



IMAGE IS EVERYTHING  
Celebrating Our 17<sup>th</sup> Year

## Social & Bridal Events Menu

DRURY PLAZA HOTEL BROADVIEW



400 W Douglas Avenue | Wichita, Kansas | 67202

Phone (316) 634-2400 | Fax (316) 263-1424 | [info@corporatecaterersofwichita.com](mailto:info@corporatecaterersofwichita.com)

# Breakfast

## **Continental Breakfast | \$9.00**

Choose From Muffins, Danishes, Breakfast Cakes & Cinnamon Rolls, Served with Freshly Sliced Fruit Salad *or* Whole Fruit, Assorted Granola & Breakfast Bars & Assorted Fruit Yogurts

## **Traditional Breakfast | \$12.00**

Scrambled Eggs, Bacon *or* Sausage, Breakfast Potatoes & Biscuits with Gravy, Served with Freshly Sliced Fruit Salad *or* Whole Fruit

## **Made-From-Scratch Quiche (5" pie) & Frittata | \$9.00**

Choose From Sausage & Cheese, Spinach & Mushroom, Italian, Vegetarian, Cheese, Cheese & Bacon *or* Ham, Served with Freshly Sliced Fruit Salad *or* Whole Fruit

## **Build-Your-Own Waffle Station | \$9.00**

Fresh, Made-From-Scratch Belgian Waffles, Served with Maple Syrup, Assorted Fruit Toppings, Sliced Fruit, Butter, Fresh Whipped Topping, Walnuts & Pecans  
On-Site Waffle Chef Included. Add Bacon for \$1.49 per Person.

## **Build-Your-Own Omelet Station | \$14.00**

Made-To-Order! Toppings Include Shredded Cheese, Black Olives, Tomatoes, Mushrooms, Bell Peppers, Ham, Sausage, Bacon & Salsa, Served with Breakfast Potatoes, Biscuits with Gravy, Freshly Sliced Fruit Salad *or* Whole Fruit.  
On-Site Omelet Chef Included.

## **Made-From-Scratch Pancakes & French Toast**

Add Fresh Pancakes *or* French Toast to Any Breakfast Above for \$3.00 per person

*All Prices Are per Person and Meals Are Served Buffet-Style  
Add \$2.00 per Person for Plated Service*

*Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee and  
Assorted Fruit Juices Included For Meal Duration Only At No Additional Charge*

# Luncheon

## Salads & Lighter Fare

### **House-Made 5" Quiche Pie & Salad | \$12.00**

Choose From Sausage & Cheese, Spinach & Mushroom, Italian, Vegetarian, Cheese, Cheese & Bacon or Ham, Served with House Salad, Choice of Dressing

### **Build-Your-Own Loaded Baked Potato | \$10.00**

Freshly Baked Idaho Potato with Assorted Toppings, Served with House Salad, Choice of Dressing - Add on soup \$2.99

### **Made-From-Scratch Soup & Salad | \$12.00**

One of Our Chef's House-Made Soup Creations, Served with House Salad, Choice of Dressing – Complete Soup Selections Available Upon Request

### **Mayan Grilled Chicken Salad | \$12.00**

Marinated Grilled Chicken Breast, Mixed Greens, Fried Corn Tortilla Strips, Cilantro, Hearts of Palm, Lime-Dijon Dressing & Spicy Peanut Sauce, Served with Freshly Baked Dinner Rolls

### **Classic Fried Chicken Salad | \$12.00**

Our Famous, Hand-Breaded Chicken Fillets, Mixed Greens, Tomatoes, Shredded Cheese, Croutons & Honey Mustard Dressing, Served with Freshly Baked Dinner Rolls

### **Build-Your-Own Taco Salad | \$12.00**

Fresh Flour Tortilla Bowl, Ground Beef & Grilled Chicken, Lettuce, Tomatoes, Shredded Cheese, Sour Cream, Guacamole, Black Bean Corn Salad & Southwest Ranch Dressing, Served with Spanish Rice & House-Made Tortilla Chips & Salsa

