

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

POLICY & PROCEDURE

CONTRACT & BILLING

Events will not proceed without a signed contract and 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 14 days before the scheduled date. The deposit will be forfeited. Cancellations 14 days or less from the scheduled event will require full payment of the original headcount given at the most recent count.

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 (Prices subject to change)

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 preapproved 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 or service 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, tear down, or storage of any decorations without approval. Management reserves the right to regulate decorations.

*Excessive Clean-Up Fee, starting at \$250 based on the extent of clean up and/or damage to facility (fee is not required for all events).



THE BALLROOM

TUESDAY - THURSDAY

ROOM RENTAL: \$3,500

F&B MINIMUM: \$3,500

FRIDAY - MONDAY

ROOM RENTAL: \$5,000

F&B MINIMUM: \$5,000

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, productive seminars, and other corporate gatherings.

FEATURES:

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



THE PATIO

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

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 guests
- Multiple bar sites available
- Outdoor firepit
- Spectacular lake views

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

ANY DAY

ROOM RENTAL: \$1,000

F&B MINIMUM: \$1,000

The 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

ANY DAY

ROOM RENTAL: \$1,000

F&B MINIMUM: \$1,000

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 guests
- Full-service bar available
- Baby Grand Piano
- Views of Lake Quivira



THE CONFERENCE ROOM

ANY DAY
\$50 PER HOUR
(+\$50 for set up and clean up)

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 guests
- Overlooks the Patio and private beach
- Includes complimentary beverage station (water, coffee, tea)
- No food and beverage minimum, but members are required to pay the rental fee.

*Price indicated is per person. A minimum of 15 guests required per selection.
\$50/hour fee for buffet attendant (required).
Special dietary requests are subject to a special request fee.
Available 8:00 AM - 11:00 AM.*

FAVORITE



The Quiviran \$25.00

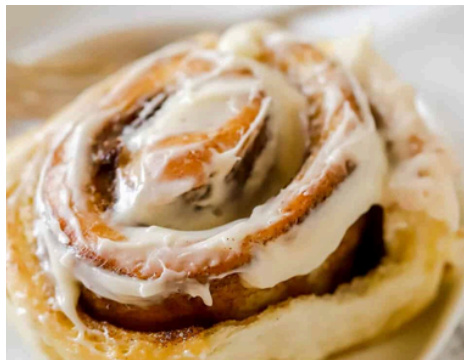
- fresh sliced fruit
- assorted muffins
- choice of: assorted danishes or cinnamon rolls
- yogurt parfaits with granola
- choice of: cheese scrambled eggs or mini spinach quiche
- buttermilk biscuits and sausage gravy
- hashbrowns
- choice of: buttermilk pancakes, french toast, or belgian waffles

The Continental \$15.00

- fresh sliced fruit
- assorted muffins
- assorted bagels with cream cheese
- choice of: assorted danishes or cinnamon rolls
- assorted cold cereals

The American \$20.00

- choice of: cheesy scrambled eggs or mini spinach quiche
- bacon and sausage links
- hashbrowns
- buttermilk biscuits and sausage gravy
- choice of: buttermilk pancakes, french toast, or belgian waffles



*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. Quantity to match or exceed guest count. Maximum of 5 selections.

Fresh Vegetable Crudit  (V) \$9.00

assorted seasonal vegetables served with ranch or blue cheese dip

Antipasti \$12.00

imported cured meats and artisan cheeses, served with crackers

Hummus Display (V) \$9.00

grilled pita bread, mixed olives, roasted vegetables

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

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

Chilled Seafood Display \$MP

shrimp, oysters, and tuna poke, served with lemon, cocktail sauce, and mignonette

Fresh Fruit Display (V) \$4.00

assorted fruits and domestic cheeses, served with crackers

White Chili Queso and Red Salsa \$8.00

served with fresh tortilla chips

Buffalo Chicken Dip OR Warm Spinach Artichoke Dip \$9.00

served with fresh tortilla chips

Thai Spring Rolls \$8.00

fresh vegetables, cilantro, and vermicelli noodles wrapped in rice paper, served with peanut sauce

