

Amenities & Features

Amenities:

- Tables of assorted sizes and shapes
- Walnut Chiavari chairs with black padding
- Table linens (white, ivory, black) and napkins in assorted colors
- Set up and clean-up of event
- Bridal suite located in Plaza Room
- Projector, screen, and wireless microphones
- On site Venue Liaison and staff as needed
- Professional sound system, iPod/iPad docking system, and Bluetooth audio
- 2 hours of set up time

Features:

- Plaza Room can seat up to 300 guests without a dancefloor and 250 guests with a dancefloor
- Parkway Room bar area can seat up to 50 guests
- Parkway Room interior can seat up to 100 guests with tables and 200 guests chapel style
- Both rooms combined can seat up to 350 guests with a dancefloor and 400 guests without a dancefloor

Patio Area:

- Lush outdoor private seating with a fireplace and optional patio bar
- Outdoor space can seat up to 85 guests

Convenience and Location:

- Over 612 parking spaces at the Parkway Plaza on 135th and Roe
- Overnight parking allowed
- A few miles east of US-69 and just west of State Line Road
- Multiple hotel options nearby for out of town guests

Venue Pricing

Parkway Room (capacity 20 to 130 guests)

Sunday – Thursday: \$500
Friday & Saturday: \$750

Plaza Room (capacity 75 to 350 guests)

Monday – Thursday: \$700
Friday & Sunday: \$4200
Saturday: \$5000

Both Rooms (capacity up to 400 guests)

Monday – Thursday: \$1200
Friday & Sunday: \$4900
Saturday: \$5750

Additional hourly event fee: \$300/hour

A holiday surcharge of \$1500 may be applied for events on:

- New Year's Eve
- New Year's Day
- Thanksgiving
- Labor Day
- Christmas Eve
- Christmas Day
- Memorial Day
- The Fourth of July

Bar Packages

A drink of your choice from our Signature Cocktail menu is included with each package.

Beer and Wine Package **\$18 per person**

Domestic Beer: Bud Light, Michelob Ultra, Miller Lite, Coors Light, Stella Artois, Heineken, Corona, Modelo, Boulevard Wheat, Boulevard Pale Ale, etc. (choose 3)

House Wine: Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Moscato, Pinot Grigio, Sauvignon Blanc, and White Zinfandel (choose 4)

Well Package **\$20 per person**

Domestic Beer: Bud Light, Michelob Ultra, Miller Lite, Coors Light, Stella Artois, Heineken, Corona, Modelo, Boulevard Wheat, Boulevard Pale Ale, etc. (choose 3)

House Wine: Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Moscato, Pinot Grigio, Sauvignon Blanc, White Zinfandel (choose 4)

Well Liquor: Domestic Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, and Tequila

Call Package **\$24 per person**

Domestic Beer: Bud Light, Michelob Ultra, Miller Lite, Coors Light, Stella Artois, Heineken, Corona, Modelo, Boulevard Wheat, Boulevard Pale Ale, etc. (choose 3)

House Wine: Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Moscato, Pinot Grigio, Sauvignon Blanc, and White Zinfandel (choose 4)

Call Liquor: Tito's Vodka, Tanqueray Gin, Bacardi Gold Rum, Jack Daniels Whiskey, Seagram's VO Canadian Whisky, Jim Beam Bourbon, Dewar's White Label Scotch, and Jose Cuervo Tradicional Tequila

Premium Package **\$29 per person**

Domestic Beer: Bud Light, Michelob Ultra, Miller Lite, Coors Light, Stella Artois, Heineken, Corona, Modelo, Boulevard Wheat, Boulevard Pale Ale, etc. (choose 3)

Premium Wine: Leese-Fitch selection Cabernet Sauvignon, Pinot Noir, Chardonnay, and Sauvignon Blanc

Premium Liquor: Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Original Spiced Rum, Jameson Irish Whiskey, Crown Royal Canadian Whisky, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch, Patron Silver Tequila (menu can be customized)

- Bartending fee of \$150 per bartender
- All packages include Coke products, Ginger Ale, Club Soda, and Tonic Water
- Liquor packages include juices as well as popular mixers (Margarita mix, Sweet and Sour, Grenadine, etc.)
- Bar packages are priced for 4 hours; additional time is available for an hourly fee of \$5 per person
- Bar price is reduced to \$10 for guests ages 6 to 20; guests under 6 are no additional cost
- Bar price includes 10% Kansas Liquor Tax and glassware
- Consumption or cash bar options are available upon request
- Other beer brands may be available upon request