*Select **ONE** Entrée for **ALL** Guests – Multiple Entrées Available at Extra Cost*

*All Prices Are per Person and Meals Are Served Buffet-Style*

*Add \$2.00 per Person for Plated Service*

*Add \$1.00 per Person for Boxed Lunch Service*

*Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee and*

*Assorted Soft Drinks Included For Meal Duration Only At No Additional Charge*

# Luncheon

**Between The Slices** | Served With Choice of One Side

**Ultimate Hamburger** | **\$12.00**

8oz Grilled, All-Beef Patty, Cheddar Cheese, Hickory-Smoked Bacon, BBQ Sauce

**Croissant Sandwich** | **\$12.00**

Assorted Deli-Style, Freshly Baked Croissant Sandwiches, Served with Assorted Potato Chips and Choice of Sliced Fruit Salad, House Salad, Potato Salad or Pasta Salad

**Premium Wraps** | **\$11.00**

Assorted Gourmet Wraps, Served with Assorted Potato Chips and Choice of Sliced Fruit Salad, House Salad, Potato Salad or Pasta Salad – Complete Wrap Selections Available Upon Request

**Philly Cheesesteak Sandwich** | **\$12.00**

Sautéed Steak, Green Peppers, Onions, Mushrooms & Cheese, Served with Freshly-Baked Hoagie Buns

**Famous Chicken Salad on Croissant** | **\$11.00**

Chef Ben's Famous Chicken Salad Made with Celery, Cashews & Golden Raisins, Served on Freshly Baked Croissant

**Grilled Chicken Sandwich** | **\$12.00**

Marinated Grilled Chicken Breast, Swiss Cheese & Honey-Dijon Glaze, Served on Freshly Baked Ciabatta Bread

*Select **ONE** Entrée for **ALL** Guests – Multiple Entrées Available at Extra Cost*

*All Prices Are per Person and Meals Are Served Buffet-Style*

*Add \$2.00 per Person for Plated Service*

*Add \$1.00 per Person for Boxed Lunch Service*

*Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee and*

*Assorted Soft Drinks Included For Meal Duration Only At No Additional Charge*

# Luncheon

**Entrées** | Served With House Salad & Freshly Baked Dinner Rolls

**Pasta Medley | \$12.00**

Spiral Pasta with Grilled Chicken Breast *or* Fresh Shrimp, Broccoli, Carrots, Zucchini & Squash in Creamy Alfredo *or* Southwest Chipotle Sauce

**The Grilled Chicken | \$12.00**

Marinated Grilled Chicken Breast, Rice Pilaf and Choice of One Additional Side

**Smothered Grilled Chicken | \$14.00**

Marinated Grilled Chicken Breast, Smoked Ham, Swiss Cheese, BBQ Sauce and Choice of One Side

**Chicken Parmesan | \$14.00**

Sautéed, Lightly Breaded, All White Meat Chicken Breast Topped with House-Made Marinara & Five Cheese Blend, Served with Hot Buttered Pasta and Choice of One Additional Side

**Sautéed Chicken Breast | \$12.00**

Sautéed, All White Meat Chicken Breast Topped with Your Choice of Sauce: Creamy Portabella Mushroom, Green Peppercorn, Black Bean Mango, Sweet Cream, Southwest White Bean, Tomato Butter with Vegetables *or* Francese. Served with One Side

**Oven-Roasted 8oz Bone-In Chicken Breast | \$13.00**

Lightly Sautéed & Oven Roasted, Served with Choice of Two Sides

**Chicken Tender Fillets | \$12.00**

Our Famous, Hand-Breaded Chicken Tender Fillets, Served with Choice of Two Sides & Dipping Sauces

