



Social Event Portfolio

Award Ceremonies, Luncheons, Anniversaries, Fundraisers, Family Reunions, Birthdays, Holiday Parties, Retirements, Baby Showers, Client Appreciation, Rehearsal Dinners, Sorority/Fraternity

venue rental includes:

- fully furnished venue (inside & out), private parking & parking attendant
- exclusive use of event gallery, lounge, VIP suite, patio & lawn
- fully-set custom configured dining tables, custom silver & ivory chairs
- all auxiliary tables, linens to the floor-your choice of 25 colors
- head table option with silver chargers & suede Parsons chairs
- ivory coup china, oversized stemware, Reed & Barton silverware
- 900 square foot tiger bamboo, free-floating dance floor
- customizable photo gallery wall & 2 gobo projectors to personalize or brand your event
- 6 monitors, 110" screen & digital projector, custom slide shows on request
- quality sound system, wireless mics, specialty lighting: 42 pin-spot lights, 10 multi-color wall-wash lights & on-site A/V assistance (cable TV available/additional charge)
- personal attendant for the Coordinator or Guest of Honor
- all set up & and break down (even if it's your décor!)
- vendor management
- fully detailed professional event planning & event management

menus include:

- scratch menus from our on-site fully equipped commercial kitchen
- specializing in fine dining family style service and 'action station' options
- creative vegetarian, vegan, paleo & gluten free options
- fully staffed professional fine dining service team

beverage service includes:

- fully equipped 16' built-in bar, professional bartenders
- complimentary beverage package upgrades
- custom signature drink, quality glassware

We are committed to using local vendors, supporting ongoing green efforts and giving back to the Lawrence community.

think local - recycle - give back

Event Sales Information

All Event Pricing is Based on Room Rental + Food & Beverage + Service Charge & Tax
And Includes

Exclusive use of the Event Gallery, Lounge, VIP Suite, Patio and Lawn, Private Parking, Parking Supervision, Fully Furnished Venue inside and Out, Complimentary Seasonal Centerpieces & Décor, Built-In 16' Custom Bar, Custom Furnishings, All Tables, Chairs, Linens, Coup China, Reed & Barton Silverware, Oversized Stemware, Scratch Menus from our On-Site Commercial Kitchen, Premium Beverage Service at 'House' Prices, Specialty Lighting, Multi Media Package, On-Site Media Assistance, Complimentary Cake Cutting, Formally Trained Service Staff, All Set Up and Break Down (including installing your décor & managing your vendors), Fully Detailed Event Planning and Event Management

Venue Rental

Off-Peak Months Include Jan-March, July, August & November

Deduct \$500 From Room Rental, and Add 1-Hour Complimentary Bar
(with 3-Hour Minimum Purchase) and Waive Saturday Food & Beverage Minimum!

Capacity 200 seated

Friday \$2,200 (No Minimum)

Saturday \$2,700 (\$7500 Food & Beverage Minimum-Waived in Off-Peak Months)

Sunday \$1,700 Saturday & Sunday Day Rate \$750

Monday-Thursday Day & Evening Rates \$500-\$1500 (No Minimum)

■ Deposit

A deposit of 25% of the estimated event cost (room rental, food, beverage, service charge & tax) is required to reserve the venue. A payment of 25% of total estimated event cost is due midway from deposit date to event date with minimum of ninety (90) days prior. All deposits and payments are nonrefundable and nontransferable

■ Guarantee & Final Payment

Final guest count is due ten (10) days prior to your event. You may increase your guest count (room capacity allowing), but not decrease your guest count, within ten (10) days prior to event. A 15% service charge on food is applied to Guest count increases received within 7 days of your event. The final payment balance is due in full ten (10) days prior to your event in the form of Cash or Credit Card,

■ Cancellation Policy

All cancellations must be sent in writing to AEG Sales Office as per terms and conditions of confirmation/contract agreement.

■ Decoration Times

Arterra does the work! We manage your vendors or you drop off decorations and we install them. Our clients have no set up or break down responsibilities.

