



6 MILE CHOPHOUSE & EVENT SPACE

PRIVATE DINING GUIDE

2018

Sam Hamm Bronoski
Events Coordinator
call / text 785.592.0404
events@6milechophouse.com

| ROOM FEES AND FOOD & BEVERAGE MINIMUM |

Our Private Rooms require a Food and Beverage Minimum as outlined below. If the Minimum is not met, you are charged the unmet minimum plus gratuity. In some cases we will waive the food and beverage minimum. However, you are still required to tip up to the minimum to compensate the server(s).

| VINE ROOM | seats up to 16 guests

- Features: fully private with glass door and wine wall, one flat screen tv (a/v hook-up - \$25)
- Available Table Set Up: one long table
- Food & Beverage Minimum: Lunch | \$150, Dinner | \$300
- Cancellation Fee (48 hours notice): Lunch | \$25, Dinner | \$50
- 20% Gratuity on food, beverage and A/V (excludes tax)
- Includes 2 hours of event time. Additional hours available upon request. Additional fees may apply.

| VINTAGE ROOM | seats up to 28 guests

- Features: fully private with glass door and wine wall, one flat screen tv (a/v hook-up - \$25)
- Available Table Set Up: conference u (seats 14), one large table (seats 16), boardroom style (seats 18), 2 long tables (seats 24), 4 round tables (seats 28), 4 squares (seats 16), one long & 2 squares (seats 20)
- Food & Beverage Minimum: Lunch | \$200, Dinner | \$400
- Cancellation Fee (48 hours notice): Lunch | \$50, Dinner | \$75
- 20% Gratuity on food, beverage, and A/V (excludes tax)
- Includes 2 hours of event time. Additional hours available upon request. Additional fees may apply.

| BANQUET ROOM | seats up to 50 guests (Note: No buffets over 35 people due to space restrictions)

- Features: fully private with door, fireplace, projector with drop down projector screen (\$50), handheld mic (\$25), iPod hook-up (\$20)
- Complimentary black table cloths upon request
- Available Table Set Up: conference u (seats 22), boardroom style (seats 26), 1 long table (seats 28), 2 long tables (seats 40), 7 round tables (seats 49), 6 round tables with head table for 9 (seats 51)
- Food & Beverage Minimum: Lunch | \$400, Dinner | \$800
- Cancellation Fee (72 hours notice): Lunch | \$75, Dinner | \$150
- 20% Gratuity on food, beverage, and A/V (excludes tax)
- Includes 2 hours of event time. Additional hours available upon request. Additional fees may apply.

| LOWER LEVEL EVENT SPACE | seats up to 150 guests

- Features: fully private, private restrooms, fully stocked bar, 3 flat screen tv's (a/v hook-up \$25 per tv), wireless handheld mic (\$25), iPod hook-up (\$20)
- Complimentary black table cloths
- Table Set Up: round tables that seat 7
- Food & Beverage Minimum: Lunch | \$750, Dinner | \$1500
- Cancellation Fee (72 hours notice): Lunch | \$150, Dinner | \$300
- 20% Gratuity on food, beverage, and A/V (excludes tax)
- Includes 4 hours of event time. Additional hours available upon request. Additional fees may apply.

DEPOSIT/CANCELLATION POLICY

A Credit Card is required to reserve a room and is only charged in the event of a cancellation outside of the cancellation period. You will receive a link to put your credit card on file. Once completed, you will receive a confirmation with all of your event notes and details.

*OUR CANCELLATION POLICY FOR GRADUATION WEEKEND (MAY 11TH-13TH) AND THE HOLIDAY SEASON (THUR-SUN IN DECEMBER) IS 30 DAYS NOTICE FOR ALL ROOMS.

Sam Hamm Bronoski must be notified of all cancellations: 785.592.0404 / events@6milechophouse.com

| EVENT POLICIES |

MENUS

To ensure a successful event, we request that your menu selection and all function requirements be finalized 7 days prior to the date of your event.

