



930 W. Douglas Avenue Wichita, KS

Venue-Catering-Bar Service-Rentals

Oddfellowhall.com - 316.469.5337

Main Hall Rental Rates 200 Capacity

- Saturday – Venue Rental \$3,500
- Saturday – Full Day
- Friday or Sunday – Venue Rental \$2,500
- Friday or Sunday – Full Day
- Friday or Sunday – Hourly Venue Rental \$500
- Friday or Sunday (priced per hour) (3 hour minimum)
- Monday–Thursday – Venue Rental \$1,500
- Monday–Thursday – Full Day
- Monday–Thursday – Hourly Venue Rental \$400
- Monday–Thursday (priced per hour) (3 hour minimum)
- Setup/Teardown \$250+
- Minimum \$250. Full Capacity \$500.

Rebekah's Lounge Rental 50 Capacity

- Lounge Add-on \$500
- Add-On
- Lounge Full Day \$1,000 minimum
- Lounge – Full Day
- Setup/Teardown \$150+
- Minimum \$150
- Bridal Suite \$250
- Bridal Suite with Mimosa Bar
- Groom's Room \$400
- Groom's Room with Beer Cooler



Kitchen Rental Rates

- Full Kitchen Access\$600
- Choose from our list of our preferred outside caterers for use of full kitchen
- Prep Kitchen Access\$300
- Access to our basic kitchen amenities

Amenity Rental Rates

- In-House Event Planner\$500
- In-House Event Planner Fee
- Audio/Video Package\$200
- Includes projector w/ 140" screen, 2 EV loudspeakers and subwoofer, 2 wireless microphones
- Mood Lighting Package \$150
- Access to professional grade mood lighting, setup included
- Chair Covers \$2
- Priced per chair as needed (Black and White color options)
- Napkins \$1
- Each as needed. Access to a wide variety of colors.
- Round Linens \$10
- Priced per table as needed. Access to a wide variety of colors
- 8 Foot Banquet Linens \$20.50
- Priced per table as needed. Access to a wide variety of colors
- Glassware \$1
- Access to all glassware (priced per person)
- Dinner Plates, Silverware & Flatware \$3.00

Odd Fellow Hall In House Catering Menu

TRADITIONAL 2 MEAT DINNER

Choose two meats, includes salad, vegetables, potatoes and bread:

OFH Rubbed Chicken Breast

Grilled Beef Petite Tender

Roast Beef au Jus

OFH Rubbed Pork Loin

House Smoked Ribs (+\$5)

Salmon (+\$5) Roast Tenderloin (+\$6) Prime Rib (+\$8)

Mixed Green Salad w/ Scratch Vinaigrette

Roasted Seasonal Vegetables

Buttery Mashed Potato or Roasted Fingerling Potato

House-made Rolls & Whipped Butter (Garlic or Honey Butter)

Price

Buffet Style - \$25.75 per person + 22% Gratuity

Full Service - \$30.75 person + 22% Gratuity

PASTA BAR/ITALIANO FEAST

Choose TWO pastas. Includes salad, vegetable side and bread:

OFH Rigatoni alla Vodka- Vodka cream tomato sauce, rigatoni noodles, parmesan

Mushroom Cacio E Pepe- Peppery Pecorino Cream Sauce. Peas. Mushrooms Cavatappi Noodle

Lasagna Bolognese- Beef and Italian sausage Bolognese, ricotta, parmesan Provolone and mozzarella cheeses

Vegetarian Lasagna- Squash + mushroom Ragu, ricotta, parmesan & mozzarella

Fettuccine Alfredo- Luscious cream sauce with garlic and fresh parmesan.

Roasted Mixed Squash & Red onion

Pesto Caesar Salad & Garlic Croutons

Garlic Bread

ADD: Parmesan Crusted Chicken (+\$3) Italian Rubbed Pork Tenderloin (+\$4) Handmade Meatballs (+\$3)

Price

Buffet Style - \$24.25 per person + 22% Gratuity

Full Service - \$29.25 person + 22% Gratuity

TAQUERIA BAR

Choose TWO meat options: includes everything below

Grilled Chicken

Steak Asada

Seasoned Ground Beef

Pulled Pork Carnitas

Pico de gallo

Onions & Cilantro

Spicy Tomatillo Salsa

Mild House Salsa

Shredded Cheese

Sour Cream

Grilled Jalapenos

Beans and Rice

Tortillas, Corn or Flour, Crispy or Soft

Guacamole (+\$2)

Queso Dip (+\$2)

Add \$ for additional meat options

Price

Buffet Style - \$19.00 per person + 22% Gratuity

Full Service- \$24.00 per person + 22% Gratuity

BURGER BAR

Includes patties, toppings, brioche buns, sauces, french fries and fresh salad.

