

La Vela

— EVENT VENUE —

It's YOUR party, let US do the work.

www.lavelawichita.com

316.500.3245

6147 E 13th St
Wichita KS 67206

Our Story, Our Passion

What LaVela means to us...

We have a simple philosophy.

Be flexible enough to handle most circumstances while providing sufficient structure to guide the host to an enjoyable and flawless event.

With more than 50 years of combined hospitality experience, Judah Craig, and his staff will help you fashion memorable experiences.

Chef Jeremiah Harvey brings a creative mindset that ensures a memorable menu within your budget.

Our Sales Manager, Melissa Martin, holds over 12 years of catering & event planning expertise to help “WOW” your guests.
Her personal motto of “good times with good food” dovetails with ours.

Thank you for your consideration,

Judah L. Craig

It's Your Party, Let Us Do the Work

Saturday Rates

VIP Package ...\$3000

Access from 9am to 12 am

Preferred Package...\$2200

10 hours access

Weeknights...\$1000

Access from 3 pm to 12 am

Corporate Day Rate

\$250 with 4-hour access

Closed on Sundays

Each package includes tables & linens, chairs, select audio visual components, set up, & clean up.

For an additional charge, we offer a portable stage, ceiling décor, centerpieces, specialty linens, chair covers w/ sashes, and pipe and drape options.

Table of Contents

Breakfast options pages....pages 2-3

Lunch options....pages 4-5

Appetizers....pages 6-7

Dinner options....pages 8-10

Bar options....page 11

Policies....page 12

All About That Breakfast

Donut & Coffee Bar...\$8

Assorted donut rings served with Il Primo coffee.
Creamer, sugar, and 3 flavor pumps; mocha, vanilla, & caramel

Continental...\$8

Choice of pastry: assorted muffins, bagels with cream cheese, or cinnamon rolls
Seasonal Fresh Fruit Tray

Traditional...\$11

Scrambled eggs, bacon or sausage links, country potatoes,
biscuits & gravy, and a mixed fruit bowl

The Morning Charcuterie Board...\$13

Mini quiche bites, fresh sliced fruits,
sliced summer sausage, and croissants with sweet jams

Southern Comfort...\$10

Jalapeno-bacon cheesy eggs, biscuits and gravy, and ham slices

Feeling Fancy Breakfast Bar...\$12

French toast or Belgian waffles served with syrup, powdered sugar, and
fruit compote: sliced peaches, mixed berries, or cinnamon apples,
crisp bacon or sausage links, scrambled eggs, and country potatoes

All breakfast menus served with fresh coffee, iced water, & one juice selection.

All buffets require a minimum order of 25 guests.

A La Carte in the AM

Sandwiches by the Dozen...\$48

Sausage patties, sliced ham, or crisp
bacon, with an egg, and cheddar slice on
croissant or English muffin

Burritos by the dozen...\$48

Southwest burrito, all the meats,
just the veggies, served with salsa

Granola Bars & Whole Fruit...\$48

Order by the dozen

Donuts by the Dozen...\$15

Assortment of rings or filled pastries

Bagels by the Dozen...\$18

Served with flavored cream cheeses

French Toast Sticks...\$4

Served with syrup dip cups

Mini Quiche by the Dozen...\$18

Ham & swiss, bacon & cheddar,
all the veggies

Everyone Needs a Snack

Serving size of 25

Popcorn & flavors...\$35

Trail mix...\$60

Snack mix...\$50

Homemade cookie tray...\$50

Hummus...\$75

Served w/ pita or veggies

Guacamole & salsa with chips...\$50

Spinach & artichoke dip...\$60

Quench Your Thirst

By the Gallon

Sunset Celebration Punch...\$12

Orange, cranberry, or apple juice...\$15

Coffee: hot or cold brewed...\$15

Individual

Bottled water...\$1.50

Sparkling water...\$3

Energy drinks...\$4

Keep Calm and Lunch On

Sandwiches

Mix & Match Combos Available. Make it a box or a tray. Order minimum of 25 guests.

Served with your choice of chips, coleslaw, cottage cheese, potato salad, or mixed fruit

Classic Sandwiches with 1 side...\$8

Ham, turkey, roast beef, & chicken salad on assorted breads with lettuce, tomato, & cheese

Salads \$8

Candle Cobb: Romaine, diced chicken, bacon, avocado, diced eggs, tomatoes, blue cheese crumbles, & buttermilk ranch

Fattoush: Romaine & greens, pita chips, Kalamata olives, red onion, tomatoes, feta, green pepper, & Lebanese Dressing

Classic Caesar: Romaine, homemade croutons, shaved parmesan cheese, and a classic Caesar dressing

Add Some Protein to Your Box

Chicken breast (6 oz)...\$5
Grilled shrimp (4 pieces)...\$6
Grilled salmon (6 oz)...\$7

Add on Soup \$5

Traditional chili, Chicken noodle,
Chicken tortilla, Broccoli & cheese
Roasted poblano, Italian wedding,

