

# 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 Friday) ...\$450

Weekend (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, 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, a rustic pergola for pictures, 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*

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

Assorted donut 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 qiche 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, 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...\$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

*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

## Salads

### 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

### Proteins:

**Chicken breast (6 oz)...\$4**

**Grilled shrimp (6 pieces)...\$6**

**Grilled salmon (6 oz)...\$7**

## 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, & ½ a Sandwich Combo...\$13**

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

## 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

Wings, sauced or dry...\$30

### 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

## **Breads & 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

## **Desserts**

### **Smores Bar...\$**

Chocolate bars: Milk, dark, or white, graham crackers, with 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

*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.*

## 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.*

## 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

### **Liquor...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

## Buffet Options

### 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 either Cilantro or Spanish rice, black beans, and chips & salsa

### Flavors of the Orient...\$14

Garlic ginger sticky pork with coconut shrimp  
Stir fried rice and vegetables, pot stickers or egg rolls, served with  
chopped salad with 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 salad

## 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 & 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

<b>Beef</b>	<b>Chicken</b>	<b>Seafood</b>	<b>Pork</b>
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

<b>Beef</b>	<b>Chicken</b>	<b>Seafood</b>	<b>Pork</b>
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 ca pers
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.  
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 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

## **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.*