



HEREFORD HOUSE LEAWOOD

5001 TOWN CENTER DRIVE, LEAWOOD, KS 66211

PHONE: 913-327-0800 FAX: 913-327-0881

WWW.HEREFORDHOUSE.COM

CATERING INFORMATION

Hereford House has been the home of Kansas City's best steak since 1957. We take great pride in our facilities. Our outstanding service staff can make even the largest group feel right at home. We have served rehearsal dinners, anniversary gatherings, retirements, weddings, holiday parties and countless business meetings with complete dedication.

With our veteran serving staff and devoted culinary team, you can feel confident that your event will be in the hands of professionals. Our "beyond expectations" belief has brought us many repeat guests and rest assured your event will not be any different. We can customize your menu, add colored linens and even supply door prizes.

The Hereford House Leawood is north of Town Center Plaza Shopping Mall. We are minutes away from the City of Overland Park, Interstate I-435 and the Sprint/Nextel Campus. Our convenient location, professional staff and excellent reputation makes the Leawood Hereford House the perfect place for your event. Please contact me to make your reservations today and see why we're continually voted as having the Best Steak in Kansas City!

Sincerely,
Genny Scott
Banquet & Catering Manager
gscott@herefordhouse.com
913.327.0800



BREAKS

PRICED PER GUEST
Service limited to one hour per break

SALTY BREAK \$5

Served with coffee and water

Potato chips, pretzels, popcorn, and mixed nuts

HEALTHY BREAK \$7

Served with coffee and water

Granola bars and yogurt, seasonal sliced fruit, and assorted vegetables and dip

SWEET TOOTH BREAK \$6

Served with coffee and water

Assorted cookies, brownies and fresh seasonal fruit

FRESH FRUIT TRAY \$5

Served with coffee and water

Sliced seasonal fruit

CHEESE TRAY \$5

Served with coffee and water

Assorted domestic cheeses with crackers

SEASONAL VEGETABLE TRAY \$5

Served with coffee and water

Chef's assorted selection

DRINK BREAK

1 BEVERAGE \$2.50 PER GUEST

2 BEVERAGES \$4 PER GUEST

BEVERAGES

Soft drinks, lemonade, bottled water, iced tea or coffee

BREAKFAST BUFFET SELECTIONS

PRICED PER GUEST

A MINIMUM OF 20 GUESTS IS REQUIRED

ALL BREAKFAST SELECTIONS ARE SERVED WITH FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
CHILLED ORANGE JUICE AND A SELECTION OF HERBAL TEA

CONTINENTAL \$10

Assorted pastries, bagels with cream cheese (2 per guest)
served with sliced seasonal fruit, and juice

CLASSIC \$12

Fluffy scrambled eggs, sausage, bacon, and roasted red potatoes,
served with fresh pastries and seasonal fruit

SOUTHWEST \$15

Build your own breakfast burrito featuring
scrambled eggs, diced red potatoes, bacon, sausage, diced peppers, diced red onions,
shredded cheddar cheese, fresh cilantro, sour cream, salsa and flour tortillas, served with seasonal fruit

À LA CARTE

YOGURT PARFAIT \$4 PER GUEST

BAGELS & CREAM CHEESE \$3.50 PER GUEST

ASSORTED PASTRIES \$5 PER GUEST

ASK ABOUT OUR PLATED OPTIONS

LUNCH SELECTIONS

BOXED LUNCHES \$10 per guest

Served with fruit, chips, cookie, & an assortment of condiments. 24 hour advance noticed requested to guarantee selection.

ROAST BEEF | on a hoagie roll with cheddar cheese, lettuce, tomato & chipotle mayonnaise

SMOKED TURKEY CLUB | on a croissant with lettuce, tomato, mayonnaise and bacon

HAM & SWISS | on a hoagie roll with lettuce, tomato, and mayonnaise

BOXED SALADS \$12 per guest

Served with fruit, chips, a cookie & an assortment of condiments. 24 hour advance noticed requested to guarantee selection.