**Build-Your-Own Tacos | \$12.00**

Fresh Soft & Hard Taco Shells, Ground Beef & Grilled Chicken, Lettuce, Tomatoes, Shredded Cheese, Sour Cream & Guacamole, Served with Spanish Rice, Black Bean Corn & House-Made Tortilla Chips & Salsa

**Meat Lasagna | \$12.00**

Piled-High with Italian Meats, Cheeses & Sauces, Served with Sautéed Green Beans

**Vegetarian Lasagna | \$12.00**

Loaded with Spinach, Mushrooms, Carrots, Peas & Alfredo Sauce, Served with Sautéed Green Beans

**Jumbo Cheese Ravioli | \$11.00**

Large Cheese-Stuffed Ravioli in Our Creamy Portabella Mushroom Sauce, Served with Choice of One Side

**Build-Your-Own Pasta | \$14.00**

Create Your Own! Your Choice of Two Hot Pastas, Two Meats & Two Sauces, Served with Choice of One Side.

**Bacon-Wrapped Chopped Sirloin | \$12.00**

Bacon-Wrapped Ground Sirloin Steak, Seasoned to Perfection, Served with Choice of Two Sides

**Marinated Top Sirloin | \$16.00**

Hand-Cut & Bourbon-Marinaded, Served with Choice of Two Sides

**Beef Brisket | \$12.00**

Slow-Cooked for Hours & Topped with Curly's® BBQ Sauce and Our Secret Blend of Spices, Served with Choice of Two Sides

**Grilled *or* Blackened Scottish Salmon | \$18.00**

Hand-Cut Scottish Salmon, Served Grilled with Lemon-Butter Sauce *or* Blackened with a Blend of Cajun Seasonings, Served with Choice of Two Sides

**Sides**

Grilled Asparagus  
Idaho Baked Potato  
Creamed Potatoes  
Rice Scampi  
Rice Pilaf

Sautéed Green Beans  
Steamed Broccoli  
New Potato Salad  
Pasta Salad  
Sliced Fruit Salad

Tossed Salad  
Vegetable Medley  
Southwest Corn  
Sweet Corn in Butter  
Baby Baker Potatoes

*Select **ONE** Entrée for **ALL** Guests – Multiple Entrées Available at Extra Cost  
All Prices Are per Person and Meals Are Served Buffet-Style  
Add \$2.00 per Person for Plated Service*

*Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee and Assorted Soft Drinks Included For Meal Duration Only At No Additional Charge*

# Cold Hors d' Oeuvres

Assorted Meats & Cheeses with  
Mini Croissants

Assorted Finger Sandwiches

Assorted Pinwheels

Silver Dollar Sandwiches

Assorted Vegetable Display

Assorted Fruit Display

Grilled Vegetable Display

Fruit Kabobs

Assorted Cheese Display

Gourmet Cheese Display

Smoked Salmon

Seafood Ceviche

Mango Salsa

Easy Peel & Eat Shrimp

Shrimp Cocktail

Asian Spring Rolls

Deviled Eggs

Chicken Salad Tacos

Tomato & Mozzarella Skewers  
with Balsamic Reduction

## **Salads**

Waldorf Salad

Caesar Salad

Pasta Salad

Sliced Fruit Salad

Broccoli & Cauliflower  
Salad

# Hot Hors d' Oeuvres

Stuffed Mushrooms

Crab Stuffed Mushrooms

Crab Cakes with Remoulade Sauce

Salmon Cakes with Remoulade Sauce

Assorted Seafood Philo Cups  
(Fresh Scallops, Shrimp & Crab)

