



# 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](mailto:anna.ignatovich@verbenakc.com) | 913.329.7800



# Spaces

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

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## PRIVATE DINING ROOM

- Accommodates up to 30 people
- Available Monday-Saturday for breakfasts, 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 breakfasts, 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 & SALAD {choose 3 options}

**NEW ENGLAND CLAM CHOWDER** salt pork, oyster cracker — cup \$8 | bowl \$12

**SEASONAL SOUP** ask for current selection {available gf, df, & veg} — cup \$7 | bowl \$11

**CAESAR SALAD** romaine hearts, black pepper caesar dressing, garlic herb crouton, parmesan {available gf} — \$15

**CHOPPED WEDGE SALAD** iceberg lettuce, cherry tomato, cucumber, bacon, sunflower seed, sharp white cheddar dressing, crouton {available gf, df, & veg} — \$15

**CHOPPED ITALIAN SALAD** romaine, arugula, sweet drop pepper, cherry tomato, cucumber, provolone, salami toscano, crouton, italian vinaigrette {available gf, df, & veg} — \$15

**PARKER HOUSE ROLLS** with whipped honey butter — \$2.5 each



## ENTREE {choose 3 options}

**POTATO & LEEK QUICHE** gruyère cheese, arugula and tomato salad, citronette {veg} — \$16

**LINGUINI & CLAMS** hand-cut linguini pasta, littleneck clams, white wine, garlic, parmesan, toasted breadcrumb — \$21

**LOBSTER & CRAB ROLL** fresh maine lobster, jumbo lump crab, duke's mayo, celery, tarragon, chive, lemon, house potato chips {available gf & df} — \$mkt

**FISH & CHIPS** beer-battered cod, verbena fries, tartar sauce, malt vinegar — \$19

**THE ROYALE BURGER WITH CHEESE** smash patty, sharp american, roasted garlic aioli, grilled onion, pickles, seeded bun, verbena fries {available gf & df} — \$14 single | \$17 double

**CHICKEN MILANESE** breaded chicken breast, roasted tomato sunflower seed pesto, prosciutto, arugula, shaved parmesan, lemon — \$19

**SCOTTISH SALMON** whipped potato, seasonal vegetable, lemon butter sauce {gf} — \$23

**ENTREE SALAD** choice of grilled chicken, sauteed shrimp, or salmon {available gf & df} — \$21-23



## DESSERT

choose 2 plated options:

**VANILLA CRÈME BRÛLÉE** fresh berries, mint {gf} — \$12

**SEASONAL PIE OR COBBLER** ask for current selection — \$12

**SEASONAL CHEESECAKE** ask for current selection — \$12

**CHOCOLATE CAKE** nutella frosting, hazelnut brittle — \$12

or family style for the table:

**SELECTION OF SWEET BITES** — \$8/person

select 3 from hors d'oeuvres list on cocktail party page



Refer to our current lunch menu at [verbenakc.com](http://verbenakc.com) for additional seasonal choices.

gf: gluten-free | df: dairy-free | veg: vegetarian



# Dinner

Choose from a variety of multi-course plated menus, available Monday-Saturday.  
(See the next page for pre-dinner appetizer and hors d'oeuvres options.)

## SOUP & SALAD {choose 3 options}

**NEW ENGLAND CLAM CHOWDER** salt pork, oyster cracker — cup \$8 | bowl \$12

**SEASONAL SOUP** ask for current selection {available gf, df, & veg} — cup \$7 | bowl \$11

**CAESAR SALAD** romaine hearts, black pepper caesar dressing, garlic herb crouton, parmesan {available gf} — \$15

**CHOPPED WEDGE SALAD** iceberg lettuce, cherry tomato, cucumber, bacon, sunflower seed, sharp white cheddar dressing, crouton {available gf, df, & veg} — \$15

**CHOPPED ITALIAN SALAD** romaine, arugula, sweet drop pepper, cherry tomato, cucumber, provolone, salami toscano, crouton, italian vinaigrette {available gf, df, & veg} — \$15

**PARKER HOUSE ROLLS** with whipped honey butter — \$2.5 each



## ENTREES {choose 3 options}

**PAN-SEARED BEEF TENDERLOIN** 6oz., whipped potato, seasonal vegetable, green peppercorn sauce {gf} — \$45

**BRAISED BEEF SHORT RIB** whipped potato, seasonal vegetable, red wine jus {gf} — \$41

**GRILLED BERKSHIRE PORK CHOP** maple glaze, cheddar grits, seasonal vegetable {gf} — \$39

**THYME-ROASTED AMISH CHICKEN BREAST** whipped potato, seasonal vegetable, mushroom cream sauce {gf} — \$36

**PAN-SEARED DUCK BREAST** bacon-braised cabbage, whipped potato, whole-grain mustard jus {gf} — \$40

**SCOTTISH SALMON** whipped potato, seasonal vegetable, lemon butter sauce {gf} — \$41

**OLIVE-OIL POACHED COD** tomato saffron broth, chorizo, fingerling potato, kale, crusty bread {gf, df} — \$37

**LINGUINI & CLAMS** hand-cut linguini pasta, littleneck clams, white wine, garlic, parmesan, toasted breadcrumb — \$31

**LOBSTER & CRAB ROLL** fresh maine lobster, jumbo lump crab, duke's mayo, celery, tarragon, chive, lemon, fries {available gf & df} — \$mkt

