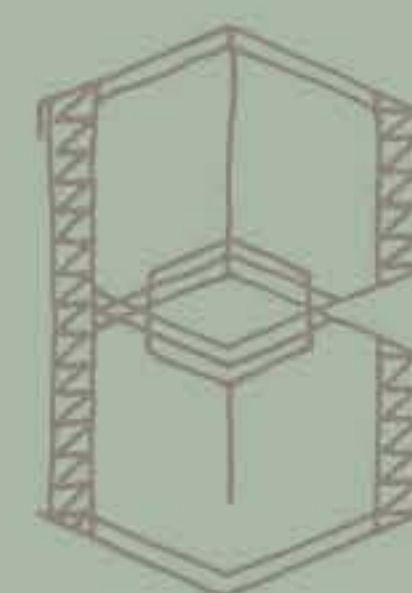
● MISCELLANEOUS

additional staff **\$350/server**

cake cutting + plating **\$3/person**

corkage **\$15/bottle**

trash haul out **\$3/person**



Q&A

How many people can you accommodate off-site?

For buffet + family style we can serve between 50-200 guests. For larger events, we offer tri tip sandwiches, prepared onsite, for up to 300 guests.

How can I see a cost breakdown?

Fill out our catering form at barbarena.com under the Events/Catering tab and request a quote. We will reach out with a draft contract including a standard billing summary. Let us know if you are interested in additional services for the most accurate quote.

Do you offer custom dishes?

Yes, we are happy to discuss specific dishes you have in mind to determine if we can accommodate. Cost dependent on requested dish.

What does your set-up involve?

Our Santa Maria grill rig sets up efficiently on a flat, outdoor space. We are self contained and do not need access to electricity or water.

Do you offer a tasting?

Yes! Once your event is booked, we would be happy to set a time for you to stop by the restaurant to try a variety of dishes.

How far in advance should I reserve my date?

2 months to 1 year out is recommended. Reach out to us no matter how soon or far out your event is and we will confirm availability.

How can I find out more?

Fill out our catering event form or reach out with any questions you have via email at info@barbarena.com or call the restaurant at 805-963-9591 and ask for our event coordinator, Elisa.