Bacon-Wrapped Shrimp

Coconut Breaded Shrimp

Vegetable Quesadillas

Bacon-Wrapped Scallops

Asian Chicken Lollipops

Chicken Wings

Bacon-Wrapped Dates

Southwest Egg Rolls

BYO Taco Bar

BYO Nacho Bar

Pizza Rolls

BBQ Smokies

Asian Egg Rolls

BBQ Meatballs

Philly Cheese Steak Egg Rolls

Chicken en Croute

Jamaican Chicken Skewers

Beef Teriyaki Skewers

Mini Burger Sliders

Mini Chicken Sliders

Pomegranate Duck on  
Crostoni

Whole Smoked Pig – *Market Price*



## **Dips & Spreads**

Spinach Dip with Tortilla Chips

Cannelloni Dip with Wonton Chips

Maryland Blue Crab Dip

Maine Lobster Spinach Dip

Smoked Salmon Spread

Chicken Salad Spread with Crackers

Seven-Layer Taco Dip with Chips & Salsa

Southwest Chicken Queso

Hummus & Pita

## **Hot Mini Sandwiches**

BBQ Pulled Pork

Shredded Chicken

BBQ Shredded Brisket

Shredded Turkey

Mini Reuben Sliders

## **Carving Stations | \$75 / Attendant**

Prime Rib

Pork Loin

Beef Tenderloin

Turkey Roast

Baked Ham

## **Sweets & Treats**

Assorted Petit Fors

Assorted Truffles

Assorted Cookies

Assorted Brownies

Assorted Mini Cheesecake

Build-Your-Own Ice Cream Sundae

*Hors d' Oeuvres Pricing is Based on Final Menu Selection  
Please Submit List of Desired Hors d' Oeuvres for Pricing  
All Prices Are per Person and Items Are Served Buffet-Style*

Select **TWO Entrées & TWO Side Items** for **ALL Guests**.  
Prices Are per Person and Meals Are Served Buffet-Style. Plated Service, Add \$2.00

# Dinner | \$23.00

**Sautéed Chicken** | Sautéed Chicken Breast Topped with One Sauce – Green Peppercorn, Portabella Mushroom, Basil Cream or Tomato Butter with Fresh Vegetables

**Marinated Grilled Chicken** | Marinated with Blended Juices & Spices

**\*Beef Brisket** | Slow-Cooked with Curly's BBQ Sauce, Herbs & Spices

**Beef Tips** | Slow-Cooked Beef Brisket Tips, Merlot Sauce, Mushrooms & Carrots

**Meat Lasagna** | Our 17 Layer Lasagna with Authentic Meats, Cheeses & Sauce

**Vegetarian Lasagna** | Spinach, Mushrooms, Carrots, Fresh Pasta, Alfredo Sauce

**\*Baked Ham** | Slow-Baked Bone-In Ham, Naturally Seasoned

**\*Sliced Roast Beef** | Authentic Slow-Cooked Flat Roast, Merlot Sauce, Mushrooms, Carrots & Horseradish

**Garlic Herb Pasta with Fresh Vegetables & Grilled Chicken** | Spiral Pasta, Oven-Roasted Zucchini, Squash, Carrots, Broccoli, Garlic & Grilled Chicken with Choice of Sauce: Alfredo, Southwest Chipotle, Sun Dried Tomato, Garlic-White Wine-Olive Oil

**Jumbo Ravioli** | Large Cheese-Stuffed Ravioli with Mozzarella Cheese & Creamy Portabella Mushroom Cream Sauce

**Garlic Herb Pasta with Fresh Vegetables & Shrimp** | Spiral Pasta, Oven-Roasted Zucchini, Squash, Carrots, Broccoli, Garlic & Fresh Shrimp with Choice of Sauce: Alfredo, Southwest Chipotle, Sun Dried Tomato, Garlic-White Wine-Olive Oil

**Manicotti** | Authentic, Hand-Rolled Shells with Mozzarella, Parmesan, Romano & Ricotta Cheeses in Marinara & Alfredo Sauces

