

WEDDING MENU

CANDELA

Venue at The Lux



120 E FIRST ST WICHITA, KS 67202 / 316-260-4496 / candelalux.com

FIRST & MARKET / DOWNTOWN WICHITA

Hors d'Oeuvres

A La Carte

(Prices are per serving.)

Cold Items

Hummus & pita chips	\$1.50
Fresh seasonal fruit	\$1.50
Domestic & imported cheeses	\$2.00
Havarti dill, baby Swiss, cheddar, Monterey Jack, gorgonzola	
Jumbo shrimp cocktail (peeled and deveined)	\$2.50 / per shrimp
Antipasti skewers with mozzarella, tomato, olives & artichokes	\$1.50 / per skewer
Fresh mozzarella with tomato, pesto & balsamic olive oil	\$1.75
Rolled prosciutto ham stuffed with asparagus	\$2.00
Ham & cream cheese roll-ups	\$2.00
Chicken salad canapés	\$2.00
Fruit & cheese skewers	\$2.00 / per skewer

Hot Items

Cocktail meatballs	\$1.25
Spinach artichoke dip with colorful chips	\$1.50
Beef kabobs with teriyaki glaze	\$2.00
Chicken kabobs with pesto cream sauce	\$2.00
Pork steak skewers with spicy peanut sauce	\$2.00
Variety of mini quiche , ham & cheese or spinach	\$2.00
Whole smoked salmon with diced onions & capers	\$2.00 minimum 25
Served with crackers, horseradish & sour cream	
Bacon wrapped sea scallops with honey mustard	\$2.50
Shrimp bacon wrapped	\$2.50

Hors d'Oeuvres

Buffet Options

(Minimum of 30 guests required. Prices are per person.)

Option 1

\$14

Fresh fruit
Antipasti skewers
Chicken kabobs
Cocktail meatballs
Hummus & pita
Bite size desserts

Option 2

\$16

Spinach artichoke dip & chips
Fresh Mozzarella & tomato with pesto & balsamic olive oil
Fruit & cheese skewers
Rolled prosciutto ham stuffed with asparagus
Cocktail meatballs
Beef kabobs
Bite size desserts

Option 3

\$20

Spinach artichoke dip & chips
Hummus & pita
Fruit & cheese skewers
Jumbo shrimp cocktail (peeled & deveined)
Rolled prosciutto ham stuffed with asparagus
Cocktail meatballs
Beef skewers
Chicken kabobs
Bite size desserts

Option 4

\$23

Hummus & pita with vegetables
Artichoke dip & chips
Whole smoked salmon
Bacon wrapped shrimp
Chicken salad canapés
Fruit & cheese skewers
Antipasti skewers
Beef kabobs
Assorted mini quiche
Bite size desserts

DINNER

Theme Buffets

(Minimum of 50 guests required. Prices are per person.)

If under minimum number required, please add \$2.00 to price listed.

The Venetian

\$29

Italian salad
Antipasti - assortment of meats and vegetables
Meat lasagna
Chicken primavera topped with Alfredo sauce
Roasted potatoes with oregano seasoning
Sautéed broccoli with garlic and fresh basil
Garlic bread
Assorted Italian sweets
Regular coffee & decaffeinated coffee
Hot or iced tea

The Santa Fe

\$29

Chicken and beef fajitas
Soft flour tortillas
Beef or cheese enchiladas
Accompaniments - cheese, sour cream, lettuce, salsa, guacamole, pico de gallo
Spanish rice or refried beans
Blue & red tortilla chips
Bite size cheesecakes
Regular coffee & decaffeinated coffee
Hot or iced tea

Candela Smokehouse

\$29

Salad bar
Potato salad
Cole slaw
Smoked hot links
Shredded beef brisket with kaiser bun
Smoked shredded chicken
Corn or green beans
Accompaniments - bread, pickles, hot & mild barbecue sauce
Potato chips
Cookies & brownies
Regular coffee & decaffeinated coffee
Hot or iced tea

Carving Stations

All carving stations come with rolls & appropriate condiments.
Attendant fee of \$50 per carving station.

Honey Pineapple Glazed Ham

serves 50 people

\$120

Roasted Prime Rib

serves 50 people

\$270

Mesquite Wood Smoked Turkey

serves 50 people

\$110

Herb Crusted Tenderloin

serves 20 people

\$190

CATERED BY



All prices are subject to a 20% service charge and 7.15% sales tax.
Prices are subject to change.

