



ACRE

KANSAS CITY

Private Dining
Experiences

Private Dining Menu

At Acre we aspire to provide our guests with an incomparable dining experience that is tradition re-imagined. Our goal is to ensure that you and your guests feel at home in our private dining spaces by providing amazing food, exquisite execution, and genuine midwestern hospitality.

The materials enclosed will introduce you to our private dining program and the many customizable options that exist within it. Booking events can quickly become complicated and tedious. and we strive to make it as simple as possible. We encourage. you to engage the assistance of our dedicated private dining. team throughout the planning process to craft an experience. that you and your guests will remember for years to come.

The Acre team is committed to making your private dining experience an outstanding one from the moment you make the first phone call until the last guest leaves the party.

I thank you for your consideration on having Acre restaurant be a part of your special event.



Andrew Longres
Chef and Owner
Acre Restaurant



Chef Andrew Longres was born and raised in liberty, mo. his passion for cooking starting at a young age of 10 years old. he started working in a humble family restaurant in his hometown. after graduating high school, he received a scholarship to attend scottsdale culinary institute in Arizona, where he earned a bachelor's degree in occupational science and restaurant management.

His first experience with fine dining came at the breakers in west palm beach. he received a chaines de rotisseurs scholarship to study abroad for three months, allowing him to experience working in three of europe's top kitchens: le epicure at the bristol hotel in paris, marcus wareing at the berkeley hotel in london and mugaritz in errenteria, spain. when not working, longres staged at alinea, 120, acadia, blackbird and avec in chicago, and daniel, per se, eleven madison park and le bernadin in new york city.

After returning from abroad he got an opportunity to work at the world-famous restaurant by 3 michelin starred chef Thomas Keller the french laundry located in napa california. while at The French Laundry in Napa,

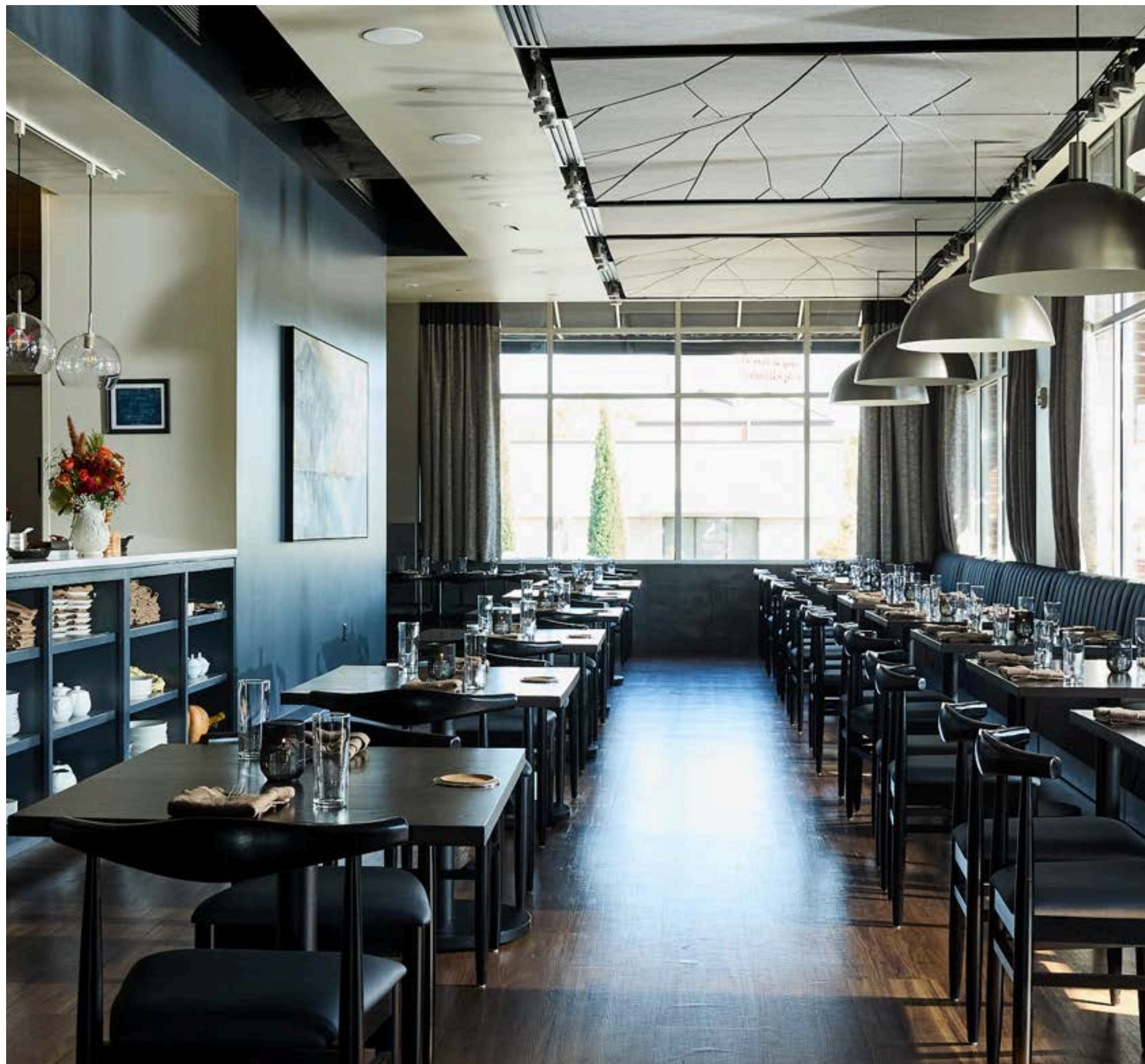
He worked his way up to sous chef over the span of five years. With the longing to return to the midwest with his wife he returned to kansas city as executive chef at Bluestem, and later executive chef at the american restaurant as the iconic restaurant transitioned to premiere event space. With his longing to open his own spot he set his sights on the northland and found an amazing space in Parkville, a home to him and his family.



