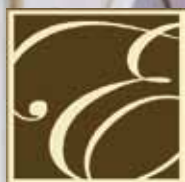


THE ELDRIDGE *Wedding Guide*



A Lifetime of Love & Memories

Enjoy the charm of THE ELDRIDGE, located in the heart of Lawrence, Kansas. The historical elegance of the hotel creates a romantic and exciting atmosphere. Our skilled kitchen staff has a careful eye for detail and will customize any menu to cater to your specific requests, or you may simply choose from a variety of featured packages. You can be assured your wedding will be nothing short of what you've always dreamed of.



The Eldridge:
701 Mass. St.
Lawrence, KS 66044
785-749-5011
www.eldridgehotel.com

Eldridge Extended
201 W. 8th St.
Lawrence, KS 66044
785-749-5011

Photo by The Waldron Photograph Company



Catering Department

The Eldridge Hotel
701 Massachusetts Street
Lawrence, KS 66044
(785) 830-3988
www.eldridgehotel.com

David Ranallo

Senior Sales & Catering Manager
dranallo@oliviacollection.com
Direct: 785-830-3988

All prices are subject to 21% service charge and Kansas Sales Tax.
All prices, service charge and sales tax are subject to change without notice.
Outside catering is not allowed



The Eldridge Hotel Catering Policies

Prices The catering prices listed on our catering menus are current. However, due to market conditions these prices are subject to change. A price will be confirmed to you 30 days prior to your event with subsequent changes occurring only under extreme market conditions. Prices do not include 9.05% Sales Tax or 21% Service Charge. *All prices, service charge and sales tax subject to change without notice.*

Room Rental Fee or Food & Beverage

Minimum A Room Rental Fee and/or Food & Beverage Minimum is assigned to each banquet room. Please consult the Sales & Catering Manager for your room charges. Our room rental fee includes 4 hours of reception time. Additional hours will be charged per hour.

Sales Tax and Service Charge All prices are subject to a 21% service charge and 9.05% Kansas Sales Tax. Service charge & sales tax subject to change without notice.

Guarantees It is necessary that the guaranteed number of guests be confirmed to the hotel by 5:00 PM, five business days prior to the event. Guarantees for events on Saturday must be received by the preceding Tuesday and on Sunday by the preceding Wednesday. Once a guarantee is given, it may not be reduced. However, we can accommodate a reasonable increase. If we do not receive your guaranteed number of guests by the above time, we will use your highest expect attendance number as the guaranteed number. Increase requests for food the day of the event will be at the discretion of the Chef.

Bookings Short-term bookings inside of 72 hours may be subject to menu substitutions at the discretions of the Chef & Catering Manager.

Contracts & Billing Events will not proceed without a returned signed events contract and fulfilled billing payment requirements per contract.

Deposit & Payment All set charges need to be paid after the final guarantee is given and before the event starts. A credit card will need to be on file if there additional charges.

Labor Fees Due to staffing requirements, smaller groups under 20 persons may be subject to a labor fee of \$50. Additional fees, such as linen, buffet and bar set up fees may also be applied to any event and if so, will be clearly stated on all Banquet Event Orders & Catering Contracts.

Entertainment and Outside Vendors The Eldridge Hotel must be notified of all entertainment and outside vendors for events.

Audio/Visual Equipment Audio/Visual equipment may be ordered through the Sales & Catering Manager. We ask that all requests are made at least two days prior to your event. Requests for equipment for events on Sunday, Monday, or Tuesday must be received by the preceding Friday. The Eldridge Hotel will not handle, transport, store or be responsible for Audio/Visual equipment not rented through our Catering Department. We reserve the option to submit a bid to the client for all Audio/Visual functions in the Hotel.

Decorations Decorations may be brought into the Hotel based on prior approval from the Catering Department. Uncontained candles, glitter and confetti are prohibited. A fee will be assessed in the event of non-compliance. Brides' wedding planners or family are responsible for placement of all wedding decorations.

Damage/Loss The Eldridge Hotel does not assume liability for damage to or loss of equipment or personal belongings brought into the Hotel. All personal property is the sole responsibility of the group or invitees of the group.

Smoking Smoking is prohibited in all Banquet and Public Spaces of the Hotel.

Alcohol No alcoholic beverages, except for bottled wine, shall be brought into the hotel function rooms for sampling or consumption. A nominal corkage fee per wine bottle opened will be applied to the bill. Kansas state law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Person who appear intoxicated are not permitted to purchase or consume alcoholic beverages at the discretion of the hotel staff and management. Bar service will conclude 15 minutes prior to the agreed ending time. No liquor service will extend beyond 1:30 a.m.