■ Courtesy Hold

Email us your contact info with names, email addresses, mailing address, mobile phone numbers, along with date, time and anticipated guest count. Keep in touch once a week to maintain your hold. We will call you if we receive any inquiries about your date. (Include your initial food & beverage choices and we will have a proposal to you within 48 hours!)

Family Style Dinner Service

We Specialize in a fine Dining Approach to Family Style Service

Executive Chef

Chris Rieke

Spring/Summer 2018

Studio Menu 25

Chipotle-Molasses Grilled
Chicken Breast, Mango Slaw
Mint Chimichurri

Smoked Cherry-Honey Pork Loin
Apple Jalapeno BBQ Sauce

Crushed Gold Potatoes
Rosemary, Sea Salt

Seasonal Roasted Vegetables
Beet-Pickled Onion, Lemon Zest

Field Greens
Green Goddess Dressing
Grilled Corn, Peppadew Relish
Feta, Crispy Sweet Onion

Sharp Cheddar, Grilled Corn-
Cornbread, Honey Butter

Gallery Menu 29

Garlic-Lemon Grilled Chicken
Breast, Tomatoes, Capers,
Kalamata Olives

Boneless Beef Short Rib, Bourbon
Demi-Glace, Lemon Gremolata

Crushed Gold Potatoes
Rosemary, Sea Salt

Seasonal Roasted Vegetables
Beet-Pickled Onion, Lemon Zest

Field Greens
Green Goddess Dressing
Grilled Corn, Peppadew Relish
Feta, Crispy Sweet Onion

Sharp Cheddar, Grilled Corn-
Cornbread, Honey Butter

Masterpiece Menu 34

Garlic-Lemon Jumbo Shrimp
Swiss Chard, Tomato,
White Wine, Butter

Soy Ginger Grilled Flank Steak
Bourbon, Brown Sugar

Blue, Purple & Red Heirloom
Potatoes, Rosemary, Sea Salt

Seasonal Roasted Vegetables
Beet-Pickled Onion, Lemon Zest

Field Greens
Green Goddess Dressing
Grilled Corn, Peppadew Relish
Feta, Crispy Sweet Onion

Sharp Cheddar, Grilled Corn-
Cornbread, Honey Butter

Fall/Winter 2018

Studio Menu 25

Cajun Chicken Breast
File Gumbo, Andouille, Okra
Pickled Chilies

Dijon Braised Pork Shoulder
Cabernet, Mushrooms, Kale Pesto

Crushed Gold Potatoes
Rosemary, Sea Salt

Seasonal Roasted Vegetables
Beet-Pickled Onion, Orange Zest

Field Greens, Pickled Radish,
Grana Padano, Polenta Crouton,
Meyer Lemon Caesar Dressing

Sharp Cheddar & Grilled Corn-
Cornbread, Honey Butter

Gallery Menu 29

Lemon Herb Chicken Breast
Madeira Thyme Jus
Crispy Sweet Onion

Hard Cider Braised Beef Short Ribs
Napa Cabbage, Balsamic, Bacon

Crushed Gold Potatoes
Rosemary, Sea Salt

Seasonal Roasted Vegetables
Beet-Pickled Onion, Orange Zest

Field Greens, Pickled Radish,
Grana Padano, Polenta Crouton,
Meyer Lemon Caesar Dressing

Sharp Cheddar & Grilled Corn-
Cornbread, Honey Butter

Masterpiece Menu 34

Lemon Herb Seared Salmon
Brandy Dijon Buerre Blanc
Red Pepper Coulis

Pepper Garlic Grilled Flank Steak
Pomegranate Gastrique, Parsnips

Blue, Purple & Red Heirloom
Potatoes, Rosemary, Sea Salt

Seasonal Roasted Vegetables
Beet-Pickled Onion, Orange Zest

Field Greens, Pickled Radish,
Grana Padano, Polenta Crouton,
Meyer Lemon Caesar Dressing

Sharp Cheddar & Grilled Corn-
Cornbread, Honey Butter

*Includes Organic Dark Roast Coffee & French Press Decaf Service, Iced Tea, Flavor Infused Filtered Water
Client's Celebration Cake, Sliced & Served*

All Food & Beverage prices are subject to 22% Service Charge and Current Sales Tax

Extras

Your Cake Plated with Seasonal Garnish 2 / Pick-Up Sweets Served with Cake 3.5
Wine Service with Dinner 5 / Late Night Menu 7

We have many made from scratch options for salads, entrees, side dishes and sweets. We are happy to customize a menu for your event.