**Bacon-Wrapped Chopped Sirloin** | 6oz Bacon-Wrapped Ground Sirloin Steak, Seasoned & Grilled

\*Indicates Optional Carving Station, Add \$75 per Carver

# Dinner | \$24.00

**Sautéed Chicken** | Sautéed & Lightly Breaded, Served with Creamy Lemon-Butter Sauce, Marinated Capers & Artichoke Hearts

**Chicken Parmesan** | Breaded, Served with House-Made Marinara Sauce & Mixed Italian Cheeses

**Kabobs** | Marinated, Skewered & Grilled Chicken Breast *or* Grilled Sirloin with Onions, Bell Peppers & Mushrooms

**Chicken Cordon Bleu** | All White Meat Chicken Breast, Swiss Cheese, Sliced Ham & Creamy Béchamel Sauce

**Oven-Roasted Chicken** | Bone-In and Oven-Roasted in Natural Pan Jus

**Smothered Steak** | Tender Flank Steak, Sliced with Sautéed Peppers, Mushrooms, Onions & Our Secret Five Cheese Blend

**\*Smoked Pork Loin** | Slow-Smoked with Rich Cabernet Sauvignon Sauce

**Grilled Pork Tenderloin** | Grilled Medallion Tenderloin with Cranberry, Red Wine & Balsamic Reduction

**Pasta Bar** | Create Your Own! Two Hot Pastas, Two Meats & Two Sauces

**Stuffed Steak Pinwheels** | Tender Flank Steak, Rolled with Spinach and Artichokes, Topped with Spinach Cream Sauce

**London Broil** | Tender Flank Steak, Sliced & Marinated, Topped with Sliced Caramelized Onions & Black Pepper

**Garlic Herb Pasta with Fresh Vegetables** | Spiral Pasta, Oven-Roasted Zucchini, Squash, Carrots, Broccoli, Garlic & Fresh Shrimp *or* Grilled Chicken *or* Prosciutto in Asiago Sauce

**Stuffed Chicken in Cream Sauce** | All White Meat, Cheese-Stuffed Chicken Breast, Rolled & Topped with Spinach Cream Sauce

**Chicken Marsala** | Sautéed Chicken Breast with Mushrooms & Marsala Sauce

**Tilapia in Cream Sauce** | Sautéed Tilapia Filet with Spicy Cream Sauce

# Dinner | \$25.00

**Smoked Salmon Patties** | Lightly Breaded & Sautéed Smoked Salmon Patties with Cajun Remoulade Sauce

**Cannelloni** | Stuffed with Veal, Spinach, Cheese, Mozzarella Cheese & Alfredo

**Garlic Herb Pasta with Fresh Vegetables & Sirloin** | Spiral Pasta, Oven-Roasted Zucchini, Squash, Carrots, Broccoli, Garlic & Sirloin Tips with Choice of Sauce: Alfredo, Southwest Chipotle, Sun Dried Tomato, Garlic-White Wine-Olive Oil

**Chicken en Croute** | Marinated, Diced & Sautéed Chicken with Mushrooms, Shallots & White Wine Cream Sauce, Baked in Flaky Puff Pastry Dough

**Grilled Salmon** | Grilled & Slow-Baked Scottish Salmon with Chef Ben's Secret Blend of Herbs & Butter

**Herb-Crusted Salmon** | Grilled & Slow-Baked Scottish Salmon with Cajun Spices & Seasonings

**Marinated Top Sirloin** | Marinated in my Kentucky Bourbon Marinade, Hand-Cut & Grilled Certified Angus Beef

**Roasted Domestic Duck Breast** | Farm-Raised Duck Breast, Sliced, Smoked and Topped with Pomegranate-Molasses Reduction

