

The Lounge at Parkway / Private Party Rental

Maximum Capacity:

80 persons

Days, Hours, Prices:

There is a \$250.00 room rental charge for private usage of the lounge, exceptions may occur. Any rental after 5 pm Thursday – Saturday requires a minimum spend of \$2,000. \$1,000.00 per additional hour. Money may purchase food and/or alcohol. The room charge(s) shall be summarized on the Financial Summary herein. Gratuity and tax is NOT included with the room fee.

Deposit & Final Payment:

A \$500 deposit is required to book the event at the requested date, exceptions may occur. Final payment or the remaining balance will be made the same day as the event. [No split checks are permitted on buffets.] For final payment only, we accept cash and credit cards (Visa, Amex, MC, and Discover) the day of the event.

Food, Drink, Entertainment:

- Bar is cash bar.
- Various food packages are available to fit your party's size/needs.
- We are capable of providing food/drink options that we do not carry if notified at least 14 days before the event. With this option we require a face to face site meeting with a Parkway Manager and Executive Chef.
- Sales tax and 22% gratuity added at the end.
- We are capable of booking one of our live entertainment artists for your event. If interested, contact Lindsay Munson for additional information at lindsay.m@parkwaysocialkitchen.com.

Food/Drink Packages:

Buffet Style Food Packages: (Please check your selected package & menu items.)

Appetizer Buffet: Choose 2 at \$15/person, or choose 3 at \$20/person

- Pepper Jack Stuffed Tater Tots
- Roasted Garlic Hummus
- Spinach Artichoke Dip and Salsa
- Chicken Tenders
- Cornbread Croutons
- Southwest Eggrolls
- Salad (Brussels Sprout, Caesar or Parkway with Ranch or Citrus Vin)

Three Course Buffet: \$22/person

- Appetizer (Choose 1)
 - Roasted Garlic Hummus
 - Pepper Jack Stuffed Tater Tots
 - Spinach Artichoke Dip
 - Chicken Tenders
 - Salad (Brussels Sprout, Caesar or Parkway with Ranch or Citrus Vin)
- Entrée (Choose 1)
 - Roasted Chicken
 - KC Strip
 - Danish Ribs
 - Gourmet Mac and Cheese
 - Vegetarian Option

- Side (Choose 2)
 - Seasonal Vegetable
 - Basmati Rice
 - Rustic Mashed Potatoes
- Dessert Option (Additional \$5/person)
 - Cast Iron Brownie
 - Key Lime Pie

Four Course Buffet: \$30/person

- Appetizer (Choose 1)
 - Roasted Garlic Hummus
 - Pepper Jack Stuffed Tater Tots
 - Spinach Artichoke Dip
 - Chicken Tenders
 - Salad (Brussels Sprout, Caesar or Parkway with Ranch or Citrus Vin)
- Entrée (Choose 2)
 - Roasted Chicken
 - KC Strip
 - Danish Ribs
 - Gourmet Mac and Cheese
 - Vegetarian Option
- Side (Choose 2)
 - Seasonal Vegetable
 - Cilantro Lime Rice
 - Gourmet Mac and cheese
- Dessert Option (Additional \$5/person)
 - Cast Iron Brownie

Five Course Buffet: \$40/person

- Appetizer (Choose 2)
 - Roasted Garlic Hummus
 - Pepper Jack Stuffed Tater Tots
 - Spinach Artichoke Dip
 - Chicken Tenders
 - Salad (Brussels Sprout or Caesar)
- Entrée (Choose 2)
 - Roasted Chicken
 - Prime Filet
 - Rustic Oven-Grilled Salmon
 - Danish Ribs
 - Cilantro Lime Shrimp
 - Gourmet Mac and Cheese
- Side (Choose 2)
 - Seasonable Vegetable
 - Cilantro Lime Rice
 - Rustic Mashed Potatoes or Roasted Maple Glazed Sweet Potatoes
- Dessert (Choose 1)
 - Cast Iron Brownie
 - Key Lime Pie

Plated Food Packages: (Please check your selected package & menu items.)