BOOKINGS

Short-term "Pop-up" bookings may be subject to menu substitutions at the discretion of the Chef and Events Coordinator.

GUARANTEE

The final guarantee of attendance (for plated/buffet events) is due 72 Hours prior to your event. Please call or email Sam Hamm Bronoski: 785.592.0404 / events@6milechophouse.com . Once a guarantee is given, it may not be reduced. However, we can accommodate a reasonable increase. If we do not receive your guaranteed number of guests by the listed time, we will use your original number of guests planned. Increase requests for food the day of the event will be at the discretion of the Chef.

BILLING INSTRUCTIONS

All Events require full payment of charges at the completion of the event. Requests for direct billing after the event will be subject to a credit application approval.

FOOD AND BEVERAGE POLICIES

No food or beverages of any kind (with the exception of special occasion cakes) will be permitted to be brought into the Restaurant by any customer.

ALCOHOL

No alcoholic beverages, except for bottled wine, shall be brought into the Restaurant. A \$15 corkage fee per wine bottle opened will be applied to the bill. Kansas state law prohibits persons under the age of 21 to purchase or consume alcoholic beverages.

ENTERTAINMENT AND OUTSIDE VENDORS

6 Mile Chophouse must be notified of all entertainment and outside vendors for events. We reserve the right to regulate the volume of any entertainment in our event spaces. A copy of all outside vendor contracts must be supplied to our Events Coordinator.

AUDIO/VISUAL EQUIPMENT

All requests for audio/visual equipment must be made at the time of booking. Use of our equipment is subject to a rental fee. A/V equipment is connected via HDMI (we provide the HDMI adaptor).

WIFI

Free guest WiFi.

PHONE

No landline available.

ROOM SET UP

Table set up must be addressed at the time of booking. There is a \$20 fee for changes in table set up within 24 hours of your event.

DECORATIONS, SIGNAGE & RESTAURANT AMBIANCE

A set up time will be confirmed with you for your event. Decorations or displays, excluding table centerpieces, brought into the Restaurant by the guest must be approved prior to arrival. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape, or any other substance in order to prevent damage to the furnishings. Open flame candles, glitter and confetti are prohibited.

LIABILITY

6 Mile Chophouse reserves the right to inspect and control all private functions. The guest agrees to be responsible for any damage to the Restaurant, including but not limited to A/V equipment, furniture, and decorations. The Restaurant shall not be responsible for damage or loss of any merchandise or articles brought into the Restaurant, or for any items left unattended.

PARKING

Self parking

TAX EXEMPT

If you are tax exempt, please let us know your PIN number at the time of booking.

| MENUS |

Please note: Due to space restrictions, buffets are only available in the Banquet Room (under 35 guests) and Lower Level Event Space

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| BRUNCH BUFFETS |

Served with coffee, tea, & water.
Juice is \$2 per person.

| CONTINENTAL BREAKFAST | \$10 per person

Fresh Fruit
Muffins and Danishes
Granola and Yogurt Dip

| EARLY BIRD | \$15 per person

Fresh Fruit
Breakfast Potatoes
Bacon **OR** Sausage Links
Egg Scramble with Cheddar and Chives

| SUNRISE | \$15 per person

Fresh Fruit
Breakfast Potatoes
Breakfast Burrito *eggs, sausage and cheddar wrapped in a flour tortilla*

| WAKE UP CALL | \$20 per person

Fresh Fruit
Breakfast Potatoes
Bacon **OR** Sausage Links
Egg Scramble with Cheddar and Chives
Pancakes *with whipped butter and warm syrup*

| THE SIX | \$25 per person

Fresh Fruit
Breakfast Potatoes
Bacon **OR** Sausage Links
Egg Scramble with Cheddar and Chives
Pancakes *with whipped butter and warm syrup*
Biscuits and Gravy

| A LA CARTE BRUNCH BUFFETS |

3 item minimum. Priced per person.