# Dinner | \$26.00

**Cornish Game Hens** | Domestic, Farm-Raised Game Hens with Black Bean Mango Sauce

**Pork Osso Buco** | Bone-In Shank Roast with Australian Pinot Noir Reduction

**Stuffed Salmon** | Fresh, Scottish Salmon, Stuffed with Shrimp & King Crab, Topped with Honey-Dijon Glaze

# Dinner | \$27.00

**Seafood Newberg** | Lobster, Scallops & Shrimp on Linguine Pasta with Traditional Newberg Sauce

**Parmesan Crusted Trout** | Parmesan & Panko Bread Crumb-Crusted Idaho Trout, Sautéed Golden Brown

**Orange Roughy** | Lightly Dusted & Sautéed with Lemon Butter Sauce, Capers & Artichoke Hearts

**Sautéed Diver Sea Scallops** | With Garlic, White Wine & Lemon Butter

**Seafood Pasta with Sun Dried Tomato Cream Sauce** | Spiral Pasta, Lobster, Scallops, Shrimp & Mussels with Sun Dried Tomato Cream Sauce

# Dinner | \$29.99 to \$34.99

**\*Baked Prime Rib** | Slow-Baked Certified Angus Beef with Au Jus & Horseradish

**Swordfish** | Fresh & Hand-Cut with Garlic Butter, Herbs & Spices

**Kansas City Strip** | Hand-Cut Certified Angus Beef, Seasoned & Grilled

**\*Beef Tenderloin (Filet)** | Grilled & Oven-Roasted, Served with Choice of Sauce: Bleu Cheese Cream, Green Peppercorn or Shiitake Mushroom Demi

**Hawaiian-Marinated Rib Eye** | Hand-Cut & Pineapple-Soy-Worcestershire-Marinated, Certified Angus Beef

**Bourbon Street Kansas City Strip** | Kansas, Corn-Fed Angus Beef in Kentucky Bourbon Marinade

\*Indicates Optional Carving Station, Add \$75 per Carver

# Vegetables & Sides

**Fresh Sautéed Vegetable Medley**, Guest Choice  
**Fresh Grilled Asparagus**  
**Twice Baked Potatoes**, Served Skinless  
**Idaho Baked Potatoes**, with Butter & Sour Cream  
**Roasted New Potatoes**, Sliced with Herbs & Spices  
**Baby Bakers**, Extra Virgin Olive Oil & Kosher Sea Salt  
*Famous Creamed Potatoes*, Whipped with Three Cheeses & Two Creams  
**Parmesan Scalloped Potatoes** *or* **Cheddar Cheese Scalloped Potatoes**  
**Green Bean Casserole**, with Petit Green Beans in Almond-Mushroom Cream  
**New England Rice Scamp**, Sautéed with White Wine & Herbed Butter  
**Sautéed Green Beans**, with Petit Green Beans & Garlic Almond Oil  
**Sautéed Brussels Sprouts**, with Olive Oil, Garlic & Scallions  
**Garden Wild Rice**  
**Garlic Herb Pasta with Fresh Vegetables**, with Your Choice of Sauce  
**Sugar Snap Peas**, with Scallions, Red Bell Peppers & Herbed Butter  
**Southwest Corn**, with Sautéed Peppers & Onions  
**Sweet Corn** with Butter  
**Cream Cheese Corn**  
**Sweet Baby Corn**, in Sweet Cream Sauce

**Chef's Blend Medley**: Broccoli, Green Beans, Carrots, Bell Peppers  
**Asian Blend Medley**: Broccoli, Carrots, Snow Peas, Water Chestnuts  
**California Blend Medley**: Baby Carrots, Cauliflower, Broccoli

## Children's Fare | \$8.00

*Select **THREE** Entrées for **ALL** Children, Ages 5-10 Only*

Chicken Tenders  
Miniature Corn Dogs  
Miniature Hot Dogs  
Macaroni & Cheese  
Tater Tots  
P B & J, Packaged by Smuckers®

