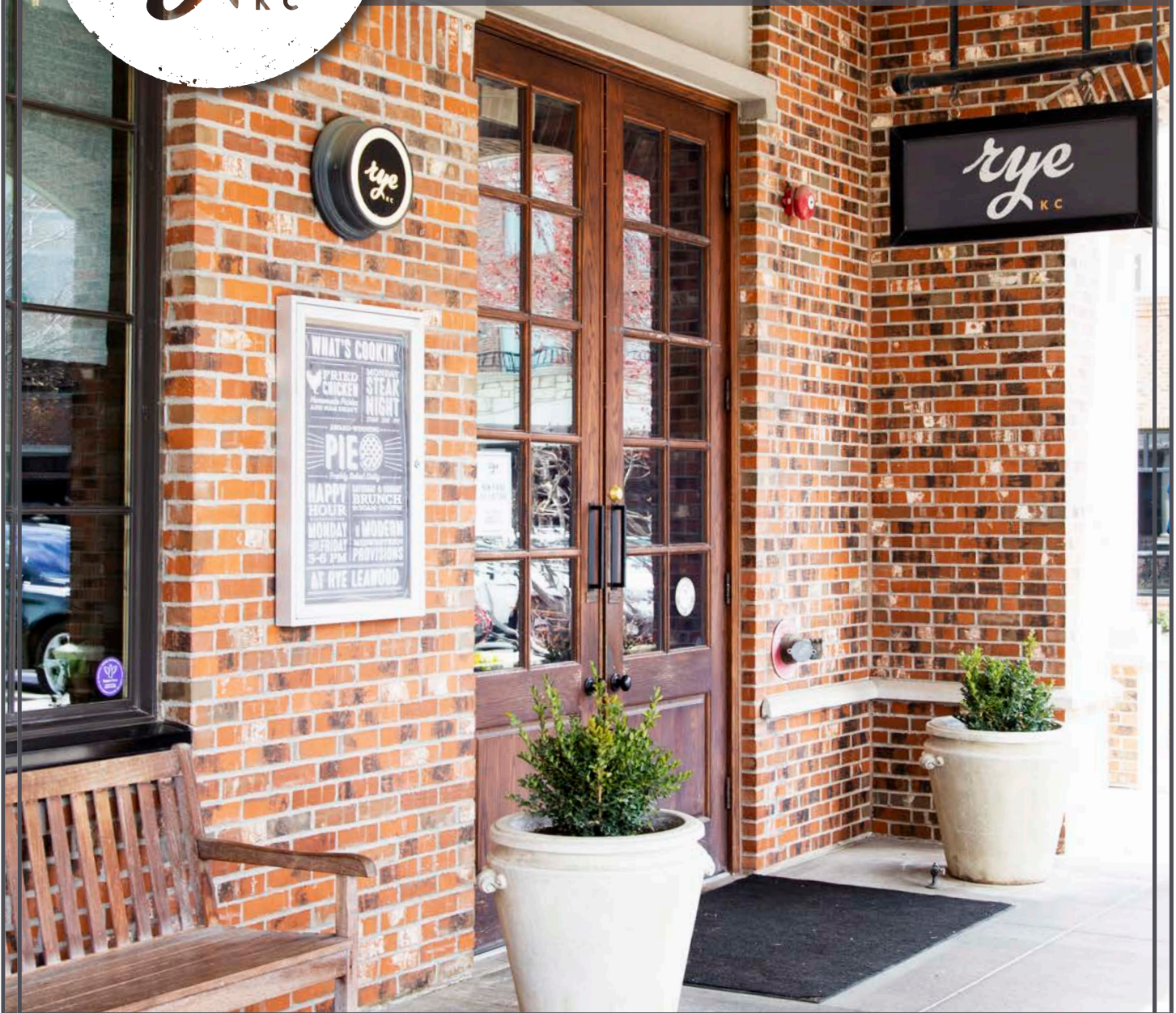




®

RYE MISSION FARMS

10551 MISSION ROAD, LEAWOOD, KS 66206



PRIVATE DINING & CATERING

LEAWOOD EVENT MANAGER • ERICA WAGNER

EVENTS@RYEKC.COM • 913-642-5800



ABOUT RYE

Husband-and-wife team Colby & Megan Garrelts have proudly built the Rye restaurant brand to express their love of Kansas City & the Midwest and by extension, the bountiful culinary region they call home. Rye's menu of chef-inspired comfort food reflects the couple's most cherished experiences in the kitchen & around the table. Diners are invited to pull up a chair for a spread showcasing our famous fried chicken served with homemade pickles & ham gravy, a reserve aged steak program with family-style sides including pan-roasted brussels sprouts, & glazed heirloom carrots, succulent Koji aged pork chops, shrimp & grits, and delicious pies available by the slice and whole to-go. Rye is open for lunch & dinner daily, with brunch on the weekend. The restaurants also offer a full craft bar, outdoor & private dining spaces, as well as a variety of cooking classes & special events. Rye Leawood has one large private dining space that can be broken up into two smaller rooms, the Sunflower Room & the Farmhouse Room.



SUNFLOWER ROOM

- SEATED CAPACITY UP TO 26 PEOPLE
- INCLUDES AN IN-ROOM BAR



MONDAY-FRIDAY LUNCH
(11:00AM - 3:00PM)

SATURDAY & SUNDAY BRUNCH
(9:30AM - 3:00PM)

MONDAY-SUNDAY DINNER
(5PM - CLOSE)



FARMHOUSE ROOM



- SEATED CAPACITY UP TO 45 PEOPLE
- OVERLOOKS THE PATIO



MONDAY-FRIDAY LUNCH
(11:00AM - 3:00PM)

SATURDAY & SUNDAY BRUNCH
(9:30AM - 3:00PM)

MONDAY-SUNDAY DINNER
(5PM - CLOSE)



COMBINED ROOMS

- SEATED CAPACITY UP TO 80 PEOPLE
- AMENITIES OF BOTH ROOMS



MONDAY-FRIDAY LUNCH
(11:00AM - 3:00PM)

SATURDAY & SUNDAY BRUNCH
(9:30AM - 3:00PM)

MONDAY-SUNDAY DINNER
(5PM - CLOSE)







LEAWOOD 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.

