

A photograph of the exterior of VerbenA restaurant at night. The building features a stone facade and large glass windows that are illuminated from within. A paved walkway leads to the entrance, flanked by low-lying greenery. In the background, a patio area is visible, adorned with strings of warm white lights and a sign that reads "VERBENA AN AMERICAN RESTAURANT". A black lamppost stands on the right side of the frame.

VERBENA

AN AMERICAN RESTAURANT

PRIVATE DINING & EVENT CATERING

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About Verbena

Located in the heart of Prairie Village's 80-acre Meadowbrook Park, Verbena offers seasonally inspired cuisine, an extensive wine list, craft cocktails, and exceptional service. Whatever the size of your event, our team promises to help you plan every detail — from the food and drink to ambience and decor — and deliver a truly memorable experience for you and your guests.

For more information, contact Anna Ignatovich, Event Coordinator:
anna.ignatovich@verbenakc.com | 913.329.7800



Spaces

We offer a variety of elegant indoor and outdoor spaces for private dining and events.

PRIVATE DINING ROOM

- Accommodates up to 30 people
- Available Monday-Saturday for lunches, cocktail parties, and dinners
- Multiple configurations, including formal sit-down dinners and standing cocktail
- Overlooks courtyard, gardens, and lake
- Includes digital display for presentations



COVERED PATIO

- Available in multiple configurations, including combinations with the Lakeview Terrace.
- Half patio accommodates 30 people
- Full patio accommodates up to 50 people for sit-down dinner, and 70 people for cocktail party.
- Available for Monday-Saturday for lunches, cocktail parties, and dinners.



LAKEVIEW TERRACE

- Available in multiple configurations.
- Accommodates up to 70 people.
- Available for Monday-Saturday for lunches, cocktail parties, and dinners.



Lunch

Choose from one-course, two-course, and three-course options, available Monday-Saturday, 11am-2pm.

SOUP AND SALAD {choose 3 options}

NEW ENGLAND CLAM CHOWDER salt pork, oyster cracker

SEASONAL SOUP

CAESAR SALAD romaine hearts, caesar vinaigrette, breadcrumbs, pickled shallot, parmesan

CHOPPED WEDGE SALAD iceberg lettuce, cherry tomato, cucumber, bacon, sunflower seeds, sharp white cheddar dressing, rye crouton



ENTREE {choose 3 options}

SMOKED SALMON GRAIN BOWL sesame carrot dressing, farro, quinoa, kale, sweet potato, broccolini, sweet onion

POTATO & LEEK QUICHE gruyère cheese, arugula and tomato salad, citronette

LINGUINI & CLAMS hand-cut linguini pasta, littleneck clams, white wine, garlic, parmesan, toasted breadcrumb

LOBSTER & CRAB ROLL fresh maine lobster, jumbo lump crab, duke's mayo, celery, tarragon, chive, lemon, house potato chips, slaw

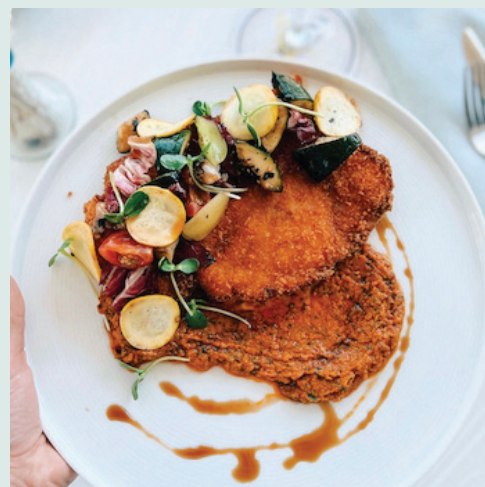
FISH & CHIPS beer-battered cod, verbena fries, slaw, tartar sauce, malt vinegar

THE ROYALE BURGER WITH CHEESE smash patty, sharp american cheese, roasted garlic aioli, grilled onion, pickles, seeded bun, verbena fries

CHICKEN MILANESE breaded chicken breast, roasted tomato sunflower seed pesto, prosciutto, arugula, shaved parmesan, lemon

SCOTTISH SALMON whipped potato, seasonal vegetable, lemon butter sauce

ENTREE SALAD with choice of grilled chicken, sauteed shrimp, or salmon



DESSERT {choose 2 options}

VANILLA CRÈME BRÛLÉE fresh berries, mint

SEASONAL FRUIT COBBLER

PEANUT BUTTER PIE pretzel crust, chocolate toffee sauce, whipped cream

CHOCOLATE CAKE nutella frosting, hazelnut brittle

SELECTION OF SWEET BITES served family style



Refer to our current lunch menu at verbenakc.com for additional seasonal choices.

