

La Vela

— EVENT VENUE —

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

[www.lavelawichita.com](http://www.lavelawichita.com)

316.500.3245

6147 E 13<sup>th</sup> 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 has over 20 years' experience creating fantastic menus

Our Sales Manager, Melissa Martin, holds over 12 years of catering & event expertise to help "WOW" your guests

Our Venue Supervisor, Jennifer Brower, has over 30 years' experience in fine dining and private clubs. Her expertise in providing top-notch service is unparalleled

Thank you for your consideration,

*Judah L. Craig*

# It's Your Party, Let Us Do the Work

## **Saturday Rate...\$3000**

Access from 12 pm-12 am

## **Weeknights...\$1000**

Access from 3 pm to 12 am

## **Corporate Day Rate**

\$250 with 4-hour access

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

## **Table of Contents**

Bar selections...	page 2
Themed Dinners...	page 3
Lighter portions...	page 4
Create Your Dinner...	page 5
Appetizers & Desserts...	page 6-7
Decorations...	page 8
Policies....	page 9

## Sip Sip Hooray

One bartender for every 100 guests for ideal service flow  
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**

Titos, Ketel One, Grey Goose  
Crown, Makers Mark, Jack Daniels,  
Una Vida Blanco & Reposado, Patron,  
Tanqueray, Bombay Sapphire,  
Malibu, Bacardi, Captain Morgan,  
JWB, Dewars

### **House wine**

By the Glass...\$6, By the Bottle...\$32

### **Domestic ½ Barrel Kegs...\$350**

### **Import or Craft ½ Barrel Kegs...\$400**

½ Barrel yields roughly 125 glasses

Pony barrel pricing by request

### **Our Signature Batches...\$200**

Serves approximately 50 drinks

Sangria (Red or White)  
Lime or Strawberry Margaritas  
Vodka or Rum Punch

### **Champagne Toast or Mimosa Bar**

100 glasses...\$500

## ***Fully hosted bar options (5 hours)***

### **Beer & Wine Package...\$15 per person**

2 Domestic drafts & house wine; Cabernet, Chardonnay, & Moscato

### **Classic Package...\$20 per person**

His & Hers cocktails, wine selection, domestic & import beer bottles

### **VIP Package...\$25 per person**

Selection of premium liquors, wines, domestic & import beer bottles

## 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, one vegetable and starch, and  
house or Caesar 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, served with dinner rolls & butter

### **Home for the Holidays...**\$15

Roasted turkey with gravy and a glazed ham  
Served with Au Gratin potatoes or roasted sweet potatoes, green bean casserole,  
house or Caesar salad, served with dinner rolls & butter

## Lighter Portion 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 tortillas  
Toppings include shredded cheese, Pico de Gallo, diced lettuce, sour cream,  
Served with Spanish rice, refried beans, and chips & salsa  
Add white queso for \$2 more.

### Build Your Own Single Entrée \$13, Double Entrée \$15

*Pick your entree, vegetable, starch, & salad, served with a roll & butter*

Beef Lasagna  
Country Fried Steak  
Meatloaf  
Beef Kabobs

Chicken Cordon Bleu  
Chicken Kabobs  
Roasted Chicken Thighs  
Roasted Turkey

Glazed Ham  
Pulled Pork  
Breaded Coconut Shrimp  
Breaded Catfish

**Vegetables**  
Glazed carrots  
Green beans  
Sweet corn  
Seasonal medley

**Starches**  
Wild rice  
Baked potato wedges  
Au Gratin potatoes  
Red jacketed mashed potatoes

**Salads**  
Caesar  
Fattoush  
House  
Pasta salad

## 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  
Brisket

#### 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 \$23

Double entrée any combination \$35

#### Beef

Flat Iron Steak  
Short rib  
Prime rib

#### Chicken

Roasted rock hen  
Slow braised cacciatore  
Chicken cordon bleu

#### Seafood

Shrimp scampi  
Mahi  
Cod

#### Pork

Bone-in chop  
Stuffed tenderloin  
Spare rib

#### Sauce It Up

Blended herb cream  
Bourbon glaze  
Creamy garlic parmesan  
Garlic soy glaze  
Marsala  
Picatta

#### Vegetables

Broccoli  
Glazed carrots  
Green beans  
Loose sweet corn  
Seasonal medley

#### Starches

Rice pilaf  
Baked potato wedges  
Au Gratin potatoes  
Roasted sweet potatoes  
Red jacketed mashed  
potatoes