Food and Beverage No food or beverages of any kind (with the exception of wedding cakes) will be permitted to be brought into The Eldridge Hotel by any customer. Any remaining food cannot be taken out of The Eldridge Hotel.

Ceremony Rehearsal Time The Eldridge is happy to allow rehearsal time for wedding ceremonies. Time and specific rooms cannot be pre determined due to pending reservations. There will be additional fees for on site staff, room set up, and clean up of room not left in preexisting condition. To guarantee a time and location a signed contract and nominal fee will apply.

Electronic Equipment Disclosure All electronic equipment, including but not limited to CD players, DVD players, and microphones, housed in each designated banquet room is available for use based on availability and working condition. Working condition or quality of all equipment is not guaranteed for any event. Any damages done to equipment will be added to the final bill. All equipment located in given room is not guaranteed or covered by room fees. If any equipment is needed or utilized there will not be a technical support provided by the Eldridge or banquet staff. The Eldridge staff is not responsible and cannot be available for maintaining any electronic device housed in the building or brought in by an outside source. Technicians will provide a quote for service and an invoice will be issued thereafter. This includes, but is not limited to, volume levels, operation controls, or execution of music or videos. Additional fees will be applied for any technical support provided or outsourced pending a separate signed contract.

Storage of Decorations & Personal Property The Eldridge Hotel and staff want your event to be picture perfect. Any outside decoration brought in will be the responsibility of the client to setup and arrange (unless prior arrangement with the Catering Department has been made). However, The Eldridge is not responsible for the storage, transport, or condition of any item. Any personal property that is lost, stolen or damaged is not the responsibility of the Eldridge or staff.

Bridal Tastings Bridal Tastings are Complimentary for Contracted Receptions only by The Eldridge Hotel to provide an opportunity to taste up to 8 items from our menu. Up To 4 Guests. Additional guests are \$15/person

Planning Your Wedding The Eldridge Hotel does NOT take responsibility for wedding planning duties, such as directing wedding parties down the aisle, seating arrangements, designing invitations or placing decor that is not owned by The Eldridge Hotel. Please see the pages 6 for more information.

*Additional rental fees will be incurred by the client for any seating in lobby and/or exceeding the seating capacities stated on the room capacity chart. All special orders on flatware, china, stemware, and linens will be incurred by the client. Off-site catering will be subject too but not limited to delivery fees, labor fees, rental fees, charges for plastic service ware, and set up fees.



Sleeping Suite Accommodations

It is your responsibility to let the Sales & Catering Manager know if you require sleeping rooms for your event. The Sales & Catering Manager will let you know what is available, and the reservation department will send you a booking agreement that outlines the rooms in your block and the rates. In order for reservations to be made with your block, you will need to send back the signed agreement to the reservation department as well as the wedding letter that will accompany it. Please note, the catering or Sales department may show you guest rooms at the property for informational purposes, but those accommodations may not necessarily be available for your event. All sleeping room accommodations are booked under the separate contract that is mentioned above (the catering contract does not automatically secure sleeping rooms at the hotel, and we may or may not have sleeping rooms available). Please do not contact the front desk clerks to make a room block. All sleeping room blocks are released 30 days in advance of your event. Please contact the Reservations Director prior to the 30 day expiration date to review the room list, and to ensure that all your guests have had their sleeping rooms reserved as needed. Please also let us know if individuals will pay for their own sleeping rooms, or if these charges are to be placed on a master account to be paid for by the event. All sleeping rooms must have a credit card for each reservation. Rooms and suites without a credit card will not be honored. The Eldridge has a 48 hour cancellation policy. If you or your guests should cancel the room and/or suite accommodations inside the 48 hours, one night of room and tax will be charged to the credit card on file.

Please remember, our guaranteed check in time for an individual reservation is 4 p.m. & checkout time is 11 a.m. We never guarantee an early check in or late checkout. If you want to inquire about reserving the room for an extra night to ensure it is available at a certain time, please contact the Sales or Reservation department to discuss availability and pricing for days surrounding your reservation.

Brides having an reception at The Eldridge may block 30 sleeping rooms. Brides not having an event with us may be granted sleeping rooms based on availability with the exception of the following weekends.

