

Quincy's Bar and Grill, LLC

Group and Event Packages



Thank you for choosing Quincy's Bar and Grill for your special event. We are committed to making your gathering extremely enjoyable and memorable. Our approach to serving groups is simple. We understand that no two parties are alike; likewise we intend on being unique and extraordinary in our service to you. Therefore, although we offer suggested menus and packages, we are committed to do the best we can to accommodate special requests and customize a package specifically for your event. Please do not hesitate to make special requests. If we can accommodate your requests, we will.

Sincerely,

Kyle B. Estep, Owner, kyle@quincyswichita.com or 316-640-7225 / 316-942-8200

HOT APPETIZERS

Crisp Fried Chicken Strips (\$2.00 each) *minimum of 20*

Country style peppered battered all white meat chicken strips served with honey mustard, Ranch or BBQ sauce.

Wings, Wings & More Wings (\$1.00 each) *minimum of 24*

Jumbo wings tossed in your choice of sauces or served plain with our own buttermilk ranch and celery sticks.

Appetizer Chafer (\$25.00 each)

Variety of appetizers along with a pepperoni pizza cut into bite size pieces. Served with Ranch to dip

Spicy Queso (\$2.25 per person)

Enjoy a spicy blend of cheeses, jalapenos, tomatoes and cilantro served with homemade crispy tortilla chips.

Spinach Artichoke Dip (\$3.50 per person)

a creamy blend of spinach, artichoke hearts, roasted garlic, & a medley of melted cheese topped with sliced tomatoes & served with home-style tortilla chips.

Stuffed Jalapenos (\$1.50 each) *minimum of 20*

Fresh jalapenos stuffed with cream cheese served with ranch to dip.

COLD APPETIZERS

Cocktail Shrimp (\$35) *1 lb. Approx. 65 shrimp*

Boldly seasoned and peeled tail-on shrimp served chilled with zesty cocktail dipping sauce.

Vegetable tray (\$35) *Serves 20*

An assortment of fresh, artisan cut vegetables served with our very own homemade buttermilk ranch dressing.

Smoked Turkey Pinwheels (\$20) *count of 24*

Sun dried tomato tortillas wrapped around layers of thinly sliced smoked turkey, spinach, and a creamy blend of cheeses.

Assorted Cheese Display (\$2 per person)

A variety of gourmet cheeses and crackers.

Finger Sandwiches (\$2.00 each)

An assortment of roast beef, turkey, and Italian finger sandwiches served on a yeast roll.

Chips & Salsa (\$1.50 per person) *minimum of 20*

Home style tortilla chips served with our homemade salsa.

Dinner Entrees

Turkey Pot Roast (\$12.99 per person) cooked low and slow with Mirepoix vegetables along with a rich demi-glace sauce and served with mashed potatoes and veggies.

Chicken Alfredo (\$12.99 per person) Crispy breaded or grilled chicken breast topped with Alfredo sauce and Parmesan cheese. Served with fresh veggies and penne pasta.

Marinated Chicken (\$12.99 per person) Grilled chicken marinated in creamy Italian and served with potatoes and veggies.

Grilled Mahi-Mahi (\$15.99 per person) Firm white fleshed Mahi-Mahi and grilled to perfection and served with rice and fresh veggies.

16 oz. Grilled Ribeye (\$Market price per person) A hand cut 10 ounce Ribeye cooked medium with Montreal steak seasoning and served with potatoes and steamed veggies.

****Add a House salad with Ranch or Italian dressing for \$1.99****

\$1 more per entree to be served plated

Themed Buffets

Buffets are priced complete with a garden salad with Ranch or Italian dressing, soda, iced tea, or coffee.

South of the Border \$17 per person

Served with rice, beans, and one of the following options: Steak Fajitas, Chicken Fajitas, Soft Taco's or Enchiladas. Includes Chips and Salsa.

Sunday Dinner \$17 per person

Served with fresh vegetables, mashed potatoes, and any one of the following options: Fried Chicken, Turkey Pot Roast or Baked Chicken. Includes Dinner Rolls.

Little Italy \$17 per person

Served with fresh vegetables and one of the following options: Lasagna (either meat or vegetarian), Spaghetti with Meatballs, Chicken Parmesan (served with Penne pasta), or Chicken Alfredo. Includes Garlic Bread.

BBQ Cookout

\$17 per person

Includes roasted potatoes, baked beans, and your choice of one of the following options: Dry Rubbed Brisket, Smoked Chicken Quarters, or Pulled Pork. Includes Dinner Rolls or Buns.

Backyard Burger Cookout

\$12 per person

Fresh grilled hamburger patties with all of your favorite fixings; choice of cheese, toppings and condiments. Served with French Fries. Burger Cookout *does not* include salad.

Pizza, Pizza, and More Pizza

\$15 per person

A variety of our made from scratch pizzas cut into squares, includes ranch dressing for dipping.

DESSERTS

Brownie Sundae

(\$3.50 each)

A rich chocolate brownie topped with French vanilla ice cream, drizzled with chocolate syrup.

Slice of Cheesecake

(\$2.50 to \$4.00 per slice each)

We offer a varied assortment of cheese cakes from plain to Raspberry swirl to brown cow, ask for current options and prices

Dessert Table

(\$Varies)

We set up a table with various small plates of our desserts. Prices varied as to what type of assortment. Cookies, brownies to cakes and pies.

WHAT MAKES US DIFFERENT?

...First class accommodations and a top notch team that is dedicated to making your event memorable and affordable.

Banquet Information & Contract

- ◆ A **card number on file is required prior to booking the room.** All banquets require one check. The check must be paid for at the end of the event.
- ◆ A **\$300/lunch or \$500/dinner food minimum** is required. The food must be paid for on one host tab. All parties must hit the \$500 food minimum *before* 8.15% sales tax and gratuity. Our banquet room will seat 80 guests.
- ◆ A **room charge of \$25/lunch or \$75/dinner** will be applied to the final bill. No decorative confetti is allowed in the banquet facility.
- ◆ The menu for banquets must be prearranged and **confirmed 2 weeks prior** to the event. If our banquet menu does not meet your needs, our chef will be happy to assist you in creating a menu to specifically fit your needs.
- ◆ All entrees choices are set up buffet style. If you would prefer to have your entrees plated and served to each individual guest, we will be happy to provide the extra staff for such a request for the addition of \$1.00 per person/entree.

The type and amount of food items and guest count must be verified by the customer contact, and the contact is fully responsible for all charges associated with this final food and guest count. In the event the customer count or food requirements change within the 7 day window of the event, the customer contact is bound to the full retail price of the event's food items. Our cancellation policy is as such; there is no charge if canceled within 7 days of booking or more than 45 days prior to event. If canceling outside of the given time frames, a charge of **\$100 will be charged** to the card on file. **All cancellations must be in writing and sent to the banquet coordinator by email to kyle@quincyswichita.com.** Thank you for choosing us for your event! Feel free to contact me with any questions you may have – Kyle 316-640-7225.

Name _____ Event Date _____

Email Address _____ Deposit Received _____
Check/CC/Cash _____

Approximate Guest Count _____ Arrival Time _____

Contact Signature _____ Phone _____ Date _____