

Olive Tree

BANQUETS & CATERING

WEDDINGS





From Owner, Joumana Toubia

Since our brother Antoine opened the Olive Tree in 1979, we have been entrusted by newlyweds to host unforgettable wedding celebrations. We are honored to be one of the few institutions in Wichita with this depth of experience. My sister Randa and I have had a great opportunity to see almost any type of celebration you can imagine. That is why we can provide an unmatched level of service. You will receive experienced, dedicated event planning and coordination, through every step of the process.

We provide everything you need to host the wedding event of your dreams. Our venue is flexible enough to accommodate large receptions of up to 350 people, or intimate gatherings with less than 100. Our expert culinary team will make sure your guests will have an unforgettable dinner, with drinks prepared by well-trained bartenders. As a team, we will do everything we can to host the celebration you and your loved ones deserve.

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VENUE

Our spacious and elegant banquet hall has 7,000 square feet of flexible space. We can accommodate large receptions of up to 350 people, or intimate celebrations for less than 100.

You can rest assured that you will have all-day access to our venue on the day of your event, and that exceptional services are included when you book your celebration at the Olive Tree.

Room Options

1/3 Hall
up to 100 people

\$250

2/3 Hall
up to 175 people

\$450

Full Hall
up to 350 people

\$600

w/Ceremony
up to 175 people

\$1,000

What's Included

All-day access

- The day of your event, and access the night before if room is available

Event Planner

- Provides complete consultation and coordination through every step of the process

Tableware & Centerpieces

- Glassware, silverware, and china, linens and table cloth (black or white), and centerpieces (votives with tea lights)

Complimentary Sunday brunch

- After celebration, for up to 15 people



DECOR

In addition to the décor package that is included when you book your celebration, we provide premium décor options in-house to make the planning process easier for you. With our great selections you can be confident that your dream vision will be executed on the big day.

If you need your tables decorated according to a very specific need, we have over 70 colors of linens to choose from in standard, lap, or floor length. Our table centerpiece options include fresh flower arrangements, and we also carry options for chair covers, sashes, runners, and overlays.

Table & Napkin Linens

White, Black Ivory, Navy, Lt Grey, Red

90" Round Table Cloth	\$8.00
108" Round Table Cloth	\$9.00
120" Round Table Cloth	\$10.00
132" Round Table Cloth	\$11.00
6' Lap Length Table Cloth (60x102)	\$8.00
8' Lap Length Table Cloth (60x120)	\$8.00
6' Floor Length Table Cloth (90x132)	\$11.00
8' Floor Length Table Cloth (90x156)	\$12.00
Napkins 20x20 –Stock	\$0.65

Special Order Linens

2-Week Lead Time (70 Colors)

90" Round Table Cloth	\$13.00
108" Round Table Cloth	\$14.00
120" Round Table Cloth	\$15.00
132" Round Table Cloth	\$16.00
6' Lap Length Table Cloth (60x102)	\$13.00
6' Lap Length Table Cloth (60x120)	\$13.00
6' Floor Length Table Cloth (90x132)	\$16.00
8' Floor Length Table Cloth (90x156)	\$17.00
Napkins 20x20 –Stock	\$0.75

Table & Napkin Linens - Sequin

Champagne, Gold, Silver, White, Blush/Rose

Runner (12x108)	\$5.00
120" Round Table Cloth	\$40.00
8' Floor Length Table Cloth (90x156)	\$50.00

Runners & Overlays

Runners (Satin, Organza, Pintuck)	\$2.00
Runners Damask (Black & White)	\$4.00
Runners Lace (Grey, White, Ivory, Aqua, Black, Blush, Yellow, Red, Pink)	\$4.00
Overlay (Lace, Organza, Embroidered Organza)	\$6.00

Chair Covers/Sashes

Chair Covers – (Black, White, Ivory)	\$2.50
Sashes with or without Covers	\$1.50
Chair Cover & Sash	\$3.75

Centerpieces

Hurricane with Pillar Candle	\$10.00 ea
Bud Vase with Fresh Flower	\$15.00 ea
Fresh Flower Arrangement	\$25.00 & up

CAKE



Bagatelle Bakery, our sister bakery, will create the cake of your dreams for a 20% discount if you celebrate at the Olive Tree.

