



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



A | C
R | E

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 erreterria, spain. when not working, longres staged at aline, 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 caifornia. 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 Receptions 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:

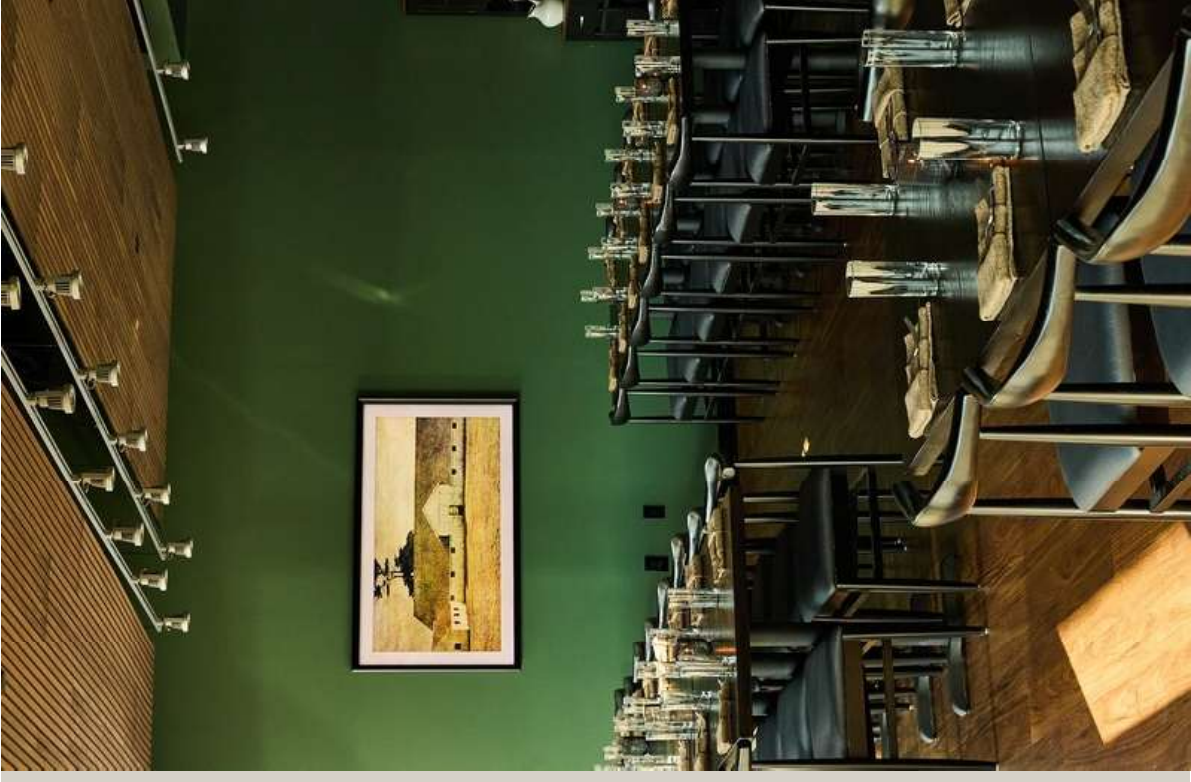
Tuesday through Thursday (8,000-dollar Food and Bev Minimum)

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

Holiday Pricing (Nov-26-Dec 31)

Old Hickory (0-15 guests): \$2,000 food and beverage minimum

New Oak (0-24 guests): \$3,000 food and beverage minimum

The Full Cord (0-40 guests): \$6,000 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.



WELCOME RECEPTION

A canapé reception is a great way to start the evening.

We offer two selections, served for your preferred reception time:

30min: \$10 /person

1hr: \$15 /person

1.5hr: \$20 /person

Example of Passed Canapés:

Smoked Gouda Arancini · Ricotta Tartlets · Midwestern Hoe Cakes ·

Beef Crostinis with Horseradish · Crispy Hush Puppies ·

Hamachi Crudo · Smoked Tomato Meatballs ·

Plated Private Dining Menus

At ACRE, we believe in offering a variety of choices at the table. For parties of 12 or more guests, we provide two dining options, one of which is a limited 3-course menu exclusively available for private dining room and dining room reservations.

