

Private Events & Catering

Located in Conshohocken, Jasper's Backyard offers a variety of options for private event catering. Providing a comfortable and stylish setting for both corporate and social gatherings, our menu and spaces are available to be customized for any occasion.

We believe private event planning should be a smooth and painless experience, and our mission is to design an event that feels special, personal, fun, and ultimately, one that you and your guests remember.







FEATURES

No matter the occasion, we have you covered. From happy hours, to weddings, corporate meetings, and birthday parties, our flexible venue along with our comprehensive catering packages allow you to host your private event just how you envisioned it. Our Events Team will be there along the way to help coordinate and assist with planning and execution to ensure that your event runs smoothly, from start to finish, without a hitch.

- Available breakfast, brunch, lunch & dinner.
- Partial and full restaurant buyouts available.
- Food can be served family style, buffet, prix fixe, passed hors d'oeuvres, or off the menu.
- Three separate bar areas available.
- Various bar packages available.
- Multiple dining areas available varying in size.

CONTACT

For more information and to plan a private event, please contact our Events Team:

Events Coordinator: Elizabeth Wade

Phone: (610)-897-8212

Email: eventsmanager@jaspersbackyard.com Website: www.jaspersbackyard.com/private-events



Private Dining Options

Jasper's Backyard provides a cozy, rustic ambiance with flexible catering options and 6 unique private dining areas. Our private dining areas include:



Yard

45-50 SEATED | 60-65 STANDING

This outdoor area features a large covering in the backyard with hanging string lights and a TV. The backyard connects to the Barage bar and when combining the two spaces, the venue can fit 70 people seated and 90 standing. In the winter months, heaters and additional coverings are provided to keep warm.



Yard Bar

18-20 SEATED | 30-34 STANDING

This bar is located in our backyard area, and features two floor-to-ceiling garage doors that give you an outdoor feel while still being covered. It is equipped with a full bar, several high-tops, two TV's and a fireplace. This space is ideal for happy hours, birthdays, and engagement parties.



Upstairs Bar & Dining Room 30-35 SEATED | 50-60 STANDING

This space is located on our second floor and overlooks the main dining room and fireplace. The second floor features our largest bar in the restaurant. It is equipped with a full bar and two TV's, and has access to two bathrooms. This space is ideal for baby/bridal showers, rehearsal dinners, holiday parties & birthdays.



Main Bar

13-15 SEATED | 20 STANDING

Located on our first floor, this bar is perfect for guests seeking a cozy and intimate experience. Featuring floor to ceiling rustic wood paneling, a TV, and a full bar, this space is ideal for smaller happy hours, birthdays, watch parties, or casual drinks. *Low seating is not included in this space.



Porch

Located right outside of the main building, the porch offers a private experience while still feeling apart of the restaurant. The space is heated during the cooler months, and opened up during the warmer months. This space is ideal for luncheons, dinner parties, and smaller gatherings.



Jasper's Backyard Restaurant Buyout 150 SEATED | 200 STANDING

Restaurant buyouts are available and ideal for events such as weddings, holiday parties, rehearsal dinners, bar mitzvahs, and other large celebrations. All three bars would be open as well as 4 separate dining areas. With a flexible and customizable setup, Jasper's Backyard is the perfect place to plan your next large event!



HORS D'OEUVRES

*1 & 1/2 PIECES WILL BE SERVED PER GUEST | PER ITEM

SHRIMP COCKTAIL

JUMBO SHRIMP | COCKTAIL SAUCE | \$4.00 PER PIECE

BRIE CROSTINI

HONEY | BERRIES | \$1.50 PER PIECE

FILET CROSTINI

CARAMELIZED ONIONS | HERBED GOAT CHEESE | \$2.75 PER PIECE

BRUSCHETTA CROSTINI

TOMATOES | BASIL | ONION | OLIVE OIL | \$1.50 PER PIECE

CHEDDAR GOUGERES

CHEESE PUFF | \$2.25 PER PIECE

SALMON RILETTE CROSTINI

SMOKED SALMON | CREAM CHEESE | HERBS | \$2.75 PER PIECE

CRAB FRITTER

JUMBO LUMP CRAB | CORN | RANCH DRESSING | \$4.00 PER PIECE

CORN FRITTER

CORN | RANCH DRESSING | \$2.00 PER PIECE

VEGETABLE POTSTICKER

MIXED VEGETABLES | GARLIC CHILI | \$1.75 PER PIECE

PIGS IN A BLANKET

DIJON MUSTARD | \$1.75 PER PIECE

CHICKEN & PINEAPPLE SKEWER

GARLIC CHILI | \$2.50 PER PIECE

CHICKEN TENDERS

KETCHUP | \$2.25 PER PIECE

SHAREABLES

Hummus

PITA | VEGETABLES | \$25 (SERVES 8-12)

CHEESE BOARD

ASSORTED BERRIES | CROSTINI | HONEY | \$100 (SERVES 12)

CRUDITE

HOUSE MADE RANCH | \$25 (SERVES 8-12)