**FISH & CHIPS** beer-battered cod, verbena fries, slaw, tartar sauce, malt vinegar — \$32

**CURRY-ROASTED CAULIFLOWER STEAK** herbed rice pilaf, sweet pepper, raisin-caper relish, toasted almond {veg, gf & available df} — \$26



## DESSERT

choose 2 plated options:

**VANILLA CRÈME BRÛLÉE** fresh berries, mint {gf} — \$12

**SEASONAL PIE OR COBBLER** ask for current selection — \$12

**SEASONAL CHEESECAKE** ask for current selection — \$12

**CHOCOLATE CAKE** nutella frosting, hazelnut brittle — \$12

or family style for the table:

**SELECTION OF SWEET BITES** — \$8/person

select 3 from hors d'oeuvres list on cocktail party page

Refer to our current lunch menu at [verbenakc.com](http://verbenakc.com) for additional seasonal choices.

gf: gluten-free | df: dairy-free | veg: vegetarian

# 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 {serve 8-10}

**CHEESE & CHARCUTERIE BOARD** chef's selection of two meats, two cheeses, and accompaniments — \$90

**SELECTION OF CHARCUTERIE** chef's selection of three meats, pickles, mustards, toast — \$70

**SELECTION OF CHEESES** chef's selection of three cheeses, nuts, jams, berries, crackers — \$60

**SEASONAL FRUIT TRAY** citrus yogurt — \$45



## SALADS {serve 8-10}

**CAESAR SALAD** romaine hearts, black pepper caesar dressing, garlic herb crouton, parmesan {available gf} — \$70

**CHOPPED WEDGE SALAD** iceberg lettuce, cherry tomato, cucumber, bacon, sunflower seed, sharp white cheddar dressing, crouton {available gf, df, & veg} — \$70

**CHOPPED ITALIAN SALAD** romaine, arugula, cherry tomato, sweet drop pepper, cucumber, provolone, salami toscano, crouton, italian vinaigrette {available gf, df, & veg} — \$70

## DIPS {serve 8-10}

**HUMMUS** harissa spice, olive oil, pita chips, vegetable crudité {gf, df, veg} — \$40

**GREEN GODDESS AVOCADO DIP** vegetable crudité, crackers {gf, veg} — \$38

**FRENCH ONION DIP** vegetable crudité, crackers {gf, veg} — \$32

**PIMENTO CHEESE DIP** vermont white cheddar, jalapeno, crackers {gf, veg} — \$34

## HORS D'OEUVRES {priced by dozen}

### VEGETARIAN

**RICOTTA AND MUSHROOM CROSTINI** {veg} — \$30

**TOMATO CROSTINI** basil and balsamic {df, veg} — \$24

**CAPRESE SKEWERS** balsamic vinegar {gf, veg} — \$30

**PARKER HOUSE ROLLS** whipped honey butter {veg} — \$30

### SEAFOOD

**SMOKED SALMON CROSTINI** {df} — \$36

**SPICY SALMON TARTARE** crispy rice cake {gf, df} — \$42

**SHRIMP COCKTAIL** cocktail sauce, lemon {gf, df} — \$36

**OYSTERS ON ICE** accompaniments {gf, df} — \$48

**CRAB FRITTERS** remoulade — \$60

**MAINE LOBSTER & JUMBO LUMP CRAB ROLLS** — \$120



### CHICKEN, BEEF & PORK

**PROSCIUTTO, MELON, AND MOZZARELLA SKEWERS** {gf} — \$36

**STEAK TARTARE CROSTINI** {df} — \$36

**CHICKEN PARM SLIDER** tomato pesto, fresh mozzarella — \$54

**BEEF TENDERLOIN SLIDER** horseradish cream, arugula — \$72

### DESSERTS

**RICOTTA DONUT HOLES** cinnamon, sugar — \$24

**SEASONAL CHEESECAKE BITES** — \$36

**LEMON TARTS** — \$36

**DARK CHOCOLATE TARTS** — \$36

**CREAM PUFFS** — \$30



# 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. For more information about breakfast events, email [erika.wilson@themarketkc.com](mailto:erika.wilson@themarketkc.com).

## BAKERY

### CROISSANTS — \$4

plain | chocolate | almond

### SCONES — \$3.5

blueberry | apricot ginger | lemon raspberry | chorizo

### CINNAMON ROLLS — \$5

### POP TARTS — \$4

ask for seasonal selection

### CINNAMON COFFEE CAKE — \$3.5

### BLUEBERRY MUFFINS — \$3.5

## PLATES

### EGG SANDWICH

thick-cut bacon, baked egg, muenster cheese,  
korean scallion salad, wake-up sauce, toasted egg bun — \$9

### BREAKFAST BURRITO

baked egg, wiener kitchen chorizo rojo, roasted potato,  
sharp cheddar, pico de gallo, tomatillo salsa — \$11

### FRITTATA

egg, cheddar, bacon, spinach, sauteed onion — \$9

### AVOCADO TOAST

smashed avocado, multi-grain bread, radish,  
cucumber salad, fresh herbs — \$9



# 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.

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## 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](http://verbenakc.com/drinks)}





# Policies

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## **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. 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. If any guests are added within 7 days of the event, you will be charged \$100 per additional guest.

## **MENUS & DIETARY RESTRICTIONS**

All parties of 18 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 the Event Coordinator and we'll be happy to discuss options. No outside food is permitted, though exceptions can be made for desserts. If you are interested in bringing in a dessert for your event, please discuss with the Event Coordinator, as an additional plating fee may apply.

## **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.