

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.

Executive Chef Mikey Rosenberg and Chef Jeremiah Harvey bring a creative mindset that ensures a memorable menu without busting your budget.

Our Sales Manager, Melissa Martin, heads the LaVela team from the first venue tour, through every consultation, to the end of your event.

She holds over 12 years of catering & event planning expertise to help “WOW” your guests. Her personal motto of “good times with good food” dovetail with ours.

Thank you for your consideration,

Judah L. Craig

It's Your Party, Let Us Do the Work

Saturday All Access Package ...\$2200

Client receives all day access to LaVela. (9 am-12 am)

Weeknights ...\$1000

Access from 4 pm to 12 am

Regular Weekday Meetings...\$250

We offer a Multi-Day Meetings Special

We are closed on Sundays.

LaVela staff handles room set up, break down, trash service & general clean up.
We provide tables, chairs, lap-length linens, and some audio visual support.

Access to Audio Visual equipment; Wi-Fi, projector, wireless microphones, and three 60" flat screen TVs.
Our customizable ambiance lighting has a variety of colors and display settings.

LaVela's private rooms are the perfect suite for your VIP Speakers, any bridal party, or committee heads to have a quiet spot before, during, and after the event.
Each room has excellent lighting, a flat screen TV, and comfortable seating.
The largest private room offers stylist tables, an enclosed bathroom, with a floor to ceiling 3 paneled mirror.

Catering is exclusive to the venue, but unbelievable in flavor, depth, and creativity.
This catering guide is merely a glimpse of the ideas brewing in our scratch kitchen.
Our catering staff will serve your guests in whichever style you prefer; plated, family style, or buffet.

With a signed venue contract, we will set up a complimentary tasting for you at our sister company, the Candle Club, providing you with an exclusive and upscale experience in a private dining setting.

Need even more reason to book your event? We offer full-service décor too.
Why bother to stress about putting up and tearing down your decorations, when we can do it all for you.
Pricing determined after initial consultation with event coordinator.

Floor length linens, centerpieces, floral arrangements, artistic table-scapes, dinner menus, ceremony arch, and opulent red velvet stanchions at your entrance. After your venue signing, LaVela coordinators will schedule consults to decide the finer details. We will then draw up your menu and décor proposals.

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,
choice of bread 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

Breakfast Sandwiches...\$4

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

Breakfast Burritos...\$4

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, & 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

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 w/ assorted breads, 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

Soups \$5

Add Some Protein to Your Box

Minimum Order of 25

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

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

Flavors of the Orient...\$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, guacamole
Sides included are Spanish rice, Refried Bean, and chips & salsa

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

Pick your protein & flavor, vegetable, starch, & salad, bread & 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 s
Garlic lemon pepper

Marsala
Pesto
Picatta

Vegetables

Broccoli
Glazed carrots
Green beans
Sweet corn
Seasonal medley

Starches

Wild rice
Baked potato wedges
Scalloped potatoes
Red 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

Pick your quantity or choose from our stations. Perfect for a cocktail hour or your midnight snack.

Ask us about our seasonal, gluten free, or 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

Smoes Bar...\$3

Milk, dark, or white chocolate, graham crackers, & marshmallows

Sundae Bar...\$5

Your Choice of Ice Cream

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,
served with either cornbread muffins or sliced bread & 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 honey glazed ham
Served with scalloped potatoes or sweet potatoes, green bean casserole,
salad selection, 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

Roasted chicken
breast
Bone-in thigh
Chicken parmesan

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

Short rib
Prime rib
Tenderloin*

Chicken

Roasted rock hen
Slow Braised Chicken
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
Sweet corn
Seasonal medley

Starches

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

Salads

Caesar
House
Fattoush
Fruit salad
3 bean salads

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. We care because we care, and underage drinking is so passe! 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

Champagne Toast

100 glasses...\$350

The Fine Print

Plates, Cutlery, & More

All buffet menus include non-alcoholic beverages.

All menus include upscale heavy-duty white plastic plates, steel cutlery, cloth napkin, and glassware.

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

Rentals & Decor

We offer a variety of full-length linens, fresh floral arrangements, and centerpieces for additional charge.

Once we have done a full consultation, our Event Coordinators will have a menu & rental proposal to you in a timely manner.

If you choose to bring your own décor, you are responsible for its set up and tear down at the close of your event.

Staffing Charges

LaVela venue & catering does not charge a service charge for our events.

Every line is a flat rate, including staffing, for you to see throughout your time with us.

If you feel our staff have gone above and beyond your expectations, you are more than welcome to tip.

One staff member for every 50 guests from the start of your event, till the end, at \$100 per attendant.

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

One bartender, \$100 per, for every 100 smooth service flow.

Cash bars require two bartenders with 100 guests or more.

Final Bill & Deadlines

A minimum guest count is due upon signing and deposit. Final menu selection is due 30 days prior to event.

Final menu headcount is due 7 to 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 any running alcohol tabs on the event night, must be paid in full 7-10 business days before the event date.

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