True Midwestern Cuisine

Acre strives to embody all attributes of the midwestern cuisine by the freshness, sustainability and seasonality of our dishes





ACRE

Location

Acre is located in the quaint city of
Parkville Missouri at:

*6325 Lewis Street
Parkville MO, 64152*

We are on the corner of 62nd street
and Lewis.

**Parking is free and available in
adjacent parking lots**



Full Buy Out Reception

Acre can host large events as well

We can fit up to 55 comfortable in the dining room, but by extending to the bar and private dining, room we can seat up to 100.

For Pricing:

Tuesday through Thursday (8,000-dollar Food and Bev Minimum)

Friday and Saturday (12,000-dollar Food and Bev Minimum)

Holiday Pricing: Nov 29th - Jan 1)

Tuesday thru Saturday (16,000-dollar Food and Bev Minimum)





THE BACK40

Private Dining Rooms

Old Hickory-Can Hold 15 Guests

New Oak-Can Hold 20 Guests

The Full Cord-Can Hold 40 Guests

(Both Rooms Combined)



Private Dining Room Minimums



At Acre, we are committed to providing an inviting and enjoyable experience for all of our guests. Rather than charging room rental fees for our private dining spaces, we offer a variety of options with food and beverage minimums to best accommodate your event. Please note that these minimums are exclusive of tax and gratuity.

Old Hickory (0-15 guests): \$1,000 food and beverage minimum

New Oak (0-24 guests): \$1,500 food and beverage minimum

The Full Cord (0-40 guests): \$3,000 food and beverage minimum



For those seeking a venue for parties or training events, we offer our spaces at a rate of \$200 per hour, excluding any audiovisual options, taxes, and additional fees.

We look forward to assisting you in making your event memorable and seamless. Please don't hesitate to reach out with any questions or special requests.



WELCOME RECEPTION

A cocktail and canapé reception is a great way to start the evening.
We offer two selections, served for your preferred reception time:

30min: \$20/person

1hr: \$25/person

1.5hr: \$30/person

Example of Passed Canapés:

Saffron Arancini

Aged Beef Tartare,

Smoked Carrot Tartar, Crispy Hush Puppies,

Warm Gourgers

Plated Private Dining Menus

At ACRE, we believe in offering a variety of choices at the table. For parties of 12-24 guests, we provide two dining options, one of which is a limited 4-course menu exclusively available for private dining room and dining room reservations.

The format includes:

Two shared appetizers for the table

A pre-determined salad

A choice of entrée

A pre-determined dessert

FOR GROUPS OF 16+, GUESTS ARE REQUIRED TO SELECT THEIR ENTRÉES IN AT LEAST 72 HOURS IN ADVANCE.