Dinner

Choose from a variety of multi-course plated dinner menus, available Monday-Saturday.
(Pre-dinner appetizer and hors d'oeuvres options are also available.)

SOUP AND SALAD {choose 3 options}

INCLUDES PARKER HOUSE ROLLS WITH WHIPPED HONEY BUTTER

NEW ENGLAND CLAM CHOWDER salt pork, oyster cracker

SEASONAL SOUP

CAESAR SALAD romaine hearts, caesar vinaigrette, breadcrumbs, pickled shallot, parmesan

CHOPPED WEDGE SALAD iceberg lettuce, cherry tomato, cucumber, bacon, sunflower seeds, sharp white cheddar dressing, rye crouton



ENTREES {choose 3 options}

PAN-SEARED BEEF TENDERLOIN 6oz., whipped potato, seasonal vegetable, green peppercorn sauce

BRAISED BEEF SHORT RIB whipped potato, seasonal vegetable, red wine jus

GRILLED BERKSHIRE PORK CHOP maple glaze, cheddar grits, seasonal vegetable

THYME-ROASTED AMISH CHICKEN BREAST smoked chicken and farro stuffed pepper, glazed carrot, preserved lemon, black pepper jus

SCOTTISH SALMON whipped potato, seasonal vegetable, lemon butter sauce

LINGUINI & CLAMS hand-cut linguini pasta, littleneck clams, white wine, garlic, parmesan, toasted breadcrumb

LOBSTER & CRAB ROLL fresh maine lobster, jumbo lump crab, duke's mayo, celery, tarragon, chive, lemon, house potato chips, slaw

FISH & CHIPS beer-battered cod, verbena fries, slaw, tartar sauce, malt vinegar



DESSERT {choose 2 options}

VANILLA CRÈME BRÛLÉE fresh berries, mint

SEASONAL FRUIT COBBLER

PEANUT BUTTER PIE pretzel crust, chocolate toffee sauce, whipped cream

CHOCOLATE CAKE nutella frosting, hazelnut brittle

SELECTION OF SWEET BITES served family style



Refer to our current dinner menu at verbenakc.com for additional seasonal choices.

Cocktail Party

Choose from a selection of appetizers and hors d'oeuvres, served buffet style, for a casual gathering in the private dining room or on the patio. (Can be combined with plated dinner options.)

PLATTERS

CHEESE & CHARCUTERIE BOARD chef's selection of three meats, two cheeses, and accompaniments

SELECTION OF CHARCUTERIE chef's selection of charcuterie, pickles, mustards, toast

SELECTION OF CHEESES chef's selection of three cheeses, nuts, jams, berries, crackers



SEASONAL FRUIT TRAY citrus yogurt

CAESAR SALAD romaine hearts, caesar vinaigrette, breadcrumbs, pickled shallot, parmesan

CHOPPED WEDGE SALAD iceberg lettuce, cherry tomato, cucumber, bacon, sunflower seeds, sharp white cheddar dressing, rye crouton

DIPS

GREEN GODDESS AVOCADO DIP
vegetable crudite, potato chips

FRENCH ONION DIP
vegetable crudite, potato chips

PIMENTO CHEESE DIP
vermont white cheddar, jalapeno, crackers

SMOKED SALMON DIP
creme fraiche, dill, crackers

HORS D'OEUVRES

VEGETARIAN

RICOTTA AND MUSHROOM CROSTINI

TOMATO CROSTINI basil and balsamic

CAPRESE SKEWERS balsamic vinegar

SEAFOOD

SMOKED SALMON CROSTINI

SALMON TARTARE CROSTINI

SHRIMP COCKTAIL cocktail sauce, lemon

OYSTERS ON ICE accompaniments

CRAB FRITTERS remoulade

MAINE LOBSTER & JUMBO LUMP CRAB ROLLS



CHICKEN, BEEF & PORK

PROSCIUTTO, MELON, AND MOZZARELLA SKEWERS

STEAK TARTARE CROSTINI

CHICKEN PARM SLIDER tomato pesto, fresh mozzarella

BEEF TENDERLOIN SLIDER horseradish cream, arugula

CHICKEN LIVER CROSTINI shallot jam

DESSERTS

RICOTTA DONUT HOLES cinnamon, sugar

CHOCOLATE HAZELNUT TRUFFLES

LEMON TARTS

DARK CHOCOLATE TARTS

Breakfast

Our private dining room is the perfect setting for a breakfast event or business meeting. Choose from a variety of house-made breakfast breads and pastries, as well as plated options. We also offer freshly brewed coffee, teas, and fresh juices.

