



# Ambassador Hotel Collection Catering Menu

104 S. Broadway St Wichita, KS 67202  
316.239.7100



## **Hotel Policies and Procedures**

### **Guarantee**

It is requested that the meetings and special events office be notified of the exact number of guests attending a function by 12:00 PM, seventy-two (72) business hours prior to the event. If the guaranteed number is not provided, the billing will be calculated for the greater of the following: (1) the number of persons for which the party was originally booked, or (2) the number of persons in attendance. If the guarantee given is for more than 100 persons, the hotel will prepare for 5% above the guaranteed number, if requested. Dietary substitutions are also available upon request.

### **Menu Selection**

To ensure that every detail is handled in a timely manner the hotel requests that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO) to which additions or selections can be made if time allows. When the BEO's are finalized, please sign and return fourteen (14) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract. All menu items are subject to seasonal availability. We will make every effort to substitute with similar items when possible.

### **Early Setup Charges**

We make every attempt to have your room set one-half (1/2) hour prior to your official event start time, however, due to the specific meeting agendas and the level of meeting activity on the banquet floor, this setup time cannot always be accommodated. If your agenda requires additional setup time, please contact your conference or catering manager and he/she will advise you on the early setup charges that will apply.

### **Prices and Payment**

There will be an applicable 22% taxable service charge and 9.5% sales tax on all food and a 10% sales tax on beverage items. Your function should be completely designed, including menus and all details, three weeks prior to your event date. In the event of a cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in the catering sales agreement or group sales agreement.

### **Alcoholic Beverages and Smoke-Free Policy**

The State Division of Alcoholic Beverages and Tobacco regulates the sale and service of all alcoholic beverages. The hotel is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into the hotel for any conference or function. Only food purchases from the Hotel may be used during any conference or function at the hotel. The hotel maintains a smoke-free environment, including all restaurants, lounges, event rooms and public space. In the case of non-compliance, a fee per room will be incurred in order to cover the extensive cost of restoration to a smoke-free condition.

### **Parking**

Prevailing rates apply and are subject to change.



## **Breakfast Buffet**

### **Priced Per Guest; Based on 60 Minutes of Service.**

Includes: Regular & Decaffeinated Coffee, Assorted Hot Teas, and Juice.

### **Continental | 14 per Guest**

- Chef's Selection of House-Made Muffins and Scones, and Sliced Seasonal Fruits
- Add choice of items below | 6 per item, per guest

- Yogurt Parfaits Greek Yogurt, Berries and House-made Granola
- Scrambled Eggs
- Steel Cut Oatmeal with Assorted Toppings
- Breakfast Potatoes
- Breakfast Meat Choice of: Sausage Links, Turkey Sausage, Bacon or Ham
- Pancakes
- Belgian Waffles
- Biscuits and Gravy
- Bagels with Cream Cheese
- Assorted Mini Quiche

### **Breakfast Stations | +11 per Guest**

Chef Fee \$75 per 25 Guests

- Ham, Bacon, Sausage, Spinach, Onion, Bell Pepper, Mushroom, Jalapeño, Tomato, Mushroom Cheddar, Provolone, Mozzarella, and Goat Cheese.

#### **Omelet Station**

#### **Eggs Benedict Station**

#### **Breakfast Sandwiches or Burritos Station**

22% Taxable Service Charge and 9.5% Sales Tax will be Added to All Charges.

All Menus and Prices are Subject to Change.



## **Breaks & Beverages**

### **Milk & Cookies |12 per Guest**

- Assorted House-Made Cookies
- Chocolate Fudge Brownies
- Choice of 2 Milks: Chocolate, Whole, 2%, Skim, or Soy

### **Super Foods |15 per Guest**

- Roasted Red Pepper Hummus
- Baba Ganoush
- Olive Tapenade
- Vegetable Crudités with Crème Fraiche & Chive Dressing

### **High Energy |17 per Guest**

- House-Made Trail Mix
- KIND Bars
- Individual Fruit Yogurts
- Red Bull
- Bottled Water & Assorted Sodas

### **Antipasti |24 per Guest**

Chef's Selection of:

- Cured Meats
- Cheeses
- Pickled, Marinated, and Raw Vegetables
- Assorted House-Made Breads & Crackers
- Seasonal Jams & Mustards
- Individual Waters: San Pellegrino Sparkling & Aqua Panna Still



## À La Carte Snacks

The Following Items are Additional Enhancements and May be Added to Any Continental Meal, Break, or Snack:

### **House-Made Cookies | 36 per dozen**

- Chocolate Chip, Peanut Butter, Seasonal Jam, Shortbread, and Oatmeal

### **House-Made Specialty Brownies | 42 per dozen**

### **Assorted Breakfast Breads | 48 per dozen**

- Scones, Muffins, and Breads

### **Gourmet Nuts | 12 per half pound**

- House Toasted, Roasted, Salted, and Seasoned Variety

### **Individually Packaged Snacks | 4 each**

Pringles Original, Goldfish Cheese Crackers, Smart Pop Popcorn, M&M's, Snickers, Reese's Peanut Butter Cup, Kit-Kat, Hershey's, Grandma's Chocolate chip cookies, Gardetto Mix

### **Assorted KIND Bars | 5 each**

### **Individual Fruit Yogurts | 4 each**

## À La Carte Beverages

The Following Items are Additional Enhancements and May be Added to Any Continental Meal, Break, or Snack:

### **Bulk:**

- Regular or Decaffeinated Coffee | 52 per gallon
- Iced Tea | 50 per gallon
- Lemonade | 50 per gallon
- Specialty Non-Alcoholic Punches | 50 per gallon
- Hot Chocolate | 50 per gallon
- Infused Water (Cucumber Mint, Strawberry Basil, Seasonal) | 25 per gallon

### **Individual:**

- Bottled Juices (Grape, Apple, Orange, or Cranberry) | 4 each
- Red Bull (Regular or Sugar Free) | 6 each
- Assorted Sodas (Pepsi products, Coke available upon request) | 4 each
- Bottled Water | 4 each
- San Pellegrino Sparkling Water | 5 each
- Aqua Panna Still Water | 5 each

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## Lunch Buffets

### **Tier I | 29 per Guest**

- Choice of: 1 Salad, 1 Entrée, 2 Sides, 1 Dessert

### **Tier II | 32 per Guest**

- Choice of: 1 Salad, 2 Entrees, 3 Sides, 1 Dessert

### **Tier III | 35 per Guest**

- Choice of: 2 Salads, 2 Entrees, 3 Sides, 2 Desserts

### Salads

- Classic Caesar: Romaine, Shaved Parmesan Cheese & Garlic Crouton
- Toscana: Local Greens, Pancetta, Chive, Goat Cheese, Candied Walnuts, with Roasted Tomato Vinaigrette
- Warm Farro: Kale, Spinach, Dried Cherries, Almonds, Crispy Sweet Potato, Sherry Vinaigrette
- Arugula Salad: Quinoa, Grilled Red Onion, Golden Raisin, Feta Cheese, Red Wine Vinaigrette
- Seasonal Chef's Choice

### Entrees

- Tuscan-Style Lasagna with Sunday Tomato Gravy
- Grilled Chicken Statler with Tuscan White Bean Ragu
- Roasted Pork Tenderloin with Apple Raisin Chutney
- Grilled Vegas Strip Steak with Chianti Caramel
- Meatloaf Brown Sugar Glaze
- Grilled Atlantic Salmon with Lemon-Caper Butter
- Grilled Chicken Breast, Mozzarella, Capicola Ham, Roasted Red Pepper, and Dijon Cream
- Vegetarian Items Available Upon Request
- Seasonal Chef's Choice

### Sides

- Garlic Mashed Potatoes
- Maple Glazed Sweet Potatoes
- Roasted Red Potatoes
- Wild Rice Pilaf
- Grilled Green Beans
- Butter-Thyme Glazed Carrots
- Herb-Roasted Vegetable Mix
- Charred Cauliflower (+ \$1)
- Grilled Asparagus (+\$2)
- Seasonal Chef's Choice