#### Salads

Caesar  
House  
Greek  
Fattoush  
Spinach

## **Life is Good...So Are Our Canapes**

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

*25 servings each unless otherwise stated*

### **Some Like It Hot**

Bruschetta w/ thinly shaven roast beef  
& melted cheese...\$60

BBQ hot links...\$50

Butterfly shrimp...\$75  
Breaded w/ cocktail sauce  
Coconut w/ sweet chili sauce

Bacon wrapped shrimp...\$100

Kabobs...\$100  
Shrimp, steak, or chicken

Meatballs...\$50  
Tangy BBQ or Swedish

Poppers...\$60  
Chicken w/ ranch, steak w/ white gravy

Pork egg rolls...\$40

Sliders...\$80  
Roast beef or hamburger  
Pulled pork or chicken

Stuffed mushrooms...\$75

### **Some Like It Cold**

Chicken salad tostadas...\$50  
Topped w/ a sweet chili slaw

Caprese skewers...\$65  
w/ a balsamic reduction

Colossal shrimp cocktail...\$100

Medium shrimp cocktail...\$75

Pinwheels...\$40  
Turkey & cream cheese or Vegetarian



### **Platters Please**

- Lavash with Pico de Gallo...\$25
- Antipasto with meat...\$75
- Seasonal Fresh Fruit Display...\$75
- Vegetables & ranch...\$60
- Domestic cheeses with crackers...\$75
- Imported cheeses with crackers...\$125

### **Breads & Spreads**

- Hummus & pita...\$60  
Red roasted pepper, garlic, or original
- Spinach artichoke dip with  
pita or tortilla chips...\$60
- Chips & dip pick two...\$60  
Guacamole, black bean salsa,  
Queso con Chiles, & salsa

### **Desserts**

#### **Smoes Bar...\$3 per person**

A mix of chocolates, graham crackers, & marshmallows

#### **Sundae Bar...\$5 per person**

Choose 3 toppings: Chopped candy, chopped nuts, whipped cream, sprinkles,  
cookie crumbles, chocolate sauce, strawberry sauce, caramel sauce

#### **Chocolate Fountain...\$4 per person**

Choose 3 foods to dip. Additional items are \$1 each.  
Strawberries, Pineapple, Marshmallows, Pretzel sticks, Rice Krispy bites

#### **Cake pops... \$38**

Red Velvet, Lemon, or Chocolate

#### **Assorted Cheesecake Bites...\$45 for 50 pieces**

#### **Assorted Petit Fours...\$38**

## **Centerpieces, Backdrops, & More**

*We are more than happy to help with décor if you don't want the hassle!*

### **Staging & Backdrops**

8' by 4' Portable Stage ...\$100 per panel  
Up to 6 panels, skirting & stairs included.

Single Layer Backdrop Drapes...\$50 per 10'x12' section  
(Limited color selections)

Arching Cherry Blossom Tree...\$200  
Small Cherry Blossom Tree...\$100

### **Ceiling Décor**

Cream Baroque Chandelier...\$35  
Two-Tiered Crystal Link Chandelier...\$35  
4.5' Spiral Crystal Chandelier...\$50  
Fringe Chandelier...\$15

3 Panels of Sheer Chiffon Ceiling Drapes...\$100 per cloud  
(Assorted colors available)  
25 Paper Lanterns; various sizes.....\$100 per cloud

### **Specialty Tablecloths & Runners**

Basic White, black, or ivory floor length linens...\$13 each  
Sequins, Satin Rosettes, Pintuck, & other designs range from \$25-\$75  
Runners range from \$3-\$10 depending on the fabric & style

### **Classic centerpieces...\$10-\$15**

Choose from LaVela inventory to create your unique centerpiece.  
Mirrors, wooden planks & boxes, trio glass vases, hurricane lamps,  
taper candle holders, stands, faux floral greenery, kissing balls, & more

**Plate Chargers (Black, Antique Gold, or Silver)...\$.75 each**

**Gold or Silver Napkin Rings...\$.50 each**

### **Chair covers & Sashes...\$3 each**

Black, Ivory, or White Covers with choice of sash or band

## **The Fine Print**

### **Plates, Cutlery, & More**

All meals have a 35-person order minimum

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

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

### **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 \$125 per

Security is required for all events with alcohol and over

100 guests at \$40 an hour with a 5-hour minimum

### **Deadlines, Final Bill, & Payments**

A minimum guest count is due upon signing and a \$500 non-refundable deposit

We accept cash, money order, cashier's check, or credit & debit cards

A 3% credit card surcharge will be applied to all payments

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

Due to increase in cost of goods, LaVela reserves the right to increase prices when necessary

LaVela will notify clients within two weeks of event

All increases must be authorized by the client

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