House Made Desserts

Cocoa Cheesecake Brownies, Bacon Jam 7
Lemon Vanilla Cheesecake, Fresh Cherry Coulis 6
Ginger Pear Apple Crumb Cobbler, Chantilly Cream 6
Chocolate Torte, Fresh Whipped Cream, Candied Ginger 7
Cinnamon Fig Biscuits, Macerated Fruits, Fresh Whipped Cream 8
Pumpkin Cranberry Bread Pudding, Cinnamon Whipped Cream 6

Tray Passed Appetizers

Garden

Crostini, Zucchini, Mint, House Ricotta 2
Arancini, Goat Cheese, Charred Scallion 2
Phyllo Cup, Creamy Artichoke, Kale 2.25
Potato Croquette, Smoked Gouda, Sweet Mustard Aioli 2.25
Tortilla, Roasted Mushroom, Leek, Smoked Chili Romesco 2
Puff Pastry, Truffle Brie Cheese, Tomato Confit, Fresh Herbs 2
Crispy Toast, Avocado Pesto, Whipped Goat Cheese, Peppadew 2.5
Baguette, Whipped Brie, Slow-Roasted Grapes, Pickled Mustard Seeds 2.25

Farm & Sea

Crab Cake, Cajun Remoulade 3
Duxelle Filled Sausage, Gruyere Cream 2.5
Crispy Potato, Smoked Trout Rillettes, Dill 2.5
Local Lamb 'Truffles', Herb Honey Yogurt 3.5
Orecchiette Mac N Cheese, Local Bacon 2.5
Crispy Pork Belly, Maple Bourbon Glaze 2.5
Warm Leek Soup Shooter, Butter-Poached Shrimp 3
*Rye Round, Beet Marinated Salmon, Tarragon Cream 3
BLT Crostini, Local Bacon, Tomato, Micro Greens, Truffle Aioli 2.5
*Bruschetta, Slow Roasted Beef, Smoked Chili Onion Jam, Gorgonzola Aioli 3.5

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Arterra Displays & Action Stations

Arterra Market Display 10

Grilled Vegetables, House-Made Pesto
Assorted Cheeses, Curry-Roasted Nuts
Marinated Olives, House-Made Hummus
Bread Sticks, Lavash, Water Crackers

From the Grill 10

Skewers

Chipotle Tequila Lime Shrimp
Beer Brined Jerk Chicken
Orange Ginger Mirin Beef Sirloin

**Carving Station 12*

Rosemary Grilled Pork Tenderloin
Fig Mostarda
Garlic Roasted Beef Tri Tip
Horseradish Cream
Silver Dollar Buns

Street Taco Bar 12

Beef Barbacoa
Chili Braised Chicken
Farmer's Cheese, Pickled Radish
Cilantro, Lime, House-Made Chips
Roasted Tomatillo Salsa

Arterra Sweets 10

A Lavish Display
of House-Made Treats

Martini Salad Bar 8

Served to Stemless Martini Glasses
Orzo Pasta, Shitake Mushrooms
Pickled Tomato, Truffle Vinaigrette

Romaine Hearts, Buttermilk Fried Onions,
Avocado, Bacon, Lemon Parmesan Dressing

Grilled Seasonal Vegetables
House-Made Pesto, Parmesan, Basil
(We create custom seasonal salads to
compliment your event, each with its
own unique garnish)

