

Annual Conference Site Application Form

PROPOSAL FOR 2026 ANNUAL CONFERENCE

(Preference to the North Central Region)

All forms and supplemental information must be submitted to Crystal Tyler-Mackey, NACDEP Past President, and Ricky Atkins, Association Manager, via e-mail to both cmt Tyler@vt.edu and assoc.manager@nacdep.net. Submissions of applications should be made by July 31, 2024 for full consideration. Applicants will be expected to give a brief presentation at the August 16, 2024, NACDEP board meeting. Multi-state applications are welcome.

I. Proposed Conference City: Wichita State: Kansas

II. Proposed Dates¹ (*days Monday-Friday preferred; also consider hotel/conference room availability*)

First Choice: June 15-18, 2026

Second Choice: June 22-25, 2026

III. Proposed Committee Members

Conference Co-chair (*Local Conference Chair serving with NACDEP President-Elect*)

Additional Local Conference Committee Members (*option to attach list of additional members*)

a. *Name: Jan Steen*

Title/Organization: Community Vitality Specialist – K-State Research and Extension

Contact Information: 620-200-0665 jmsteen@ksu.edu

b. *Name: Jennifer Brantley*

Title/Organization: Extension Director, Sedgwick County – K-State Research and Extension

Contact Information: brantley@ksu.edu

c. *Name: Jaime Menon*

Title/Organization: Community Vitality Specialist – K-State Research and Extension

Contact Information: 785-477-0604 – jmenon@ksu.edu

¹The Executive Committee will review proposals and select the site of the NACDEP Annual Conference. Conference dates will be proposed by the sponsoring state. Historically, NACDEP Annual Conference takes place between March and June. Favorable seasonal weather conditions should be considered when selecting dates. Furthermore, conflicts with other organizations such as the Community Development Society; National Extension Tourism (NET) Conference; other JCEP member organizations; state/regional organization conferences; and academic discipline conferences such as AAEE, Rural Sociology, etc., should also be considered in date selection.



IV. Please discuss the proposed conference site's ability to attract conference attendees:

- a. General information (please include information on airport airline service, population of host city, and other pertinent details, etc.)*

Full proposal (minus A/V pricing) from our colleagues at Visit Wichita can be found here with videos, individual hotel proposals, menus, support letters, and 360 tours: <https://wichita.sendsites.net/L/F/National-Association-of-Community-Development-Extension-Professionals/P/JanSteen49w4> - PDF version without videos is included below – but do check out the link for the full experience and better formatting!

Welcome to the heart of the country and Air Capital of the World – Wichita Kansas!

One of the best things about visiting Wichita is our central location. Upon arrival, visitors enjoy how easy it is to get from place to place, whether walking around downtown or driving in the city. With a quick 5-to-10-minute drive from the airport to downtown, it's a luxury to arrive and get to where you want to go! Wichita is also easily accessible by car with junctions for I-35 and I-135, and U.S. Highway 81 and U.S. Highway 54/400. The state-of-the-art airport, Dwight D. Eisenhower National Airport (ICT), offers 14 nonstop flights to destinations across the U.S. and is serviced by all major air carriers.

Wichita welcomes all and celebrates all as it is the largest city in Kansas, with a population of nearly 400,000, with a racial makeup is 63.39% white, 10.95% Black or African American, 1.33% Native American, 5.09% Asian, 0.12% Pacific Islander, 7.41% other races, and 11.71% two or more races. Wichita serves as a regional center for culture, media, and trade, and is the commercial, financial, medical, cultural, and entertainment hub for the state. Significant community development efforts over the last decade focusing on health, history and art have produced a vibrant and positive atmosphere for both residents and visitors. New developments along the Arkansas River have increased walkability and access to amenities such as historic museums, shopping and exciting dining experiences. Museums such as Exploration Place, the Museum of World Treasures, the Mid-America All-Indian Museum, and Botanica (The Wichita Gardens) provide places to learn, reflect, think and unwind.

Wichita is the site of the 1958 Dockum sit-in where two dozen students staged the first successful student-led lunch counter sit-in of the Civil Rights movement and hosts a notable African American Museum (The Kansas African American Museum). The Keeper of the Plains, a dedication to the Natives of the region, greets visitors and reminds all of the importance of good stewardship of the land. One of the local universities, Wichita State, has been a great partner to K-State Research and Extension over the years and provides an innovative approach to student and community engagement through their Innovation Campus and Community Engagement Institute.

Dubbed the “Air Capital of the World,” Wichita has a long history of aviation achievements starting with Clyde Cessna in 1916 and his plane manufacturing facilities. Today Wichita is home to Textron Aviation, Airbus, Bombardier, and Boeing/Spirit AeroSystems and has built on this culture of industry and innovation with more than 450 aviation-related suppliers making Wichita the #1 manufacturing metropolitan area in the U.S.

b. Examples of off-site experiential professional development opportunities

- Wichita State University Innovation Campus
- Mobile Market and Pearson Farm – Oldest urban farm that provides fruits and vegetables to assisted living and lower socioeconomic communities.
- Lead for Change
- Riverfront Stadium – new sports stadium and venue for events. An anchor for downtown and River Walk/Water Walk development areas.

c. Tourism and recreational opportunities for both participants and guests.

- Exploration Place: <https://exploration.org/>
- Botanica: <https://botanica.org/>
- Old Cowtown Museum: <https://www.oldcowtown.org/>
- Wichita Art Museum: <https://wam.org/>
- Kansas African American Museum: <https://www.tkaamuseum.org/>
- Mid-America All-Indian Center and Keeper of the Plains site: <https://www.theindianmuseum.org/>
- River Walk/Water Walk: <https://www.theindianmuseum.org/>
- Wind Surge Baseball at Riverfront Stadium: <https://www.milb.com/wichita>
- Events at Intrust Bank Arena: <https://www.intrustbankarena.com/>
- Events at Century II Performing Arts Center: <https://www.century2.com/>
- Q-Line Trolley System: <https://downtownwichita.org/get-around/free-q-line-trolley>
- Sedgwick County Zoo: <https://scz.org/>
- Tanganyika Wildlife Park: <https://twpark.com/>
- B-29 “Doc” Hangar and Aviation Museum: <https://www.b29doc.com/>
- Wichita Old Town for restaurants and shops: <https://oldtownwichita.com/>
- Kansas Aviation Museum: <https://kansasaviationmuseum.org/>
- Great Plains Transportation Museum: <https://www.gptm.us/>
- ICT River Rides: <https://www.ictriverrides.com/>
- 5 public golf courses: <https://www.visitwichita.com/things-to-do/sports/golf/>
- 6 public pools: <https://www.wichita.gov/611/Swimming-Pools>
- Field Station: Dinosaurs (Derby, KS): <https://kansasdinosaurs.com/>
- Strataca Underground Salt Museum (Hutchinson, KS): <https://underkansan.org/>
- Cosmosphere science education center and Smithsonian-affiliated space museum (Hutchinson, KS): <https://cosmo.org/>
- Great Plains Nature Center: <https://gpnc.org/>
- Top Golf: <https://topgolf.com/us/wichita/>
- All Star Sports: <https://sports.allstarwichita.com/>
- Plus fishing, biking trails, disc golf, and more!

V. Please discuss the leadership team's experience with conference planning:

a. Please describe your previous experience and familiarity with hosting national conferences.

Jan: As the North Central Region Representative on the NACDEP Board of Directors and past co-chair (and current member) of the NACDEP Communications Committee, there has been experience with planning, promotion, hosting, and more, which is listed in section "b" below. Roles with hosting other national conferences are minor but include promotion of the Rural Grocery Summit and running the registration table at the ESP national conference in Manhattan, KS. Presented at multiple national conferences outside of NACDEP including ESP and National Extension Conference on Volunteerism and have been involved in planning and hosting at the state level for the Kansas Association of Counties annual conference, Dane G. Hansen Foundation annual conference, K-State Research and Extension annual conference, and state program focus team retreats.

Jennifer: Jennifer is the Sedgwick County Extension Director and has been involved in hosting all kinds of events associated with county impact. Before working at Extension, Jennifer was the Community Outreach Manager for Envision, a non-profit focused on programs and services for people who are blind or visually impaired (BVI). While working at Envision, the education department in which Jennifer was involved in, hosted an annual international conference for professionals who work with BVI individuals – mostly optometrists, ophthalmologists, occupational therapists, social worker, and educators. These people attended the conference for professional development credits; therefore, Jennifer worked with a variety of professional organizations to secure credits for the conference. Additionally, care and attention was given to being accessible to conference go-ers, particularly recognizing any obstacles for BVI attendees. Jennifer has experience submitting RFPs, visiting conference sites, organizing volunteers, scheduling workshops, and identifying extracurricular activities for conference attendees. Before being tasked with planning five conferences for Envision, Jennifer worked in career development and planned multiple career fairs and events for two state universities in Kansas.

Jaime: As Co-Chair of NACDEP Communications Committee, our committee has assisted in planning and promotion of the NACDEP Conference and has been a part of facilitating connections as a liaison to Member Services by presenting at the Newcomers/First Timers sessions at the start of each conference for the last 5+ years. Have served as a moderator for sessions and pitched in a hand when the conference hit pivot points. In a previous role at K-State Research and Extension, coordinated state conferences – from planning, promotion, negotiating space/room blocks with hotels, securing sponsorships for "swag"/meals, sounding the call and collection of silent auction items, working with partners to vet venue options (ever mindful of accessibility), coordinate/designate space for sessions, secure technology for presentations (as well as troubleshoot), line out vendor/sponsor display space, plan/trial run mobile tours, secure speakers (national, Extension, as well as Legislators/Government Officials), obtain gifts to honor speakers/presenters and handle registration, working at various levels to keep communication flowing – as well as deal with any fires that arose/be prepared to pivot. In later years served on the K-State Research and Extension planning committee for our KSRE Annual Conference, representing our Kansas Association of Community Development Extension Professionals, where I gathered feedback to reflect to others on the planning committee, pushing to honor feedback from the system (from 3 years of evaluation data) to change the format of the conference. When the national ESP Conference was held in Manhattan, KS, served as a volunteer to check room technology and present live auction items, as well as assist in whatever capacity was needed while the conference was operating.

- b. *Describe the leadership team's (a co-chair and at least one additional committee member) past experiences with NACDEP conferences specifically, including NACDEP conferences attended; roles in planning, paper or award selection, moderating, etc.; and NACDEP standing committee or board membership.*

Jan: Assisted with planning and hosting Zoom sessions for 2020 and 2021 virtual NACDEP conferences after pivot from in-person due to COVID. As a member of the Communications Committee from 2018 through today (and former co-chair), my conference planning roles include internal marketing, assistance with videography team coordination, and conference video editing and posting to YouTube and the website. As a member of the NACDEP Board of Directors as North Central Region Representative, I've reviewed the 2025 conference application, participated in the site visit to Houston in 2023 and met with the conference planning team. I've also worked with the videographers for the 2024 conference and had regular discussions and votes related to the 2024 and 2025 conferences during regular board meetings. I have reviewed NACDEP award submissions for previous conferences. In recent years I have attended the following NACDEP conferences: Cleveland, Virtual 2020 and 2021, Indianapolis, Coeur d'Alene, Houston.

Jaime: Assisted in planning and hosting Zoom sessions for 2020 and 2021 virtual NACDEP Conferences. As a member, and subsequently, co-Chair of the Communications Committee from 2014 – today (stepping off as co-Chair during President Elect duties, but will still remain close with the Committee), roles have included internal marketing, assistance in editing the NACDEP Newsletter, delegation of duties according to the type of communication run through the Committee, vetting/suggesting changes to the NACDEP Site pages, reporting progress to the NACDEP Board, working with the Annual Conference Planning Committee to encourage them to provide details in the NACDEP Newsletter as well as through email to potential and registered Conference goers to make sure everyone is aware of the details of getting to the Conference, as well as promote any local highlights that the Conference Host site wishes to share. In 2023, our Communications was asked by the board to work with Member Services and Marketing to outline responsibilities – this culminated in “The Big 3” Committee work that resulted in Marketing's focus on a new logo and website for NACDEP, as well as encouraging Member Services to ask the board for guidance concerning Professional Development, which led to the Board appointing a taskforce/select Committee to provide ideas and options on how to move forward with Professional Development within NACDEP.

VI. Conference Hotel Options by Choice. Please attach sample menu and AV list with current prices for each potential location and provide the following information.

Hotel Contact Information	Number of Lodging Rooms Available for NACDEP Block (140 minimum)	Proposed Daily Lodging Room Rate (incl. taxes & fees)	Number of Available Meeting Rooms (30 person min.)	Free Internet in Rooms^ (Y/N)	Distance from Airport (Miles & Minutes)	Free Airport Shuttle* (Y/N)	Free Hotel Parking^ (Y/N)	Spillover Hotel Option~ (Y/N)	Incentives, Comments & Notes
1st: Hyatt Regency/Century 2	165 (6/15-6/17/2026) 125 (6/18/2026) It shouldn't be an issue for the block rate to be extended +/- 2 or 3 days for those arriving early or staying late.	\$169	1 general session (300), 5 breakout rooms (5 @ 35, 1 @ 70), 4 Exhibitor/Silent Auction/Poster Session/Exhibitors rooms, office, 1 board meeting room, 1 pre/post conference session room	Y	5.5 Miles/7 Minutes	Y	Y* (*for overnight guests); \$6/day for drive-in attendees	Not officially part of the proposal – but across the street from the Drury Plaza Hotel Broadview. The hotels are not affiliated with each other, just in close proximity.	Complimentary suite for president, 1 complimentary guest room for every 50 paying guest rooms at group rate, 20% discount on all A/V equipment (not including labor), \$60,000 Food and Beverage minimum plus service charge and sales tax. Catering menu, A/V pricing, and hotel proposal below. All but A/V pricing can also be found on the "Full proposal" link on pg. 2.

2nd: Drury Plaza Hotel Broadview	165 (6/22-6/24/2026) 125 (6/25/2026) It shouldn't be an issue for the block rate to be extended +/- 2 or 3 days for those arriving early or staying late.	\$134-154	5 breakout (30), 1 general session (300)	Y	5.9 Miles/8 Minutes	Y	Discounted 50% (currently \$12/night)	Not officially part of the proposal – but across the street from Hyatt Regency/Century 2. The hotels are not affiliated with each other, just in close proximity.	Complimentary breakfast, evening drinks and snacks, discounts for meeting room rental rates if all guest rooms or % of guest rooms paid, complimentary presidential suite, complimentary general sessions meeting room with guest room pickup, complimentary service fees on all meeting spaces, 50% discount on parking, no food & beverage minimums. Catering menu, A/V pricing, and hotel proposal below. All but A/V pricing can also be found on the “Full proposal” link on pg. 2.
3rd: None									

^ If no, please provide daily cost. For Internet, please include information for hotel public areas, meeting rooms & lodging rooms.

* If no, please provide average one-way taxi fare or fares for other transportation options (e.g., Super Shuttle).

~ If yes, the hotel needs to be conveniently located near one of the other hotels listed.



Hyatt Regency Wichita
400 West Waterman, Wichita, Kansas, USA, 67202
Tel: +1 316 293 1234 | Fax: +1 316 293 1200



June 05, 2024

Dear Jamie,

RE: National Association of Community Development Extension Professionals

Thank you for considering Hyatt Regency Wichita for your upcoming event. Overlooking the striking beauty of the Arkansas River and the illuminating lights of downtown Wichita, guests will enjoy a superior level of comfort, while being moments from the city's most exciting attractions. Our landmark hotel is also a short drive from the airport, with direct access to an additional 198,000 square feet of event space at the adjoining convention center. And whether you are in town for a meeting or an intimate social affair, you'll come for the convenience of our exclusive location, but you'll return because of the unrivaled experience found only at Hyatt.

Showcasing 40,248 square feet of flexible function space, Hyatt Regency Wichita unites the beauty of the historic Old West with a uniquely modern appeal. Richly decorated boardrooms with elaborate backdrops make for a successful tradeshow or sales presentation. At Hyatt Regency Wichita, our comprehensive services and experienced staff make every occasion an event to remember.

Also, we have a Hyatt Event Concierge App. Our web-based, mobile-friendly application helps meeting planners make requests on-site during their meeting—whether they need tech support, more coffee or even help moving equipment. Make any on-site request from your mobile device, tablet or computer without needing to leave the meeting or program headquarters office.

Please take a moment to review the links above for a comprehensive overview of our hotel offerings. We appreciate your consideration.

Sincerely,

Edel Snow
Sales Manager
Hyatt Regency Wichita
Phone : 316-613-6276
Email : edel.snow@hyatt.com



Proposal Prepared For: National Association of Community Development Extension Professionals

Room Block			National Association of Community Development Extension Professionals 06/15/2026 - 06/19/2026						
Room	Mon 06/15/2026		Tue 06/16/2026		Wed 06/17/2026		Thu 06/18/2026		Total
HOSPITALITY SUITE									
Single	1	\$ 1.00	1	\$ 1.00	1	\$ 1.00	1	\$ 1.00	4
Run of House									
Single	164	\$ 169.00	164	\$ 169.00	164	\$ 169.00	124	\$ 169.00	616
Daily Total	165		165		165		125		620

CONCESSIONS

As a special consideration to the Group, Hotel will provide:

- Complimentary basic Wi-Fi in guest rooms
- Complimentary self-parking in attached parking garage for overnight guests of the Group
- Discounted self-parking of \$6 per vehicle, per day in attached parking for drive-in attendees
- One (1) complimentary suite for Group President over event dates
- Two (2) upgrades to corner king guest rooms at the Group rate over event dates
- Three (3) complimentary Chef's Choice Welcome Amenities for VIPs
- Three (3) complimentary valet parking passes for VIPs
- One (1) complimentary guest room per fifty (50) revenue producing guest rooms paying the Group rate
- Discounted Meeting Room Rental of \$1,500 plus service charge and sales tax
- Food and Beverage Minimum of \$60,000 plus service charge and sales tax
- Twenty percent (20%) discount on audio/visual equipment rented from Encore Global, Hotel's in-house a/v provider (discount does not apply to labor)
- Complimentary access to Hotel Health Club including indoor swimming pool
- Complimentary Hotel shuttle to and from Dwight D. Eisenhower National Airport and, based on availability, to Delano and Old Town dining and entertainment districts

Event Agenda

Time	Name	Event Room	Type	Rental Fee	Guests	Setup
Mon 06/15/2026						
12:00 PM - 9:00 PM	General Session Set Up	REDBUD ABC (210ABC)	SETUP	\$ 1,500.00	300	BANQT RND8 8
12:00 PM - 2:00 PM	NACDEP Board Meeting	BOARD ROOM	MEETING	\$ 0.00	0	EXISTING
12:00 PM - 2:00 PM	Board Meeting	BOARD ROOM	MEETING	\$ 0.00	20	EXISTING
12:00 PM - 4:00 PM	Pre-Conference Workshop	BIRCH RM (203)	MEETING	\$ 0.00	0	SCHLRM-18 INCH TBLS
12:00 PM - 10:00 PM	Office	WILLOW ROOM	OFFICE	\$ 0.00	0	EXISTING
1:00 PM - 4:00 PM	CD Program Leaders Meeting	MAPLE RM (205)	MEETING	\$ 0.00	0	SCHLRM-18 INCH TBLS
6:00 PM - 9:00 PM	Welcome Reception	RIVERVIEW BALLROOM	RECEPTION	\$ 0.00	300	RECEPTION
	Notes: Reception in Riverview would need to be on a flow basis. This room can accommodate up to 150 guests. There is also an attached outdoor patio that can be used for a bar and seating.					
Tue 06/16/2026						
7:00 AM - 8:00 AM	Breakfast	REDBUD ABC (210ABC)	BREAKFAST BUFFET	\$ 0.00	275	BANQT RND8 8
8:00 AM - 10:00 PM	Office	WILLOW ROOM	OFFICE	\$ 0.00	0	EXISTING