Prices exclude beverages, tax and gratuity



Menu above is a sample, our menu changes frequently as ingredients come in and out of season



Plated Private Dining Menus

ACRE

The Half Acre

\$85

39° 5' 59.0064" N

94° 34' 41.9916" W

APPETIZERS - SHARED FOR THE TABLE

House Made Parker House Rolls, Smoked Maple Butter
Smoked Gouda Arancini's, Harissa Garlic Aioli

SALAD - CHOICE OF ONE

Leaf Creek Farms Greens, Toasted Almond, Dried Cranberries, Applewood Bacon, Feta Cheese, Red Wine Vinaigrette

Smoked Caesar Salad, Crispy Saltines, Smoked Caesar Dressing, Preserved Peppers, Crispy Onions, Parmesan Cheese

ENTREES - CHOICE OF TWO

(Additional Choices on menu are 10 dollars per item)

Black Short Ribs, Pomme Puree, Smoked Creme Fraiche, Crispy Shallots, Veal jus

Grilled Striploin, Pomme Puree, Hearth Roasted Vegetables, Veal Jus (+ 20 dollars per)

Hay Roasted Pork Chop, Toasted Farro, Cherries, Broccolini, Maple Jus

Roasted Scottish Salmon, Wild rice, Kale, Cranberries, Burnt lemon Beurre Blanc

Grilled Amish Chicken Breast, Farmer Vegetables, Glazed Fingerling Potatoes

DESSERT - CHOICE OF ONE

Orange Olive Oil Cake, Orange Curd, Sweet Cream, Candied Ginger
Dark Chocolate Cremieux, Bourbon Caramel, Cocoa Nibs, Sweet Cream



Menu above is a sample, our menu changes frequently as ingredients come in and out of season

ACRE

The Full Acre

\$135

39° 5' 59.0064" N

94° 34' 41.9916" W

FOR THIS OPTION WE REQUIRE ALL GUESTS TO PRESELECT THEIR ENTREES IN ADVANCED

APPETIZERS - SHARED FOR THE TABLE

House Made Parker House Rolls, Smoked Maple Butter
Smoked Gouda Arancini, Harissa Garlic Aioli

SALAD - CHOICE OF ONE

Leaf Creek Farms Greens, Toasted Almond, Dried Cranberries, Feta Cheese, Applewood Smoked Bacon, Red Wine Vinaigrette

Smoked Caesar Salad, Crispy Saltines, Smoked Caesar Dressing, Preserved Peppers, Crispy Onions, Parmesan Cheese

Roasted Brussels Sprouts Salad, Apple Cider Vinaigrette, Pomegranate Seeds, Goat Cheese, Pumpkin Seeds

ENTREES - CHOICE OF THREE

(Additional Choices on menu are 10 dollar per item)

8oz Black Angus Tenderloin, Pomme Puree, Smoked Creme Fraiche, Crispy Shallots, Veal jus

Hay Roasted Pork Chop, Toasted Farro, Cherries, Broccolini, Maple Jus

Black Angus Ribeye, Truffle Jus, Potato Puree, Farmer Vegetables

Gently Cooked Salmon, Wild rice, Kale, Cranberries, Burnt lemon Beurre Blanc

Grilled Amish Chicken Breast, Farmer Vegetables, Glazed Fingerling Potatoes

Ricotta Cappelletti, Parmesan Mousseline, Garlic Breadcrumbs, Nastursiums

DESSERT - CHOICE OF ONE

Orange Olive Oil Cake, Orange Curd, Sweet Cream, Candied Ginger
Dark Chocolate Cremieux, Bourbon Caramel, Cocoa Nibs, Sweet Cream
Basque Style Cheesecake, Poached Cherries, Toasted Oat Streusel

*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS may increase your RISK of foodborne illness
All Dietary restrictions can be accommodated

Plated Private Lunch Menus

ACRE

Mid-day Gatherings

Two Course Menu \$40

Three Course Menu \$50

FOR GROUPS OF 20+, GUESTS ARE REQUIRED TO SELECT THEIR ENTRÉES IN ADVANCE.