#1

OPEN BAR, NO RESTRICTIONS

Guests may order any beverage from the beer, wine & cocktail lists.

#3

BEER & WINE ONLY

Guests may order beer & wine from the beverage menus and/or from pre-selected beer & wine options the host has chosen.

#2

PRE-SELECTED BAR

Guests may order beer, wine, & cocktails from pre-selected items the host has chosen. Recommended pre-selected items to include, but not limited to; (1) Sparkling/Champagne, (1) White Wine, (1) Red Wine, (3) Beers, & (1-2) Well Drinks & Cocktails.

#4

CASH BAR

Guests may order beverages from the bar on their own tab. All beverages provided by the host will be non-alcoholic options only.

*Please note all beverage options are subject to availability & seasonality and pricing may change at any time.
Bar options are also subject to relevant service fees & taxes.*



LEAWOOD APPETIZER OPTIONS

Appetizer upgrades can be served family-style or arranged on an appetizer table.

PRE-DINNER \$20 PER PERSON

Available with any meal option

Select up to three from the appetizer list

HORS D'OEUVRES

\$35 PER PERSON UNTIL 6PM

\$45 PER PERSON AFTER 6PM

Select up to four appetizer options

Custom passed appetizers available by request for an additional fee.



APPETIZERS

WHIPPED GOAT CHEESE

Grilled Rustic Bread, Honey, & Herbs

SHRIMP COCKTAIL

DEVILED FREE-RANGE EGGS

RYE BUTCHER BOARD

Assorted House Made & Cured Meats,
Whole Grain Mustard, House Pickles
+\$5 per person

ARANCINI

GARDEN VEGETABLES

Buttermilk Herb Dip

PICKLED VEGETABLES

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.





LEAWOOD PLATED LUNCH OPTIONS

We offer plated lunch menus with express, two- or three-course options to create the perfect meal for your event. Our Event Manager will work with you to complete your event by adding an appetizer option, bar option, and/or a specialty dessert.