Time	Name	Event Room	Type	Rental Fee	Guests	Setup
8:15 AM - 9:30 AM	Welcome and Keynote	REDBUD ABC (210ABC)	GENERAL SESSION	\$ 0.00	300	BANQT RNDS 8
9:30 AM - 3:15 PM	Breakout 1	BIRCH RM (203)	BREAK OUT	\$ 0.00	70	SCHLRM-18 INCH TBLS
9:30 AM - 3:15 PM	Breakout 2	CEDAR RM (204)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
9:30 AM - 3:15 PM	Breakout 3	MAPLE RM (205)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
9:30 AM - 3:15 PM	Breakout 4	OAK RM (206)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
9:30 AM - 3:15 PM	Breakout 5	OSAGE RM (207)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
12:15 PM - 1:45 PM	Lunch/Business Meeting	REDBUD ABC (210ABC)	LUNCH / MEETING	\$ 0.00	275	BANQT RNDS 8
Wed 06/17/2026						
7:00 AM - 8:00 AM	Breakfast	REDBUD ABC (210ABC)	BREAKFAST BUFFET	\$ 0.00	275	BANQT RNDS 8
8:00 AM - 10:00 PM	Office	WILLOW ROOM	OFFICE	\$ 0.00	0	EXISTING
3:00 PM - 4:15 PM	Breakout 1	BIRCH RM (203)	BREAK OUT	\$ 0.00	70	SCHLRM-18 INCH TBLS
3:00 PM - 4:15 PM	Breakout 2	CEDAR RM (204)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
3:00 PM - 4:15 PM	Breakout 3	MAPLE RM (205)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
3:00 PM - 4:15 PM	Breakout 4	OAK RM (206)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
3:00 PM - 4:15 PM	Breakout 5	OSAGE RM (207)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
5:00 PM - 5:45 PM	Silent Auction	WALNUT RM (208)	EXHIBIT	\$ 0.00	7	TABLETOP EXHIBITS
5:00 PM - 5:45 PM	Exhibitors/Posters	UPPER GALLERY	EXHIBIT	\$ 0.00	40	TABLETOP EXHIBITS
5:00 PM - 5:45 PM	Exhibitors/Posters	PROMENADE LEVEL FOYER.	EXHIBIT	\$ 0.00	40	TABLETOP EXHIBITS
6:00 PM - 8:00 PM	Awards Banquet	REDBUD ABC (210ABC)	DINNER	\$ 0.00	300	BANQT RNDS 10
Thu 06/18/2026						
7:00 AM - 8:00 AM	Breakfast	REDBUD ABC (210ABC)	BREAKFAST BUFFET	\$ 0.00	275	BANQT RNDS 8
8:00 AM - 2:00 PM	Office	WILLOW ROOM	OFFICE	\$ 0.00	0	EXISTING
8:15 AM - 9:30 AM	Breakout 1	BIRCH RM (203)	BREAK OUT	\$ 0.00	70	SCHLRM-18 INCH TBLS
8:15 AM - 9:30 AM	Breakout 2	CEDAR RM (204)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
8:15 AM - 9:30 AM	Breakout 3	MAPLE RM (205)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
8:15 AM - 9:30 AM	Breakout 4	OAK RM (206)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
8:15 AM - 9:30 AM	Breakout 5	OSAGE RM (207)	BREAK OUT	\$ 0.00	35	SCHLRM-18 INCH TBLS
9:30 AM - 10:30 AM	Capstone and Plenary	REDBUD ABC (210ABC)	GENERAL SESSION	\$ 0.00	300	BANQT RNDS 8
11:00 AM - 12:00 PM	NACDEP Board Meeting	BOARD ROOM	MEETING	\$ 0.00	20	EXISTING
12:15 PM - 3:00 PM	Post Conference	BIRCH RM (203)	MEETING	\$ 0.00	70	SCHLRM-18 INCH TBLS

Fact Sheet

Accommodations

- 303 guest rooms, including five suites, 101 kings, 197 queen / queen, 12 accessible rooms, 33 Hyatt Business Plan® rooms, & all rooms are now non-smoking

Guest Room

- Hyatt Grand Bed™
- 65" flat-screen television with remote control, cable movie channels, in-room pay movies, and Google Chromecast
- Complimentary Wireless Internet
- Video messages, video account review, video checkout
- Voice mail, dual-line telephone with message light & data port
- Individual climate control
- Electronic door lock
- Turndown service available upon request
- Full / deluxe bath amenities
- Hair dryer
- Coffeemaker
- Iron / Ironing board
- CubieBlue alarm clock/bluetooth speaker
- Security Safe
- Refrigerator

Services & Facilities

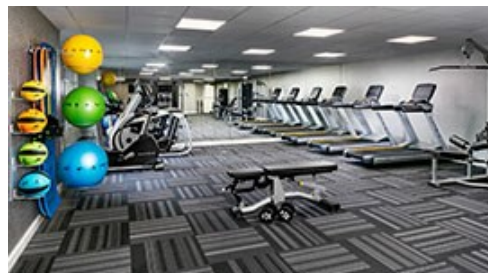
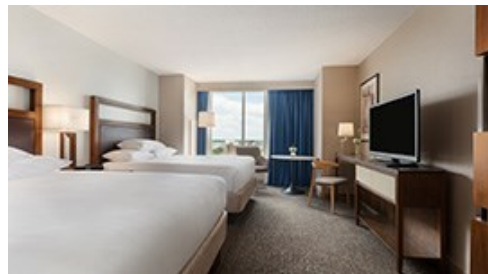
- Web-Check-In
- Hyatt Fast Board™
- Free Wireless Internet in the Main Hotel Lobby
- In-room dining
- Hyatt E-concierge
- Multilingual staff
- Assistive listening devices
- Safe-deposit boxes at front desk
- Laundry / Dry cleaning
- Valet parking, covered parking
- Complimentary shuttle to historic Old Town
- Soda, Ice Machines, Vending Machines and Microwaves
- Restaurant and Bar

Recreational Facilities

- Heated indoor pool
- Two indoor whirlpools
- Ralph Wulz Riverside Tennis Center
- Hyatt Stay Fit gym overlooking the River Walk
- Within four blocks of YMCA
- 18 golf courses in Wichita
- Jogging on expanded River Walk
- Within one block of Ice Sports Center

Restaurants & Bars

- Harvest Kitchen & Bar - featuring inspired cuisine & sophisticated décor designed to reflect the artistic & agricultural majesty of Kansas. Seasonal breakfast, lunch, dinner, & bar fare menu items are built around fresh, seasonal, locally grown produce & grains & local meat & dairy products
- Perks Market - specialty coffee, fresh pastries, sandwiches, salads, & other carry-out items for those on the go
- Happy Hour is offered Monday-Friday 5pm-7pm with ½ price appetizers and discounted featured cocktails, wine and beer



Meeting & Function Space

- The hotel features 40,248 square feet of function space, including 29 meeting rooms; 3,726 square feet of prefunction space; & three separate ballrooms, one of which is the city's largest hotel facility, the state-of-the-art Grand Eagle Ballroom
- An additional 198,800 square feet of contiguous exhibit space is also available in the adjoining Century II Performing Arts & Convention Center
- 500-space covered parking garage

Points of Interest

- River Walk, River Walk Park, & Water Wall
- Old Town nightlife, dining, & shopping
- Wichita Riverfest Center Point
- Intrust Bank Arena within walking distance
- Wichita Botanical Gardens
- Wichita Art Museum
- Ice Sports Center
- Sedgwick County Zoo
- Exploration Place (hands-on science center)
- Arkansas River museums & attractions
- McConnell Air Force Base
- The Century II Performing Arts & Convention Center is home to the Wichita Symphony, the Wichita Grand Opera, & the Music Theatre of Wichita

Dear Jamie,:

Hyatt Regency sets the standard for Wichita hotels with its superior elegance and unrivaled service. Located in the heart of Wichita, our landmark hotel is just a short complimentary ride away from historic Old Town, the popular Farm and Art Market, and some of the area's finest entertainment and nightlife. With stunning views of the Arkansas River accompanied by a vibrant cityscape, Hyatt Regency Wichita is truly among the most distinguished locations for both business and pleasure.

At Hyatt Regency, our guest rooms feature high speed Internet access, Grand Beds™, extra workspace, and picturesque views accented by the brilliant lights of the city. Join us at Harvest Kitchen & Bar for inspired cuisine or head to Perks Market on your way to a meeting. When it's time for a break, our StayFit® fitness facility and heated indoor pool will provide just what you need to relax and unwind. And before heading downtown to the prestigious Wichita Art Museum or venturing into a world of excitement at the Sedgwick County Zoo, our knowledgeable staff will be delighted to assist you with any questions or concerns you may have.

Hyatt Regency is your host for illustrious events, with over 40,248 square feet of flexible function space and comprehensive services to surpass your needs. Extraordinary options include 3,726 square feet of pre-function space, and three separate ballroom's including the city's largest hotel facility—the Grand Eagle Ballroom. With 198,000 square feet of additional space at the adjacent convention center, the sky's the limit for your next great event.

On behalf of our staff, we look forward to welcoming you to Wichita.

Please feel free to contact me for any further information that might be helpful.

Sincerely,

Laura Armour

Laura Armour
Director of Sales
Hyatt Regency Wichita
Phone: 316-613-6268
Email: laura.cain@hyatt.com

Accommodations

Hyatt Regency Wichita features 303 guest room and suites designed for your personal comfort and pleasure. Enjoy our deluxe accommodations such as high speed Internet access, 65" flat screen televisions, and a Hyatt Grand Bed™ for a good nights rest. Picturesque views of the Arkansas River and Downtown Wichita accompanied by a warm Starbucks® coffee make for a pleasurable morning. Complemented with excellent service and supreme elegance, Hyatt makes your stay comfortable and restful.

Hyatt Grand Bed™

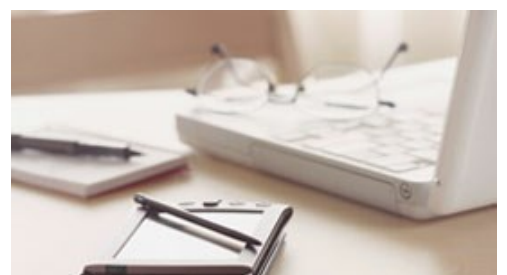
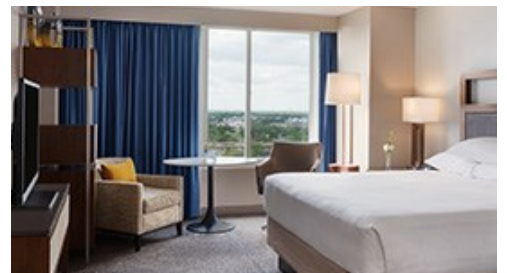
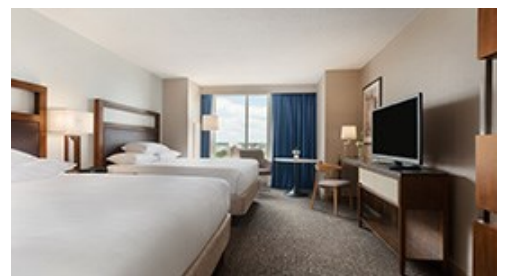
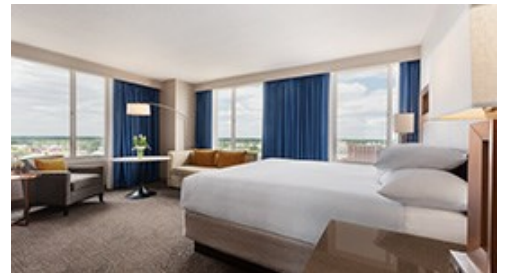
Guest rooms feature Hyatt's signature Grand Bed™, the Sealy Posturepedic 720 Series with a thick pillow-top mattress. Our sumptuous beds feature an elevated base, custom-designed fitted mattress cover, and a 250-thread count triple sheet, for a pleasurable sleeping experience.

Available Amenities

- Scenic Views of the Arkansas River & Downtown Wichita
- Deluxe Bath Amenities
- Refrigerator
- Hair Dryer
- Coffee Maker
- Iron & Ironing Board
- Grand Beds™
- High Speed Internet Access
- Separate Work Area
- 65" Flat Screen Television
- CubieBlue alarm clock/bluetooth speaker
- Analog Phone Line
- Voice Mail & Data Port
- Video Checkout
- All Rooms are Non-Smoking
- ADA Accessible Rooms

Available Guest Services

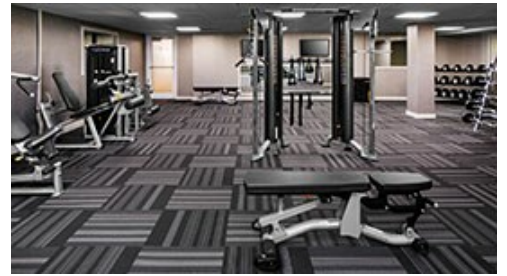
- Gourmet Coffee Shop
- Business Center
- Laundry & Dry Cleaning Service
- Complimentary Shuttle Service
- E-Concierge®
- Recreation
- Hyatt Fast Board™ Boarding Pass
- Turndown Service Available
- In-Room Dining
- 500-Space Covered Parking Facility
- Valet Parking
- Safety Deposit Boxes at Front Desk



Recreation

Hyatt Regency Wichita offers a variety of activities from our StayFit® at Hyatt fitness center to our luxurious heated indoor pool. Wake up and soak in one of our two whirlpools before heading out for a scenic walk by the river. Make reservations with colleagues to play a round of golf at a local course. Whatever activity you prefer, let Hyatt Regency Wichita assist you.

- Indoor Heated Pool
- 2 Indoor Whirlpools
- Ralph Wulz Riverside Tennis Center
- Hyatt StayFit® gym overlooking the River Walk
 - Exercise Bikes
 - Treadmills
 - Jacuzzi
 - Free Weights
 - Matrix cardio and strength training equipment
- Nearby
 - 18 Golf Courses in Wichita
 - Jogging/Walking Trails on expanded River Walk
 - YMCA (four blocks away)
 - Within one block of Ice Sports Center



Dining

Nothing complements a good trip more than a fine dining experience. At Hyatt Regency Wichita we feature delicious meals and refreshing cocktails sure to please our guests.

Harvest Kitchen & Bar

Featuring inspired cuisine and sophisticated décor designed to reflect the artistic and agricultural majesty of Kansas. Seasonal breakfast, lunch, dinner, and bar fare menu items are built around fresh, seasonal, locally grown produce and grains and local meat and dairy products.

[Click here to see the new Harvest Kitchen Breakfast Menu](#)

[Click here to see the new Harvest Kitchen Lunch Menu](#)

[Click here to see the new Harvest Kitchen Dinner Menu](#)

Perks Market

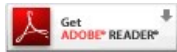
Specialty coffee, fresh pastries, sandwiches, salads, and other carry-out items for those on the go.

In-Room Dining

Breakfast

All Day Dining

After Hours



Frequently Asked Questions

Why Hyatt Regency Wichita?

Overlooking the scenic Arkansas River and the illuminating lights of downtown Wichita, our landmark hotel is just a short complimentary ride away from historic Old Town, the popular Farm and Art Market, and some of the area's finest entertainment and nightlife. Apart from an esteemed location our landmark hotel also offers luxurious guest rooms with scenic views of the Arkansas River and plush amenities for your comfort. If you desire a complete workout before a day of meetings you can try our StayFit® fitness facility or swim a few laps in our indoor pool. For a sumptuous meal try our Harvest Kitchen Bar & Grill before heading downtown to explore entertainment and nightlife. Brimming with lavish décor and unsurpassed service, Hyatt Regency Wichita is the premier spot for any occasion.

Featuring more than 40,248 square feet of sophisticated function space, Hyatt Regency Wichita provides an unrivaled setting for corporate and social events. From alluring décor, and breathtaking views, to mouthwatering catering options, we ensure that every aspect exceeds your expectations. Strategically located less than seven miles from the international airport with 198,000 square feet of additional exhibit space adjacent to the hotel, Hyatt Regency Wichita is where business and leisure go hand in hand.

Why Wichita?

Known as the Air Capital of the World, Wichita features a variety of activities sure to please the most discerning traveler. You can spend an afternoon in the cultural exhibitions of the Wichita Art Museum, enjoy a round of golf at a nearby course, or indulge your senses in the Music Theatre of Wichita. From the rich ambiance of Historic Old Town to the excitement of the Ice Sports Center, Wichita caters to sophistication and rejuvenation.

Is the hotel easily accessible by air?

We are conveniently located seven miles from [Dwight D. Eisenhower National Airport](#) (ICT) which serves more than one million annual passengers via 12 airlines.

Do you offer a fitness center?

We offer a fully equipped StayFit® fitness facility, as well as a heated indoor pool and whirlpool. [Learn more.](#)

Will I be near area attractions?

Boasting a prime location close to the Wichita Symphony, Historic Old Town, Wichita Art Museum, and AAA Baseball, Hyatt Regency Wichita provides a variety of attractions sure to please different desires and tastes. [Learn more.](#)

Events

Located upon the scenic views of the Arkansas River and the glittering lights of Wichita, Hyatt Regency Wichita blends the historic old west with the innovative technology of the twenty-first century. Our exquisite amenities are accompanied by superior service and a signature quality that only Hyatt Regency Wichita offers.

Please review below our outstanding event services:

Meetings & Functions

Hyatt Regency Wichita showcases more than 40,248 square feet of space, which provides an exceptional backdrop for sales presentations and executive banquets. From the city's largest, state-of-the-art hotel ballroom to a luxurious boardroom adorned with conference seating for 20, our world-class facilities are certain to inspire your most important attendees. From alluring décor and sophisticated cuisine, to event-planning expertise, Hyatt Regency Wichita ensures that every detail is flawless and sets the stage for your unrivaled success. For more expansive requirements, the adjoining [Century II Performing Arts & Convention Center](#) offers an additional 198,000 square feet exhibit space.

- 40,248 Sq. Ft. Function Space
- 10,164 Sq. Ft. Grand Eagle Ballroom (City's Largest Hotel Ballroom)
- Luxurious Boardroom
- Water Wall Area
- 33 Function Rooms
- [Social Events & Weddings](#)
- Events up to 1,100 Guests
- Full Service Catering
- Adjoining Century II Performing Arts & Convention Center
 - 198,000 Sq. Ft. Total Function Space

Technology

Hyatt Regency Wichita seamlessly integrates advanced technology into all meeting space, featuring on-site audiovisual services as well as high speed Internet access.

- High Speed Internet Access
- Wireless Internet Access in Public Areas
- On-Site Audiovisual



Social Events & Weddings

Known for esteemed service and subtle elegance Hyatt Regency Wichita provides the perfect venue to host your next black-tie gala or casual afternoon brunch. With the help of our experienced event coordinators and friendly staff your event will be sure to please the most discerning guest. Let our pristine Grand Eagle Ballroom envelop your guests with creative flair and contemporary design, while our culinary professionals expel rich delicacies sure to satisfy any palate.

With 40,248 square feet of function space in Hyatt Regency Wichita and over 180,000 square feet at the adjoined Century II Performing Arts and Convention Center we can fully encompass any event with room to spare. With the help of our experienced professionals you can create the décor of your dreams matched with culinary excellence and unrivaled service.

Enjoy views of the Arkansas River through the floor-to-ceiling windows, on the north, west, and south sides of the ballroom. Take advantage of the scenic Riverview Terrace which connects directly to the ballroom and allows a beautiful Kansas sunset to compliment your special night. Whether you are hosting a wedding reception, awards gala, or any private event, please contact our contact our catering department at 316-613-6275 for an in person tour.

Weddings

Explore the beginnings of marital bliss at Hyatt Regency Wichita. At Hyatt we believe weddings should be an extraordinary once-in-a-lifetime experience marked with supreme elegance and charm. Our experienced wedding coordinators will help you pull all aspects of your design together for one joyous union. From bridal showers to rehearsal dinners our staff will work with you to ensure that your plans transition smoothly. As the big day arrives you can focus on the more important things like friends and family, while we handle the intimate details of your event. Mark your magical journey with the help of Hyatt Regency Wichita where we make fairytale dreams come true.

Accept with our compliments:

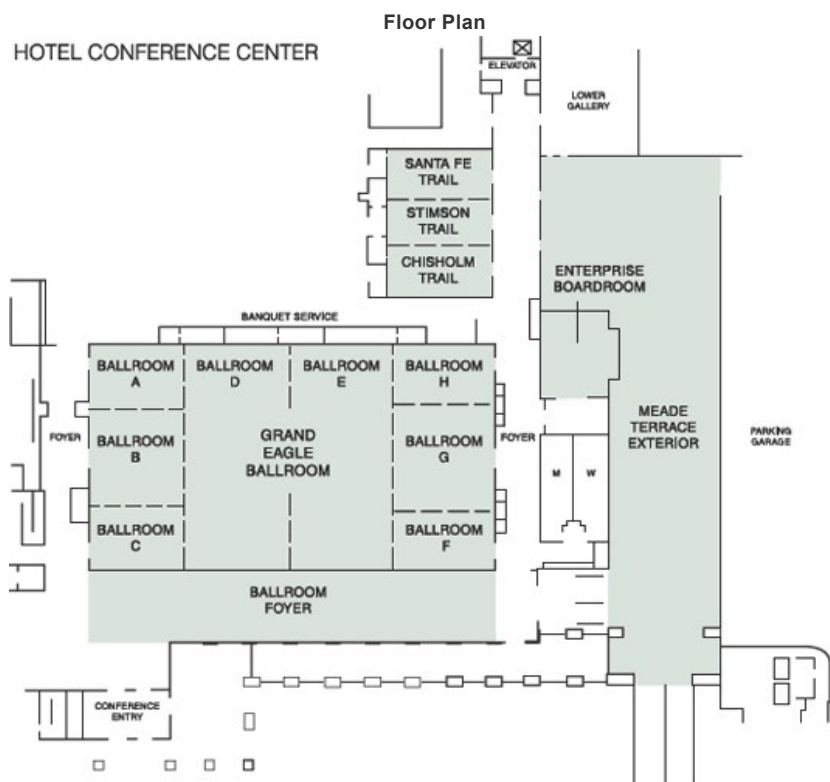
- Guest Book Table, Cake Table, Head Table & Buffet Tables all Draped in White Linens
- Spacious Dance Floor
- King Guest Room for Bride & Groom on Evening of Wedding (with reception of more than 100 guests)
- No Additional Room Rental over the Cost of Food & Beverage for Groups of 20 or More

For more information, view our [Wedding Brochure](#).



