



Wichita Hereford House Banquet Event Contract

★★★★ CONTRACT IS VOIDED IF NOT RETURNED WITHIN 72 HOURS ★★★★★

I agree to the following:

Date of the event: _____ Day of the event: _____

Room: _____ Number of guests: _____

Set up Time: _____ Arrival Time: _____ Serve time: _____ Departure Time: _____

The minimum room charge to be spent on food and beverage before sales tax and gratuity is:
\$ _____.

Menu Selection is due: _____ Guaranteed guest count is due: _____

Are you tax exempt? Yes ___ or No ___, if yes please attach your tax exemption letter.

I understand that in order for Hereford House to reserve the room I must issue credit card information, regardless of how payment is made on the day of my event. I may cancel my reservation 30 days prior to the date of the event but I will be charged for the room rental fee. ROOM RENTAL FEES ARE NON-REFUNDABLE. If I cancel my reservation within 72 hours prior to the date of the event, 25% of estimated function revenue will be charged to my credit card. All cancellations must be in writing. I have read and understand the guidelines enclosed in Hereford House's Terms and Conditions/Private Dining Menu.

Type of card _____ Credit card number _____

Exp. Date _____ Name on Card _____

Do you want the hold credit card used as payment at the end of your event? Yes ___ No ___

Person Booking Event (*Print*): _____

Signature: _____ Cell Phone: _____

Company Name: _____ Work Phone: _____

Mailing Address: _____ Fax: _____

City: _____ State: _____ Zip: _____

Host for the event will be: _____

Reservation Listed as: _____

Email Address: _____

Do you need any AudioVisual Equipment? (*Please specify*) _____

What type of cocktails are you offering? (*Please Circle*)

Host Bar - Anything up to \$12. Bottles of wine ordered with the hosts' permission only.

Limited Host Bar - The host is limiting the bar (*Examples: 3 tickets or beer & wine only, etc.*)

Cash Bar - The guests pay for their own drinks - this does **NOT** apply to the minimum.

No Bar - Guests are not permitted to drink/purchase drinks during the function

There is a \$100 bartender fee, including setup

Morgan Ouimette, Special Events Coordinator
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— ROOM RENTAL/FOOD & BEVERAGE MINIMUMS —

THE VIP ROOM seats up to 12 people, has a room rental of \$50.

THE STERLING ROOM seats up to 64 people, has a room rental of \$150 .

THE PRIME ROOM seats up to 300 people, has a room rental of \$300 and a \$1300 food and beverage minimum for events held before 5 pm. The room has a \$750 room rental and a \$2900 food and beverage minimum for those after 5 pm.

THE PATIO has a rental fee of \$1000.

The time frame for your event is 5 hours and includes standard tablecloths and centerpieces.

Our 18' x 18' wooden parquet dance floor is available to rent at an additional \$300

— MENU GUIDELINES —

A menu will be chosen 2 weeks prior to the event date. Guaranteed entrée counts and/or guest counts are required 72 hours prior to the event date.

- **Parties of 20** guests or less may order from the regular menu, however, house sides are limited to two.
- **Parties of 20 – 50** guests may choose from a pre-selected menu of up to three entrees only. The choice of salad and house side dish must be the same for the entire group. *All steaks are prepared to medium temperature.*
- We offer a second menu option for **groups of up to 30 guests**. Your group may order from a pre-selected menu, of up to 3 entrées, upon arrival. The choice of salad and house side dish must be the same for the entire group. *All steaks are prepared to medium temperature.*
- **Parties of 50 – 100** guests may pre-order from a selected menu of up to two entrées only. The choice of salad and house side dish must be the same for the entire group. *All steaks are prepared to medium temperature.*
- **Buffet options** are available to groups larger than 20.

*** Any leftover food for any event held below 135 degrees for four hours will be discarded immediately. This is due to the Kansas Department of Agriculture health guidelines. ***

— CONTRACT —

To reserve your date we require a signed contract with a credit card number for all reservations.