SALAD *Please select one*

RYE HOUSE SALAD

Garden Greens, Goat Cheese, Croutons, Radish, Shallot, Sherry Dressing

WEDGE SALAD

Iceberg, Maytag Blue Cheese, Hard Boiled Egg, Tomato, Bacon, Buttermilk Dressing

CAESAR SALAD

Romaine, Anchovy Dressing, Croutons, Parmesan

RYE LUNCH

2-COURSE LUNCH \$42 per person

3-COURSE LUNCH \$63 per person

ENTREE *Please select three*

2 PIECE FRIED CHICKEN

Sour Cream Mashed Potatoes, Ham Gravy, Garden Greens

PAN ROASTED SALMON

Wild Rice, Fennel, Carrot, Celery, Lemon Dressing

SHRIMP & GRITS

Pulled Pork, Anson Mills Corn Grits, Aged Cheddar

HANGER STEAK

Sour Cream Mashed Potatoes, Seasonal Vegetable

EXPRESS LUNCH

2-COURSE LUNCH \$42 per person

Choice of Salad or Dessert · Two Hours or Less

ENTREE *Please select two*

2 PIECE FRIED CHICKEN

Sour Cream Mashed Potatoes, Ham Gravy, Garden Greens

PAN ROASTED SALMON

Wild Rice, Fennel, Carrot, Celery, Lemon Dressing

GRIDDLE-SEARED HANGER STEAK

Fries, Garden Greens, Chimichurri

CRISPY CHICKEN SANDWICH

(Spicy or Regular) Dill & Honey Brine, Lettuce, Red Onion, Dijonaise, Fries, Pickles

SMOKED PULLED PORK SANDWICH

BBQ Sauce, Coleslaw, Fries, Pickles

DESSERT *Select one pie flavor by the slice*

RYE FAVORITES BY THE SLICE:

Banana Cream, Lemon Meringue

SEASONAL OPTIONS BY THE SLICE:

Ask Event Manager for Current Flavors

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.





LEAWOOD PLATED DINNER OPTIONS

We offer two levels of plated dinner menus to create the perfect meal for your event. Our Event Manager will work with you to complete your event by adding an appetizer option, bar option, and/or a specialty dessert.

• bread & butter included on all dinner packages •

SALAD *Please select one*

RYE HOUSE SALAD

Garden Greens, Goat Cheese, Croutons, Radish, Shallot, Sherry Dressing

WEDGE SALAD

Iceberg, Maytag Blue Cheese, Hard Boiled Egg, Tomato, Bacon, Buttermilk Dressing

CAESAR SALAD

Romaine, Anchovy Dressing, Croutons, Parmesan

TIER #1

\$70 PER PERSON 3-COURSE DINNER

ENTREE *Please select three*

FRIED CHICKEN

Sour Cream Mashed Potatoes, Gravy

PAN ROASTED SALMON

Wild Rice, Fennel, Carrot, Celery, Lemon Dressing

SHRIMP & GRITS

Pulled Pork, Anson Mills Corn Grits, Aged Cheddar

BEEF TENDERLOIN

Sour Cream Mashed Potatoes, Seasonal Vegetable

TIER #2

\$90 PER PERSON 3-COURSE DINNER

ENTREE *Please select three*

SEASONAL FISH

Seasonal Accompaniments

BONE-IN DUROC PORK CHOP

Sour Cream Mashed Potatoes, Seasonal Vegetable

14 OZ. PRIME RIBEYE STEAK

Sour Cream Mashed Potatoes, Seasonal Vegetable

14 OZ. PRIME KC STRIP STEAK

Sour Cream Mashed Potatoes, Seasonal Vegetable

FRIED CHICKEN

Sour Cream Mashed Potatoes, Gravy

DESSERT *Select one pie flavor by the slice*

RYE FAVORITES BY THE SLICE:

Banana Cream, Lemon Meringue

SEASONAL OPTIONS BY THE SLICE:

Ask Event Manager for Current Flavors

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.





LEAWOOD FAMILY STYLE

2-COURSE LUNCH : 3-COURSE LUNCH : 3-COURSE DINNER
 \$38 PER PERSON : \$50 PER PERSON : \$68 PER PERSON

SALAD

Please select one

RYE HOUSE SALAD

Garden Greens, Goat Cheese, Croutons,
 Radish, Shallot, Sherry Dressing

WEDGE SALAD

Iceberg, Maytag Blue Cheese, Hard Boiled Egg,
 Tomato, Crispy Bacon, Buttermilk Dressing

CAESAR SALAD

Romaine, Anchovy Dressing, Croutons,
 Parmesan

DESSERT

Please select one

FRUIT COBBLER

SEASONAL FLAVOR PIE BARS

COOKIES

CHEESECAKE BARS

BROWNIES

• bread & butter included on all dinner packages •

PRICES SUBJECT TO CHANGE. PRICES DO NOT
 INCLUDE RELEVANT SERVICE CHARGES & TAXES.