Coconut Shrimp \$10.00

jumbo coconut breaded shrimp with sweet chili sauce

Goat Cheese Bites \$9.00

panko breaded goat cheese with harissa aioli

Mac 'N Cheese Bites \$8.00

panko breaded pasta with a three-cheese blend

Bacon Wrapped Shrimp \$12.00

hot honey glaze

Jumbo Lump Crab Cakes \$12.00

cajun remoulade sauce, chive

Beef and Pork Meatballs \$10.00

tomato sauce, parmesan, basil pesto

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Watermelon and Feta Skewers \$3.00

tajin, fresh basil

Goat Cheese and Fig Bruschetta \$3.00

honey whipped goat cheese, fig preserve, apricot fig cracker

Honeydew and Prosciutto Skewer \$4.00

honeydew, prosciutto

Bacon Wrapped Dates \$4.00

blue cheese stuffing

Mozzarella Caprese Skewer \$3.00

grape tomato, mozzarella, basil, balsamic glaze

Shrimp Cocktail \$6.00

fresh dill, lemon, black pepper, cocktail sauce

Tuna Poke Cups \$6.00

ginger soy marinated ahi tuna, cucumber, scallion, sesame, wonton chip

Curry Chicken Skewer \$4.00

mint yogurt, chili flake, cilantro

Sesame Steak Skewer \$5.00

hoisin marinade, sesame, scallion

Beef Wellington Bites \$5.00

puff pastry, mushroom duxelles, bearnaise

Lamb Lollipops \$7.00

citrus spice rub, mint pesto

Stuffed Mushrooms \$4.00

Italian sausage, feta, parmesan, artichoke

Bacon Wrapped Shrimp \$6.00

hot honey glaze

Mini Crab Cakes \$6.00

cajun remoulade



Bacon Wrapped Dates



Mini Crab Cakes



Tuna Poke Cups

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Price indicated is per person.

Slider Station

- Cheeseburger \$6.00
 - *american cheese, pickle chip*
- Buffalo Chicken \$6.00
 - *pepper jack cheese, pickle chip*
- Smoked Turkey and Swiss \$6.00
 - *tomato pesto aioli*
- Beef Tenderloin \$8.00
 - *arugula, horseradish cream*

Artisan Flatbread Station

- Meat Lovers \$5.00
 - *sausage, pepperoni, bacon, canadian bacon*
- Margherita \$3.00
 - *fresh mozzarella, basil, tomato*
- BBQ Chicken \$4.00
 - *tomato, roasted onion, jalapeño*
- Veggie Lovers \$3.00
 - *tomato, onion, spinach, mushroom, bell pepper*
- Greek \$4.00
 - *feta, spinach, chicken, artichoke, sundried tomato, olive*



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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.*

Deli Board

- Choice of two proteins: \$18.00
- Choice of three proteins: \$20.00
 - Smoked Ham, Smoked Turkey Breast, Roast Beef
- Includes:
 - assorted cheeses, assorted sliced breads, lettuce, tomato, onion, pickle
 - house chips, garden salad, pasta salad, condiments
 - assorted cookies and brownies

Gourmet Sandwiches

- Choice of two sandwiches: \$25.00
- Choice of three sandwiches: \$29.00
 - Chicken Salad - *grapes, cashews, green onion, curry mayo on a croissant*
 - Club - *ham, turkey, bacon, swiss, lettuce, tomato, mayo on wheat bread*
 - BLTA - *bacon, lettuce, tomato, avocado, pesto mayo on 8-grain bread*
 - Tuna Salad - *celery, red onion, caper, mayo on wheat bread*
 - Italian - *capicola, salami, pepperoni, mozzarella, arugula, tomato, onion, mayo on sourdough bread*
 - Caprese - *mozzarella, tomato, roasted onions and bell peppers, arugula, pesto mayo on 8-grain bread*
- Includes:
 - choice of: garden or caesar salad
 - house chips, pasta salad, soup of the day, condiments
 - assorted cookies and brownies

The Quiviran

- Choose one entrée: \$30.00
- Choose two entrées: \$38.00
 - Herb Roasted Chicken Leg Quarters - *chimichurri*
 - Grilled Salmon Filet - *lemon caper cream sauce*
 - Bacon Wrapped Pork Tenderloin - *whole grain mustard cream sauce*
- Includes:
 - choice of: yukon gold potatoes, rice pilaf, or aged cheddar au gratin potatoes
 - choice of: seasonal vegetable medley, glazed baby carrots, or grilled broccolini
 - garden salad
 - assorted cookies and brownies

