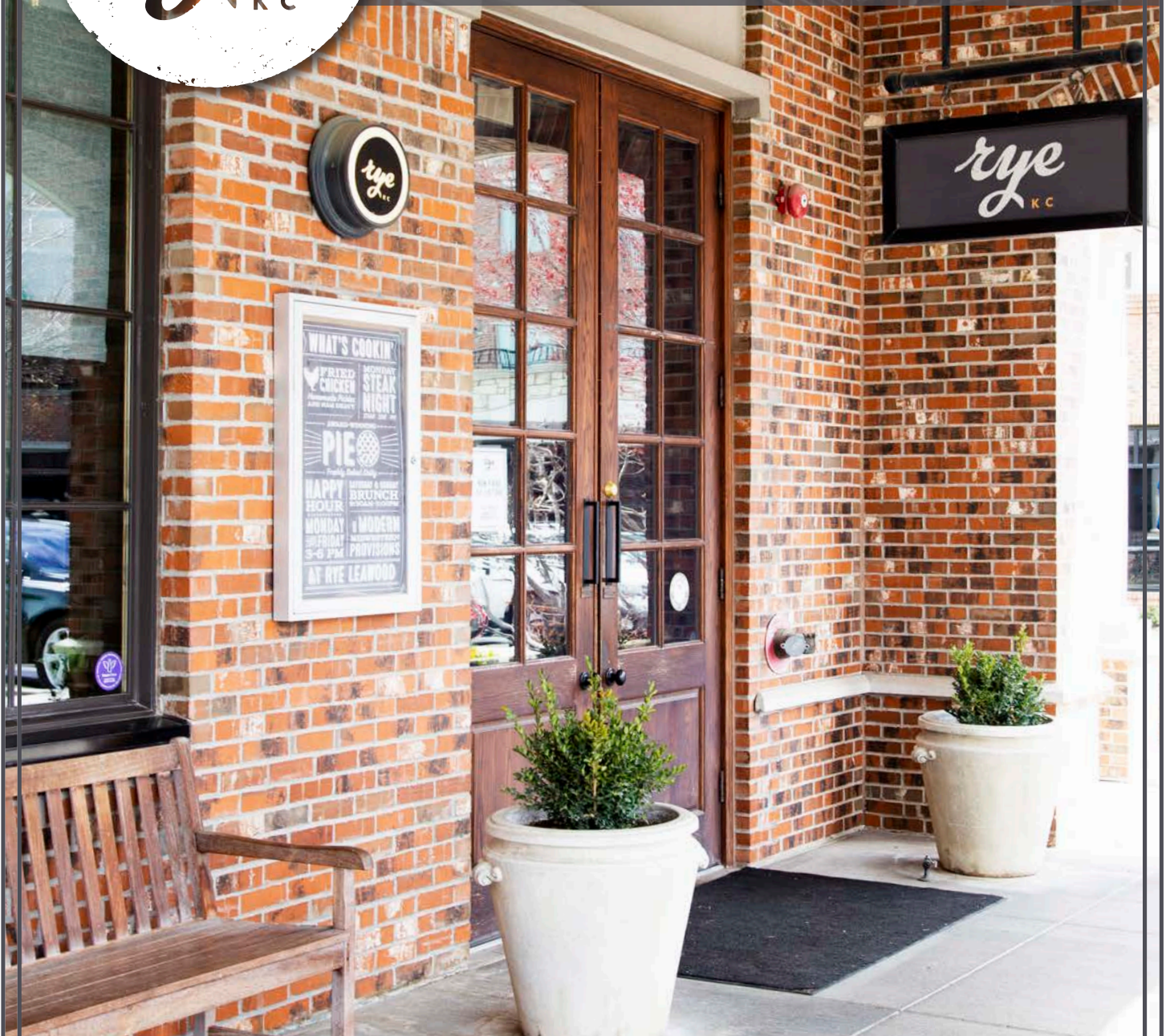




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RYE MISSION FARMS

10551 MISSION ROAD, LEAWOOD, KS 66206



PRIVATE DINING & CATERING

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

For events with liquor offerings to guests, all alcoholic beverages are charged by consumption. While the restaurant does not have specific bar packages with set per-person pricing available for events, we do offer the following options to help guide you with your decision. 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.

