



Wedding Portfolio

...every event is a work of art

venue rental includes:

- fully furnished venue (inside & out), private parking & parking attendant
- exclusive use of event gallery, veranda, lounge, 2 VIP suites, 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 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 Wedding Couple
- 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 by executive chef Chris Rieke 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

Family Style Dinner Service

Executive Chef

Chris Rieke

Spring/Summer 2017

Studio Menu 25

Lemon Basil Grilled Chicken
Tomato Pepper Jam

Slow Braised Pork Loin
Herb Jus

Crushed Gold Potatoes
Rosemary, Sea Salt

Seasonal Roasted Vegetables
Beet-Pickled Onion, Lemon Zest

Field Greens
Lemon Buttermilk Dressing
Pickled Sweet Corn, Radishes
Crispy Shallots

Poblano Cheddar Biscuits
Herb Butter

Gallery Menu 29

Seared Chicken Provencal
Marsala-Thyme Jus
Braised Cipollini Onions

*Cajun Tri-Tip, Tobacco Onions,
Charred Orange Bourbon Sauce

Crushed Gold Potatoes
Rosemary, Sea Salt

Seasonal Roasted Vegetables
Beet-Pickled Onion, Lemon Zest

Field Greens
Lemon Buttermilk Dressing
Pickled Sweet Corn, Radishes
Crispy Shallots

Poblano Cheddar Biscuits
Herb Butter

Masterpiece Menu 35

*Oven-Roasted Salmon
Blood Orange, Fennel

*Herb Roasted Beef Tenderloin
Béarnaise, Crispy Shallots

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

Seasonal Roasted Vegetables
Beet-Pickled Onion, Lemon Zest

Field Greens
Lemon Buttermilk Dressing
Pickled Sweet Corn, Radishes
Crispy Shallots

Poblano Cheddar Biscuits
Herb Butter

Fall/Winter 2017

Studio Menu 25

Sweet Onion, Thyme Roasted
Chicken Breast, Sage Shallot
Buerre Blanc, Chive

Roasted 'Dijon' Pork Loin
Sage, Shallot Cream

Crushed Gold Potatoes
Rosemary, Sea Salt

Seasonal Roasted Vegetables
Beet-Pickled Onion, Orange Zest

Field Greens, Asian Pears, Feta
Sunflower Kernels, Crispy Squash
Pomegranate Sherry Vinaigrette

Poblano Cheddar Biscuits
Herb Butter

Gallery Menu 29

Garlic Buttermilk Chicken Breast
Stewed Tomato, Greens
Garlic Cream

Blackened Local Tri-Tip, Cajun
Remoulade, Fried Parsnips

Crushed Gold Potatoes
Rosemary, Sea Salt

Seasonal Roasted Vegetables
Beet-Pickled Onion, Orange Zest

Field Greens, Asian Pears, Feta
Sunflower Kernels, Crispy Squash
Pomegranate Sherry Vinaigrette

Poblano Cheddar Biscuits
Herb Butter

Masterpiece Menu 35

*Fresh Pan-Roasted Salmon
Tomatoes, Fennel
Castelvetrano Olives

*Roasted Beef Tenderloin, Fried
Parsnips, Mushroom Demi-Glace

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

Seasonal Roasted Vegetables
Beet-Pickled Onion, Orange Zest

Field Greens, Asian Pears, Feta
Sunflower Kernels, Crispy Squash
Pomegranate Sherry Vinaigrette

Poblano Cheddar Biscuits
Herb Butter

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

All prices are subject to 20% Service Charge and Current Sales Tax

Options

Your Cake Plated with Seasonal Garnish 2 / Pick-Up Sweets Served with Cake 3
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 Hors D' Oeuvres

Garden

Crostini, Zucchini, Mint, House Ricotta 2
Arancini, Goat Cheese, Charred Scallion 2
Cucumber, Tarragon-Cranberry Chicken, Dill 2.5
Potato Croquette, Smoked Gouda, Sweet Mustard Aioli 2
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

Farm & Sea

Local Lamb 'Truffles', Herb Honey Yogurt 3.5
Crispy Potato, Smoked Trout Rilletes, Dill 2.5
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
*Bruschetta, Slow Roasted Beef, Smoked Chili Onion Jam, Gorgonzola Aioli 3
Phyllo Cup, Brown Butter-Poached Scallops, Lemon Aioli, Scallions, Paprika 3

All prices are subject to 20% Service Charge and Current Sales Tax

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 of our red meats and fish medium rare

All prices are subject to 20% 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: Salmon Run Chardonnay, Seaglass Sauvignon Blanc, Mapreco Vinho Verde, Alias Cabernet Sauvignon, Path Pinot Noir, Dante Reserve Merlot, Boulevard Wheat & Pale Ale, Free State Ad Astra & Copperhead Ale, Bud Light, Coors Lite

Package includes all listed
(We accommodate special requests)

All Bar Packages Include:

'White Glove' Tray Passed Beverages, Custom Designed Signature Drink
Iced Tea, Flavor Infused Filtered Water Service
Soft Drinks, Variety of Juices and Custom Bar Menu Signage

House Selections

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

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

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

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

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

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 prices are subject to 20% Service Charge and Current Sales Tax

Options

Entertainment

Professional DJ Services 5-6 Hours
850

Décor

Centerpieces
Ask about our latest creations
25-50

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 with Amber Flicker Candles
2 each

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
(Available with beverage packages)
House 5 pp Premium 7 pp Top Shelf 9 pp

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

Dessert Wine
4.50 pp Served with Your Cake

Family Style Pick Up Sweets
3.50 pp Served with your cake

Late Night Menu
7 pp

House-Made Thin Crust Pizza, Pick-Up Sweets and Organic Dark Roast Coffee Service

Gift Certificates (any amount)

Event Sales Information

Our Packages Include:

Exclusive use of the Event Gallery, Lounge, Veranda, 2 VIP Suites, Patio and Lawn, Private Parking, Parking Attendant, Personal Attendant for the Wedding Couple, Fully Furnished Venue inside and Out, Built-In 16' Custom Bar, Custom Furnishings, (All Tables, Chairs, Linens, Coup China, Reed & Barton Flatware, Oversized Stemware), Executive Chef Chris Rieke's 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 and managing your vendors), and Fully Detailed Event Planning and Event Management

We are happy to recommend vendors that have worked with us before and have proven to be skilled, professional, dependable, and competitively priced.

- Venue Rental Capacity 250 fully seated / Pricing considerations offered Jan-March, August & November
Friday \$2,500
Saturday \$3,000 (Minimum 150 Guests)
Sunday \$2,000
Monday-Thursday \$1,500

- Event Hours
Venue rental includes 5 hours of event time *excluding* set up and break down, 6 hours with ceremony

- Ceremonies
All ceremonies include a rehearsal prior to the event (to be scheduled pending availability of venue)
Use of patio, lawn & 2 VIP suites, tan sling-back ceremony chairs and one additional hour of event time (Total 6 hours) plus 30 complimentary minutes added to your 5-hour bar package \$850.00

- 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, Cashier's Check or Money Order. No Personal Checks accepted within 30 business days of event.

- Menu Tasting
Arterra hosts a private tasting once a month.
Confirmed clients will be offered 2 complimentary seats to the tasting of their choice.

- 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.

- Tax & Service Charge
All food and beverage charges are subject to a 20% Service Charge and Current Sales Tax.

- Courtesy Hold
Email 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!)

Thank You for Considering Arterra Event Gallery!

See our ratings and reviews at arterraeventgallery.com [facebook.com/arterraeventgallery](https://www.facebook.com/arterraeventgallery)
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