Conference Center

Room Name	Room Dimensions L x W x H	Square Feet	Banq.	Rec.	Thtr.	Class	Board	U-Shape	H-Square	Exhibit Table Top	8' x 10' Booths
GRAND EAGLE BALLROOM	77' x 132' x 16'	10,164	720	1,100	1,200	740	—	—	—	98	62
BALLROOM A, C, F, or H	22' x 33' x 16'	726	40	75	60	40	28	38	26	6	4
BALLROOM B or G	33' x 33' x 16'	1,089	60	115	120	66	34	50	36	8	6
BALLROOM D or E	77' x 33' x 16'	2,541	180	260	300	160	—	—	—	22	17
BALLROOMS A, B, C, D, & E	77' x 99' x 16'	7,623	540	975	900	540	—	—	—	74	47
BALLROOMS A & B or B & C	55' x 33' x 16'	1,815	120	190	180	120	—	66	50	16	11
BALLROOMS A, B, & C	77' x 33' x 16'	2,541	180	260	300	185	—	—	—	22	17
BALLROOMS A, B, C, & D	77' x 66' x 16'	5,082	360	625	600	370	—	—	—	49	31
BALLROOM FOYER	23' x 162' x 16'	3,726	—	400	—	—	—	—	—	—	22
THE THREE TRAIL ROOMS	48' x 33' x 13'	1,584	90	150	180	90	46	55	52	15	9
CHISHOLM & STIMSON or STIMSON & SANTA FE	32' x 33' x 13'	1,056	60	100	120	60	38	44	34	10	6
CHISHOLM, STIMSON or SANTA FE	16' x 33' x 13'	528	30	50	60	30	30	32	28	5	4
ENTERPRISE BOARDROOM	22' x 28' x 14'	602	—	—	—	—	—	16	—	—	—
GALLERY ROOM	34' x 60' x 16'	2,040	—	180	—	—	—	—	—	—	—
MEADE TERRACE AREA (outdoor)	98' x 30' x 14'	2,940	—	300	—	—	—	—	—	—	—
WATER WALL AREA (outdoor)	—	Open	—	5,000	—	—	—	—	—	—	—
LOBBY TERRACE	12' x 116'	1,390	—	130	—	—	—	—	—	—	—



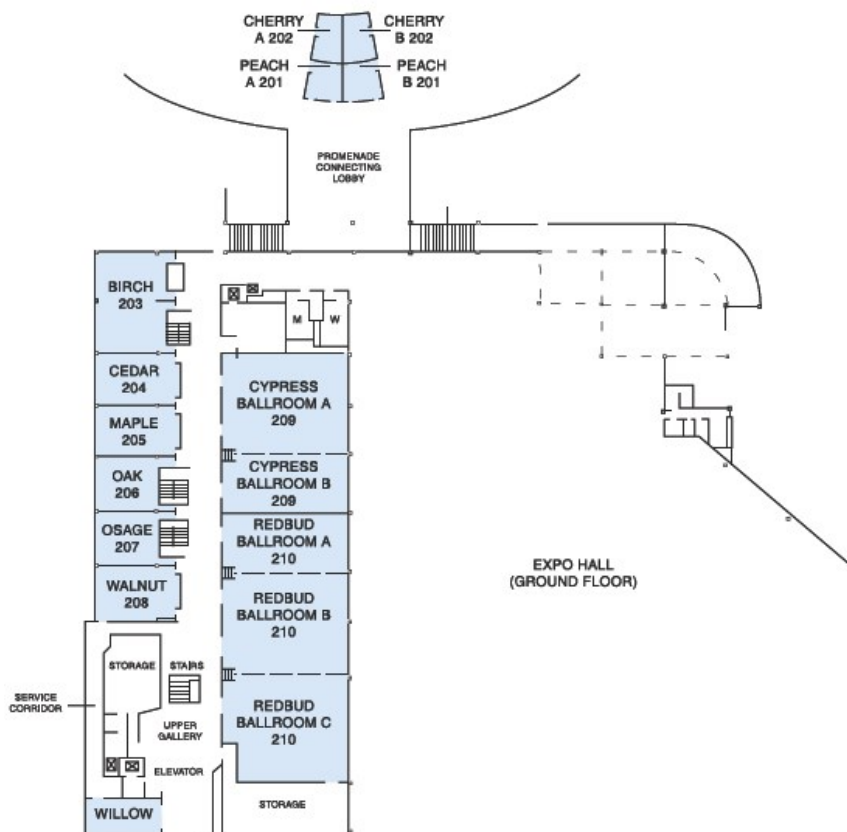
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Century II Second-Level Promenade Meeting Rooms

Room Name	Room Dimensions L x W x H	Square Feet	Banq.	Rec.	Thtr.	Class	Board	U-Shape	H-Square	Exhibit Table Top	8' x 10' Booths
PEACH A 201	29' x 30' x 12'	900	48	60	85	46	20	20	24	10	6
PEACH B 201	29' x 30' x 12'	900	48	60	85	46	20	20	24	10	6
CHERRY A 202	23' x 37' x 12'	900	48	60	85	46	20	20	24	10	6
CHERRY B 202	23' x 37' x 12'	900	48	60	85	46	20	20	24	10	6

BIRCH 203	32' x 61' x 11'	1,950	120	190	160	100	46	60	54	16	—
CEDAR 204	29' x 37' x 11'	1,070	60	110	84	54	28	32	30	9	—
MAPLE 205	29' x 37' x 11'	1,070	80	110	84	54	28	32	30	9	—
OAK 206	29' x 31' x 11'	900	50	90	72	45	22	24	24	7	—
OSAGE 207	29' x 31' x 11'	900	50	90	72	45	22	24	24	7	—
WALNUT 208	31' x 37' x 11'	1,150	60	110	84	54	28	32	30	10	—
CYPRESS A & B 209	52' x 90' x 16'	4,630	320	465	520	300	—	—	—	48	26
CYPRESS BALLROOM A 209	52' x 60' x 16'	3,120	220	320	380	200	—	—	—	32	16
CYPRESS BALLROOM B 209	52' x 30' x 16'	1,510	100	145	140	100	46	60	50	16	8
REDBUD BALLROOMS A, B, & C 210	52' x 150' x 16'	7,750	500	800	800	500	—	—	—	80	42
REDBUD BALLROOMS A & B 210	52' x 90' x 16'	4,630	320	465	520	300	—	—	—	48	26
REDBUD BALLROOMS B & C 210	52' x 120' x 16'	6,240	440	630	660	380	—	—	—	64	34
REDBUD BALLROOM A 210	52' x 30' x 16'	1,510	100	145	140	100	46	60	50	16	8
REDBUD BALLROOM B 210	52' x 60' x 16'	3,120	220	320	380	200	—	—	—	32	16
REDBUD BALLROOM C 210	52' x 60' x 16'	3,120	220	320	380	200	—	—	—	32	16
WILLOW	21' x 18' x 10'	378	20	50	50	18	16	18	24	—	—
UPPER GALLERY	85' X 30' X 16'	2,550	—	180	—	—	—	—	—	—	—
UPPER CONNECTING LOBBY	IRREGULAR	4,800	200	300	—	—	—	—	—	—	—

Floor Plan
CENTURY II SECOND LEVEL
PROMENADE MEETING ROOMS

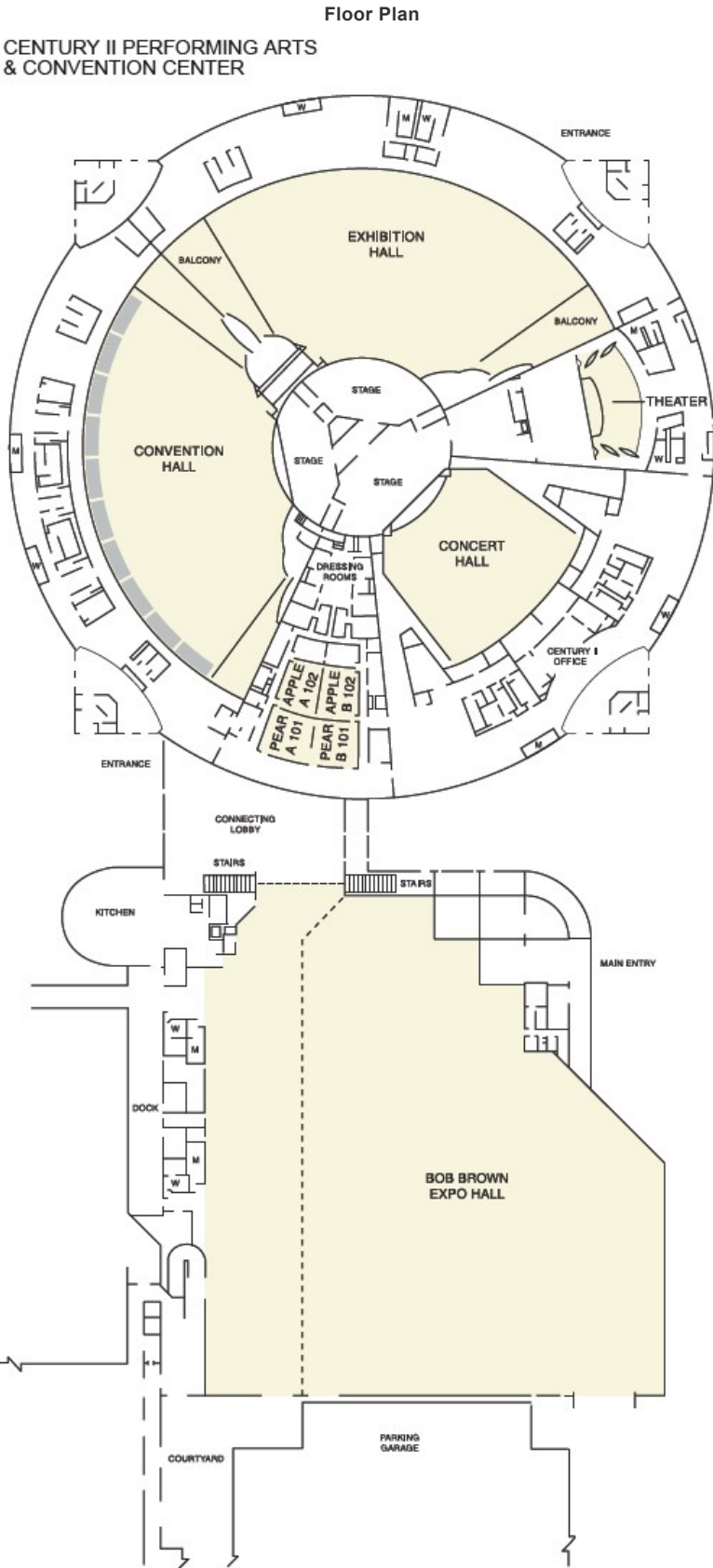


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Century II Performing Arts & Convention Center

Room Name	Room Dimensions L x W x H	Square Feet	Banq.	Rec.	Thtr.	Class	Board	U-Shape	H-Square	Exhibit Table Top	8' x 10' Booths
EXPO HALL	—	93,000	3,000	—	5,000	—	—	—	—	420	420
CONVENTION HALL	—	32,000	2,000	—	5,012	—	—	—	—	112	112

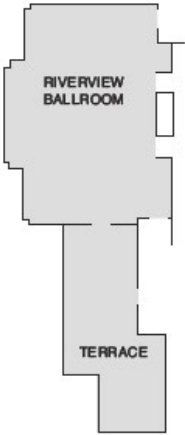
EXHIBITION HALL	—	45,000	2,400	—	3,000	—	—	—	—	150	150
EXHIBITION HALL BALCONY	—	17,500	600	—	500	—	—	—	—	50	50
CONCERT HALL	—	—	—	—	2,178	—	—	—	—	—	—
THEATER	—	—	—	—	646	—	—	—	—	—	—
PEAR A 101	29' x 30' x 12'	850	48	60	85	46	20	20	24	10	6
PEAR B 101	29' x 30' x 12'	900	48	60	85	46	20	20	24	10	6
APPLE A 102	24' x 29' x 12'	750	32	40	65	30	14	14	16	6	4
APPLE B 102	24' x 29' x 12'	900	32	40	65	30	14	14	16	6	4



Lobby Level

Room Name	Room Dimensions L x W x H	Square Feet	Banq.	Rec.	Thtr.	Class	Board	U-Shape	H-Square	Exhibit Table Top	8' x 10' Booths
RIVERVIEW BALLROOM	75'x 15'5" x 13'	3,665	264	350	—	—	—	—	—	—	—

Floor Plan
LOBBY LEVEL



[Back to Chart](#)

Attractions

Located in the heart of Wichita, Hyatt Regency Wichita provides ample opportunities for sightseeing, shopping, and sporting events. Whether you prefer to explore Historic Old Town, the exhibitions of the Wichita Art Museum or the excitement of the Ice Sports Center, Wichita has an attraction that is certain to please every guest.

Popular Sights

- [Century II Performing Arts & Convention Center](#)
- [McConnell Air Force Base](#)
- [River Walk Park](#)
- [Botanica, The Wichita Gardens](#)
- [Sedgwick County Zoo](#)
- [Old Town Wichita](#)
- [VisitWichita](#)
- [Wichita Festivals, Inc.](#)

Museums & Performing Arts

- [The Wichita Symphony](#)
- [The Wichita Grand Opera](#)
- [Music Theatre of Wichita](#)
- [Exploration Place](#)
- [Botanica, The Wichita Gardens](#)
- [Wichita Art Museum](#)
- [Old Cowntown Museum](#)
- [Museum of World Treasures](#)
- [Kansas Sports Hall of Fame](#)
- [Mid-America All-Indian Center](#)
- [Century II Performing Arts & Convention Center](#)
- [Orpheum Theater](#)
- [The Cotillion](#)
- [Kansas Aviation Museum](#)
- [Campbell Castle](#)

Sports

- [81 Speedway](#)
- [Ice Sports Center](#)
- [Wichita Thunder Hockey](#)
- [Wichita Force Football](#)
- [Intrust Bank Arena](#)
- [Wichita State University Athletics](#)
- [National Baseball Congress Tournament](#)
- [Tallgrass Country Club, Tallgrass Course](#)
- [Auburn Hills Golf Course, Auburn Hills Course](#)
- [Willowbend Golf Club, Willowbend Course](#)
- [Sierra Hills Golf Club, Sierra Hills Course](#)
- [Rolling Hills Country Club, Rolling Hills Course](#)
- [L W Clapp Golf Course](#)
- [Sand Creek Station Golf Course](#)

Shopping

- [Clifton Square Shopping Village](#)
- [Towne East Mall](#)
- [Towne West Mall](#)
- [Wichita Historic Delano District](#)
- [Bradley Fair Shopping Center](#)
- [New Market Square](#)
- [Old Town Shopping](#)
- [Waterwalk](#)
- [Waterfront](#)



Weather

Wichita enjoys four distinctive seasons, with warm sunny summers and cool winters.

MONTH	AVG HIGH	AVG LOW	AVG PRECIP
Jan	40°F	20°F	0.84 in.
Feb	47°F	25°F	1.02
Mar	57°F	34°F	2.71 in.
Apr	66°F	43°F	2.57 in.
May	76°F	54°F	4.16 in.
Jun	87°F	63°F	4.25 in.
Jul	92°F	69°F	3.31 in.
Aug	91°F	67°F	2.94 in.
Sep	82°F	59°F	2.96 in.
Oct	70°F	46°F	2.45 in.
Nov	54°F	33°F	1.82 in.
Dec	43°F	24°F	1.35 in.

Location

[View Larger Map](#)

Directions:

From Wichita

[Dwight D. Eisenhower National Airport \(ICT\)](#) (7 miles): Kellogg (Hwy. 54) East to Central Business District Exit. Turn left on Main Street. Go 3 blocks to Waterman Street and turn left. Hotel is in view.

From the North:

Take I-35 South to the Kellogg (Hwy. 54) WEST exit. Take the Central Business District exit to Main Street and turn right. Go 3 blocks to Waterman Street and turn left. Hotel is in view.

From the South:

Take I-35 North to the Kellogg (Hwy. 54) WEST exit. Take the Central Business District exit to Main Street, and turn right. Go 3 blocks to Waterman Street and turn left. Hotel is in view.

Contact Us

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BREAKFAST OF THE DAY

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$22 per guest, Breakfast of the Day served with Selection of Chilled Juices, Freshly Brewed Coffee and Tazo Tea Selection.

MONDAY

Local & Seasonally Inspired Sliced Fruit, Whole Bananas & Oranges

Fresh Baked Croissants, Blueberry & Tropical Fruit Gluten Free Muffins with Butter & Fruit Preserves

Steel Cut Oatmeal with 2% Milk & Brown Sugar

Cheesy Sausage Croissant Casserole

\$19 Per Guest

WEDNESDAY & SUNDAY

Local & Seasonally Inspired Sliced Fruits with Berries, Whole Bananas & Assorted Grapes

Fresh Croissants, Berry & Chocolate Chip Scones with Butter & Fruit Preserves

House Made Yogurt Parfaits with Seasonal Berries and Granola on the side

Country Egg Scrambler with Sausage, Onions, Peppers & Cheese

\$19 Per Guest

TUESDAY & SATURDAY

Sliced Seasonal Melons & Pineapple, Whole Bananas & Red Delicious Apples

Fresh Baked Croissants & Assorted Danish with Butter & Fruit Preserves

Yellow Stone Ground Grits with Butter & Cheddar Cheese

French Toast Casserole & Blueberries with Maple Syrup

\$19 Per Guest

THURSDAY

Local & Seasonally Inspired Sliced Fruits with Berries, Whole Bananas & Oranges

Fresh Croissants & Assorted Danish with Butter & Fruit Preserves

Yellow Stone Ground Grits with Butter & Cheddar Cheese

Breakfast Bread Pudding

\$19 Per Guest

FRIDAY

Seasonal Sliced Melons, Whole Bananas & Red Delicious Apples

Fresh Croissants & Assorted Sliced Breakfast Breads with Butter & Fruit Preserves

Steel Cut Oatmeal with 2% Milk, Butter & Honey Bears

Loaded Hash Brown Casserole with Bacon, Sausage, Onions, Peppers and Cheese

\$19 Per Guest

BREAKFAST ANYTIME - ALL DAYS

Seasonal Sliced & Whole Fruit Display

Fresh Croissants & Assorted Bakeries with Butter & Fruit Preserves

Chicken & Waffles
with Warm Maple Syrup

Steel Cut Oatmeal with 2% Milk & Brown Sugar

\$21 Per Guest

A minimum of 25 guests required for Breakfast of the Day. If less than 25 guests an \$3 per guest upcharge will be assessed. Food and beverage replenished up to one hour. Any items replenished after one hour will be charged based upon consumption. Menu pricing may change based upon availability and/or market conditions.

BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets.

BREAKFAST ENHANCEMENTS

Fruit & Yogurt Parfaits with Granola on the side | \$72 Per Dozen

Mini Croissants With Butter & Fruit Preserves | \$42 Per Dozen

Cinnamon Rolls | \$45 Per Dozen

Pecan Sticky Rolls | \$48 Per Dozen

Breakfast Burrito | \$78 Per Dozen

Stuffed with Chorizo, Cage Free Eggs, Grilled Peppers & Onions, Cotija Cheese & Avocado Crema

Croissant Breakfast Sandwich | \$81 Per Dozen
with Cage Free Fried Egg, Pancetta, Fontina Cheese

Chef Attended Egg Station (minimum of 25 people) | \$10 Per Guest
Cage Free Eggs & Omelets prepared to your preference from a selection of ingredients including Spinach, Tomatoes, Onions, Mushrooms, Peppers, Ham, Sausage, Bacon & Jack-Cheddar Cheese Egg whites and vegan eggs upon request. Chef's Fee \$150 (2 hours)

Menu pricing may change based upon availability and/or market conditions.

BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts are served with Selection of Chilled Juices, Freshly Brewed Coffee and Tazo Tea.

QUICK START BREAKFAST

Fresh Sliced Seasonal Fruit

Fresh Breakfast Bakeries
With Whipped Butter & Preserves

POWER BREAKFAST

Fresh Cut Fruit Bowl

Assorted Breakfast Bars

Yogurt Parfaits with Housemade Granola on the side

\$20 Per Guest

MIDWEST BREAKFAST

Fresh Sliced Seasonal Fruit

Fresh Breakfast Bakeries with Butter & Fruit Preserves

Cage Free Scrambled Eggs

Smoked Bacon

Country Sausage Patties

Potatoes O'Brien

Flint Hills Porridge

\$23 Per Guest

Cold Sweetened Oatmeal With Mixed Berries

Crustless Quiche
With Bacon, Onions, Roasted Peppers, Fontina & Colby Cheddar

\$22 Per Guest

JUST BRUNCHIN

Sliced Fresh Fruit Display

Pecan Sticky Buns

Country Style Cage Free Eggs

Thick Cut Apple-Smoked Bacon

Country Sausage Links

Shrimp & Tasso Ham Gravy Grits

Chicken & Waffles with House Made Spicy Syrup

Roasted Rosemary Breakfast Potatoes

\$33 Per Guest

A minimum of 25 guests required for Breakfast of the Day. If less than 25 guests an \$3 per guest upcharge will be assessed. Food and beverage replenished up to one hour. Any items replenished after one hour will be charged based upon consumption. Menu pricing may change based upon availability and/or market conditions.



PLANNER PACKAGES

Minimum of 25 guests required for break packages, add \$6.00 per guest for groups under this amount. Break packages served up to 1 hour, unless otherwise noted.

