



Tallgrass Tap House

Private Dining

Thank you for considering Tallgrass Tap House for your upcoming event! The Tap House offers over 11,000 square feet of dining space, complete with onsite brewing, a full-service dining menu, full-service bar, and four unique venues to accommodate a variety of events. Let us create an effortless, comfortable and memorable event for you and your guests at Tallgrass Tap House.

The Icebox

A fully enclosed and private room with one large table that seats up to 16 guests, complete with full audio-visual capabilities.

Lunch: \$250.00 Food and Beverage Minimum applies. 3 hours maximum

Dinner: \$250.00 Food and Beverage Minimum applies.

The Mezzanine

Located on the second floor of the Tap House with a sweep view of the main dining room and fermentation tanks. The space will accommodate up to 30 guests seated, or up to 50 guests in a cocktail reception format. Equipped with full audio-visual capabilities, a fireplace, and curtain to create a more private atmosphere.

Lunch: \$500.00 Food and Beverage Minimum applies. 4 hours maximum

Dinner: \$500.00 Food and Beverage Minimum applies.

The Tallgrass Banquet Room / The Firkin Room

The perfect space for larger gatherings, complete with its own bar. Located adjacent to the main dining room, the Banquet Room, also known as the Firkin Room, is easily accessible through its own private entrance, as well as the main dining room. This venue will comfortably accommodate up to 50 guests seated or up to 100 guests in a cocktail reception format.

Lunch: \$500.00 Food and Beverage Minimum applies. 4 hours maximum

Dinner: \$1000.00 Food and Beverage Minimum applies.

The Roof Top Patio

A true gem of Manhattan, KS – the Roof Top Patio comes complete with its own bar and panoramic views of downtown Manhattan and the surrounding area. The Roof Top will accommodate up to 50 guests seated or up to 75 guests in a cocktail reception format.

Lunch: \$2500.00 Food and Beverage Minimum applies. 4 hours maximum

Dinner: \$2500.00 Food and Beverage Minimum applies. 4 hours maximum

Private Dining Options

(Pricing is exclusive of alcoholic beverages, tax and gratuity. Pricing is inclusive of all non-alcoholic beverages, with the exception of House Brewed Root Beer.)

We require a minimum food and beverage purchase for our private spaces. The established minimum is subject to tax, and gratuity, including an administrative charge of five percent of the total amount. We do not charge a rental fee for the space.

🍷 Offer your guests a seated 2 course dining experience beginning at \$24.00 per person from the menu on the following page.

🍷 Offer your guests a seated 3 course dining experience beginning at \$29.00 per person from the menu on the following page.

🍷 Offer your guests a' la cart large format plated appetizers from the catered Hor D'oeuvres menu on the following pages.

🍷 Our full restaurant menu is available for gatherings of 30 guests or less. Though, the coursed dining menu can be used in any venue, for a seated dinner.

For a coursed dining experience, customized menus listing your final selections will be printed for your guests. Please make your final selections from the menus included.

Large Party Dinner Menu

(Pricing is exclusive of alcoholic beverages, tax and gratuity. Pricing is inclusive of all non-alcoholic beverages, with the exception of House Brewed Root Beer.)

Soup/Salad

(Select three of the following options for your guests to choose)

Tap House Salad *v*

Mixed Greens, Plum Tomatoes, Roasted Corn, Parmesan Cheese, Brioche Croutons

Apple-Spiced Walnut Salad *v GF*

Mixed Greens, Gala Apple, Spiced Walnuts, Dried Cranberries, Feta Cheese, Balsamic Vinaigrette

Classic Wedge

Iceberg Lettuce, Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon, Red Onion, Plum Tomatoes, Brioche Croutons, Toasted Almonds

Sunflower Salad *v GF*

Mixed Greens, Sunflower Shoots, Toasted Sunflower Seeds, Roasted Beets, Orange Supremes, Feta Cheese, Lemon Poppy Seed Vinaigrette

Wild Rice and Mushroom *v GF*


Wild Rice Blend, Portobello Mushrooms, Leeks, Fresh Herbs

Pub Ale Bisque

Cheddar, American, Smoked Gouda Cheeses, Bacon, Crispy Shallots, Parsley

Entrées

(Select four of the following options for your guests to choose)

 Only two of these options can be accommodated on the same menu)

Tallgrass Burger

Braveheart Ground Beef, Bleu Cheese, Peppered Bacon, Fried Onion Strings, Arugula, Smoked Tomato Aioli, on a Potato Bun. Served with Fries.