Since opening in 1983, Bagatelle has had the pleasure to assist many brides and their families in the selection of their wedding and groom's cakes for their special day. The Bagatelle wedding cakes are made following traditional recipes that have been handed down over the years. Every cake is baked from scratch using only the finest ingredients available.

Wedding & Groom's Cake Flavors



Fresh Strawberry with Chocolate Drizzle

- Butter Cream
- Carrot
- Cheesecake
- Chantilly Cream Cakes
- Amaretto
- Apricot
- Chocolate Mousse
- Fresh Raspberry
- Fresh Strawberry
- Lemon
- Mocha
- Peach

BAR



Since our facility includes a restaurant, we have a far-reaching selection in house, so you don't have to worry about predicting the right amount of inventory to keep your guests satisfied. You can also provide us with maximum dollar limit prior to the event, and we will guarantee we don't go over.

We only charge you for consumption. Everything is priced per drink except for wine, which is priced by the bottle. We can also craft custom signature cocktails upon request. Your dedicated event planner will help you calculate the anticipated costs during your consultation.

Drink Options

Drinks <i>Priced by drink</i>		Wine Bottles <i>Priced by the bottle</i>	
Premium Brand Mixed Drinks	\$5.50	House Wine	\$25.00
Call Brand Mixed Drinks	\$4.50	Sparkling Wine	\$25.00
Custom Signature Cocktails	\$3 & up		
Domestic Bottled Beer	\$3.50		
Microbrew / Import Beer	\$4.00		
Perrier	\$2.25		
Soda	\$1.50		
Bottled Water	\$1.00		

Keg Beer <i>approximately 180 drinks</i>	
Domestic	\$175.00
Craft or Import	\$220.00

Bar Cost Estimate

Estimated Cost Per Person For Various Selections Of Drinks
Based on range of 3-4 drinks per person. **Includes taxes and fees.**

*Keg Beer, Select Wine & Select Signature Cocktails \$13 - \$17 pp	Keg Beer, House Wine, & House Liquor \$18 - \$23 pp	Bottled Beer, House Wine, & House Liquor \$20 - \$26 pp	Bottled Beer, House Wine, & Premium Liquor \$21 - \$27 pp
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**Special Package*

CATERING

We have the experience and expertise to provide your guests with a dinner they will never forget, regardless of the budget. We have a terrific selection of hors d'oeuvres, plated dinners, and buffet dinners. Custom menus can be tailored to fit your occasion. For nearly four decades, the Olive Tree has set the standard for culinary excellence in Wichita.

Accolades



AAA Four Diamond Award

- Only restaurant in Kansas, and one of 3% of all restaurants, to be distinguished with the four-diamond award



DIRONA Award

- Distinguished Restaurant of North America, lifetime achievement award.



Twice on front cover of
Nation's Restaurant News



Wine Spectator Magazine's
Award of Excellence

Testimonials

WBJ

*"many people say
[The Olive Tree]
forever changed the
face of Wichita"*

Wichita Business
Journal



*"[The Olive Tree]
redefined the
community's
expectations for fine
dining."*

The Wichita Eagle



*Antoine "brought
world-class dining
standards to Wichita." I
mean he set the
standard. He has made
a real difference in this
community."*