Signature Cocktail

Ruby Red Margarita

- 2 oz tequila
- 1 oz triple sec
- 2 oz ruby red grapefruit juice
- 1 oz lemon juice

Mojito

- 1 oz white rum
- 1 ½ oz lime juice
- 1 ½ oz mint simple syrup
- 2 oz club soda

French 75

- 1 ½ oz gin
- ¾ oz lemon juice
- ¾ oz simple syrup
- 3 oz champagne

Mai Tai

- 1 oz white rum
- 1 oz dark rum
- ½ oz triple sec
- ½ oz grenadine
- ½ oz orange juice
- ½ oz lime juice
- 3 oz pineapple juice

Pearl Pom Breeze

- 2 oz pomegranate vodka
- 2 oz cranberry juice
- 3 oz pineapple juice
- 1 oz tonic water

Bourbon Peach Sweet Tea

- 2 oz bourbon
- 1 oz simple syrup
- ½ oz lemon juice
- 2 ½ oz peach tea

Wedding Bell-ini

- peach juice or raspberry puree
- champagne

Raspberry Lemonade

- 1 ½ oz vodka
- 1 ½ oz raspberry simple syrup
- 3 oz lemonade

Cranberry Spritz

- 1 ½ oz vodka
- 1 ½ oz sprite
- 1 oz sweet and sour
- 3 oz cranberry juice

Sangria Sunrise

- white wine
- lime juice
- orange juice
- triple sec
- club soda
- chopped fresh fruits

Sangria Sunset

- red wine
- lime juice
- orange juice
- triple sec
- club soda
- chopped fresh fruits

Honey I Do

- 2 oz honey whiskey
- ½ oz simple syrup
- 3 oz ginger ale
- ½ oz peach juice

Beach Honeymoon

- ½ oz banana rum
- ½ oz coconut rum
- ½ oz pineapple rum
- 1 ½ oz cranberry juice
- 1 ½ oz pineapple juice
- 1 ½ oz orange juice

Italian Feast

\$22 per person

Four chef's choice appetizers served butler style are included with each dinner package.

Choice of One Plated Salad

- Spinach Salad: spinach, figs, caramelized walnuts, and goat cheese with citrus vinaigrette
- Roasted Vegetable Salad: mixed greens, cold roasted vegetables, and feta cheese with lemon vinaigrette
- BLT Salad: romaine lettuce, grape tomatoes, gorgonzola cheese, bacon, and scallions with house ranch dressing
- House Caesar Salad: romaine lettuce, parmesan cheese, and garlic-parmesan croutons with house caesar dressing
- Spring Mix Salad: spring mix, grape tomatoes, shredded carrots, and diced scallions with house ranch dressing

Choice of Three Pastas (served with artisan bread rolls and butter)

- Farfalle alla Carbonara: pancetta, cream, parmesan cheese, and egg yolk
- Farfalle alla Alfredo: cream, parmesan cheese, and grilled chicken
- Rigatoni alla Bolognese: simmered ground beef and pork with tomato-basil sauce and parmesan cheese
- Fusilli alla Barese: sauteed kale, Italian sausage, and garlic with tomato-basil sauce
- Cavatappi al Pomodoro: tomato-basil sauce with house meatballs
- Penne alla Primavera: asparagus, red peppers, and peas with creamy tomato-basil sauce
- Penne al Sugo: braised beef short ribs and lamb with sugo sauce
- Lasagna al Forno: bechamel cream sauce, simmered ground beef and pork with tomato-basil sauce, mozzarella cheese, and parmesan cheese

Classic Dinner

\$24 per person

Four chef's choice appetizers served butler style are included with each dinner package.

Choice of One Plated Salad

- Spinach Salad: spinach, figs, caramelized walnuts, and goat cheese with citrus vinaigrette
- Roasted Vegetable Salad: mixed greens, cold roasted vegetables, and feta cheese with lemon vinaigrette
- BLT Salad: romaine lettuce, grape tomatoes, gorgonzola cheese, bacon, and scallions with house ranch dressing
- House Caesar Salad: romaine lettuce, parmesan cheese, and garlic-parmesan croutons with house caesar dressing
- Spring Mix Salad: spring mix, grape tomatoes, shredded carrots, and diced scallions with house ranch dressing

Choice of Two Proteins, One Starch, and One Vegetable (served with artisan bread rolls and butter)