ALL DAY MEETING PACKAGE #1

MORNING STARTER
Chilled Orange & Cranberry Juice Today's Fresh Bakeries
Coffee, Decaffeinated Coffee & Tazo Teas

ALL DAY MEETING PACKAGE #2

MORNING STARTER
Chilled Orange & Cranberry Juice Today's Fresh Bakeries
Coffee, Decaffeinated Coffee & Tazo Teas

LUNCH
Choice of Plated Lunch
.....
AFTERNOON SNACK
Assorted Cookies Assorted Pepsi Soft Drinks & Bottled Water
.....
\$62 *Per Guest*

MID-MORNING BREAK
Coffee, Decaffeinated Coffee & Tazo Teas Assorted Pepsi Soft
Drinks & Bottled Water
.....
LUNCH
Choice of Plated Lunch
.....
AFTERNOON SNACK
Assorted Cookies Assorted Pepsi Soft Drinks & Bottled Water
.....
\$75 *Per Guest*

ALL DAY MEETING PACKAGE #3

MORNING STARTER
Chilled Orange & Cranberry Juice Today's Fresh Bakeries Sausage, Egg & Cheese Breakfast Sandwiches Coffee,
Decaffeinated Coffee & Tazo Teas
.....
MID-MORNING BREAK
Make-Your-Own Parfaits featuring Vanilla Yogurt, Housemade Granola with Sliced Almonds & Assorted Berries Coffee,
Decaffeinated Coffee & Tazo Teas Assorted Pepsi Soft Drinks & Bottled Water
.....
LUNCH
Choice of Plated Lunch
.....
AFTERNOON SNACK
Vegetable Display with Ranch Dip Hummus with Pita Chips Assorted Cookies Assorted Pepsi Soft Drinks & Bottled Water
.....
\$87 *Per Guest*

Menu pricing may change based upon availability and/or market conditions.

MORNING BREAK OF THE DAY

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$20 per guest. Break packages served for up to 1 hour.

POWER BOOST - MONDAY & FRIDAY

Seasonal Whole Fruits
.....
Berry Parfait
.....
Crustless Quiche with Bacon, Onions, Roasted Peppers & Colby
Cheddar
.....
\$17 *Per Guest*

STREET FAIR - TUESDAY & SATURDAY

Seasonable Whole Fruit
.....
Vanilla Cinnamon Overnight Oats with Local Honey & Brown
Sugar
.....
Fiesta Frittata with Cage Free Eggs, Chorizo, Green Chili,
Cheddar Cheese & Cilantro
.....
\$17 *Per Guest*

BAGEL BIN - WEDNESDAY & SUNDAY

Assorted Seasonal Melon with Fresh Mint
.....
Bagel Board with Strawberry & Plain Cream Cheeses
.....
\$17 *Per Guest*

HIGHER GROUND - THURSDAY

Cinnamon Sugar, Sugar Glazed & Cocoa Dusted Doughnut
Holes
.....
Huevos Rancheros Bake
.....

\$17 Per Guest

A minimum of 25 guests required for Morning Break of the Day. If less than 25 guests, a \$3 per person upcharge will be assessed. Menu pricing may change based upon availability and/or market conditions.

AFTERNOON BREAK OF THE DAY

A part of Hyatt's menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$21 per guest. Break packages served for up to 1 hour.

SWEET BEGINNINGS & ENDINGS - MONDAY & FRIDAY

Assorted Cake Balls and Cream Puffs

Assorted Flavors House Made Rice Krispie Treats

\$18 Per Guest

FRUIT FUN - TUESDAY & SATURDAY

Seasonal Fruit Kabab with Yogurt Dip

Apple Strudel & Cherry Oatmeal Bars

\$18 Per Guest

ALL TWISTED UP - WEDNESDAY & SUNDAY

Dark Chocolate Dipped, White Chocolate Dipped & Plain Pretzel Rods

Bavarian Soft Pretzel Sticks with White Cheddar Ale Sauce & Jalapenos

\$18 Per Guest

MEDITERRANEAN MIXER - THURSDAY

Housemade Falafel with Tizaki

Fresh Vegetable Display

Hummus with Warm Pita & Pita Chips

\$18 Per Guest

A minimum of 25 guests required for Afternoon Break of the Day. If less than 25 guests, a \$2 per person upcharge will be assessed. Menu pricing may change based upon availability and/or market conditions.

A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

Today's Fresh Bakeries | \$48 Per Dozen
Muffins, Croissants & Danishes with Butter & Fruit Preserves

Bagel Board | \$45 Per Dozen
With Strawberry & Plain Cream Cheeses

Scones | \$43 Per Dozen
To Include Raspberry White Chocolate, Apple Cinnamon,
Blueberry & Chocolate Chunk

Cinnamon Rolls | \$45 Per Dozen

Pecan Sticky Rolls | \$48 Per Dozen

Donut Boards | \$52 Per Dozen
Local Donuts right from Wichita, Kansas!

SNACKS

Hot Bavarian Pretzels Sticks with Jalapenos | \$48 Per Dozen
With Spiced Mustard & White Cheddar Ale Sauce

Popcorn Express | \$7 Per Guest
Local Mix Of Butter, Cheddar & Caramel Assorted Popcorn
Seasonings*Minimum order of 25 Guests Popcorn Machine \$50
Display Buttered Popcorn in a lighted machine. (Machine is for
display only)

Individual Bags of Dry Salty Snacks | \$35 Per Dozen
Smart Pop White Cheddar Popcorn Rold Gold Pretzels
Zapps Potato Chips

Individual Packaged Sweet Snacks | \$38 Per Dozen
Assorted Granola Bars Rice Krispie Treats

Freshly Baked Assorted Cookies | \$40 Per Dozen
to include Chocolate Chip, Peanut Butter and Sugar Cookie

Freshly Baked Specialty Cookies | \$45 Per Dozen
M&M Cookie White Chocolate Macadamia Nut Cookie Red
Velvet Cookie Raspberry White Chocolate Cookie Please let
your Event Manager know what flavors and quantities you wish
to order

Triple Chocolate Fudge Brownies | \$40 Per Dozen

Caramel Pecan Bars | \$45 Per Dozen

Menu pricing may change based upon availability and/or market conditions.

A LA CARTE BEVERAGES

A variety of non-alcoholic libations are available throughout the day.

COFFEE & TEA

Hot Tazo Tea | \$47 Per Gallon

Freshly Brewed Coffee | \$47 Per Gallon
Royal Cup Regular and Decaffeinated Coffee

Iced Tazo Tea | \$47 Per Gallon

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$4 Each

Coke & Diet Coke Soft Drinks | \$4.25 Each

SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$66 Dozen

Lemonade | \$69 Dozen

Starbucks Frappuccino | \$69 Dozen

Menu pricing may change based upon availability and/or market conditions.

Whole Market Seasonal Fruit | \$3 Per Piece

Non-Fat Individual Yogurts | \$4.25 Each
Blueberry, Strawberry & Vanilla

Chips & Dips | \$8 Per Guest
House Fried Potato Chips with Caramelized Onion Dip OR
House Fried Tortilla Chips With Fresh Salsa, Queso and
Guacamole

STILL WATER & SPARKLING WATER

Aquafina | \$4 Each

Bubly Sparkling Water | \$4 Each

HYDRATION STATION

Fruit Infused Water Dispensers | \$50 Per Display
These 3 gallon water dispensers with ecofriendly cups will keep
your guests hydrated throughout the day.

AND MORE

Bottled Juices | \$45 Dozen
Orange, Apple & Cranberry

Bottled Smoothies | \$6.50 Each
Assorted fruit and veggie options available



LUNCH OF THE DAY

A part of Hyatt's menu of the day program, our lunch of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$3 per guest. Lunch buffet of the day is served with Iced Water and Iced Tea. Coffee is served on request.

GRAZING PLAINS SALAD BAR – MONDAY

Heritage Lettuce Blend, Julienne of Carrots, Cucumbers, Radish & Croutons
with Buttermilk Ranch

Farfalle Pasta, Broccolini & Sundried Tomatoes
with Pesto Vinaigrette

Adobo Seared Skirt Steak

Grilled Marinated Breast Of Chicken

Roasted Portobello Mushrooms

Artisan Rolls & Butter

Warm Apple Crisp

\$35 Per Guest

NORTH OF SICILY – WEDNESDAY & SUNDAY

Hearts of Romaine, Herb Seasoned Croutons, Shaved Parmesan Cheese & Caesar Dressing

Pesto Bowtie Pasta Salad with Pearl Mozzarella and Heirloom Tomatoes

Grilled Chicken Giovanni

Lasagna Bolognese

Parmesan Roasted Potatoes

Ratatouille

Garlic Breadsticks

SANTE FE TRAIL – TUESDAY & SATURDAY

Tossed Field Greens, Jicama, Onions & Fried Tortilla Strips
with Salsa Ranch Dressing

Elote Corn & Black Bean Salad

Stacked Chicken Enchiladas

Pork Carnitas with Tortillas, Fresh Pico & Sour Cream

Cilantro Lime Rice

Fresh Fried Tortilla Chips & Fresh Roasted Tomato Salsa

Churros

\$35 Per Guest

CHISHOLM TRAIL – THURSDAY

Field Greens, English Cucumber, Tomato, Shaved Radish & Honey Dijon Vinaigrette Dressing

Kansas Caviar
Corn, Black Beans, Bell Peppers, Red Onion, Tomatoes, Cilantro & Lime

Smoked & Slow Roasted Pork Shoulder with House Made Whiskey BBQ Sauce

Chicken Pot Pie Bake
With Classic Creamy Chicken Filling, topped with Toasty Cheddar Biscuits

4 Cheese Cavatappi Mac & Cheese

Amaretti Cookies

\$35 Per Guest

Green Beans

Yeast Rolls & Butter

Kansas Dirt Cake

\$35 Per Guest

THE CARVERY – FRIDAY (WARM CLASSIC SANDWICHES)

Farmers Blend of Field Greens, House Made Ranch Dressing

Ranch Potato Salad

Slow Roasted Rubbed Brisket of Beef with Classic BBQ

Honey & Maple Glazed Breast of Turkey

Roasted Pepper Aioli, Mustard, Mayonnaise, Lettuce, Tomato & Red Onion

Assorted Rolls & Breads

House Fried Seasoned Potato Chips

Lemon Tarts & Chocolate Ganache Pies

\$35 Per Guest

A minimum of 50 guests required for Lunch of the Day. If less than 50 guests an \$6 per guest upcharge will be assessed. Food and beverage replenished up to one hour. Menu pricing may change based upon availability and/or market conditions.

PLATED LUNCH

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad, entrée, artisan rolls, butter, dessert, ice water and tea. Coffee served on request. Dessert options other than what is listed on each menu, to include alternating is subject to additional charges. Please contact your Event Planning Manager for details.

LUNCH ONE

Spinach & Arugula Salad, Crumbled Goat Cheese, Baby Heirloom Tomatoes with Blue Cheese Dressing

Pan Seared Chicken with Creamy Spinach Roasted Fingerling Potatoes & Seasonal Vegetables

Hazelnut Panna Cotta with Berry Compote

\$33 Per Guest

LUNCH TWO

Heirloom Harvest Greens, Shaved Radish, Julienne of Carrot, Cucumber, Grape Tomatoes & Ranch Dressing

Tuscan Chicken with Creamy Tomato Sauce Yukon Gold Mashed Potatoes & Seasonal Vegetables

Old Fashioned Chocolate Cake

\$33 Per Guest

LUNCH THREE

Hearts of Romaine, Heirloom Grape Tomatoes, Micro Greens & Croutons with White Balsamic Vinaigrette

Sliced Herb Shoulder Tenderloin of Beef with Caramelized

LUNCH FOUR

Local Artisan Lettuce Blend, Baby Kale, Cucumber, Tomato, Radish & Carrot with Lemon Herb Vinaigrette Dressing

Breast of Chicken Cacciatore with Braised Onions, Peppers in

Onion Madeira,
Sour Cream Mashed Potatoes & Seasonal Vegetables

Classic Cheesecake with Berry Compote

\$33 Per Guest

Garlic Tomato Puree
Tagliatelle Pasta & Broccolini

Tiramisu Cake

\$33 Per Guest

LUNCH FIVE

Spinach Salad, Goat Cheese, Roasted Pecans, Dried Cranberries
& Herb Vinaigrette

Bacon Wrapped Pork Tenderloin with Chimichurri Sauce
Rosemary Seasoned Fingerling Potatoes & Seasonal Vegetables

Chocolate Layer Cake

\$33 Per Guest

Menu pricing may change based upon availability and/or market conditions.



HORS D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection.

COLD SELECTIONS

Individual Cheese and Charcuterie Boat | \$7 Per Piece

Individual Imported and Domestic Cheese Boat | \$6 Per Piece

Shrimp Cocktail Shooter | \$4 Per Piece

Curried Chicken Salad Wonton Taco | \$4 Per Piece

Caprese Skewer | \$3 Per Piece
With Cherry Tomatoes, Basil, Mozzarella Cheese and Balsamic Glaze

Melon, Mozzarella, Prosciutto and Basil Skewer | \$4 Per Piece

WARM SELECTIONS

Beef Empanadas | \$4 Per Piece
With Salsa & Sour Cream

Assorted Miniature Quiche | \$6 Per Piece

5 Spice Pork Belly Bites | \$4 Per Piece
with Gochujang

Focaccia Crisp | \$3 Per Piece
With Tapenade, Roasted Artichoke and Balsamic Glaze

Mixed Veggie Tempura | \$3.25 Per Piece
with Lemon Ponzu & Siracha Aioli

Crab Fritters | \$4 Per Piece

BLT Deviled Egg | \$3.50 Per Piece

Smoked Salmon, Dill & Cream Cheese Crostini | \$5 Per Piece

Roasted Tomato Bruschetta | \$4 Per Piece

Crudite Shot with Ranch | \$3 Per Piece

Crudite Hummus Shooter | \$3 Per Piece

Seaweed Wrapped Seared Ahi Tuna | \$6.75 Per Piece
With Toasted Sesame Seeds and Wasabi Aioli

Spinach Artichoke Stuffed Mini Peppers | \$2.75 Per Piece

Grilled Asparagus Wrapped in Prosciutto | \$3.50 Per Piece

With Cayenne Aioli

Bacon Wrapped Scallop | \$8 Per Piece

Stuffed Mushrooms | \$4 Per Piece
With Italian Sausage and Fontina Cheese

Tandoori Grilled Chicken Skewers | \$5 Per Piece
With Red Curry Dip

Mini Calzones | \$5 Per Piece

Lobster Roll Bruschetta | \$9 Per Piece

Tenderloin Skewers | \$6 Per Piece
With Cremini Mushroom and Veal Glace

Pulled Pork Sliders on Brioche | \$4 Per Piece
With Tangy Slaw

Angus Beef Sliders on Brioche | \$4 Per Piece
With ???

Risotto Arancini | \$4 Per Piece
Bacon & Pea Risotto

Short Rib Slider on Brioche Bun | \$5 Per Piece
with Horseradish Cheddar

Mac & Cheese Bites | \$3 Per Piece

Falafel | \$5 Per Piece
With Grilled Pita & Tzatziki

Wild Mushroom Tart | \$6 Per Piece
with Mushrooms, Ricotta, Gruyere & Fresh Sage

Thai Coconut Shrimp | \$6 Per Piece
With Red Curry Cream

Toasted Ravioli | \$2.50 Per Piece
With Marinara Dipping Sauce

Pork Pot Stickers | \$4 Per Piece
With Bulgogi Sauce

Vegetarian Spring Roll | \$3 Per Piece
With Honey Sesame Dipping Sauce

BBQ Meatballs | \$3 Per Piece

Swedish Style Meatballs | \$3 Per Piece

Italian Meatballs | \$3 Per Piece

Mini Corn Dogs | \$3 Per Piece
With Honey Creole Mustard Dipping Sauce

Crab Cakes | Market Price
With Remoulade Sauce

Crispy Chicken Fingers | \$3.25 Per Piece
With Honey Mustard Sauce

Menu pricing may change based upon availability and/or market conditions.

PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. Food replenished up to on hour.

FRESH FRUIT DISPLAY

Selection of Seasonal Sliced Fruit, Melons & Berries With Honey Yogurt Sauce

\$8 Per Guest

SEASONAL RAW CRUDITE

Broccoli, Carrots, Squash, Baby Heirloom Tomatoes, Asparagus & Cauliflower
With Herb Ranch Dip

\$8 Per Guest

GRILLED VEGETABLE DISPLAY

Asparagus, Portobello Mushrooms, Yellow Squash, Broccolini & Roma Tomatoes
Basted with Herb Infused Olive Oil

\$10 Per Guest

CHEESE BOARD

Imported & Regional Cheeses

Green and Black Olives, Seasonal Dried Fruits, Local Honey & Garnishes

Assorted Crackers, Crostini & Lavosh

\$11 Per Guest

GULF STATION

Jumbo Gulf Shrimp Served With Lemon Wedges, Tabasco Sauce & Cocktail Sauce
(3 Pieces Per Guest)

\$16 Per Guest

CHARCUTERIE BOARD

Selection of Local and Imported Dry Italian Salami, Sopressata & Prosciutto

Brined Olives, Roasted Artichokes, Whole Baby Dills

Artisan Crackers & Crostini

\$14 Per Guest

TACOS

Beef Soft Fried Tacos | \$7.25 Per Piece
With Pico, Frisee and Green Chili Dressing

Fried Chicken Tender Tacos | \$6 Per Piece
With Jicama Slaw and Ancho Glaze

Black Bean & Ancho Roasted Corn Tacos | \$4 Per Piece
With Pico, Frisee and Green Chili Dressing

Braised Beef Brisket Tacos | \$6 Per Piece
With Kohlrabi Slaw

WING STATION

Baked Chicken Wings with Buffalo Sauce, Garlic Parmesan & Honey Chipotle Sauce | \$20 Per Guest
with Celery Sticks, Carrot Sticks, Chunky Bleu Cheese & Ranch Dressing

MAC & CHEESE STATION

Classic Cheddar Mac & Smoked Gouda Mushroom Mac | \$17 Per Guest
with Assorted Toppings to include Bacon, Parmesan Cheese, Scallions & Pretzel Chips

Menu pricing may change based upon availability and/or market conditions.

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Stations are designed to feed 25 people per order. Station Attendant Required - \$120 per attendant for up to two hours.

ANGUS PRIME RIB OF BEEF

- Natural Jus
- Horseradish Sauce
- Garlic Mayonnaise
- Loaded Mashed Potatoes
- Artisan Rolls
- MKT Price

WHOLE ANGUS TENDERLOIN OF BEEF

- Merlot & Demi-Glace Reduction
- Black Garlic & Basil Aioli
- Stone Ground Creole Mustard
- Duck Fat Seared Fingerling Potatoes
- Artisan Rolls
- \$36** Per Guest

WHOLE ROASTED BEEF STRIP LOIN

- Mushroom Compote with Cabernet & Demi Reduction
- Horseradish Sauce
- Roasted Red Pepper Aioli
- Triple Cream Mashed Potatoes
- Miniature French Baguettes & Focaccia
- \$30** Per Guest

DRY HERB RUBBED BREAST OF TURKEY

- House Made Cranberry Sauce
- Sage Pan Gravy
- Sour Cream Mashed Potatoes
- Cornbread Stuffing Muffins with Whipped Butter
- \$28** Per Guest

BEEF BRISKET

- Tapenade Aioli
- Herb Roasted Fingerling Potatoes
- Garlic Knots
- \$31** Per Guest

HONEY & HICKORY GLAZED HAM

- Stone Ground Honey Mustard, Citrus Fruit Coulis
- Parmesan Roasted Potatoes
- Yeast Rolls with Whipped Butter
- \$26** Per Guest

Menu pricing may change based upon availability and/or market conditions.



BUFFET DINNER

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Tea Service with Coffee served on request.

BLUESTEM DINNER BUFFET

Prairie Trail Salad, Romaine Hearts, Apple Smoked Bacon, Smoked Cheddar Cheese, & Ranch Dressing

Roasted Artichoke Salad with Broccolini, Red Peppers, Giardiniera & Brined Olives

Roasted Tenderloin of Beef Marinated with Sea Salt, Oregano and Garlic Rubbed with Cabernet & Cherry Sauce

Chicken Cassoulet

Roasted Fingerling Potatoes tossed in Tarragon Butter Sauce

Herbed Green Beans with Butter

Assorted Tarts

\$39 Per Guest

SOUTHWIND DINNER BUFFET

Spinach Salad, Goat Cheese, Roasted Pecans, Dried Cranberries & Herb Vinaigrette

Layered Heirloom Tomato, Herbed Mozzarella, Sweet Basil & Balsamic Vinegar Drizzle

Beef Tenderloin, Cherry & Port Wine Sauce

Chicken Cordon Bleu Lasagna

Herb Roasted Yukon Potatoes

Harissa Honey Carrots

Raspberry White Chocolate Cheesecake

FLAT LANDS DINNER BUFFET

Heritage Blend, Shaved Carrot, Heirloom Tomatoes, English Cucumber & Raspberry Vinaigrette

11 Herb Orzo & Zucchini Salad with Roasted Red Peppers

Sliced Roasted Strip Loin, Mushroom Compote, Merlot & Demi Reduction

Boneless Country Fried Chicken with Pepper Gravy

Garlic Mashed Potatoes

Garlic Roasted Broccoli

Bread Pudding with White Chocolate & Vanilla Sauce

\$48 Per Guest

LAND OF OZ DINNER BUFFET

Local Harvest of Greens, Baby Grape Tomatoes, Cucumber and Roasted Sunflower Seeds with Ranch Dressing

Saffron scented Orzo Salad with Roasted Vegetables

Braised Pot Roast with Jardiniere of Vegetables & Rich Gravy

Bruschetta Chicken

Triple Cream Mashed Potatoes

Garlic Green Beans & Almonds

Vanilla Cheesecake with Chocolate Drizzle

\$50 Per Guest

DUE WEST

Field Greens with Radish, Tomato Cucumber Relish, Julienne of Carrot
& Roasted Sunflower Seeds with Balsamic Vinaigrette

Cowboy Caviar Salad

Country Fried Steak with Cowpoke Gravy

Roasted Chicken with Poblano Cream

Buttermilk Mashed Potatoes

Grilled Medley of Seasonal Vegetables

Cornbread Muffins with Whipped Honey Butter

Old Fashioned Chocolate Cake

\$53 Per Guest

A minimum of 50 guests required for Dinner Buffets. Food and beverage replenished up to one hour. Menu pricing may change based upon availability and/or market conditions.

