Private Events & Catering

Located in Conshohocken, Jasper’s Backyard offers a variety of options for private event catering, including buffet packages, bar packages, an extensive hors d’oeuvres menu, and custom prix fixe menus.

Our beautiful facility allows for flexible event planning, as we offer availability in our private dining room, upstairs bar, upstairs lofted dining room, patio, and Barage (garage-bar). Our main dining room and backyard are also available for full buyout events.

FEATURES

No matter the occasion, we have you covered. From happy hours, to business conferences, to corporate meetings, to 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 Teams 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 buyout available.
- Food available to be served buffet style, family style, prix fixe, butlered, or off the menu.
- Three separate bar areas available.
- Various bar packages available.
- Multiple dining areas available varying in size.

CONTACT

Please feel free to reach out to our team with any questions regarding our private event and catering offerings.

Events Coordinator: Madeline Lewis
Phone: 610-897-8212
Email: eventsmanager@jaspersbackyard.com
Website: www.jaspersbackyard.com/private-events
HORS D’OEUVRES

LAGER POACHED SHRIMP COCKTAIL
$2.75 per piece

GRILLED SHRIMP SKEWERS
Buffalo or Herb & Garlic
$4 per skewer

PULLED PORK SPRING ROLLS
3 pieces per roll
$2.25 per roll

BACKYARD WINGS
Garlic Chili or Traditional Hot
$1.20 per piece

CHICKEN SATAY
with Peanut Sauce
$2.25 per piece

HOMEMADE CHICKEN TENDERS
with Buttermilk Peppercorn Dressing
$2.25 per piece

SEASONAL BRIE & BALSAMIC CROSTINIS
$2.25 per piece

FILET, HERB GOAT CHEESE & CARAMELIZED ONION CROSTINIS
$2.75 per piece

MINI CRAB CAKES
$5 per piece

PULLED PORK SLIDERS
$1.75 per piece

BEEF KABOBS
$4 per piece

CAPRESE SKEWERS
$2.25 per piece

SHAREABLES

HOMEMADE GUACAMOLE
Freshly Salted Corn Chips
(Feeds 8-12)
$45

FARMER’S OWN HUMMUS
Fresh Vegetables & Freshly Salted Corn Chip
(Feeds 8-12)
$25

BLACK-N-BLUE TUNA
(Feeds 5-8)
$80

SESAME CRUSTED TUNA
(Feeds 5-8)
$80

CHEESE BOARD
Wildflower Honey, Candied Nuts, Fresh Fruit
Three Cheese Variety
(Feeds 8-12)
$35
BUFFET TIER ONE

Starters:
- House Salad
- Caesar Salad
- Daily Seasonal Soup

Option 1 Entrees:
- select four of the following:
  - MAHI MAHI
  - CRAB CAKE
  - GRILLED CREEKSTONE FILET
  - CHICKEN
  - BRAISED SHORT RIBS
  - RED SNAPPER

$42 PER PERSON

Option 2 Entrees:
- select three of the following:
  - CHAR-BURGER WITH FRIES
  - BLACKBEAN BURGER WITH FRIES
  - GRILLED CHICKEN SANDWICH WITH FRIES
  - PULLED PORK SANDWICH WITH FRIES
  - GRILLED SHRIMP BLT WITH FRIES

$22 PER PERSON

Dessert:
- Assortment of Daily Individual Desserts

Entree Protein Can be Replaced with Tofu
Entrees are Based on Seasonal Preparation

BUFFET TIER TWO

Garlic Green Beans
- Conshy Cobb Salad with Buttermilk Peppercorn Dressing
- Pesto Potato Salad
- Herb & Garlic Grilled Chicken Breast
- Chipotle Marinated Mahi
- Assortment of Homemade Cookies

$42 PER PERSON

BUFFET TIER THREE

Caesar Pasta Salad
- Roasted Garlic Mashed Potatoes
- Herb Roasted Broccoli
- Grilled Filet with Sake Shiitake Sauce
- Jumbo Lump Crab Cake with Sauteed Spinach
- Assortment of Homemade Cookies

$50 PER PERSON

PRIX FIXE

Starters:
- House Salad
- Caesar Salad
- Daily Seasonal Soup

Option 1 Entrees:
- select four of the following:
  - MAHI MAHI
  - CRAB CAKE
  - GRILLED CREEKSTONE FILET
  - CHICKEN
  - BRAISED SHORT RIBS
  - RED SNAPPER

$42 PER PERSON

Option 2 Entrees:
- select three of the following:
  - CHAR-BURGER WITH FRIES
  - BLACKBEAN BURGER WITH FRIES
  - GRILLED CHICKEN SANDWICH WITH FRIES
  - PULLED PORK SANDWICH WITH FRIES
  - GRILLED SHRIMP BLT WITH FRIES

$22 PER PERSON

Dessert:
- Assortment of Daily Individual Desserts

Entree Protein Can be Replaced with Tofu
Entrees are Based on Seasonal Preparation
### BREAKFAST & BRUNCH

#### Buffet Tier One
- Scrambled Eggs
- Bacon
- Breakfast Potatoes
- Belgian Waffles
- **$20** PER PERSON

#### Buffet Tier Two
- Scrambled Eggs
- Bacon
- Breakfast Potatoes
- Belgian Waffles
- Fresh Seasonal Fruit Bowl
- **$25** PER PERSON

#### Buffet Tier Three
- Seasonal Frittata
- Parfait Station
- Bacon
- Breakfast Potatoes
- French Toast
- Fresh Seasonal Fruit Bowl
- **$30** PER PERSON

*Buffet Tiers Also Available to be Served Family Style*

#### Prix Fixe
- **Starters:**
  - House Salad
  - Caesar Salad
  - Daily Seasonal Soup

- **Entrees:**
  - Select four of the following:
    - SEASONAL FRITTATA with Breakfast Potatoes
    - BACON, EGG & CHEESE SANDWICH with Breakfast Potatoes
    - EGGS FLORENTINE with Breakfast Potatoes
    - FRENCH TOAST with Maple Syrup & Fresh Fruit
    - BELGIAN WAFFLE with Maple Syrup & Fresh Fruit
    - CHAR-GRILLED BURGER with Handcut Fries
    - GRILLED SHRIMP BLT with Handcut Fries

- **Dessert:**
  - Assortment of Daily Individual Desserts

*Coffee, Tea & Soda Included*  

**$20 PER PERSON**
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 COCKTAILS
$20 PER PERSON PER HOUR
$17 PER PERSON PER HOUR AFTER 2 HOURS

Premium

FULL BEER LIST
FULL WINE LIST
FULL SPIRITS LIST
$35 PER PERSON PER HOUR
$28 PER PERSON PER HOUR AFTER 2 HOURS

Consumption

FULL BAR AVAILABLE
COST BASED ON CONSUMPTION
Facility Photos

PRIVATE DINING ROOM
Capacity: 16

UPSTAIRS BAR
Capacity: 20 seated, 35 standing

UPSTAIRS BAR & LOFTED DINING ROOM
Capacity: 30 seated in dining room, 65 standing