### Desserts

- Flourless Chocolate Mousse Cake with Seasonal Mixed Berries
- Traditional Tiramisu
- Cheesecake (flavors optional)
- Cream puffs filled with Bavarian cream, complimented with Strawberries
- Swiss Roll- Chocolate OR Vanilla Roulade, Whipped Cream, Ganache, and raspberry filling.
- Seasonal Chef's Choice

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## Lunch Display

### Deli Display | 25 per Guest

Choose up to 3 types of Sandwiches – All served on House-Made Focaccia Served with chips and potato salad or coleslaw

#### **Mesquite Turkey and Provolone**

- Turkey Breast, Sundried Tomato Pesto, Aioli, and Micro greens

#### **Chicken Caprese**

- Chicken Breast, Mozzarella, Tomato, Basil, Microgreens, and Balsamic Vinegar

#### **Italian Hero**

- Capicola Ham | Salami | Pepperoni | Provolone | Arugula | Tomato Confit | Tomato Vinaigrette | Ciabatta Hoagie

#### **Caesar Wrap**

- Chicken Breast | Romaine | Tomato | Caesar Dressing | Tomato-Basil Wrap

#### **Vegetarian**

- Cucumber, Herbed Cream Cheese, Tomato, Sprouts, and Field Greens

### Boxed Lunches | 26 per Guest

Includes one of each of the following options

#### **Sandwich**

- Options listed above

#### **Whole Fruit**

- Seasonal Selection

#### **Pasta Salad or Potato Salad**

#### **Cookie**

#### **Beverage**

- Bottled Water, Canned Soda, or Bottled Juice

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## Themed Lunch or Dinner Buffets

**Lunch Buffet | 33 per Guest**

**Dinner Buffet | 42 per Guest**

### Classic Tuscan Style

- Classic Caesar with Shaved Parmesan Cheese, and Crouton
- Roasted Seasonal Vegetables with Garlic & Oregano
- Tuscan-Style Lasagna with Sunday Tomato Gravy
- Farfalle with Artichoke & Spinach Cream Sauce
- House-Made Focaccia
- Traditional Tiramisu

### Midwest Pit Barbecue

- Garden Salad with assorted dressing
- Smoked Pulled Pork
- Smoked Sliced Brisket
- Potato Salad
- Cole Slaw
- Assorted BBQ Sauces
- House-Made Cornbread
- Seasonal Cobbler

### South of the Border

- Chicken Fajitas
- Marinated & Grilled Pork Carnitas
- Cheese Enchiladas
- Spanish Rice
- Braised Black Beans with Green Chiles
- Assorted Salsas and Guacamole
- Flour Tortillas
- Fresh Corn Chips
- Churros
- \* Corn tortillas on request

### Home Style Buffet

- Garden Salad with assorted dressings
- Buttermilk Fried Chicken
- Brown Sugar Glazed Meatloaf
- Roasted Potatoes, Carrots, and Onions
- Garlic Mashed Potatoes
- Baked Macaroni & Cheese
- Corn Bread
- Seasonal Cobbler

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## **Plated Dinner Meals**

Choice of Soup or Salad, Entree, and Dessert

Fresh Baked Bread

Chef's Choice of Seasonal Vegetable and Starch

### **Soups**

-Seasonal Chef's Choice

### **Salads**

-Caesar Salad with Shaved Parmesan Cheese, Anchovy, Garlic Crouton

-Toscana Salad with a Roasted Tomato Vinaigrette, Pancetta, Chives, Candied Walnuts and Goat Cheese

-Baby Spinach with Red Onion, Bleu Cheese, Hard Cooked Egg, Pecan Smoked Bacon, And Balsamic Vinaigrette

-Arugula, Quinoa, Pickled Shallots with Red Wine Vinaigrette and a Polenta Crouton.

### **Entrees**

#### **Chicken | 42 per Guest**

Grilled Chicken Breast, Mozzarella, Capicola, Roasted Red Pepper, Dijon Cream

Chicken Paillard, Arugula, Capers, Red Wine Vinaigrette

Herb-Roasted Airline Chicken with Natural Pan Jus

#### **Fish | 45 per Guest**

Grilled Salmon with Lemon-Caper Butter

Marinated Gulf Shrimp "Diavola" Tomato-Caper Sauce

#### **Prime Beef | 58 per Guest**

Kansas City Strip Steak (12oz.)

