

La Vela

— EVENT VENUE —

Wichita's Premier Catering Company



Every detail. Every moment. Every time.

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With more than 50 years of combined hospitality and event planning, owner, Judah Craig and his staff fashion memorable experiences. Chef Mikey Rosenberg and Sous Chef Jeremiah Harvey bring a creative mindset that ensures a memorable event 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.

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.

Thank you for your consideration,

Judah L. Craig

It's Your Party, Let Us Do the Work

LaVela Event Coordinators & staff excel at streamlining the planning process & giving you the WOW your event deserves.

Our services come A La Carte so you can create the perfect package to meet your needs.

Venue Rates

Weekdays (Sunday through Thursday) ...\$1000

Weekends (Friday & Saturday) ...\$2200

Regular Weekday Meetings...\$250

We offer a Multi-Day Meetings Special

Rates includes LaVela staff handling room set up, break down, trash service & general clean up.

We provide tables, chairs, basic white or black lap length linens, pop up staging, and podium.

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, comfortable seating. The largest private room offers stylist tables, an enclosed bathroom, plus, a floor to ceiling 3 paneled mirror.

Catering is exclusive to the venue, but unbelievable in flavor, depth, or 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, in the Candle Club, an exclusive and upscale experience.

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.

Floor length linens, centerpieces, floral arrangements, artistic table-scapes, dinner menus, a rustic pergola for pictures, even 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

The Donut Wall & Coffee Bar...\$6

Assorted Donuts Ring served with Hot Coffee and Il Primo Cold Brew Creamer, Sugar, and 3 Flavor Pumps; Mocha, Vanilla, & Caramel

Continental...\$8

Choice of Pastry: Assorted Muffins, Bagels with Cream Cheese, or Cinnamon Rolls
A Fresh Fruit Salad with a Honey Poppyseed Dressing or a Cointreau Dip

Traditional...\$11

Scrambled Eggs, Bacon or Sausage Links, Skillet Potatoes,
Choice of Bread and a Mixed Fruit Bowl

The Morning Charcuterie Board...\$13

Mini Quiche Bites, Brie in a Puff Pastry, Fresh Sliced Fruits,
Sliced Summer Sausage, and Croissants with Sweet Jams

Southern Comfort...\$10

Jalapeno-Bacon Cheesy Eggs, Biscuits and Gravy, Grits with Butter, 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 Skillet Potatoes

All breakfast menus, except the Donut Wall, served with fresh coffee, iced water, & one juice selection.

A La Carte in the AM

Breakfast Sandwiches...\$4

Split Sausage Links, Sliced Ham, or Crisp Bacon, with an Egg, Cheddar Slice on Croissant or English Muffin

Breakfast Burritos...\$4

Southwest Burrito, All the Meats, Just the Veggies. All served with Salsa

Granola Bars & Whole Fruit...\$36

Order by the Dozen

Donuts by the Dozen...\$

Assortment of Rings or Filled Pastries

Bagels by the Dozen...\$

Served with Flavored Cream Cheeses

French Toast Sticks...\$4

Served with syrup dip cups

Egg Bites by the Dozen...\$

Ham & Swiss, Bacon & Cheddar, All the Veggies

Everyone Needs A Snack

Serving Size of 25

Popcorn & Flavors...\$35

Trail Mix...\$60

Snack Mix...\$50

Large Homemade Cookie Tray...\$50

Hummus & Veggies...\$75

Guacamole, Salsa, & Chips...\$50

Ceviche w/ Won Ton Crackers...\$75

Spinach & Artichoke Dip...\$60

Quench Your Thirst

By the Gallon

Iced Tea, Regular & Sweet... \$12

Sparkling Lemonade or Tropical Punch...\$12

Orange, Cranberry, or Apple Juice...\$15

Hot Cocoa w/ Marshmallows...\$12

Coffee: Hot or Cold Brewed...\$15

Individual

Bottled Water...\$1.50

Assorted Sodas...\$1.50

Sparkling Water...\$3

Hot Tea Packets...\$2

Energy Drinks...\$4

Keep Calm and Lunch On

Sandwiches, Salads, & Soups

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

Specialty Sandwiches with 1 side...\$10

Candle Club: Mayo, lettuce, tomato, American cheese, Swiss, bacon, avocado, turkey, and ham

Chicken or Tuna Salad BLT: Pecans, dried cranberries, mayo, celery, poppy seeds, bacon, lettuce, and tomato

Vegan Delight: Avocado, hummus, lettuce, tomato, red onion, and cucumber

Vegetarian: Avocado, lettuce, tomato, red onion, cucumber, alfalfa sprouts, and a zesty ranch mayo

Turkey Swiss: Avocado, turkey, Swiss cheese, lettuce, tomato, red onion, and a cranberry mayo

