

I DO PLATED PACKAGE _

\$95 PER PERSON

Includes a plated dinner service and a 4-hour open bar service with well liquor, domestic & imported beer and house wines. Package also includes water, iced tea and coffee.

Spring greens, cucumbers, tomatoes, carrots

Choose two dressing from the following:

Buttermilk Ranch

House Salag

Balsamic Vinaigrette

Raspberry Vinaigrette

Choose one of the following:

CITRUS CRUSTED CHICKEN

panko breadcrumbs & citrus crusted, smoked maple & mustard jus

PECORINO CRUSTED CHICKEN

pecorino & porcini mushroom rub, smoked mushroom & marsala reduction

Choose one of the following:

arch

SPRING ONION RISOTTO

ROASTED GARLIC WHIPPED POTATOES

Choose one of the following:

GREEN BEANS WITH CARAMELIZED SHALLOTS

ROASTED VEGETABLE MEDLEY



HAPPILY EVER AFTER PLATED PACKAGE

\$105 PER PERSON

Includes a plated dinner service and a 4-hour open bar service with well liquor, domestic & imported beer and house wines. Package also includes water, iced tea and coffee.

Salad

Choose one of the following:

HOUSE SALAD

spring greens, tomatoes, carrots, cucumbers, buttermilk ranch or balsamic vinaigrette

SPINACH & ARUGULA SALAD

roasted beet, grapefruit, maple-sherry vinaigrette

CAESAR SALAD

hearts of romaine, pecorino Romano, focaccia croutons, Caesar dressing

Entrée

Choose one of the following:

HERB ROASTED PORK LOIN

goat cheese polenta, bourbon demi-glace

SALMON

local grain risotto, pesto cream sauce

BRAISED SHORT RIBS

mashed potatoes, caramelized shallots, Chimay Ale jam

regulables

Choose one of the following:

GRILLED ASPARAGUS

SAUTÉED SPINACH AND BABY GREENS WITH TRUFFLE OIL

ROASTED VEGETABLE MEDLEY

fors d'oeuvres Choose one of the following:

ASSORTED MINI OUICHE

THAI CHICKEN SKEWER WITH PEANUT SAUCE

ANGUS BEEF SLIDER WITH BLUE CHEESE AND GARLIC AIOLI



FOREVER & EVER PLATED PACKAGE

\$120 PER PERSON

Includes two displayed hors d'oeuvres, plated dinner service, and a 4-hour open bar service with well liquor, domestic & imported beer and house wines. Package also includes water, iced tea and coffee.

Choose one of the following:

HOUSE SALAD

spring greens, tomatoes, carrots, cucumbers, buttermilk ranch or balsamic vinaigrette

SPINACH & ARUGULA SALAD

roasted beet, grapefruit, maple-sherry vinaigrette

CAESAR SALAD

hearts of romaine, pecorino Romano, focaccia croutons, Caesar dressing

THE BLUE SALAD

baby iceberg, blueberries, roasted pecans, blue cheese, blueberry-lavender vinaigrette

Choose one of the following:

SALMON

local grain risotto, pesto cream sauce

KC STRIPLOIN MEDALLIONS

Yukon gold potato purée, herb roasted mushroom demi-glace

CARVED APPLEWOOD SMOKED SIRLOIN

slow roasted, gratin potatoes, bourbon demi-glace

MIXED GRILL

beef tenderloin, choice of shrimp or chicken, Yukon gold potato purée, cabernet demi-glace

Choose one of the following:

GRILLED ASPARAGUS

SAUTÉED SPINACH AND BABY GREENS WITH TRUFFLE OIL

ROASTED VEGETABLE MEDLEY

Choose two of the following:

THAI CHICKEN SKEWERS WITH PEANUT SAUCE

SEARED AHI TUNA WITH CRISPY WONTON CHIPS

MOHO SHIRMP WITH SMOKED CORN CREMA

GARLIC HERB STEAK SKEWERS

MUSHROOM ARANCINI WITH MARINARA SAUCE AND PARMESAN



I DO BBQ BUFFET PACKAGE _

\$105 PER PERSON

Includes a buffet dinner service and a 4-hour open bar service with well liquor, domestic & imported beer and house wines. Package also includes water, iced tea and coffee.