BUFFALO CAULIFLOWER

TRADITIONAL HOT OR GARLIC CHILI | \$10 (SERVES 5-8)

HOUSE MADE PRETZEL BITES

DIJON MUSTARD | \$1.00 PER PIECE

CHICKEN WINGS

TRADITIONAL HOT OR GARLIC CHILI | \$2.75 PER PIECE







LUNCH & DINNER CATERING OPTIONS

BUFFET

BUILD YOUR OWN MENU:

SALADS:

HOUSE OR CAESAR SALAD \$4.00 PER PERSON COBB SALAD \$5.00 PER PERSON

VEGGIES:

ROASTED POTATOES

\$5.00 PER PERSON

CRISPY BRUSSEL SPROUTS

\$5.00 PER PERSON

GARLIC GREEN BEANS

\$5.00 per person

ROASTED CAULIFLOWER

\$5.00 PER PERSON

PROTEINS:

ROASTED FILET

\$13.00 PER PERSON

ROASTED CHICKEN

\$7.00 PER PERSON

PAN SEARED SALMON

\$10.00 PER PERSON

CRAB CAKE

 $$18.00\,\text{PER}\,\text{PERSON}$

DESSERT:

HOMEMADE CHOCOLATE COOKIES \$2.00 PER PERSON

PRIX FIXE

*PARTIES UP TO 20 PEOPLE

STARTERS:

CAESAR SALAD COBB SALAD HOUSE SALAD

OPTION 1 ENTREES:

SELECT FOUR OF THE FOLLOWING:

FILET

CHICKEN

GRILLED SALMON

FLANK STEAK

VEGETARIAN/VEGAN OPTION

\$50 PER PERSON

OPTION 2 ENTREES:

SELECT FOUR OF THE FOLLOWING:

GRILLED BURGER WITH FRIES

VEGETARIAN SANDWICH WITH FRIES

FRIED CHICKEN SANDWICH WITH FRIES

BRISKET CHEESESTEAK WITH FRIES

GRILLED SHRIMP BLT WITH FRIES

\$30 PER PERSON

DESSERT:

HOMEMADE CHOCOLATE COOKIES

**ENTREES ARE BASED ON SEASONAL PREPARATION

BYO SLIDER STATION

*BUFFET STYLE ONLY

MIX & MATCH PROTEIN SELECTION: BURGER & GRILLED CHICKEN

\$6.25 PER PERSON

INCLUDES THE FOLLOWING: POTATO BUNS, KETCHUP, MUSTARD, LETTUCE, TOMATO, ONION, PICKLES, CHEESE

ADD FRIES ORIGINAL +\$50

SWEET POTATO +\$65



BREAKFAST & BRUNCH

Brunch Buffet

THICK CUT SWEET POTATO BREAD FRENCH TOAST \$5.00 PER PERSON

CHICKEN & WAFFLES \$10.00 PER PERSON

SILVER DOLLAR PANCAKES \$4.00 PER PERSON ADD BLUEBERRIES \$.50 PER PERSON

TURKEY SAUSAGE PATTIES \$2.00 PER PERSON

> BACON \$2.50 PER PERSON

SCRAMBLED EGGS \$3.00 PER PERSON

MINI BACON EGG & CHEESE SANDWICHES \$5.00 PER PERSON

> MIXED GREENS SALAD or CAESAR SALAD \$4.00 PER PERSON

> > SHRIMP BLT WRAPS \$8.00 PER PERSON

MINI CAPRESE SANDWICHES \$6.00 PER PERSON

> FRUIT BOWL \$9.00 PER PERSON

YOGURT, GRANOLA & HONEY \$5.00 per person

*BUFFET CAN ALSO BE SERVED AS FAMILY STYLE









BAR PACKAGES

SIMPLE

DRAFT BEER
HOUSE WINE
\$15 PER PERSON PER HOUR
\$13 PER PERSON PER HOUR AFTER 2 HOURS

STANDARD

DRAFT BEER
HOUSE WINE
WELL LIQUOR: (FABER LIQUORS)
\$20 PER PERSON PER HOUR
\$17 PER PERSON PER HOUR AFTER 2 HOURS

STANDARD PLUS

FULL BEER OPTIONS

HOUSE WINE

SPECIALTY COCKTAILS

PREMIUM LIQUORS: TITO'S, JAMESON, JACK DANIELS, TANQUERAY, ALTOS TEQUILA, JOHNNIE WALKER RED, ETC.

\$28 PER PERSON PER HOUR

\$24 PER PERSON PER HOUR AFTER 2 HOURS

PREMIUM

FULL BEER OPTIONS
FULL WINE OPTIONS
SPECIALTY COCKTAILS
FULL LIQUOR OPTIONS: GREY GOOSE, BLANTON'S, HENDRICK'S, CASAMIGOS, ETC.
\$35 PER PERSON PER HOUR
\$28 PER PERSON PER HOURS

CONSUMPTION BAR

FULL BAR AVAILABLE
*COST BASED ON CONSUMPTION

*Interested in having a signature cocktail for your event? Our Bar Team is more than willing to brainstorm ideas for your event!