ENTRÉE

Please select two entrees & two sides to share

ENTREES

BBQ SAMPLER PLATTER

PAN ROASTED SALMON

FRIED CHICKEN

SHRIMP & GRITS

SIDES

WILD RICE

SOUR CREAM MASHED

POTATOES

ANSON MILLS GRITS

SEASONAL VEGETABLE

MAC & CHEESE

UPGRADES

ROASTED BEEF TENDERLOIN

+ \$25 per person

ROASTED PRIME RIB

+ \$25 per person

KOJI AGED RIB CHOP

+ \$14 per person

CHOICE OF TWO SAUCES:

Béarnaise, Horseradish, Chimichurri, BBQ





LEAWOOD BUFFET OPTIONS

LUNCH BUFFET
\$50 PER PERSON

DINNER BUFFET
\$68 PER PERSON

SELECT UP TO 3 FROM SALADS & SIDES, 2 FROM ENTREES & 1 FROM DESSERTS
 • BREAD & BUTTER INCLUDED ON ALL DINNER PACKAGES •

ENTRÉES

**PULLED PORK & HOUSE-MADE
 PARKER ROLLS**

FRIED CHICKEN

HANGER STEAK

PAN ROASTED SALMON

SHRIMP & GRITS

ROASTED POTATO GNOCCHI

Garlic Cream, Seasonal Vegetables

SALADS & SIDES

RYE HOUSE SALAD

CAESAR SALAD

ANSON MILLS GRITS

MAC & CHEESE

SEASONAL VEGETABLE

**SOUR CREAM MASHED
 POTATOES**

WILD RICE

CARVING STATION

ROASTED PRIME RIB

+ \$28 per person

ROASTED BEEF TENDERLOIN

+ \$28 per person

**WHOLE SMOKED PORK
 SHOULDER**

+ \$17 per person

CHOICE OF TWO SAUCES:

Béarnaise, Horseradish, Chimichurri, BBQ

DESSERTS

SEASONAL FLAVOR PIE BARS

COOKIES

BROWNIES

CHEESECAKE BARS

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.





LEAWOOD BRUNCH BUFFET

\$45 PER PERSON · SERVED BUFFET STYLE
SATURDAY & SUNDAY 9:30AM-2:00PM

CLASSIC SIDES

Please select two

- BACON
- BREAKFAST SAUSAGE
- BREAKFAST POTATOES
- HOUSE SALAD

ENTRÉE

Please select two

- SEASONAL BAKED VEGETABLE FRITTATA**
Fresh Eggs, Seasonal Vegetables, Aged Cheddar
- PAN-ROASTED SALMON**
Wild Rice, Fennel, Carrot, Celery, Lemon Dressing
- BISCUITS & GRAVY WITH CRISPY CHICKEN**
House Made Biscuits, Sausage Gravy, Crispy Chicken Tenders
- FRENCH TOAST**
Fruit, Maple Syrup

ADDITIONS

Priced per person

- SEASONAL FRUIT \$7
- MINI CINNAMON ROLLS \$7
- SEASONAL PIE BARS \$7
- SCONES \$7
- WHIPPED GOAT CHEESE \$7

BRUNCH COCKTAILS

Ask us about

- MIMOSA BAR
- BLOODY MARY BAR
- FULL BRUNCH BAR OPTIONS

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.





LEAWOOD FAVORS & RETAIL

FROM OUR PASTRY KITCHEN

All pricing is per dozen

COOKIES	\$33.00
• Chocolate Chip, Oatmeal, White Corn, Coconut Macaroons, Peanut Butter, Monster Cookies	
DECORATED SUGAR COOKIES	\$68.00
BAR COOKIES	\$68.00
• Raspberry Streusel Bars, Dark Chocolate Brownies, Blondies	
HAND PIES	\$84.00
MINI BREAD LOAF	\$96.00
• Banana, Pumpkin, Cranberry Orange, Carrot	
SCONES	\$66.00
• Blueberry, Vanilla, Cranberry Orange, Orange Almond, Chocolate Orange	
MINI CINNAMON ROLLS	\$72.00
WRAPPED CARAMEL CANDIES (1 dozen bags / 12 candies per bag).....	\$72.00