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Southern

- Choose one entrée: \$30.00
- Choose two entrées: \$38.00
 - Shrimp & Grits - *onions, bell peppers, carrots, celery, pan gravy*
 - Fried Chicken - *country gravy*
- Includes:
 - choice of: garden salad or cucumber and tomato salad
 - whipped yukon gold potatoes, bacon braised green beans with fried onions, jalapeño cheddar corn bread, honey butter
 - choice of: peach cobbler or caramel pecan cookie bars

Mexican

- Choose one protein: \$25.00
- Choose two proteins: \$32.00
 - Pork Carnitas - *onion, cilantro, lime, cotija cheese, shredded lettuce, shredded jack cheese*
 - Beef Barbacoa - *onion, cilantro, lime, cotija cheese, shredded lettuce, shredded jack cheese*
- Includes:
 - choice of: ground beef enchiladas or shredded chicken enchiladas
 - choice of: refried pinto beans or stewed black beans
 - corn and flour tortillas, mexican rice, tortilla chips
 - roasted tomato salsa, pico de gallo, grilled onions and poblano peppers
 - churros and chocolate sauce

Italian

- Choose one entrée and one pasta: \$30.00
- Choose two entrées and two pastas: \$42.00
- Entrees:
 - Chicken Cacciatore - *rustic tomato, kalamata olives, mushrooms*
 - Shrimp Fra Diavolo - *fire roasted tomato, red pepper flakes, herbs*
- Pastas:
 - Lasagna Bolognese
 - Penne Marinara - *meatballs*
 - Grilled Chicken Farfalle - *spinach and sundried tomato cream sauce*
 - Italian Sausage Rigatoni - *mushroom cream sauce*
- Includes:
 - choice of: antipasti panzanella or caprese salad
 - garlic bread
 - tiramisu

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BBQ

- Choose one protein: \$25.00
- Choose two proteins: \$32.00
 - Pork Ribs
 - Pulled Pork
 - Chicken Leg Quarters
- Choose two sides:
 - coleslaw, potato salad, cheesy corn and ham, BBQ baked beans, mac 'n cheese, or jalapeño cornbread
- Includes:
 - BBQ sauce, honey butter, pickles, texas toast
 - choice of: seasonal cobbler or strawberry shortcake biscuit

Grill Out

- Choose two proteins: \$25.00
 - Bratwurst
 - Italian Sausage
 - Beef Franks
 - 6 oz Burgers
 - 6 oz Grilled Chicken Breasts
- Includes:
 - choice of: broccoli salad (*bacon, dried cranberries, sunflower seeds*) or tomato cucumber salad
 - choice of: cornbread or house chips
 - grilled corn (*tajin, avocado crema, cotija*), smoked yukon potato salad, baked mac 'n cheese, fresh watermelon
 - assorted cheeses, buns, lettuce, tomato, pickle, onion, sauerkraut
 - assorted cookies

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Soups

cup \$7.00 / bowl \$10.00

Tomato Basil

Chicken Tortilla

Broccoli Cheddar

Loaded Potato Soup

Seasonal Soup

see restaurant dining menu

Salads

small \$6.00 / large \$12.00

Protein add-ons: 6 oz Salmon \$8.00, 6 oz Chicken Breast \$7.00, Shrimp (4) \$9.00, Steak Tips \$9.00

House Salad

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

Caesar Salad

romaine lettuce, parmesan, house croutons, caesar dressing

Cobb Salad

romaine lettuce, cheddar cheese, blue cheese crumbles, avocado, bacon bits, red onion, chopped egg, tomato, buttermilk ranch dressing

Spinach Salad

strawberries, toasted almonds, goat cheese, mandarin oranges, roasted beets, honey poppyseed vinaigrette

Iceberg Wedge

tomatoes, blue cheese crumbles, bacon bits, chopped egg, chives, buttermilk ranch dressing

Seasonal Harvest Salad

see restaurant dining menu



Choose one from each section. Price includes: rolls with butter, starter salad or soup, entrée, and dessert.