- Braised Beef Brisket, with caramelized onions and porcini mushrooms
- Beef Tips a la Bourguignon
- Braised Pork Osso Bucco, with wild mushroom and Chianti wine sauce
- Roasted Chicken, infused with rosemary, garlic, and lemon sauce
- Boneless Chicken Breast, with prosciutto, sage, and marsala wine sauce
- Boneless Chicken Breast, with creamy pesto sauce
- Boneless Chicken Breast, with tarragon and Dijon mustard sauce

Starches

- Rustic mashed potatoes
- Pan roasted potatoes and onions
- Potatoes au gratin
- Rice pilaf
- Baked ziti with tomato-basil sauce

Vegetables

- Roasted vegetable medley
- Grilled vegetables (served cold)
- Green peas with prosciutto
- Haricot verts almondine

Deluxe Dinner

\$26 per person

Four chef's choice appetizers served butler style are included with each dinner package.

Choice of One Plated Salad

- Spinach Salad: spinach, figs, caramelized walnuts, and goat cheese with citrus vinaigrette
- Roasted Vegetable Salad: mixed greens, cold roasted vegetables, and feta cheese with lemon vinaigrette
- BLT Salad: romaine lettuce, grape tomatoes, gorgonzola cheese, bacon, and scallions with house ranch dressing
- House Caesar Salad: romaine lettuce, parmesan cheese, and garlic-parmesan croutons with house caesar dressing
- Spring Mix Salad: spring mix, grape tomatoes, shredded carrots, and diced scallions with house ranch dressing

Choice of Two Proteins, Two Starches, and Two Vegetables (served with artisan bread rolls and butter)

- Braised Beef Brisket, with caramelized onions and porcini mushrooms
- Beef Tips a la Bourguignon
- Braised Pork Osso Bucco, with wild mushroom and Chianti wine sauce
- Roasted Chicken, infused with rosemary, garlic, and lemon sauce
- Boneless Chicken Breast, with prosciutto, sage, and marsala wine sauce
- Boneless Chicken Breast, with creamy pesto sauce
- Boneless Chicken Breast, with tarragon and Dijon mustard sauce

Starches

- Rustic mashed potatoes
- Roasted potatoes and onions
- Potatoes au gratin
- Rice pilaf
- Baked ziti with tomato-basil sauce

Vegetables

- Roasted vegetable medley
- Grilled vegetables (served cold)
- Green peas with prosciutto
- Haricot verts almondine

Premium Dinner

\$38 per person

Four chef's choice appetizers served butler style are included with each dinner package.

Choice of One Plated Salad

- Spinach Salad: spinach, figs, caramelized walnuts, and goat cheese with citrus vinaigrette
- Roasted Vegetable Salad: mixed greens, cold roasted vegetables, and feta cheese with lemon vinaigrette
- BLT Salad: romaine lettuce, grape tomatoes, gorgonzola cheese, bacon, and scallions with house ranch dressing
- House Caesar Salad: romaine lettuce, parmesan cheese, and garlic-parmesan croutons with house caesar dressing
- Spring Mix Salad: spring mix, grape tomatoes, shredded carrots, and diced scallions with house ranch dressing

Choice of Three Proteins (one beef and two other proteins), Two Starches, and Two Vegetables (served with artisan bread rolls and butter)

- Carved Prime Rib Roast, with beef demi-glace infused with fresh herbs, creamy horseradish sauce, or pure horseradish
- Carved KC Strip Loin, with gorgonzola cheese sauce, house BBQ sauce, or béarnaise sauce
- Carved Boneless Turkey Breast, with giblets gravy or cranberry chutney
- Carved Pork Loin, infused with pan gravy and roasted garlic and rosemary or stuffed with golden raisins and balsamic reduction
- Baked Salmon, with creamy pesto sauce or tomato-basil bruschetta
- Roasted Chicken, infused with rosemary, garlic, and lemon sauce
- Boneless Chicken Breast, with prosciutto, sage, and marsala wine sauce
- Boneless Chicken Breast, with creamy pesto sauce
- Boneless Chicken Breast, with tarragon and Dijon mustard sauce

Starches

- Rustic mashed potatoes
- Pan roasted potatoes and onions
- Potatoes au gratin
- Rice pilaf
- Baked ziti with tomato-basil sauce
- Penne alla Primavera
- Farfalle alla Alfredo

Vegetables

- Roasted vegetable medley
- Grilled vegetables (served cold)
- Green peas with prosciutto
- Haricot verts with crimini mushrooms and gorgonzola cheese sauce
- Steamed asparagus with hollandaise sauce
- Roasted Brussels sprouts with pancetta and balsamic vinegar reduction