SALAD - CHOICE OF ONE (Choices taken at the table are \$5 dollars per item)

Autumn Greens, Toasted Almond, Dried Cranberries, Feta Cheese, Red Wine Vinaigrette

Smoked Caesar Salad, Crispy Saltines, Smoked Caesar Dressing, Preserved Peppers, Crispy Onions, Parmesan Cheese

ENTREES - CHOICE OF THREE (Additional Choices on menu are \$10 dollars per item)

Crispy Pickled Chicken Thigh and Tender, hot Sauce, Honey, Pickles, Dill, French Fries

ACRE BLT-

Thick Cut Bacon, Fried Green Tomato, Garden Greens, Preserved Red Pepper Jelly, Pimento Cheese, Grains Galore Toast, Kettle Chips

Smoked Turkey Club

Pepper Smoked Turkey Breast, Cranberry Moustarda, Whipped Goat Cheese, Apple Wood Smoked Bacon, Herbed Focaccia, Kettle Chips

Yard Bird Sandwich,

Crispy Chicken Thigh, Jalapeño Bread and Butter Slaw, Come Back Sauce Kettle Chips

8 oz. Dry Aged Black Angus Burger, Spicy Aioli, Apple-Wood Smoked Bacon, Red Onion Marmalade, Cheddar Cheese, Pickles, House-Made Bun, Kettle Chips (+ \$5 Dollars Per guest)

DESSERT - CHOICE OF ONE

Maxine's Lemon Cake, Macerated Berries, Sweet Cream, Lemon Curd

Dark Chocolate Cremieux, Bourbon Caramel, Cocoa Nibs, Sweet Cream

Basque Cheesecake, Apple Cider Carmel, Confit Apples, Oat Crumble

*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS may increase your RISK of foodborne illness

All Dietary restrictions can be accommodated

For private dining room and dining room reservations of 12-24 and larger guests, one offering is the limited 2 or 3 course as our private dining options.

For a 2 Course: Your choice of either a app and entree or an entree and a dessert
\$40 dollars per guest

For A three course: Your Choice of Salad or Soup, Entree and Dessert
\$50 dollars per guest

Prices exclude beverages, tax and gratuity



Menu above is a sample, our menu changes frequently as ingredients come in and out of season

Lunch Offsite Boxed Lunches and Buffet Options

Offsite Buffets options offered from 10- 100 guests.



ACRE

LUNCH BOXED LUNCHES

LUNCH IS 30 DOLLARS PER GUEST

(min order 10)

All boxes come with a bag of chips, Canned soda, Fresh baked Brown Butter Chocolate Chip Cookie

SANDWICHES AND SALADS

ROASTED STRIPLOIN SANDWICH

Smoked Creme Fraiche, Watercress, Sliced Gruyere Cheese, Fresh Baguette

CHILLED CHICKEN SALAD

Cranberries, Celery, Toasted Almonds, Tarragon, Croissant

COUNTRY HAM SANDWICH

Smoked Ham, Whipped Brie, Onion Marmalade, Watercress, Sourdough Bread

SMOKED Turkey Club

Green Goddess, Marinated Cucumbers, Bacon, Goat Cheese, Toasted Focaccia

ACRE BLT

Thick Cut Bacon, Marinated Tomatoes, Garden Greens, Preserved Red Pepper Jelly, Pimento Cheese, Thick Cut Toast

SMOKED CAESAR SALAD

Crispy Saltines, Smoked Caesar Dressing, Preserved Peppers, Crispy Onions, Parmesan Cheese, Crispy Chicken

SUMMER GREENS SALAD

Dried Cranberries, Feta Cheese, Toasted Almond, Red Wine Vinaigrette, Grilled Chicken

PICKLED CHICKEN BUFFET

(THIS IS WHAT WE ARE KNOW FOR) COMES WITH 2 SIDES OF CHOICE

AT THE RESTAURANT 40 DOLLARS PER GUEST,

OFFSITE -75 DOLLARS PER GUEST FOR A 10 MILE RADIUS

SMOKED CAESAR SALAD

Crispy Saltines, Smoked Caesar Dressing, Preserved Peppers, Crispy Onions, Parmesan Cheese, Crispy Chicken

SUMMER GREENS SALAD

Dried Cranberries, Feta Cheese, Toasted Almond, Red Wine Vinaigrette

CRISPY PICKLED CHICKEN

Hot Sauce, Honey, Fresh Dill, Bread and Butter Pickles

SIDES: Smoked Green Chili Mac and Cheese

Potato Puree

PARKER HOUSE ROLLS,

Smoked Maple Butter

MAXINE'S LEMON CAKE

Macerated Berries, Sweet Cream, Lemon Curd

A DELIVERY FEE OF 200 DOLLARS WITHIN A 10 MILE RADIUS OF THE RESTAURANT



Buffet Options

Buffets options offered from 10- 100 guests in the restaurant.

