

LAKE QUIVIRA
COUNTRY CLUB
special events guide



OUR COMMITMENT TO YOU

for nearly a century



Lake Quivira Country Club has cultivated a culture of community, professionalism, and excellence. We expend endless amounts of energy to ensure every event reflects this culture. Included herein are our distinctive venue spaces, menus, and a glimpse of the many unique services we offer to deliver stunning events year-round.

Whether you are planning a grand affair, an intimate evening for eight, or a corporate gathering, our experienced and professional team will work with you to craft the perfect experience. Located in a private gated community, we offer breathtaking lake views as we care for your dinner, meeting, and all other occasions in between. Our packages include an event team to handle your set-up and breakdown, multiple event spaces to choose from, tables, chairs, and linens*. We also offer rehearsal dinner space and getting ready rooms to simplify planning and travel for you and your guests.

From our timeless architecture to stunning lake views, and exceptional cuisine, we are consistently rated as one of the best and we take pride in this. With your vision and our expertise, your day will be exclusively yours.

For more information, please contact Sales Manager, Lisa Smith: lsmith@lakequivira.org | 913-754-8180

Thank you for choosing Lake Quivira Country Club, we are honored to work with you!

*Some items have additional fees

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POLICY & PROCEDURE

CONTRACT & BILLING

Events will not proceed without a signed contract or receipt of payment unless mutually agreed-upon payment arrangements have been made between the client and Lake Quivira.

NOTICE

To ensure proper arrangements, it is necessary to book all events with a minimum of 2 weeks advance notice. However, events with 100 or more attendees must be booked at least 1 month prior. It should be noted that Celebrations of Life may be exempt from these requirements.

GUARANTEES

Lake Quivira requires the guaranteed number of guests 14 days prior to your event. After this date, your guest count may increase by a reasonable amount, but may not be reduced.

PRICES, TAX, & GRATUITY

All services are subject to a 25% service charge and Kansas state sales tax of 7.5% or Kansas state liquor tax of 10%. Tax exemption documentation must be on file with the agreement for tax exemption status. Prices, sales tax, and service charges are subject to change without notice.

DEPOSIT & PAYMENT

Contracted deposits are required to secure the agreed-upon space and our services for your event. Deposits are due with a fully executed contract. Full payment of your balance is due ten days prior to your event. Any additional charges, such as a hosted bar, will be settled at the conclusion of your event. All deposits are non-refundable.

CANCELLATIONS & REFUNDS

Events may be canceled 7 days before the scheduled date. The deposit will be forfeited. Cancellations 7 days or less from the scheduled event will require full payment of the original headcount given at the time of booking.

EVENT TIME

The client will have access to their reserved event space at an agreed upon timeframe for setup and event preparations. Included in your rental fee is a five hour block, for the event itself. Additional hours may be available starting at \$250 per hour. All events must conclude by midnight.

POLICY & PROCEDURE

STORAGE

Set-up and outside items are the responsibility of the client and/or vendor. Items brought in early or left at Lake Quivira may be prearranged, however Lake Quivira is not responsible for lost, damaged, or stolen property. Any items left at the Clubhouse must be picked up within 24 hours of the event ending or storage fees may apply.

ENTERTAINMENT

Lake Quivira reserves the right to regulate entertainment volume in our event spaces. Due to city regulations, any outdoor entertainment must end by 10 pm.

ALCOHOL

Guests must be 21 years of age or older to purchase or consume alcoholic beverages. No outside alcoholic beverages shall be brought on the premises with the exception of unopened bottles of wine that will be subject to a \$25 per bottle corkage fee. Guests who appear to be intoxicated are not permitted to consume or purchase alcohol at the discretion of Lake Quivira staff and management. Lake Quivira management has the right to cease alcohol sales at their discretion.

FOOD & BEVERAGE

Lake Quivira does not allow outside vendors to cater in our event spaces. No outside food or beverages shall be brought on the premises with the exception of approved desserts. Prices are subject to change due to market conditions. Any remaining food cannot be taken out of Lake Quivira.

DECORATIONS

Lake Quivira does not allow the use of push pins, tacks, tape, or any other item(s) to be attached to any permanent structure without management approval. Glitter, feathers and confetti are subject to a clean-up fee. Only contained candles may be used inside the event space. Lake Quivira is not responsible for the setup, take down or storage of any decorations without approval. Management reserves the right to regulate decorations.

*Excessive Clean-Up Fee, starting at \$200 based on the extent of clean up and/or damage to facility (fee is not required for all events).

At Lake Quivira, we pride ourselves in the fostered lifelong memories of camaraderie, friendship, and many of life's most important events.





THE BALLROOM

Grand, sophisticated, and impressive are just a few words to describe this event space. The Ballroom offers a cosmopolitan setting that exudes elegance, perfect for dreamy weddings, seminars, and other corporate gatherings.

SUNDAY - THURSDAY
ROOM RENTAL: \$2,000
F&B MINIMUM: \$2,000

FRIDAY AND SATURDAY
ROOM RENTAL: \$3,500
F&B MINIMUM: \$3,500

FEATURES:

- Accommodates up to 300 people
- Built-in dance floor
- Full-service bar available
- Spectacular lake views
- This space can be combined with the Lakeview Terrace to accommodate a larger group at no additional fee



THE PATIO

Our outdoor Patio sits on the lower level of our Clubhouse and has beach access for a walk along the lake shore. This space is ideal for wedding ceremonies and cocktail hours.

