

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

Chris Arnold

General Manager

chris@rivercitybrewingco.com

HOT APPETIZERS

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 (\$ MARKET PRICE/ 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 (\$3.00 each) *minimum of 20*

Microbrew Queso (\$3.00 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 (\$4.00 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 (\$2.00 each) *minimum of 20*

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

***All prices subject to change**

COLD APPETIZERS

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 (\$30) *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) **\$2.50 each**

Ham (with swiss, mayo, lettuce, tomato and onion) **\$2.50 each**

Chips & Salsa (\$2.00 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

***All prices subject to change**

Dinner Entrees

Mac 'N Cheese (\$10 per person) Big shell pasta in a creamy cheese sauce topped with bread crumbs.

Sirloin (\$18 per person) USDA Choice Sirloin seasoned and grilled the way you like it. Served with mashed potatoes and veggies.

Pot Roast (\$14 per person) Cooked low and slow with red wine and spices and served with mashed potatoes and veggies.

Alfredo (\$14 per person) Your choice of chicken or shrimp tossed in homemade Alfredo sauce with fettuccini noodles.

Caprese Chicken (\$14 per person) Marinated grilled chicken, fresh baby mozzarella, tomato, and fresh basil with a balsamic reduction. Served with broccoli.

Grilled Salmon (\$19 per person) Salmon seasoned and grilled to perfection. Served with rice and fresh veggies.

Steak Tips (\$17 per person) Tender steak, peppers, mushrooms with a blue cheese sauce and mashed potatoes.

Bone-In Pork Chop (\$18 per person) Served with mashed potatoes and broccoli.

Cowboy Ribeye (\$ MARKET PRICE) USDA Choice Ribeye seasoned and grilled the way you like it. Served with mashed potatoes and veggies.

All Dinner Entrees require a minimum order of 10 entrees of each item. You are welcome to give guests up to 2 options. We would need a final list including name and their menu selection two weeks prior for plated meals.

***All prices subject to change**

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.

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: Spaghetti with Meatballs or Alfredo with your choice of chicken or shrimp. Includes garlic bread.

BBQ Cookout **\$18 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 \$2 per person.

***All prices subject to change**

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 all of your favorite fixins Add \$2 per person to add a brat and sauerkraut for everyone! 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

Blueberry Bread Pudding \$6 each

Homemade blueberry bread pudding with lemon glaze.

Peanut Butter Cup Bread Pudding \$6 each

***All prices subject to change**

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 deck overlooking Old Town in The Loft



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 entree choices are set up buffet style. Please let us know if you would prefer your meal to be served plated.

All prices subject to change. 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. 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.** 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 _____

CC Number _____ Exp / CVV _____