Graduation, Football and Special Event Weekends

We will offer 10 guest sleeping rooms to Brides having a rehearsal dinner or 20 sleeping rooms for a wedding reception at The Eldridge. No rooms will be offered to Brides not having an event with The Eldridge during this time period. There will be no discounted rates offered. The room block will drop 60-90 days prior to the first day of arrival.

Graduation Weekend requires a 3 night minimum. Guests will pay room & tax for 3 nights when making a reservation in your block. The reservation may be cancelled 90 days in advance of arrival date for a full refund. Any reservation cancelled within 90 days will not receive a refund of deposit. The 48 hour cancellation policy does not apply.

Football and Spring Special Event Weekends require a 2 night minimum. Guests will pay room and tax for 2 nights when making their reservation in your block. The reservation may be cancelled 60 days in advance of arrival date for a full refund. Any reservation cancelled within 60 days will not receive a refund of deposit. The 48 hour cancellation policy does not apply.

Expectations of our Sales & Catering Manager

Brides and grooms with contracts will be sent this form to fill out prior to the wedding date to ensure expectations of The Eldridge Hotel's Sales & Catering Manager's responsibilities are clear.

Expectations of The Eldridge Hotel's On-Site Sales & Catering Manager

- Recommend a professional Wedding Planner to provide wedding planning, entertainment, floral decorations, photography and invitations
- Provide a personalized tour of the venue
- Act as a menu consultant for all food and beverage needs
- Detail your banquet event order/catering contract, outlining all of our event specifics, and ensure that it is communicated flawlessly to the operational team of the venue
- Create an estimate of charges outlining your financial commitments to the venue
- Provide a floor plan of your function space, in order for you to provide seating arrangements
- Arrange and attend your menu tasting
- Oversee the ceremony and reception room(s) set-up, food & bar preparation, staffing, & other venue operations
- Oversee the cake cutting and plating
- Act as the on-site liaison between your hired wedding vendors and venue operations staff
- Review your banquet checks for accuracy, prior to the completion of the final bill

On-site ceremony fees include the chosen event space rental, set up of the wedding chairs and set up of any gift or guest book tables.

~ DJ and coordination of sound services are not included in the ceremony fee.

On the event day, your on-site contacts will be _____,
Professional Wedding Planner

Cell # _____

Or the on-site contact will be _____
Approved Representative of the Bride & Groom

Cell # _____

The Wedding Planner

The Eldridge does NOT offer the following services, but is happy to recommend a great wedding planner in the area if you are interested in having wedding planning service provided.

A professional Wedding Planner is your personal consultant who can be hired to oversee all or some aspects of the wedding planning process. Below are some of the responsibilities a hired wedding planner may take on:

- 1.) From the initial planning stages [providing venue options, reviewing contracts, researching and recommending suppliers] to wedding day preparation [creating an itinerary/timeline, organizing your ceremony rehearsal, confirming details with all contracted vendors] your wedding planner is present for every decision.
- 2.) Come wedding day, the wedding planner oversees time management [ceremony, processional, recessional, cocktail hour transition, grand entrance, speeches, dancing, etc.], prompt the emcee and vendors, set up and break down personal decor items not belonging to the venue.

EVENT SPACES



Crystal Ballroom, The Eldridge



All American Room, The Eldridge



Big 6, The Eldridge



Conference Room, The Eldridge



Valentine Room, Eldridge Extended



Bliss Room, Eldridge Extended

Not pictured: Eldridge lobby (pictured on front cover), or the Olivia Room at The Eldridge Extended.





The Eldridge Hotel

Banquet Room Rental

Prices are for a 4-Hour Reception Block
***Charge Applies For Each Additional Hour**

Crystal Ballroom

1,800 sq. ft. (57'4" x 33')

Sunday - Thursday
Friday
Saturday Afternoon
Saturday Evening

Big 6

1,600 sq. ft. (55' x 30')

Sunday - Thursday
Friday & Saturday

All American Room

232 sq. ft. (18'6" x 33')

Sunday - Thursday

Hotel Lobby*

(flat fee, does not apply to food purchase)

1 Hour
2 or more hours



The Eldridge Extended

201 W 8th Street, Lawrence, KS 66044

Prices are for a 4-Hour Reception Block

***Charge Applies For Each Additional Hour**

All Extended Rooms Combined

Sunday - Thursday

Friday

Saturday Afternoon

Saturday Evening

Valentine Room

1,235 sq. ft. (room diagrams available)

Sunday - Thursday

Friday & Saturday

Bliss Room

859 sq. ft. (room diagrams available)