Former Wichita
Mayor Bob Knight

MENU

Hors d'oeuvres



Hot Hors d'oeuvres

Priced per piece – minimum 25 ea

Baby New Zealand Lamb Chop Lollipops.....	\$5.00
Shrimp or Scallops wrapped in Bacon	\$2.00
<i>tossed with teriyaki, sesame, & scallions</i>	
Cajun Pomegranate Shrimp Skewers	\$2.00
Water Chestnuts Wrapped in Bacon	\$1.50
Crab Cakes.....	\$2.00
<i>with Mango Relish and Poblano Remoulade</i>	
Sliders with slaw.....	\$3.00
<i>Beef, Pepper Bacon & Cheddar or Pulled BBQ Pork</i>	
Teriyaki Beef Kabobs.....	\$2.40
Chicken Sate with cilantro & peanut sauce.....	\$2.00
Sumac Chicken Kabobs.....	\$2.10
<i>with onion, peppers & fried onion crisps</i>	
Chicken Cordon Bleu Skewers.....	\$2.25
<i>drizzled with Swiss Cheese Sauce</i>	
Southern Breaded Chicken Strips with BBQ Sauce..	\$1.90
Meatballs (Swedish, Marinara or BBQ).....	\$0.90
Portobello Mushroom Ravioli.....	\$2.10
<i>with Butter & Parmesan Sauce</i>	
Stuffed New Potatoes.....	\$1.50
<i>with Bacon & Cheese or Italian Sausage & Spinach</i>	
Crab Stuffed Mushroom Caps.....	\$2.50
<i>with Lobster Sauce</i>	
Mushroom Caps.....	\$2.00
<i>with Spinach & Halloumi Cheese</i>	
Mini Quiche.....	\$1.50
<i>Spinach & Mushroom or Ham & Cheese – min 48 ea</i>	
Mini Reuben's on Dark Rye	\$1.95

Hot Hors d'oeuvres Cont...

Priced per piece – minimum 25 ea

Egg Rolls with Pork – Ginger soy sauce.....	\$1.45
Fried Artichoke Hearts.....	\$1.50
<i>with Black Pepper Parmesan Dipping sauce</i>	
Spicy Buffalo Wings.....	\$1.90
<i>with celery & Bleu Cheese Spread</i>	

Cold Hors d'oeuvres

Priced per piece – minimum 25 ea

Baguette Party Sandwiches.....	\$2.00
<i>Turkey, Ham, Salami, Provolone, Tomato, Artichoke, Olive Relish & Honey Dijon</i>	
Cocktail Bun Sandwiches.....	\$2.25
<i>Ham, Turkey and Beef</i>	
Mini Chicken Salad on Croissant.....	\$3.00
Cocktail Monte Cristo.....	\$2.00
<i>Turkey, Provolone, dipped & grilled topped with a dollop of cranberry and powdered sugar</i>	
Chicken Salad "Choux" Creampuffs.....	\$1.75
Antipasti Skewers.....	\$1.75
<i>Ham, Salami, Cheese, Olives, Cornichon, Artichoke</i>	
Fruit & Cheese Pics.....	\$1.50
Chicken Salad "Choux" Creampuffs.....	\$1.75
Steak Caesar Picks.....	\$2.25
Caprese Picks – Tomato, Mozzarella & Basil.....	\$1.50
Smoked Salmon Canapés on English Cucumber.....	\$2.00
Assorted Custom Canapes – Passed (please inquire)	
Mexican Pinwheels	\$1.50
Focaccia Pizza Bites	\$1.35
<i>Margarita – Tomato & Mozzarella</i>	
<i>Nostra - Pepperoni, Sausage, Red Peppers & Mozzarella</i>	
<i>Roasted Vegetable</i>	
<i>Greco – Feta & Artichoke</i>	

MENU

Hors d'oeuvres pg 2

Hors D'oeuvre Displays

Priced per person

Chilled Shrimp Cocktail.....	\$1.75
<i>cocktail sauce & lemon wedges</i>	
Antipasto Platter with Grissini Breadsticks.....	\$6.50
<i>Salami, Provolone, Mozzarella, Pepperoni, Olives</i>	
<i>Marinated Mushrooms, Eggplant, Artichoke</i>	
Imported and Domestic Cheese Display.....	\$3.75
<i>Served with fresh fruit garnish</i>	
Brie in Puff Pastry (serves 40).....	\$80.00
<i>Served with sliced apples and grapes</i>	
Fresh Sliced Seasonal Fruit Display.....	\$2.95
Fresh Cut Vegetable Display with Dip.....	\$2.40
Roasted Tenderloin Display, minimum 25	\$6.25
<i>Served with sliced baguettes, mustard & horse radish</i>	
Whole Side of Smoked Salmon, minimum 25....	\$4.00
<i>Served with sliced multigrain and condiments</i>	