FEATURES:

- Accommodates up to 250 people
- Full-service bar available
- Outdoor firepit
- Spectacular lake views

IN-SEASON:

APRIL 1 - OCTOBER 31

RENTAL: \$2,000

F&B MINIMUM: \$2,000

OFF SEASON:

NOVEMBER 1 - MARCH 31

RENTAL: \$1,000

F&B MINIMUM: \$1,000

The Patio requires chair rentals from outside vendors. Chair rental is arranged by Lake Quivira Country Club or must be approved by management.



THE LAKEVIEW TERRACE

SUNDAY - THURSDAY
ROOM RENTAL: \$800
F&B MINIMUM: \$800

FRIDAY AND SATURDAY
ROOM RENTAL: \$1,000
F&B MINIMUM: \$1,000

Lakeview Terrace's floor-to-ceiling windows offer panoramic views of Lake Quivira. Guests can soak in the beauty of a sunset or the moon rising over the water while sipping a drink from the bar. This space is ideal for baby/bridal showers, rehearsal dinners, cocktail hours, corporate functions, and holiday parties.

FEATURES:

- Accommodates up to 48 people seated or 70 standing
- Full-service bar available
- Private Balcony
- Spectacular lake views



THE GREAT ROOM

SUNDAY - THURSDAY
ROOM RENTAL: \$450
F&B MINIMUM: \$750

FRIDAY AND SATURDAY
ROOM RENTAL: \$750
F&B MINIMUM: \$1,500

The Great Room has a wide, inviting space that functions just as well for a lively cocktail hour and intimate parties.

FEATURES:

- Accommodates up to 60 people
- Full-service bar available
- Baby Grand Piano
- Views of Lake Quivira



THE CONFERENCE ROOM

SUNDAY - THURSDAY

ROOM RENTAL: \$200

F&B MINIMUM: \$200

FRIDAY AND SATURDAY

ROOM RENTAL: \$250

F&B MINIMUM: \$250

Our private, board style meeting room provides the ideal location to host all your executive needs from top-level board meetings to upscale private dinners and special events.

FEATURES:

- Accommodates up to 10 people
- Overlooks the Patio and private beach

All meeting packages are priced per person.

EXECUTIVE MEETING PACKAGE \$14.95

Must order a minimum of 8



To Start:

freshly brewed coffee, assorted muffins or gluten free scones*, butter, orange juice

Mid-morning:

assorted soft drinks, iced tea, freshly brewed coffee, chocolate chip cookies

Afternoon Snack:

refreshment of beverages and tortilla chips with salsa

*Additional fee if you choose both assorted muffins and gluten free scones

Meeting Enhancements

Morning Break \$6.00 (V)

fruit, berries with yogurt, granola, and honey

Energy Boost \$11.00 (V)

fresh fruit smoothies, kind bars, bananas, peanut butter protein balls

New York Breakfast \$24.00 per dozen (V)

assorted bagels with berry, chive, and plain cream cheeses, accompanied with a toaster

Imported and Domestic Meat & Cheese Tray \$12.00

Chips with Red Salsa \$4.00 (V)

add guacamole \$2.50 per person

Charcuterie Cups \$10.00 (minimum of 8)

assorted cheese cubes, cured salami, grapes, mixed nuts, and crackers

Add Chef's Choice of Gluten Free Scones to above selection for additional \$3 per person

Assorted Donuts and Cinnamon Rolls \$6.00



Beverages

A la carte beverages charged by consumption.

Coffee Carafe (1/2 gallon) \$15.00

Coffee Urn (2 gallons) \$60.00

Hot Tea (per serving) \$3.00

Bottled Water \$3.00

Soda Cans \$3.00

Topo Chico \$4.00

Iced Tea (carafe) \$8.00

Lemonade (carafe) \$8.00

Juice (carafe) \$15.00

orange, apple, grapefruit, cranberry, pineapple

Infused Water (3 gallons) \$30.00

cucumber-lime

lavender-lemon

strawberry-mint

pineapple-sage

watermelon-basil (seasonal)

Snacks

a la carte beverages charged by consumption

Assorted variety of snacks \$3.00

examples: trail mix, chips, peanut butter crackers, candy bars, kind bar



*Price indicated is per person. Fifteen minimum required per selection.
\$50/hour fee for buffet attendant (required).
special dietary requests are subject to a special request fee.
Available 8:00 - 11:00 AM.*

FAVORITE



The Quiviran \$24.00

- sliced fresh fruit
- homemade muffins
- homemade cinnamon rolls
- spinach & berry salad (fresh blueberries & strawberries, feta, red onion, toasted walnuts)
- frittatas (peppers, onions, cheddar cheese, chopped ham)
- smoked bacon & sausage links
- breakfast potatoes
- asparagus & hollandaise