RYE RETAIL

All pricing is for one item

MADE IN AMERICA COOKBOOK (signed copy).....	\$21.99
RYE SAUCE DUO GIFT BOX (Includes 1 BBQ & 1 Hot Sauce).....	\$16.50
RYE BBQ SAUCE	\$7.50
RYE HOT SAUCE	\$9.00
RYE IN THE MORNING (Breakfast Pastry & Rye Blend Coffee).....	\$12.50
RYE ROASTERIE BLEND COFFEE	\$5.00
RYE T-SHIRT	\$32.00
RYE PULLOVER HOODIE	\$65.00
RYE ZIP-UP HOODIE	\$58.00
RYE TRUCKER HAT	\$25.00

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.





LEAWOOD CUSTOMIZATIONS

• ROOM SET UP •

The typical room set-up is long community tables. Our event team is happy to discuss alternative options, depending on the space you selected and your guest count. Rye provides complimentary tan place mats, blue gingham napkins, and table top candles. We are happy to help you customize your event with a variety of options, including fresh baked goods & retail items. While some of our customizations are listed below, we're happy to accommodate additional options.

TECH GEAR

FARMHOUSE ROOM\$125.00

HDMI Port, Dual TV Screens, Wifi, Built-In Speakers. Guest is responsible for bringing any necessary adapters for laptop use with an HDMI cord. We do not allow use of outside A/V due to space layout.

SUNFLOWER ROOM\$125.00

HDMI Port, Wall Screen, Wifi, Built-In Speakers. Guest is responsible for bringing any necessary adapters for laptop use with an HDMI cord. We do not allow use of outside A/V due to space layout.

FULL ROOM TECHQuoted Based on Needs

LAPTOP\$110.00

LAPEL MICROPHONE\$105.00

WHITE BOARD WITH EASEL\$45.00

EASEL\$15.00

TABLE DECOR

PLACE CARDS\$2/person

TABLE NUMBERS\$5/table

CLIP NAMETAGS\$7/person

CUSTOM LINENSQuoted

FLOWERSQuoted

PRICES SUBJECT TO CHANGE. PRICES DO NOT INCLUDE RELEVANT SERVICE CHARGES & TAXES.





LEAWOOD PRIVATE DINING POLICIES

• MINIMUMS & ROOM CAPACITY •

We do not have a room fee, but we do require an event minimum. All items purchased will count toward your minimum, excluding tax & service fees. Minimums are subject to seasonal increase. If the minimum spend is not met, the difference will be applied as a room charge unless other arrangements have been agreed upon prior to the event. Please contact our event team 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.

• FINAL GUEST COUNT •

The final guest count is due 3 days prior to the event. After this time the guaranteed number of guests cannot be decreased, but may be increased by 3-5% or a “set” count if Rye can accommodate. 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, the Event Manager 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.

• MENUS & DIETARY RESTRICTIONS •

All parties over 15 people are required to use one of our pre-selected menus. Children 10 & under are welcome to order off a limited children’s menu. We are happy to customize your menu to suit dietary restrictions or other menu needs, given that we know them in advance.

• BEVERAGES •

Coffee, hot tea, iced tea, & soda are included in the price of the customized menus. All non-included beverages will be charged per drink, based on consumption. We are happy to ensure compliance with your budget through a variety of hosted, limited, or cash bar options, including customized tastings, demonstrations, or any other experiences to make your event special. All bar tabs are subject to the standard 23% gratuity & local taxes.

• OUTSIDE FOOD & DRINK POLICY •

As a full service restaurant, we strive to provide everything your guests might need. If there is a specific wine you would like to offer to your guests, please ask our event staff & we’ll be happy to discuss options. No outside food is permitted. If a guest requires a special dietary menu outside our kitchen’s capabilities, arrangements may be made according to Event Manager approval. If you bring in outside wine, we have a corkage fee of \$37 per 750ml bottle of wine with a 4 bottle limit.

• CANCELLATION FEES •

Once an event contract is signed with receipt of deposit the cancellation policy will take effect. Please refer to contract for specific dates & amounts due, should an event need to be canceled.

• SERVICE CHARGE & TAXES •

All events are subject to a 23% service charge and all applicable taxes. Groups requesting tax exemption must submit a copy of their tax exemption letter in advance.