Soup, Salad, & ½ a Sandwich Combo...\$13

Soup & Salad with a Cookie Tray...\$13

Lunch Buffet Options

Asian Inspired...\$14

Teriyaki chicken with coconut shrimp
Stir fried rice and vegetables, egg rolls, and a
chopped salad with sesame ginger dressing

Tacos Are Life...\$12

Seasoned ground beef and pulled chicken served with soft flour tortillas.
Toppings include shredded cheese, Pico de Gallo, diced lettuce, sour cream,
Served with Spanish rice, refried beans, and chips & salsa

Build Your Own Single Entrée \$13, Double Entrée \$14

Pick your protein & flavor, vegetable, starch, & salad, served with a roll & butter

Beef

Kabob (2 per guest)
Country fried steak
Meatloaf

Chicken

Chicken breast
Bone-in fried or baked
Kabob (2 per guest)

Seafood

Breaded coconut shrimp
Breaded shrimp
Breaded Catfish

Sauce It Up

Blended herb cream
BBQ Sauce
Creamy garlic parmesan

Ginger & soy
Garlic & soy
Garlic lemon pepper

Marsala
Pesto
Picatta

Vegetables

Broccoli
Glazed carrots
Green beans
Sweet corn
Seasonal medley

Starches

Wild rice
Baked potato wedges
Scalloped potatoes
Potato salad
Red jacketed mashed potatoes
Mac and cheese

Salads

Caesar
Coleslaw
House
Fattoush
3 bean salad
Pasta salad

Life is Good...So Are Our Canapes

Perfect for a cocktail hour or your midnight snack.

Ask us about our seasonal, gluten free, and vegan bites.

Some Like It Hot

Minimum order of 25 servings

Bruschetta w/ thinly shaven roast beef
& melted cheese...\$2.50

BBQ hot links...\$2

Butterfly shrimp...\$3
Breaded w/ cocktail sauce
Coconut w/ sweet chili sauce

Bacon wrapped shrimp...\$4

Kabobs...\$4
Shrimp, steak, or chicken

Meatballs...\$2
Tangy BBQ or Swedish

Poppers...\$2.5
Chicken w/ ranch, steak w/ white gravy

Pork egg rolls...\$1.50

Hawaiian bun sliders...\$3-3.50
Roast beef or hamburger
Pulled pork or chicken

Stuffed mushrooms...\$2.50

Some Like It Cold

Minimum order of 25 servings

Chicken salad tostadas...\$2
Topped w/ a sweet chili slaw

Caprese skewers...\$2.50
w/ a balsamic reduction

Colossal shrimp cocktail...\$4

Medium shrimp cocktail...\$3

Pinwheels...\$1.50
Turkey & cream cheese or Vegetarian

Platters Please

25 servings each

Lavash with Pico de Gallo...\$34

Antipasto with meat...\$75

Sliced or skewered fruits...\$75

Vegetables & ranch...\$60

Domestic cheeses with crackers...\$75

Imported cheeses with crackers...\$125

Smoked salmon with accoutrements...\$75

Breads & Spreads

25 servings each

Hummus & pita...\$60

Diced chicken & sauteed veggies...\$35

Shaved prime rib sauteed veggies...\$40

Spinach artichoke dip with
pita or tortilla chips...\$60

Chips & dip pick two...\$50
Guacamole, black bean salsa,
Queso con Chiles, & salsa

Desserts

Smoeres Bar...\$3

A mix of chocolates, graham crackers, & marshmallows

Sundae Bar...\$5

Vanilla or Chocolate

Choose 3 toppings:

chopped candy, chopped nuts, whipped cream, sprinkles, cookie crumbles,
chocolate sauce, strawberry sauce, caramel sauce,
sliced strawberries, blueberries, diced pineapple

Custom cupcakes, cookies, brownies, cake pops, cakes, pies, cheesecakes, decadent bars, full and half sheet cakes, bread pudding & cobbler options available. Ask for details & pricing.

Full Themes Ahead

Italiano Single Entrée \$14, Double Entrée \$15

Pick your pasta, vegetable, and salad, garlic knots. Pasta types available: bowtie, penne, & cavatappi.

Beef lasagna
Beef stroganoff
Spaghetti & meatballs

Chicken alfredo
Chicken carbonara
Shrimp scampi

Vegetarian lasagna
Penne with a marina sauce

Simply Barbecue...\$15

Pick two: Pulled pork, chicken, or hot links, one vegetable and starch,
house or Caesar salad, served with dinner rolls & butter

The Smokehouse...\$17

Sliced brisket and ribs; dry rubbed or sauced, one vegetable, starch, and salad,
served with dinner rolls & butter

The Rockwell...\$15

Slow cooked pot roast, red jacketed mashed potatoes with gravy, glazed carrots,
house or Caesar salad, dinner rolls & butter

Home for the Holidays...\$15

Roasted turkey with gravy and a glazed ham
Served with scalloped potatoes or sweet potatoes, green bean casserole,
House or Caesar salad, dinner rolls & butter