| ENTRÉES |

Biscuits and Gravy | **\$10**

Breakfast Burrito *egg, sausage, cheddar, wrapped in a flour tortilla* | **\$7**

Breakfast Scramble *sausage, bacon, cheddar* | **\$7**

Cheddar & Chive Scramble | **\$6**

Chillequilles *grilled chicken, tortilla tossed, in house roho chile salsa, white american cheese, sour cream* | **\$10**

Pancakes *with whipped butter and warm syrup* | **\$6**

Quiche *bacon, cheddar, caramelized onion* | **\$10**

Quiche Lorraine *bacon, swiss, spinach* | **\$10**

Sausage, Egg, and Cheese Biscuit | **\$7**

Veggie Scramble *seasonal vegetables, swiss* | **\$7**

| SIDES |

Bacon | **\$5**

Biscuits *with whipped butter* | **\$4**

Breakfast Potatoes | **\$4**

Cheddar Grits | **\$5**

French Toast Bread Pudding | **\$6**

Fresh Fruit | **\$5**

Granola and Yogurt | **\$5**

Grits *with brown sugar and cinnamon* | **\$5**

Muffins & Danish | **\$5**

Sausage Links | **\$5**

| PLATED LUNCHES |

Served with coffee, tea, & water.

Host will select one salad, up to three entrees, one starch, and one vegetable.

Note: Pasta dishes do not come with sides.

Priced per person, based on entree selection.

Add warm rolls & butter for \$2 per person.

| SALAD | select one

Caesar Salad

Mixed Green Salad *served with white balsamic vinaigrette*

| ENTRÉES | select up to three

6oz Salmon *seared with a lemon caper cream* | **\$25**

8oz Mahi Mahi *seared with a mango lime butter sauce* | **\$24**

Bistro Filet | **\$25**

Chicken Artichoke *with a roasted red pepper sauce* | **\$18**

Chicken Parmesan *fettuccine noodles tossed in a light tomato sauce with basil and mozzarella* | **\$15**

Shrimp Scampi *angel hair pasta tossed in a white wine butter sauce, served with grilled garlic bread* | **\$25**

| STARCH | select one

Garlic Whipped Red Potatoes

Roasted Fingerling Potatoes

Wild Rice Pilaf

| VEGETABLE | select one

Fall Medley

Green Bean Almondine

Honey Ginger Glazed Carrots

Zucchini & Yellow Squash Medley

| DESSERT | \$5 per person | select one

Carrot Cake

Cheesecake

Chocolate Cake

Chocolate Mousse Cup *berries, grand marnier whipped cream, chocolate shavings*

Crispy Brownie Bites *with a crème anglaise and berry compote*

| LUNCH BUFFETS |

Served with coffee, tea, & water.
Host will select the entrée(s), side(s), and dessert (optional).
Priced per person, based on entree tier selected.

- OPTION ONE | \$15** choice of 1 entrée and 1 side
- OPTION TWO | \$20** choice of 2 entrees and 2 sides
- OPTION THREE | \$25** choice of 3 entrées and 2 sides
- Additional Sides | **\$2**
- Additional Entrée | **\$5**

| ENTRÉES |

- BBQ Chicken Slider *smoked gouda, pickled red onion on brioche bun*
- Beef Sliders *shaved beef, caramelized onion, horseradish sauce on brioche*
- Black & Bleu Slider *blackened shaved beef, bleu cheese, apple slaw on brioche*
- Cheesesteak *shaved beef, peppers, onions, white american cheese on brioche*
- Chicken Salad Sandwich *on sourdough*
- Ham and Swiss *on sourdough*
- Meatball Slider *meatballs tossed in a spicy tomato sauce, parmesan, basil on brioche*
- Muffuletta *shaved ham, salami, mortadella, pickled vegetable salad, swiss on an italian hoagie*
- Portobello Slider *marinated portabella, mozzarella, tomato basil salad on brioche*
- Quinoa Slider *herbed quinoa patty, kale salad tossed with chia seed, carrot, sunflower seeds, parmesan, lemon vinaigrette*
- Turkey BLT *turkey, bacon, lettuce, tomato, mayo on wheat*

