

SPECIAL EVENTS

— at —

THE KITCHEN
AMERICAN BISTRO

THE KITCHEN, AMERICAN BISTRO

Located in Shelby Farms Park

415 GREAT VIEW DRIVE EAST, STE. 101 MEMPHIS, TN 38134
(901) 729-9009 | SHELBYFARMSPARKEVENTS@THEKITCHEN.COM

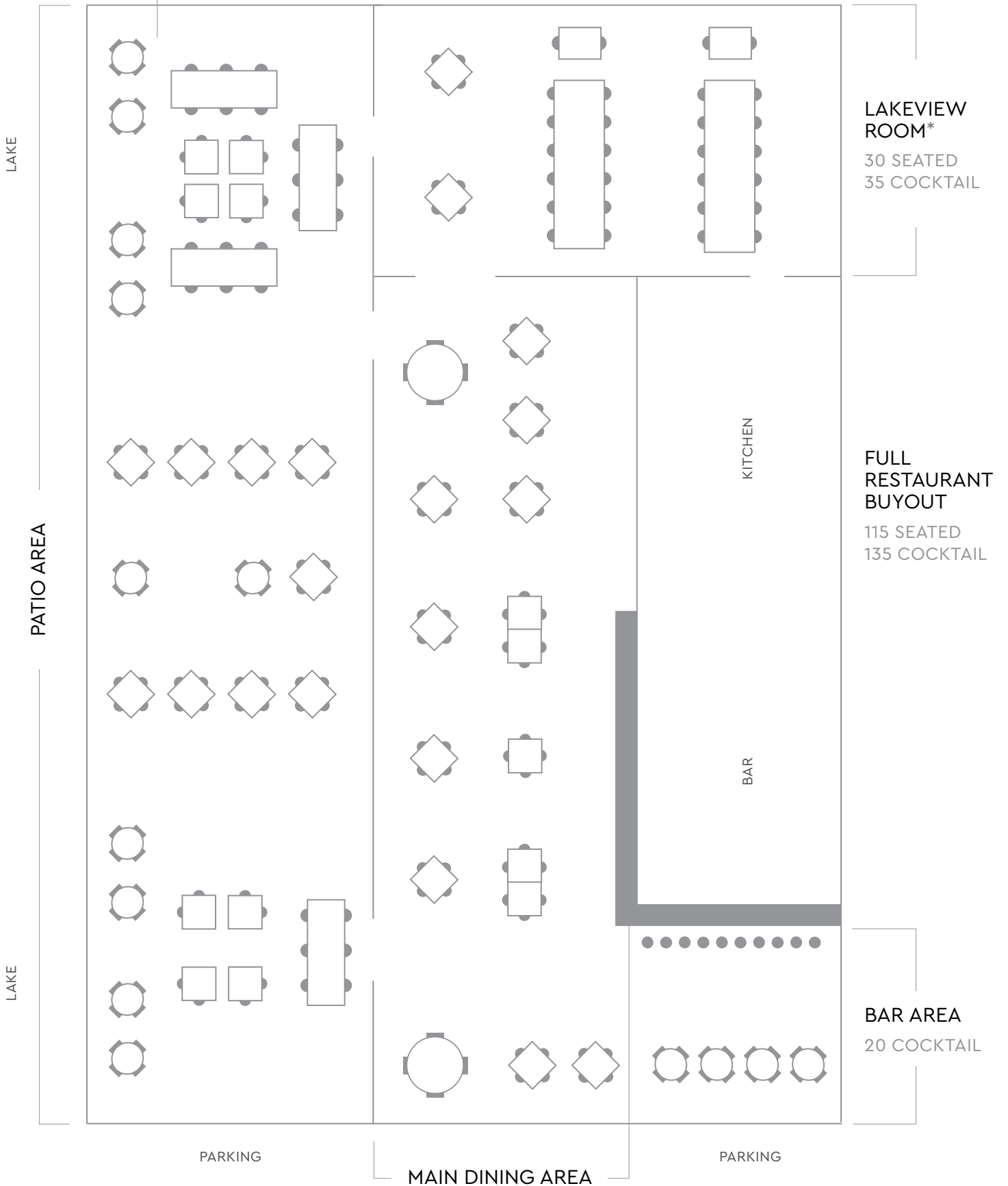
EVENT SPACE PHOTOS

LAKEVIEW ROOM



EVENT SPACES

PATIO AVAILABLE FOR COCKTAIL RECEPTION WITH BOOKING OF LAKEVIEW ROOM OR FULL RESTAURANT BUYOUT*



*patio is an additional charge



RECEPTIONS

priced by # of selections:

3 Selections – 15 pp/hr | 5 Selections – 25 pp/hr | 7 Selections – 35 pp/hr | Additional Selection – 5 pp/hr
Not inclusive of tax or gratuity.