The Continental \$12.00

- sliced fresh fruit
- homemade muffins
- homemade cinnamon rolls

The American \$18.00

- scrambled eggs
- bacon & sausage links
- breakfast potatoes
- biscuits & gravy

The Grand Breakfast \$20.00

- sliced fresh fruit
- homemade muffins
- homemade cinnamon rolls
- frittatas (peppers, onions, cheddar cheese, chopped ham)
- breakfast potatoes
- mini blueberry pancakes with butter and syrup

Be sure to look at our Meeting Packages and Additions on page 12 to enhance your breakfast/brunch.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Some aioli and house-made dressings may contain raw egg.*



*Price indicated is per person.
Available 8:00 - 11:00 AM.*

choose up to 2 selections for your event

Eggs Benedict \$13.00

two poached eggs with canadian bacon on a toasted english muffin with hollandaise sauce, served with a fruit cup

Spinach and Mushroom Fritata (GF) \$12.00

slice of fritata, served with fruit cup and breakfast potatoes

Classic Breakfast \$13.00

three scrambled eggs, served with a biscuit, fruit cup, breakfast potatoes, and two slices of bacon

Quivira Scramble \$11.00

three scrambled eggs with ham, green peppers, onions, and cheddar, served with breakfast potatoes and a biscuit

Breakfast Burrito \$12.00

flour tortilla with chorizo, bell pepper, onion, scrambled eggs, and cheddar cheese, served with a fruit cup



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Price indicated is per person. Two dozen minimum required per selection.

FAVORITES



Fresh Vegetable Crudité (V/GF) \$4.00

selection of fresh vegetables with ranch and blue cheese dips

Imported and Domestic Meat & Cheese Display \$12.00

*accompanied by crackers, fresh berries and nuts garnish,
grain mustard sauce, dried fruit chutney*

Hummus Display (V) \$4.00

*garlic chickpea hummus, roasted red pepper hummus, olives, grilled pita bread,
olive oil, and fresh vegetables*

Roasted Vegetable Display (GF) (V) \$4.00

selection of roasted vegetables tossed with garlic oil, citrus zest and herbs

Chilled Seafood Display (GF) \$14.00

shrimp cocktail, steamed clams, p.e.i. mussels, with cocktail sauce, red wine mignonette, lemon aioli, hot sauce

Fresh Fruit Display (GF) (V) \$4.00

fresh sliced seasonal fruit

Mediterranean Dips & Spreads (V) \$9.00

garlic chickpea hummus, baba ghanoush, labneh, tabbouleh, olives, fresh vegetables, soft pita bread and tzatziki

Warm Spinach Artichoke Dip (GF) (V) \$7.50

served with tortilla chips, garnished with parmesan cheese

Buffalo Chicken Dip (GF) \$8.00

cream cheese, roasted chicken, blue cheese, and cheddar cheese, served with tortilla chips

Chips and Dips (GF) \$7.50

spinach and pepper jack queso, house-made salsa, and fresh guacamole served with chips

Grilled Vegetable Dip (V) \$7.50

herbed cream cheese, peppers, onions, summer squash, parmesan served with soft pita bread

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*Price indicated is per person.
Two dozen minimum required per selection.
Hors d'oeuvres can be displayed or butler passed (unless otherwise noted).
\$50 fee for butler service per 75 guests.*

Goat Cheese and Sun-Dried Tomato Bruschetta (V) \$3.50
toasted baguette with whipped goat cheese and sundried tomato spread

Caprese Bruschetta \$3.50
toasted baguette with tomato, fresh mozzarella, and balsamic reduction

Mozzarella Caprese Skewer (GF) (V) \$3.50
grape tomato and mozzarella

Tuna Poke Cups (GF) \$4.50
ginger marinated ahi tuna on won ton chips, with green onion and cucumber

Shrimp Cocktail \$4.50
served with cocktail sauce and crackers

Seasonal Fruit Skewer (V) (GF) \$4.00

Thai Spring Roll (V) (GF) \$4.00
vermicelli noodles and vegetables wrapped in rice paper served with thai sweet and sour sauce

Curried Chicken Salad Crostini \$3.50
club-made chicken salad on a toasted baguette with grape garnish

Tomato Gazpacho Shooter (GF) \$3.00
traditional tomato and cucumber gazpacho

Toastaditas with Shrimp and Bay Scallop Ceviche (GF) \$5.00
corn tortilla, tomato, avocado, and onion, marinated in citrus juices, garnished with cilantro



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FAVORITES



Beef and Pork Meatballs (GF) \$3.00
your choice of bbq, swedish or marinara sauce

Stuffed Mushroom Caps \$3.50
italian sausage and artichoke stuffed caps (not available to be passed)

Petite Crab Cakes \$5.00
served with cajun remoulade

Crab Rangoon with Sweet Chili \$3.50

Goat Cheese Balls (V) \$3.50
panko breaded goat cheese served with harissa aioli

Mac N Cheese Bites (V) \$3.00
orzo pasta with three cheese blend

Spanakopita (V) \$3.00
spinach and feta filled phyllo pastry

Chicken Satay Skewer \$3.75
marinated with ginger hoisin sauce, served with peanut sauce

Coconut Shrimp \$4.00
jumbo shrimp coated with coconut flakes served with mango lime sauce

