



# RIVER CITY BREWING COMPANY

## Group and Event Packages

Thank you for choosing River City Brewing Company for your special event. We are committed to making your gathering extremely enjoyable and memorable. Our approach to serving groups is simple. We understand that no two parties are alike; likewise we intend on being unique and extraordinary in our service to you. Therefore, although we offer suggested menus and packages, we are committed to do the best we can to accommodate special requests and customize a package specifically for your event. Please do not hesitate to make special requests. If we can accommodate your requests, we will.

Sincerely,

**Jen Thornton**

*Assistant General Manager*

[banquets@rivercitybrewingco.com](mailto:banquets@rivercitybrewingco.com)

**Chris Arnold**

*General Manager*

[chris@rivercitybrewingco.com](mailto:chris@rivercitybrewingco.com)

# HOT APPETIZERS

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**Crisp Fried Chicken Tenderloins (\$2.00 each) \*minimum of 20\***

Buttermilk battered chicken tenderloins served with honey mustard and BBQ sauce.

**Wings, Wings & More Wings (\$22.00 each) \*order of 20 wings\***

Jumbo wings tossed in your choice of Buffalo, or Chipotle BBQ sauce and served with our homemade blue cheese and celery (buffalo wings) or homemade ranch dressing and carrots (BBQ wings)

**Stuffed Mushroom Caps (\$1.50 each) \*minimum of 20\***

Stuffed with seasoned chicken and sausage then topped with cheese

**Microbrew Queso (\$2.25 per person) \*minimum of 20\***

Enjoy a spicy blend of cheeses, jalapenos, tomatoes and our Rock Island Red ale served with home style tortilla chips.

**Spinach Artichoke Dip (\$3.50 per person) \*minimum of 20\***

A creamy blend of spinach, artichoke hearts, roasted garlic, & a medley of melted cheese. Served with home-style tortilla chips, cucumbers and baguette slices.

**Stuffed Jalapenos (\$1.50 each) \*minimum of 20\***

Fresh jalapenos stuffed with cream cheese, Monterey Jack cheese, bacon and cilantro.

**Bacon Artichoke Dip (\$3.50 per person) \*minimum of 20\***

A creamy blend of 3 cheeses mixed with artichokes, bacon and diced jalapenos. Savory with just a hint of spice. Served with toasted baguette slices, carrots and cucumbers.

# COLD APPETIZERS

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**Cocktail Shrimp (\$35) \*1 lb. Approx. 65 shrimp\***

Boldly seasoned and peeled tail-on shrimp served chilled with cocktail sauce for dipping.

**Vegetable Crudités (\$35) \*serves 20\***

An assortment of fresh, artisan cut vegetables served with our very own ranch dressing.

**Smoked Turkey Pinwheels (\$20) \*count of 24\***

Sun dried tomato tortillas wrapped around layers of thinly sliced smoked turkey, spinach, and a creamy blend of cheeses.

**Assorted Cheese Display (\$2 per person) \*minimum of 20\***

A variety of gourmet cheeses and crackers.

**Finger Sandwiches (\$2.00 each) \*minimum of 20\***

An assortment of roast beef, turkey, and Italian finger sandwiches served on a toasted baguette.

**Chips & Salsa (\$1.50 per person) \*minimum of 20\***

Home style tortilla chips served with fire roasted salsa.

# Dinner Entrees

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**Mac 'N Cheese (\$9 per person)** Big shell pasta in a creamy cheese sauce topped with bread crumbs.

**Beef Tips (\$14 per person)** Choice beef sautéed with peppers and mushrooms in a stout, red wine, and blue cheese gravy and served over homemade mashed potatoes.

**Pot Roast (\$13 per person)** Cooked low and slow with red wine and spices and served with mashed potatoes and veggies.

**Chicken Parmesan (\$13 per person)** Hand breaded chicken breast topped with marinara sauce and parmesan cheese. Served with fresh veggies and fettuccini pasta.

**Roasted Mushroom Chicken (\$13 per person)** Grilled chicken served on a bed of herb rice, topped with our house made roasted mushroom sauce.

**Grilled Salmon (\$16 per person)** Salmon seasoned and grilled to perfection and served with rice and fresh veggies.

**Grilled Cowboy Ribeye (\$23 per person)** A hand cut Ribeye cooked medium with southwestern spices and served with potatoes and seasonal veggies.

\*\*Add a Caesar Salad or House salad with Ranch or Italian dressing for \$2.00\*\*  
\$1 more per entrée to be served plated

# Themed Buffets

**Buffets are priced complete with a garden salad and soda, iced tea, or coffee. They require a minimum of 20 people.**

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## **South of the Border**

**\$17 per person**

Served with rice, beans, and one of the following options: Steak Fajitas, Chicken Fajitas, Soft Taco's or Enchiladas. Includes Chips and Salsa.

