

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

carnold@rivercitybrewingco.com



HOT APPETIZERS

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 (\$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 and carrots
- Sweet Thai Chili-** Served with Sriracha dipping sauce

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

Cocktail Shrimp (\$30) *1 lb. Approx. 65 shrimp*

Boldly seasoned and peeled 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 (\$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**

Smoked Pulled Chicken (with avocado slices and house made pimento cheese) **\$4.00 each**

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

Home style tortilla chips served with fire roasted salsa.

Roasted Jalapeno & Pimento Cheese Dip (\$2.50 per person)

minimum of 20

House made and served with chips and celery sticks.

Brewers Board (\$150.00/ Board)

Soppressata Salami, Capicola, ham, Brie, Smoked Gouda, Kansas made Cottonwood River Cheddar, blackberry jam, naan bread, seasonal fruit, olives and local honey.



Dinner Entrees

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

Shrimp Scampi Mac (\$12 per person) Tender shrimp cooked in white wine and lots of garlic tossed with white cheese sauce.

Smoked Chicken Mac (\$12 per person) Smoked chicken tossed in white cheese sauce and topped with smoked gouda.

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 (\$17 per person) Salmon seasoned and grilled to perfection with a cilantro lime cream sauce and served with rice and fresh veggies.

Grilled Cowboy Ribeye (\$24 per person) A hand cut Ribeye cooked medium with southwestern spices and served with potatoes and seasonal veggies.

Apple Whiskey Pork Chop (\$14 per person) Served with mashed potatoes and broccoli.

Add a Caesar Salad or House salad with Ranch dressing for \$3.00
\$1 more per entrée to be served plated

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 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: Fried Chicken, Pot Roast or Baked Chicken. Includes Bread.

Little Italy **\$17 per person**

Served with fresh vegetables and 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, Smoked Chicken Quarters, or Pulled Pork. Includes Bread

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 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, includes ranch dressing for dipping.

Backyard Burger Cookout **\$13 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.

BREAKFAST OPTIONS

Full Breakfast **\$10 per person**

Homemade biscuits and gravy, scrambled eggs, bacon, orange juice and coffee.

Light Breakfast **\$6 per person**

Assorted pastries, fresh fruit, orange juice and coffee.

DESSERTS

Stout Brownie **\$5 each**

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

Bread Pudding **\$5 each**

Homemade bread pudding topped with roasted apples and bourbon crème sauce.

Chocolate Peanut Butter Pretzels **\$5 each**

Warm soft pretzels tossed in cocoa and powdered sugar. Served with peanut butter cream.



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



Second story deck overlooking Old Town



Happy hour and weekend drink specials



16 Craft Beers on tap and a full bar



Lots of T.V.s in The Loft to watch the game



*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 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 (*if applicable*)
- ◆ **Morning/Afternoon Banquet Room (4:00PM latest end time)**
\$25 Room Charge
\$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.
- ◆ **Evening Banquet Room (Midnight latest end time)**
\$75 Room Charge
\$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.
- ◆ **Loft Events:** Please contact Jen for pricing information
- ◆ 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 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 _____