Garlic-Honey Grilled Beef Skewer \$4.25
drizzled with soy reduction, sesame seeds and chive

Mini Beef Wellington Purse with Bearnaise Sauce \$4.50
puff pastry with mushroom and tenderloin tips

Lamb Lollipops \$5.00
served with mint pesto (not available to be passed)

Crispy Potato Croquettes \$3.00
loaded mashed potato cake with bacon, cheddar, scallions, cracked pepper-sour cream sauce

Tomato Soup Shooter with Mini Grilled Cheese Bite (V) \$3.50



Tomato Soup Shooter with Mini Grilled Cheese Bite

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*Price indicated is per person.
Two dozen minimum required per selection.
\$50/hour fee for butler service per 75 guests.
\$75/hour fee for action station attendant (optional).*

Slider Station \$6.00

choose two:

- chicken parmesan slider with roasted garlic aioli
- traditional hamburger slider with swiss cheese and pickles on a slider bun
- asian salmon sliders with cabbage slaw on a slider bun
- buffalo chicken sliders with pickle
- portabella slider with roasted red peppers, grilled asparagus, lemon-herb cream cheese

Taco Bar Station \$13.00

- corn tortilla chips
- spinach and pepper jack cheese sauce
- pico de gallo
- guacamole
- sour cream
- ground beef OR shredded chicken

Poke Bar \$17

includes edamame, mushrooms, bean sprouts, pickled vegetables, pineapple, carrots, cucumber, cilantro, shaved radish, jasmine rice

choice of two proteins:

- grilled chicken
- tuna
- grilled steak

Carving Stations

with assorted condiments and rolls

**one hour chef carving fee: \$125.00*

- beef tenderloin \$15.00
- roasted pork loin \$8.00
- prime rib of beef \$12.00
- roasted turkey breast \$9.00

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\$75/hour fee for action station attendant (optional).*

Pasta Station \$15.00

your choice of two pasta varieties:

- penne pasta with basil puttanesca sauce
 - *basil pesto, capers, roasted grape tomatoes, olive oil, and tomato sauce*
- pasta alfredo (V)
 - *orecchiette pasta with spinach, wild mushrooms, and parmesan cheese*
- linguine with garlic butter (V)
 - *spinach, parmesan, white wine, and sun-dried tomatoes*
- farfalle with marinara sauce
- macaroni and homemade three-cheese sauce
 - *with smoked bacon*

meat additions per person: chicken \$2.50, shrimp \$3.50, meatballs \$2.00

Artisan Flatbread Station \$15.00

- margherita
 - *fresh mozzarella, basil, tomato, olive oil (V)*
- bbq chicken
 - *red onion, bacon, cheddar, and mozzarella blend*
- roasted vegetable with feta
- four meat
 - *italian sausage, canadian bacon, smoked bacon, pepperoni, and cheese*

Bruschetta Station \$8.00

- *tomato basil relish*
- *dried fruit chutney*
- *sun-dried tomato and olive tapenade*
- *roasted mushrooms*
- *artichoke spread*

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*Price indicated is per person. A minimum of 15 guests required per selection.
All lunch buffets include rolls & butter and iced tea.
\$50/hour fee for butler service per 75 guests.
Available until 3:00 PM.*

Soup, Salad, and Sandwich \$22.00

- choice of soup
- classic house salad
- smoked turkey and swiss on baguette, chicken salad on croissant, genoa salami with basil pesto and arugula on baguette
- lettuce, tomato, onion, pickles, mayonnaise, yellow mustard, spicy dijon
- fresh fruit and house chips
- dessert bars

Butcher Block Buffet \$20.00

- assorted breads
- turkey, ham, corned beef
- cheddar, swiss, pepper jack
- lettuce, tomatoes, pickle, red onion, yellow mustard, mayonnaise, spicy dijon
- seasonal fruit, potato chips, and pasta salad
- cookies or brownies

Pasta Buffet \$23.00

- garlic bread
- caesar salad
- choice of two pastas
 - orecchiette with basil puttanesca with onions, capers, and tomatoes
 - chicken farfalle with spinach
 - linguine with garlic butter (add shrimp \$2 per person)
 - penne with marinara and meatballs
 - lasagna bolognese
- tiramisu

The Quiviran Lunch Buffet \$24.00

- garden salad
- choose one (1) entrée: chicken parmesan, chicken marsala, or chicken caprese
- choose one (1) vegetable: green beans almondine, roasted carrots, broccolini, medley of seasonal vegetables
- choose one (1) starch: garlic whipped potatoes, wild rice pilaf, aged cheddar au gratin potatoes, pasta salad
- cookies or brownies

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LQ Grill Out \$21.00

- choice of two (2):
brats, italian sausage, beef franks, burgers, grilled chicken breast
- buns, lettuce, tomato, pickle, onion, sauerkraut
- cheeses: american, pepper jack, cheddar, swiss
- mustard, ketchup, mayonnaise, bbq sauce
- kettle chips
- coleslaw
- italian pasta salad
- baked beans
- cupcakes: choice of chocolate or vanilla