#4

BEER & WINE ONLY

Guests may order beer & wine by-the-glass from the beverage menus and/or pre-selected wine by-the-bottle the host has chosen from our list.

#2

LIMITED BAR

Guests may order beer, 6 oz. glasses of wine, Rye Original Cocktails, and well mixed drinks & cocktails.

#5

CASH BAR

Guests may order beverages on their own tabs. All beverages provided by the host will be included options only.

#3

PRE-SELECTED BAR

Guests may order beer, wine & cocktails from pre-selected items the host has chosen from our lists. Recommended pre-selected items to include, but not limited to: (1) Sparkling/Champagne, (1) White Wine, (2) Red Wines, (3) Beer, and (1-3) Rye Original Cocktails.

#6

BRUNCH BAR UPGRADES

Ask us about Champagne & Mimosa Bar, Bloody Mary Bar, or Fresh Squeezed Juice Bar

*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

APPETIZERS

GARDEN VEGETABLES

with Buttermilk Herb Dip

WHIPPED GOAT CHEESE

Honey, Herbs, Grilled Rustic Bread

DEVEILED FREE-RANGE EGGS

with Fresh Horseradish

ARANCINI

with House-Made Sauce

SHRIMP COCKTAIL

House-Made Cocktail Sauce, Lemon Wedges

SEASONAL CROSTINI

Ask the Event Manager for Current Selection

PIMENTO CHEESE DIP

with Crostini

SMOKED SALMON DIP

with Crostini

RYE MEAT & CHEESE BOARD

Assorted House Made & Cured Meats, Selection of Cheeses, Caramelized Onions, Whole Grain Mustard, Dill Pickles, Crostini +\$5 per person

BBQ MEATBALLS

Smoked Pork & Beef, House BBQ Glaze

BLUE CRAB HUSH PUPPIES

with Spicy Aioli

HOT CHICKEN WINGS

with Blue Cheese Dressing

PULLED PORK SLIDERS

Coleslaw & Rye BBQ Sauce +\$5 per person

APPETIZERS

To Accompany Any Meal Option

2 choices \$20 · 3 choices \$25

HORS D'OEUVRES

Designed for Parties Without a Seated Dinner

4 choices \$40 · 5 choices \$48

CUSTOM PASSED APPETIZERS

Available by Request for an Additional Fee

Desserts are Available By-The-Dozen

for Parties with Hors D'oeuvres



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





LEAWOOD PLATED LUNCH OPTIONS

We offer plated lunch menus with 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. For groups of 45+, guests are required to select their entrées in advance.

SALAD *Please select one*

RYE HOUSE SALAD

Garden Greens, Goat Cheese,
Croutons, Radish, Shallot,
Fennel, Sherry Vinaigrette

WEDGE SALAD

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

CAESAR SALAD

Romaine, Parmesan,
Anchovy Dressing,
Croutons

RYE LUNCH

2-COURSE \$50 · 3-COURSE \$60

ENTREE *Please select three*

ROASTED POTATO GNOCCHI

Seasonal Vegetable, Garlic Cream

PAN ROASTED SALMON

Wild Rice, Fennel, Carrot, Celery,
Lemon Dressing

SHRIMP & GRITS

Pulled Pork, Anson Mills Corn Grits, Aged Cheddar

SMOKED PULLED PORK SANDWICH

BBQ Sauce, Coleslaw, Fries, Pickles

FRIED CHICKEN

Sour Cream Mashed Potatoes, Ham Gravy

HANGER STEAK

Sour Cream Mashed Potatoes, Seasonal Vegetable

DESSERT

**SELECT ONE PIE FLAVOR
BY THE SLICE**

RYE PIE FAVORITES:

Banana Cream, Lemon Meringue

SEASONAL OPTIONS:

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.