— CANCELLATION POLICY —

ROOM RENTAL FEES ARE NON REFUNDABLE. I may cancel my reservation but I will still be charged the room rental fee. If I cancel my reservation within **72 hours prior** to the date of the event, 25% of estimated function revenue will be charged to my credit card, along the room rental fee. **All cancellations must be in writing.**

— PAYMENT —

Payment is due at the conclusion of your event. For pre-selected menu events, you will be responsible for guaranteed guest counts, regardless of no shows. Pricing does not include 20% Service Charge, State sales tax or 10% Liquor tax. Service charge is computed on all services: food, beverage and rental.





APPETIZERS/COLD SELECTIONS

Create an appetizer buffet for your guests to enjoy during the cocktail reception.

Full orders are based on 50 pieces.

SANTA FE CHEESECAKE

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

\$75 (half order \$37.50)

CRABMEAT DIP

Creamy crab and herb spread served with assorted crackers.

\$75 (half order \$37.50)

CHEESE PLATTER

A selection of domestic cheese displayed with grapes, berries and assorted crackers.

\$100 (half order \$50)

BRUSCHETTA PLATTER

Traditional with fresh tomatoes, basil and garlic. Served with toast points.

\$50 (half order \$25)

FRESH FRUIT PLATTER

Seasonal fresh melons, pineapple, grapes and berries.

\$75 (half order \$37.50)

CRISP VEGETABLE CRUDITE

A variety of seasonal vegetables served with a creamy ranch dip.

\$75 (half order \$37.50)

GRILLED VEGETABLE PLATTER

Served with blackened ranch dip.

\$80 (half order \$40)

SMOKED SALMON

Thinly sliced with toast points and traditional garnish.

\$120 (half order \$60.00)

SHRIMP COCKTAIL

Chilled shrimp with a horseradish cocktail sauce.

\$125 (half order \$62.50)

APPETIZERS/HOT SELECTIONS

Create an appetizer buffet for your guests to enjoy during the cocktail reception.

Full orders are based on 50 pieces.

HEREFORD HOUSE COCKTAIL MEATBALLS

Seasoned meatballs smothered in a tangy barbecue sauce.

\$55 (half order \$27.50)

TOASTED RAVIOLI

Cheese filled, toasted and served with marinara sauce

\$50 (half order \$25.00)

CHICKEN TENDERS

Battered-dipped and crisp fried, served with honey mustard and barbecue sauce.

\$65 (half order \$32.50)

VEGETABLE SPRING ROLLS

Vegetables wrapped in a spring roll, served with house made honey sesame sauce.

\$75 (half order \$37.50)

HEREFORD HOUSE DRUMMIES

A hearty helping of fried chicken drummies, served with a tangy wing sauce and ranch dressing.

\$75 (half order \$37.50)

Boneless Buffalo Wings - \$75 (half order \$37.50)

SMOKED CHICKEN QUESADILLAS

Smoked chicken, cheddar and jack cheese, peppers and tomatoes wrapped in a flour tortilla.

Served with salsa.

\$75 (half order \$37.50)

SPINACH & ARTICHOKE DIP

Fresh spinach and tender artichoke hearts in a creamy, robust dip. Served with garlic toast points.

\$75 (half order \$37.50)

BAKED SEAFOOD STUFFED MUSHROOMS

Large mushroom caps stuffed with a crab and shrimp cream cheese filling.

\$80 (half order \$40)

BEEF TENDERLOIN KABOBS

Beef tenderloin chunks, marinated in a cabernet mushroom sauce and char-grilled.

\$100 (half order \$50)

GRILLED CHICKEN BROCHETTES

Skewered chicken tenders, char-grilled with a marsala mushroom demi-glace.

\$100 (half order \$50)

BACON-WRAPPED SCALLOPS

Tender scallops wrapped in bacon and lightly dusted with Italian breadcrumbs.

\$125 (half order \$62.50)

SHRIMP SCAMPI

Sauteed in garlic, white wine and fresh herbs.

\$125 (half order \$62.50)

MINI CRAB CAKES

Lump crab cakes baked and finished with a roasted tomato whole grain mustard sauce.