30 guests maximum in the private dining room to allow room for buffet set up and Maintenance.

Inquire about offsite buffet pricing as additional cost will be accrued with transport and delivery



ACRE

39° 5' 59.0064" N

94° 34' 41.9916" W

BUFFET OPTIONS

LUNCH IS 45 DOLLARS PER GUEST

DINNER PRICING IS 75 DOLLARS PER GUEST

all buffets include warm parker house rolls and sorghum smoked chili butter

SALADS AND SIDES (SELECT UP TO 4 OPTIONS) ADDITIONAL ITEM IS 7 DOLLAR PER GUEST

- Spring Greens, Cranberries, Feta, Almond, Red Wine Vinaigrette
- Smoked Caesar Salad, Romaine Lettuce, Fried Saltines, Pickled Onions and Peppers
- Roasted Beet and Goat Cheese Salad, Watercress, Strawberry and Black Pepper Sweet and Sour
- Hearth Roasted Vegetables
- Potato Puree
- Grilled Green Beans, Country Ham
- Creamed Greens, Creamy Mornay, Crispy Toasted Breadcrumbs
- Toasted Farro, Roasted Mushrooms

ENTREES (SELECT UP TO 2 OPTIONS) ADDITIONAL ITEM IS 10 DOLLARS PER

- Crispy Pickled Chicken, Hot Sauce, Honey, Fresh Dill, Bread and Butter Pickles
- Grilled Black Angus Striploin, Smoked Creme Fraiche and Veal Jus
- Cedar Roasted Salmon, Charred Onion Chimichurri
- Grilled Pork Chops, Pork Jus and Cranberry Moustarda

DESSERTS (SELECT ONE) ADDITIONAL DESSERTS ARE 5 DOLLAR PER GUEST

- Dark Chocolate Tarts, Smoked Caramel, Sweet Cream
- Maxines Lemon Cakes, Seasonal Berries, Lemon Curd
- Mini Cheesecakes, Seasonal Flavors
- Seasonal Tarts

ADDITIONSALS

Whole Bone in Dry Aged Pime Ribs (serves 20).....	\$550
Whole Roasted Beeler Pork Loins (serves 20).....	\$100
Braised and Glazed Short Ribs (serves 10).....	\$120
Sliced Whole Beef Tenderloins (serves 15).....	\$250
Midwestern Charcuterie Platters, Jams, jelly's and spreads, crostini's (serves 20).....	\$100
Artisan Cheese Platters, Honey, Toasted Walnuts, Compotes (serves 20).....	\$110



Beverage options:

While the Acre does not have specific bar packages available for events, we do offer the following options to help guide you with your decision in regard to offerings for your guests from the bar. When choosing to offer pre-selected beverage options our event planner will provide you with the most current beer, wine, and cocktail lists to make selections.

All Beverages are based on consumption, but we can Limit and Exclude items to be ordered.

Bar Options.

Open Bar, no restrictions, guests are available to choose whatever they would like through a large selection of spirits and wines.

This is limited to parties of 20 and less.

Limited Bar: Guests are available to choose from a limited selection of wines and pre-selected spirits and cocktails.

Beer and Wine only: Guests are available to select from a curated list of wine and beer options. this will be serviced in the private dining rooms.

Cash Bar: Guests may order beverages from the bar on their own tab. This requires the guest to go to the bar and order whichever they would like.

CUSTOM COCKTAIL Prefer to highlight a specific cocktail for a celebrated guest? The team will create a cocktail based on spirit and flavor preferences. Specialty cocktails start at \$17 per cocktail and are charged on consumption.





