

BARREL FACTORY

Wedding Packages

\$7,895 May Through November

\$6,895 December Through April

Our Beautifully Renovated Space Holds 225 for Seated Dinner

all packages include:

- Full Bar and Event Staffing with Day Of Event Coordination
- Complimentary Bottle of Cheer for Wedding Couple's Table
- Specially Decorated Head Table or Sweetheart Table
- Reserved Access To Our Outdoor Upper Level Patio & Cigar Porch
- Fresh Flower Centerpieces & Accent Flowers Throughout the Venue
- Full Set Up & Clean Up, Including: Favors, Memory Table, Guest Book & Seating Cards
- Private Bridal Lounge with Private Bathroom
- Full Professional Bar Staff including Personalized Signature Cocktails & 10+ Craft Beers & Ciders On Tap
- Cake Cutting or Dessert Set up as needed
- Coffee & Tea until Midnight with your Dessert Display
- China, Glass and Silver Plus all Serving/Chafing Dishes as Needed
- All Table Linens with Your Choice of Accent Runners & Napkins
- Candles, Vases & Décor as Selected from The Barrel Factory Collection in the Workshop

Ceremony Fee is \$995

Includes Ceremony Arch, Extra Flowers,
Day Of Event Planning & Coordination and Wedding Rehearsal



Wedding Tiers

Tier 1 \$94 Per Person

- 4 Hour Open Bar
 - Barrel Factory Cold Appetizer Display
 - 1st Course Served at Table: Salad or Soup & Rolls with Butter
 - Buffet with 2 Proteins & 3 Sides
 - Clients Dessert Stationed with Coffee & Tea
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Tier 2 \$114 Per Person

- 5 Hour Open Bar
 - Barrel Factory Cold Appetizer Display
 - 1st Course: Salad or Soup & Rolls with Butter
 - Served Entrée Course: Choice of 2 Entrees or 1 Duet Plate
 - Clients Dessert Stationed with Coffee & Tea
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Tier 3 \$124 Per Person

- 6 Hour Open Bar Includes 2 Signature Cocktails
 - Sparkling Toast
 - Barrel Factory Cold Appetizer Display & 2 Hot Appetizers
 - 1st Course: Salad or Soup & Artisan Rolls with Butter
 - Served Entrée Course: Choice of 2 Entrees or 1 Duet Plate
 - Clients Dessert Stationed with Coffee & Tea
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Add to Any Tier:

A Two Tier Cake for Cutting in Chocolate or Vanilla
with Fresh Flowers and Your Cake Topper \$64

BARREL FACTORY

Event Center Bar

SIGNATURE COCKTAILS

Lakeward Mule

Grain Canyon Vodka, Lime & Ginger Beer
(Original, Loganberry Or Cranberry Flavors)

Peach Blossom

Vodka, Lime, Peach Simple Syrup & Soda Water

Gin And Berries

Wild Gin, Lime & Spiced Triple Berry Syrup

Gin Gimlet

Evergreen Gin, Lime & Simple Syrup

River Runner

Inland Sea Rum, Pineapple Juice, Lime & House Made Orgeat

Whiskey Smash

OFW Whiskey, Lemon Simple Syrup & Soda Water

South Buffalo Slam

OFW Whiskey, Sweet Tea & Fresh Lemon

All packages include a custom signature cocktail named
as the couple chooses

ON TAP

12 craft beers Including

Pressure Drop :

Sticky Trees, Strummer, Buckstar,
Irish : Guinness, Killkenny, Smithwicks,
Domestic :Woodcock Niagara Lager
and Genny Light.

2 Rotating Craft Ciders

2 Housemade N/A Seltzers

(can add shot of vodka)

WINE

White :

Pinot Grigio, Moscato,
Sauv Blanc, Chardonnay
& Reisling

Red :

Pinot Noir and Cabernet
Rose and Prosecco

All Bar Packages Must Be Continuous (We Do Not Close For Dinner)