Add sliced petite tenderloin, salmon, chicken or shrimp \$6

COBB | Iceberg lettuce, asparagus, charred red onion, eggs, avocado, tomatoes, black olives, smoked bacon, Maytag bleu cheese crumbles and Ranch dressing

FOUR BERRY | Mixed greens, four berry vinaigrette, Maytag bleu cheese crumbles, red onions, toasted almonds and fresh berries

CAESAR | Romaine hearts, house-made Caesar dressing, parmesan cheese and house-made croutons

GOURMET DELI TRAY \$11 per guest

Served with an assortment of condiments, house-made potato chips & choice of salad (garden, Caesar or potato)

Roast beef, smoked turkey, honey baked ham, American, Cheddar, and Swiss cheese and rolls

LUNCH BUFFET SELECTIONS I

A MINIMUM OF 20 GUESTS IS REQUIRED

SERVED WITH HEREFORD HOUSE SALAD, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

\$14 CHOICE OF ONE ENTRÉE \$16 CHOICE OF TWO ENTRÉES

HOT BEEF | Sliced beef served with white bread, whipped mashed potatoes and shallot demi-glace

STEAKHOUSE STROGANOFF | Pappardelle pasta, beef short ribs, mushrooms, shallots & sour cream

SMOKEHOUSE BBQ CHICKEN | Grilled and topped with crisp bacon, cheddar cheese, bbq sauce, tomatoes and scallions, served with whipped mashed potatoes

OUTLAW PASTA | Fettuccine pasta tossed with broccoli and red bell peppers in a creamy Alfredo sauce, topped with chicken

LUNCH BUFFET SELECTIONS II

A MINIMUM OF 20 GUESTS IS REQUIRED

SERVED WITH ROLLS WITH BUTTER, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

BAKED POTATO & SALAD BAR \$12 per Guest

HOT BAKED POTATOES | Toppings include bacon, cheddar cheese, sour cream, butter and scallions

HEREFORD HOUSE SALAD | Iceberg lettuce topped with tomatoes, cucumbers, white cheddar cheese, bacon and house-made croutons, served with creamy Italian, creamy cheddar cheese and ranch dressings

ADD 🍷STEAK SOUP OR 🍷CHILI FOR AN ADDITIONAL \$2 PER PERSON

GRILLED FAJITA BAR \$13 per Guest

Grilled chicken strips, peppers and onions, salsa, cheddar cheese, sour cream, tomatoes, lettuce and flour tortillas (2 per guest) served with Spanish rice and black beans.

ADD STEAK FOR AN ADDITIONAL \$3 PER PERSON

STEAKBURGER* & CHICKEN BAR \$15 per Guest

Hereford House steakburger*, or grilled chicken breast, Kaiser buns, assorted sliced cheeses, lettuce, tomatoes, onions and pickles, served with potato salad or house-made potato chips

KANSAS CITY CLASSIC BBQ \$17 per Guest

Grilled boneless chicken breast, glazed with barbeque sauce, sliced brisket, coleslaw, cheddar ranch potatoes and sautéed green beans

ADD PORK RIBS FOR AN ADDITIONAL \$3 PER GUEST

LUNCH SERVED DAILY UNTIL 3PM

*Contains or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions

PLATED LUNCH SELECTIONS

LITE LUNCH MENU

\$15 CHOICE OF ONE ENTRÉE

SERVED WITH CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

STEAKBURGER* | One half-pound steakburger, ground fresh and hickory grilled, served on a Kaiser roll with a side of fries

SMOKEHOUSE BBQ CHICKEN SANDWICH | Grilled chicken breast topped with crisp bacon, cheddar cheese, barbecue sauce, tomatoes and onions, served on a Kaiser roll with a side of fries

VEGETARIAN PASTA | Fresh vegetables tossed with house-made marinara and penne pasta

HEREFORD HOUSE COBB SALAD^{gf} | Iceberg lettuce, asparagus, charred red onion, eggs, avocado, tomatoes, black olives, smoked bacon, Maytag bleu cheese crumbles and Ranch dressing with grilled chicken breast

