



## 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
- 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
- ivory coup china, oversized stemware, Reed & Barton silverware
- 900 square foot tiger bamboo
- customizable photo gallery wall & 2 gobo projectors to personalize or brand your event
- 5 monitors, 110" screen & digital projector
- quality sound system, wireless mics, specialty lighting: 42 pin-spot lights, 10 multi-color wall-wash lights & on-site A/V assistance
- 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

Capacity 200 seated

Friday \$2,000

Saturday \$2,500

Sunday \$1,500 Saturday & Sunday Day Rate \$750

Monday-Thursday Day & Evening Rates \$500-\$1500

### ■ 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 Check, 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

## 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

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 Bar 8

Choose Two  
Garlic Whipped Potatoes, Bacon Sprinkles  
Sweet Potatoes, Candied Pecan  
Pesto Parmesan Potatoes  
Add Pork Belly 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.

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# 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,  
Dewar's Scotch, Jim Beam Bourbon

beer & wine bar \$8 per person 1<sup>st</sup> hour / \$5 per person each additional hour  
full bar \$9 per person 1<sup>st</sup> 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, Buffalo Trace Bourbon,

beer & wine bar \$9 per person 1<sup>st</sup> hour / \$6 per person each additional hour  
full premium bar \$10 per person 1<sup>st</sup> 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 1<sup>st</sup> hour / \$7 per person each additional hour  
full top shelf bar \$11 per person 1<sup>st</sup> hour / \$8 per person each additional hour

## Non-Alcohol Option

Soft Drinks, Flavor Infused Filtered Water, Iced Tea, Variety of Juices  
\$4 per person 1<sup>st</sup> hour / \$2 per person each additional hour

Bar Packages Do Not Include:

Martinis, Shots, Doubles or Blended Drinks

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# 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

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](http://arterraeventgallery.com), Google, Wedding Wire  
and [facebook.com/arterraeventgallery](https://www.facebook.com/arterraeventgallery) 2161 Quail Creek Drive, Lawrence, KS 66047  
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