Protein

choice of: blackened, lemon herb, or garlic peppercorn seasoning

6 oz Chicken Breast \$30

6 oz Salmon \$43

Jumbo Shrimp \$34

Pork Loin \$30

6 oz Filet Mignon \$45

Starch

- Aged Cheddar Au Gratin Potatoes
- Rosemary Garlic Mashed Yukon Potatoes
- Quinoa Rice Pilaf
- Creamy Orzo Pasta
- Parmesan Risotto
- Rosemary Garlic Roasted Gold Potatoes
- Sweet Potato Puree

Vegetable

- Seasonal Vegetable Medley
- Roasted Root Vegetables
- Bacon and Onion Braised Greens
- Brown Sugar Butter Glazed Baby Carrots
- Grilled Broccolini with Garlic Butter
- French Green Beans Almondine
- Lemon Parmesan Brussel Sprouts
- Roasted Asparagus and Grape Tomatoes

Sauce

- Brandy Peppercorn
- Basil Pesto
- Chimichurri
- Whole Grain Mustard Cream
- Lemon Butter
- Bordelaise
- San Marzano Tomato
- Roasted Red Pepper

Dessert

- Chocolate Torte
- Creme Brulee
- Seasonal Cobbler
- Seasonal Cheesecake

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

The Quiviran \$52.00

- Includes choice of: Carved Prime Rib or Beef Tenderloin - *rosemary au jus and creamy horseradish*
 - Additional proteins may be added for an additional price per person
 - Salmon (\$8.00)
 - *lemon caper basil pesto*
 - Shrimp (\$9.00)
 - *citrus coconut sauce, cilantro*
 - Herb Roasted Chicken Breast (\$7.00)
 - *mushroom marsala cream sauce, sundried tomatoes*
 - Additional \$125 per hour fee for chef carving (required)
- Includes choice of one salad, choice of three sides (see below), and choice of one dessert
 - Salad Choices: garden salad, caesar, spinach, or seasonal harvest salad
 - Dessert Choices: seasonal cobbler, assorted cookies, assorted cupcakes, assorted mini cheesecakes and brownie bars, brioche bread pudding, or fruit tarts

Sides

french green beans almondine
brown sugar butter glazed baby carrots
fried brussels spouts with butternut squash
roasted asparagus
seasonal vegetable medley
aged cheddar au gratin potatoes
rosemary garlic whipped yukon potatoes
steamed rice
quinoa rice pilaf
parmesan risotto
roasted sweet potatoes
lemon thyme buttered cavatappi pasta

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\$50/hour fee for butler service per 75 guests.*

BBQ \$42.00

- Includes choice of two proteins - additional proteins may be added for an additional price per person
 - Pork Ribs (\$7.00)
 - Pulled Pork (\$7.00)
 - Chicken Leg Quarters (\$6.00)
 - Beef Brisket (\$12.00)
- Includes choice of one salad, choice of three sides (see below), and choice of one dessert
 - Salad Choices: garden salad or cucumber and tomato salad
 - Dessert Choices: seasonal cobbler, strawberry shortcake, or lemon bars
 - Also Includes: BBQ sauce, honey butter, pickles, texas toast, condiments

Sides

coleslaw
garlic butter green beans
potato salad
cheesy corn and ham
BBQ baked beans
mac 'n cheese
jalapeño corn bread
pimento cheese and bacon potato bake

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Southern \$38.00

- Includes choice of two entrees - additional entrees may be added for an additional price per person
 - Fried Chicken (\$7.00)
 - Hot Honey Shrimp (\$9.00)
 - Chicken Andouille Gumbo (\$8.00)
 - Jambalaya (\$8.00)
- Includes choice of one salad, choice of three sides (see below), and choice of one dessert
 - Salad Choices: garden salad, cucumber and tomato salad, or seasonal harvest salad
 - Dessert Choices: peach cobbler, caramel pecan cookie bars, or banana pudding
 - Also Includes: honey butter, country gravy

Sides

red beans and rice
bacon braised green beans with fried onions
whipped yukon gold potatoes
jalapeño cheddar corn bread
cheddar grits

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Mexican \$38.00

- Includes choice of two proteins - additional proteins may be added for an additional price per person
 - Pork Carnitas (\$7.00)
 - Beef Barbacoa (\$12.00)
 - Braised Chicken (\$7.00)
 - Seasoned Ground Beef (\$8.00)
 - Shrimp (\$9.00)
- Includes choice of one salad, choice of three sides (see below), and choice of one dessert
 - Salad Choices: garden salad or black bean corn salad
 - Dessert Choices: churros or tres leches
 - Also Includes: corn and flour tortillas, tortilla chips, salsa rojo, pico de gallo, onions, shredded jack cheese, cabbage, cilantro, limes, jalapeños, sour cream, guacamole