MAVERICK MENU

\$21 CHOICE OF ONE ENTRÉE

SERVED WITH HEREFORD HOUSE SALAD, ROLLS WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

TWIN MEDALLIONS^{gf} | Twin 5oz. bacon-wrapped medallions, hickory grilled

HICKORY GRILLED CHICKEN^{gf} | Boneless chicken breast, hickory grilled and served with shallot demi-glace

NORTH ATLANTIC BAKED COD | Topped with bread crumbs and baked to a golden brown, drizzled with buerre blanc sauce

OUTLAW PASTA | Fettuccine pasta tossed with broccoli and red bell peppers in a creamy Alfredo sauce, topped with chicken

THE DUKE'S MENU

\$26 CHOICE OF ONE ENTRÉE

SERVED WITH HEREFORD HOUSE SALAD, ROLLS WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, CHEF'S DESSERT SELECTION, COFFEE AND ICED TEA

KANSAS CITY STRIP^{gf} | 10oz. cut of the steak that made Kansas City famous

SALMON^{gf} | Choice of oven roasted or grilled, topped with garlic herb butter

CHICKEN PICCATA^{gf} | Pan-seared boneless, skinless chicken breast topped with capers, artichokes, tomatoes and a white wine lemon sauce

FOR LARGE PARTIES ASK ABOUT OUR LUNCH COMBINATION PLATES

*With guest counts exceeding 20, all steaks will be prepared to medium temperature

LUNCH SERVED DAILY UNTIL 3PM

*Contains or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions

COLD APPETIZER SELECTION

CREATE AN APPETIZER BUFFET FOR YOUR GUESTS TO ENJOY DURING THE COCKTAIL RECEPTION

Full orders based on 50 pieces

BRUSCHETTA PLATTER \$50 (half order \$25)

Traditional with fresh tomatoes, basil and garlic, served with toast points

CHEESE PLATTER \$100 (half order \$50)

A selection of domestic cheese displayed with grapes and berries

CRABMEAT DIP \$90 (half order \$45)

Creamy crab and herb spread, served with assorted crackers

FRESH FRUIT & VEGGIE PLATTER \$75 (half order \$37.50)

Seasonal fresh melons, pineapple, grapes and berries

GRILLED VEGETABLE PLATTER \$80 (half order \$40)

Served with blackened ranch dip

SANTA FE CHEESE \$75 (half order \$37.50)

A savory blend of almond-crusting goat cheese layered with a sun-dried tomato pesto, served with seasonal fruit and garlic toast

SHRIMP COCKTAIL \$140 (half order \$70)

Chilled shrimp with a horseradish cocktail sauce

HOT APPETIZER SELECTION

CREATE AN APPETIZER BUFFET FOR YOUR GUESTS TO ENJOY DURING THE COCKTAIL RECEPTION

Full orders based on 50 pieces

BAKED SEAFOOD STUFFED MUSHROOMS \$80 (half order \$40)
Mushroom caps stuffed with crab, shrimp, bread crumbs & cream cheese filling

BEEF TENDERLOIN KABOBS \$140 (half order \$70)
Beef tenderloin tips, marinated and topped with brown sugar Dijon mustard glaze

BEEF AND VEGETABLE KABOBS \$140 (half order \$70)
Grilled, topped with shallot demi-glace

BONELESS CHICKEN WINGS \$85 (half order \$42.50)
Battered, crisp fried and tossed in our tangy wing sauce, served with ranch dressing

COCKTAIL MEATBALLS \$75 (half order \$37.50)
Seasoned meatballs smothered in a tangy barbecue sauce

CRABCAKES \$150 (half order \$75)
Pan seared and served with roasted garlic aioli

GRILLED OYSTERS \$190 (half order \$95)
Grilled, topped with shallot demi-glace

SEAHOGS \$140 (half order \$70)
Jumbo shrimp, bacon wrapped and grilled, served with our tomato horseradish sauce

SPINACH & ARTICHOKE DIP \$80 (half order \$40)
Fresh spinach and tender artichoke hearts in a creamy, robust dip, served with garlic toast points

