

# La Vela

— PLANNER PACKET —



"It's your party, let us do the work!"

6147 E 13TH ST. WICHITA, KS 67208 | 316.500.3245

# OUR STORY, OUR PASSION

WHAT LAVELA MEANS TO US...

We have a simple philosophy...

Provide sufficient structure and flexibility to guide  
the host to a **flawless** and **enjoyable** event!

With several decades of combined hospitality experience,

**Judah Craig and Jennifer Brower**

will help you fashion memorable experiences  
with unparalleled service!

“ —————  
*We'll take care of everything!*  
————— ”

**Thank you for your consideration!**

*Judah L. Craig*

# LAVELA

## CATERING MENU INFORMATION

### RENTAL RATES

**SATURDAY** | \$3000

Access from 12 PM - 12 AM

**FRIDAY** | \$1500

Access from 12 PM - 12 AM

**WEEK NIGHTS** | \$1000

Access from 3 PM - 12 AM

**CORPORATE DAY** | \$500

4-hour Access

### GUARANTEES

*The final guest count given will be given 14 days prior to event date*

*A non-refundable \$500 deposit to book, applies to the venue fee.*

*Contract signing includes complementary tasting and décor consultation.*

### PAYMENTS & PRICING

**ALL PRICES ARE SUBJECT TO CHANGE**

*Payments are due prior to the event. Refer to the venue contract for more details.*

### CANCELLATIONS

*Refer to venue contract for cancellation policies, refunds, and amounts owed.*

*We look forward to hosting your event at LaVela!*

# HORS D'OEUVRES

LAVELA

SERVES 10

LAVASH WITH PICO | \$20

*A thin, round Armenian flatbread topped  
with semisoft Danish Havarti cheese*

“ —————  
savory, small bites  
————— ”

SERVES 25

ANTIPASTO PLATTER | \$60

ONION RINGS | \$40

CHICKEN SALAD TOSTADAS | \$60

SPINACH & ARTICHOKE DIP | \$50

MEATBALLS | \$50

Marinara, BBQ, or Swedish

HOT LINKS | \$50

CHICKEN POPPERS | \$50

STEAK POPPERS | \$60

CHICKEN QUESADILLA | \$50

BREADED SHRIMP | \$60

COCONUT SHRIMP | \$60

PRETZELS & BEER CHEESE | \$60

STEAK KABOBS | \$75

CHICKEN SATAY | \$75

WING PLATTER | \$60

HUMMUS & PITA | \$60

Add Veggies \$20

EGG ROLLS | \$75

VEGGIE TRAY w/ RANCH | \$60

DOMESTIC CHEESE TRAY | \$75

IMPORTED CHEESE TRAY | \$125

CHARCUTERIE BOARD | \$100

SHRIMP COCKTAIL | \$100

# BREAKFAST BUFFETS

LAVELA

*Coffee and Juice included with all  
Breakfast Packages*

## DONUTS & COFFEE | \$7

**ASSORTED DONUTS**

**COFFEE**

*creamer & sugar provided*

## TRADITIONAL | \$12

**SCRAMBLED EGGS**

**PROTEIN**

*bacon or sausage links*

**COUNTRY POTATOES**

**BISCUITS & GRAVY**

**MIXED FRUIT**

“

*Start off the day*

”

## CONTINENTAL | \$9

**PASTRY**

*assorted muffins, cream cheese bagels,  
or cinnamon rolls*

**SEASONAL FRUIT**

## FEELING FANCY | \$14

*Choose 1 of the following:  
(includes your choice of fruit compote\*)*

**FRENCH TOAST\*\***

**BELGIUM WAFFLES\*\***

*Choose 1 of the following:*

**CRISP BACON**

**SAUSAGE LINKS**

**SCRAMBLED EGGS**

**COUNTRY POTATOES**

*\*sliced peaches, mixed berries, or  
cinnamon apples\**

*\*\*served with syrup, powdered sugar\*\**

# LUNCH BUFFETS

LAVELA

## SANDWICH BUFFET | \$12

### BREAD

*wheat bread, hoagie bun, croissant*

### PROTEIN

*ham, turkey, chicken salad*

### TOPPINGS

*cheddar cheese, swiss cheese,  
lettuce, tomato*

### SIDES

*chips, pasta salad, potato salad*



“ —————  
*mid-day meal*  
————— ”

## PASTA BUFFET | \$12

*Choose 2 of the following:*

### PENNE PESTO

*Chicken or Veggie*

### FETTUCCINE ALFREDO

*Chicken*

### SPAGHETTI

*Meatballs or Veggie*

## LUNCH DETAILS

**UPGRADE** | \$2/per person

*includes non-alcoholic beverages*



*All meals served buffet style  
Lunch prices are per person  
Add house salad for \$2 per person*

# DINNER BUFFETS

LAVELA

## DINNER DETAILS

*Select 2 entrees & 2 sides  
Dinner prices are per person.*



*Meals are served buffet style  
All dinners served with a house salad  
Add \$1/per person for rolls*

### STANDARD | \$22.99

#### CHICKEN

*Baked, Fried or Grilled*

CHICKEN FETTUCCHINE ALFREDO

COUNTRY FRIED STEAK

#### LASAGNA

*Regular or Vegetarian*

MANICOTTI

SIRLOIN MEDALLIONS

SPAGHETTI & MEATBALLS

“ —————  
to dine  
————— ”