Sides

mexican street corn bake
choice of: beef, chicken, or vegetarian enchiladas
adobo black beans
refried pinto beans
fajita peppers and onions
queso fundito
pozole
cilantro lime rice

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All dinner buffets include rolls & butter, iced tea, and coffee.
\$50/hour fee for butler service per 75 guests.*

Italian \$42.00

- Includes choice of two proteins - additional proteins may be added for an additional price per person
 - Chicken Cacciatore (\$8.00) - *rustic tomato, kalamata olives, mushrooms*
 - Chicken or Eggplant Parmesan (\$8.00)
 - Shrimp Fra Diavolo (\$9.00) - *fire roasted tomato, red pepper flakes, herbs*
 - Grilled Trout (\$9.00) - *artichoke caponata*
- Includes choice of one salad, choice of two pasta sides (see below), and choice of one dessert
 - Salad Choices: antipasti panzanella or caprese salad
 - Dessert Choices: tiramisu or cannoli and Italian wedding cookies
 - Also Includes: Breadsticks

Sides

lasagna bolognese
penne marinara - *meatballs or mushrooms and peppers*
chicken farfalle - *spinach and sundried tomato cream sauce*
Italian sausage rigatoni - *mushroom and artichoke cream sauce*

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Price indicated is per person.

Starter Soup Selections

\$5.00

Tomato Basil

Chicken Tortilla

Broccoli Cheddar

Loaded Potato Soup

Seasonal Soup

see restaurant dining menu

Starter Salad Selections

\$6.00

House Salad

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

Caesar Salad

romaine lettuce, parmesan, house croutons, caesar dressing

Cobb Salad

romaine lettuce, cheddar cheese, blue cheese crumbles, avocado, bacon bits, red onion, chopped egg, tomato, buttermilk ranch dressing

Spinach Salad

strawberries, toasted almonds, goat cheese, mandarin oranges, roasted beets, honey poppyseed vinaigrette

Iceberg Wedge

tomatoes, blue cheese crumbles, bacon bits, chopped egg, chives, buttermilk ranch dressing

Seasonal Harvest Salad

see restaurant dining menu



Chicken Entrées

Choose one (1) entrée and two (2) sides (see bottom of Page 27).

Orange Chicken \$28.00

coconut and rosemary braised chicken thighs

Guajillo Chili and Parmesan Encrusted Chicken Breast \$32.00

pomodoro sauce

Chicken Piccata \$29.00

lemon, garlic, and caper butter sauce

Fried Chicken Breast \$29.00

peppercorn thyme gravy

Beef Entrées

Choose one (1) entrée and two (2) sides (see bottom of Page 27).

All beef entrée prices are based on current market price.

Grilled Filet Mignon 6 oz. \$MP

choice of: bordelaise or mushroom marsala

Braised Beef Short Rib \$MP

ume plum demi-glace

Flat Iron Steak 8 oz. \$MP

choice of: cognac dijon sauce or chimichurri

Pork Entrées

Choose one (1) entrée and two (2) sides (see bottom of Page 27).

Dijon Fine Herb Crusted Pork Loin \$39.00

whole grain mustard cream sauce

Bacon Wrapped Pork Tenderloin \$41.00

bourbon fig glaze



Seafood Entrées

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

Seared Salmon 6 oz \$39.00

white wine and tarragon cream sauce

Miso Butter Chilean Sea Bass \$MP

shitake mushroom glaze

Sweet Chili Shrimp \$38.00

lime butter sauce

Grilled Trout \$37.00

kalamata olive and sundried tomato sofrito

Vegetarian Entrées

Choose one (1) entrée

Portobello Florentine \$26.00

Rice Pilaf and Feta Stuffed Bell Pepper \$25.00

King Trumpet Mushroom "Steak" Diane \$27.00

Cheese Ravioli with Basil Pesto \$27.00

Sides

Vegetables

seasonal vegetable medley
grilled broccolini with garlic butter
roasted root vegetables
french green beans almondine
bacon and onion braised green beans
lemon parmesan brussels sprouts
brown sugar butter glazed baby carrots
roasted asparagus and grape tomatoes

Starches

aged cheddar au gratin potatoes
rosemary garlic mashed yukon potatoes
quinoa rice pilaf
creamy orzo pasta
parmesan risotto
rosemary garlic roasted gold potatoes
sweet potato puree