PASSED OR DISPLAYED

SMOKED SALMON CROSTINI crème fraîche & dill

LITTLE BISCUITS country ham or wild mushrooms & caramelized onions (select 1)

DEVILED EGGS smoked salmon & dill

CHICKPEA FRIES harissa aioli

GRILLED CHICKEN SATAY pepper relish

FIELD PEA HUMMUS* olive oil, cumin & wood fired flatbread

PORK MEATBALLS spiced tomato & parmesan

WOOD ROASTED MUSHROOM FLATBREAD whipped goat cheese & herbs

GULF SHRIMP HUSHPUPPIES hot pepper honey (+ 5pp)

PICKLED SHRIMP housemade lavosh & crème fraîche (+ 6pp)

CHARCUTERIE & CHEESE PLATTER* assortment of accoutrements (+ 12pp)

DESSERT

SWEET BITES assorted cookies & petit fours (+ 7pp)



**Only available as displayed*

FAMILY STYLE DINNER

3 course menu | \$65 per person

*Includes first course (2), entrée (2), sides (2) and dessert (1) | Select an additional entrée, starting at \$10 per person
Beverages and starter menu options may be added for a supplemental charge. Not inclusive of tax or gratuity.*

STARTERS

served upon arrival

- DEVILED EGGS smoked salmon & dill (+ 4pp)
- FIELD PEA HUMMUS olive oil, cumin & wood-fired flatbread (+ 6pp)
- PICKLED SHRIMP house-made lavosh & crème fraîche (+ 6pp)
- GULF SHRIMP HUSHPUPIES hot pepper honey (+ 5pp)
- WOOD ROASTED MUSHROOM FLATBREAD whipped goat cheese & herbs (+ 5pp)
- CHARCUTERIE & CHEESE BOARDS assortment of accoutrements (+ 12pp)

FIRST COURSE

choose two

- GREEN SALAD pecans, apples, blue cheese & champagne vinaigrette
- LITTLE GEM SALAD pickled squash, toasted walnuts, avocado, ricotta salata & oregano vinaigrette
- PORK MEATBALLS & GRITS spiced tomato sauce
- WOOD-ROASTED OKRA tartar sauce & lemon
- FRIED CATFISH BITES lemon & remoulade
- SOURDOUGH BREAD butter & flaked salt (+ 3pp)

ENTRÉES

choose two

- PORK TENDERLOIN wood roasted apples & jus
- CORNMEAL DUSTED CATFISH salsa verde
- WOOD ROASTED STRIPLOIN green peppercorn & cognac
- WOOD ROASTED CHICKEN herbs & almond aioli
- FARRO WITH WOOD ROASTED VEGETABLES harissa, pickled onions & marjoram yogurt
- PASTA BOLOGNESE lamb, pork, beef & parmesan
- WOOD ROASTED BEEF TENDERLOIN béarnaise sauce (+ 11pp)

SIDES

choose two

- HANNA FARM GRITS scallions
- CHARRED FINGERLING POTATOES arugula
- SEASONAL WOOD ROASTED VEGETABLES
- BRAISED GREENS chili vinegar & benne seeds
- ROASTED MUSHROOMS ricotta & thyme (+ 4pp)
- WOOD OVEN MAC & CHEESE mornay & breadcrumbs (+ 4pp)

DESSERT

choose one

- STICKY TOFFEE PUDDING pecans, caramel sauce & whipped cream
- COOKIE PLATE
- BREAD PUDDING seasonal fruit & vanilla ice cream
- ETON MESS strawberries & whipped cream
- PEANUT BUTTER PIE

FAMILY STYLE LUNCH

3 course menu | \$30 per person

*Includes first course (1), entrée (2), sides (2) and dessert (1) | Select an additional entrée, starting at \$10 per person
Beverages and starter menu options may be added for a supplemental charge. Not inclusive of tax or gratuity.*

STARTERS

served upon arrival

- DEVILED EGGS smoked salmon & dill (+ 4pp)
- FIELD PEA HUMMUS olive oil, cumin & wood-fired flatbread (+ 6pp)
- PICKLED SHRIMP house-made lavosh & crème fraîche (+ 6pp)
- GULF SHRIMP HUSHPUPIES hot pepper honey (+ 5pp)
- WOOD ROASTED MUSHROOM FLATBREAD whipped goat cheese & herbs (+ 5pp)
- CHARCUTERIE & CHEESE BOARDS assortment of accoutrements (+ 12pp)

FIRST COURSE

choose one

- GREEN SALAD pecans, apples, blue cheese & champagne vinaigrette
- LITTLE GEM SALAD pickled squash, toasted walnuts, avocado, ricotta salata & oregano vinaigrette
- PORK MEATBALLS & GRITS spiced tomato sauce
- WOOD-ROASTED OKRA tartar sauce & lemon
- FRIED CATFISH BITES lemon & remoulade
- SOURDOUGH BREAD butter & flaked salt (+ 3pp)

ENTRÉES

choose two

- FARRO WITH WOOD ROASTED VEGETABLES harissa, pickled onions & marjoram yogurt
- FRIED CHICKEN BANH MI pickled vegetables, herbs, chili vinegar & avocado aioli
- WOOD ROASTED CHICKEN SALAD golden raisins, walnuts, celery & dijon vinaigrette
- PASTA BOLOGNESE lamb, pork, beef & parmesan
- CORNMEAL DUSTED CATFISH lemon & salsa verde
- WOOD ROASTED BEEF STRIPLOIN SANDWICH horseradish cream & arugula (+ 6pp)
- PORK TENDERLOIN wood roasted apples & jus (+ 4pp)