Mezze

Priced per person

Tabouli; parsley, tomato & cracked wheat.....	\$2.50
Grape Leaves rolled with rice & chickpeas.....	\$0.50
Meat Pie.....	\$1.25
Spinach Pie.....	\$1.00
Spinach & feta rolled in filo dough.....	\$1.25
Kibbi Appetizer.....	\$1.50
<i>football shaped, stuffed & fried</i>	
"Two Olives" marinated olive medley.....	\$8.00/lb
Lebneh with Olive Oil & Pita.....	\$1.50

Dips & Chips

Priced per person

Hummus with Baked & Soft Pita.....	\$2.25
Roasted Red Pepper Hummus.....	\$2.50
Baba Ghannough with Baked & Soft Pita.....	\$2.50
Spinach & Water Chestnut Dip.....	\$2.00
Salsa & Chips.....	\$2.00
Guacamole & Chips.....	\$2.25
Queso & Chips (warm).....	\$2.25
Hot Spinach & Artichoke Dips.....	\$2.25
<i>with Vegetables & Tortilla Chip</i>	
Tom's Chip Dip.....	\$2.00
<i>Cream Cheese & Seasoning served with Potato Chips</i>	

Chocolate Fountain

3 hour service

Small 27" (serves up to 100 Guest).....	\$295.00
Medium 29" (serves up to 200 Guest).....	\$350.00
Med/LG 37" (serves up to 300 Guest).....	\$425.00
Large 42" (serves up to 400 Guest).....	\$500.00
Ex Large 52" (serves up to 400+ Guest).....	\$575.00
2- Color Cascading Foundation.....	\$575.00
Dipping Items (up to 7).....	\$1.50 pp
Illuminated Champagne/Punch Fountain.....	\$300.00

MENU

Dinner Plated

Includes: Choice of Salad, Starch, Vegetable, Rolls & Butter, Coffee & Tea

Select One Salad: Mixed Greens & Sun Dried Tomato Dressing • Caesar • Fattouch • Fresh Fruit
Cucumber, Tomato, Onion & Herb Vinaigrette • Spinach, Pears, Walnuts & Blue Cheese

Chicken

Chicken Opera.....	\$21.00
<i>with goat cheese, roasted red peppers, basil pine nuts and sundried tomato cream</i>	
Chicken Valentino.....	\$21.00
<i>with bleu cheese, roasted grapes pancetta and port wine reduction</i>	
Chicken Marsala.....	\$16.00
<i>with mushroom and Marsala wine sauce</i>	
Chicken Calvados.....	\$18.00
<i>with apples & brandy sauce</i>	
Chicken Maryland.....	\$19.00
<i>over ham with a mushroom, pepper, sherry wine sauce</i>	
Chicken Florentine.....	\$19.00
<i>stuffed with spinach, ham, and emmenthal with Madeira sauce</i>	
Chicken Parmesan.....	\$16.00
<i>with Pasta Primavera with Basil & Garlic Butter</i>	
Marinated Chicken Breast.....	\$18.00
<i>with herb butter sauce</i>	
Roasted Chicken.....	\$19.00
<i>with lemon, thyme and garlic jus</i>	
Inside Out Chicken Wellington	\$21.00
<i>over puffed pastry and Portobello mushroom topped with walnut butter, port wine reduction (plated only)</i>	

Vegetarian/Vegan

Eggplant Parmesan.....	\$18.00
<i>layered with our own meat marinara sauce, mozzarella, ricotta & parmesan</i>	
Stuffed Roasted Portobello.....	\$18.00
<i>with Goat Cheese, Roasted Red Peppers and sautéed spinach side</i>	
Garlic Roma Pasta.....	\$18.00
<i>with tomato, chili, basil & pine nuts, marinara</i>	
Black Beans & Brown Rice.....	\$18.00
<i>with roasted poblano, sweet potato side</i>	