*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

Crème Brûlée \$9.00

vanilla with mixed berries

Fruit Cobbler \$9.00

choice of:

- *strawberry rhubarb*
- *apple*
- *peach*
- *mixed berry*

Cheesecake \$10.00

choice of:

- *plain*
- *strawberry*
- *raspberry*
- *turtle*



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

Desserts: Displays

Assorted Cupcakes \$5.00

choose two (2):

- *vanilla*
- *chocolate*
- *red velvet*
- *lemon*

Assorted Cookies \$5.00

choose three (3):

- *chocolate chip*
- *m & m*
- *oatmeal raisin*
- *sugar*
- *peanut butter*
- *snickerdoodle*

Mini Pastries \$10.00

- *assorted danishes*
- *cinnamon rolls*
- *mini muffins*

Mini Sweets \$12.00

- *fruit tarts*
- *truffles*
- *assorted cheesecakes*
- *key lime pie*
- *assorted dessert and brownie bars*



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.

Additional charges for adding or substituting liquors may apply.

All packages include: plastic and glassware, napkins, standard mixers (listed on next page), and garnishes.

Beer & Wine Package: (Consumption Only)

House Wines \$7.00:

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

Domestic Beers \$5.00:

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

Silver Package: Consumption - 3 hour \$20.00 - 4 hour \$25.00 - 5 hour \$30.00

House Wines \$7.00:

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

Domestic Beers \$5.00:

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

House Liquor \$9.00:

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

Gold Package: 3 hour \$30.00 - 4 hour \$35.00 - 5 hour \$40.00

Gold Wines:

- *Kim Crawford Sauvignon Blanc, Hess Chardonnay, Rickshaw Pinot Noir, Highland 41 Cabernet*

Domestic Beers:

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

Premium Beers:

- *Corona, Boulevard Pale Ale, Boulevard Wheat, Stella Artois, Modelo, High Noon*

Gold Liquor:

- *Titos Vodka, Aviation Gin, Bacardi Silver Rum, El Trago Tequila, Old Forester Bourbon, Dewar's Scotch, Old Overholt Rye*

Platinum Package: 3 hour \$40.00 - 4 hour \$45.00 - 5 hour \$50.00

Platinum Wines:

- *Philippe Girard Sancerre, Cambria Chardonnay, Kate Arnold Pinot Noir, Daou Cabernet*

Domestic Beers:

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

Premium Beers:

- *Corona, Boulevard Pale Ale, Stella Artois, Blue Moon, High Noon*

Platinum Liquor:

- *Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Patron Tequila, Woodford Bourbon, Johnny Walker Red Scotch, Bulleit Rye*

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



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.*

Tablesides Wine Service

- \$2.00 per person

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

Non-Alcoholic Beverages:

Coffee (free refills):

- air pot (half 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 (quart) (free refills) \$8.00

Iced Tea (dispenser - 3 gallons) (free refills) \$30.00

Lemonade (quart) (free refills) \$8.00

Lemonade (dispenser - 3 gallons) (free refills) \$30.00

Juice (glass) \$3.50

Juice (quart) \$15.00

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

Infused Fruit Water (quart) \$15.00

Infused Fruit Water (dispenser - 3 gallons) \$30.00

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
- Additional Bar Setup \$200.00

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



Cake Cutting Fee - \$3.00 per guest

Room Flip Fee - starts at \$250.00

Additional Bar Setups - \$200.00 each (one bar setup included in any room rental)

Linens

- white or black with waterfall napkin fold is complimentary
- custom colors and folds will incur an additional cost

Silver or Gold Chargers - \$3.00 each

Floating Candles (3") - \$3.00 each

Table Décor - *priced per quote*

- 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.

Pipe and Drape - \$50.00 per 12 ft. section

Wedding Arch - \$200.00 per ceremony

Full Stage - 12'x16' - \$400.00

- smaller stage available based on 4'x6' sections priced at \$50.00 per section (8 sections available)

Sound System - *priced per quote*

- sound and video systems available per request

Up-Lighting - \$15.00 each (12 available)

Strip Lighting - \$25.00 each (2 available)

Stationary

- \$25 design fee applied to all orders
- place cards (cardstock) \$0.50 each
- menus (cardstock) \$1.00 each
 - 5x7 or 4x11 sizing options