Sunday - Thursday

Friday & Saturday

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Room Capacity Chart

Banquet Room	Type of Service	Maximum Occupancy
Crystal Ballroom	Theatre Style	160
	Conference "U"	60
	72" Round Tables	120
	Reception style	250
Big 6 Room	Theatre Style	120
	Conference "U"	40
	72" Round Tables	90
	Reception style	200
All American Room	Theatre Style	30
	Conference "U"	16
	36" Round Tables	36
	Reception style	45
Conference Room	Boardroom Table	12
Valentine Room	Theatre Style	46
	Conference "U"	32
	72" Round Tables	80
	Reception style	150
Bliss Room	Theatre Style	36
	Conference "U"	24
	72" Round Tables	60
	Reception style	100
Olivia Room	Boardroom Table	10



Features included with all Wedding Receptions:

- Room Setup Custom Designed for Your Reception
 - Serving Staff & Bartender
 - All Service Items: Plates, Glassware, Silverware
- Black Skirting for all Buffet, Gift, Cake, Bar, Beverage and DJ Tables
 - Complimentary Cutting & Serving of the Wedding Cake
- Butler Service or Table Presentation for optional Champagne Toast
 - Breakdown & Cleanup
 - On Site Staff Contact*

*A senior member of The Eldridge staff will be appointed as the on-site contact for each reception. This may or may not include the Sales & Catering Manager. The assigned contact will be available to assist guests two hours prior to the event.

Wedding Ceremony Fee Applies

Includes Choice of Banquet Room (Based on Availability) , Set up & Clean up.

Ceremony Rehearsal Time

The Eldridge is happy to allow rehearsal time for wedding ceremonies. Time and specific rooms cannot be pre determined due to pending reservations. There will be additional fees for on sight staff, room set up, and clean up of the room not left in preexisting condition. To guarantee a time and location a signed contract and nominal fee will apply.



Optional Features: Rental Cost Per Day

LCD Projector

10' x 10'

6' x 6'

Standing Podium

TV (50 inch)

Display Easel

Wireless Microphone (Lapel or Handheld)

Dance Floor

Raised Platform

Valet Parking

Table Linens (White or Ivory)

House Centerpiece

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Tier One Buffet:

(One Salad, One Entrée, Two Sides)

Salad Selections

Traditional Caesar, Parmesan, Herb Crouton
Mixed Field Greens, Sunflower Seeds, Dry Cherries, Feta, Roasted Garlic Vinaigrette
Chopped Romaine, Grape Tomato, Bleu Cheese, English Cucumbers, Sourdough Croutons

Chicken

Rosemary & Garlic Grilled Chicken Breast, Tzatziki
Pesto Roasted Chicken, Tomato and Garlic Confit
Red Chile Chicken Thighs, Cilantro and Lime Crema

Beef

Braised Beef Tips, Maytag Bleu Cream
Smoked Beef Brisket, House BBQ
Seared Petite Filet, Caramelized Onion Jus

Pork

Carnitas, Avocado and Lime Salsa
Rosemary and Dijon Crusted pork Loin, Tomato Confit
Smoked Pork Shoulder, Bacon & Green Apple Sauerkraut

Seafood

Trout Meunière, Toasted Pecan Butter
Prince Edward island Mussels, Belgium Beer Broth
Mustard Crusted Atlantic Cod, Tarragon Remoulade

Sides

Brown Butter and Chive Whipped Potatoes
Roasted Garlic Whipped Potatoes
Classic Green Beans with Bacon and Shallot
Moroccan Spiced Roasted Carrots
Sage and Rosemary Roasted New Potatoes
Ginger Sweet Potato Mash
Herb Rice Pilaf
Roasted Squash, Zucchini and Red Onions



Tier Two Buffet:

(One Salad, Two Entrées, Three Sides)

Salad Selections

Traditional Caesar, Parmesan, Herb Crouton
Mixed Field Greens, Sunflower Seeds, Dry Cherries, Feta, Roasted Garlic Vinaigrette
Chopped Romaine, Grape Tomato, Bleu Cheese, English Cucumbers, Sourdough Croutons
Baby Spinach, Shallot, Toasted Walnuts, Goat Cheese, Sherry Vinaigrette
Baby Arugula, Strawberries, Parmesan, Almonds, Lemon Vinaigrette

Chicken

Rosemary & Garlic Grilled Chicken Breast, Tzatziki
Pesto Roasted Chicken, Tomato and Garlic Confit
Red Chile Chicken Thighs, Cilantro and Lime Crema
Beer Brined and Roasted Chicken, Dijon & Ale Sauce
Coq au Vin, Burgundy Tomato Sauce
Chicken Picatta, Lemon Caper Cream