BAKERY

CROISSANTS

plain | chocolate | almond

SCONES

blueberry | apricot ginger | lemon raspberry | chorizo

CINNAMON ROLLS

POP TARTS

seasonal selection

CINNAMON COFFEE CAKE

BLUEBERRY MUFFINS



PLATES

EGG SANDWICH

thick-cut bacon, baked egg, muenster cheese,
korean scallion salad, wake-up sauce, toasted egg bun

BREAKFAST BURRITO

baked egg, wiener kitchen chorizo rojo, roasted potato,
sharp cheddar, pico de gallo, tomatillo salsa

FRITTATA

egg, cheddar, bacon, spinach, sauteed onion.

AVOCADO TOAST

smashed avocado, multi-grain bread, radish,
cucumber salad, fresh herbs



Bar Options

All events with liquor offerings to guests are charged by consumption for all alcoholic beverages. While the restaurant does not have specific bar packages available for events, we do offer the following options to help guide you with your decision in regard to offerings for your guests from the bar.

When choosing to offer pre-selected beverage options our event planner will provide you with the most current beer, wine, and cocktail lists to make selections.

OPEN BAR

Guests may order any beverage from the cocktail list, wine, and beer. No restrictions.

CUSTOM BAR

Guests may order cocktails, wine, and beer from pre-selected items the host has chosen.

BEER AND WINE

Guests may order beer and wine from pre-selected options the host has chosen.

{To view our current wine, cocktail, and beer offerings, visit verbenakc.com/drinks}



Policies

MINIMUMS & ROOM CAPACITY

We do not have a room fee, but we do require a food and beverage minimum. All items purchased will count toward your minimum, before tax and service fees. Minimums are subject to seasonal increase. If the minimum is not met, the difference will be applied as a room charge (or you can order a nice bottle of wine to meet the difference). Please contact our Event Coordinator regarding pricing for an entire restaurant buy-out or patio options. The capacities are the absolute maximum number of guests you can comfortably fit in the space. However, depending on room set up requests the number may be different.

GUEST COUNT

The final guest count is due 7 days prior to the event. If a guaranteed number of guests is not provided by the contract due date, the estimated number of guests will be used as the guarantee. As a courtesy, our Event Coordinator will email the host a final guest count reminder for confirmation. The host may respond via email or phone call to confirm the final count.

MENUS & DIETARY RESTRICTIONS

All parties of 15 or more people are required to use our pre-selected menus. We also require getting quantity counts on all food selections no later than a week prior to the event. Children are welcome to order off our limited childrens menu. We are happy to customize your menu to suit dietary restrictions or other menu needs, given that we know them in advance. If menu restrictions are not completed within the 7 day requirement, the event may be subject to cancellation.

OUTSIDE FOOD & DRINK

As a full service restaurant, we strive to provide everything your guests might need. If there is a specific wine or cocktail you would like to offer to your guests, please ask our Event Coordinator and we'll be happy to discuss options. No outside food is permitted.

CONTRACT & FINAL PAYMENT

The contract will not be considered secure until a signature is on file with credit card information. Payment will be due in full on one check at the end of the event. We will only allow the check to be split a maximum of 3 ways.

CANCELLATION FEES

7 days prior to the event, we will charge you 25% of food and beverage minimum; 3 days prior will be 50%; and 1 day prior will be 100% with an additional 5% admin fee. This will not apply to buy-outs. Cancellation fees for restaurant buy-outs will be 25% of food and beverage minimum 30 days prior to the event; 50% 15 days prior; 75% 7 days prior; and 100% 1 day prior, with the additional 5% admin fee. Once an event contract is signed with the credit card information, the cancellation policy will take effect.

SERVICE CHARGE AND TAXES

All events are subject to a 20% service charge and a 5% admin fee with all applicable taxes. Groups requesting tax exemption must submit a copy of their tax exemption letter in advance.