

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

Anna Ignatovich, Event Coordinator | anna.ignatovich@verbenakc.com | 913.329.7800

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

PRIVATE DINING ROOM

- Accommodates up to 32 people*
- Available Monday-Saturday for lunches, cocktail parties, and dinners
- Overlooks courtyard, gardens, and lake
- Includes digital display for presentations
- Multiple configurations, including formal sit-down dinner, standing cocktails, and buffet**

* Groups of 18 or more will need to choose from pre-selected menus.

** One long table will accommodate groups up to 25. Groups larger than 25 will need to be set up with 4 tables of 6 or 8.



COVERED PATIO

- Available in multiple configurations, including combinations with the Lakeview Terrace
- Half patio accommodates 30 people for sit-down and 40+ people for cocktail style
- 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, dinners, and buffets



LAKEVIEW TERRACE

- Accommodates up to 70 people
- Available Monday-Saturday for cocktail parties
- Available in multiple configurations and can be combined with other spaces for cocktail hours



Lunch

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

SOUP & SALAD {choose 3 options}

SEASONAL CHOWDER ask for current selection — 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, pappadew 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, fries {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 potato purée, seasonal vegetable, lemon butter sauce {gf} — \$23

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

Vegetarian and vegan options available on request.



DESSERT

choose 2 plated options:

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

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

NY STYLE CHEESECAKE fresh berries — \$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 menus at verbenakc.com for additional options.

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

Dinner

Choose from a variety of multi-course plated menus, available Monday-Saturday.

Buffet options are also available for parties fewer than 20.

(See the next page for pre-dinner appetizer and hors d'oeuvres options.)

SOUP & SALAD {choose 3 options}

SEASONAL CHOWDER ask for current selection — 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, pappadew 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 FILET MIGNON 6oz., potato purée, seasonal vegetable, green peppercorn sauce {gf} — \$45 (6oz.) \$59 (8oz)

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

GRILLED BERKSHIRE PORK CHOP maple glaze, potato purée, seasonal vegetable {gf} — \$39

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

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

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

Vegetarian and vegan options available on request.



DESSERT

choose 2 plated options:

VANILLA CRÈME BRÛLÉE fresh berries, mint {gf} — \$12 (a la mode +\$3)

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

NY STYLE CHEESECAKE fresh berries — \$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 menus at verbenakc.com for additional options.

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, pappadew 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, potato chips {gf, veg} — \$38

FRENCH ONION DIP vegetable crudité, potato chips {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 — \$30

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

CAPRESE SKEWERS balsamic vinegar {gf} — \$30

AVOCADO TOAST — \$36

TEA SANDWICHES cucumber-cream cheese or egg salad — \$36

PARKER HOUSE ROLLS whipped honey butter — \$30

SEAFOOD

SALMON RILLETTE CROSTINI {df} — \$36

SMOKED SALMON TEA SANDWICH cucumber-cream cheese — \$48

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 — \$180



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 — \$78

DESSERTS

RICOTTA DONUT HOLES cinnamon, sugar — \$24

SEASONAL CHEESECAKE BITES — \$36

LEMON TARTS — \$36

DARK CHOCOLATE TARTS — \$36

CREAM PUFFS — \$30

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. We are also happy to discuss options for creating custom drinks for your event.

For more information on drink options, please contact tara.curtis@verbenakc.com



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.

MIMOSA BAR

Includes your choice of bubbles, fresh orange or grapefruit juice, peach puree, and seasonal syrups.

To discuss drink options for your event, email our Wine & Bar Director, Tara Curtis, at tara.curtis@verbenakc.com.



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. 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.

LARGE PARTY REQUIREMENTS

In order to ensure a smooth and enjoyable experience for your group, we kindly request that any group of 18 or more pre-select their menu. We would need the food selections no later than two weeks prior to the event. Additionally, we would also require quantity counts on all food selections, indicating what each individual will be ordering. Please provide us with these counts no later than a week prior to the event. Starting in 2025, large groups will be required to have place cards with first/last name and food order (no extra fee).

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 the day 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 three ways.

CANCELLATION FEES

10 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% 10 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.

Frequently Asked Questions:

CAN WE BRING IN DECORATIONS?

Yes, you are allowed to bring in any decorations you would like. We just ask you don't tape anything to our walls.

CAN WE ARRIVE EARLY TO SET UP DECORATIONS?

Yes, we allow any host to arrive 30 minutes early to set up decoration. (If more time is needed you can discuss with our event coordinator)

FOR GROUPS LARGER THAN 18, CAN WE JUST HAVE A PRE-SELECTED MENU AND NOT GIVE COUNTS?

No, letting us know what each person will be ordering prior will allow us to properly plan and prepare for your event. Please note that if these requirements are not met within the provided time frame, we may have to cancel the event.

We want to ensure that everything runs smoothly and efficiently, and having the food selections and quantity counts in a timely manner is crucial.

Our Team



ANNA IGNATOVICH, EVENT COORDINATOR

Anna has been a server at Verbena since the restaurant opened in 2020 and is now responsible for coordinating private events.

“The thing I like most about my job is being around people. I’m a very social person, and I love how many different people I meet on a daily basis.”

Anna grew up the Kansas City area and has been in the restaurant industry since she was 16, gaining extensive experience in serving, banquets, and catering. In her free time, she enjoys spending time with her two kids, hanging out with friends, vacationing, going to the gym, and journaling.



TARA CURTIS, WINE & BAR DIRECTOR

Tara leads the bar team to create seasonal cocktail and mocktail offerings, curates the wine list, and works with private events on beverage options to enhance their experience. She is currently studying for her Sommelier certification with the Court of Master Sommeliers, receiving a full scholarship from the organization to do so.

Tara has been in the restaurant industry for nearly 20 years. Previously, she worked at Union Square Cafe, the flagship restaurant from Danny Meyer’s Union Square Hospitality Group. While there, she was a captain for private events, received wine and beverage training from industry leading professionals, and worked closely with the chefs to expand her food knowledge as well. She also worked at Gram and Dun for a number of years, as well as multiple restaurants and bars during her college years at Mizzou.



MIKE DeSTEFANO, EXECUTIVE CHEF

Mike, a Kansas City native, graduated from Johnson and Wales University in 2008 with a culinary degree and the University of Missouri in 2010 with a Bachelors in Hospitality Management. Between schools, Mike worked in Washington, DC, for Chef Todd Gray at his restaurant Equinox. While attending MU, he worked for Chef Aaron at Le Bourgeois Winery. Upon graduating from Mizzou, he moved to Chicago and worked under Chef Andrew Brochu at Kith & Kin, Graham Elliot, and El Ideas.

In 2014, Mike joined The Alinea Group to build Roister with Chef Brochu and Chef Achatz. Mike worked at The Aviary until Roister opened in April 2016. He served as Roister’s Chef de Cuisine until 2019.



JOE FOLLETT, GENERAL MANAGER

With over two decades of experience in the restaurant industry, Joe brings a deep passion for hospitality and a proven track record of leadership to Verbena. Most recently, Joe served as Director of Operations with Strang Chef Collectives, where he played an instrumental role in launching Strang Hall in downtown Overland Park.

His career has spanned managing a variety of restaurant concepts, including roles with Fiorella’s Jack Stack Barbecue, Cooper’s Hawk Winery & Restaurant, and The Cheesecake Factory. When he’s not ensuring a top-tier guest experience at Verbena, Joe enjoys life with his wife, Ashley, and their two children, Adelyn and Noel, who are both competitive soccer players.