PLATED DINNER

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from salad, entrée, and dessert, melds together to wow your attendees taste buds. All dinners include artisan rolls, iced Water and iced tea service with coffee served on request. Dessert options other than what is listed on each menu, to include alternating is subject to additional charges. Please contact your Event Planning Manager for details.

DINNER ONE

Blended Field Greens, Radish, Julienne of Carrot, Baby Heirloom Tomatoes & Cucumber
& Champagne Lime Vinaigrette

Angus Filet of Beef with Merlot Reduction and Buttery Mashed Potatoes & Grilled Asparagus

Chocolate Panna Cotta with Fresh Berries & Whipped Cream

\$54 Per Guest

DINNER THREE

Traditional Caesar, Focaccia Croutons, Shaved Parmesan Cheese with Caesar Dressing

Chicken Piccata with Lemon Orzo, Sundried Tomatoes, Grilled Yellow Squash & Zucchini

\$41 Per Guest

OUR-KANSAS DINNER BUFFET

Chopped Wedge Salad with Crunchy Iceberg, Bacon, Tomatoes & Chunky Bleu Cheese Dressing

Braised Beef Brisket, Tomato Chutney, Red Wine & Caramelized Onions

Mesquite Grilled Chicken, Grilled Onion's & Blistered Tomatoes

Wild Rice Pilaf with Brunoise of Seasonal Vegetable Garnish

Cavatappi Macaroni & Cheese with Pimento Cheese

Roasted Seasonal Vegetables

Individual Bourbon Pecan Pie

\$52 Per Guest

DINNER TWO

Tender Greens, Heirloom Tomatoes, Radish & Carrot with Herb Vinaigrette

Braised Short Rib with Cabernet, Rosemary & Tomato Mashed Yukon Gold Potatoes, Broccoli, Roasted Baby Carrots with Local Honey & Brown Sugar

Cheesecake with Dark Chocolate Ganache

\$50 Per Guest

DINNER FOUR

Spinach Salad with Spiced Pecans, Roasted Apple, Heirloom Tomatoes & Raspberry Vinaigrette

Gilled Curry Chicken with Herb Wild Rice, & Seasonal Roasted Vegetables

Flourless Chocolate Torte with Raspberry Puree

Lemon Meringue Tart

\$39 Per Guest

\$39 Per Person

Menu pricing may change based upon availability and/or market conditions.

PERSONAL PREFERENCE

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
2. A custom printed menu featuring up to four entree selections is provided for your guests.
3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

- Russian Kale & Tender Greens, English Cucumber, Pickled Asparagus & Red Onions With Champagne Lime Vinaigrette
- Artisan Seasonal Greens, Radicchio Lettuce, Goat Cheese, Blistered Baby Heirloom Tomatoes With Honey Pecan Vinaigrette
- Organic Bibb & Frisee Salad, Watermelon Radish, Julienne Of Root Vegetables, Heirloom Tomato & Lemon Thyme Vinaigrette
- Seasonal Squash & Heirloom Tomato Salad with Farro & Romano Cheese with Lemon Garlic Basil Vinaigrette

PLANNER'S CHOICE APPETIZER

- Shrimp Bisque with Cognac
- Buffalo Mozzarella With Marinated Beefsteak Tomatoes, Chiffonade Of Basil & Balsamic Drizzle
- Roasted Quail Wrapped In Prosciutto, Field Pea Relish & Fig Emulsion
- Lobster Bisque

INDIVIDUAL GUESTS' CHOICE ENTREE

- FISH OPTION 1
Reef & Surf, Pan Seared Halibut, Spiked Shrimp Relish, Lemon Beurre Blanc, Elote Corn & Butterbean Salad, Piped Cauliflower Mash, Flash Fried Brussel Sprouts
- FISH OPTION 2
Scottish Salmon Seared With Oscar Sauce, Asparagus, Stuffed Roma Tomato & Wild Rice Pilaf
- CHICKEN OPTION 1
Free Range Breast of Chicken, Wild Mushroom Demi-Glace, Potato and Chive Cake with Ginger Carrots and Broccolini
- CHICKEN OPTION 2
Pan Roasted Free Range Chicken, Rosemary & Thyme Pan Jus, Sun Dried Tomato Risotto, Haricot Verts, Squash Batonnet
- BEEF OPTION 1
Porcini Dusted Filet Mignon, Pinot Noir & Roasted Morel Mushrooms, Mashed Potatoes With Goat Cheese, Grilled Asparagus & Tea Infused Baby Carrots
- BEEF OPTION 2
Triple Peppercorn Crusted Beef Tenderloin, Port Wine Demi-Glace, Rosti Potato, Broccoli Rabe, Harissa Glazed Carrot
- VEGETARIAN
Tuscan Ratatouille Tart with Seared Baby Spinach, Grilled Asparagus & Roasted Pepper Sauce

PLANNERS CHOICE DESSERT

DESSERT OPTION 1
Lemon Curd Tart With Meringue

DESSERT OPTION 2
Tiramisu with Cocoa Dust

DESSERT OPTION 3
Flourless Chocolate Torte With Raspberry Coulis

DESSERT OPTION 4
Black & White Cheesecake With Strawberry Swirl

\$100 Per Guest

A minimum of 50 guests required for Personal Preference Dinner. Menu pricing may change based upon availability and/or market conditions.



SIGNATURE WINE SERIES

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. Gold Medal: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$42 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Canvas Chardonnay, California | \$42 Bottle
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California | \$46 Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

SEASONAL WINE FEATURE: JOSH CELLARS

Josh Cellars founder Joseph Carr discovered his love for wine at a young age. He started his career as a wine steward, working his way up to become a world-class sommelier and later, a wine executive. He left it all behind to follow his dream of starting his own wine company, making wines from California. Josh Cellars was created as a tribute to founder Joseph Carr’s father, Josh Carr. Today Josh Cellars offers a diverse portfolio of well- balanced and delicious wines made to exacting standards. Sourced from across California’s great winegrowing regions, every vintage represents a labor of love, a commitment to quality, and a very personal promise to make great wine, in honor of Josh.

Craftsmans Collection, Cabernet Sauvignon, California | \$49 Bottle

The bouquet bursts with intense dark fruits, cinnamon, clove, and subtle oak aromas. The palate is dominated by flavors of black cherries and juicy blackberries, accented by delicate vanilla flavors and toasty oak, and finishing long with round, soft tannins. Pair this with your favorite Beef, Lamb, Venison, or Poultry dish.

Craftsmans Collection, Chardonnay | \$44 Bottle

Canvas Cabernet Sauvignon, California | \$42 Bottle
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$48 Bottle
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

Menu pricing may change based upon availability and/or market conditions.

BUBBLES, WHITE AND RED WINES

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Minonetto Avantgarde Prosecco | \$70 Bottle
Italy, this dry, well-structured sparkling Prosecco stands out for its luminous straw yellow hue and for its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, black liquorice, and acacia blossom.

Pascual Toso, Brut | \$52 Bottle
Mendoza, Argentina Clear bright with greenish colors reflecting on its overall yellow appearance. Brut is pleasant, fresh and velvety in the mouth, this drinks so easily

ROSE

La Vielle Ferme | \$53 Bottle
France, pretty purple colour with shiny reflections. The nose reveals a seductive bouquet of red fruit and spices. Full of delicacy, the palate is full of freshness and well balanced, with aromas of cherries and very soft tannins, giving this wine great drinkability.

The nose exudes aromas of tropical fruits and citrus married with subtle oak notes. The palate is bright and fresh, with lingering flavors of juicy yellow peaches, lemon oil, and crème brûlée. The wine shows a great, soft texture and finishes long. Pair this with your favorite Pork, Salmon or Tuna, Vegetarian, or Poultry dish.

WHITES

Jackson Family Wines, Kendall Jackson, Chardonnay | \$72 Bottle
California, Tasty tropical flavors such as mango, papaya and pineapple with citrus notes, delicately intertwine with aromas of green apple and pear to create depth and balance throughout. A hint of toasted oak rounds out the finish

Mer Soleil 'Reserve' | \$125 Bottle
California, a soft golden color, this wine features bright scents of lemon crumb bars and honeydew, with a hint of apricot, toasted oak and the evocative trace of a freshly struck match. Entry on the palate is round and robust, lending a richness to the fruit. At the same time, a zing of acidity hints the sides of the tongue, maintaining the liveliness of citrus and melon. This dance of vibrancy and intensity carries over to the finish, as honeydew and apricot trail off in silky smoothness.

Whitehaven, Sauvignon Blanc | \$75 Bottle
New Zealand, an elegant expression of the Marlborough region, Whitehaven Sauvignon Blanc showcases vibrant tropical notes underpinned by a crisp, herbaceous edge. Bright character meets balanced structure, with intense flavors of passionfruit, lemongrass, and white peach, leading to a long, clean finish.

Chateau Ste Michelle Columbia Valley, Riesling | \$52 Bottle
Washington, harvested at the peak of ripeness, this crisp and lively Riesling reveals tart apple and peach notes that complement Pasta, Pork, Curry and a wide array of Cheeses

REDS

Rodney Strong Sonoma Cabernet Sauvignon | \$82 Bottle
California, features aromas of lush, red plum and dark berries that dominate the glass, while hints of cassis and milk chocolate play in the background.

DAOU, Cabernet Sauvignon | \$125 Bottle
California, pure aromas of cassis, graphite and licorice, with soft earth and floral undertones. The palate is smooth and lush, with ripe blue and black fruits and a long, savory finish

Elouan, Pinot Noir | \$82 Bottle

Oregon, is a beautiful dark scarlet in color, with aromas of dried cherries and blackberry, high fruit notes with hints of vanilla and clove spice.

Catena Vista Flores, Malbec | \$70 Bottled
Argentina, Catena Malbec Appellation Vista Flores is composed of 100% varietal wines blended from vineyards of Vista Flores district in Tunuyán. The result is a wine with a pure expression of a unique terroir. 30-year-old vines gives red and black fresh fruits flavors, sweet texture and character. Cold nights lend bright, crisp acidity and the intense sunshine give explosive floral aromatics and concentrated structure.

Joel Gott Palisades, Red Blend | \$72 Bottle
California, the Joel Gott Palisades Red Wine has aromas of brambleberries, cherries and plum with notes of cola and graham cracker crust. On the palate, roasted blue fruit flavors lead to smooth tannins and subtle acidity on the mid-palate with notes of spice on the long, delicate finish.

Charles and Charles, Cabernet Blend | \$82 Bottle
Washington Plum, black currant and dark chocolate nose with a plush, velvety smooth mouthfeel

Menu pricing may change based upon availability and/or market conditions.

HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

PATRON SILVER TEQUILA

The perfect super premium white spirit made from the finest Weber Blue Agave.

THE PATRON MARTINI

Patron Silver Tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

\$15 *Per Drink*

PALOMA FRESCA

Patron Silver Tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

SAGE MARGARITA

Patron Silver Tequila and fresh lime juice with agave nectar and sage

\$15 *Per Drink*

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum

BLUEBERRY LEMONADE COOLER

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

\$15 *Per Drink*

CITY PARK SWIZZLE

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

SPICY PALOMA

\$15 *Per Drink*

\$15 *Per Drink*

GRAPEFRUIT DELIGHT

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

\$15 Per Drink

DON COLLINS

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

\$15 Per Drink

WATERMELON JALAPENO COOLER

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

\$15 Per Drink

STRAWBERRY MULE

Tito's Handmade vodka, muddled mint and strawberries with ginger beer

\$15 Per Drink

TEATOS PASSION

Tito's Handmade vodka with passion herbal infused iced tea

\$15 Per Drink

PINEAPPLE BASIL COOLER

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

\$15 Per Drink

Menu pricing may change based upon availability and/or market conditions.

BAR PACKAGES

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

These packages include Full Bar Set Ups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SWEET ARNOLD

Bacardi Superior rum and raspberry puree with iced tea and lemonade

\$15 Per Drink

TITOS HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is micro distilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs

ISLAND SPLASH

Tito's Handmade vodka with pineapple, St-Germain liqueur, fresh lime juice and agave nectar

\$15 Per Drink

MOCKINGBIRD GINGER

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

\$15 Per Drink

TROPICAL SUNSET

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

\$15 Per Drink

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

First Hour | \$18 Per person

Each Additional Hour | \$12 Per person

PREMIUM BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jameson Irish Whiskey & Monkey Shoulder Scotch

First Hour | \$20 Per person

Each Additional Hour | \$15 Per person

PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers, Premium Wines, Soft Drinks and Still/Sparkling Waters

First Hour | \$16 Per person

Each Additional Hour | \$10 Per person

CASH BAR PER DRINK

A \$380 minimum is required. Includes full bar set ups. Credit card or room charge only

SUPER-PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Don Julio Silver Tequila, Woodford Reserve Bourbon, Teeling Small Batch Irish, Glenlivet 12 Scotch, Jack Daniel's Whiskey, Del Maguey Vida Mezcal & Crown Royal Canadian

First Hour | \$25 Per person

Each Additional Hour | \$20 Per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$6.75 Drink

Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec and DeKuyper Cordial.

Premium Cocktails | \$7.75 Drink

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey, and Chivas Regal Scotch and your favorite mixers to include Fever-Tree

Super-Premium Cocktails | \$9.25 Drink

Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusvia Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniels American Whiskey, Jonnie Walker Black Scotch, Del Maguey Vida Mezcal and your favorite mixers to include Fever-Tree

Domestic Beer | \$4.75 Each

Bud Light, Stella Artois, Michelob Ultra, Miller Lite, Coors Light, and Blue Moon

Premium and Imported Beer | \$6 Each

Corona Extra, Modelo Especial, Stella Artois

Local and Craft Beers | \$7.25 Each

Lagunitas IPA, Wichita Brewing Co IPA

Non-Alcoholic Beer | \$5.50 Each

Athletic N/A Beer, Heineken 0.0

Canvas Wines by Michael Mondavi | \$8 Per Glass

Canvas Chardonnay, Canvas Cabernet Sauvignon, and Canvas Pinot Grigio

Canvas Pinot Noir and Canvas Blanc De Blancs | \$10 Per Glass

Bottled Water | \$4 Each

Pepsi Soft Drinks | \$4 Each

Red Bull Regular & Sugar Free | \$5.75 Each

LABOR CHARGES

Bartender | \$95 Each

Domestic Beer | \$5 Each

Signature Cocktails | \$8 Drink
Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch, Triple Sec, Dekuyper Cordial and your favorite mixers to include Fever-Tree

Premium Cocktails | \$8.25 Drink
Smirnoff Red Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Jim Beam White Label Bourbon, Jameson Irish Whiskey, Monkey Shoulder Scotch and DeKuyper Cordial

Super-Premium Cocktails | \$9.75 Drink
Ketel One Vodka, Hendrick's Gin, Diplomatic Reserva Exclusvia Rum, Don Julio Silver Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Jack Daniels American Whiskey, Jonnie Walker Black Scotch, and Del Maguey Vida Mezcal

Non-Alcoholic Beer | \$6 Each
Athletic N/A Beer, Heineken 0.0

Premium and Imported Beer | \$6.25 Each
Corona Extra, Modelo Especial, Stella Artois

Local and Craft Beers | \$8 Each
Lagunitas IPA, Wichita Brewing Co IPA

Canvas Wines by Michael Mondavi | \$8 Per Glass
Canvas Chardonnay, Canvas Cabernet Sauvignon, and Canvas Pinot Grigio

Canvas Pinot Noir and Canvas Blanc De Blancs | \$10 Per Glass

Bottled Water | \$4 Each

Pepsi Soft Drinks | \$4 Each

Menu pricing may change based upon availability and/or market conditions.

Up to two hours

Cocktail Servers/Tray Passers, each | \$90 Each
Up to three hours

Additional Hours for Bartenders or Servers, each, per hour | \$50 Each



At Encore, we blend creativity and innovative technology for an inspiring experience. Our highly trained professionals are passionate about delivering exceptional experiences to help you tell your story. With a focus on every aspect of your event, from planning to execution, we'll bring your vision to life.

Popular Packages

> Meeting Room Projector Pkg	\$630
> Projector Support Package	\$210
> Flip Chart Package	\$71
> Podium Microphone - House Sound	\$360
> PC Audio Package with House Sound	\$440
> Power Strip and Extension Package	\$46

Small Meeting

> Laptop Computer	\$240
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Audio

> Wireless Microphone	\$200
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Video

> Monitor - 50"-59"	\$615
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Lighting

> LED Wash Light	\$75
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Labor Rates

> Set/Strike Labor	\$95/hr
> Dedicated Operator Labor	\$110/hr

Pricing is in effect as of January 1, 2023 and is subject to change without notice. All Encore solutions may be subject to our property's standard service fee and all rates are subject to applicable sales tax. Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation, and services charges that may apply. ©2023 Encore Global LP or its subsidiaries. Proprietary and Confidential Information.

Hyatt Regency Wichita

400 W WATERMAN, Wichita, KS 67202

Printed on 03/10/2023





Drury Plaza Hotel Broadview - Wichita
400 West Douglas Avenue
Wichita, KS 67202

Tuesday, May 21, 2024

NACDEP National Association of Community Development Extension Professionals 2026 Proposal

Arrival: Monday, June 22, 2026

Departure: Friday, June 26, 2026

Dear Jamie Menon,

Thank you for considering Drury Hotels to host your group. As a family-owned company, we greet our guests with a smile and treat them as family, going the extra mile to ensure they feel right at home, no matter where they are.

Located on the Arkansas River banks in Wichita, the historic Broadview Hotel originally opened its doors in 1922. In 2011, the Drury family purchased and began a complete renovation of the hotel, preserving the Broadview's large chandeliers, ornate ornamental features and an original mosaic mural installed by Native American artist Blackbear Bosin. The Drury Plaza Hotel Broadview Wichita features 200 spacious guestrooms and over 20,000 square feet of unforgettable meeting space.

AMENITIES

- **Complimentary Hot Breakfast** - Enjoy scrambled eggs, oatmeal, fresh fruit, potatoes, pastries, the all-important coffee and more. Hot, fresh, and, best of all, free. Free hot breakfast is served daily from 6:00-9:30 a.m. on weekdays and 7:00-10:00 a.m. on weekends.
- **Complimentary Evening Drinks and Snacks*** - Join us from 5:30 p.m. – 7:00 p.m. every evening to enjoy complimentary hot food and cold beverages at our 5:30 Kickback®. The hotel features a rotating menu of hot food, beer, wine, mixed drinks and soft drinks.
- **Complimentary Wi-Fi Throughout the Hotel** - Get the score, check social media, or respond to emails from anywhere in the hotel.
- **Complimentary Airport Transportation** – Located only 6 miles or a 9 minute drive from Wichita Dwight D Eisenhower National Airport ICT.
- **On-Site Facilities** - Take advantage of the business center, fitness center or pool while away from home. Print boarding passes, finish a presentation or check e-mail in the hotel's business centers.

*Service of alcohol is subject to state and local law including laws relating to sale, service, and consumption of alcoholic beverages by minors and intoxicated persons, and laws governing the type of alcohol that may be provided. Alcoholic beverages are not complimentary and require a nominal charge at the following hotels due to state and local laws: Drury Inn Bowling Green, Drury Suites Paducah, Drury Inn Paducah, Drury Inn & Suites Louisville East, Drury Inn & Suites Louisville North, Drury Inn & Suites Pittsburgh Airport, and Drury Plaza Hotel Downtown Pittsburgh.

SLEEP HAPPY

Experience rooms with crisp sheets, fine linens and cozy surroundings to ensure a good night's sleep. Each room includes free Wi-Fi, TV, microwave, refrigerator, iron/ironing board and hairdryer.

DRURYHOTELS.COM

	Mon 06/22/2026		Tue 06/23/2026		Wed 06/24/2026	
	Rooms	Rate	Rooms	Rate	Rooms	Rate
Non-smoking 1 King Bed or 2 Queen Beds Deluxe	134	\$134.00	134	\$134.00	134	\$134.00
Non-smoking 1 King Bed or 2 Queen Beds Suite	30	\$154.00	30	\$154.00	30	\$154.00
Non-smoking 1 King Bed Presidential Suite	1	\$199.00*	1	\$199.00*	1	\$199.00*
	Thu 06/25/2026					
	Rooms	Rate				
Non-smoking 1 King Bed or 2 Queen Beds Deluxe	124	\$134.00				
Non-smoking 1 King Bed or 2 Queen Beds Suite	0	\$154.00				
	1	\$199.00*				

Rates are 10% commissionable and valid per room, per night, plus tax. Rooms and rates are based on availability at the time of booking.

*Complimentary Presidential Suite for duration of contracted event dates.

MEETINGS & EVENTS

At Drury Hotels, we make meeting planning easy with a wide variety of spaces to fit your needs. Whether you have five or 200 attendees, our dedicated team is committed to providing prompt, personalized service to ensure your event will make a big impact.