## **Sunday Dinner**

**\$17 per person**

Served with fresh vegetables, mashed potatoes, and any one of the following options: Fried Chicken, Pot Roast or Baked Chicken. Includes Dinner Rolls.

## **Little Italy**

**\$17 per person**

Served with fresh vegetables and one of the following options: Lasagna (either meat or vegetarian), Spaghetti with Meatballs, Chicken Parmesan (served with fettuccini pasta), or Chicken Alfredo. Includes Garlic Bread.

## **BBQ Cookout**

**\$17 per person**

Includes roasted potatoes, baked beans, and your choice of one of the following options: Dry Rubbed Brisket, Smoked Chicken Quarters, or Pulled Pork. Includes Dinner Rolls.

**We will serve the buffet to ensure you will not run out of food**  
For an additional \$1 per person you may add an extra entrée option. Guests will have the option to choose between one or the other, or some of both on the buffet.

## **Backyard Burger Cookout**

**\$12 per person**

Fresh grilled hamburger patties with all of your favorite fixins; choice of cheese, toppings and condiments. Served with French Fries. Burger Cookout *does not* include salad.

## **Pizza, Pizza, and More Pizza \$15 per person**

A variety of our made from scratch pizzas cut into squares, includes ranch dressing for dipping.

# DESSERTS

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## **Stout Brownie**

**(\$5.00 each)**

A rich chocolate brownie made with our stout ale and topped with chocolate ganache and salty pretzels with vanilla ice cream on top.

## **French Cheesecake**

**(\$5.00 each)**

An extremely light and fluffy cheesecake on a graham cracker crust topped with mixed berry compote.

## **Bread Pudding**

**(\$5.00 each)**

Homemade bread pudding topped with stout & cream braised cinnamon apples.

## **Lemon Mascarpone Cake**

**(\$6.00 each)**

Layers of soft lemon cake and creamy lemon mascarpone served with a homemade berry sauce.

# WHAT MAKES US DIFFERENT?

*...Our banquet facility adjoins The Loft over River City Brewery, an environment unlike any other in Wichita...*



In the heart of Wichita's premier entertainment district



Open-air deck overlooking the intricacies of Old Town



Entertainment every Friday and Saturday night



16 Craft Beers on tap and a full bar



Lots of T.V.s to watch the game



*Like us on facebook to check out upcoming events  
~ rivercitybreweryco*

# **Banquet Information & Contract**

- ◆ A **card number on file is required prior to booking the room.** All banquets require one check with 18% gratuity included. The check must be paid for at the end of the event. The loft is 21 years of age and older starting at 8:00PM. Please keep anyone under age 21 in the banquet room after that time. Guests will have 1 hour from the given start time to come upstairs without paying the cover charge (*Saturdays only*)
- ◆ A **\$300/lunch or \$500/dinner food minimum** is required. The food must be paid for on one host tab. All parties must hit the \$500 food minimum *before* 7.50% sales tax, 18% gratuity. Our banquet room will seat 72 guests.
- ◆ A **room charge of \$25/lunch or \$75/dinner** will be applied to the final bill. No decorative confetti is allowed in the banquet facility.
- ◆ The menu for banquets must be prearranged and **confirmed 2 weeks prior** to the event. If our banquet menu does not meet your needs, our chef will be happy to assist you in creating a menu to specifically fit your needs.
- ◆ All entrees choices are set up buffet style. If you would prefer to have your entrees plated and served to each individual guest, we will be happy to provide the extra staff for such a request for the addition of \$1.00 per person/entrée.

The type and amount of food items and guest count must be verified by the customer contact, and the contact is fully responsible for all charges associated with this final food and guest count. In the event the customer count or food requirements change within the 7 day window of the event, the customer contact is bound to the full retail price of the event's food items and includes the 18% surcharge for all parties. Our cancellation policy is as such; there is no charge if canceled within 7 days of booking or more than 45 days prior to event. If canceling outside of the given timeframes, a charge of **\$100 will be charged** to the card on file. **All cancelations must be in writing and sent to the banquet coordinator by email to [banquets@rivercitybrewingco.com](mailto:banquets@rivercitybrewingco.com).** Thank you for choosing us for your event! Feel free to contact me with any questions you may have – Jen Thornton

Name \_\_\_\_\_ Event Date \_\_\_\_\_

Email Address \_\_\_\_\_

Approximate Guest Count \_\_\_\_\_ Arrival Time \_\_\_\_\_

Contact Signature \_\_\_\_\_ Phone \_\_\_\_\_ Date \_\_\_\_\_



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