Rib Eye (12oz.)

Filet (8oz.)

#### **Pork | 43 per Guest**

Pork Saltimbocca, Sage, and Crispy Prosciutto

Roasted Pork Tenderloin with Apple-Raisin Chutney

### **Desserts**

Traditional Tiramisu

Flourless Chocolate Mousse Cake with Mixed Berries

Cheesecake

22% Taxable Service Charge and 9.5% Sales Tax will be Added to All Charges.

All Menus and Prices are Subject to Change.



## Dinner Buffets

### **Tier I | 44 per Guest**

- 1 Salad, 1 Entrée, 2 Sides, 1 Dessert

### **Tier II | 52 per Guest**

- 2 Salads, 2 Entrees, 3 Sides, 2 Dessert

### **Salads**

- Caesar Salad with Shaved Parmesan Cheese, Anchovy, Garlic Crouton
- Toscana Salad with a Roasted Tomato Vinaigrette, Pancetta, Chives, Candied Walnuts and Goat Cheese
- Baby Spinach with Red Onion, Bleu Cheese, Hard Cooked Egg, Pecan Smoked Bacon, And Balsamic Vinaigrette
- Arugula, Quinoa, Pickled Shallots with Red Wine Vinaigrette and a Polenta Crouton.

### **Sides**

- Yukon Gold Mashed Potatoes

## Dinner Buffet Entrees

### **Chicken**

Grilled Chicken Breast, Mozzarella, Capicola, Roasted Red Pepper, Dijon Cream

Chicken Paillard, Arugula, Capers, Red Wine Vinaigrette

Herb-Roasted Airline Chicken with Natural Pan Jus

### **Fish**

Grilled Salmon with Lemon-Caper Butter

Marinated Gulf Shrimp “Diavola” Tomato-Caper Sauce

### **Beef**

Roast Beef

Meatloaf

Meatballs

### **Carving Station | +25 Per Guest**

+ 50 Chef Fee

Prime Rib

Roast Tenderloin

### **Vegetable Lasagna**

Seasonal Vegetables

### **Pork**

Pork Saltimbocca, Sage, and Crispy Prosciutto

Roasted Pork Tenderloin with Apple-Raisin Chutney

### **Desserts**

Traditional Tiramisu

Flourless Chocolate Mousse Cake with Mixed Berries

Lemon Tart with Seasonal Fruit

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All Menus and Prices are Subject to Change.



## Hor D'Oeuvres & Displays

### Hor D'Oeuvres

Priced per Piece - 25 Piece Minimum

- Chicken Rillettes on Crostini with Red grapes | 5
- House-Made Jagerwurst & Cottonwood Falls Cheddar on House-Made cracker with Seasonal Jam | 5
- Prosciutto-Wrapped Feta-Stuffed Dates | 5
- Mini Tomato-Mozzarella Skewers with Balsamic Drizzle | 4
- Brie on Crostini with Honey, Seasonal fruit and Almonds | 4
- Oysters on the Half Shell: | 6  
Champagne Mignonette, lemon, and Cocktail sauce
- Individual Pancetta-Wrapped Shrimp with Chimichurri Marinade | 5
- Mini Crab Cakes with Coconut Curry in a Lettuce Cup | 5
- Cured Salmon on Cucumber with Crème Fraiche and Dill (add Cavier: \$2 per piece) | 5
- Sliced Beef Carpaccio on House-Made Cracker with Shaved Parmesan and Olive Oil | 5
- California Crab Salad on Cucumber ~or~ Sesame Crusted Tuna Sashimi on Cucumber | 6
- Beef Tartare on House-Made Potato Chip | 6
- Lobster Salad with Dill on Toasted Brioche | 7
- Chicken Satay Skewers with Spicy Peanut Sauce ~or~ Herb Pistou | 5
- Beef Satay Skewers with Garlic Umami ~or~ Chimichurri | 6