Pita or Tortilla Wraps with 1 side...\$10

Mediterranean: Grilled chicken, hummus, romaine, cucumber, and Greek olives

Shawarma: Grilled Chicken, romaine, cucumber, tomato, red onion, and Tahini sauce

Buffalo Chicken: Chicken tenders tossed in buffalo sauce, cheddar cheese, romaine, and red onion

Chicken Caesar: Grilled chicken, romaine, parmesan cheese, and Caesar dressing

Vegan: Avocado, spinach, hummus, tomato, red onion, alfalfa sprouts, and cucumber

Vegetarian: Mixed Greens, avocado, tomato, red onion, red pepper, cucumber, and ranch mayo

Specialty Salads...\$8

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

*Cobb Salad is a box option only. For trays, we will substitute a Classic House Salad with two dressings.

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

Spinach Salad: Baby spinach, diced eggs, candied pecans, red onion, and a honey balsamic vinaigrette

Soups: Minimum Order of 25

Traditional Chili \$5, Chicken Noodle \$4, Chicken Tortilla \$4,
Roasted Poblano \$4, Italian Wedding \$4, Broccoli & Cheese \$4

Soup, Salad, & 1/2 a Sandwich Combo...\$13

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

Tacos Are Life...\$12

Seasoned Ground Beef and Pulled Chicken served with Soft Flour Tortillas.
Toppings: Shredded Cheese, Pico de Gallo, Diced Lettuce, Sour Cream, Guacamole
Sides Included Rice: Cilantro or Spanish, Black Beans, Chips and Salsa

Flavors of the Orient...\$14

Garlic Ginger Sticky Pork with Coconut Shrimp
Stir Fried Rice and Vegetables, Pot Stickers or Egg Rolls
Chopped Salad w/ Sesame Ginger Dressing

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
Fish of the Day

Sauce It Up

Blended Herb Cream
Browned Butter Cream
Chimichurri

Creamy Garlic
Ginger & Soy Glaze
Garlic & Soy Stir Fry

Garlic Lemon Pepper
Marsala
Pesto

Vegetables

Broccoli
Glazed Carrots
Green Beans
Sweet Corn
Seasonal Medley
Zucchini and Squash

Starches

Wild Rice
Baked Potato Wedges
Scalloped Potatoes
Red Skinned Potato Salad
Red Jacketed Mashed Potatoes
Mac and Cheese

Salads

Caesar
Coleslaw
House
Fattoush
3 Bean Salad
Pasta Sala

Full Themes Ahead

Italiano Single Entrée \$12, Double Entrée \$14

Pick your pasta, vegetable, and salad, garlic knots

Beef Lasagna
Beef Stroganoff
Spaghetti & Meatballs

Chicken Alfredo
Chicken Carbonara
Chicken Bucatini

Shrimp Scampi
Vegetarian Lasagna
Penne with a Broccoli Sauce

Buen Provecho...\$16

Carne Asada & Pollo Rojo
Calabacitas con Raja (Roasted Zucchini & Green Chiles)
Papas Chorreadas (Red Potatoes drizzled with a Creamy Cheese & Tomato Sauce)
Served with Small Flour Tortillas

Simply Barbecue...\$14

Pulled Pork & Chicken with 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 and Butter

The Rockwell...\$15

Slow Cooked Pot Roast, Red Jacketed Mashed Potatoes with Gravy, Glazed Carrots
House or Caesar Salad, Dinner Rolls and 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 and Dinner Rolls with Butter

Dinners We Adore

Choose your entrée. Pick a vegetable, starch, and salad. Served with dinner rolls and 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 | Chicken | Seafood | Pork |
|---------------|------------------|----------------|-----------------|
| Chopped Steak | Roasted Chicken | Grilled Salmon | Pork Tenderloin |
| Sirloin Steak | Bone-In Thigh | Shrimp Kabob | Pork Loin |
| Petit Tender | Chicken Parmesan | Catfish | Braised Pork |

Your Elegant Feast

Single Chicken or Pork Entrée \$ 18, Single Beef or Fish Entrée \$21

Double Entrée Any Combination \$25

| Beef | Chicken | Seafood | Pork |
|-------------|---------------------|----------------|--------------------|
| Short Rib | Roasted Rock Hen | Baked Scallops | Bone-In Chop |
| Tenderloin | Chicken Cacciatore | Shrimp Scampi | Stuffed Tenderloin |
| Prime Rib | Chicken Cordon Bleu | Sea Bass | Spare Rib |

Sauce It Up

| | | |
|----------------------|----------------------------|---------------------|
| Blended Herb Cream | Creamy Garlic | Garlic Lemon Pepper |
| Bourbon Glaze | Dijon Mustard & White Wine | Lemon Capers |
| Browned Butter Cream | Ginger & Soy Glaze | Marsala |
| Chimichurri | Garlic & Soy Stir Fry | Pesto |

Mikey Likes It

Enjoy sumptuous flavors with Chef recommended pairings.