BLT ICEBERG SALAD, LOADED POTATO SALAD, SWEET AND SPICY COLE SLAW
APPLEWOOD SMOKED PORK RIBS WITH KC-STYLE BBQ SAUCE
HONEY BBQ GRILLED CHICKEN BREAST
SMOKED BRISKET WITH KC STYLE BBQ SAUCE
BAKED BEANS WITH BURNT ENDS

ROASTED GARLIC CREAMED CORN
MUFFINS WITH HONEY BUTTER

AMORE BUFFET PACKAGE _____

\$110 PER PERSON

Includes a buffet dinner service and a 4-hour open bar service with well liquor, domestic & imported beer and house wines. Package also includes soft drinks, water, iced tea and coffee.

RED AND GREEN ROMAINE SALAD WITH FOCACCIA CROUTONS, GRAPE TOMATOES & BALSAMIC VINAIGRETTE

TORTELLINI WITH GRILLED LEMON BUTTER

TUSCAN ROASTED POTATOES WITH PECORINO CHEESE AND KALE PESTO

ITALIAN PORK ROAST WITH SEASONAL PANZANELLA AND MARSALA REDUCTION

PINOT GRIGIO BRAISED CHICKEN WITH FIRE-ROASTED ARTICHOKES AND TOMATOES

ARTISAN ROLLS AND BUTTER



HINTS OF LOVE BUFFET PACKAGE _

\$120 PER PERSON

Includes a buffet dinner service and a 4-hour open bar service with well liquor, domestic & imported beer and house wines. Package also includes water, iced tea and coffee.

MIXED GREENS SALAD WITH CUCUMBER, CARROT AND RADISHES

SPINACH WITH MISSION FIGS AND SMOKED ALMONDS

MERLOT MARINATED BEEF TRI-TIP WITH CARAMELIZED ONIONS GRAPE VINE SMOKED

CHICKEN BREAST WITH DIJON CREAM

QUINOA AND BROWN RICE PILAF

ROASTED FINGERLING POTATOES

SAUTÉED HARICOT VERT WITH SHALLOTS

MARINATED GRILLED VEGETABLES WITH NAPA GOAT CHEESE

ARTISAN ROLLS AND BUTTER

CARVING STATIONS —

REQUIRED CHEF ATTENDANT FEE (1-HOUR) \$100

SUGAR CURED HAM \$300

SERVES 50

whiskey glaze, black pepper biscuits, red pepper jam

KANSAS CITY SMOKED BRISKET \$325

SERVES 30

KC BBQ sauce, Carolina slaw, artisan rolls

OVEN-ROASTED TURKEY BREAST \$300

SERVES 30

rosemary roasted, cranberry-chipotle horseradish, artisan rolls

WHOLE ROAST BEEF TENDERLOIN \$400

SERVES 25

salsa verde, creamy horseradish, artisan rolls

GARLIC ROASTED BEEF STRIPLOIN \$375

SFRVFS 25

rosemary demi-glace, creole mustard, creamy horseradish, artisan rolls



RECEPTION STATIONS _

EACH SERVES 25

VEGETABLE CRUDITES \$200

fresh garden vegetables, pita quarters, homemade dip

CHILLED SHRIMP COCKTAIL \$400

jumbo chilled shrimp, horseradish cocktail sauce, lemon wedges

FRUIT & CHEESE DISPLAY \$225

domestic & imported cheeses, seasonal & dried fruits, assorted crackers & artisan breads

CURED SALMON \$325

classic garnishes, creme fraiche, toasted crostini

ANTIPASTI \$250

imported Italian meats & cheeses, balsamic grilled vegetables, giardiniera, assorted olives, rustic Italian bread