APPETIZER BUFFETS

INCLUDES A CARVING STATION

A MINIMUM OF 20 GUESTS IS REQUIRED - PRICES BASED PER GUEST

The Six Gun \$25

ROASTED PORK TENDERLOIN (CARVING STATION)

Oven roasted with signature seasonings, served with seasonal fruit chutney, accompanied by silver dollar rolls

SPINACH & ARTICHOKE DIP Served with garlic toast points

BONELESS CHICKEN WINGS

Battered, crisp fried and tossed in our tangy wing sauce, served with ranch dressing

FRESH FRUIT DISPLAY

Accompanied by honey cinnamon sour cream

GRILLED VEGETABLE PLATTER Accompanied by blackened ranch dressing

CHEESE DISPLAY Domestic and imported

STUFFED MUSHROOMS Mushroom caps stuffed with crab, shrimp, bread crumbs & cream cheese filling

The Homestead \$33

ROASTED PRIME RIB (CARVING STATION)

Oven roasted with our signature seasonings, served with horseradish sauce and au jus, accompanied by silver dollar rolls

SPINACH & ARTICHOKE DIP Served with garlic toast points

BONELESS CHICKEN WINGS

Battered, crisp fried and tossed in our tangy wing sauce, served with ranch dressing

FRESH FRUIT DISPLAY

Accompanied by honey cinnamon sour cream

COCKTAIL MEATBALLS in a tangy barbecue sauce

SHRIMP COCKTAIL Chilled jumbo shrimp, served with cocktail sauce

CHEESE DISPLAY Domestic and imported

STUFFED MUSHROOMS Mushroom caps stuffed with crab, shrimp, bread crumbs & cream cheese filling

LET US CUSTOMIZE YOUR APPETIZER BUFFET. SIMPLY SELECT ONE CARVING STATION, 3 HOT AND 3 COLD ITEMS OR 4 HOT AND 3 COLD ITEMS.

SHRIMP AND CRAB CAKES MAY BE ADDED TO ANY BUFFET

DINNER MENUS

Add a Carving Station

Oven roasted with signature seasonings, served with sliced rolls, horseradish sauce and au jus

PRICED PER 50 GUESTS.

SLOW OVEN ROASTED PORK TENDERLOIN \$190

Oven roasted with signature seasonings, served with seasonal fruit chutney, accompanied by silver dollar rolls

SIGNATURE OVEN ROASTED PRIME RIB \$360

Oven roasted with our signature seasonings, served with horseradish sauce and au jus, accompanied by silver dollar rolls

JUICY OVEN ROASTED BEEF TENDERLOIN \$380

Oven roasted with our signature seasonings, served with horseradish sauce and au jus, accompanied by silver dollar rolls

Themed Dinner Buffet

All packages include rolls with butter, coffee and iced tea
Choice of creamy Italian, creamy cheddar cheese or ranch dressing for salads

A MINIMUM OF 20 GUESTS IS REQUIRED - PRICES BASED PER GUEST - CHILDREN 12 & UNDER ARE HALF-PRICE

DODGE CITY - \$31 PER GUEST

Hereford House salad, pork tenderloin carving station, smoked turkey breast, whipped mashed potatoes, green beans and vanilla cheesecake

KANSAS CITY CLASSIC BBQ - \$33 PER GUEST

Hereford House salad, hickory chicken breast, beef brisket, Hereford House ribs, cheddar ranch potatoes, green beans and vanilla cheesecake

HIGH PLAINS DRIFTER - \$34 PER GUEST

Hereford House salad, roasted prime rib carving station, hickory chicken breast with a shallot demi-glaze, whipped mashed potatoes, green beans and chocolate layer cake

MAKE MY DAY - \$38 PER GUEST

Hereford House salad, roasted beef tenderloin carving station, chicken piccata, whipped mashed potatoes, green beans and carrot cake

