

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 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

We offer cleaning fees only for multi-day rentals without a change of floorplan in leu of rental fees for additional days

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

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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 \$16

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...\$18

Roasted BBQ Chicken Thighs and smoked 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

Asian Inspired...\$15

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

Tacos Are Life...\$12

Seasoned ground beef and pulled chicken served with soft or crunchy 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.

Create Your Dinner

Your Basic Feast Single Entrée \$13, Double Entrée \$15

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

Beef lasagna
Country fried steak
Meatloaf

Chicken cordon bleu
Chicken kabobs
Roasted chicken thighs
Roasted turkey

Glazed ham
Pulled pork
Breaded coconut shrimp
Breaded catfish

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

Beef
Pot roast
Beef kabobs
Beef Tips

Chicken
Chicken parmesan
Roasted Bone In
Roasted Breast

Seafood
Cod
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 \$30

Beef
Flat iron steak
Au Poivre Medallions
Sirloin steak

Chicken
Roasted rock hen
Slow braised cacciatore
Stuffed breast

Seafood
Shrimp scampi
Mahi
Salmon

Pork
Bone-in chop
Stuffed tenderloin
Spare rib

Double Entrée Prime Rib Buffet.....\$35

Slow cooked prime rib served with Au Jus, Raw Horseradish, & Creamy Horseradish.

Choose chicken, seafood, or pork entree

Choice of vegetable, starch, & salad. Served with dinner rolls & butter.

Choose your flavors, side dishes, & salads. Don't see what you want? Let us know. LaVela is a scratch kitchen and can create custom menus & dishes.

Sauce It Up

- Bourbon glaze
- Carolina or original BBQ
- Creamy garlic parmesan
- Garlic soy glaze
- Lemon pepper sauce
- Marsala
- Picatta

Vegetables

- Broccoli
- Glazed carrots
- Green beans
- Loose sweet corn
- Seasonal medley
- Asparagus
- Zucchini & Squash

Starches

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

Salads

- Caesar
- House w/ Ranch & Italian

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...\$50

Sliders...\$90
Roast beef or hamburger
Pulled pork or chicken

Stuffed mushrooms...\$75

Some Like It Cold

Chicken salad tostadas...\$60
Topped w/ a sweet chili slaw

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

Colossal shrimp cocktail...\$100

Medium shrimp cocktail...\$75

Pinwheels...\$50
Turkey & cream cheese or Vegetarian

Platters Please

25 servings each unless otherwise stated

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

25 servings each unless otherwise stated

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

25 servings each unless otherwise stated

Smores Bar...\$4 per person

A mix of chocolates, graham crackers, & marshmallows

Chocolate Fountain...\$4 per person

Choose 3 foods to dip. Additional items are \$1 each.

Strawberries, Pineapple, Marshmallows, Pretzel sticks, Rice Krispy bites

Cupcakes...\$3 per person

Vanilla, Red Velvet, or Chocolate

Cake pops... \$65

Red Velvet, Lemon, or Chocolate

Assorted Cheesecake Bites...\$65 for 50 pieces

Assorted Petit Fours...\$40

Cake cutting services...\$1 per guest

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

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 bars served with coffee & orange juice.

Centerpieces, Backdrops, & More

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

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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 section
(Assorted colors available)

Chair covers...\$3 each
Black, Ivory, White Covers

Sashes or Bands...\$1 each

Lap length linens (Expanded Color Wheel)....\$7

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....\$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, Dark Gold, or Silver)...\$1.00 each

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

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 3.5% 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