Beef

Roasted Beef Petite Tender.....	\$20.00
<i>with Marchand de Vin or with Peppercorn Sauce</i>	
Bacon Wrapped Filet.....	\$25.00
<i>6-ounce grilled filet with mushroom jus (plated only)</i>	
Filet of Beef	\$32.00
<i>8-ounce grilled filet of Beef Tenderloin with Marchand de Vin or Peppercorn Sauce. Served with garlic rosemary potatoes (plated only)</i>	
Filet Henry IV	\$32.00
<i>6-ounce filet of Beef Tenderloin with artichoke, crabmeat, and béarnaise sauce</i>	
Prime Rib.....	\$27.00
<i>au jus, baked potato & horseradish cream (plated only)</i>	
Medallions of Veal Piccata.....	\$28.00
<i>with lemon caper sauce</i>	
Sliced Roast Beef	\$20.50
<i>with Mushroom Madeira Sauce & Mashed Potatoes</i>	
Beef Stroganoff.....	\$25.00

Pork, Seafood, and Pasta

Pork Calvados.....	\$21.00
<i>sweet pepper bacon wrapped tenderloin served with savory apple brandy sauce \$21.00 served with mashed sweet potatoes (with chicken \$24)</i>	
Roasted Pork Loin.....	\$21.00
<i>with ancho chili sauce & corn custard</i>	
Herb Crusted Grilled Salmon.....	\$22.50
<i>and lobster sauce</i>	
Grilled Tilapia.....	\$19.00
Meat Lasagna.....	\$18.00
<i>layered with our own meat marinara sauce, mozzarella, ricotta & parmesan</i>	

Children's Menu

Chicken Strips, Mac & Cheese, and Veggies	\$21.00
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MENU

Dinner Plated Pg 2

Includes: Choice of Salad, Starch, Vegetable, Rolls & Butter, Coffee & Tea

Select One Salad: Mixed Greens & Sun Dried Tomato Dressing • Caesar • Fattouch • Fresh Fruit
Cucumber, Tomato, Onion & Herb Vinaigrette • Spinach, Pears, Walnuts & Blue Cheese

Combinations

Roasted Petite Tender <i>with roasted mushrooms & carrots & Chicken Breast</i>	\$25.00
Sliced Rib Eye Roast & Chicken Maryland	\$28.00
Beef Stroganoff & Chicken Opera	\$28.00
Whole Roasted Tenderloin Marchand de Vin & Grilled Salmon <i>with mango salsa</i>	\$35.00
Filet of Beef Tenderloin and Broiled Shrimp <i>with shallot dill sauce (plated only)</i>	\$29.00
Filet of Beef Tenderloin and Salmon <i>with sherry wine sauce (plated only)</i>	\$29.00
Filet of Beef Tenderloin and Chicken Breast <i>with five peppercorn sauce (plated only)</i>	\$26.00

MENU

Dinner Buffets

All Buffets Include: Assorted Breads & Butter, Coffee, Decaffeinated Coffee & Iced Tea

2 Entrée Buffets

2 Entrée Buffet Choices Select One Combination (priced per person)

Sautéed Chicken Breast
with Green Peppercorn Sauce
Beef Stroganoff
Three-Grain Rice
Vegetables..... \$25.00

Roasted Beef Petite Tender
with roasted mushrooms and carrots
in natural garlic, thyme jus
Chicken Breast Calvados
with apples and brandy sauce
Roasted New Potatoes
Vegetables..... \$25.00

Grilled Salmon
topped with mango salsa
Whole Roasted Tenderloin
Marchand de Vin
Spinach Orzo Pasta
Vegetables..... \$35.00

Cantonese Chicken Breast
with ginger, soy and broccoli
Grilled Tilapia
with leek and mushroom sauce
Vegetable Stir-Fried Rice..... \$25.00

2 Entrée Buffet Choices Cont.. Select One Combination (priced per person)

Sliced rib Eye roast
with mustard, horseradish & pan juices
Chicken Maryland
with ham and sherry sauce
Scalloped Potatoes
Green Beans Almandine..... \$28.00