PLATED DINNER SELECTIONS

Frontier \$24 Choice of one Entrée

SERVED WITH HEREFORD HOUSE SALAD, ROLLS WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, COFFEE AND ICED TEA

TWIN MEDALLIONS^{*gf} | Twin 4oz. bacon-wrapped medallions, hickory grilled

HICKORY GRILLED CHICKEN^{gf} | Twin boneless chicken breasts hickory grilled and served with shallot demi-glace

NORTH ATLANTIC COD | Topped with bread crumbs and baked to a golden brown, drizzled with beurre blanc sauce

Saddle Up \$30 Choice of one Entrée

SERVED WITH HEREFORD HOUSE SALAD, ROLLS WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, COFFEE AND ICED TEA

PRIME RIB^{*gf} | 12oz. Hereford House beef, oven roasted with our own blend of special seasonings

CHICKEN PICCATA | Pan-seared boneless, skinless chicken breast topped with capers, artichokes, tomatoes and a white wine lemon sauce

OUTLAW PASTA | Fettuccine pasta tossed with broccoli and red bell peppers in a creamy Alfredo sauce, topped with chicken

Wild West \$34 Choice of one Entrée

SERVED WITH HEREFORD HOUSE SALAD, ROLLS WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, COFFEE AND ICED TEA

KANSAS CITY STRIP^{*gf} | 12oz. cut of the steak that made Kansas City famous
(\$3 supplement to replace Kansas City Strip with 7oz. Filet Mignon)

BONE-IN SMOKEHOUSE BBQ CHICKEN | Pan seared, bone-in chicken breasts, with HH bbq sauce, cheddar cheese, bacon and scallions, served with mashed potatoes and a green bean garnish

SALMON^{gf} | Choice of oven roasted or grilled, topped with garlic herb butter

*With guest counts exceeding 20, all steaks will be prepared to medium temperature

*Contains or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions

PLATED DINNER PACKAGES

SERVED WITH APPETIZER (SERVED BUFFET STYLE OR PLATED), SALAD, SIDES AND DESSERT

Santa Fe Trail \$49 Choice of one Entrée

SERVED WITH SHRIMP COCKTAIL, HEREFORD HOUSE SALAD, ROLLS WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, CHEESECAKE WITH BERRY SAUCE, COFFEE AND ICED TEA

FILET MIGNON^{*gf} | 7oz. cut of the steak lover's steak, center cut from the finest beef tenderloins

SALMON^{gf} | Choice of oven roasted or grilled, topped with garlic herb butter

BONE-IN SMOKEHOUSE BBQ CHICKEN | Pan seared, bone-in chicken breasts, with HH bbq sauce, cheddar cheese, bacon and scallions, served with mashed potatoes and a green bean garnish

Oregon Trail \$52 Choice of one Entrée

SERVED WITH BAKED STUFFED MUSHROOMS, CAESAR SALAD, ROLLS WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, CHOCOLATE CAKE WITH CHOCOLATE SAUCE, COFFEE AND ICED TEA

SURF-N-TURF^{*gf} | 7oz. filet and grilled shrimp

FILET OSCAR^{*gf} | 7oz. cut of the steak lover's steak, center cut from the finest beef tenderloins, topped with lump blue crab and béarnaise sauce

MIXED GRILL^{*gf} | 5oz. bacon wrapped filet, grilled shrimp and grilled chicken breast

Chisholm Trail \$60 Choice of one Entrée

SERVED WITH SEA HOGS, SPRING SALAD, ROLLS WITH BUTTER, GREEN BEANS, WHIPPED MASHED POTATOES, CARROT CAKE WITH CARAMEL SAUCE, COFFEE AND ICED TEA

SURF-N-TURF^{*gf} | 7oz. filet, grilled shrimp and a crab cake

FILET MIGNON^{*gf} | 9oz. cut of the steak lover's steak, center cut from the finest beef tenderloins, served with a shallot demi-glace