Children's Menu

(Prices are per person.) Suitable for children 12 and under, includes soft drink, milk, juice or tea.

Choice of french fries or fruit with entrée.

Chicken fingers	\$6.95
Macaroni and cheese	\$6.95
Grilled chicken	\$6.95

DESSERTS

(Prices are per person.)

2x2 size.

Tiramisu	\$5
Lady fingers soaked with espresso and mascarpone cheese	
Strawberry Cheesecake	\$5
New York style cheesecake with a fresh strawberry sauce	
Crème Brûlée	\$5
Thick custard mixed and topped with a burnt crusted brown sugar	
Assorted mini bite size desserts	\$2.50
(1.5x1.5 size)	

Bar Service

Bartender set-up fee of \$100.00 is applied per bar.

Bars are supplied with clear plastic cups. Prices are per serving.

Well Brands / \$6

Vodka – New Amsterdam
Rum - Bacardi
Gin - Junipero
Bourbon - Jim Beam
Tequila - Jose Cuervo
Scotch - Dewars White Label

Call Brands / \$7

Vodka – Skyy
Rum – Captain Morgan
Gin – Beefeater
Bourbon – Seagrams 7
Tequila – Herradura
Scotch – Johnny Walker Red

Premium Brands / \$8

Vodka – Grey Goose
Rum – Malibu
Gin – Bombay Sapphire
Bourbon – Crown
Tequila – Herradura
Scotch – Johnny Walker Black

Domestic Beer / \$3

Budweiser
Bud Light
Mich Ultra
Miller Lite
Coors Light

Import Beer / \$4.50

Corona
Heineken

Micro Brews / \$4.50

Blue Moon
Boulevard Wheat

Other Beverage Selections

Keg Beer is available. Cost varies with brand and size.

Banquet Wine List

Prices are per bottle.

Champagnes

Cook's Champagne	\$25
Freixenet "Cordon Negro" Brut	\$35

Chardonnay

Clos du Bois (Sonoma)	\$38
Kendall Jackson (California)	\$45
Raymond Reserve (Napa)	\$60

Pinot Noir

Kris (Italy)	\$38
MacMurray (Central Coast)	\$38

Merlot

Blackstone (California)	\$35
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Cabernet Sauvignon

Louis Martini (Paso Robles)	\$42
Alexander Valley (Sonoma)	\$55

Other Whites

Clifford Bay Sauv Blanc (California)	\$35
King Estate Pinot Grigio (Oregon)	\$50

Other Reds

Sensual Malbec (Argentina)	\$30
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Other Selections Available Upon Request

Catering Liquor

\$100 Bar Setup Fee (per bar) – includes plastic cups, cocktail napkins, straws, juices, mixes, and garnishes. Glassware available upon request (*ask about pricing*). Unlimited drinks for 5 hour limit.

\$14 Package / House Wine & Beer

House Wine

Beer: Bud Light, Coors Light, Michelob Ultra, Corona

\$15 Package / Well Brands

House Wine

Beer: Bud Light, Coors Light, Michelob Ultra, Corona

Well: McCormick Brands – Rum, Vodka, Whiskey, Gin, Scotch, Tequila

\$20 Package / Call Brands

House Wine

Beer: Bud Light, Coors Light, Michelob Ultra, Corona, Boulevard Wheat

Call: Bacardi Rum, Beefeater Gin, Dewars Scotch, José Cuervo Tequila, Absolut Vodka, Jack Daniels Whiskey

\$20 Package / Call Brands

House Wine

Beer: Bud Light, Coors Light, Michelob Ultra, Corona, Boulevard Wheat, Blue Moon

Premium: Bacardi Select Rum, Bombay Sapphire Gin, Glenlivet Scotch, Patrón Silver Tequila, Grey Goose Vodka, Knob Creek Whiskey

Miscellaneous Fees

Table Linens

\$8 - \$21

White linens provided. Colored linens additional charge.

Linen Napkins

\$.65 each

White linens provided. Colored napkins additional charge.

Table Skirting

\$20 each

Glass Cake Plates

\$.50 each

Cake Cutting Fee for every 100 guests

\$50