Two Course Plated Meal: \$25/person

- First Course (Choose 1)
 - Parkway Salad with Citrus Vinaigrette or Ranch
 - Brussels Sprout Salad
 - Caesar Salad
- Second Course (Choose 1)
 - Roasted Chicken
 - KC Strip
 - Gourmet Mac and Cheese
 - Pasta Option (Choose red sauce, white sauce or vegan option)

Three Course Plated Meal: \$35/person

- First Course: Appetizer (Choose 1)
 - Pepper Jack Stuffed Tater Tots
 - Spinach Artichoke Dip
 - Roasted Garlic Hummus
- Second Course: Salad (Choose 1)
 - Parkway Salad (with Citrus Vinaigrette or Ranch)
 - Brussels Sprout Salad
 - Caesar Salad
- Third Course: Entrée (Choose 2)
 - Roasted Chicken
 - KC Strip
 - Gourmet Mac and Cheese
 - Pasta Option
 - Rustic Oven-Grilled Salmon
 - Wood-Fired Rainbow Trout
- Dessert Option (Additional \$5/person)
 - Cast Iron Brownie
 - Key Lime Pie

Four Course Plated Meal: \$45/person

- First Course: Appetizer (Choose 1)
 - Pepper Jack Stuffed Tater Tots
 - Spinach Artichoke Dip
 - Roasted Garlic Hummus
- Second Course: Salad (Choose 1)
 - Parkway Salad (with Citrus Vinaigrette or Ranch)
 - Brussels Sprout Salad
 - Caesar Salad
- Third Course: Entrée (Choose 2)
 - Roasted Chicken
 - KC Strip
 - Gourmet Mac and Cheese
 - Pasta Option
 - Rustic Oven-Grilled Salmon
 - Wood-Fired Rainbow Trout
- Fourth Course: Dessert (Choose 1)
 - Cast Iron Brownie
 - Key Lime Pie

** If interested in a brunch package, please contact the restaurant to learn more.*

Bar Packages: (Please check your selected package.)

Package One

- Spirits \$7
 - Titos
 - Bacardi
 - Four Roses Yellow Bourbon
 - Dewars
- Beers \$5
 - Bud Light
 - Miller Light
 - Coors Light
 - Budweiser
 - Michelob Ultra
- Beers \$6
 - Blvd Wheat
 - Blvd Pale
 - Corona
 - KC Bier Co. Dunkel
 - Freestate Ad Astra
 - Magners Irish Cider
 - Seasonal Beer Selection
- Red Wines \$9-10
 - Story Point Cabernet
 - Old Vine Zin, Zinfandel
 - Lamadrid Malbec
- White Wines \$9-10
 - Capolsado Moscato
 - Kung Fu girl, Riesling
 - Kim Crawford, Sauvignon Blanc
 - Pine Ridge Chenin Blanc, Viogner
 - Louis Jadot Macon-Village, Chardonnay

Package Two

- Spirits \$7-8
 - Absolut
 - Bacardi/Captain Morgan
 - Espolon Reposado
 - Tanqueray
 - Johnny Walker Red
 - Buffalo Trace/Jack Daniels
- Beers \$5
 - Bud Light
 - Miller Light
 - Coors Light
 - Budweiser
 - Michelob Ultra
- Beers \$6
 - Blvd Wheat
 - Blvd Pale
 - Corona
 - KC Bier Co. Dunkel
 - Freestate Ad Astra
 - Magners Irish Cider
 - Seasonal Beer Selection

- Red Wines \$11-12
 - Twenty Bench, Cabernet
 - St. Francis, Merlot
 - Straight Shooter, Pinot Noir
 - Rabble, Red Blend
 - Wild Thing, Zinfandel
- White Wines \$11-12
 - Pighin, Pinot Grigio
 - Mer Soleil, Chardonnay
 - Craggy Range, Sauvignon Blanc

Package Three

- Spirits \$10 - \$11
 - Belvedere/Grey Goose + Flavors
 - Bacardi \$7/Captain Morgan \$7
 - Don Julio Blanco
 - Tres Agaves Anejo
 - Bombay Sapphire
 - Chivas Regal
 - Templeton Rye/Woodford Reserve
- Beers \$5
 - Bud Light
 - Miller Light
 - Coors Light
 - Budweiser
 - Michelob Ultra
- Beers \$6
 - Blvd Wheat
 - Blvd Pale
 - Corona
 - KC Bier Co. Dunkel
 - Freestate Ad Astra
 - Magners Irish Cider
 - Seasonal Beer Selection
- Red Wines \$13-15
 - Sean Minor, Cabernet
 - Aruma, Malbec
 - Argyle, Pinot Noir
 - Novelty Hill, Red Blend
- White Wines \$9-12
 - Capolsado Moscato \$9
 - Kung Fu Girl, Riesling \$9
 - Kim Crawford, Sauvignon Blanc \$9
 - Pine Ridge Chenin Blanc, Viogner \$9
 - Louis Jadot Macon-Village, Chardonnay \$10
 - Pighin, Pinot Grigio \$11
 - Mer Soleil, Chardonnay \$12
 - Craggy Range, Sauvignon Blanc \$12

Package Four

- Cash bar off current drink menu