Beef

Braised Beef Tips, Maytag Bleu Cream
Smoked Beef Brisket, House BBQ
Seared Petite Filet, Caramelized Onion Jus
Ropa Vieja, Smoked Tomato
Marinated and Grilled Flank Steak, Chimichurri
Seared Sirloin, Rosemary Parmesan Cream

Pork

Carnitas, Avocado and Lime Salsa
Rosemary and Dijon Crusted pork Loin, Tomato Confit
Smoked Pork Shoulder, Bacon & Green Apple Sauerkraut
Braised Achiote Pork Shoulder, Pickled Onion
Seared Bone-in Pork Chop, Normady Apple Sauce
Jagerschnitzel, Crimini Cream

Seafood

Trout Meunière, Toasted Pecan Butter
Prince Edward island Mussels, Belgium Beer Broth
Mustard Crusted Atlantic Cod, Tarragon Remoulade
Ancho Chile Crusted Salmon, Orange and Avocado Salsa
Grilled Mahi Mahi Fillet, mango Rum Sauce
Pan Fried Rainbow Trout, Sherry Romesco

Sides

Brown Butter and Chive Whipped Potatoes
Roasted Garlic Whipped Potatoes
Classic Green Beans with Bacon and Shallot
Moroccan Spiced Roasted Carrots
Sage and Rosemary Roasted New Potatoes
Ginger Sweet Potato Mash
Herb Rice Pilaf
Roasted Squash, Zucchini and Red Onions
Bacon & Caramelized Onion Smashed Yukon Potato
Broccoli with Parmesan & Lemon
English Peas with Roasted Shallot and Mint
Coconut and Lime Basmati Rice

All prices are subject to 21% service charge and Kansas Sales Tax.
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Outside catering is not allowed



Tier Three Buffet:

(Two Salads, Three Entrées, Three Sides)

Salad Selections

Traditional Caesar, Parmesan, Herb Crouton
Mixed Field Greens, Sunflower Seeds, Dry Cherries, Feta, Roasted Garlic Vinaigrette
Chopped Romaine, Grape Tomato, Bleu Cheese, English cucumbers, Sourdough Croutons
Baby Spinach, Shallot, Toasted Walnuts, Goat Cheese, Sherry Vinaigrette
Baby Arugula, Strawberries, Parmesan, Almonds, Lemon Vinaigrette
Waldorf Salad, Mix Field Greens, Grapes, Celery, Apple & Toasted Walnut

Chicken

Rosemary & Garlic Grilled Chicken Breast, Tzatziki
Pesto Roasted Chicken, Tomato and Garlic Confit
Red Chile Chicken Thighs, Cilantro and Lime Crema
Beer Brined and Roasted Chicken, Dijon & Ale Sauce
Coq au Vin, Burgundy Tomato Sauce
Chicken Picatta, Lemon Caper Cream
Chicken Saltimboca, Lemon Brown Butter
Honey & Orange Glazed Chicken Thighs, Sweet & Sour Sambal
Sauce
Balsamic Roasted Chicken, Goat Cheese & Tomato Cream

Beef

Braised Beef Tips, Maytag Bleu Cream
Smoked Beef Brisket, House BBQ
Seared Petite Filet, Caramelized Onion Jus
Ropa Vieja, Smoked Tomato
Marinated and Grilled Flank Steak, Chimichurri
Seared Sirloin, Rosemary Parmesan Cream
Bracirole, Sunday Sauce
Beef Bourguignon

Pork

Carnitas, Avocado and Lime Salsa
Rosemary and Dijon Crusted pork Loin, Tomato Confit
Smoked Pork Shoulder, Bacon & Green Apple Sauerkraut
Braised Achiotte Pork Shoulder, Pickled Onion
Seared Bone-in Pork Chop, Normady Apple Sauce
Jagerschnitzel, Crimini Cream
Porchetta

Seafood

Trout Meunière, Toasted Pecan Butter
Prince Edward island Mussels, Belgium Beer Broth
Mustard Crusted Atlantic Cod, Tarragon Remoulade
Ancho Chile Crusted Salmon, ORange and Avocado Salsa
Grilled Mahi Mahi Fillet, mango Rum Sauce
Pan Fried Rainbow Trout, Sherry Romesco
Slow Roasted Scottish Salmon, Lemon Thyme Vinaigrette
Seared Snapper, Italian Salsa Verde
Broiled Garlic & Ginger Shrimp, Citrus Soy

