

Dinner BUFFET

Pricing is based on a per person price. All steaks will be cooked to medium.

Prime Rib Buffet

Slow Roasted Prime Ribeye served with Au Jus \$35 per person

Choice of 1:

Scalloped Potatoes • Garlic Mashed Potatoes
Bacon Cheddar Mashed Potatoes • Roasted Rosemary Potatoes

Choice of 1:

Sautéed Green Beans • Vegetable Medley • Broccoli • Asparagus

* Includes a salad, dinner roll & soft drink

Homestyle Dinner Buffet

Choice of 1:

- Roasted Pork Loin with Apple Demi \$24
- Roasted Sirloin \$25
- Roasted Chicken with Lemon Beurre Blanc \$24

Choice of 1:

Scalloped Potatoes • Garlic Mashed Potatoes
Bacon Cheddar Mashed Potatoes • Roasted Rosemary Potatoes

Choice of 1:

Sautéed Green Beans • Vegetable Medley • Broccoli • Asparagus

* Includes a salad, dinner roll & soft drink

Prime Rib & Homestyle Dinner Add On's (per person)

Caramelized Onions & Mushrooms \$2 • Roasted Brussels Sprouts \$2
Demi-Glace \$2 • Mac & Cheese \$4 • Additional sides \$3 per side

Italian Dinner Buffet

\$22 per person: includes a soft drink and breadstick

Choice of 2:

Lasagna • Chicken Fettuccine Alfredo • Penne & Meat Sauce

Choice of:

Garden Salad or Caesar Salad

Mexican Dinner Buffet

\$22 per person: includes a soft drink

Choice of 2 Taco options:

Seasoned Ground Beef • Shredded Chicken • Pork Carnitas

Includes:

Mexican Rice • Black Beans • Southwest Salad • Chips & Salsa

Add On's available per person:

Chicken Enchilada \$4 • Fajita Veggies \$2
Cilantro Lime Rice \$2 • Chicken Quesadilla \$3

Dinner PLATED

Choice of 3 of the plated options. No substitutions. Complete orders will be needed 10 days prior to the event. All options include salad, dinner roll and a soft drink. All steaks will be cooked to medium. Pricing is based on a per person price. MP represents market price at the time of event.

Prime Rib Au Jus

Slow Roasted Prime Ribeye, garlic mashed potatoes, sautéed green beans. Served with au jus and horseradish \$40



Shrimp Provencal

Grilled Shrimp, fettuccine pasta with carrots, onion, zucchini and squash in a tomato garlic white wine sauce \$30



Seared Chicken Risotto

Seared airline chicken breast on a parmesan and asparagus risotto with a lemon beurre blanc \$24

Chilean Seabass Arancini

Seared 6 oz Chilean Seabass, crispy parmesan arancini, sautéed asparagus & oyster mushrooms with a roasted red pepper cream sauce \$MP



Pan Seared Salmon Orzo

8 oz Pan Seared Salmon on a vegetable orzo pasta. Served with a lemon beurre blanc \$30



Roasted Filet

Slow Roasted Tenderloin, garlic mashed potatoes, sautéed green beans, served with demi-glace \$MP

House-Made DESSERTS

Available upon Request

Kay's Carrot Cake

Whole Cake (12-16 slices): \$55
Cupcakes (2 dozen): \$60

Chocolate Ganache

Whole Cake (12-16 slices): \$55
Cupcakes (3 dozen): \$65

Cocktails, Wine & CRAFT BEER

Here at CONRAD'S, we take pride in having an extensive list of offerings from our full bar. A sizeable Wine list, an incredible choice of local & regional Craft Beer, Signature Cocktails, Margaritas, Martinis & Mules. Make sure to check out what we are currently offering.

Craft Beer



Signature Cocktails



Wine List



Options for LUNCH

The following options include a salad and a soft drink. Pricing is based on a per person price. Additional add on's are available.

Italian Lunch Buffet

\$17 per person: includes a soft drink and breadstick

Choose 1:

Lasagna • Chicken Fettuccine Alfredo • Penne & Meat Sauce

Choice of:

Garden Salad or Caesar Salad

Mexican Lunch Buffet

\$17 per person: includes a soft drink

Choose 1 Taco option:

Seasoned Ground Beef • Shredded Chicken • Pork Carnitas

Includes:

Mexican Rice • Black Beans • Southwest Salad • Chips & Salsa

Add On's available per person:

Chicken Enchilada \$4 • Fajita Veggies \$2
Cilantro Lime Rice \$2 • Chicken Quesadilla \$3

PLATED LUNCH OPTIONS

\$16 per person: includes a soft drink / Select 1 or 2 Choices

Seared Chicken Risotto

Seared airline chicken breast on a parmesan risotto with a lemon beurre blanc



Roasted Pork Loin

Roasted pork loin with wild rice pilaf, haricot verts topped with an apple demi



Stuffed Chicken Orzo

Airline chicken breast stuffed with cream cheese, spinach, tomato and bread crumb on a vegetable orzo pasta. Topped with a red pepper cream sauce

