



## Wedding Portfolio

*...every event is a work of art*

### *venue rental includes:*

- fully furnished venue (inside & out), private parking & parking supervision
- 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
- 800 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

## 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

## Spring/Summer 2017

### 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

## 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

## Fall/Winter 2017

### 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 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*

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 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*

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

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  
\$5 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  
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, VIP Suite, Patio and Lawn, Private Parking, Parking Supervision, 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 & managing your vendors), 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 200 fully seated / Pricing considerations offered Jan-March, August & November

Friday \$500-\$2,000

Saturday \$1000- \$2,500

Sunday \$500-\$1,500

Monday -

Thursday \$500-\$1500

### ■ 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 \$750.00

### ■ 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](http://arterraeventgallery.com) [facebook.com/arterraeventgallery](https://www.facebook.com/arterraeventgallery)  
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