Potato Cone Bar 8

Choose Two

Herb Butter Dipped Cone, Garlic Whipped
Potatoes, Bacon Sprinkles
Marshmallow Dipped Cone, Sweet Potatoes,
Candied Pecan
Herb Butter Dipped Cone, Pesto Potatoes
Parmesan Ribbon
Add Pork Belly Lollipops 2.5

Mac N Cheese 9

Orecchiette Mac N 3-Cheese,
Local Bacon, Roasted Onions, Tomatoes,
Mushrooms, Parmesan Cheese

Late Night Menu 7

House-Made Thin Crust Pizzas
Organic Dark Roast Coffee Service
Pick Up Sweets

Attendant/Chef Fee Per Action Station
75

*Consuming Raw or Undercooked Foods Can Increase Your Risk of Food Borne Illness
We prepare all our red meats, salmon and tuna medium rare.

All Food & Beverage prices are subject to 22% Service Charge and Current Sales Tax

Beverages & Spirits

Bar Packages

Arterra is committed to using only quality wine, beer and liquor

Examples of our "House" Wine & Beer Package: Avalon Chardonnay, La Petite Perriere Sauvignon Blanc, Chateau Montaud Rosé, Sean Minor Pinot Noir, Paris Valley Road Cabernet, Paxis Red Blend, Boulevard Wheat & Pale Ale, Free State Ad Astra & Copperhead Ale, Bud Light, Coors Lite
(We accommodate special requests)

All Bar Packages Include:

Tray Passed Wine & Custom Designed Signature Drink
Iced Tea, Flavor Infused Filtered Water Service
Soft Drinks, Variety of Juices and Custom Bar Menu Signage

House Selections

3 Red and 3 White Premium Wines, Craft and Domestic Bottled Beer
Most Wanted Vodka & Gin, Bacardi Rum,
Cutty Sark Scotch, Jim Beam Bourbon

beer & wine bar \$8 per person 1st hour/ \$5 per person each additional hour
full bar \$9 per person 1st hour / \$6 per person each additional hour

Premium Well

3 Red and 3 White Premium Wines, Craft and Domestic Bottled Beer
Absolut Vodka, Tanqueray Gin, Bacardi Rum
Dewars Scotch, Jack Daniels Bourbon,

beer & wine bar \$9 per person 1st hour/ \$6 per person each additional hour
full premium bar \$10 per person 1st hour / \$7 per person each additional hour

Top Shelf

3 Red and 3 White Top Shelf Wines, Premium Bottled Beer Selections
Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Rum,
Glenlivet Scotch, Maker's Mark Bourbon

beer & wine bar \$10 per person 1st hour/ \$7 per person each additional hour
full top shelf bar \$11 per person 1st hour / \$8 per person each additional hour

Non-Alcohol Option

Soft Drinks, Flavor Infused Filtered Water, Iced Tea, Variety of Juices
\$5 per person 1st hour/ \$2 per person each additional hour

Bar Packages Do Not Include:

Martinis, Shots, Doubles or Blended Drinks

All Food & Beverage prices are subject to 22% Service Charge and Current Sales Tax

Options

Entertainment

Professional DJ Services 5-6 Hours
850

Décor

Centerpieces
25, 40, 50

Custom Gobo for the Dance Floor and/or Show Wall
150 each

Custom Photo-to-Canvas Prints to Personalize the Gallery Wall
175 each (1, 2 or 3 available)

Assortment of Mercury Glass Votives
complimentary

Specialty Table Linens, Table Runners & Napkins
Price Varies (25 solid color choices are included in your package)

Lounge Amenities
75 each

Baskets of Useful & Whimsical Amenities for the Restroom(s)

Dining

Dinner Wine Service
House 5 pp Premium 7 pp Top Shelf 9 pp

Champagne Toast
3.50 pp
Arterra's Signature "Champagne Parade"

Family Style Pick Up Sweets
3.50 pp Served with your cake

Late Night Menu
7 pp

Gift Certificates (any amount)

Thank You for Considering Arterra Event Gallery!

See our testimonials and reviews at arterraeventgallery.com, Google, Wedding Wire
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