Date	Time	Function Type	Room	Setup	# Attendees	Rental Fee	Service Fee
MONDAY 06/22/2026							
Mon, 06/22/26	8:00 AM - 5:00 PM	General Session	Bosin I & II - 132/133	Crescent Rounds	300	\$1,000 *	\$0
Mon, 06/22/26	8:00 AM - 5:00 PM	Breakout	RiverView	Special Setup	30	\$100	\$0
Mon, 06/22/26	8:00 AM - 5:00 PM	Breakout	Siedhoff Salon 103	Special Setup	30	\$100	\$0
Mon, 06/22/26	8:00 AM - 5:00 PM	Breakout	Station Room II 107	Special Setup	30	\$100	\$0
Mon, 06/22/26	8:00 AM - 5:00 PM	Breakout	Station Room I 105	Special Setup	30	\$100	\$0
Mon, 06/22/26	8:00 AM - 5:00 PM	Breakout	Bosin III 134	Special Setup	30	\$100	\$0
TUESDAY 06/23/2026							
Tues, 06/23/26	8:00 AM - 5:00 PM	General Session	Bosin I & II - 132/133	Crescent Rounds	300	\$1,000 *	\$0
Tues, 06/23/26	8:00 AM - 5:00 PM	Breakout	RiverView	Special Setup	30	\$100	\$0
Tues, 06/23/26	8:00 AM - 5:00 PM	Breakout	Siedhoff Salon 103	Special Setup	30	\$100	\$0
Tues, 06/23/26	8:00 AM - 5:00 PM	Breakout	Station Room II 107	Special Setup	30	\$100	\$0
Tues, 06/23/26	8:00 AM - 5:00 PM	Breakout	Station Room I 105	Special Setup	30	\$100	\$0
Tues, 06/23/26	8:00 AM - 5:00 PM	Breakout	Bosin III 134	Special Setup	30	\$100	\$0
WEDNESDAY 06/24/2026							
Wed, 06/24/26	8:00 AM - 5:00 PM	General Session	Bosin I & II - 132/133	Crescent Rounds	300	\$1,000 *	\$0
Wed, 06/24/26	8:00 AM - 5:00 PM	Breakout	RiverView	Special Setup	30	\$100	\$0
Wed, 06/24/26	8:00 AM - 5:00 PM	Breakout	Siedhoff Salon 103	Special Setup	30	\$100	\$0
Wed, 06/24/26	8:00 AM - 5:00 PM	Breakout	Station Room II 107	Special Setup	30	\$100	\$0
Wed, 06/24/26	8:00 AM - 5:00 PM	Breakout	Station Room I 105	Special Setup	30	\$100	\$0
Wed, 06/24/26	8:00 AM - 5:00 PM	Breakout	Bosin III 134	Special Setup	30	\$100	\$0
THURSDAY 06/25/2026							
Thurs, 06/25/26	8:00 AM - 5:00 PM	General Session	Bosin I & II - 132/133	Crescent Rounds	300	\$1,000 *	\$0
Thurs, 06/25/26	8:00 AM - 5:00 PM	Breakout	RiverView	Special Setup	30	\$100	\$0
Thurs, 06/25/26	8:00 AM - 5:00 PM	Breakout	Siedhoff Salon 103	Special Setup	30	\$100	\$0
Thurs, 06/25/26	8:00 AM - 5:00 PM	Breakout	Station Room II 107	Special Setup	30	\$100	\$0
Thurs, 06/25/26	8:00 AM - 5:00 PM	Breakout	Station Room I 105	Special Setup	30	\$100	\$0
Thurs, 06/25/26	8:00 AM - 5:00 PM	Breakout	Bosin III 134	Special Setup	30	\$100	\$0

***General Session Meeting Room Rental**

If 100% of guest rooms paid for rental will be: Complimentary

If 99%-75% of guest rooms paid for rental will be: discounted by 50%

If 74-50% of guest rooms paid for rental will be: discounted by 25%

If less than 49% guest rooms paid for rental will be: no discounts

No deposits or pre-payments. Meeting rental/service due at time of arrival. Check or credit card accepted. A form of payment will be required at time of signing for guarantee only, no charges will apply until day of arrival.

FOOD AND BEVERAGE

There are no food & beverage minimums in the meeting spaces. Should you choose to purchase a meal, snack breaks, beverages or alcohol service, Corporate Caterers of Wichita is our exclusive onsite caterer. CCOW is great at customizing menus to fit your needs. With catering questions, please contact Dee Loomis at info@corporatecaterersofwichita.com or 316-264-9167.

AUDIO/VISUAL

Complimentary Wi-Fi is available in meeting space. Meeting space comes with tables, chairs, podium and stage. Audio-visual items including drop down projection screen, Laser 4K projectors, in-house sound and additional equipment options can be rented from the hotel. It is strongly discouraged to bring outside audio-visual equipment into the hotel due to incompatibility.

CONCESSIONS

In addition to the many complimentary amenities, Drury Plaza Hotel Broadview Wichita has agreed to the following concessions:

- 10% Commission
- (1) Complimentary Presidential Suite for duration of contracted event dates
 - Value savings of \$796
- Complimentary General Session meeting room with guest room pickup
 - Value savings of \$4000
- Complimentary service fees on all meeting spaces
 - Value savings of \$1,200
- 50% discount on parking
 - Value savings of \$3,702

DRURY REWARDS®

Earn points for booking groups at any of our 150+ Drury Hotels. This includes corporate meetings, family reunions, sports tournaments and more! Simply book your group with ten or more guest rooms. You will receive points for the group, and any Drury Rewards member in your group will receive points for their stay as well. For every \$1 spent on qualifying groups, members receive 5 points.

Points can be redeemed for Free Nights, Airline Miles, Retail Gift Cards, and more!

*Qualifying groups must have a minimum of 10 rooms booked and consumed per night and a signed contract with the membership number included to be eligible to earn points. Tour groups, groups receiving a commission and a rebate, groups receiving a commission 15% or greater, and groups receiving a rebate greater than \$10 are ineligible for points.

Sign up here: druryhotels.com/druryrewards

OUR COMMITMENT TO YOU

You can count on your participants enjoying award-winning service at Drury Hotels. Allow our friendly team members to help make planning your next event a little easier. Drury Plaza Hotel Broadview Wichita is currently traveler ranked **#1/100** hotels in Wichita on TripAdvisor which can be seen [here](#).

Thank you and Travel Happy®

Leah Kaiser

Director of Sales

Office: 316-358-6807

Leah.Kaiser@druryhotels.com

Drury Plaza Hotel Broadview - Wichita
400 West Douglas Avenue
Wichita, KS 67202





*Image is Everything...
Celebrating our 24th Year!*

2024 Corporate Meeting & Events Menu

DRURY

PLAZA HOTEL

400 W. Douglas • Wichita, Kansas, 67202
Phone (316) 264-9167 • Fax (316) 263-1424
Website Address: www.corporatecaterersofwichita.com
E-Mail: info@corporatecaterersofwichita.com



- ▶ Corporate Caterers of Wichita is locally owned and operated by Ben and Denise Arnold. This year we celebrate 24 years of business!
- ▶ We are not a restaurant that caters on the side; we are fully vested in your event! Our menu is not limited to specific items and *anything* can be modified to meet your tastes and needs.
- ▶ All events are planned and overseen by the owners of Corporate Caterers of Wichita.
- ▶ To this day, Ben does *all* of the cooking to ensure you receive the best, freshest and highest quality product.

The following Corporate Caterers Menus are priced per person and include non-alcoholic beverages, china plates, silverware, glassware, tablecloths, and napkins

All menu items are served buffet style, add \$2.99 per person for plated service

Food and beverage prices are subject to change due to market price fluctuation and product availability. Firm prices are guaranteed 90 days prior to the event

There will be an additional \$2.00 charge for each “special menu” request.

Beverage & Break Packages

Priced per person & set up for self service

All Day Beverage Station | \$12.00

Includes all items from morning and afternoon beverage stations throughout the duration of your event

Morning Beverage Station | \$8.00

Water, iced tea, hot tea,
Regular & decaffeinated coffee,
Assorted fruit juices

Afternoon Beverage Station | \$8.00

Water, iced tea, hot tea,
Regular & decaffeinated coffee,
Assorted soft drinks

Mid-Morning Break | \$10.00

Fresh whole fruit, assorted fruit
Yogurts, assorted granola,
Breakfast bars

Mid-Afternoon Break | \$10.00

Fresh whole fruit,
Assorted candy bars,
Assorted potato chips,
Cracker Jack's®

À La Carte

Prairie Fire Regular & Decaffeinated Coffee	\$30.00 / Gallon
Prairie Fire Iced Tea	\$25.00 / Gallon
Lemonade	\$25.00/Gallon
Water Station	\$50.00 (all day)
Soft Drinks	\$2.00 each
Bottled Water	\$2.00 each
Freshly Baked Assorted Fruit & Nut Bread	\$20.00 / Dozen Slices
Cinnamon Rolls	\$35.00/ Dozen
Assorted Donuts	\$21.00 / Dozen
Assorted Danishes	\$24.00 / Dozen
Assorted Premium Muffins	\$28.00 / Dozen
Gourmet Bagels with Cream Cheese & Spreads	\$32.00 / Dozen
Freshly Baked Assorted Cookies	\$24.00 / Dozen
Double Fudge Brownies	\$24.00 / Dozen
Lemon Bars	\$18.00 / Dozen
Yogurt Parfaits	\$3.00 Each
Assorted Whole Fruit <i>or</i> Sliced Fruit Salad	\$2.00 / Piece/Portion
Assorted Granola & Breakfast Bars	\$2.00 Each
Assorted Candy Bars	\$3.00 Each
Assorted Ice Cream Novelties	\$4.00 Each
Freshly Popped Popcorn	\$2.00 / Bag
Assorted Potato Chips	\$2.00 / Bag
Mixed Nuts & Party Mix	\$2.00 / Bag
Assorted Trail Mix	\$2.00 / Bag
Chocolate Dipped Strawberries	\$25.00 / Dozen

Breakfast Menu

*All Prices are per Person and Meals are Served Buffet-Style
Add \$2.99 per Person for Plated Service*

*Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee and Assorted Fruit
Juices Included for Meal Duration Only at no Additional Charge*

Continental Breakfast | \$12.00

Choose from Gourmet Muffins, Gourmet Danishes, Breakfast Cakes & Cinnamon Rolls, Served with Freshly Sliced Fruit Salad *or* Whole Fruit, Assorted Granola & Breakfast Bars & Assorted Fruit Yogurts

Traditional Breakfast | \$16.00

Scrambled Eggs, Bacon *or* Sausage, Breakfast Potatoes & Biscuits with Gravy, Served with Freshly Sliced Fruit Salad *or* Whole Fruit

Made-From-Scratch Quiche (5" pie) or Frittata | \$14.00

Choose from Sausage & Cheese, Spinach & Mushroom, Italian, Vegetarian, Cheese, Cheese & Bacon or Ham, Served with Freshly Sliced Fruit Salad *or* Whole Fruit

Build-Your-Own Waffle Station | \$14.00

Fresh, Made-From-Scratch Belgian Waffles, Served with Maple Syrup, Assorted Fruit Toppings, Sliced Fruit, Butter, Fresh Whipped Topping, Walnuts & Pecans
On-Site Waffle Chef Included. Add Bacon for \$1.49 per Person.

Omelet Station | \$19.00

Served on Site. Toppings Include Shredded Cheese, Black Olives, Tomatoes, Mushrooms, Bell Peppers, Spinach, Onions, Ham, Sausage, Bacon & Salsa. Served with Breakfast Potatoes, Biscuits with Gravy, Freshly Sliced Fruit Salad *or* Whole Fruit. On-Site Omelet Chef Included.

Made-From-Scratch Pancakes & French Toast

Add Fresh Pancakes *or* French Toast to Any Breakfast Above for \$4.00 per person

Lunch Menu

Select one Entrée for all Guests – Multiple Entrées Available at Extra Cost

All Prices are per Person and Meals are Served Buffet-Style

Add \$2.99 per Person for Plated Service

Add \$2.00 per Person for Boxed Lunch Service

Water, Iced Tea, Hot Tea, Regular & Decaffeinated Coffee and Assorted Soft Drinks Included for Meal Duration Only at No Additional Charge

Salads & Lighter Fare

House-Made 5" Quiche Pie & Salad | \$14.00

Choose from Sausage & Cheese, Spinach & Mushroom, Italian, Vegetarian, Cheese, Cheese & Bacon or Ham, Served with House Salad, Choice of Dressing

Build-Your-Own Giant Baked Potato | \$14.00

Freshly Baked Idaho Potato with Assorted Toppings, Served with House Salad, Choice of Dressing. Add on Soup for \$2.99

Made-From-Scratch Soup & Salad | \$14.00

One of Our Chef's House-Made Soup Creations, Served with House Salad, Choice of Dressing – Complete Soup Selections Available Upon Request

Mayan Grilled Chicken Salad | \$18.00

Marinated Grilled Chicken Breast, Mixed Greens, Fried Corn Tortilla Strips, Cilantro, Hearts of Palm, Lime-Dijon Dressing & Spicy Peanut Sauce, Served with Freshly Baked Dinner Rolls

Classic Fried Chicken Salad | \$18.00

Our Famous, Hand-Breaded Chicken Fillets, Mixed Greens, Tomatoes, Shredded Cheese, Croutons & Honey Mustard Dressing, Served with Freshly Baked Dinner Rolls

Build-Your-Own Taco Salad | \$18.00

Fresh Flour Tortilla Bowl, Ground Beef & Grilled Chicken, Lettuce, Tomatoes, Shredded Cheese, Sour Cream, Black Bean Corn & Tossed Salad with Southwest Ranch Dressing, Served with Spanish Rice & House-Made Tortilla Chips & Salsa.

Guacamole add \$2.50 per person

Lunch Menu

Between the Slices (Served with Choice of one Side)

Ultimate Hamburger | \$17.00

8oz Grilled, All-Beef Patty, Cheddar Cheese, Hickory-Smoked Bacon, BBQ Sauce

Croissant Sandwich | \$15.00

Assorted Deli-Style, Freshly Baked Croissant Sandwiches, Served with Assorted Potato Chips and Choice of Sliced Fruit Salad, House Salad, Potato Salad or Pasta Salad

Premium Wraps | \$15.00

Assorted Gourmet Wraps, Served with Assorted Potato Chips and Choice of Sliced Fruit Salad, House Salad, Potato Salad or Pasta Salad – Complete Wrap Selections Available Upon Request

Philly Cheesesteak Sandwich | \$17.00

Sautéed Steak, Green Peppers, Onions, Mushrooms & Cheese, Served with Freshly-Baked Hoagie Buns

Famous Chicken Salad on Croissant | \$15.00

Chef Ben's Famous Chicken Salad Made with Celery, Cashews & Golden Raisins, Served on Freshly Baked Croissant

Grilled Chicken Sandwich | \$18.00

Marinated Grilled Chicken Breast, Swiss Cheese & Honey-Dijon Glaze, Served on Freshly Baked Ciabatta Bread

Lunch Menu

Entrées Served with House Salad & Freshly Baked Dinner Rolls

***Add a 2nd Entrée for \$4.00 per person, Salmon \$8.00 per person,
additional side \$2.00 per person***

Pasta Medley | \$17.00

Spiral Pasta with Grilled Chicken Breast *or* Fresh Shrimp, Steamed Broccoli, Carrots, Zucchini & Squash in Creamy Alfredo *or* Southwest Chipotle Sauce

***The Grilled Chicken* | \$16.00**

Marinated Grilled Chicken Breast, Rice Pilaf and Choice of One Side

Smothered Grilled Chicken | \$18.00

Marinated Grilled Chicken Breast, Smoked Ham, Swiss Cheese, BBQ Sauce and Choice of One Side

Chicken Parmesan | \$18.00

Sautéed, Lightly Breaded, All White Meat Chicken Breast Topped with House-Made Marinara & Five Cheese Blend, Served with Hot Buttered Pasta and Choice of One Side

Sautéed Chicken Breast | \$17.00

Sautéed, All White Meat Chicken Breast Topped with Your Choice of Sauce: Creamy Portabella Sauce, Creamy Mushroom Spinach, Green Peppercorn, Basil Cream, Sweet Cream, *or* Tomato Butter with Vegetables and Choice of One Side

Oven-Roasted 10oz Bone-In Chicken Breast | \$18.00

Lightly Sautéed & Oven Roasted, Served with Choice of Two Sides

Chicken Tender Fillets | \$15.00

Our Famous, Hand-Breaded Chicken Tender Fillets, Served with Choice of Two Sides & Dipping Sauces

Build-Your-Own Tacos | \$17.00

Fresh Soft & Hard Taco Shells, Ground Beef & Grilled Chicken, Lettuce, Tomatoes, Shredded Cheese & Sour Cream. Served with Spanish Rice, Black Bean Corn & House-Made Tortilla Chips & Salsa. **Guacamole add \$2.50 per person**

Meat Lasagna | \$18.00 17 Ingredient Lasagna with Authentic Cheese and Homemade Sauce, Served with Sautéed Green Beans

Lunch Menu

Entrées continued

Vegetarian Lasagna | \$15.00

Loaded with Spinach, Mushrooms, Zucchini, Squash & Onions with Homemade Marinara Sauce, Served with Sautéed Green Beans

Jumbo Cheese Ravioli | \$14.00

Large Cheese-Stuffed Ravioli in Our Creamy Portabella Cream Sauce, Served with Choice of One Side

Build-Your-Own Pasta | \$17.00

Create Your Own! Your Choice of Two Hot Pastas, Two Meats & Two Sauces, Served with Choice of One Side.

Bacon-Wrapped Chopped Sirloin | \$16.00

Bacon-Wrapped Ground Sirloin Steak, Seasoned to Perfection, Served with Choice of Two Sides

Marinated Top Sirloin | \$21.00

Hand-cut and marinated for 96 hours, grilled to perfection!

Beef Brisket | \$18.00

Slow cooked for up to eleven hours, served with Curly's® BBQ Sauce and our secret blend of herbs and spices.

Beef Tips | \$18.00

Tender tips of beef, slow cooked in merlot sauce. Garnished with mushrooms and carrots.

Sliced Roast Beef | \$18.00

Authentic flat roast, slow cooked for up to fourteen hours, served in merlot sauce with carrots and mushrooms. Served with real horseradish.

6oz Grilled *or* Blackened North Atlantic Salmon | \$24.00

Hand-Cut North Atlantic Salmon, Served Grilled with Lemon-Butter Sauce *or* Blackened with a Blend of Cajun Seasonings, Served with Choice of Two Sides

Side Dishes

Creamed Potatoes

Rice Scampi

Rice Pilaf

Sautéed Green Beans

Steamed Broccoli

New Potato Salad

Pasta Salad

Sliced Fruit Salad

Tossed Salad

Vegetable Medley

Southwest Corn

Sweet Corn in Butter

Baby Baker Potatoes

Grilled Asparagus

Baked Potato



Hors d'oeuvres

Passed or Placed

* Passed hors d'oeuvres

Pricing is based on final menu selection

Cold Hors d'oeuvres

Assorted Meat & Cheese Tray with
Mini Croissants

Assorted Finger Sandwiches

*Assorted Pinwheels

Silver Dollar Sandwiches
Assorted Vegetable Display

Grilled Vegetable Display

Assorted Fruit Display

*Fruit Kabobs

Assorted Cheese Display

Gourmet Cheese Display

Smoked Salmon

Seafood Ceviche

Mango Salsa

Easy Peel & Eat Shrimp

Jumbo Shrimp Cocktail

Asian Spring Rolls

Deviled Eggs

*Chicken Salad Tacos

Charcuterie Display (Imported Cheese,
Meats, Grilled Vegetables & Crostinis)

Dips & Spreads

Spinach Dip & Tortilla Chips

Cannelloni Dip & Wonton Chips

Crab Dip & Crostinis

Lobster Spinach Dip & Crostinis

Smoked Salmon Spread & Crostinis

Chicken Salad Spread & Crackers

Seven Layer Dip with Chips & Salsa

Monterey Jack Queso &
Tortilla Chips

Hummus & Pita

Salads

Apple (Waldorf) Salad

Pasta Salad

Sliced Fruit Salad

Broccoli & Cauliflower Salad

Grilled Caesar Salad
Tossed Salad

*Tomato-Mozzarella Skewers

Mediterranean Salad

Hot Hors d'oeuvres

*Stuffed Mushrooms with Sausage

*Crab Stuffed Mushrooms

*Salmon Cakes ~ Tomato Aioli Sauce

*Crab Cakes ~ Tomato Aioli Sauce

*Seafood Philo Cups with
Scallops & Shrimp

*Bacon Wrapped Shrimp

*Coconut Breaded Shrimp

*Vegetable Quesadilla

*Bacon Wrapped Scallops

*Bacon Wrapped Dates

Asian Mini Chicken Drumsticks

Southwest Egg Rolls

BYO Taco Bar
(*Beef or Chicken*)

BYO Nacho Bar ~ Lettuce, Tomato &
Jalapeños
(*Beef or Chicken*)

Sausage & Pepperoni Pizza Rolls

*Meatballs and/or BBQ Smokies

*Asian Egg Rolls

Philly Cheese Steak Egg Rolls

*Chicken en Croute

*Jamaican Chicken Skewers

*Beef Teriyaki Skewers

*Smoked Pomegranate Duck on
Crostini

Ancho Chili Roasted Pork Belly Bites

Carving Stations (\$75 / Carver)

Prime Rib
Pork Loin
Beef Tenderloin
Turkey Roast
Baked Ham
Pork Tenderloin

Hot Mini Sandwiches

BBQ Pulled Pork
Shredded Chicken
BBQ Shredded Brisket
Shredded Turkey Mini Reuben Sliders
*Mini Burger or Chicken Sliders
*Mini Chicago Hot Dogs

Desserts

Assorted Mini Cheesecakes

Assorted Petit Fors

Assorted Cookies

Assorted Brownies

Lemon Bars

Assorted Truffles

Chocolate Dipped Strawberries

Mini Crème Brule Bites

Side Dishes

Fresh Grilled *or* Sautéed Vegetables, Zucchini, Squash, Asparagus, Red Onion & Mushrooms

Fresh Asparagus, Steamed or Grilled

Fresh Sautéed Broccoli

Fresh Brussels Sprouts, Sautéed, then Oven Roasted with Garlic and Shallots

Twice Baked Potatoes, Served Buffet-Style without the Skin

Idaho Baked Potato, Served with Butter and Sour Cream

Ben's Famous Creamed Potatoes, Whipped with Three Cheeses and Two Creams

Baby Bakers, Baby Yukon Potatoes, Sautéed in Olive Oil, Seasoned to Perfection

Sliced Oven Roasted New Potatoes, with Herbs and Spices

Parmesan Scalloped Potatoes *or* Cheddar Cheese Scalloped Potatoes

Green Bean Casserole, with Mushroom Cream Sauce

New England Rice Scampi, with White Wine and Herb Butter

Sautéed Green Beans, Hericot Vert Sautéed with Garlic Olive Oil

Garden Wild Rice

Garlic Herb Pasta with Roasted Vegetables, Served with Your Choice of Sauce

Smoked Cheddar Macaroni & Cheese

Sugar Snap Peas, Sautéed in Olive Oil with Red Bell Pepper and Shallots

Southwest Corn, Sautéed with Peppers and Onions

Sweet Corn in Butter

Cream Cheese Corn

Oven Roasted Basil Corn

Chef's Blend Vegetable Medley, Broccoli, Green Beans, Yellow Carrots and Red Bell Peppers

Asian Blend Vegetable Medley, Broccoli, Carrots, Snow Peas, Water Chestnuts and Baby Corn

California Blend Vegetable Medley, Carrots, Cauliflower and Broccoli

Dinner Menu

*Your guests will receive a portion of each entrée and side
Select any two entrées below, or choose from any other menu, (priced accordingly)*

**Optional Carving Station ~ \$75 per Carver*

\$25.00 Double Entrée & Double Side

Sautéed Chicken ~ Fresh, all white meat chicken breast, lightly dusted and sautéed. Served with one of the following sauces: Portabella Sauce, Creamy Mushroom Spinach, Green Peppercorn, Basil Cream, Sweet Cream or Roma Tomato Sauce with Artichokes.