Sides

Brown Butter and Chive Whipped Potatoes
Roasted Garlic Whipped Potatoes
Classic Green Beans with Bacon and Shallot
Moroccan Spiced Roasted Carrots
Sage and Rosemary Roasted New Potatoes
Ginger Sweet Potato Mash
Herb Rice Pilaf
Roasted Squash, Zucchini and Red Onions
Bacon & Caramelized Onion Smashed Yukon Potato
Broccoli with Parmesan & Lemon
English Peas with Roasted Shallot and Mint
Coconut and Lime Basmati Rice
Bourbon and Brown Sugar Glazed Carrot
Herb Roasted Fingerling Potato
Green Bean Almondine
Potato Dauphinoise
Caramelized Onion & Goat Cheese Gratin
Roast Pecon and Dry Cherry Wild Rice



Tier Four Buffet:

(Two Salads, Three Entrées, Four Sides)

Salad Selections

Traditional Caesar, Parmesan, Herb Crouton
Mixed Field Greens, Sunflower Seeds, Dry Cherries, Feta, Roasted Garlic Vinaigrette
Chopped Romaine, Grape Tomato, Bleu Cheese, English cucumbers, Sourdough Croutons
Baby Spinach, Shallot, Toasted Walnuts, Goat Cheese, Sherry Vinaigrette
Baby Arugula, Strawberries, Parmesan, Almonds, Lemon Vinaigrette
Waldorf Salad, Mix Field Greens, Grapes, Celery, Apple & Toasted Walnut
Mixed Field greens, Toasted Pumpkin Seeds, Orange Supreme, Aged Manchengo, Apple Cider Vinaigrette

Chicken

Rosemary & Garlic Grilled Chicken Breast, Tzatziki
Pesto Roasted Chicken, Tomato and Garlic Confit
Red Chile Chicken Thighs, Cilantro and Lime Crema
Beer Brined and Roasted Chicken, Dijon & Ale Sauce
Coq au Vin, Burgundy Tomato Sauce
Chicken Picatta, Lemon Caper Cream
Chicken Saltimboca, Lemon Brown Butter
Honey & Orange Glazed Chicken Thighs, Sweet & Sour Sambal
Sauce
Balsamic Roasted Chicken, Goat Cheese & Tomato Cream
Parmesan Crusted Chicken, Lemon Chardonnay Beurre Blanc
Fines Herbs Roasted All Natural Chicken, Drunken Cherry Chutney

Beef

Braised Beef Tips, Maytag Bleu Cream
Smoked Beef Brisket, House BBQ
Seared Petite Filet, Caramelized Onion Jus
Ropa Vieja, Smoked Tomato
Marinated and Grilled Flank Steak, Chimichurri
Seared Sirloin, Rosemary Parmesan Cream
Bracirole, Sunday Sauce
Beef Bourguignon
Grilled Filet Mignon with Choice of Sauce: *Peppercorn Demi, Sauce Robert, Bearnaise, Bordelaise, Fines Herbes Compound Butter*

Pork

Carnitas, Avocado and Lime Salsa
Rosemary and Dijon Crusted pork Loin, Tomato Confit
Smoked Pork Shoulder, Bacon & Green Apple Sauerkraut
Braised Achiotte Pork Shoulder, Pickled Onion
Seared Bone-in Pork Chop, Normady Apple Sauce
Jagerschnitzel, Crimini Cream
Porcetta
Bourbon and Honey Glazed Tenderloin, Sage Cream

Seafood

Trout Meunière, Toasted Pecan Butter
Prince Edward island Mussels, Belgium Beer Broth
Mustard Crusted Atlantic Cod, Tarragon Remoulade
Ancho Chile Crusted Salmon, ORange and Avocado Salsa
Grilled Mahi Mahi Fillet, mango Rum Sauce
Pan Fried Rainbow Trout, Sherry Romesco
Slow Roasted Scottish Salmon, Lemon Thyme Vinaigrette
Seared Snapper, Italian Salsa Verde
Broiled Garlic & Ginger Shrimp, Citrus Soy
Pan Seared Chilean Seabass. Vanilla Chardonnay Beurre Blanc