FILET^{*} & LOBSTER TAIL^{gf} | 7oz. filet and cold water lobster tail

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DESSERT SELECTIONS

PRICES BASED PER GUEST

DESSERTS CAN BE ADDED TO LUNCH, DINNER OR APPETIZER BUFFETS

BROWNIE \$5

Dark chocolate brownie topped with rich chocolate sauce

CARROT CAKE \$7

Traditional layer cake with cream cheese icing, walnuts and caramel sauce

CHOCOLATE CAKE \$7

A rich chocolate cake layered with chocolate frosting, drizzled with chocolate sauce

MINI DESSERT TRAY \$100 (half order \$50)

Brownies, cookies, cheesecake and carrot cake

VANILLA CHEESECAKE \$7

New York style topped with berry sauce

BAR

BAR CHARGES ARE BASED ON CONSUMPTION. BAR LIMITS CAN BE SET AT ANY LEVEL, DRINK TICKETS ARE AVAILABLE.

WELL DRINKS \$6

McCormick Distillery Vodka, Gin, Scotch, Whiskey, Rum, and Tequila

CALL DRINKS \$7

Including but not limited to: Dewar's, Jim Beam, Wild Turkey, Jack Daniels, Absolut, Stol, Tanqueray, Bombay, Captain Morgan, Bacardi light, Cuervo Gold

PREMIUM DRINKS \$8

Including but not limited to: Chivas, Crown Royal, Maker's Mark, Grey Goose, Ketel One, Belvedere, Tanqueray 10, Bombay Sapphire, Pyrat XO, Patron Silver

Rocks and neat pour, margarita, with juice or coffee \$1.50 additional.
Manhattan and martini \$3.00 additional

HEREFORD HOUSE IS PLEASED TO OFFER A SIGNATURE DRINK CREATION FOR YOUR SPECIAL OCCASION.

Beer

DOMESTIC \$5

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

CRAFT \$6

Boulevard Pale Ale, Bully Porter, Unfiltered Wheat, KC Pils

IMPORTS \$7

Stella Artois, Corona

HEREFORD HOUSE HAS ACCESS TO NEARLY ANY LABEL UPON REQUEST.

IF YOU DON'T SEE YOUR FAVORITE JUST ASK.

Wine

HEREFORD HOUSE'S SELECT · CASTLE ROCK, CALIFORNIA \$30 PER BOTTLE

Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir

HEREFORD HOUSE'S PREMIUM · ESTANCIA, CALIFORNIA \$40 PER BOTTLE

Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir

HEREFORD HOUSE'S PLATINUM · ROBERT MONDAVI, NAPA \$50 PER BOTTLE

Chardonnay, Fumé Blanc, Merlot, Cabernet Sauvignon, Pinot Noir

*HEREFORD HOUSE MAINTAINS AN EXTENSIVE WINE LIST WITH OVER 300 SELECTIONS.
OUR EXPERT WINE STAFF WILL BE PLEASED TO ASSIST IN PAIRING THE PERFECT WINES TO
COMPLEMENT EACH COURSE OF YOUR DINING EXPERIENCE.*

BAR PACKAGES

PRICING PER GUEST. 50 GUEST MINIMUM.

All inclusive package, based on 4 hours of open bar. Pricing based on confirmed headcount. Guests 21 & Under - \$8. Last call is 15 minutes prior to the end of your event. For every extra hour after the 4 hours of included time, there will be an additional charge of \$5 per guest. Glassware and linens are included.

We recommend 1 bartender for every 75 guests. 1/2 hour set-up and 1/2 hour break down time is added to serving time.

Table wine service and sparkling greet are available for an additional charge.

We are pleased to customize a bar package to meet your needs.