Marinated Grilled Chicken ~ Fresh, all white meat chicken breast, marinated for 72 hours in a blend of juices and fresh spices, grilled to perfection!

***Beef Brisket** ~ Slow cooked for up to eleven hours, served with Curly's® BBQ Sauce and our secret blend of herbs and spices.

Beef Tips ~ Tender tips of beef, slow cooked in merlot sauce. Garnished with mushrooms and carrots.

Meat Lasagna ~ Our 17- ingredient lasagna made with authentic cheeses and homemade sauce.

Vegetarian Lasagna ~ Spinach, mushrooms, zucchini, squash, onions and homemade marinara sauce.

***Baked Ham** ~ All-natural, bone in and slow baked. Naturally seasoned.

***Sliced Roast Beef** ~ Authentic flat roast, slow cooked for up to fourteen hours, served in merlot sauce with carrots and mushrooms. Served with real horseradish.

Garlic Herb Pasta with Steamed Vegetables and Chicken *or* Shrimp ~ Spiral pasta blended with oven roasted zucchini, squash, carrots, broccoli and tender grilled chicken or jumbo shrimp, served with one of the following sauces: Alfredo, Southwest Chipotle, Sun-Dried Tomato, Vodka or White Wine & Olive Oil.

Jumbo Ravioli ~ Jumbo cheese-stuffed ravioli topped with our portabella cream sauce

Manicotti ~ Authentic and hand-rolled, filled with mozzarella, parmesan, Romano and ricotta cheese topped with our marinara and Alfredo Sauces

Bacon-Wrapped Chopped Steak ~ A six (6) ounce bacon-wrapped steak made from Certified Angus ® ground sirloin, seasoned to perfection!

\$26.00 Double Entrée & Double Side

*****except Pasta Bar***

Sautéed Chicken ~ Sautéed, all white meat chicken breast, served in our creamy lemon butter sauce with marinated capers and artichoke hearts.

Chicken Parmesan ~ Lightly breaded, then deep fried. Topped with our homemade marinara sauce and five cheese blend.

Kabobs ~ Marinated sirloin or chicken, skewered and grilled with onions, red bell peppers and mushrooms.

Chicken Cordon Bleu ~ A tender, breaded chicken breast rolled with Applewood® ham and Swiss cheese, finished with our homemade béchamel sauce.

***Smoked Pork Loin** ~ Slow smoked and tender, served with homemade mushroom cabernet sauce.

Grilled Pork Tenderloin ~ Pork tenderloin medallions grilled and topped with green peppercorn sauce

****Pasta Bar** ~ Create your own!! Choose two hot pastas, two sauces and two meats.

Stuffed Steak Pinwheels ~ Tenderized flank steak, rolled and stuffed with a blend of spinach, cream and artichoke hearts, topped with spinach cream sauce.

Smothered Steak ~ Tenderized flank steak, topped with sautéed peppers, onions, mushrooms and five cheese blend.

London Broil ~ A grand ol' favorite! Tenderized flank steak, marinated for up to 92 hours, grilled to perfection and served with sliced caramelized onions.

Stuffed Chicken in Cream Sauce ~ A tender, breaded chicken breast, stuffed with cheese, spinach and artichoke hearts, topped with spinach cream sauce.

Chicken Marsala ~ A tender, sautéed chicken breast, served with mushroom marsala sauce.

Sautéed Tilapia in Lime Cream Sauce ~ Lightly dusted, then sautéed in lemon butter and topped with a spicy jalapeno lime cream sauce. Also available blackened!

\$27.00 Double Entrée & Double Side

Smoked Salmon Patties ~ Fresh, hand-made 6oz smoked salmon patties, breaded and lightly sautéed then slow baked for a tender flavor. Served with tomato aioli sauce.

Cannelloni ~ Rolled with veal, spinach and cheese, topped with Alfredo sauce and mozzarella cheese.

Garlic Herb Pasta with Grilled Vegetables and Sirloin Tips ~ Spiral pasta blended with oven roasted zucchini, squash, carrots, broccoli and tender sirloin tips, served with one of the following sauces: Alfredo, Southwest Chipotle, Sun-Dried Tomato, Vodka or White Wine & Olive Oil.

Chicken en Croute ~ Marinated, grilled diced chicken breasts, sautéed with mushrooms and shallots, mixed with our white wine cream sauce. Baked in puff pastry dough.

Grilled Salmon ~ A fresh, hand-cut North Atlantic filet, cut from 12# salmon, grilled then slow-baked for a tender flavor. Seasoned with a secret blend of spices.

Herb Crusted Salmon ~ A fresh, hand-cut North Atlantic filet, cut from 12# salmon, grilled and topped with traditional Cajun spices.

Marinated Top Sirloin ~ Hand-cut and marinated for 96 hours, grilled to perfection!

Smoked Duck Breast ~ Domestic, farm-raised duck, smoked and topped with pomegranate-molasses.

Oven-Roasted Chicken Breast ~ “The Airline Chicken Breast”. Oven-roasted, bone-in chicken breast in natural pan jus.

\$28.00 Double Entrée & Double Side

Cornish Game Hens ~ Tender, domestic hens, served with our black bean mango sauce.

Pork Osso Buco ~ Bone-in pork shank, slowly cooked and topped with a house-made Australian pinot noir reduction.

Stuffed Salmon ~ A fresh, hand-cut North Atlantic filet, stuffed with a blend of fresh shrimp and crab, topped with our honey-Dijon sauce.

\$29.00 Double Entrée & Double Side

Seafood Newberg ~ Fresh lobster, scallops and shrimp in a traditional Newberg sauce, served over a bed of linguine.

Parmesan-Crusted Trout ~ Farm-raised pink trout sautéed in olive oil with parmesan, bread crumb crust.

Orange Roughy ~ Lightly dusted and sautéed in lemon butter sauce, with capers and artichoke hearts.

Sautéed Diver Sea Scallops ~ Large diver scallops sautéed in garlic, white wine and lemon butter sauce.

Seafood Pasta with Sun-Dried Tomato Cream Sauce ~ Fresh lobster, scallops, shrimp and mussels, tossed in our garlic herb pasta with sun-dried tomato sauce.

\$32.00 to Market Price Double Entrée & Double Side

***Baked Prime Rib** ~ Certified Angus Beef ®, slow-baked and served with au jus and horseradish.

Swordfish ~ A hand-cut swordfish filet, grilled and seasoned with garlic butter.

Kansas City Strip ~ Certified Angus Beef ®, hand-cut and grilled to perfection!

***Roasted Tenderloin Filets** ~ Tenderloin medallions topped with a bleu cheese cream or shiitake mushroom demi-glace.

Hawaiian Marinated Rib Eye ~ Certified Angus Beef ®, marinated for up to fourteen days in pineapple, soy, Worcestershire sauce and a special blend of seasonings. Make your guests say “Aloha”!

Bourbon Street Strip ~ Certified Angus Beef ®, marinated in our authentic Kentucky bourdon marinade.

Colorado Lamb Chops ~ Marinated in garlic and rosemary, lightly grilled and topped with shiitake mushroom demi-glace.

Children's Fare

\$12.00 per person, 10 years and under. Select any three items below.

Chicken Tenders
Mini Corn Dogs
Mini Hot Dogs
Macaroni & Cheese
Tater Tots

Desserts

\$4.00 Per Person

Assorted Cakes ~ Chocolate, German Chocolate, Carrot and Wedding White

Assorted Cobblers ~ Assorted Apple, Blackberry, Cherry and Peach. Topped with Graham Cracker Crust

Strawberry Shortcake ~ Built-To-Order

Cookies & Brownies ~ Assortment of Chocolate Chip, Double Chocolate Fudge, Peanut Butter and Sugar

\$5.00 Per Person

Assorted Fresh Baked Pies ~ Apple, Cherry, Pecan, Peach and Pumpkin

Cheesecakes ~ Vanilla Cheesecake with Assorted Toppings

Crème Brûlée

\$6.50 Per Person

Triple Layer Death by Chocolate Cake

Triple Layer Carrot Cake

Assorted Truffles ~ Imported German Chocolate

\$7.00 Per Person

Assorted Mini Dessert Display

Bar & Alcoholic Beverage Service

Host Bar ~ Cashless (card only) Bar ~ Combination Bar

You can select from a host bar, cashless bar (card only) or a combination of both.

Security officers are required at \$50/per hour when a bar is present at your event, 1 per 100 guests.

BARTENDERS & COCKTAIL SERVERS

- ▶ Bartender and/or cocktail server fee is \$30.00 per hour (1 bartender per 100 guests for bartenders and 1 per 30 guests for cocktail servers). An additional 1 ½ hours for set-up and 1 hour for breakdown/cleanup will be added to your final bill.

CHAMPAGNE TOAST

- ▶ Crystal ~ \$6.00 per person, includes champagne and/or sparkling grape juice and crystal champagne flutes
- ▶ Self Service ~ \$20.00 per bottle
- ▶ Non-Alcoholic Sparkling Grape Juice or Cider \$10.00 per bottle

HOST BAR SERVICE

- ▶ Bartenders wage is \$30 per hour; 1 bartender per 100 guests
Drinks will be tallied and you will be charged at the conclusion of your event
You may specify or limit host bar selections (for example host beer, wine, and call drinks or host beer and wine only)

Beer \$6.00

House wine \$8.00

Call brand mixed drinks and wine \$9.00

Premium brand cocktails \$12.00

Host Bar Prices Do Not Include 21% Gratuity

CASHLESS (CARD ONLY) BAR SERVICE

- ▶ Bartender's wage is \$30.00 per hour, per bartender (1 bartender per 100 guests). An additional 1 ½ hours for set-up and 1 hour for teardown/cleanup will be added to your final bill.

Beer \$6.00

House wine \$8.00

Call brand mixed drinks and wine \$9.00

Premium brand cocktails \$12.00

COMBINATION BAR SERVICE (Partial Host Bar Combined with Partial Cashless Bar)

- ▶ Bartender's wage is \$30.00 per hour, per bartender (1 bartender per 100 guests). An additional 1 ½ hours for set-up and 1 hour for teardown/cleanup will be added to your final bill.

Additional Charges & Information

- State Sales Tax ~ Currently 7.5% ~ Subject to change.
- 21% Gratuity ~ Applied to all items except bartender wages. Our philosophy is simple...we will be there from beginning to end to provide you and your guests with the best food, beverage and hospitality that Wichita can offer!
- Additional Service Fee may apply to smaller groups if the 21% gratuity does not cover staff wages.
- All payments are due prior to your event. A 3% processing fee will be added to all invoices.
- Basic linen service (black, white or ivory) is included for food and beverage tables. Any additional tables (i.e. vendor tables, auction tables, display tables) will be covered for an additional fee.

Thank you for your interest in Corporate Caterers of Wichita, we look forward to working with you to plan your special event!



Catering Quote

Use TBD (to be decided) on any information that is undecided.

Today's Date _____ Date of Event _____ Type of Event _____

Name _____ Address _____

City _____ State _____ Zip Code _____

Home Phone _____ Cell Phone _____ Work Phone _____

Fax No. _____ E-Mail _____

Number of Guests _____ (Count children under the age of 10 as ½)

Location of Event _____ City _____

(All times are estimated)

Wedding Start Time _____ Wedding Location _____

Event Starting Time _____ Serving Time _____ Ending Time _____

Cloth Napkins: Yes or No Color _____ Quantity _____
(Increase napkins by 10% of headcount)

Table Cloths

Head Table: Yes or No Quantity _____ Size _____ Color _____

Guest Tables: Yes or No Quantity _____ Size _____ Color _____

Dinner (Buffet) Tables: Yes or No Quantity _____ Size _____ Color _____

Hors d'oeuvres Tables: Yes or No Quantity _____ Size _____ Color _____

Cake/Dessert Tables: Yes or No Quantity _____ Size _____ Color _____

Gift Tables: Yes or No Quantity _____ Size _____ Color _____

Display Table: Yes or No Quantity _____ Size _____ Color _____

Additional Tables: Yes or No Quantity _____ Size _____ Color _____

Bar or Beverage Table: Yes or No Quantity _____ Size _____ Color _____

DJ Table: Yes or No Quantity _____ Size _____ Color _____

Skirting

Table Skirts Bar or Beverage: Table: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Gift Table: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Cake/Dessert Table: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Dinner Tables: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Hors d'oeuvres Tables: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Display Table: Yes or No Quantity _____ Size _____ Color _____

Table Skirts Head Table: Yes or No Quantity _____ Size _____ Color _____

Table Skirts DJ Table: Yes or No Quantity _____ Size _____ Color _____

Plate Ware: Yes or No

Glassware: Yes or No

Cake Service includes china, forks, napkins and serving Yes or No

Bar Service (Please see our menu for pricing and details) Yes or No

Host

Cashless (card only)

Combination

Non-Alcoholic Beverages: Yes or No

Unlimited Soft Drinks, Tea, Coffee and Punch (Includes ice, glasses, condiments and all service ware)

Punch Flavor: Strawberry, Raspberry, Hawaiian, Pina Colada, or Peach (or your own recipe)

Champagne Toast: Yes or No Crystal @ \$3.49 per person Quantity _____

(Champagne, glass and service provided)

Service: Buffet Yes or No Plated Meal @ an additional \$2.99 per person Yes or No

Dinner or Hors D'oeuvres Menu:

Miscellaneous:

- ❖ The final invoice will reflect all charges, including a 3% processing fee, 7.5% sales tax and 21% gratuity.
- ❖ The billing information is subject to change if the number of guests change. You may notify us as late as 10 days prior to the event to alter your head count or information.
- ❖ This is only a proposal and does not become final until your date is booked.
- ❖ Any change in the information will be followed up with a new contract.
- ❖ All special instructions must appear on this contract; please notify us of any changes.
- ❖ All payments are due prior to the day of the event.

Please do not hesitate to contact us with any questions you may have.



400 W. Douglas • Wichita, Kansas, 67202

Phone (316) 264-9167 • Fax (316) 263-1424

Website Address: www.corporatecaterersofwichita.com

E-Mail: info@corporatecaterersofwichita.com

Audio-Visual Equipment*

Drury Hotels proudly offers a selection of onsite audio-visual equipment available to rent. If your audio-visual request cannot be accommodated using our onsite equipment, our National Group Sales Coordinators can assist in obtaining the additional equipment for your meeting.

ITEM	PRICE
□ High-Speed Wi-Fi for all Attendees	FREE
□ Charging Station	FREE
□ Standard AV Support Package	
□ Laser 4k Projector & Screen	\$200 / section 1 st day
□ Choice of 1 Lavalier or Handheld Microphone	\$100 each additional day
□ Executive AV Support Package	
□ Laser 4k Projector & Screen	\$250 / section 1 st day
□ Choice of 2 Microphones - Lavalier or Handheld Combo	\$125 each additional day
□ Wireless Presenter with Laser Pointer	
□ Premium AV Support Package	
□ Laser 4k Projector & Screen	
□ Choice of 2 Lavalier or 2 Handheld Microphones	\$350 / section 1 st day
□ Wireless Presenter with Laser Pointer	\$175 each additional day
□ Flipchart & Markers	
□ Confidence Monitor	
□ Bluetooth Audio Interface	
□ Laser 4k Projector	\$175
□ Pipe & Drape	\$60 / panel
□ Wireless Lavalier or Handheld Microphone	\$40
□ Polycom Speaker Phone	\$50
□ Flipchart with Easel & Markers	\$15
□ Powerstrips/Extension Cords	\$5 / per
□ Confidence Monitor	\$50 / day
□ Wireless Presenter with Laser Pointer	\$10 / day
□ Bluetooth or Auxiliary Audio Interface	\$20 / day
□ Easels	FREE
□ Podiums	FREE
□ Staging	FREE
□ Dance Floor	FREE

*For the convenience of meeting planners, groups may bring their own audio visual equipment if desired. If the group requires equipment not carried by the hotel, equipment will be ordered from an approved local AV supplier and the customer will be billed the suppliers price through the hotel on the Banquet Event Order. AV equipment and pricing are subject to change. Please contact our Group Sales Department at 1-800-436-1169 for complete details.

All AV equipment includes an extension cord and powerstrip. Pricing and available equipment are subject to change. Listed AV is priced per day and is exclusive of tax.



Visit Wichita

515 S. Main St., Suite 115
Wichita, KS 67202
USA

<https://www.visitwichita.com/>

Lindsay Gulley

Convention Sales Manager

lgulley@visitwichita.com
o. 316-660-6312

THERE'S SOMETHING HAPPENING IN WICHITA



EXPERIENCE YOUR NEXT CONFERENCE IN WICHITA



WELCOME



To the site selection committee-

On behalf of the North Central Region of NACDEP, Visit Wichita, and the hospitality industry of Wichita, it is our pleasure to propose NACDEP host the 2026 Annual Conference in Wichita, KS.

As a vibrant, diverse, and accessible city, Wichita offers a unique blend of resources and attractions that would ensure a successful and memorable convention. Wichita is centrally located and easily accessible via multiple transportation options. Our award winning airport, Dwight D. Eisenhower National Airport, offers direct flights to and from 11 major cities across the country on all major airlines including Southwest.

You can be assured you have the complete support and cooperation of the professional staff at Visit Wichita and the Wichita hospitality industry to ensure attendees feel welcome to our city. In addition we are committed to offering the following additional Services and Marketing Support:

- Customized and guided personal Wichita tour to include proposed facilities and attractions (length TBD)
- Hotel and transportation accommodations during site tour
- Hospitality Staff/Welcome Table at registration
- Personalized digital billboard signage
- Personalized charging station
- Visitor guides and plastic bags for all attendees
- Explore Cards (Attraction discounts)
- Shopping & Dining Discounts for attendees
- Local area maps for shopping, dining and the Q-Line, Wichita's free downtown shuttle
- Welcome letters from the Mayor or other community leaders, upon request
- Contacts for inviting the Mayor, or other community leaders, to deliver a personal welcome
- Attendance builder video showcasing Wichita's amenities with custom intro/end screen
- Artwork for promotional materials to include photos, logos, videos, and event headers
- Local media contacts

Sincerely,



515 S. Main St., Suite 115 • Wichita, KS 67202
VisitWichita.com • 800-288-9424 • 316-265-2800

WHY NOT WICHITA?