### DELUXE | \$30.99

CHICKEN CORDON BLEU

CHICKEN PARMESAN

STEAK AU POIVRE

BEEF TIP MARSALA

CHICKEN MARSALA

ROASTED BEEF SIRLOIN

SHRIMP CARBONARA

# DINNER BUFFETS

LAVELA

## PREMIER | \$40.99

### BEEF SHORT RIB

Pan Jus

### GRILLED SALMON

Lemon Cream Sauce

### LOBSTER THERMIDOR

### PORK TENDERLOIN

Dijon Cream Sauce

### PRIME RIB

### ROASTED BEEF TENDERLOIN

Red Wine Demi

## SIDES

### AU GRATIN

### CORN

### GREEN BEANS

### MACARONI & CHEESE

### MASHED POTATOES

*includes gravy*

### VEGETABLE MEDLEY

### WILD RICE

## BUEN PROVENCHO | \$18

### ENTRÉE

*Choose 2 entrees and 2 sides:*

### CARNITAS

Chicken, Pork, Steak, or Shrimp

### FAJITAS

Chicken, Steak, or Shrimp

### GREEN SPAGHETTI

### SIDES

### CREAMY POBLANO POTATOES

### CHARRO FRIJOLES

### SPANISH RED RICE

### REFRIED BEANS

*Add Chips with Salsa & Queso for \$2*



# FULL THEMES AHEAD

## LAVELA

**ITALIANO** *Double Entrée . Choice of 2 Entrees, seasonal vegetables,  
\$18 Caesar salad, and garlic knots.*

*Beef Lasagna  
Beef Stroganoff  
Spaghetti & Meatballs*

*Vegetarian Lasagna  
Penne with Meat Sauce*

*Chicken Alfredo  
Chicken Carbonara  
Shrimp Scampi*

**SIMPLY BARBEQUE** *Comes with pulled pork, BBQ chicken, & hot links. Choice of 2  
\$18 sides, house salad, and served with dinner rolls & butter*

**THE ROCKWELL** *Slow cooked pot roast, red jacketed mashed potatoes with  
\$16 gravy, roasted carrots, house salad, served with dinner rolls  
and butter.*

**TACOS ARE LIFE** *Seasoned ground beef and pulled chicken served with soft  
\$15 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.*

## DESSERT OPTIONS

*Choose 2 options with a \$4 per person package.*

**ASSORTED COOKIES & BROWNIES**  
**ASSORTED CHEESCAKE BITES**

**ASSORTED PETIT FOURS**  
**ASSORTED CAKE POPS**

# BAR OPTIONS

LAVELA

## SIP SIP HOORAY

No outside liquor, wine or beer may be brought onto the property by ANY;  
client, guest or vendor.

We have multiple options for your bar needs.  
Please inquire with our banquet specialist about options.

## HOUSE WINE

**BY THE GLASS | \$7**

Cabernet, Chardonay, Moscatto, or  
White Zinfandel

## BUBBLES

**CHAMPAGNE TOAST | \$4 PP**

**MIMOSA BAR | \$5 PP**

## BATCH DRINKS Serves Approx. 50

**SANGRIA | \$200**

Red or White

**MARGARITAS | \$200**

Lime or Strawberry

**PUNCH | \$200**

Vodka or Rum

## BEER Serves Approx. 125

**DOMESTIC KEGS | \$350**

**IMPORT KEG | \$400**

**CRAFT KEG | MRKT**

## FULLY HOSTED BAR

**BEER & WINE PACKAGE  
\$20/PER PERSON**

Domestic Bottles & House Wine;  
Cabernet, Chardonnay, & Moscato



**CLASSIC PACKAGE  
\$25/PER PERSON**

Call Liquors, House Wine Selection,  
Domestic & Import Bottled Beers

# DECOR

LAVELA

## DECOR PACKAGE

*Venue Fee Includes: Setup, Teardown, Tables, Chairs, & Black or White Linens  
\$7 per person all-inclusive package available. (\$700 Min.)*

### DECOR & AV

#### AUDIO VISUAL

Microphone & TV's

#### ARCHING CHERRY BLOSSOM TREE

#### SMALL CHERRY BLOSSOM TREE

#### CHANDELIERS

Cream Baroque, Two-Tiered Crystal Link, 4.5' Spiral Chrystal, or Fringe

#### CHIFFON CEILING DRAPES

3 panels of sheer chiffon available in assorted colors

#### SINGLE LAYER BACKDROP DRAPES

(Limited Color Selections)

### LINENS & TABLESETTING

#### CHAIR COVERS AND SASHES

#### LAP LENGTH LINENS

*Choice of multiple colors*

#### ACCENT TABLE CLOTHES

#### RUNNERS

Vary in fabric & style

#### CENTERPIECES

Includes but not limited to; hurricane lamps, taper candle holders, faux floral greenery & more

#### PLATE CHARGERS

Black, Antique Gold, or Silver

# THE FINE PRINT

## LAVELA

### 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 \$150 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 14 business days prior to event date  
Refer to venue contract for cancellation policies, refunds, and amounts owed

### Preferred Partners

#### DJ's:

All World Entertainment 316.519.9967

DJ Carbon 316.461.1554

#### Bakers:

Cameo Cakes 316.945.9772

Artistic Cakes 316.729.0059

#### Rentals & More:

Leluci Event Lighting & More 316.932.2876

Tienda Martinez 316.260.8044

Dress Galery 316.264.6688