Sides

Brown Butter and Chive Whipped Potatoes
Roasted Garlic Whipped Potatoes
Classic Green Beans with Bacon and Shallot
Moroccan Spiced Roasted Carrots
Sage and Rosemary Roasted New Potatoes
Ginger Sweet Potato Mash
Herb Rice Pilaf
Roasted Squash, Zucchini and Red Onions
Bacon & Caramelized Onion Smashed Yukon Potato
Broccoli with Parmesan & Lemon
English Peas with Roasted Shallot and Mint
Coconut and Lime Basmati Rice
Bourbon and Brown Sugar Glazed Carrot
Herb Roasted Fingerling Potato
Green Bean Almondine
Potato Dauphinoise
Caramelized Onion & Goat Cheese Gratin
Roast Pecon and Dry Cherry Wild Rice

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Outside catering is not allowed



Hors D'oeuvres:

(priced per dozen)

Hot Selections:

Seasonal Roasted Vegetable Strudel, Red Pepper Sauce
Prosciutto and Fontina Sourdough Panini, Brandied Fig Jam
Coconut Crusted Shrimp, Sweet Chile Sauce
Fried Vegetable Spring Roll, Soy & Wasabi Soy Sauce
Mini Beef Wellington, Bordelaise
Pear and Brie Phyloo Cup
Mini Cajun Crab Cakes, Smoked Paprika Aioli
Seared Chicken Satay, Thai Peanut Sauce
Salmon Arancini, Lemon Crème Fraiche
Sundried Tomato and Chevre Aranchini Balsamic Syrup

Cold Selections:

Smoke Salmon, Lemon Crème Fraiche, Rye Toast Points
Goat Cheese and Caramelized Onion Crostini
Chile Spiced Chicken Canapé
Gorgonzola and Apple Butter Canapé, Drizzled Local Honey
Melon Salad, Prosciutto Crisp
Roma Tomato & Basil Bruschetta
Duck Rilette, Crispy Baguette, Apricot Chutney
Caramelized Watermelon, Feta, Mint
Beef Carpaccio, Pickled Red Onion, Shaved Asiago, Crostini

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Food Displays:

Fruit Displays, Honey Whipped Cream
priced per person

Creamy Spinach & Artichoke Dip, Tortilla Chips
priced per person

Cheese, Domestic and Imported, Dried Fruit, Nuts
priced per person

Roast Meatballs, Choice of Marinara, BBQ or Swedish Cream
priced per person

Smoked Salmon, Capers, Egg, Red Onion, Roe, Crème Fraiche and Toast Points
(20-25 people)

Bruschetta, Marinated Mozzarella, Tomato & Basil, Tapenade
priced per person

Charcuterie, Domestic and Imported Cheese, Sausage, Pate, Mustards
priced per person

Crudite, Seasonal Vegetables, Various Dips
priced per person

Antipasti, Italian Meats and cheese, Olives, Roasted Vegetables, Grilled Bread
priced per person

Carving Stations

Dijon & Garlic Crusted Prime Rib, Horseradish Cream, Jus, Rolls
(30-40 people)

Bourbon & Pecan Roast Spiral Ham, Extra Strong Dijon, Sage Aioli, Rolls
(30-40 people)

House Smoked Boneless Turkey, Spiced Cranberry Chutney, Peppercorn Cream, Rolls
(20-30 people)

Oregano and Rosemary Roasted Leg of Lamb, Apple-Mint Jelly, Tzatziki
(20-30 people)

All prices are subject to 21% service charge and Kansas Sales Tax.
All prices, service charge and sales tax are subject to change without notice.
Outside catering is not allowed



Plated Dinners:

Salad Selections (*Select One*)

Caesar, Parmesan, Herb Crouton

Chopped Romaine, Grape Tomato, Bleu Cheese, English Cucs, Sourdough Crouton

Mixed Field Greens, Sunflower Seeds, Dried Cherry, Feta, Roasted Garlic Vinaigrette

Baby Spinach, Shallot, Toasted Walnut, Goat Cheese, Sherry Vinaigrette

Baby Arugula, Strawberry, Parmesan, Toasted Almonds, Lemon Vinaigrette

Entrée (*Select One*)

Chicken

Rosemary & Garlic Grilled Chicken Breast, Mushroom Confit, Brown Butter & Chive Whipped Potato, Fennel Cream

Chicken Saltimboca, Lemon Brown Butter, Caramelized Onion Risotto, Roast Tomatoes

Parmesan Crusted Chicken, Lemon Beurre Blanc, Roasted Asparagus, Duck fat Fat Fingerling Potatoes