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Appetizers

Custom Egg Rolls \$175

Custom Dumplings \$150

Buffalo Chicken Wings \$100

Scallops Rockefeller \$200

Bacon Wrapped Pork Belly \$150

Vegan Stuffed Mushrooms \$150

Chicken Satay Skewers \$175

Smoked Salmon Crostini \$175

Crab Cake \$200

Drunken Meatballs \$175

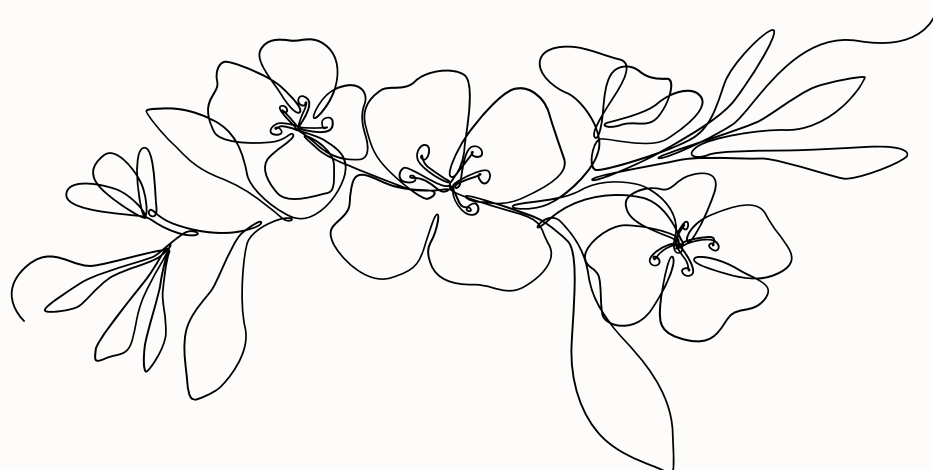
Artisan Meat Board \$250

Hot Pretzels with Beer Cheese & Mustard \$50

Fresh Oysters on the 1/2 with Sauces \$4 per/Min 20 people

Smoked & Poached Salmon \$4 per/Min 20 people

Chilled Shrimp Cocktail with Sauces \$4 per/min 20 people



BARREL FACTORY

Entrée Selections

All Meals include First Course of Soup or Salad, Chef's Choice of Fresh Vegetables and Starch to Fit the Menu Profile

BEEF

Sliced Entrecote of Beef

Slow Roast Beef Strip Loin Sliced & Served With a Roasted Shallot Demi-Glace

Sliced Top Round

Seasoned & Slow Roasted, Served with a Pan Gravy Made with Drippings

Pot Roast

Braised Pot Roast. with Carrots, Celery, Onions & Fresh Herbs

Served in a Rich Gravy

Braised Whiskey Brisket

Roasted to Perfection in our Own OFW Whisky, Thin Sliced and

Served with Pan Juices

PORK

Grilled Tenderloin with Rum Raisin Sauce

Seared on Our Char-Grill, served with our Fathoms Below

Spiced Rum Raisin Sauce

Roasted Pork Loin

Seasoned & Slow Roasted, Served with a Mustard Pork Jus

Grilled Bone In Pork Chop

Brined Seasoned & Char Grilled, Served with Fresh Apple Chutney

Pulled Pork or Chicken with Whiskey BBQ Sauce

Slow Cooked for 10 Hours with Our Own Spices, Served in

Professor Boozle's BBQ Sauce

SEAFOOD

Honey Glazed Atlantic Salmon

Glazed with Organic Honey & Spices, Baked to Perfection

Baked Greek Whitefish

Topped with Fresh Tomatoes, Feta Cheese, Breadcrumbs with

Fresh Herbs & Garlic

Shrimp Fra Diavolo

Tender Shrimp Tossed in a Spicy Red Fresh Tomato Sauce

with Linguini & Fresh Basil



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Entrées cont.

CHICKEN

Chicken Picatta

Batter Dipped Chicken Breast, Capers, Lemon, White Wine & Parsley

Chicken Saltimbocca

Sauteed Chicken Breast Seasoned with Fresh Sage & Wrapped in Prosciutto

Italian Chicken

Hand Breaded Seasoned Chicken Breast
with fresh Mozzarella Pearls and Cherry Tomatoes

Roasted Lemon Rosemary Chicken

Oven Roasted Chicken Breasts and Thighs, Crispy Skin, Lemon & Rosemary

Classic Southern Fried Chicken (with or without bones)

Seasoned with our Chef's Special Seasonings, Deep Fried to a
Crispy Golden Brown

VEGETARIAN

Stuffed Portobella Mushroom

Stuffed with Vegetables, Vegan Cheese & Panko, Served on a Bed of Quinoa

Mediterranean Pasta

Farfalle Pasta Tossed with Artichokes, Roasted Red Peppers, Cremini
Mushrooms, Garlic, Shallots, Extra Virgin Olive Oil and Freshly Grated Cheese

Vegetable Strudel

Flaky Pastry Filled with Sauteed Mushrooms, Shallots, Eggplant
served on Wilted Arugula

Wild Mushroom Tart

Sauteed Wild Mushrooms, Gruyere Cheese Baked in a Pastry Shell, Served on a
bed of Lightly Dressed Greens