Salads for 2 Entrée Buffet Select One Salad

Classic Caesar
Oriental Snap Pea
with seasame, carrots, and peppers
Spinach Salad
with pears, walnuts, and bleu cheese
Mixed Green Salad
Garden Vegetable Salad
Fresh Fruit
Italian Bean and Tomato
Cucumber, Tomato, and Onion
Fattouch Salad
with toasted pita and sumac dressing
Chelsea's Mixed Greens
with crouton, gorgonzola and
Sun-dried tomato dressing

1 Entrée Buffets

One Entrée Buffet Choices Select One Combination (priced per person)

Mixed Green Salad
Sliced Roast Beef
with Mushroom Madeira Sauce
Mashed Potatoes
Vegetables..... \$20.50

Cesar Salad
Chicken Parmesan
Pasta Primavera
with Basil and Garlic Butter..... \$18.00



MENU

Themed Buffets

Dinner Theme Buffets Select One Theme (priced per person)

New Orleans.....\$19.00
Garden Salad
Andouille & Shrimp Jambalaya
Cajun Chicken Breast
Okra Stew
Baguettes

Mambo Italiano.....\$20.00
Bruschetta Toast with Tomato Basil and Arugula
Caesar Salad with Parmesan
Baked Ziti with Beef Bolognese Sauce
Chicken Penne Alfredo
Zucchini Parmesan

Tejano.....\$21.00
Santa Fe Salad
*Green Onions & Peppers, Olives, Tomatoes,
Cheese & Chipotle Ranch Dressing*
Mexican Lasagna
*Flour Tortillas, Beef, Chili Sauce and
Cheddar Cheese*
Southwest chicken
Topped with Pico De Callo & Avocado
Red Rice
Black Bean & Corn Salsa
Salsa & Sour Cream

Southern Style.....\$20.00
Green Salad
*with Lettuce, Peas, Cheese,
Mushrooms, Bacon & Ranch*
Fried Chicken
Fried Catfish
Mashed Potatoes and Country Cream Gravy
Country Green Beans and Potato Rolls

Dinner Theme Buffets Cont.. Select One Theme (priced per person)

Café de Paris.....\$25.00
Spinach and Tomato Salad with Chive Dressing
Beef Bourguignon
with Three-Grain Rice
Coq au Vin
with Roasted Potato, Carrots and Mushrooms
Ratatouille
Baguettes, Brie and Chevre

The San Franciscan\$24.00
Baby Field Greens
with Grilled Zucchini & Garlic, Lemon, Olive Oil Dressing
Salmon Club
with Tomato, Avocado and Pepper Bacon with Chive Sauce
Marinated chicken Breast with Mango Salsa
Haricot Vert
Vermicelli Rice
Assorted Breads and Butter

The Dubliner.....\$20.00
Spring Greens with Radish, Peas & Creamy Lemon Dressing
Ale Battered Fish
Potato Rolls & Butter

Mediterranean Buffet.....\$18.00
Fattouch
Hummus & Vegetable Crudite Platter
Sumac Chicken Kabobs
Lebanese Green Bean Stew with Beef & Tomatoes
Vermicelli Rice
Baked Pita Chips & Soft Pita

Event Policies

Thank you for inquiring about the Olive Tree Banquets & Catering services. Below is additional information that serves as guidelines in the planning stages.

- Deposit: A \$250.00 to \$500.00 deposit is required to confirm your date. This amount is credited from your final bill. Otherwise deposits are non-refundable.
- All listed prices do not include taxes and service charge
 - Service charge: A 20% service charge is added to all food, beverage and rentals for on-site events.
- Bartender Service: we recommend 1 bartender per 75 guests
- Bartender Fee: \$50 for first hour, and \$25 for each additional hour (per bartender)
- Audio Visual: We can arrange for screens, projectors and on-site AV equipment. Please inquire.
- Entertainment: DJ's and private bands are welcome; we can assist you on referring you to reputable music entertainment.