• CONTRACT, DEPOSIT & FINAL PAYMENT •

All events require a deposit of at least 25% of the estimated total amount due at the time of contract approval. The contract will not be considered secure until a signature is on file and the deposit is made. The deposit is applied to the final bill and payment will be due in full on one check at the end of the event. We do not offer separate checks for group events.



RYE EVENTS FAQ

WHAT IS THE EVENT MINIMUM?

The event minimum is the required spend amount for use of the space without incurring additional charges. Any item you purchase will go towards the minimum, but tax & gratuity are excluded. The minimum is determined by day of the week, time of the year, and space requested to accommodate your group size.

DOES RYE CHARGE A ROOM FEE?

If the event minimum is not met, the difference will be applied as a room charge unless other arrangements have been agreed upon prior to the event.

WHAT OTHER CHARGES WILL BE EXPECTED?

Outside of food and beverage charges, you will see a 23% gratuity and local taxes on your final bill. If there are any additional services or products selected for your event, they will appear on the final bill.

WHAT HAPPENS IF I NEED TO CANCEL MY EVENT?

Your contract terms & conditions will state 3 date ranges in which cancellation fees will incur. We are happy to reschedule your event to a later available date at the discretion of the Event Manager. If this is possible, the deposit, menu & contract will be adjusted to reflect the new date.

If this is not possible, we will apply any applicable charges to the card on file as cancellation fees.

WHAT MENUS ARE AVAILABLE FOR PRIVATE DINING EVENTS? WHEN DO I NEED TO DECIDE ON THE MENU?

The host will select from the private dining menus provided in the information packet. Our private dining menus are based on our regular dining room menu to provide you a wide variety of options. Your Event Manager will work with you to create the perfect menu for your event. We do need to know your final menu selections at least 3 weeks prior to your event date.

THE MENUS STATE 'SELECTION OF SEASONAL PIE' FOR DESSERT, HOW DO I KNOW WHAT THOSE ARE?

Our pastry team offers seasonal menus to provide the best quality products. The pie flavors rotate seasonally, as well. Your Event Manager will guide you through dessert options for your menu.

WHY IS MY FINAL BILL DIFFERENT THAN THE ESTIMATED COST ON MY SIGNED CONTRACT?

The final bill will include all charges for alcohol consumption, any additional changes made by the client, & all applicable sales tax and service fees.



RYE EVENTS FAQ

CAN GUESTS PAY FOR THEIR OWN MEALS & BEVERAGES?

One form of payment is required for the final charges of the event, with exception of the “Cash Bar” option. Please speak with your event manager about approval if you require separate checks for expense purposes.

HOW EARLY CAN I ARRIVE?

The host and/or on-site event contact may arrive 30 minutes prior to the event start time. Any event guests who arrive early will be shown to the bar until event start time.

WHY DO I NEED TO PLACE A DEPOSIT? WILL THE DEPOSIT BE REFUNDED?

A deposit is required to secure the space and remove it from the available dates on our events calendar. Your event deposit will be applied to the final bill as payment. Deposits are only refunded if the event is canceled within the parameters of the signed contract.

WHEN IS MY FINAL GUEST COUNT DUE?

The final guest count is due to your Rye Event Manager three days prior to your event date. If you are unable to provide us with a final guest count, we will work off the estimated guest count provided at the time of your proposal. As a courtesy, the Event Manager 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.

WHAT HAPPENS IF MORE GUESTS ATTEND THAN WHAT IS GUARANTEED?

If your guest count is higher than the final number given, we will do our best to accommodate the additional guests. A party size may be increased by 3-5% or a “set” count if Rye can accommodate, with both space & menu selections. Please refer to our private dining policies on your contract for our restrictions for an increase in guests.

CAN WE DECORATE?

You are welcome to bring in your own decorations to make the space match your celebration. Centerpieces, candles, table runners or linens, customized cocktail napkins, or balloon towers are great ways to customize the space. Scented candles are prohibited. We do not allow anything that will stick around after your event. Decoration items, include but are not limited to; confetti, stones, loose balloons or glitter. Adhesives of any sort cannot be used on any surface of the private dining spaces. Please see contract for full details and clean up fees.

CONTACT YOUR EVENT MANAGER WITH ANY ADDITIONAL QUESTIONS • EVENTS@RYEKC.COM



© 2023 KMC One - Fly Over Hospitality LLC