Roasted Vegetable Risotto

Roasted Seasonal vegetable, Garbanzo Beans & Lentils over a Sweet Pea Risotto



BARREL FACTORY

Premium Entrées

Add these Choices to your menu for An Additional Charge

Char-Grilled USDA Choice Filet Mignon

Center Cut Beef Tenderloin Char-Grilled & Served
with Whiskey Bacon Demi-Glace

Prime Rib

Seasoned & Roasted to Perfection Served with Au Jus & Horseradish Sauce

Whole Roasted Turkey with Gravy

Slow Roasted, Seasoned with our Chef's Own Seasonings and Herbs,
Pan Gravy With all the Fixings

Cajun Sole

Fresh Sole Stuffed with Lump Crab Meat, Chef's Special Seasonings
and a Light Lemon Dill Cream

Shrimp Scampi

Extra Large Shrimp Sauteed in Garlic Butter Topped
with Parmesan Reggiano Crumbs

Maryland Crab Cakes

Lump Crabmeat, Fresh Herbs & Panko, Served with Lemon Herb Dipping
Sauce

Giant Prawns

Jumbo Prawns Wrapped in Prosciutto & Fresh Basil, Broiled to Perfection

Coquilles St. Jacques

Scallop, Mushrooms & Leeks Sauteed in Butter, Served with Gruyere Cheese
Sauce with Breadcrumb Topping

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Dessert Options

Mason Jar Desserts

Choose from: Creamy Classic Crème Brûlée,
NY Style Cheesecake or
Decadent Chocolate Mousse
Served in Individual Canning Jars.
Your can take the jar home & enjoy later!
\$9 per person (Choose 2)

Chocolate Fountain

Gourmet Chocolate served with Fresh Fruit, Cookies,
Rice Crispy Treats, Pretzels & Marshmallows
\$12 per person

Crepe Bar

Chef Action Station
Fresh Crepes Made to Order with Your Choice of Fresh Fruit, Creme
Anglaise, Chocolate, Nutella, Whipped Cream or Chopped Nuts
\$12 per person

Custom Pastry Assortment

Includes:
Mini Cream Puffs, Cheesecake Bites,
Macarons (5 Flavors), Brownies
\$7 per Person - 25 person minimum

Hot Apple Pie Eggrolls

\$4 per person
With Ice Cream \$5 per Person

Paula's Donut Holes

per 10 people = 48
\$25



BARREL FACTORY

History

What was the Barrel Factory originally?

It really was a Barrel Factory!

Built in 1903, the "Quaker City Cooperage" looked like most factories in the neighborhood.

The 3 level brick and beam 45,000 square foot structure was in use for decades as a slack barrel manufacturing site.

The cooperage manufactured wooden slack barrels for grain, malt, flour, apples and other goods.

At it's height, 4,000-6,000 barrels were made here a day!

Workers would load barges with empty barrels using a spiral chute from the second floor, and then send the barges through the canals to the grain silos to be filled.

Republic Street was originally the Tecumseh Canal, and then later converted to railroad tracks, and then finally a road for automobiles.

The building's red bricks were made on site during the factory's construction, and the walls are 4 -5 bricks thick.

The original maple floors are still in use in the event center.

The large windowed cupolas in the event center were put in place to enable a longer workday - a "daylight factory".

When the cooperage closed, the building changed hands several times and was used for various industrial & packaging companies.

The building was in dangerous disrepair when the current owners purchased it. The rain literally poured in through the open roof... yet the brick walls stood solid and straight.

Purchased in 2015 and renovated with special attention to recycling and reuse of all available materials, including the beautiful wood used to create the barrel factory over a 100 years ago.

BARREL FACTORY

Testimonials

"We cannot thank you enough for all of the wonderful hard work, creativity, and joy that your team brought to Caroline & Jared's wedding! The event was fabulous from start to finish and we are all so grateful!"

Everyone commented on and loved the flowers, the table settings, the wonderful ambiance, delicious cocktails and food, and on and on. It was a perfect day and that is a gift that they will have for the rest of their lives!"

"This was my parents 50th Wedding Anniversary party. If you are thinking of having an event somewhere, look no further!!!! You CANNOT and WILL NOT find a more beautiful venue with a more helpful staff than at the Barrel Factory! Our guests could not stop talking about how wonderful it was with all of the exposed brick and original wood beams and woodwork, not to mention all the natural sunlight that filters in and the views of the grain mills. Gorgeous!!! THANK YOU!! K.H.K.

"Our wedding was absolutely beautiful. If you are looking for a venue that offers an immersive experience, this is it. From the history in the walls and beams, to the fresh cut flowers perfectly arranged around the room, to the house made spirits, seltzers and craft beers, there is no way you and your guests won't have a great time.

The team at the Barrel Factory made wedding planning fun - guiding you through the seemingly never-ending decision making process for the little details of your special day. Their team is organized and knowledgeable, and they've got your back to make sure that when the time comes, all you have to do is focus on the vows and the dance floor. We had a great time at our wedding and our guests did too."