### Displays

- Gourmet Cheese Platter with House-Made Crackers | 12 per guest
- Charcuterie Boards with Chef Selection of Meats, Cheeses with House-Made Pickles | 18 per guest
- Roasted Garlic and Red Pepper Hummus with Pita | 9 per guest
- Vegetable Crudités with Crème Fraiche and Chive Dressing | 9 per guest
- Exotic Fruit Display | 10 per guest
- Large Baked Brie with Almonds, Fruit and Baguette | 10 per guest
- Spinach, Kale, and Artichoke Dip with House-Made Crackers | 8 per guest

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## Hor D'Oeuvres Station Enhancements

### Small Bite Sweet Station | 11 per Guest

Based on 3 Pieces Total per Guest | Choose up to 3

Assorted Macaroons, Eclairs, Cream Puffs, Chocolate Covered Strawberries, Assorted Cookies, Brownies, Truffles, Baklava, Lemon Tart, and Mini Cupcakes

### Beverage Menu

#### **Host Sponsored Bar | Per Drink**

Setup is \$100 per Bar. Charged on Consumption. One Bartender Required per 50 Guests. \$100 per Bartender

#### **Signature Spirits | 8**

Grant's Cask Scotch, Svedka Vodka, Castillo Rum, Gordon's Gin, Sauza Giro Silver Tequila, Jim Beam Bourbon

#### **Premium Spirits | 10**

Dewar's White Label Scotch, Crown Royal Whiskey, Tito's Vodka, Bacardi Rum, Beefeaters Gin, Don Julio Silver Tequila

#### **Super Premium Spirits | 12**

Glenmorangie 10 Scotch, Ketel One Vodka, Bombay Sapphire Gin, Mt Gay XO Rum, Patron Silver Tequila, Bulleit Bourbon

#### **Wine and Beer**

House Red and White Wines	8
Domestic Beers	5
Local Beers	6
Imported Beer	7
Sodas and Bottled Water	4

#### **By the Bottle Wines**

We offer a wonderful selection of wines sold By the Bottle.

22% Taxable Service Charge and 9.5% Sales Tax will be Added to All Charges.

All Menus and Prices are Subject to Change.



## Beverage Menu continued

### Host Sponsored Bar | Per Person

Setup is \$100 per Bar. Charges are Based on the Guarantee or Actual Attendance, if Higher.

They Include Assorted Beers, House Wines, Sodas and Bottled Water. One Bartender Required per 50 Guests. \$100 per Bartender.

#### **Signature**

First Hour	22 per Person
Second Hour	10 per Person
Each Additional Hour	5 per Person

#### **Premium**

First Hour	24 per Person
Second Hour	11 per Person
Each Additional Hour	7 per Person

#### **Super Premium**

First Hour	26 per Person
Second Hour	13 per Person
Each Additional Hour	10 per Person

### Cash Bars

Prices are Inclusive of Tax. Requires a \$500 Sales Minimum.

One Bartender Required per 50 Guests. \$100 bartender fee \$100 set up fee per bar

### **Premium Spirits | 12**

Dewar's White Label Scotch, Crown Royal Whiskey, Tito's Vodka, Bacardi Rum, Beefeaters Gin, Don Julio Silver Tequila

### **Super Premium Spirits | 14**

Glenmorangie 10 Scotch, Ketel One Vodka, Bombay Sapphire Gin, Mt Gay XO Rum, Patron Silver Tequila, Bulleit Bourbon

#### **Wine and Beer**

House Red and White Wines	8
Domestic Beers	5
Local Beers	6
Imported Beer	7
Sodas and Bottled Water	4

#### **House Beer & Wine Bar**

First Hour	16 per Person
Second Hour	7 per Person
Each Additional Hour	5 per Person

### **Bloody Mary Bar | 14 per Cocktail**

Vodka or Tequila

Mary's Assorted Olives, Scallions, Pepperoncini, Cucumber, Pickled Green Beans, Pearl Onions, Jalapeno, Celery, Lime, Horseradish, Tabasco, Cholula, Sriracha, Wasabi, Worcestershire Sauce

22% Taxable Service Charge and 9.5% Sales Tax will be Added to All Charges.

All Menus and Prices are Subject to Change.