# Sweets & Treats

\$3.49

**Assorted Cakes:** Chocolate, German Chocolate, Carrot, Wedding White

**Assorted Cobblers,** Assorted Flavors

**Strawberry Shortcake,** *Seasonal*

**Cookies & Brownies,** Assorted

**Assorted Pies:** Apple, Cherry, Pecan, Pumpkin, Peach

**Assorted Cheesecakes,** Vanilla Filling with Assorted Toppings

**Crème Brûlé**

\$3.99

**Triple Layer Chocolate Cake**

**Triple Layer Carrot Cake**

**Assorted Truffles**

\$4.99 - \$8.99

**Gourmet Specialty Cakes & Pies,** (Contact Us For Available Flavors)

**Ice Cream Sundae Bar,** Build-To-Order, \$75 Buffet Attendant Required

**The NY Cheesecake, 7" of Deli Delight,** (Contact Us For Available Flavors)

# Cocktails & Bar Service

AVI Seabar and Chophouse, DBA Corporate Caterers of Wichita Provides Full Bar Service For Any Event

Choose From Host, Cash or Combination Service

**All Alcoholic Beverages *Must Be Purchased From Corporate Caterers of Wichita***

## Bartenders & Cocktail Servers

Bartenders & Cocktail Servers are Available for Your Event at \$20.00 per Hour

1 Bartender per 75 to 100 Guests & 1 Cocktail Server per 30 Guests

Total Wages Will Include Additional 1 ½ Hours Set-Up & 1 Hour Cleanup

## Champagne Service

Champagne Toast \$3.49 per Person

Champagne Self Service \$16.00 per Bottle (includes glassware)

Non-Alcoholic Sparkling Grape Juice or Cider \$8.99 per Bottle

## Host Bar Service

Bartenders Wage is \$20 per Hour; 1 Bartender per 100 Guests Required

Alcoholic Beverages Will Be Tallied Per Drink & Collected at the Conclusion of Your Event. You May Specify or Limit Host Bar Selections and/or Dollar Amounts.

**Beer** | \$4.00 - \$6.00

**Well & Call Brand Mixed Drinks & House Wine** | \$5.00-\$7.00

**Premium Brand Cocktails** | \$7.00 to \$9.00

## Cash Bar Service

Bartenders Wage is \$20 per Hour; 1 Bartender per 100 Guests Required

Guests May Purchase Alcoholic Beverages by the Drink

**Beer** | \$4.00 - \$6.00

**Well & Call Brand Mixed Drinks & House Wine** | \$5.00-\$7.00

**Premium Brand Cocktails** | \$7.00 to \$9.00



## Combination Bar Service

Bartenders Wage is \$20 per Hour; 1 Bartender per 100 Guests Required

Partial Host Bar (Alcoholic Beverages Will Be Tallied Per Drink & Charged at Conclusion of Your Event) & Partial Cash Bar (Guests May Purchase Alcoholic Beverages by the Drink)

*Example – Host Provides Complimentary Beer and/or Wine & Guests May Purchase Mixed Drinks*

# Additional Information

- Kansas State Sales Tax is Currently 7.5%, Sales Tax is Subject to Fluctuation
- Security officers are required at \$30/hour when a bar is present (1 per 100 guests)
- 21% Gratuity is Applied to All Items, Except Wages. Our Philosophy is Simple... We Will Be There From Beginning to End to Provide Exceptional Food, Beverage and Hospitality to You and Your Guests. All Staff Wages are Included in This Sections with the Exception of Bartenders and Cocktail Servers
- All Final Payments are Due **PRIOR TO YOUR EVENT**; We Gladly Accept Cash, Check, Money Order, Cashier's Check and All Major Credit Cards
- In The Event That Additional Charges or Wages are Required to Ensure the Success of Your Event You Will Be Notified as Soon as Possible During the Planning Process
- Changes in Your Final Guaranteed Headcount May Result in Additional Charges
- Basic Linen Service (White, Black or Ivory) is Included for Food and Beverage-Related Tables. Any additional tables (i.e. vendor tables, auction tables, display tables) will be covered at an additional fee – please see one of our coordinators for pricing