BUILD YOUR OWN BURGER BAR:

1/4 lb. Fresh Grind Custom Blend Patties (w/ and w/o American Cheese)

Build it:

House made pickles

Fine Shaved yellow onion

Caramelized Onion Crisp

Bacon

Butter Lettuce or Microgreens

OFH Burger Sauce

Ketchup

Mustard

French Fries: Choose one: (Home Style, Waffles, Crinkles)

Onion rings (+\$2)

Price

Buffet Style - \$19.00 per person + 22% Gratuity

Full Service- \$24.00 per person + 22% Gratuity

COUNTRY FRENCH

Red Wine Braised Short Rib w/ cippolini onions, carrot

Roast Chicken & Artichoke Cream

Herb Roasted New Potatoes

Mixed Green & Arugula Salad

French Green Bean Almondine

Rustic Bread Loaves and butter

Price

Buffet Style- \$29.50 per person + 22% Gratuity

Full Service- \$34.50 per person + 22% Gratuity

Beverage Options

Coffee/Hot Tea (Flavor options)

Unsweetened Iced Tea

Lemonade

Diet Pepsi

Pepsi

Sierra Mist

Dr. Pepper

Ginger Ale, Orange Juice, Pineapple Juice, Cranberry Juice, Club Soda, Tonic Water, Water

***Access to all of these options is priced accordingly but averages about \$2.00/person**

Plates & Flatware = \$3.00/per person

Linens and Napkins are not included in pricing; they will have to be rented from a vendor

Hors D'oeuvres

Stuffed Mushrooms	Bruschetta with Marinated Chicken
Assorted Mini Quiche	Smoked Salmon with Toast Points
Spicy Shrimp	Honey BBQ Glazed Wings
Cocktail Shrimp	Chicken Kabobs in a Spicy Peanut Sauce
Crab Parmesan Dip w/ Pita Chips	Bacon Wrapped Shrimp
Scallops Wrapped in Bacon	Sweet and Spicy Meatballs
Crab Cakes with Remoulade Sauce	Coconut Shrimp
Asparagus with Asiago Cheese	Chocolate DippedHAll Strawberries
Black Bean Southwest Egg Rolls	Fruit Tartlets
Spanakopita	Fresh Fruit with Chocolate Fondue
Black Bean Southwest Egg Rolls	Assorted Cheese and Cracker Display
Beef Wellington	Assorted Vegetable and Dill Dip Display
Vegetarian Quesadillas	*All items individually price
Spinach and Artichoke Dip	Please Inquire about Availability and Pricing

Additional Entree Options

Garlic Roasted Pork Loin with Raspberry Chipotle Glaze	Spaghetti with Meat Sauce or Meat Balls
Chicken Breast in Mushroom Sauce	Crab Cakes with Remoulade Sauce
Salmon in a Mustard Glaze	Chef-Carved Prime Rib
Chicken in a Mango Sauce	Chicken Cordon Bleu
Chicken Marsala	Boursin Chicken
Parmesan Crusted Tilapia	All prices subject to change anytime due to market fluctuation of supply
Chicken Spiedini	

Please feel free to call about additional options! We are open to suggestions, can cook anything, and are happy to accommodate your interests and ideas!

Odd Fellow Hall In House Bartending **and Alcohol Packages**

Open Bar Packages - 5 Hour Block

Silver Package Starting at \$20 Per Person (Wells)

Gold Package Starting at \$25 Per Person (Calls)

Platinum Package Starting at \$40 Per Person (Premiums)

Clients will then choose Beers and Wines along with Signature Cocktails to go with these open bar packages. (up charges may apply for certain Signature Cocktails)

Other options are being selective about your available choices for cheaper rates.

Custom Bar Packages starting at \$14 Per Person, where the client chooses 2 Liquors, 2 Beers, and 2 Wines. The rest of the options available at the bar would then be Cash or Card Purchases.

Beer and Wine Packages Starting at \$12.50 Per Person, where the client chooses 2 Beers and 2 Wines.

Ticketed Bar Option gives the client an opportunity to provide Guests with only a few beverages to limit the amount consumed tickets start at \$7 a Piece.

Cash and Card Bars are available to the client to have guests pay for their own beverages. A minimum of \$100 per hour will be charged to the client as well as the hourly rate of the bartender.

Bartender and Server Rates are \$25 per hour, and we suggest one for every 50-75 people.

22% Gratuity will be added to the final cost of the liquor package selected.