\$125 (half order \$62.50)



BREAK TIME

A LA CARTE COFFEE BREAK

Freshly Brewed Coffee or Decaffeinated Coffee	\$ 20.00 gallon
Iced Tea / Hot Tea	\$ 20.00 gallon
Chilled Fruit Juices	\$ 5.00 carafe
Bottle Water	\$ 2.00
Assorted Soft Drinks	\$ 2.00 each/bottle
	\$ 1.25 each/can
Assortment of Breakfast Breads	\$ 1.75 per person
Rice Krispy Treats	\$ 1.75 per person
Assorted Granola Bars	\$ 1.75 per person
Whole Fruit - Apples, Oranges, Bananas	\$ 1.00 per piece
Pretzels	\$ 1.50 per person
Assorted Candy Bars	\$ 1.75 per person
Individual Bags of Chips	\$ 1.00 per person
Assortment of Nuts	\$ 10.00 per per lb.
Assortment of Yogurt Cups	\$ 1.50 per per person
Cookies	\$ 1.50 each
Tortilla Chips/Salsa	\$ 1.50 per person
Fudge Brownies	\$ 1.50 each
Snack Mix	\$ 1.50 per person





DINNER SELECTIONS

Our dinner entrées are served with a house salad, sautéed vegetables and one house side dish, rolls & butter and coffee or iced tea.

STEAKS

TWIN MEDALLIONS

Twin 4oz. bacon-wrapped medallions, hickory grilled.
\$24.95

FILET MIGNON

The steak lover's steak, center cut from the finest beef tenderloins.
6oz. \$29.95 9oz. \$36.95

KANSAS CITY STRIP

The steak that made Kansas City famous!
10oz. \$28.95 14oz. \$33.95

BONE-IN RIBEYE

A classic cowboy cut.
\$36.95

PRIME RIB

Hereford House beef, oven roasted with our own blend of special seasonings.
10oz. \$25.95 14oz. \$29.95

COMBINATIONS

TWIN LOBSTER TAILS

Savory 6oz. cold water lobster tails, served with drawn butter and lemon.
\$42.95

STEAK & SALMON

A 6oz. filet and oven roasted salmon combination.
\$35.95

STEAK & SHRIMP SCAMPI

A 6oz. filet and shrimp scampi combination.
\$35.95

STEAK & LOBSTER

A 6oz. filet and 6oz. cold water lobster tail combination.
\$42.95

STEAK & CHICKEN

A 6oz. filet and grilled chicken breast combination, served with a side of béarnaise sauce.
\$35.95

HEREFORD HOUSE MIXED GRILL

Grilled 6oz. filet, oven roasted salmon and grilled chicken breast combination
\$36.95

SPECIALTIES

CHICKEN MARSALA

Twin boneless, pan-seared chicken breasts, topped with a homemade mushroom Marsala sauce.
\$22.95

CHICKEN PASTA PRIMAVERA

Grilled chicken and penne pasta and garden vegetables tossed in marinara sauce.
(Does not include side dish)
\$22.95
(also available as a vegetarian dish)

BAKED ATLANTIC COD

North Atlantic cod drizzled with burre blanc sauce, topped with bread crumbs and baked to a golden brown, served with lemon.
\$23.95

CHICKEN PICCATA

Twin chicken breasts lightly dusted in flour and pan seared, topped with artichokes, capers and fresh tomatoes in a rich béchamel sauce.
\$22.95

TWIN BONELESS PORK CHOPS

House cured, hickory grilled and topped with a mango and jalapeno chutney.
\$22.95

NORTH ATLANTIC SALMON

Oven roasted and topped with garlic herb butter.
\$25.95

ADDITIONAL SIDE DISHES

One house side dish and sautéed vegetables are included with our entrées. Additional side dishes may be selected.

HOUSE SIDE DISHES:

Baked Potato Mashed Potatoes
Twice Baked Potato Rice Pilaf

PREMIUM SIDE DISHES: \$3.25

Asparagus Portobello Mushrooms Spinach
(All sautéed in garlic butter)

ACCOMPANIMENTS

Try one of these Hereford House steak extras!

Béarnaise Sauce Cracked Black Pepper & Blue Cheese Whiskey Sauce Dijon Mustard & Brown Sugar Glaze

These accompaniments are available per person or per table. Ask your sales representative for pricing and details.



DINNER PACKAGES

All packages include sautéed vegetables, rolls & butter and coffee or iced tea.

Select one option from each category. Prices based per person.