KC BBQ Buffet \$26.00

- choose two (2) meats:
smoked brisket, pulled pork, bone-in chicken, smoked turkey
 - substitute pork ribs: \$3 per person
- choose two (2) sides:
coleslaw, potato salad, corn on cob, baked beans, mac n cheese, jalapeño corn bake, creamy pasta salad
- cornbread
- bbq sauces, pickles
- seasonal cobbler

Asian Buffet \$24.00

- egg rolls
- crab rangoon
- asian salad
- gingered beef and broccoli
- chicken fried rice and stir-fried vegetables
- white rice
- fortune cookies

Taco Any Day \$24.00

- tortilla chips
- seasoned beef taco meat and shredded chicken
- corn shell and four tortillas
- spanish rice and refried beans
- toppings: lettuce, cheddar cheese, tomato, jalapeño, sour cream, olives, onion, salsa,
- churros with caramel and chocolate dipping sauces

add queso: \$3 per person, add guacamole: \$3 per person

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LQ BOXED LUNCHES

options for business, golf, etc.

Choose up to two (2) options for your event. Price indicated is per person. A minimum of 15 guests required per selection. Available until 3:00 PM.

Curried Chicken Salad \$15

**Roast Beef & Cheddar with
Horseradish Aioli \$15**

**Smoked Turkey Breast & Cheddar
Cheese Herb Aioli \$15**

**Smoked Ham & Swiss Cheese with
Honey Mustard \$15**

**Fresh Mozzarella, Tomato, Onion,
Basil, Pesto Aioli (V) \$15**

Boxed Lunches include:

- sandwiches are on whole wheat OR white bread
- lettuce
- tomato
- onion
- whole fruit
- bag of chips
- club-made cookie
- silverware and napkin kit

*GF Bread may be substituted + \$2.50 per meal

Unlimited On Course Add-ons:

- non-alcoholic beverages \$5.00
- domestic beer \$14.00

*Price indicated is per person



*Price indicated per person. A minimum of 15 guests required per selection.
Available until 3:00 PM.
Special dietary requests are subject to a fee.*

Soup Options \$5.00

- tomato basil
- chicken tortilla
- beer cheese
- chicken noodle
- minestrone
- broccoli cheddar
- loaded potato
- soup du jour

Small Plated Salads

choose up to 2 selections for your event

Classic House Salad (GF) (V) \$5.00

mixed greens, grape tomatoes, carrots, cabbage, red onion, cucumber, choice of balsamic vinaigrette or ranch

LQ Crescent Salad \$7.00

mixed greens, avocado, bacon, hard-boiled eggs, tomatoes, boulevard dressing

Clubhouse Salad (GF) \$7.00

mixed greens, toasted pecans, goat cheese, apples, balsamic vinaigrette

Strawberry Spinach Salad (GF) \$8.00

strawberries, prosciutto, almonds, fresh mozzarella, raspberry vinaigrette

Greek Bistro Salad (GF) \$8.00

baby spinach, romaine, kalamata olives, red onions, tomato, feta, greek-herb dressing

Entrée Plated Salads

choose up to 2 selections for your event

Caesar Salad \$12.00

romaine, parmesan, lemon, croutons, parmesan crisp, caesar dressing

add-ons: 5 oz. salmon \$8.00, 6 oz. chicken \$7.00, (5) shrimp \$7.00

LQ Crescent Salad (GF) \$14.00

mixed greens, avocado, bacon, hard-boiled eggs, tomatoes, boulevard dressing

add-ons: 5 oz. salmon \$8.00, 6 oz. chicken \$7.00, (5) shrimp \$7.00

Herb Grilled Salmon Salad \$18.00

baby lettuces, cucumber, tomato, feta cheese, lemon yogurt dressing, evoo, pita croutons

Crispy Chicken Cobb \$17.00

romaine lettuce, cheddar cheese, blue cheese, avocado, smoked bacon, red onion, hard boiled egg, tomato, two chicken tenders



*Price indicated is per person. A minimum of 15 guests required per selection.
All plated lunch selections include rolls & butter, iced tea, and cookie.
Available until 3:00 PM.*

5 oz. Grilled Salmon \$23.00

with herb-roasted potatoes, seasonal vegetables, and lemon butter sauce

Chicken Picatta \$23.00

capers butter sauce, asparagus, and basil pesto orzo pasta

5oz. Cider Brined Roasted Pork Loin \$21.00

with cheddar grits, roasted brussels sprouts, and rosemary jus

Chicken Crepes \$18.00

stuffed with chicken, mushrooms, and spinach, served with wild rice pilaf, asparagus, and oven dried tomato with herb velouté

Tee Par Three \$15.00

chicken salad, tuna salad and cottage cheese, served with fruit

Grilled Cheese and Tomato Soup \$14

full-size triple cheese sandwich (add bacon: \$2.00)

Roasted Pork Shoulder \$21

with au gratin potatoes and green beans



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*Price indicated is per person. A minimum of 15 guests required per selection.
All lunch buffets include rolls & butter, iced tea, and coffee.
\$50/hour fee for butler service per 75 guests.*