Thrillist: Wichita 'one of the coolest cities in America'

TOP 10

- 1 Centrally located in the Heart of the Country
- 2 Free airport shuttle to conference hotels
- 3 AIR CAPITAL OF THE WORLD
- 4 WALKABLE DOWNTOWN



- 5 Ample on-site parking & transportation services

- 6 LARGEST CITY IN KANSAS

- 7 STATE-OF-THE-ART AIRPORT TERMINAL WITH 6 CARRIERS

- 8 Multiple entertainment districts

- 9 8,000+ hotel rooms city wide
1,200+ restaurants

- 10 VARIETY OF ATTRACTIONS
WITH HANDS-ON EXPERIENCES



“WHAT OTHERS SAY ABOUT WICHITA”

- An Up and Coming US Travel Destination in 2019, *Everyday Wanderer*
- One of the Coolest Cities in America that Doesn't Even Realize it Yet, *Thrillist*
- One of 2018's Best Big Cities to Live in, *Wallet Hub*
- One of 6 Towns to View Amazing Street Art in the Midwest, *Travel With Sara*
- A Growing Hub for Every Size Meeting, *KSAE Magazine*
- Unassuming Hipness in Kansas' Major Metro, *Meetings Today*
- One of 14 Midwest Destinations Recommended by Travel Writers, *O the Places We Go*
- One of the Nation's Most Recession-Proof Cities, *Livability.com*
- The Most Underrated City in Kansas, *Thrillist*
- One of 8 Aviation Destinations that Belong on Your Bucket List, *Budget Travel*

ROOM BLOCK SUMMARY & HOTEL PROPOSALS



ROOM BLOCK DETAIL

Arrival/Departure: June 22 - 25, 2026

Hotel/Facility	Rate(s)	Monday 06/22/2026	Tuesday 06/23/2026	Wednesday 06/24/2026	Thursday 06/25/2026
Drury Plaza Hotel Broadview	\$134.00 - \$154.00	165	165	165	125
<i>Comments: Please see proposal attached. Drury Plaza Broadview is under full hotel renovation as we speak to be completed August 2024. Guest rooms, public space & meeting rooms to be completely renovated by the time of your conference in 2026. Would be happy to give a tour of the hotel to show we would be a great fit for NACDEP 2026! Look forward to hearing from you! -Leah Stotts Kaiser</i>					
Totals:		165	165	165	125

Arrival/Departure: June 15 - 18, 2026

Hotel/Facility	Rate(s)	Monday 06/15/2026	Tuesday 06/16/2026	Wednesday 06/17/2026	Thursday 06/18/2026
Hyatt Regency Wichita	\$169.00 - \$169.00	165	165	165	125
<i>Comments: Please see proposal attached. Thank you for considering Hyatt Regency Wichita for your upcoming event. Overlooking the striking beauty of the Arkansas River and the illuminating lights of downtown Wichita, guests will enjoy a superior level of comfort, while being moments from the city's most exciting attractions.</i>					
Totals:		165	165	165	125



HOTEL INFORMATION



DRURY PLAZA HOTEL.

Drury Plaza Hotel Broadview

400 W. Douglas • Wichita, KS 67202

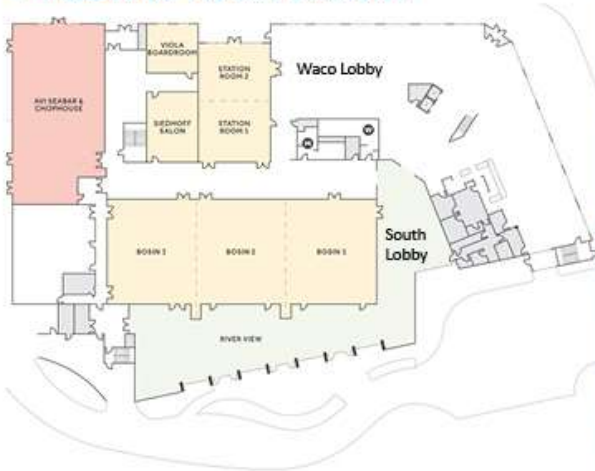
316-262-5000 • druryhotels.com



HOTEL FEATURES

- Located on the Arkansas River, the historic Broadview Hotel originally opened its doors in 1922
- Features 200 spacious guestrooms and two-room suites
- Seven total meeting rooms; 20,000 sq. ft. of flexible meeting space plus pre-function areas
- Hybrid meeting options available
- On-site parking available for a nightly fee
- Amenities include free hot breakfast, free hot food and cold beverages at 5:30 Kickback, free wi-fi, indoor pool and whirlpool, 24/7 business and fitness centers and more
- The Drury Hotels brand has been recognized by J.D. Power and Associates with its 17th award for "Highest in Guest Satisfaction Among Mid-Scale Hotel Chains"

▼ MEETING ROOM LAYOUT



▼ MEETING SPACE INFORMATION

Room	Dimensions	Sq Ft	Theater*	Classroom*	Banquet*	Conference*	U-Shape*
Bosin Ballroom	156' x 59'	9,204	860	450	600	--	--
Bosin 1, 2 or 3	52' x 59'	3,068	250	150	200	60	45
Station Ballroom	52' x 38'	1,976	175	100	120	44	34
Station 1	27' x 38'	1,026	120	50	60	32	24
Station 2	25' x 38'	950	90	46	60	32	24
Siedhoff Salon	33' x 21'	693	70	30	40	25	20
Viola Boardroom	22' x 19'	418	--	--	--	--	--
Waco Lobby	117' x 49'	5,733	--	--	250	--	--
River View	--	4,763	--	--	250	--	--

*Other capacities/arrangements are available; call for details



**HYATT
REGENCY**

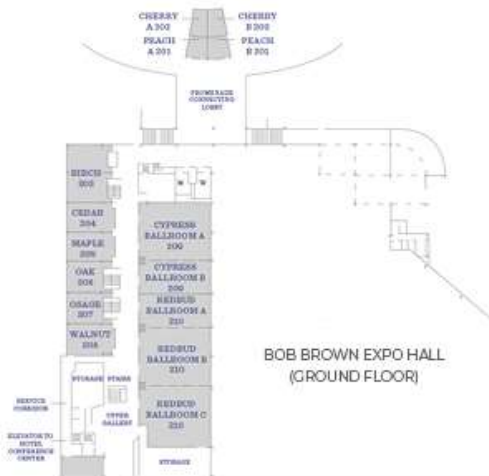
Hyatt Regency Wichita

400 W. Waterman • Wichita, KS 67202

316-293-1234 • hyattregencywichita.com

▼ MEETING SPACE INFORMATION

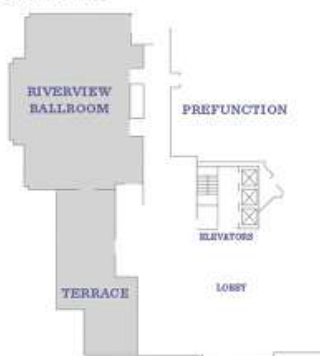
THE PROMENADE



HOTEL CONFERENCE CENTER



LOBBY LEVEL



HOTEL FEATURES

- Overlooking the Arkansas River and adjacent to Century II Performing Arts & Convention Center, minutes from INTRUST Bank Arena and Old Town
- Over 40,200 square feet of flexible function space including an additional 198,800 square feet at the adjoining Century II
- Grand Eagle Ballroom is the city's largest, state-of-the-art hotel ballroom
- Accommodates small or large meetings, provides catering and superb A/V
- 303 guest rooms with luxurious amenities including complimentary wi-fi in the main lobby and sleeping rooms
- Complimentary roundtrip airport and downtown transportation
- Swimming pool with one hot tub and 24/7 fitness center
- Harvest Kitchen | Bar concept of "farm fresh to table" located on site and serves local, seasonal cuisine for breakfast, lunch and dinner
- Perks Market offers Starbucks coffee and breakfast items to grab and go

▼ HYATT CONFERENCE CENTER MEETING SPACE INFORMATION

Room Name	Dimensions	Sq Ft	Banquet	Reception	Theater	Classroom	Boardroom	U-Shape	H-Square	Exhibit
Grand Eagle Ballroom	77' x 132' x 16'	10,164	720	1,100	1,200	740	--	--	--	98/62
Ballroom A, C, F, or H	22' x 33' x 16'	726	40	75	60	40	28	38	26	6/4
Ballroom B or G	33' x 33' x 16'	1,089	60	115	120	66	34	50	36	8/6
Ballroom D or E	77' x 33' x 16'	2,541	180	260	300	160	--	--	--	22/17
Ballroom A, B, C, D, & E	77' x 99' x 16'	7,623	540	975	900	540	--	--	--	74/47
Ballroom A & B or B & C	55' x 33' x 16'	1,815	120	190	180	120	--	66	50	16/11
Ballroom A, B, & C	77' x 33' x 16'	2,541	180	260	300	185	--	--	--	22/17
Ballroom A, B, C, & D	77' x 66' x 16'	5,082	360	625	600	370	--	--	--	49/31
Ballroom Foyer	23' x 162' x 16'	3,726	--	400	--	--	--	--	--	22
The Three Trail Rooms	48' x 33' x 13'	1,584	90	150	180	90	46	55	52	15/9
Chisholm & Stimson or Stimson & Santa Fe	32' x 33' x 13'	1,056	60	100	120	60	38	44	34	10/6
Chisholm, Stimson or Santa Fe	16' x 33' x 13'	528	30	50	60	30	30	32	28	5/4
Enterprise Boardroom	22' x 28' x 14'	602	--	--	--	--	--	16	--	--
Gallery Room	34' x 60' x 16'	2,040	--	180	--	--	--	--	--	--
Meade Terrace Area <small>(outdoor)</small>	98' x 30' x 14'	2,940	--	300	--	--	--	--	--	--
Water Wall Area <small>(outdoor)</small>	--	OPEN	--	5,000	--	--	--	--	--	--
Riverview Ballroom	75' x 55' x 13'	3,665	216	350	--	--	--	--	--	--
Lobby Terrace	12' x 116'	1,390	--	130	--	--	--	--	--	--

▼ THE PROMENADE MEETING SPACE INFORMATION

Room Name	Dimensions	Sq. Ft.	Theater	Classroom	Banquet	Conference	Exhibit Booths
Birch 203	32' x 61' x 11'	1,950	160	100	120	46	--
Cedar 204	29' x 37' x 11'	1,070	84	54	60	28	--
Maple 205	29' x 37' x 11'	1,070	84	54	60	28	--
Oak 206	29' x 31' x 11'	900	72	45	50	22	--
Osage 207	29' x 31' x 11'	900	72	45	50	22	--
Walnut 208	31' x 37' x 11'	1,150	84	54	60	28	--
Cypress 209 A	52' x 60' x 16'	3,120	380	200	220	--	16
Cypress 209 B	52' x 30' x 16'	1,510	140	100	100	46	8
Cypress 209 A&B	52' x 90' x 16'	4,630	520	300	320	--	26
Redbud 210 A	52' x 30' x 16'	1,510	140	100	100	46	8
Redbud 210 B	52' x 60' x 16'	3,120	380	200	220	--	16
Redbud 210 C	52' x 60' x 16'	3,120	380	200	220	--	16
Redbud 210 A & B	52' x 90' x 16'	4,630	520	300	320	--	26
Redbud 210 B & C	52' x 120' x 16'	6,240	660	380	440	--	34
Redbud 210 A, B & C	52' x 150' x 16'	7,750	800	500	500	--	42
Willow Room	21' x 18' x 10'	378	50	18	20	20	--
EX 201 R	25' x 35' x 12'	920	85	36	48	18	--

LETTERS OF SUPPORT



On behalf of the City of Wichita, it's my honor to extend a personal invitation to the National Association of Community Development Extension Professionals to choose Wichita as the host city for the 2026 Annual Conference.

Wichita is one of our nation's best kept secrets that marries Midwest magic and warmth with the energy of one of America's next cities on the cusp of explosive growth. With a dynamic and thriving arts scene, fun attractions such as our Keeper of the Plains, nationally-renowned Sedgwick County Zoo and so much more, you and your group will make lasting memories in our city that will keep you wanting to return.

Our turn-of-the-century heritage is on full display in our historic Delano and Old Town districts, and it's clear through our place as a key city in the history of the west can be explored by visiting historic markers honoring the Chisholm trail or by visiting the Old Cowtown Museum.

We take pride in our community and would love the opportunity to share with you who Wichita is not only the Air Capital of the World, but the Opportunity Capital.

The City of Wichita and Visit Wichita are committed to making your selection of Wichita the best one for your organization. If there is anything I can do to assist you in making your decision, please feel free to contact me. We look forward to hearing the good news that you chose Wichita in 2026!

Sincerely,





Lilly Wu
Mayor, City of Wichita

City Hall • Office of the Mayor • 1st Floor • 455 N. Main • Wichita, KS 67202 • 316.268.4331

wichita.gov



On behalf of Visit Wichita and the hospitality industry of Wichita, it is my pleasure to extend an invitation to host the 2026 National Association of Community Development Extension Professionals Annual Conference.

Wichita, the Heart of Country, is a perfect fit for the NACDEP. The wide variety of entertainment, local shops, restaurants and unique attractions will prove to be a great benefit to attendees as well as their families. I am sure everyone will agree that Wichita is a great destination once they have the opportunity to experience the city.

With all of the city's ever-evolving arts and culture scene and exciting developments currently taking place in Wichita, your group will have a wonderful time here. Wichita was recently named an All-American City by the National Civic League. Our progress in the downtown area has received national recognition, including a prestigious award for our Old Town entertainment district from the American Planning Association (APA) as a Great American Neighborhood.

You can be assured of the complete support and cooperation of the professional staff at Visit Wichita and the Wichita hospitality industry in making your event a success. It is our sincere hope that Wichita will be selected to host the National Association of Community Development Extension Professionals Annual Conference in 2026.

Sincerely,



Susie Santo
President and CEO



515 S. Main St., Suite 115 • Wichita, KS 67202
VisitWichita.com • 800-288-9424 • 316-265-2800

TRANSPORTATION



DWIGHT D. EISENHOWER NATIONAL AIRPORT

16 nonstop cities

AIRLINES: ● Alaska Airlines ● Allegiant Air ● American Airlines ● Delta Air Lines
● Southwest Airlines ● United Airlines



DRIVE TIMES

City	Hours
Oklahoma City	2-1/2
Topeka	2-1/2
Kansas City	3
Tulsa	3
Lincoln	5-1/2
Dallas	6
Omaha	6
Springfield	6
Des Moines	6-1/2
Little Rock	7
St. Louis	7
Denver/Colorado Springs	8



Natztger Park/DOWNTOWN WICHITA

TRANSPORTATION OPTIONS

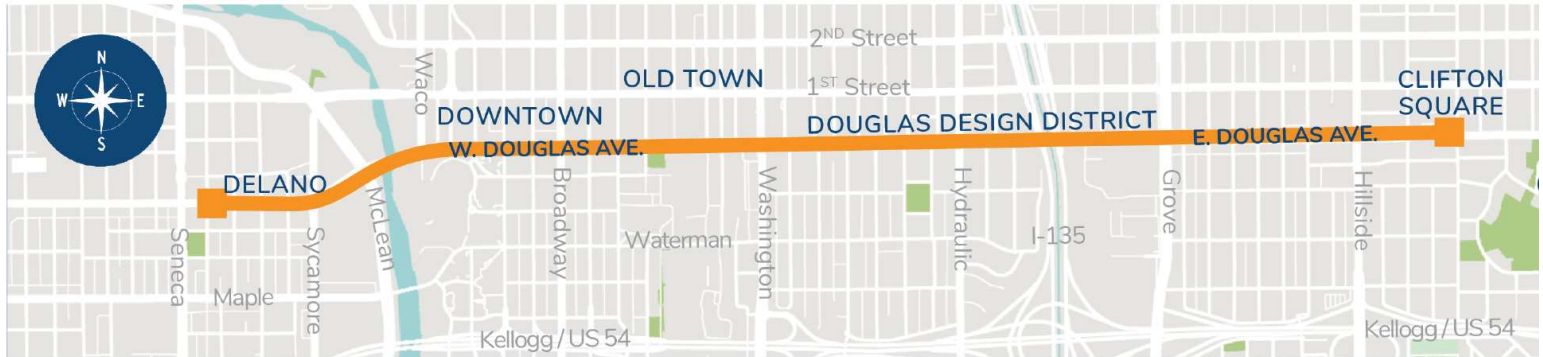
All conference hotels provide **complimentary airport shuttles**. Other options include:

- **Rideshare options** - Lyft and Uber
- **Rental Cars** - located on the first floor of the parking garage
- **Cab Services** - stands located across from airport main entrance
- **Q-Line** - runs every 15 minutes and serves Downtown, Delano, Old Town, Douglas Design District and Clifton Square
- **Public Transportation** - Bike Share ICT, electric scooters and buses and complimentary Q-Line



Q LINE

FREE DOWNTOWN TRANSPORTATION



ONE ROUTE ALONG DOUGLAS // RUNS APPROXIMATELY EVERY 45 MINUTES

Scan here for the
current schedule.



Find your Q on the app!
myStop Mobile



HOW TO RIDE THE Q-LINE

- Locate a Q sign along the route
- When the Q arrives, please allow riders to exit before boarding the bus
- To stop the Q, pull the cord along the window about one block prior to your desired stop
- Track your bus in real time with the myStop Mobile app or wichitatransit.org



CONVENTION SERVICES



Visit Wichita is prepared to assist organizations with all aspects of planning a successful event

MARKETING & ATTENDANCE BUILDING

- Artwork for promotional materials, including photos, logos and videos
- Information for customized attendance builder e-blasts and brochures
- Welcome letters from the Mayor of Wichita and other community leaders
- Local media contact list
- News releases can be sent to media contacts
- Event posted to Visit Wichita's calendar of events
- Social media announcements



Visit Wichita



Visit Wichita

CONCIERGE SERVICES

- Information to assist in planning sightseeing tours, spouse/family activities and off-site social events tailored to your group
- Digital airport welcome for attendees as they arrive to the city
- Welcome booth to provide information about attractions, dining and events
- The Mayor or other community leaders to give a personal welcome to attendees
- Assistance from Visit Wichita staff with registration
- Name badge production
- Housing bureau with online centralized reservation services

COLLATERAL TO WELCOME YOUR ATTENDEES

- Dining and shopping discounts provided to meeting planner to distribute to attendees
- Q-line map to help guide attendees with downtown transportation
- Wichita Weekly eblast lists the weeks' events happening in the city
- Convention "alerts" sent to restaurants, attractions and other local businesses
- Visitor guides with map, attraction brochures and event calendars





KEEPER OF THE PLAINS

TOP MUST-DO EXPERIENCES

1 LOCAL BREWERIES

- Burgeoning and always-growing craft brew scene
- 10 local breweries, many concentrated in downtown

2 CHICKEN N PICKLE

- Play pickleball and lawn games like battleship, cornhole or shuffleboard
- Indoor and outdoor entertainment venue offers a full menu of chicken-inspired dishes



STEARMAN

3 AVIATION ADVENTURES

- Design Build Fly at Exploration Place
- Fly in a 1942 Stearman Plane
- Enjoy cockpit tour of Doc, a restored B-29



DOC B-29

4 OLD TOWN

- Lively district sought out for its restaurants, shops, clubs, theatres galleries and museums
- Home to River City Brewing Company, Mort's Martini & Cigar Bar and hip businesses and happening nightlife



CHICKEN N PICKLE



CENTRAL STANDARD BREWING

5 WICHITA WILDLIFE

- Touch and feed animals including ring-tailed lemurs or swim with penguins at Tanganyika Wildlife Park
- Sedgwick County Zoo, one of the Top 10 largest zoos in the U.S., is home to more than 3,000 animals and 400 species



TANGANYIKA WILDLIFE PARK



OLD TOWN

5 ONLY IN WICHITA Unique Facts

1. CHISHOLM TRAIL

- Named after Jesse Chisholm, who had a trading post in Wichita
- Delano, now a district in Wichita, was where cowboys ended their cattle drive



2. CARRIE NATION/EATON HOTEL



- Prohibitionist Carrie Nation, wielding her famous hatchet, raided the Eaton Hotel bar in 1900

- Memorial now sits prominently in front of the building

3. FIRST STUDENT-LED, ORGANIZED SIT-IN

- First student-led sit-in to end segregation in the nation took place in Wichita
- At the corner of Douglas & Broadway at the Dockum Drugstore, a popular eatery
- Now the Ambassador Hotel

4. INDIAN TRIBES AND WICHITA

- 73 Indian tribes represented in Wichita
- 3,000 Native American artifacts can be found at Mid-America All-Indian Museum



5. AIR CAPITAL OF THE WORLD

- Iconic aviation brands Beechcraft, Cessna, Learjet and Stearman were all started in Wichita
- 35% of all general aviation aircraft produced in the U.S. is manufactured in Kansas

MEET THE STAFF



LINDSAY GULLEY



MARISA PECHANEC



JAMIE SEIPEL

A Wichitan, born and raised, it's highly likely you'll find Lindsay rocking a Wichita Flag hat, shirt or just about any type of swag with the city's flag on it. Once she's decked out in Wichita pride, she likes to spend time with her "main guys," which includes her husband, son and Walter the Labrador. They like to discover new food combinations at food truck events and catch live music. Another activity she enjoys? Finding and hiding painted rocks with her son at city and county parks.

Name a Wichita trail or park, and chances are, Marisa and her family have explored it. They love to spend their time outdoors throughout the city. And with more than 220 days of sunshine a year in Wichita, it's easy to see why! Outdoor attractions, such as Botanica Wichita or the Ring of Fire at the Keeper of the Plains, are also high on their list of things to do. Fun Fact: Marisa is a Disney College Program Alumni, so don't get in between this girl and Mickey.

If you want to get a taste of the true flavor of the Heart of the Country, tag along with Jamie. She'll take you to her favorite brunch spots and breweries in Wichita and let you in on where you can find the best live music. Known for her heart and ingenuity, it's no surprise Jamie loves promoting and advocating for the city she calls home. Her and her son like to explore hiking trails, cheer on their favorite local sports teams like the Wichita Thunder and Wichita State Shockers and see the animals at the Sedgwick County Zoo.