COCKTAILS

WOODED ACRE MARTINI

Midwestern Dry Gin, California Terroir Gin, Dry
Vermouth, Douglas Fir, Kina 17

SWIDDEN ACRE OLD FASHIONED

Acre Bourbon Blend, American Brandy, LBV Port, Maple,
Aromatic Bitters, Bourbon Barrel Smoke 16

AUTUMN WILDFIRE

Reposado Tequila, Mezcal, Chai Tea,
Pumpkin, Chipotle, Orange, Smoked Salt 15 

BIG APPLE SPICE

Apple Brandy, Scotch, Rye Whiskey, Allspice, Cassis,
Amaro, Peat 15

ALWAYS BETTER WITH A SWEATER

Aged Rum, Scotch, Amaro, Pumpkin Spice,
Lemon, Ginger 14 

EMERALD ISLE SOUR

Irish and Rye Whiskies, Red Wine, Spiced Pear, Ginger,
Hot Honey, Lemon 14

FIG-URE IT OUT BOSS

Spanish Brandy, Scotch, Amaro, Caramelized Fig, Lemon,
Egg White 14 

HOW BOUT THEM APPLES

Vodka, Cardamomo, Saffron, Cinnamon, Spiced Cider,
Sage, Thyme, Lemon 14

 Can Be Made Non-Alcoholic

BEER/CIDER

DRAFT

TANK 7, Boulevard Brewing Co 8

American Saison Ale 8.5% Kansas City, MO

TINY BOMB, Wiseacre Brewing Co 7

Pilsner 4.5% Memphis, Tennessee

BOTTLE/CAN

HAMM'S, Hamm's Brewing Co 5

American Lager Ale 4.7% St Paul, MN

BONNE FEMME HONEY WHEAT,

Broadway Brewery 6

American Pale Wheat 5.2% Columbia, MO

WADDLE, Off Color Brewing 6

Oktoberfest 6.5% Chicago, IL

LITTLE BIG HOP, 2nd Shift Brewing Co 8

New England Session Indian Pale Ale 4.9% St. Louise, Mo

KOLSCH, Boho Brewing Company 7

Kolsch 5.0% Parkville, MO

GLASS WINE

SPARKLING

TULLIA 12/48

Prosecco Veneto, Italy

CASAS DEL MAR 15/60

Brut Rose Penedes, Spain

PIERRE SPARR CREMANT D'ALSACE

16/64

Brut Pinot Blanc, Alsace, France

ROSÉ

PATIENCE ROSE 14/56

Rosé, Côtes-du-Rhône, France, 2023

WHITE

LUCASHOF QBA 13/52

Riesling Phalz, Germany, 2020

CANTINA DE PRA 11/44

Pinot Grigio, Delle Venezie, Italy, 2021

LA ROSERAIE 11/44

Sauvignon Blanc Loire, France, 2023

METTLER FAMILY VINEYARDS 15/60

Albarino, Lodi, California, 2021

BOURGOGNE 16/64

Chardonnay, Cote Chalonnaise, France 2022

TWENTY ROWS 16/64

Chardonnay Napa Valley, California, 2021

RED

SUBMISSION 16/64

Pinot Noir, Sonoma, California, 2021

DELAS COTE DU RHONE 14/58

Syrah-Grenache Blend, Rhone Valley, France

LA POSTA 12/48

Malbec, Mendoza, Argentina, 2022

BARONE DI VALFORTE 15/60

Montepulciano D'Abruzzo, Piedmonte, Italy, 2021

LA RIOJA ALTA 'VINA ALBERDI' 16/64

Tempranillo La Rioja, Spain, 2018

TREANA CLASSIC CABERNET 17/68

Cabernet Sauvignon Paso Robles, California, 2022

ANNABELLA 22/90

Cabernet Sauvignon, Napa Valley, California, 2022


This is sample menu of our cocktials and wine offerings, to inquire about of our wine list please ask your Event Manager

Final Touches

Here at ACRE we can customize any party and add any details that you request.

Custom Linens	Quoted upon request
Tablecloths	Quoted upon request
Custom Floral Arrangements	Quoted upon request
Table Numbers	4 dollars per table
Nametags	6 dollars per Guest
Microphone	50 dollars per Microphone
AV Hook Ups (Includes HDMI Cord)	50 dollars per TV
Place Cards	2 dollars per Guest (min of 20)





If you are interested in reserving a private room, please visit our website and submit an inquiry under the Private Dining tab

WE LOOK FORWARD
TO WELCOMING
YOU

|
39° 5' 59.0064" N

— • —
94° 34' 41.9916" W
|



ACRE