The Quiviran \$42.00

- choice of salad: classic house salad, traditional caesar, chopped blue cheese wedge
- roasted top-round
 - substitute prime rib: \$8 per person
 - chef carving optional for an additional \$125 per hour
- au jus and apple-thyme horseradish cream
- choice of chicken entrée:
 - chicken picatta: caper butter sauce, asparagus, and basil pesto orzo pasta
 - chicken crepes: stuffed with chicken, mushrooms, and spinach, served with wild rice pilaf, asparagus, and oven-dried tomato & herb veloute
 - substitute salmon: \$3 per person
- choice of one (1) vegetable (listed below)
- choice of two (2) starches (listed below)

Vegetables

green bean almondine
broccolini
medley of seasonal vegetables
roasted baby carrots
asparagus
brussels sprouts
roasted root vegetables

Starches

aged cheddar au gratin potatoes GF
roasted garlic whipped potatoes GF
wild rice pilaf GF
creamy polenta GF
cilantro rice GF
mashed sweet potatoes GF
rosemary roasted red herb potatoes GF
parmesan herb rosotto GF
duchess potatoes
bowtie alfredo pasta: \$2.00 per person

KC BBQ Buffet \$29.00

- southwest salad: romaine, cheddar, tomato, black bean relish, crispy tortilla strips, and chipotle ranch
- cornbread and honey butter
- choose two (2): add a third meat option for an additional \$8.00 per person
 - bone-in chicken
 - beef brisket
 - pulled pork
 - smoked turkey breast
 - gourmet sausages
 - pork ribs: \$3 per guest
- choose two (2) sides: coleslaw, potato salad, corn on the cob, baked beans, mac n cheese, jalapeño corn bake, creamy pasta salad

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Some aioli and house-made dressings may contain raw egg.*



Fajita Fiesta \$34.00

- tortilla chips
- chicken fajita meat with onions and peppers
- cheese enchiladas with rancho sauce
- corn shell and flour tortillas
- spanish rice and burrito beans
- toppings: lettuce, cheese, tomato, jalapeño, sour cream, onion, salsa, and guacamole

add queso: \$3 per person

Southern Charm \$34.00

- house salad with ranch and balsamic
- buttermilk biscuits
- sliced roast beef
- fried chicken
- mashed potatoes with country gravy
- bacon braised green beans
- baked corn and jalapeño gratin
- seasonal cobbler

Italian Delight Buffet \$36.00

- garlic bread
- italian salad
- chicken parmesan: choice of marinara or basil cream sauce
- spinach mushroom and roasted vegetable cannelloni
- italian roasted vegetables
- choose one (1):
 - baked lasagna bolognese
 - orecchiette with basil puttanesca
 - bowtie alfredo
 - penne with marinara



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Some aioli and house-made dressings may contain raw egg.*



*Price indicated per person. A minimum of 15 guests required per selection.
All plated dinner selections include rolls & butter, iced tea, and coffee.
Special dietary requests are subject to a fee.
Choose one (1) entrée for your event.
Additional entrée selections are \$5.00 per person, up to three (3) selections.*

Soup Options

- tomato basil
- chicken tortilla
- butternut bisque
- chicken noodle
- minestrone
- broccoli cheddar
- loaded potato
- soup du jour

Salads

Classic House Salad (GF) (V)

mixed greens, grape tomatoes, carrots, cabbage, red onion, cucumber, choice of balsamic vinaigrette or ranch

Traditional Caesar Salad

romaine lettuce, grated parmesan, garlic croutons and caesar dressing

Bleu Cheese Wedge Salad

wedge of iceberg, chopped bacon, bleu cheese crumbles, diced tomatoes, hard-boiled eggs, served with ranch dressing

Enhanced Salads

add \$3.50 each

Strawberry Spinach Salad

strawberries, prosciutto, almonds, fresh mozzarella, raspberry vinaigrette

LQ Harvest Salad

mixed greens, cranberries, bacon, bleu cheese, pepitas, apples and fried sweet potatoes, tossed in a raspberry vinaigrette

Clubhouse Salad

mixed greens, toasted pecans, goat cheese, apples, balsamic vinaigrette

Poached Pear and Spinach Salad

candied walnuts, pickled red onion, bleu cheese, and port wine vinaigrette

Greek Bistro Salad (GF)

baby spinach, romaine, kalamata olives, red onions, tomato, feta, greek-herb dressing



Chicken Entrée

Choose one (1) entrée and two (2) sides, unless otherwise specified.

Chicken Parmesan \$34.00

marinara or basil cream sauce, mozzarella, served with pasta and marinara, and choice of vegetable

Chicken Marsala \$32.00

sautéed chicken breast with marsala wine sauce

Caprese Chicken \$34.00

pesto marinated chicken breast with fresh mozzarella and tomato basil relish, topped with balsamic glaze

Baked Chicken Spedini \$34.00

garlic, lemon & herb breaded chicken breast topped with tarragon veloute

Hoisin Ginger Glazed Chicken \$33.00

grilled chicken breast with hoisin citrus glaze and pineapple relish

Boursin Cheese Stuffed Chicken \$37.00

herbed cheese stuffed airline chicken, basil cream sauce

Rosemary Grilled Chicken Breast \$32.00

grain mustard, brandy, and green peppercorn sauce

Beef Entrée

*Choose one (1) entrée and two (2) sides.
All beef entrée prices are based on current market price.*

Grilled Filet 6 oz.

choice of: maître d' butter, cabernet wine demi-glace or mushroom marsala sauce

Herb and Dijon Encrusted Prime Rib 10 oz.

sliced with au jus and apple-horseradish sauce

Braised Boneless Beef Short Rib 5 oz.

with cabernet wine jus

Slow Roasted Beef Tenderloin

choice of: maître d' butter, cabernet wine demi-glace or mushroom marsala sauce



Seafood Entrée

Choose one (1) entrée and two (2) sides.