LUNCH SALAD BUFFET

All toppings served on the side with Ranch dressing unless otherwise specified \$6 per person

Mixed Greens • Hardboiled Egg • Cucumber • Cheddar Jack Cheese
Diced Tomato • Red Onion • Roasted Red Peppers • Slice Mushrooms

Add On's per person:

Grilled Chicken \$2 / Turkey & Ham \$4 / Seared Salmon \$5

EAT DRINK LOCAL

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Something EXTRA

Lite Fare / Passed Appetizers

These items can be ordered to be displayed or be passed apps. If they will be passed apps, an additional \$20 service fee will be added for every 20 guests.

- Shrimp Cocktail \$5 per person
- Pork Pot Stickers \$3.5 per person
- Mini Crab Cakes \$6 per person
- Chicken Tenders \$4 per person
- Bruschetta Crostini \$3 per person

Displays

feed around 25 people

- Vegetable Tray \$50
- Fruit Display \$75
- Cheese Board \$65

Chips & Dips

feed around 30 people

- Bruschetta with Pita Chips \$75
 - Queso & Salsa \$75
 - Buffalo Chicken Dip \$50
 - Spinach Artichoke Dip \$75
 - Shrimp Cocktail \$100

Sliders & Finger Sandwiches

2 Dozen / Order

- Turkey & Cheddar on Sourdough \$75
- Ham & Swiss on Sourdough \$75
 - BLT on Sourdough \$85
 - Pulled Pork Sliders \$85
 - Cheesburger Sliders \$85

** Additional Add On's: Pasta Salad / Potato Salad

Options for BRUNCH

The following options include a soft drink. Pricing is based on a per person price. Additional add on's are available.

Brunch Buffet

\$16 per person (includes a soft drink)

PICK 1:

- Sausage Breakfast Burrito
 - Biscuits & Gravy
- Bacon & Egg English Muffin
 - Eggs Benedict
- Country Style Scrambled Eggs

*** Add an additional selection for \$3 per person

PICK 2:

- Bacon
- Sausage Patties
- Cheesy Potato Casserole
- Breakfast Potatoes

*** Add an additional selection for \$3 per person

★ Variety of Breakfast Muffins (Blueberry, Banana Walnut and Bran) \$30

General INFORMATION

Event Pricing & Minimums

COMMUNITY ROOM – Minimum \$500 on Food Order - \$100 Room Fee
LIBERTY ROOM – Minimum \$20 per Guest on Food Order - \$100 Room Fee
TASTING ROOM - 2 Hour Reservations - May Order Off Menu - \$50 Room Fee
- Room Fees are for clean-up / set-up -

CONRAD'S is an all-inclusive venue that provides you with the following at no additional fee: tables, pub tables, chairs, white table linens, black linen napkins, plates, silverware, private servers, event planning assistance, AV equipment & room coordination.

Tax & Service Charge

CONRAD'S charges an additional 9.85% for tax and 20% service charge that is split between the wonderful CONRAD'S staff working during your special day!

Cake Fee

If an attendant is needed to cut and serve cake brought into the event room, a fee of \$50.00 will be applied.

Decorations

NO GLITTER OR CONFETTI IS TO BE USED. No tape, sticky tack, staples, hooks, nails, thumbtacks or screws shall be inserted into or used on the walls, doors, ceilings, floors or woodwork of CONRAD'S Restaurant & Alehouse. If you have any questions about what is allowed, please speak with your event planner. Use of these items could result in clean-up or repair charges to be added to the final bill.

Tasting Room

semi-private family-style table that seats 10 to 22 people

Community Room

private space that can be closed off to the public and seat up to 30 people

Liberty Room

fully private space that can seat up to 100 people

Contact Information

Morgan Ward, Operations Manager
mward@true816.com • 816-407-1717



#Conrads816 #EatDrinkLocal #NorthlandProud

CONRADS 816 COM

EAT DRINK LOCAL

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CONRAD'S Private Events

When we say Eat Drink Local, we mean it. It's not just a tagline, it's who we are. It's about providing quality food and beverage with a local, community centered focus. We are local people with local passions, who are raising our families in the same communities we serve. We are thankful to have had the opportunity to serve this area since 2001. We look forward to assisting and serving you during your special event. We appreciate this opportunity to earn your business and thank you for supporting our local business.

CONRAD'S Restaurant & Alehouse features three event rooms with seating from 22 up to 100 guests. Our Special Events Manager will assist in finding a menu that reflects your individual style and makes your event perfect. Dates will be considered booked once the room contract has been signed and a deposit of \$100.00 has been made. Guests will have access to their booked rooms from 11:00am - 1 hour before close. We try to be as flexible as possible with each space, without disrupting the rest of our everyday business.