PREMIUM HOST BAR

WINE: *(select 2 White & 2 Red)* | ESTANCIA OR EQUIVALENT

WHITE WINE: Chardonnay, Pinot Grigio, Sauvignon Blanc | RED WINE: Merlot, Cabernet Sauvignon, Pinot Noir

BEER: *(select 2 Boulevard & 2 Domestic)*

BOULEVARD: Pale Ale, Bully Porter, Unfiltered Wheat, KC Pils | DOMESTIC: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

\$21.00 PER GUEST

SIGNATURE COCKTAIL AVAILABLE \$5 PER GUEST

FULL PREMIUM HOST BAR

WINE: *(select 2 White & 2 Red)* | ESTANCIA OR EQUIVALENT

WHITE WINE: Chardonnay, Pinot Grigio, Sauvignon Blanc | RED WINE: Merlot, Cabernet Sauvignon, Pinot Noir

BEER: *(select 4)*

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Boulevard Pale Ale, Bully Porter, Unfiltered Wheat, KC Pils

LIQUOR:

Dewar's, Jim Beam, Wild Turkey, Jack Daniels, Absolut, Stolichnoff, Tanqueray, Bombay, Captain Morgan, Bacardi Light, Cuervo Gold

OTHER LABELS AVAILABLE UPON REQUEST

\$24.50 PER GUEST

SIGNATURE COCKTAIL AVAILABLE \$5 PER GUEST

FULL PLATINUM HOST BAR

WINE: *(select 2 White and 2 Red)* ROBERT MONDAVI OR EQUIVALENT

WHITE WINE: Chardonnay, Fumé Blanc | RED WINE: Merlot, Cabernet Sauvignon, Pinot Noir

BEER: *(select 4)*

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Boulevard Pale Ale, Bully Porter, Unfiltered Wheat, KC Pils, Stella Artois, Corona

LIQUOR:

Chivas, Crown Royal, Maker's Mark, Grey Goose, Ketel One, Belvedere, Tanqueray 10, Bombay Sapphire, Pyrat XO, Patron Silver

OTHER LABELS AVAILABLE UPON REQUEST

SIGNATURE COCKTAIL INCLUDED

\$28.00 PER GUEST

FEES & SERVICES

SET UP AND BREAKDOWN FEE

EVENTS WITHOUT ANY ALCOHOL	\$50.00 per 50 Guests (\$50.00 minimum)
EVENTS SERVING BEER & WINE ONLY	\$100.00 per 50 Guests (\$100.00 minimum)
EVENTS SERVING A FULL BAR	\$150.00 per 50 Guests (\$150.00 minimum)

CHINAWARE (WHEN NOT INCLUDED)

PLATEWARE WITH STAINLESS STEEL SILVERWARE	\$2.00 per course per guest (up to 200 guests)
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GLASSWARE (WHEN NOT INCLUDED)

EVENTS WITHOUT ANY ALCOHOL	\$1.50 per guest
EVENTS SERVING BEER & WINE	\$2.00 per guest
EVENTS SERVING A FULL BAR	\$2.50 per guest

LINENS

LAP LENGTHEN BLACK TABLECLOTHS	\$5.00 each
BLACK OR WHITE LINEN NAPKINS	\$0.25 each
BLACK FLOOR LENGTH TABLECLOTHS (ADDITIONAL COLORS MAY BE AVAILABLE)	\$25.00 each Pricing Varies

CAKE CUTTING FEE

\$2.00 per guest

LIQUOR LICENSE

2 WEEKS NOTICE REQUIRED	\$25.00 flat fee
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BARTENDER FEE

CASH BAR EVENTS	\$150.00 per Bartender (1 per 100 guests) included in service staff
HOST BAR EVENTS	

GRATUITY

20% OF FOOD & BEVERAGES	
FOR EVENTS BEFORE 3:00 PM	\$50.00 minimum
FOR EVENTS AFTER 3:00 PM	\$100.00 minimum

LATE BOOKING FEE

\$150.00

EVENTS BOOKED WITH HEREFORD HOUSE WITH LESS THAN
5 BUSINESS DAYS NOTICE

TAX

Kansas Tax Rate

BOOKING POLICIES

To reserve your date we require a signed contract with a credit card number. If need be, you may cancel your catering up to one week prior to the date of the event at no charge. If you cancel less than 7 days prior to your event, 50% of your estimated cost will be charged to your credit card.

Menu Selection is due one week prior to the event with guarantee guest count required 48 hours in advance.

Final payment is due after the conclusion of your event. You will be responsible for the 48 hour guaranteed guest count, regardless of attendance.