PACKAGE #1

\$45.95

APPETIZER

Shrimp Cocktail
Coconut Chicken Strips

SALAD

House
Caesar
Spring

ENTRÉE

Filet Mignon 6oz.
Cedar Plank Salmon
Oven Roasted Prime Rib 14oz.
Mixed Grill
(Filet, Salmon & Chicken Breast)
Combination Plate
(Filet & Shrimp Scampi)

SIDE DISH

Mashed Potatoes
Rice Pilaf
Sautéed Mixed Vegetables
Baked Potato

SEASONAL VEGETABLES

A medley of vegetables sautéed in garlic butter and seasonings.

DESSERT

Carrot Cake
(with caramel sauce)
Chocolate Cake
(with chocolate sauce)
Cheesecake
(with berry sauce)
Peach Cobbler a la mode

PACKAGE #2

\$48.95

APPETIZER

Coconut Fried Shrimp
Baked Stuffed Mushrooms

SALAD

House
Caesar
Spring

ENTRÉE

Surf & Turf
(Filet, Shrimp & Scallops)
Filet Oscar
(topped with béarnaise & crab meat)
Mixed Grill
(Filet, Salmon & Chicken Breast)

SIDE DISH

Mashed Potatoes
Rice Pilaf
Sautéed Mixed Vegetables
Baked Potato

SEASONAL VEGETABLES

A medley of vegetables sautéed in garlic butter and seasonings.

DESSERT

Carrot Cake
(with caramel sauce)
Chocolate Cake
(with chocolate sauce)
Cheesecake
(with berry sauce)
Peach Cobbler a la mode

PACKAGE #3

\$51.95

APPETIZER

Pan Seared Crab Cakes
Shrimp Cocktail
Bacon Wrapped Scallops

SALAD

House
Caesar
Spring
Spinach

ENTRÉE

Surf & Turf
(Filet, Shrimp & Scallops)
Center-Cut Filet
(9oz. - with Rosemary Jus)
Mixed Grill
(Filet, Salmon & Chicken Breast)
Filet (6oz.) & Lobster Tail
Twin Lobster Tails

SIDE DISH

Mashed Potatoes
Rice Pilaf
Sautéed Mixed Vegetables
Baked Potato

SEASONAL VEGETABLES

A medley of vegetables sautéed in garlic butter and seasonings.

DESSERT

Carrot Cake
(with caramel sauce)
Chocolate Cake
(with chocolate sauce)
Cheesecake
(with berry sauce)
Peach Cobbler a la mode



DINNER BUFFETS

All packages include rolls & butter and coffee or iced tea.

Prices based per person. Children 12 and under are half-price.

DODGE CITY

\$28.95

HEREFORD HOUSE SALAD

A blend of romaine and iceberg lettuce, topped with cucumbers and diced tomatoes. Served with Creamy Italian, Creamy Cheddar Cheese and Ranch dressing.

INSIDE ROUND OF BEEF

(carving station)
Oven roasted beef, served with horseradish sauce and au jus.

SMOKED TURKEY BREAST

Oven roasted with signature seasonings.

MASHED POTATOES

Our specialty made potatoes with fresh herbs.

SEASONAL VEGETABLES

A medley of vegetables cooked in garlic butter and seasonings.

VANILLA CHEESECAKE

Served with peach coulis and four-berry coulis.

HIGH PLAINS DRIFTER

\$30.95

HEREFORD HOUSE SALAD

A blend of romaine and iceberg lettuce, topped with cucumbers and diced tomatoes. Served with Creamy Italian, Creamy Cheddar Cheese and Ranch dressing.

ROASTED PRIME RIB

(carving station)
Oven roasted with signature seasonings, served with horseradish sauce and au jus.

CHICKEN BREAST MEDALLIONS

Marinated, grilled chicken breasts topped with white wine onion sauce.

MASHED POTATOES

Our specialty made potatoes with fresh herbs.

SEASONAL VEGETABLES

A medley of vegetables cooked in garlic butter and seasonings.

CHOCOLATE LAYER CAKE

Layers of chocolate cake between layers of chocolate icing, drizzled with housemade caramel sauce.

MAKE MY DAY

\$35.95

MIXED GREEN SALAD

Mixed spring greens tossed with housemade balsamic vinaigrette and topped with red onions, candied walnuts and parmesan cheese.

ROASTED TENDERLOIN

(carving station)
Oven roasted with signature seasonings, served with horseradish sauce and au jus.