The format includes:

Bread service 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

SALAD - CHOICE OF ONE

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 TWO

(Additional Charges on menu are \$10 dollars per item)

Black Angus Short Rib, Pomme Puree, Smoked Creme Fraiche, Crispy Shallots, Veal Jus.

8 oz Striploin, Asparagus, Bernaise

Hay Roasted Pork Chop, Toasted Farro, Cherry Moutarda.

Roasted Scottish Salmon, Green Beans, Cauliflower Purée, Carrot Butter.

Grilled Amish Chicken Breast, Fork Crushed Potatoes, Broccolini, Smoked Tomato Butter.

Ricotta Cappelletti, Parmesan Mouseline, Garlic Breadcrumbs, Nasturtiums.

DESSERT - CHOICE OF ONE

Maxine's Lemon Cake, Raspberry, Lemon Crumb, Lavender Sweet Cream.

Milk Chocolate Cremieux, Raspberry, Crispy Meringue .

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



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

ACRE

The Full Acre

\$135

APPETIZERS - SHARED FOR THE TABLE

Whipped Goat Cheese, Pepper Jelly, Fried Saltines.
Maryland Blue Crab Cakes, Remoulade sauce.

SALAD - CHOICE OF ONE

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 Charges on menu are \$10 dollars per item)

Black Angus Tenderloin, Potato Puree, Smoked Creme Fraiche, Crispy Shallots, Veal Jus.

Black Angus Ribeye, Potato Puree, Crème Fraiche

Hay Roasted Pork Chop, Toasted Farro, Cherry Moutarda.

Roasted Scottish Salmon, Green Beans, Cauliflower Purée, Carrot Butter.

Grilled Amish Chicken Breast, Fork Crushed Potatoes, Broccolini, Smoked Tomato Butter.

Ricotta Cappelletti, Parmesan Mouseline, Garlic Breadcrumbs, Nasturtiums.

DESSERT - CHOICE OF ONE

Maxine's Lemon Cake, Raspberry, Lemon Crumb, Lavender Sweet Cream.
Milk Chocolate Cremieux, Raspberry, Crispy Meringue .

Bosque 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.

Buffet Options

Buffets 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' 41.0916" W

BUFFET OPTIONS

\$75 per guest

All buffets include warm Parker House Rolls with Smoked Chili Butter •
Spring Greens Salad, Cranberries, Feta, Almond, Red Wine Vinaigrette •
Smoked Caesar Salad, Romaine Lettuce, Fried Saltines, Pickled Onions, Peppers.

SIDES - CHOICE OF TWO (Additional Sides are 7 dollars per guest)

Hearth Roasted Vegetables •
Roasted Carrots •
Grilled Green Beans, Country Ham •
Potato Purée •
Mac and Cheese •
Toasted Farro, Roasted Mushrooms •

ENTREES - CHOICE OF TWO (Additional Entrees are 10 dollars per guest)

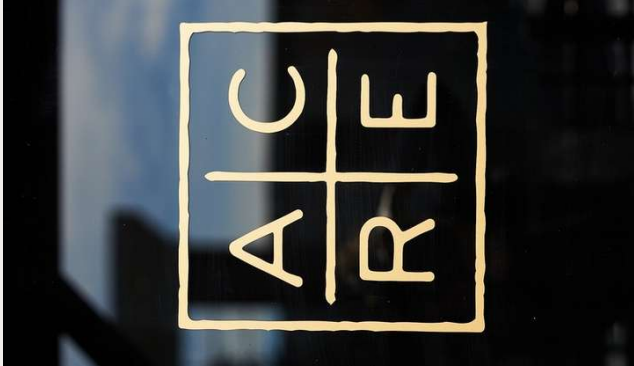
Crispy Pickled Chicken, Hot Sauce, Honey, Fresh Dill, Bread and Butter Pickles •
Snake River Farms Tri-tip, Smoke Crème Fraiche, Veal Jus •
Roasted Salmon, Charred Onion Chimichurri •
Grilled Chicken Breast, Poached Cherries, Mustard Jus •

DESSERT - CHOICE OF ONE (Additional Desserts are 5 dollars per guest)

Mexines Lemon Cakes, Seasonal Berries, Lemon Curd •
Mini Cheesecakes, Seasonal Flavors •
Seasonal Tarts •