HORS D'OEUVRES ____

\$4 PER PIECE | 50 PIECE MINIMUM PER ORDER

GARLIC HERB STEAK SKEWERS

ASSORTED MINI QUICHE

THAI CHICKEN SKEWERS WITH PEANUT SAUCE

ANGUS BEEF SLIDERS WITH BLUE CHEESE AND GARLIC AIOLI

MOJO SHRIMP WITH SMOKED CORN CREMA

CRAB CAKE WITH REMOULADE SAUCE

SPANIKOPITA WITH SPINACH AND FETA CHEESE

BEEF WELLINGTON BITES WITH HORSERADISH CREAM

SEARED AHITUNA WITH CRISPY WONTON CHIPS

SMOKED HANGER STEAK WITH CARAMELIZED ONION RELISH

GOAT CHEESE BRUSCHETTA WITH FIG JAM & BALSAMIC REDUCTION



SILVER BAR PACKAGE

Wedding packages include a four-hour silver level bar.

SPIRITS

Smirnoff Vodka, J & B Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Beefeater Gin, Jose Cuervo Gold Tequila, Bacardi Superior Rum, Korbel Brandy, Courvoisier VS, Kahlua

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Lite, Shock Top, Michelob Ultra, Angry Orchard

IMPORTED BEER

Boulevard Pale Ale, Boulevard Wheat, Lagunitas IPA, Corona, Tank 7, Stella Artois, Heineken, Guinness, Founder's Dirty Bastard

HOUSE WINES

Sycamore Lane Cabernet Sauvignon & Chardonnay

SOFT DRINKS, JUICE & BOTTLED WATER

GOLD BAR UPGRADE ____

ADDITIONAL \$5 PER PERSON

COCKTAILS

Tito's Vodka, Dewar's White Label Scotch, Maker's Mark Bourbon, Jack Daniel's Whiskey, Tanqueray Gin, Jose Cuervo Tequila, Captain Morgan Spiced Rum, Courvoisier VS, Baileys, Kahlua

DOMESTIC & IMPORTED BEER AND WINE UPGRADES ARE PROVIDED UPON REQUEST

PLATINUM BAR UPGRADE

ADDITIONAL \$7 PER PERSON

COCKTAILS

Ketel One Vodka, Johnnie Walker Red Scotch, Knob Creek Bourbon, Crown Royal Whiskey, Tanqueray Gin, Jose Cuervo 1800 Gold Tequila, Captain Morgan Rum, Korbel Brandy, Courvoisier VS, Baileys, Kahlua

DOMESTIC & IMPORTED BEER AND WINE UPGRADES ARE PROVIDED UPON REQUEST



Wedding Package Offerings

EXPERIENCED RECEPTION PLANNING AND SERVICE STAFF

MENU PACKAGE CUSTOMIZATION

STATE-OF-THE-ART AUDIO, VIDEO, ELECTRICAL AND INTERNET CAPABILITIES

BANQUET CHAIRS AND A VARIETY OF TABLE SIZES

CHOICE OF BLACK OR WHITE LINENS AND NAPKINS

MIRRORED TILE AND VOTIVE CANDLE CENTERPIECES - UPGRADED CENTERPIECES AVAILABLE FOR AN UPCHARGE

TABLES FOR CAKE, GIFT AND DECOR

DINNERWARE AND GLASSWARE

SETUP AND CLEANUP

CAKE CUTTING SERVICE FOR \$1.50 PER PERSON WITH PLATES AND NAPKINS INCLUDED

Food Preparation & Service -

Our culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your event manager in advance of your function(s).

To ensure the quality and safe handling of products serviced by the hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

Should your event require the product and services of a third-party provider please contact your sales executive.





DELUXE PACKAGE \$95

CHAMPAGNE AND A DOZEN ROSES

DIAMOND PACKAGE \$185

TWO ROBES

ROSE PETALS

CHAMPAGNE

TOWEL SWANS

DOUBLE WINDOW ROOM

CHOCOLATE OR CHARCUTERIE BOARD

Items taxed at 11.475%.

CONTACT US _____

EMBASSY SUITES OLATHE / OLATHE CONFERENCE CENTER 10401 S RIDGEVIEW ROAD, OLATHE, KS 66061 913.353.9280

olatheconferencecenter.com