Seared Salmon 6 oz. \$36.00

seared atlantic salmon with a lemon butter sauce

Sautéed Corvina Sea Bass 6 oz. \$39.00

grilled corvina sea bass with lemon butter sauce

Baked Cod \$32.00

with basil pesto

Crab Cakes (2) \$44.00

jumbo crab cakes with cajun remoulade

Pork Entrée

Choose one (1) entrée and two (2) sides.

Braided Pork Loin \$34.00

smoked pork loin with herbs and apple cider reduction

Herb Grilled Pork Tenderloin Medallions \$34.00

with grain mustard sauce

Bacon Wrapped Pork Tenderloin \$36.00

with marsala wine reduction

Vegetarian Entrée

Choose one (1) entrée

Stuffed Mushroom \$25.00

spinach, feta, herbs and balsamic drizzle with quinoa pilaf and asparagus

Four Cheese Ravioli \$25.00

with grape tomatoes, onions, zucchini, and basil pesto cream

Cauliflower Steak \$25.00

with chimichurri sauce, roasted sweet potatoes, black beans, charred peppers, and onions



Duet Entrée

*Choose one (1) entrée & two sides
price based on current market value*

Seared Salmon & Chicken Spiedini

Grilled Petite Filet Mignon & Crab Cake

Grilled Petite Filet Mignon & Corvino Seabass

Roasted Beef Tenderloin & Lobster Tail

Braised Short Ribs & Rosemary Grilled Chicken

Vegetables

green bean almondine
broccolini
medley of seasonal vegetables
roasted baby carrots
asparagus
brussels sprouts
roasted root vegetables

Starches

aged cheddar au gratin potatoes GF
roasted garlic whipped potatoes GF
wild rice pilaf GF
creamy polenta GF
cilantro rice GF
mashed sweet potatoes GF
rosemary roasted red herb potatoes GF
parmesan herb risotto GF
duchess potatoes
bowtie alfredo pasta: \$2.00 per person



green bean almondine



roasted baby carrots



aged cheddar au gratin potatoes



wild rice pilaf



duchess potatoes

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Some aioli and house-made dressings may contain raw egg.*



*Price indicated per person. A minimum of 15 guests required per selection.
Choose one (1) dessert.
Additional dessert selections are \$3.00 per person, up to three (3) selections.*

Desserts: Plated

Key Lime Pie \$6.00

with house-made whipped topping

Vanilla Crème Brûlée \$7.00

topped with fresh berry garnish

Cheesecake \$7.00

choice of:

- *plain with strawberry sauce and whipped topping*
- *black forest*
- *caramel toffee*
- *turtle*
- *no bake*

Cobbler \$6.00

choice of:

- *apple*
- *cherry*
- *peach*
- *mixed berry*

Gourmet Ice Creams \$5.00

cinnamon, chocolate, or shaved chocolate-french vanilla



*Price indicated per person. Minimum 15 people
Additional dessert selections are \$3.00 per person, up to three (3) selections.*

Desserts: Displays

Assorted Cupcakes \$4.00

choose two (2):

- *white*
- *chocolate*
- *red velvet*
- *double chocolate*
- *carrot*
- *coconut*

Assorted Cookies \$2.50

choice of:

- *chocolate chip*
- *m & m*
- *oatmeal raisin*

Gourmet Cookie Display \$4.00

- *brown butter bourbon snickerdoodle*
- *peanut butter & jelly cream pie (GF)*
- *bailey's and chocolate chip cookie*

Assorted Mini Cheesecake Bites and Dessert Bars \$5.00

chef's choice of assortment

Smores Station \$8.00

chocolate chunks, graham crackers, chocolate striped cookies, chocolate covered graham crackers, and assorted flavored house-made marshmallows

Death by Chocolate \$10.00

toffee, ganache, shortbread bar, chocolate chip cookie, chocolate mousse, chocolate dipped strawberry, chocolate disc

Assorted Mousse Display \$5.00



All alcoholic beverage service must be provided through Lake Quivira Country Club.

Bar service can be hosted, credit card bar, or consumption tracked.

Bar packages are priced per person and apply to ALL guests 21 and over, with a minimum of 25 guests for packages.

\$50 per bartender/hr. on all bar packages. (required)

Prices are listed before tax and service charge.

All guests under the age of 21 are subject to non-alcoholic pricing of \$12 per person (with bar package).

An 18% gratuity to banquet staff in form of prepayment or tip jars. Tip jars will be present unless requested otherwise.

No substitutions. Additional charges for adding liquors.

