

# RIVER CITY BREWING COMPANY

## Group and Event Package



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 (\$3.00 each) \*minimum of 20\***

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

## **Wings, Wings & More Wings (\$30.00 each) \*order of 20 wings\***

We order the biggest wing available and grill them to perfection! Then we fry them and toss them in your choice of sauce:

**Buffalo-** Served with homemade blue cheese dressing and celery

**Chipotle BBQ-** Served with homemade ranch

## **Shrimp Stuffed Mushroom Caps (\$2.50 each) \*minimum of 20\***

## **Microbrew Queso (\$2.50 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, Cheddar Jack cheese, bacon and cilantro.

## **Fresh Pork Rinds (\$15/ Basket)**

Fried fresh and tossed in a spicy cheddar seasoning served with house made hot sauce.



# COLD APPETIZERS

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## **Cocktail Shrimp (\$30) \*1 lb. Approx. 55 shrimp\***

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

## **Vegetable Crudités \$40/ Small Board \$90/ Large Board**

An assortment of fresh, artisan cut vegetables served with homemade creamy dill dip.

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

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

## **Finger Sandwiches \*minimum of 12 each\***

**Turkey** (with swiss, mayo, lettuce, tomato and onion) **\$2.00 each**

**Ham** (with swiss, mayo, lettuce, tomato and onion) **\$2.00 each**

**RCB Turkey** (with cream cheese, tomato swiss cheese and hot pepper jam) **\$4.00 each**

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

Home style tortilla chips served with fire roasted salsa.

## **Brewers Board \$150.00/ Large Board**

3 assorted meats, 3 assorted cheeses, seasonal fruit, accoutrements, Lavash bread

## **Sausage Board \$150.00/ Large Board**

3 assorted sausages, assorted cheeses, accoutrements, Bavarian pretzels

## **Fruit Board \$60/ Small Board \$100/ Large Board**

Assorted seasonal fruit, yogurt, honey whipped cream cheese, accoutrements



## Dinner Entrees

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

**Sirloin (\$17 per person)** USDA Choice Sirloin seasoned and grilled the way you like it. Served with mashed potatoes and veggies.

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

**Alfredo (\$13 per person)** Your choice of chicken or shrimp tossed in homemade Alfredo sauce with fettuccini noodles.

**Caprese Chicken (\$13 per person)** Marinated grilled chicken, fresh baby mozzarella, tomato, and fresh basil with a balsamic reduction. Served with broccoli.

**Grilled Salmon (\$18 per person)** Salmon seasoned and grilled to perfection. Served with rice and fresh veggies.

**Steak Tips (\$16 per person)** Tender steak, peppers, mushrooms with a blue cheese sauce and mashed potatoes.

**Bone-In Pork Chop (\$17 per person)** Served with mashed potatoes and broccoli.

**Cowboy Ribeye (\$29 per person)** USDA Choice Ribeye seasoned and grilled the way you like it. Served with mashed potatoes and veggies.

**\*\*Add a House salad with Ranch dressing for \$3.00\*\***

# Themed Buffets

Buffets are priced complete with a plated garden salad with ranch dressing and soda, iced tea or coffee.

Each buffet requires a minimum of 20 people.

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## **Fully Stocked Taco Bar** **\$17 per person**

Served with Spanish rice. Seasoned steak and chicken with lettuce, diced tomatoes, sour cream, cheese, roasted diced potatoes and house made sauce. Includes chips and salsa. *Just \$1 more per person to add cheese enchiladas!*

## **Sunday Dinner** **\$17 per person**

Served with fresh vegetables, mashed potatoes and any one of the following options: Meatloaf, Fried Chicken, Pot Roast or Grilled Chicken Breast. Includes dinner roll.

## **Little Italy** **\$17 per person**

Served with fresh vegetables and any one of the following options: Lasagna (either meat or vegetarian), Spaghetti with Meatballs or Alfredo with your choice of chicken or shrimp. Includes garlic bread.

## **BBQ Cookout** **\$17 per person**

Includes mashed potatoes, baked beans, and your choice of one of the following options: Dry Rubbed Brisket, Grilled Chicken Breast or Pulled Pork. Includes dinner roll.

**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.

*Add our famous Mac N Cheese as a side to any buffet for \$1 per person.*

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

A variety of our made from scratch pizzas cut into squares. \*Available for parties of 50 or less\*

**Backyard Cookout** **\$13 per person**

Served with rough cut fries and one of the following options: Fresh grilled hamburger patties with all of your favorite fixins or locally made brats with sauerkraut and mustard. Add \$1 per person to have both options available! Backyard Cookout *does not* include salad.

**BREAKFAST OPTIONS**

**Full Breakfast** **\$10 per person**

Biscuits and gravy, scrambled eggs, bacon or sausage, orange juice and coffee.

**Light Breakfast** **\$6 per person**

House made pastries, fresh fruit, orange juice and coffee.

*Ask about having Brunch items for your banquet!*

**DESSERTS**

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**Blueberry Bread Pudding** **\$6 each**

Homemade blueberry bread pudding with lemon glaze.

**Peanut Butter Cup Bread Pudding** **\$6 each**

## 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



Beautiful second story deck overlooking Old Town



Happy hour and seasonal cocktails



16 Craft Beers on tap and a full bar



Amazing service



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

## **Banquet Information & Contract**

- ◆ **A card number on file and signed contract is required prior to booking the room.**
- ◆ All banquets require one check with a suggested 18% gratuity. The check must be paid for at the end of the event by card or cash payment. Gratuity is NOT automatically added to the bill to save you sales tax.
  
- ◆ **Morning/Afternoon Banquet Room (4:00PM latest end time)**  
-**\$300 Food Minimum** The food must be paid for on one host tab. All parties must hit the \$300 food minimum *before* 7.50% sales tax, 18% gratuity. Seats up to 72 guests. Alcohol does not apply towards the food minimum.  
-**\$25 Room Charge is applied to the final bill (in addition to the food minimum).**
  
- ◆ **Evening Banquet Room (5:00pm until close)**  
-**\$500 Food Minimum** 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. Seats up to 72 guests. Alcohol does not apply towards the food minimum.  
-**\$75 Room Charge is applied to the final bill (in addition to the food minimum).**
  
- ◆ **Loft Events:** Please contact Jen for pricing information on having your event in The Loft at River City Brewing Co.
  
- ◆ 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, 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 7 days 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 60 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 \_\_\_\_\_