Meatloaf

Beef and Pork Blend, Peppered Bacon, Roasted Garlic Mashed Potatoes, Balsamic Brussel Sprouts, Fried Onions, Stout Gravy

Pot Pie

Roasted Chicken, Root Vegetables, Roasted Corn, Arugula, Herb Gravy, Cheddar Puff Pastry

Fish and Chips

Ale Beer Batter, Fresh Cod, Fries, Jalapeno Corn Coleslaw, Tartar Sauce, Lemon

Miso Salmon

Miso Marinated Salmon, Farro, Grilled Asparagus, Cashew Scallion Sauce

Grain Bowl *v*

Farro, Pickled Carrot, Radish, Sunflower Sprouts, Toasted Sunflower Seeds, Roasted Beets, Lemon – Dill Tzatziki

Seafood Pasta (supplemental + \$6)

Cavatappi Pasta, Smoked Tomato Cream Sauce, Arugula, Mussels, Shrimp, Fresh Cod, Fresh Herbs, Grilled Baguette

Steak Frites (supplemental + \$12) *GF*

Choice of:

12oz. USDA Choice Kansas City Strip, House Steak Sauce, Garlic-Parmesan Frites

or

12oz. USDA Choice Ribeye, House Steak Sauce, Garlic-Parmesan Frites

Dessert

(Select two of the following options for your guests to choose)

Tap House Root Beer Float *v*

House Made Root Beer, Vanilla Ice Cream, House Made Whipped Cream, Toffee Crumble, Chocolate Sauce, Wafer Cookie

Fried Cheesecake Eggroll *v*

Fried Eggroll, Cheesecake Filling, Confectioners' Sugar, Strawberry Compote, Whipped Cream, Fresh Mint

Chocolate Stout Cake *v*


Stout Dark Chocolate Skillet Cake, Coffee Ice Cream, Chocolate Rubble


**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Catered Hor D'oeuvres


(Pricing is exclusive of beverages, tax and gratuity.)

Offer your guests a' la cart large format plate appetizers. Perfect for a social hour prior to dinner or cocktail reception.


 Denotes options that can be replenished during a reservation.


 **Roasted Mixed Nuts** (serves 24) *v GF*
Fresh Herbs, Salty, Spicy, Sweet
\$36


Hummus with Garlic Pita and Veggies (serves 24) *v*
Roasted Red Pepper Hummus, Garlic Pita Bread, Crudités
\$36

 **BELT Deviled Eggs** (24 halves)
Classic Deviled Eggs, Bacon, Tomato, Pea Shoots, Rye
Crumbles
\$32


Mixed Grilled Veggies (serves 24) *v GF*
Zucchini, Red Onion, Red Bell Pepper, Portabella
Mushroom, Fresh Herb Oil
\$48

 **Soft Pretzel** (24 bite size pieces) *v*
Bavarian Pretzel, Pimento Cheese Sauce, Honey Mustard
Sauce
\$24

 **Crab and Chorizo Dip** (serves 24)
Blue Crab, Mexican Chorizo, Queso Fresco, Roasted
Poblano Peppers, Cilantro, Fried Flour Tortilla Chips
\$48

 **Fried Buffalo Chicken Wings** (24 wings) *GF*
Twice Fried, Tap House Buffalo Sauce, Bleu Cheese
Dressing, Celery
\$36

Char-Grilled Sliced Steak (serves 16) *GF*
Char-Grilled USDA Kansas City Strip Steak, House Made
Steak Sauce
\$52

 **Korean Fried Chicken Wings** (24 wings)
Twice Fried, Soy-Sesame Glaze, Chopped Cashews,
Toasted Sesame, Scallions, Gochujang Ranch
\$39

Sliced Links with House Made Dipping Sauce (serves 16)
Charred Bratwurst and Hot Links, Whole Grain Mustard,
and Stout BBQ Sauce
\$36

Chicken Skewers (24 skewers) *GF*
Chicken Thigh, Fresh Herb Oil, Cumin-Herb Yogurt Sauce
\$48

Meatballs (24 meatballs)
Beef Meatballs, Roasted Red Pepper Marinara
\$36

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Tallgrass Tap House

Contract

FOR RESERVATIONS, PLEASE EMAIL US AT EVENTS@LOLOHOSPITALITY.COM OR CALL 785.320.2933

We require a minimum food and beverage purchase for each of our four private dining spaces. That minimum is subject to tax and gratuity and an administrative charge of five percent of the total amount. We do not charge a rental fee for the space.

The total food and beverage amount (including any unmet minimum charge) is subject to a 5% administrative fee. This is in place of rental fees, which are not required.

We ask for a credit card guarantee to confirm each event. Cancellations received after the booking confirmation, up until the event, will be subject to a one time, non-refundable \$100 charge.

Sales tax is 8.95% on food and non-alcoholic beverages. Tax on alcoholic beverages is 10%. (Subject to tax rates current at time of event, if any changes)

Hosts are welcome to bring in any additional decorations, place cards, and/or to have flowers sent from a local florist. We do ask that the host be responsible for the removal of any additional items at the conclusion of the event.

Our full restaurant menu is available for gatherings of 30 guests or less. Though, the coursed dining menu can be used in any venue, for a seated dinner. We do require a guaranteed guest count 72-hours prior to the date of the event.

Gratuity is not automatically added to the final check amount. Please note that any gratuity is paid in full to the service team.

Please initial or sign next to your selection. At your discretion, you may modify the gratuity amount at the conclusion of the event.

_____ 18 percent

_____ 20 percent

_____ 22 percent

_____ Other amount (please indicate)

Date of Event: Primary Contact: # of Guests: Venue / Food & Beverage Minimum:

Name of Cardholder: Credit Card Number: Expiration Date: CVV:

Primary Contact's Signature Date

Cardholder's Signature Date

Tap House Event Coordinator's Signature Date