ADDITIONALS

Whole Bone In Dry Aged Prime Ribs (Serves 20).....\$350
Whole Roasted Beef Park Loins (Serves 20).....\$100
Braised and Glazed Short Ribs (Serves 10).....\$120
Sliced Whole Beef Tenderloin (Serves 15).....\$250
Midwestern Charcuterie Platters, Jams, Jelly's, Spreads, and 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 Tomato Gin, Dry Vermouth, Douglas Fir, Kava 17

SWIDDEN ACRE OLD FASHIONED

Acre Bourbon Blend, American Brandy, LBV Fernet, Maple, Anonaki Bitters, Bourbon Barrel Smoke 16

AUTUMN WILDHIRE

Reposado Tequila, Mezcal, Chai Tea,

Franklin, Chipotle, Orange, Smoked Salt 15

BIG APPLE SPICE

Apple Brandy, Scotch, Rye Whiskey, Allspice, Cardamom, Pear 15

ALWAYS BETTER WITH A SWEATER

Aged Rum, Scotch, Amaro, Pumpkin Spice,

Lemon, Ginger 14

EMERALD ISLE SOUR

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

FIG-URE IT OUT BOSS

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

HOW BOUT THEM APPLES

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

☞ Can Be Made Non-Alcoholic

GLASS WINE

SPARKLING

TULLIA 12/48

Prosecco Veneto, Italy

CASAS DEL MAR 15/60

Bur Rose Fenêtres, Spain

PIERRE SPARR CREMANT D'ALSACE 16/64

Bur Pinot Blanc, Alsace, France

ROSE

PATIENCE ROSE 14/56

Rosé, CB&S-Style, France, 2023

WHITE

LUCASHOF OBA 19/52

Reisling Pholz, Germany, 2020

CANTINA DE PRA 11/44

Pinot Grigio, Della Venezia, Italy, 2021

LA ROSERAIE 11/44

Sauvignon Blanc Loire, France, 2023

MEYLER 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, 2016

TREANA CLASSIC CABERNET 17/68

Cabernet Sauvignon Paso Robles, California, 2022

ANNABELLA 22/90

Cabernet Sauvignon, Napa Valley, California, 2022

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. Louis, Mo

KOLSCH, Boho Brewing Company 7

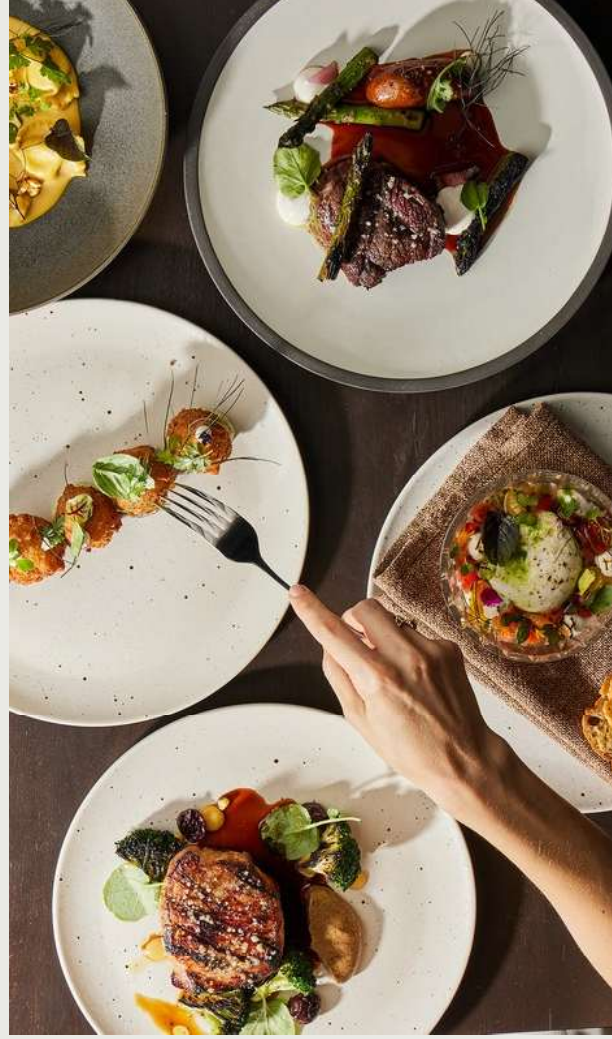
Kolich 5.0% Parkville, MO

This is sample menu of our cocktails 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



ACRUE