



ABOUT US 3 FUNCTION TEMPLATES

CHEF

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 $\frac{\text{CREATIVE MENUS}}{10-14}$

PRICING

DESIGN CONCEPT & VISIONS

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contact us 18

1285 Broadway Raynham MA, 02767 | www.barrelsnboardsma.com



Barrels & Boards, situated in Raynham, Massachusetts, provides a unique dining experience. Its private and semi-private spaces can accommodate between 15 and 80 guests, making it ideal for social and corporate events.

The kitchen at Barrels & Boards specializes in a diverse array of American classics, enriched with a Spanish flair, including hand-cut meats, fresh seafood, and traditional comfort foods. Our lounge features an extensive selection of spirits, rotating local beers, and creatively crafted cocktails.

Furthermore, the venue offers the option to create custom menus and cocktails, enhancing the overall dining experience.





BAR & LOUNGE AREA

Our Bar & Lounge area boasts multiple large flat-screen televisions and includes bar and lounge tables.

It comfortably accommodates 30 to 40 guests, making it ideal for mingling, cocktail hours, and social networking events.





THE GLASS ROOM & DINING ROOM

We offer a semi-private dining experience suitable for 15 to 20 guests, featuring a retractable glass wall.

This space is ideal for boardroom-style events, providing a professional yet intimate atmosphere.

Our unique dining room facilitates both intimate dining and family-style gatherings, ensuring a versatile setting for various occasions.





THE ATRIUM

We offer complete and semi-private dining, enhanced by flat-screen televisions and access to our seasonal patio, including a functioning fireplace.

Our venue comfortably accommodates between 50 to 60 guests. This spacious area is ideal for seasonal meet-and-greets and spring baby showers.