Beef

Seared Sirloin, Rosemary Parmesan Cream, Broccoli with Lemon, Bacon and Caramelized Onion Smashed Yukon Potato

Braised Beef Tips, Maytag Bleu Cream, Roast Garlic Mash, Glazed Carrots

Grilled Ribeye, Sauce Robert, Rosemary & Sage Roasted New Potatoes, Swiss Chard

Grilled Filet Mignon, Brandy Demi-Glace, Potato Dauphinoise, Haricot Vert

Pork

Jagerschnitzel, Bavarian Potato Salad, Braised Fennel, Crimini Cream

Seared Bone in Pork Chop, Normandy Apple Sauce, Roasted Root Vegetable, Honey & Smoke Sea Salt Cornbread

Rosemary & Dijon Crusted Pork Loin, Caramelized Onion & Goat Cheese Gratin, Roasted Tomatoes, Cider Vinaigrette



Plated Dinners:

Entrée *(Select One)* *(Continued)*

Seafood

Trout Meuniere, Toasted Pecan Butter, Herb Rice Pilaf, Lemon Spinach

Slow Roasted Scottish Salmon, Lemon Thyme Vinaigrette, Fried Fingerling Potatoes, Green Bean Almondine

Seared King Snapper, Italian Salsa Verde, Pancetta and Roast Pepper Panzanella

Pan Roasted Chilean Seabass, Vanilla and Chardonnay Beurre Blanc, Bacon and Caramelized Onion Smashed Yukons,
Glazed Carrot

Vegetarian

Parmesan & Asiago Risotto, Seared Asparagus, Tomato Confit, Toasted Pine Nuts

House Gnocchi, Wild Mushroom Ragu, Roasted Balsamic Onions, Parmesan Crisps

Seasonal Vegetable Strudel, Fine Herb Roasted New Potatoes, Broccolini Almondine, Chevre Sauce

Duet

Grilled Ribeye & Bacon Wrapped Shrimp, Roast Celeriac Puree, Brussels Sprouts, Cabernet Butter

Filet Mignon & Seared Sea Scallops, Roasted Garlic Mash, Asparagus, Bordelaise

Desserts

Plated

Vanilla Cheesecake, Blueberry Compote

Lemon Tart, Glazed Strawberries

Summer Berries, Lady Fingers, Grand Marnier Sabayon

Tiramisu, Espresso Whipped Cream

Cream Puffs, Caramel Sauce

Strawberries & Pound Cake, Macerated Strawberries, Crème Anglaise

Banoffee Pie

Dark Chocolate Mousse, Brownie Streusel

All prices are subject to 21% service charge and Kansas Sales Tax.
All prices, service charge and sales tax are subject to change without notice.
Outside catering is not allowed



Banquet Bars:

Bar Set Up Fee for all Bars

All Bars Include Bottled Beer, Wine and Choice of Liquor

Hosted Bar = Client Incurs All Charges/Cash Bar = Guest Pay Cash

Bars can be customized to clients' wishes with the approval of the Sales & Catering Manager

Domestic Bottled Beer

Budwiser
Bud Light
Miller Light
Coors Light

Speciality Bottled Beer

Boulevard Pale Ale
Boulevard Wheat

Wines by the Glass

Wine by the bottle (1.5L)

Stone Cellars Chardonnay
Beringer White Zinfandel
Stone Cellars Merlot

Stone Cellars Cabernet Sauvignon

JRoget Brut Sparkling Wine

(There are 9 glasses of wine per 1.5L bottle)

Silver Liquor

Vodka
Rum
Bourbon
Tequila
Scotch
Amaretto
Triple Sec

Gold Liquor

Svedka Vodka
Bacardi Rum
Captain Morgan Rum
Jim Bean
Seagrams "7" Blended Scotch
Beefeaters Gin
Amaretto
Triple Sec
Jose Cuervo Tequila

Platinum Liquor

Stolichanya Vodka
Bacardi Rum
Captain Morgan Rum
Parrot Bay Rum
Bombay Sapphire Gin
Dewars Scotch
Crown Royal
Makers mark Bourbon
Jose Cuervo Tequila

Kegs:

Domestic Kegs - Bud Light & Miller Light - *Full*, Pony (Miller only)

Imports & Microbrews - Boulevard Pale Ale, Boulevard Wheat, Fat Tire & Free State

Free State: Ad Astra, Copperhead, Wheat State Golden, Oatmeal Stout

Full., 1/6 bbl (Boulevard Only)

Premium Draft Beer - Guinness & Bass Ale - *Full*

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