Bone in chop with a bourbon glaze. Paired with roasted sweet potatoes and glazed carrots

Sea bass or scallops with a brown butter cream served over wild rice.
Paired with flavorful squash and zucchini.

Bourbon glazed shrimp kabobs served with roasted zucchini and squash
as well as 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 lemon caper sauce.
Served with wild rice and a seasonal vegetable medley.

Beef tenderloin served with a chimichurri sauce.
Paired with seasoned potato wedges and a seasonal vegetable medley

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

Vegetables

Broccoli
Glazed Carrots
Green Beans
Sweet Corn
Seasonal Medley
Zucchini and Squash

Starches

Wild Rice
Fried Rice
Baked Potato Wedges
Scalloped Potatoes
Roasted Sweet Potatoes
Red Jacketed Mashed Potatoes

Salads

Caesar
House
Fattoush
Fruit Salad
3 Bean Salad
Spinach Salad

Kids Gotta Eat Too

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

Mac n Cheese
Chicken Tenders
Grilled Cheese Sandwich

Fruit Cup
French Fries
Veggies w/ Ranch

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...\$3

Chicken Livers & White Gravy...\$1.50

Kabobs...\$4
Shrimp, Steak, or Chicken

Meatballs...\$2
Tangy BBQ or Swedish

Poppers...\$2
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
Turkey Browns

Stuffed Mushrooms...\$2.50

Some Like It Cold

Minimum order of 25 servings

Chicken Salad Tostadas...\$2
Topped w/ a crisp slaw & sweet chili sauce

Caprese Skewers...\$2.50
w/ a Balsamic Reduction

Pinwheels...\$1.50
Turkey & Cream Cheese or Vegetarian

Colossal Shrimp Cocktail...\$4

Medium Shrimp Cocktail...\$3

Sweet Potato Bites...\$3
w/ Avocado & Bacon

Tea Party Sandwiches...\$2

Platters Please

25 Servings each unless otherwise stated

- 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
- Wings, Sauced or Dry...\$30

Breads and Spreads

25 Servings Each

- Hummus & Pita...\$60
- Add Diced Chicken...\$35
- Shaved Prime Rib...\$40
- Spinach Artichoke Dip with
Pita or Tortilla Chips...\$60
- Ceviche with Won Ton Crackers...\$75
- Chips & Dip Pick Two...\$50
- Guacamole, Black Bean Salsa,
Chili Con Queso, & Salsa

Sweet on You

By the Dozen

- Cupcakes...\$
- Cookies...\$
- Brownies...\$
- Cake Pops...\$

By the Slice

- Cakes...\$
- Pies...\$
- Cheesecake...\$
- Decadent Bars...\$

A Whole Lotta

- Full Sheet Cake...\$
- Half Sheet Cake...\$
- Bread Pudding...\$
- Cobbler...\$

S'mores Bar...\$

Chocolate Bars: Milk, Dark, or White, Graham Crackers, Homemade Marshmallows

Sundae Bar...\$

Ice Cream, Custard, or Gelato
Choose 5 Toppings: Chopped Candy,
Chopped Nuts, Whipped Cream, Sprinkles, Cookie Crumbles
Chocolate Sauce, Strawberry Sauce, Caramel Sauce
Sliced Strawberries, Blueberries, Diced Pineapple

Dessert pricing determined by selection and design

Sip Sip Hooray

Upscale Wine Selections, Frozen Drinks Machine, Champagne Wall, or Individually Crafted Signature Cocktails

We can arrange it, simply let us know your preferences

Cash Bar Pricing

Hard Seltzers...\$4

Black Cherry, Mango, or Grapefruit

Domestic Bottled Beer...\$4

Bud Light, Coors Light, Mich Ultra, Pabst

Import Bottled Beer...\$5

Corona, Stella Artois, Heineken

Wells Liquor...\$4

Premium Liquors

Price varies by selection

House Wine, Reds or Whites

By the Glass...\$6

By the Bottle...\$24

Domestic ½ Barrel Kegs...\$350

Import or Craft ½ Barrel Kegs...\$425

½ Barrel yields roughly 125 glasses

Pony barrel pricing by request

Choose the beer you love; we can order it!

Our Signature Batches...\$150

Serves approximately 50 drinks

Sangria (Red or White)

Any Flavor Margaritas

Pineapple Rum Punch

Whiskey Sour Party Punch

Lemon Drop Champagne Punch

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.

We care because we care, and underage drinking is so passé. 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.

The Fine Print

Plates, Cutlery, & More

All lunch & dinner menus include your choice of 2 non-alcoholic beverages & pre-set water glasses

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

All dinner menus include china, cutlery, cloth napkin, and glassware.

Cake service is .50 per guest for plate, fork, & cocktail napkin.

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 3 business days before the event date.

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