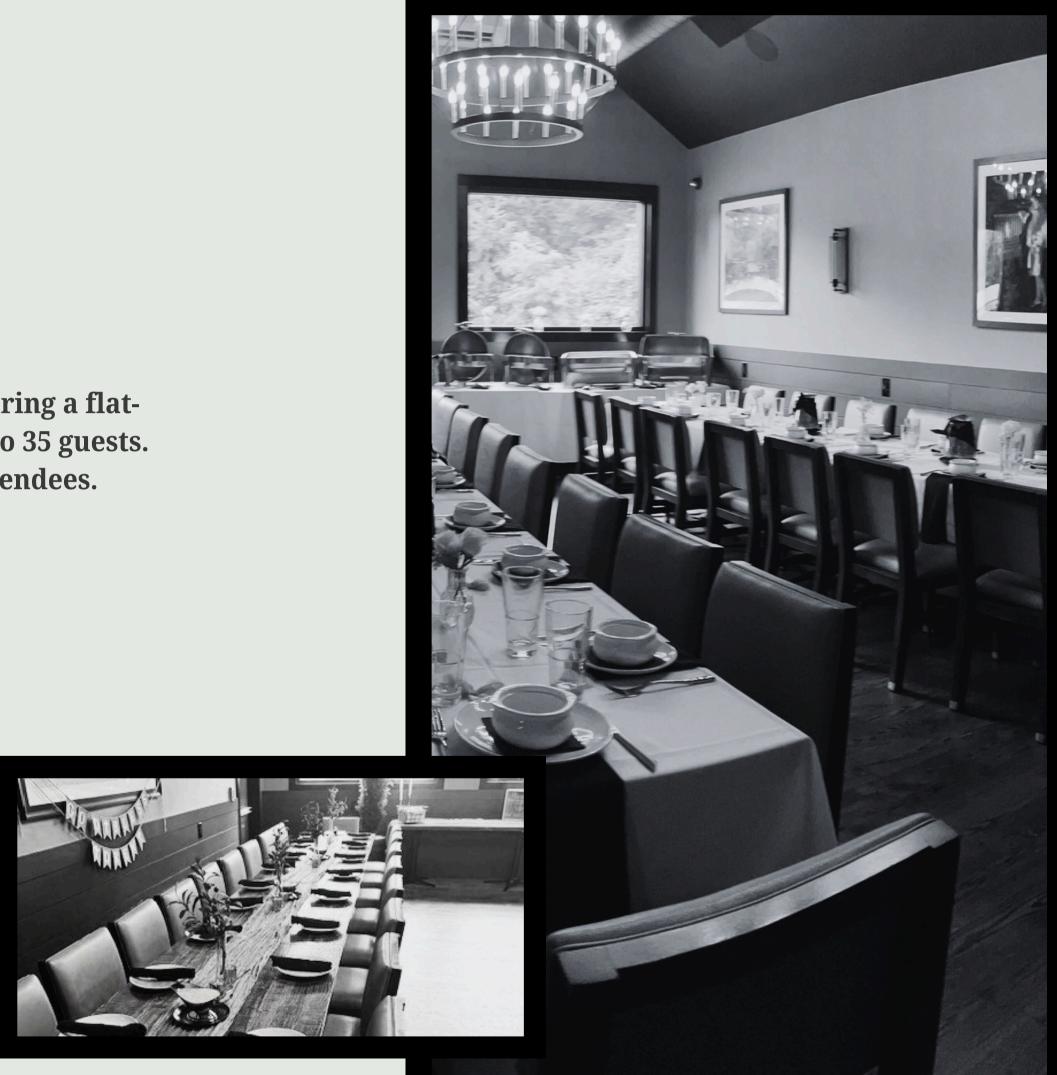
OUR FUNCTION ROOM

We offer a completely private dining experience featuring a flatscreen television and seating accommodations for 25 to 35 guests. The space is also suitable for receptions of up to 35 attendees.

This venue is ideal for:

- Corporate events
- Holiday parties
- Executive dinners
- Luncheons
- Graduation Parties
- Rehearsal Dinner
- Retirement Parties
- Bereavement & Celebrations of Life

Additionally, corporate buyouts are available.



Design CONCEPT

PROHIBITION & ELEVATED

SPACIOUS FLOOR PLANS

We have the capacity to accommodate everything from intimate work gatherings to comprehensive dinner rehearsals.

PROHIBITION ERA

The prohibition-themed decor captures the essence of Barrels & Boards, reflected in the imagery as well as the design of our booths and tables.

HOLIDAY DECOR

It is the simple touches that enhance the overall ambiance of your experience. From our beautifully designed landscapes to our festive seasonal décor, every detail contributes to the atmosphere.

FUNCTIONAL FURNITURE

Solid, rich wooden tables are ideal for multipurpose events, serving effectively as cake and gift tables, as well as for photographs and projections.

LIGHTING DESIGN

The restaurant features warm tones that are designed to enhance your dining experience.



TEMPLATES





Bruch Buffet Menu \$32 per person | Minimum of 30 Guests

DRINKS INCLUDED

Orange Juice | Cranberry Juice Hot Coffee or Iced Coffee

STARTERS INCLUDED

Assorted Seasonal Fruit Medley Vanilla Yogurt Parfaits

THE MAIN BUFFET LINE

Scrambled Eggs & Homefries

Choice of One: Applewood Smoked Bacon OR Sausage Links

Choice of one: Pancakes OR French Toast

B&B FAVORITES

Whiskey Brisket Mac & Cheese Baked Haddock Chicken or Shrimp Scampi



Lunch Buffet Menu \$34 per person | Minimum of 30 Guests

STARTERS CHOICE

Caesar Salad: romaine, shaved parmesan, croutons house caesar

House Garden Salad: mixed greens, tomatoes, cucumbers, carrots, red onions house dressing or Italian

APPETIZER CHOICE

Chicken Tenders of wings

choice of 2 sauces bbq, buffalo, teriyaki, sweet chili

THE MAIN LINE

Please choose 4 of the following:

Shrimp Mozambique Chicken Parmesan Baked Haddock Whiskey Brisket Mac & Cheese Chicken Broc Alfredo Candied Carrots Green Beans French Fries Whipped Potatoes



The Classics Menu \$38 per person | Minimum of 30 Guests

STARTERS COURSE

Caesar Salad: romaine, shaved parmesan, croutons house caesar

House Garden Salad: mixed greens, tomatoes, cucumbers, carrots, red onions house dressing or Italian

choose One

2ND COURSE

Barrel's Cheese & Cracker Board

3RD COURSE

NE Clam Chowder applewood smoked bacon, littlenecks, potatoes, herbs, cream

Barrel's Chicken & Rice chicken stock, carrots, celery, rice

THE MAIN LINE

Bourbon Steak Tips -temp required Pub Chicken Shrimp Scampi Jasmine Rice Seasonal Mixed Vegetables

DESSERT OPTION

Tiramisu Strawberry Shortcake NY Cheesecake with caramel sauce

choose one



The Best Of Barrels \$47 per person | Minimum of 30 Guests

APPETIZER COURSE

6' inch Mini Candied Bacon Skewers Crispy Brussel Sprouts

SOUP COURSE

NE Clam Chowder applewood smoked bacon, littlenecks, potatoes, herbs, cream

SALAD COURSE

Caesar Salad: romaine, shaved parmesan, croutons house caesar

House Garden Salad: mixed greens, tomatoes, cucumbers, carrots, red onions house dressing or Italian

choose One

THE MAIN LINE

Petite Sirloin Steak- temp required Baked Stuffed Shrimp Whiskey Brisket Mac & Cheese Whipped Potatoes Seasonal Mixed Vegetables

DESSERT OPTION

Tiramisu Strawberry Shortcake NY Cheesecake with caramel sauce

choose one



The Premium Level \$52 per person | Minimum of 30 Guests

APPETIZER COURSE

Crispy Coconut Shrimp Bacon Wrapped Scallops

SOUP COURSE

NE Clam Chowder applewood smoked bacon, littlenecks, potatoes, herbs, cream

SALAD COURSE

Caesar Salad: romaine, shaved parmesan, croutons house caesar

House Garden Salad: mixed greens, tomatoes, cucumbers, carrots, red onions house dressing or Italian

choose One

THE MAIN LINE

Sliced Tenderloin Steak- temp required Shrimp Mozambique Grilled Shrimp Skewers Whipped Potatoes Seasonal Mixed Vegetables

DESSERT OPTION

Tiramisu Strawberry Shortcake NY Cheesecake with caramel sauce

choose one

Corporate BUYOUTS

MONDAY - WEDNESDAY

\$20,000.00 minimum

THURSDAY \$25,000.00 minimum

FRIDAY \$40,000.00 minimum

SATURDAY & SUNDAY

Owners discretion



Our Executive Chef MANUEL HERNADEZ

Chef Manuel Hernandez has dedicated his life to the culinary arts. His passion ignited at the age of 12 when he discovered his affinity for cooking. Through hard work and determination, he advanced through various kitchen positions, mastering each role. This journey ultimately led to his current role as the Executive Chef at Barrels & Boards, a distinguished restaurant in Raynham.

Chef Manny is committed to delivering an exceptional dining experience for your event. We aim to curate a menu that not only complements your event's theme but also enhances the significance of your special occasion. For further details about our event venue, catering services, or any inquiries, please do not hesitate to reach out.



Frequently Asked OUESTIONS

What are the service charges and taxes?

A 20% service charge covers staff gratuity and the time allocated for setup and breakdown for all private events. For buffet-style events, a higher service charge of 25% is applied. Additionally, a 7% Massachusetts meal tax is incorporated into all packages.

What is the minimum food and beverage requirement for the venue?

Food and beverage minimums are established for all private and semi-private spaces. These minimums vary depending on the event space, the time of year, and the day of the week.



Reach out ANYTIME **Events & Catering Manager** Gina Boccabella

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