Dinners We Adore

Choose your entrée. Pick a vegetable, starch, and salad. Served with dinner rolls & butter

Need it gluten free or vegan? We offer individual plates for your special requests

Your Classic Feast Single Entrée \$15, Double Entrée \$17

Beef

Pot Roast
Sirloin steak
Petit tender

Chicken

Chicken parmesan
Roasted Bone In
Roasted Breast

Seafood

Grilled salmon
Shrimp kabob
Catfish

Pork

Pork tenderloin
Pork loin
Petite Pork Chop

Your Elegant Feast

Single chicken or pork entrée \$18, Single beef or fish entrée \$21

Double entrée any combination \$25

Beef

Flat Iron Steak
Short rib
Prime rib

Chicken

Roasted rock hen
Slow braised cacciatore
Chicken cordon bleu

Seafood

Grilled scallops
Shrimp scampi
Sea bass

Pork

Bone-in chop
Stuffed tenderloin
Spare rib

Sauce It Up

Blended herb cream
Bourbon glaze
Creamy garlic parmesan
Garlic lemon pepper
Marsala
Picatta

Vegetables

Broccoli
Glazed carrots
Green beans
Loose sweet corn
Seasonal medley

Starches

Wild rice
Rice pilaf
Baked potato wedges
Scalloped potatoes
Roasted sweet potatoes
Red jacketed mashed
potatoes

Salads

Caesar
House
Greek
Fattoush
Spinach

Chef's Recommended Pairings

Bone in chop with a bourbon glaze. Paired with red jacketed mashed potatoes and glazed carrots

Sea bass or scallops with a brown butter cream served over wild rice.
Paired with sauteed broccoli

Bourbon glazed shrimp kabobs served with seasonal vegetable medley
Paired with seasoned baked potato wedges

Ginger and soy glazed grilled salmon served with green beans and fried rice

Roasted chicken or bone in thigh with a creamy garlic sauce.
Paired with red jacketed mashed potatoes and broccoli

Bone in thigh smothered in a Picatta sauce.
Served with wild rice and a seasonal vegetable medley

Beef tenderloin served with a natural
Paired with seasoned potato wedges and a seasonal vegetable medley

Prime rib with au jus, served with broccoli and scalloped potatoes

Kids Gotta Eat Too

Minimum of 10 orders. Select one entrée & 2 sides...\$9

Mac n Cheese
Chicken Tenders
Cheeseburgers

Fruit Cup
French Fries
Veggies w/ Ranch

Sip Sip Hooray

*Upscale wine selections, frozen drinks machine,
champagne wall, or individually crafted signature cocktails.
Beer & wine only, full selection cash bar, fully hosted or limited, we accommodate!*

*One bartender for every 100 guests for ideal service flow. Cash bars with 100 guests or over require two bartenders. No outside liquor, wine or beer may be brought onto property by any client, guest, or vendor. State and federal laws are strictly adhered to.
Bulk pricing does not include 10% liquor excise tax.*

Hard Seltzers...\$4

Assorted flavors

Domestic Bottled Beer...\$4

Bud Light, Coors Light, Mich Ultra

Import Bottled Beer...\$5

Corona, Stella Artois, Heineken

Liquor

Full Selection Available!

House wine (Reds or Whites)

By the Glass...\$6

By the Bottle...\$32

Domestic ½ Barrel Kegs...\$350

Import or Craft ½ Barrel Kegs...\$425

½ Barrel yields roughly 125 glasses

Pony barrel pricing by request

Our Signature Batches...\$150

Serves approximately 50 drinks

Sangria (Red or White)

Any Flavor Margaritas

Pineapple Rum Punch

Mimosa Bar

Champagne Toast

100 glasses...\$300

The Fine Print

Plates, Cutlery, & More

All buffet menus include a beverage station with water, iced tea, & lemonade.

All menus include upscale heavy-duty plastic plates, cutlery, and cloth napkins.

Plated dinner menus include China plates, steel cutlery, & cloth napkins.

Rentals & Decor

We offer a variety of full-length linens, centerpieces, chair covers,
& backdrops for an additional charge.

Staffing Charges

One room attendant for every 50 guests, at \$125 per attendant, for buffet service.

One room attendant for every 30 guests for plated service.

Events needing plated meals with more intricate service will require higher staffing.

One bartender for every 100 guests, at \$100 per.

Security is required for all events with alcohol and over
100 guests at \$40 an hour with a 4-hour minimum.

Final Bill & Deadlines

A minimum guest count is due upon signing and a \$250 non-refundable deposit.

Final menu selection is due 30 days prior to event.

Final menu headcount is due 10 business days prior to event date.

We cannot decrease the count after this point.

LaVela can increase up to 5% over in the week of your event.

Third party rentals require 60 days out for final headcounts.

Refer to venue contract for cancellation policies, refunds, and amounts owed.

Final bill excluding alcohol tabs on the event night, must be paid in full 10 business days prior.

A credit card is held on file to run final alcohol charges the night of.