CHICKEN PICCATA

Lightly breaded and pan seared, topped with artichokes, capers and fresh tomatoes in a rich béchamel sauce.

MASHED POTATOES

Our specialty made potatoes with fresh herbs.

SEASONAL VEGETABLES

A medley of vegetables cooked in garlic butter and seasonings.

CARROT CAKE

Two layers of housemade carrot cake with white frosting in the middle, served with caramel sauce and candied walnuts.



APPETIZER BUFFETS

Includes a carving station

Prices based per person.

THE SIX GUN

\$23.95

INSIDE ROUND OF BEEF

A carving station of seasoned oven roasted beef, served with horseradish sauce and au jus (accompanied by silver dollar rolls)

SPINACH & ARTICHOKE DIP

with tri-colored tortilla chips

CHICKEN TENDERS

with buffalo sauce, honey mustard and barbecue sauce

FRESH FRUIT DISPLAY

with honey cinnamon sour cream

GRILLED VEGETABLE PLATTER

with blackened ranch dressing

CHEESE DISPLAY

domestic and imported

STUFFED MUSHROOMS

seafood stuffed and baked

THE HOMESTEAD

\$30.95

ROASTED PRIME RIB

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

SPINACH & ARTICHOKE DIP

with tri-colored tortilla chips

CHICKEN TENDERS

with buffalo sauce, honey mustard and barbecue sauce

FRESH FRUIT DISPLAY

with honey cinnamon sour cream

COCKTAIL MEATBALLS

in a tangy barbecue sauce

SHRIMP COCKTAIL

chilled, served with cocktail sauce

CHEESE DISPLAY

domestic and imported

STUFFED MUSHROOMS

seafood stuffed and baked

SMOKED CHICKEN QUESADILLAS

with salsa

CRAB CAKES

with poblano aioli sauce



DESSERTS & ENHANCEMENTS

PREMIUM SELECTIONS

CHEF'S CHOICE SHEETCAKE
\$2

VANILLA CHEESECAKE
Served on a pool of peach coulis
and topped with berry coulis.
\$5.95

CARROT CAKE
Served chilled, a Hereford House favorite -
iced with white chocolate cream cheese frosting
and topped with English walnuts and caramel sauce.
\$5.95

CHOCOLATE CAKE
A rich chocolate cake layered with
chocolate frosting, drizzled with chocolate sauce.
\$5.95

INDIVIDUAL SAMPLER
Choice of vanilla cheesecake,
chocolate cake or carrot cake.
Two Choices \$8
Three Choices \$11

CHOCOLATE FOUNTAIN
Includes strawberries, pineapple, graham crackers,
marshmallows, pretzels and potato chips.
\$4.50
(includes cost of the milk chocolate and attendant)

ENHANCEMENTS

TABLE ACCESSORIES (priced based on one)

Colored Cloth Napkins	\$.50
Mirrors	N/C
Pillar Candles	N/C
Fishbowls (with floating candles & marbles)	N/C
Champagne Fountain (plus the cost of the Champagne)	\$50
Chair Covers (includes setup)	\$2.50

AUDIO VISUAL

Podium/Wireless Microphone	\$30
LCD Projector/ Screen/Extension Cord	\$150
Flipchart/Markers	\$25
Display Easel	\$10
Laser Pointer	\$20
Phone Conferencing (per hour)	\$30

Additional audiovisual
equipment may be
ordered to help make your
event a success.
Kindly give 24 hours notice.

WINE & BAR SELECTIONS

Drinks are charged based on consumption.

WITH : rocks or neat pour, with juice or coffee - \$1.25 supplement

ULTRA : Martini, Manhattan or Margarita - \$2.50 supplement

WELL DRINKS	\$6.00
CALL DRINKS	\$7.00
PREMIUM	\$8.00

WINE	
Tier I	\$6.25-7.50
Tier II	\$7.25-9.00
Tier III	\$9.25-12.50

DOMESTIC BOTTLE BEER	\$4.00
Budweiser, Bud Light, Coors Light, Michelob Ultra & Miller Lite	

MICROBREWED BOTTLE BEER	\$4.75
Boulevard Wheat & Boulevard Pale Ale	

IMPORTED BOTTLE BEER	\$4.75
Amstel Light, Corona, Fat Tire, Heineken & Sam Adams	