| SIDES |

- Caesar Salad *romaine, croutons, parmesan*
- Mixed Greens Salad *bacon, cheese, tomatoes, cucumbers, carrots, served with ranch or white balsamic vinaigrette*
- Wedge Salad *iceburg lettuce, bacon, bleu cheese, tomatoes, served with white balsamic vinaigrette or bleu cheese dressing*
- American Pasta Salad *cavatappi pasta, carrots, peas, tomato, red onion tossed in a tangy dressing*
- Italian Pasta Salad *cavatappi pasta, olives, red bell pepper, red onion, tomato, basil tossed in vinaigrette*
- Traditional Potato Salad
- German Potato Salad *(contains bacon)*
- House Made Potato Chips *served with sour cream and onion dip*

| DESSERT | \$5 per person

- Carrot Cake
- Cheesecake
- Chocolate Cake
- Chocolate Mousse Cup *berries, grand marnier whipped cream, chocolate shavings*
- Crispy Brownie Bites *with a crème anglaise and berry compote*

| PLATED DINNERS |

Served with coffee, tea, & water.

Host will select one salad, up to three entrees, one starch, one vegetable, and one dessert (optional).

Priced per person, based on entree selection.

Add warm rolls & butter for \$2 per person.

| SALAD | select one

Caesar Salad

Mixed Greens Salad *served with white balsamic vinaigrette*

| ENTRÉES | select up to three

\$30 per person

Bistro Filet (cooked to medium)

Blackened Chicken *with a creamy parmesan sauce*

Roasted Pork Loin *with a cherry port gastrique*

Seared Chicken Breast *with a sherry cream sauce*

Seared Salmon Filet *with a lemon caper beurre blanc*

\$40 per person

10oz Sirloin (cooked to medium)

Cilantro Lime Shrimp Skewers (*8 shrimp*)

Grilled Mahi Mahi *with a corn relish*

Pork Tenderloin *with a green apple and sage butter*

Seared Airline Chicken Breast *with a butter bourbon sauce*

\$50 per person

8oz Filet (cooked to medium)

12oz Bone In Ribeye (cooked to medium)

Lamb Chops *with a dijon cream*

Pan Seared Scallops *with a butter bourmon cream sauce*

Seared Duck Breast *with a butter bourbon cream sauce*

| STARCH | select one

Garlic Whipped Red Potatoes

Roasted Fingerling Potatoes

Seasonal Risotto

Wild Rice Pilaf

| VEGETABLE | select one

Fall Medley

Green Bean Almondine

Honey Ginger Glazed Carrots

Zucchini & Yellow Squash Medley

| DESSERT | \$5 per person | select one

Carrot Cake

Cheesecake

Chocolate Cake

Chocolate Mousse Cup *berries, grand marnier whipped cream, chocolate shavings*

Crispy Brownie Bites *with a crème anglaise and berry compote*

| DINNER BUFFETS |

Served with coffee, tea, & water.
Host will select one salad, two entrees, one starch, one vegetable,
and one dessert (optional).
Priced per person, based on tier selection.
Add warm rolls & butter for \$2 per person.

| SALAD | select one

Caesar Salad

Mixed Greens Salad *served with ranch or white balsamic vinaigrette*

| ENTRÉES | select two Entrée's from your desired price tier

TIER 1 | \$35 per person

Bistro Filet (cooked to medium)

Blackened Chicken *with a parmesan cream sauce*

Roasted Pork Loin *with a cherry port gastrique*

Salmon Filet *with a lemon caper beurre blanc*

Seared Chicken Breast *with a sherry cream sauce*

TIER 2 | \$45 per person

10oz Sirloin (cooked to medium)

Chicken Roulade *filled with prosciutto, spinach, and mozzarella, topped with a brown butter vinaigrette*

Cilantro Lime Shrimp Skewers (8 shrimp)