For groups of 45+, guests are required to select their entrées in advance.

SALAD *Please select one*

RYE HOUSE SALAD

Garden Greens, Goat Cheese,
Croutons, Radish, Shallot,
Fennel, Sherry Vinaigrette

WEDGE SALAD

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

CAESAR SALAD

Romaine, Parmesan,
Anchovy Dressing,
Croutons

TIER #1

3-COURSE DINNER · SELECT THREE · \$90

ENTREE

ROASTED POTATO GNOCCHI

Seasonal Vegetable, Garlic Cream

PAN ROASTED SALMON

Wild Rice, Fennel, Carrot, Celery,
Lemon Dressing

SHRIMP & GRITS

Pulled Pork, Anson Mills Corn Grits,
Aged Cheddar

FRIED CHICKEN

Sour Cream Mashed Potatoes, Gravy

BEEF TENDERLOIN

Sour Cream Mashed Potatoes,
Seasonal Vegetable

TIER #2

3-COURSE DINNER · SELECT THREE · \$120

ENTREE

SEASONAL FISH

Seasonal Accompaniments

FRIED CHICKEN

Sour Cream Mashed Potatoes, Gravy

BONE-IN DUROC PORK CHOP

Sour Cream Mashed Potatoes,
Seasonal Vegetable

14 OZ. RIBEYE STEAK

Sour Cream Mashed Potatoes,
Seasonal Vegetable

14 OZ. KC STRIP STEAK

Sour Cream Mashed Potatoes,
Seasonal Vegetable

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.

· BREAD & BUTTER INCLUDED ON ALL DINNER PACKAGES ·





LEAWOOD FAMILY STYLE

2-COURSE LUNCH \$48 : 3-COURSE LUNCH \$60 : 3-COURSE DINNER \$80

SALAD

Please select one

RYE HOUSE SALAD

Garden Greens, Goat Cheese,
Croutons, Radish, Shallot,
Fennel, Sherry Vinaigrette

WEDGE SALAD

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

CAESAR SALAD

Romaine, Parmesan, Anchovy
Dressing, Croutons

DESSERT

Please select one

FRUIT COBBLER

PIE BARS

CHEESECAKE BARS

COOKIES

BROWNIES

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

BREAD & BUTTER INCLUDED ON
ALL DINNER PACKAGES.

ENTRÉE

Please select two entrees & two sides to share

PAN ROASTED SALMON

Served Over Wild Rice

SHRIMP & GRITS

Pulled Pork, Anson Mills Corn Grits, Aged Cheddar

FRIED CHICKEN

House-Made Pickles & Ham Gravy

BBQ SAMPLER PLATTER

Chef's Selections, House BBQ Sauce

HANGER STEAK

Veal Jus & Chimichurri

SIDES

SEASONAL VEGETABLE

WILD RICE

ANSON MILLS GRITS

SOUR CREAM MASHED POTATOES

MAC & CHEESE

UPGRADES

ROASTED BEEF TENDERLOIN + \$30pp

ROASTED PRIME RIB with Au jus + \$25pp

BRINED PORK LOIN + \$15pp

CHOICE OF TWO SAUCES:

Béarnaise, Horseradish, Chimichurri, BBQ





LEAWOOD BUFFET OPTIONS

LUNCH BUFFET \$60 : DINNER BUFFET \$75

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

ENTRÉES

ROASTED POTATO GNOCCHI

Garlic Cream, Seasonal Vegetables

PAN ROASTED SALMON

Served Over Wild Rice

SHRIMP & GRITS

Pulled Pork, Aged Cheddar, Scallions

FRIED CHICKEN

House-Made Pickles & Ham Gravy

PULLED PORK & HOUSE-MADE PARKER ROLLS

House BBQ Sauce

HANGER STEAK

Veal Jus & Chimichurri

SALADS & SIDES

RYE HOUSE SALAD

CAESAR SALAD

SEASONAL VEGETABLE

WILD RICE

ANSON MILLS GRITS

SOUR CREAM MASHED POTATOES

MAC & CHEESE

CARVING STATION

ROASTED BEEF TENDERLOIN + \$35pp

ROASTED PRIME RIB + \$30pp

BRINED PORK LOIN + \$25pp

CHOICE OF TWO SAUCES:

Béarnaise, Horseradish, Chimichurri, BBQ

DESSERTS

PIE BARS

CHEESECAKE BARS

COOKIES

BROWNIES

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





LEAWOOD BRUNCH BUFFET

DAILY FROM 9:30AM-3:00PM · \$55

CLASSIC SIDES

Please select two

HOUSE SALAD

BREAKFAST POTATOES

BACON

BREAKFAST SAUSAGE

ENTRÉES

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

Maple Syrup

ADDITIONS

FRESH FRUIT

+\$4/person

WHIPPED GOAT CHEESE

+\$7/person

SCONES

+\$66/dozen

PIE BARS

+\$70/dozen

"MINI" CINNAMON ROLLS

+\$72/dozen

BRUNCH BAR UPGRADES

Ask us about

CHAMPAGNE & MIMOSA BAR

BLOODY MARY BAR

FRESH SQUEEZED JUICE BAR

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	\$38.00
Chocolate Chip, Oatmeal, Confetti, Peanut Butter, Monster, Snickerdoodle	
COCONUT MACAROONS	\$38.00
DECORATED SUGAR COOKIES	\$68.00
BAR COOKIES	\$68.00
Raspberry Streusel Bars, Lemon Bars	
HAND PIES	\$84.00
Sweet or Savory	
MINI BREAD LOAF	\$96.00
Banana, Pumpkin, Cranberry Orange, Carrot	
SCONES	\$66.00
Blueberry, Vanilla, Cranberry Orange, Almond, Chocolate Chip, Cinnamon	
"MINI" CINNAMON ROLLS	\$72.00
BROWNIES & BLONDIES	\$38.00
BROOKIES	\$68.00
PIE BARS	\$70.00

RYE RETAIL

All pricing is for one item

MADE IN AMERICA COOKBOOK <i>(signed copy)</i>	\$21.99
RYE SAUCE DUO GIFT BOX <i>(Includes 1 BBQ & 1 Hot Sauce)</i>	\$16.50
RYE BBQ SAUCE	\$7.50
RYE HOT SAUCE	\$9.00
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 TECH Quoted Based on Needs

LAPEL MICROPHONE\$105.00

WHITE BOARD WITH EASEL\$45.00

EASEL\$15.00

TABLE DECOR

PLACE CARDS\$2/person

Required for groups of 45+

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 business days (72 hours) 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 the actual guest count is higher than the guaranteed number, the client will be charged for the number of guests in attendance. If the actual guest count falls below the guaranteed number, the client will be charged for the amount for the guaranteed guest count. 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 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.

Parties of 45+ are required to pre-select entrées (and place cards), due up to (1) week prior to the event.

• 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. If the Client selects a specialty spirit or beer for their guests that the restaurant does not generally carry in inventory, then the Client will be responsible for purchasing all the specialty item(s) brought in for their event. 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.

Therefore, all outside food & beverages are prohibited. If a guest requires a special dietary menu outside our capabilities, special accommodations may be made in advance and must be approved by the event manager.

• 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 non-refundable for reasons other than Force Majeure and will be applied to the event charges on the final bill.

Payment will be due in full on one check at the end of the event. We do not offer separate checks for group events.

• PARKING •

Leawood offers complimentary parking lots surrounding the building.



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. Any applicable charges will be applied to the card on file if your event is cancelled. In some cases, with significant notice, we are able to reschedule your event to a later date. 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



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