All packages include: plastic and glassware, napkins, and garnishes. Additional fees for premium mixers.

Beer & Wine Package (Consumption Only)

House Wines:

- *Pinot Grigio, Chardonnay, Pinot Noir, Cabernet*

Domestic Beers:

- *Bud Light, Miller Lite, Michelob Ultra, Coors Light, White Claw*

House Package (Consumption Only)

House Wines:

- *Pinot Grigio, Chardonnay, Pinot Noir, Cabernet*

Domestic Beers:

- *Bud Light, Miller Lite, Michelob Ultra, Coors Light, White Claw*

House Liquor:

- *Vodka, Gin, Rum, Tequila, Bourbon, Scotch*

Gold Package: 3 hour \$26 - 4 hour \$31 - 5 hour \$36

Gold Wines:

- *Kim Crawford Sauvignon Blanc, Hess Chardonnay, Rickshaw Pinot Noir, Octopoda Cabernet*

Domestic Beers:

- *Bud Light, Miller Lite, Michelob Ultra, Coors Light*

Premium Beers:

- *Corona, Boulevard Pale Ale, Stella Artois, YAK, White Claw*

Gold Liquor:

- *Titos Vodka, Aviation Gin, Bacardi Silver Rum, El Trago Tequila, Jim Beam, Dewar's Scotch*

Platinum Package: 3 hour \$34 - 4 hour \$40 - 5 hour \$46

Platinum Wines:

- *Phillippe Girard Sancerre, Cambria Chardonnay, Ayres Pinot Noir, Daou Cabernet*

Domestic Beers:

- *Bud Light, Miller Lite, Michelob Ultra, Coors Light*

Premium Beers:

- *Corona, Boulevard Pale Ale, Stella Artois, Blue Moon, White Claw*

Gold Liquor:

- *Kettle One Vodka, Tanqueray Gin, Captain Morgan Rum, Patron Tequila, Woodford Bourbon, Johnny Walker Red Scotch*



Bar Extras

Signature Drink

- *add a touch of sophistication to your event with a signature drink, carefully crafted to your liking, or allow us to collaborate with you in creating a bespoke concoction that will elevate your event to the next level.*

Tableside Wine Service

- *\$2.00 per person*

Mocktails

- *we offer a vibrant range of refreshing, non-alcoholic mocktails that are creatively crafted with a blend of fresh juices, herbs, and exotic fruits to delight all your senses.*

Tequila Station

- *experience the unique flair and flavorful zest, perfect for any event that needs an extra touch of spice and fun.*

Non-Alcoholic

Coffee:

- carafe (1/2 gallon) \$15.00
- urn (2 gallons) \$60.00

Hot Tea (per serving) \$3.00

Bottled Water \$3.00

Soda Cans \$3.00

Topo Chico \$4.00

Iced Tea (carafe) \$8.00

Iced Tea (Dispenser) \$30.00

Lemonade (carafe) \$8.00

Lemonade (dispenser) \$30.00

Juice (glass) \$3.50

Juice (carafe) \$15.00

- *orange, apple, grapefruit, cranberry, pineapple*

Infused Water (3 gallons) \$30.00

- *cucumber-lime*
- *lavender-lemon*
- *strawberry-mint*
- *pineapple-sage*
- *watermelon-basil (seasonal)*

Standard Mixers Included

- coke, diet coke, sprite
- tonic and club soda
- orange juice and cranberry juice
- additional premium mixers available (+\$2.00 per person or to hourly package prices)
 - fever tree tonic (assorted flavors)
 - topo chico
 - cock & bull ginger beer

Bar Options/Descriptions

- package bar
 - open bar for your guests, flat fee per person
 - credit card bar drinks are paid for by guests and must be paid via credit/debit card
- ticket bar
 - guests are issued tickets upon arrival, redeemable for select beverages
- consumption tracking
 - only pay for what your guests consume

We reserve the right to substitute any selections or brands based on availability.



Cake Cutting Fee \$3.00 per guest

Silver/Gold Chargers \$3.00 each

Pipe and Drape \$50.00 per 12 ft. section

Wedding Arch \$125

Stage \$100.00 per 6x8 section (up to 4 sections)

Sound System \$100.00 - \$500.00 per quote

- handheld mic
- lapel mic
- up to six (6) speakers
- pa system
- sound mixer/engineer for bands \$100 per hour

LED Table Numbers \$5.00 each (36 available)

Up-Lighting \$15.00 each (12 available)

Strip Lighting \$25.00 each (2 available)

65" Large Screen TV \$75.00 each (3 available)

Projector and Screen \$150.00

Room Flip Fee (starts at \$250.00)

Additional Bar Setup \$100.00 (Beer and Wine only)

Additional Bar Setup \$150.00 (Full Bar)

Stationary

- \$25 design fee applied to all orders
- place cards (cardstock) \$.50 each
- menus (cardstock) \$1.00 each
 - 5x7 or 4x11 sizing options

Linens

- tablecloths \$3.00 each
- napkins \$1.00 each

Floating Candles 3" \$3.00 each

Table Décor \$25 per table

we offer an assortment of décor options, with your choice to select any pieces you'd like and we'll set it up for you.