Mahi Mahi *with a pineapple cilantro chutney*

Pork Tenderloin *with a green apple and sage butter*

| STARCH | select one

Baked Mac & Cheese

Garlic *or* Cheddar Whipped Red Potatoes

Rosemary Roasted Red Potatoes

Wild Rice Medley

| VEGETABLE | select one

Green Bean Almondine

Honey Ginger Glazed Carrots

Lemon Parmesan Broccoli

Zucchini & Yellow Squash Medley

| DESSERT | \$5 per person | select one

Carrot Cake

Chocolate Cake

Cheesecake

Chocolate Mousse Cup *with berries, grand marnier whipped cream, chocolate shavings*

Crispy Brownie Bites *with a crème anglaise and berry compote*

| APPETIZERS |

| **APPETIZER PACKAGE** | **\$20** per person | select 4

Vegetable Crudité Platter **OR** Fruit & Cheese Platter
Hummus **OR** Spinach & Artichoke Dip
BBQ Chicken Sliders/ Prime Rib Sliders **OR** Turkey Pinwheels
Wings **OR** Toasted Cheese Ravioli with Marinara

| **A LA CARTE** |

Serves 12 People:

Chips & Salsa/Queso | **\$40** (serves 12 people)
Hummus | **\$45** (serves 12 people)
Spinach & Artichoke Dip | **\$60** (serves 12 people)
Baked Mac & Cheese | **\$60** (serves 12 people)
Vegetable Crudité Platter | **\$45** (serves 12 people)
Fruit and Cheese Platter | **\$65** (serves 12 people)

Priced Per Dozen:

BBQ Chicken Sliders | **\$42** per dozen (serves 6 people)
Prime Rib Sliders | **\$42** per dozen (serves 6 people)
Toasted Cheese Ravioli *with marinara* | **\$30** per dozen (serves 6 people)
Mini Crab Cakes *with a roasted pepper aioli* | **\$48** per dozen (serves 6 people)
Crispy Shrimp *with a thai chili sauce* | **\$36** per dozen (serves 6 people)
Crispy Green Beans and Onion Petals *with siracha ranch* | **\$48** (serves 4 people)
Shaved Beef Wrap *with roasted red peppers and blackened cream cheese* | **\$24** per dozen (serves 4 people)
Turkey Pinwheels | **\$24** per dozen (serves 6 people)
Wings | **\$18** per dozen (serves 4 people)

| BEVERAGES |

| **NON ALCOHOLIC** | **\$2** per person

Coke Products
Coffee
Iced Tea
Hot Tea (no refills)

| LOWER LEVEL BAR |

Bar set up includes Bottled Beer, Draft Beer, House Wine, and Choice of Liquor
Hosted Bar = Client incurs all charges | **Cash Bar** = Guests pay cash

| DOMESTIC BOTTLED BEER | \$3.75

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
O'Douls NA

| SPECIALTY BOTTLED BEER | \$4.50

Freestate Ad Astra
Freestate Copperhead
Freestate Wheat State Golden

| DRAFT BEER |

Boulevard Seasonal | \$4.50
Boulevard Wheat | \$4.50
Lagunitas IPA | \$4.50
Stella Artois | \$5.00

***Full Kegs are available for purchase.
Please inquire for selection and pricing**

| HOUSE WINE |

\$8 by the glass, **\$25** by the bottle

Pinot Grigio
Chardonnay
Pinot Noir
Cabernet Sauvignon

***Wine list available upon request**

| LIQUOR OPTIONS | select one option

***All liquor includes appropriate mixers**

Silver Liquor | \$5 per drink

Vodka
Gin
Rum
Tequila
Bourbon

Gold Liquor | \$6 per drink

Tito's Vodka
New Amsterdam Gin
Bacardi Rum
Captain Morgan Spiced Rum
Sauza Gold Tequila
Jim Beam Bourbon Whiskey
Seagram's 7 Blended Whiskey

Platinum Liquor | \$6-8 per drink

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Rum
Captain Morgan Spiced Rum
Malibu Rum
Milagro Silver Tequila
Jack Daniels Tennessee Whiskey
Crown Royal Blended Canadian Whisky
Maker's Mark Bourbon
J&B Rare Scotch Whisky