SIDES

choose two

- HANNA FARM GRITS scallions
- CHARRED FINGERLING POTATOES arugula
- SEASONAL WOOD ROASTED VEGETABLES
- BRAISED GREENS chili vinegar & benne seeds
- ROASTED MUSHROOMS ricotta & thyme (+ 4pp)
- WOOD OVEN MAC & CHEESE mornay & breadcrumbs (+ 4pp)

DESSERT

choose one

- STICKY TOFFEE PUDDING pecans, caramel sauce & whipped cream
- COOKIE PLATE
- BREAD PUDDING seasonal fruit & vanilla ice cream
- ETON MESS strawberries & whipped cream
- PEANUT BUTTER PIE

FAMILY STYLE BRUNCH

3 course menu | \$30 per person

*Includes first course (1), entrée (2), sides (2) and dessert (1) | Select a third entrée for an additional \$10 per person
Beverages and additional options may be added for a supplemental charge. Not inclusive of tax or gratuity.*

ASSORTED PASTRIES

please select seasonal scones & muffins, sticky buns & coffee cake (+ 5pp)

FIRST COURSE

choose one

FRUIT PLATE yogurt & candied pecans

GREEN SALAD pecans, apples, blue cheese & champagne vinaigrette

LITTLE GEM SALAD pickled squash, toasted walnuts, avocado, ricotta salata & oregano vinaigrette

SMOKED SALMON cucumber, dill, pickled onion & grilled bread (+ 6pp)

RICOTTA & BLUEBERRIES ON TOAST herbs & lemon (+ 2pp)

DEVILED EGGS smoked salmon & dill (+ 4pp)

ENTRÉES

choose two

SEASONAL QUICHE

BAKED FRENCH TOAST oven roasted bananas & sorghum

BISCUIT SANDWICHES country ham & cheddar or roasted mushrooms & parmesan (select 1)

CARNITAS HASH fried eggs, avocado & peppers

FRIED CHICKEN BANH MI pickled vegetables, herbs, chili vinegar & avocado aioli

WOOD ROASTED BEEF STRIP LOIN SANDWICH horseradish cream & arugula (+ 6pp)

GULF SHRIMP SALAD avocado, lime, aioli, tarragon & greens (+ 6pp)

SIDES

choose two

HANNA FARM GRITS scallions

HOUSE POTATOES red onion & parsley

COUNTRY BACON

BRAISED GREENS chili vinegar

SEASONAL FRUIT

DESSERT

choose one

STICKY TOFFEE PUDDING pecans, caramel sauce & whipped cream

COOKIE PLATE

BREAD PUDDING seasonal fruit & vanilla ice cream

ETON MESS strawberries & whipped cream

PEANUT BUTTER PIE

DRINKS

priced per beverage

Please note pricing may change depending on selection

Please reach out to our events coordinator for a complete list of beer, wine, and spirits

A LA CARTE BAR

PREMIUM COCKTAILS 10

CUSTOM COCKTAIL *variable*

HOUSE RED & WHITE WINE 9

DOMESTIC/IMPORTED BEER *based on selection*

SOFT DRINKS 3

COFFEE, HOT & ICED TEA 3



FREQUENTLY ASKED QUESTIONS



MAY I DECORATE THE SPACE?

All displays and/or decorating proposed by the client will be subject to prior written approval of The Kitchen. Decorations cannot be taped, stapled, or nailed to The Kitchen walls or windows. Decorations, including candles, require approval from The Kitchen to ensure compliance with local fire code. Use of confetti is prohibited, \$500 clean up fee will apply if confetti of any kind is used.

MAY I HAVE SOMETHING DELIVERED TO THE RESTAURANT FOR MY EVENT?

With prior arrangement with the private events manager, The Kitchen will accept packages delivered no earlier than three days prior to the event. Any shipments prior to such date or deemed excessive in size or volume may be subject to storage fees.

MY ORGANIZATION IS TAX EXEMPT. HOW DO I PROVE THIS?

Groups or organizations claiming exemption from applicable federal, state, or municipal taxes are responsible for providing The Kitchen a copy of the organization's tax exemption certificate before credit will be given for charges on applicable taxes. In the event The Kitchen does not receive a copy of the tax-exempt certificate then the appropriate federal, state, and municipal taxes will be charged where applicable.

MAY OTHER CHARGES COUNT TOWARD THE FOOD AND BEVERAGE MINIMUM?

Unfortunately, no. Food and beverage minimums do not include the purchase of gift cards, service charges, sales tax, A/V equipment, floral, food or wine to go, rental equipment, and outside services.

MAY I BRING IN OUTSIDE FOOD OR BEVERAGE?

Yes, you may bring outside desserts or wine. There will be an outside dessert plating fee of \$4 per guest and a corkage fee of \$20 per bottle.

WHAT IS YOUR CANCELLATION POLICY?

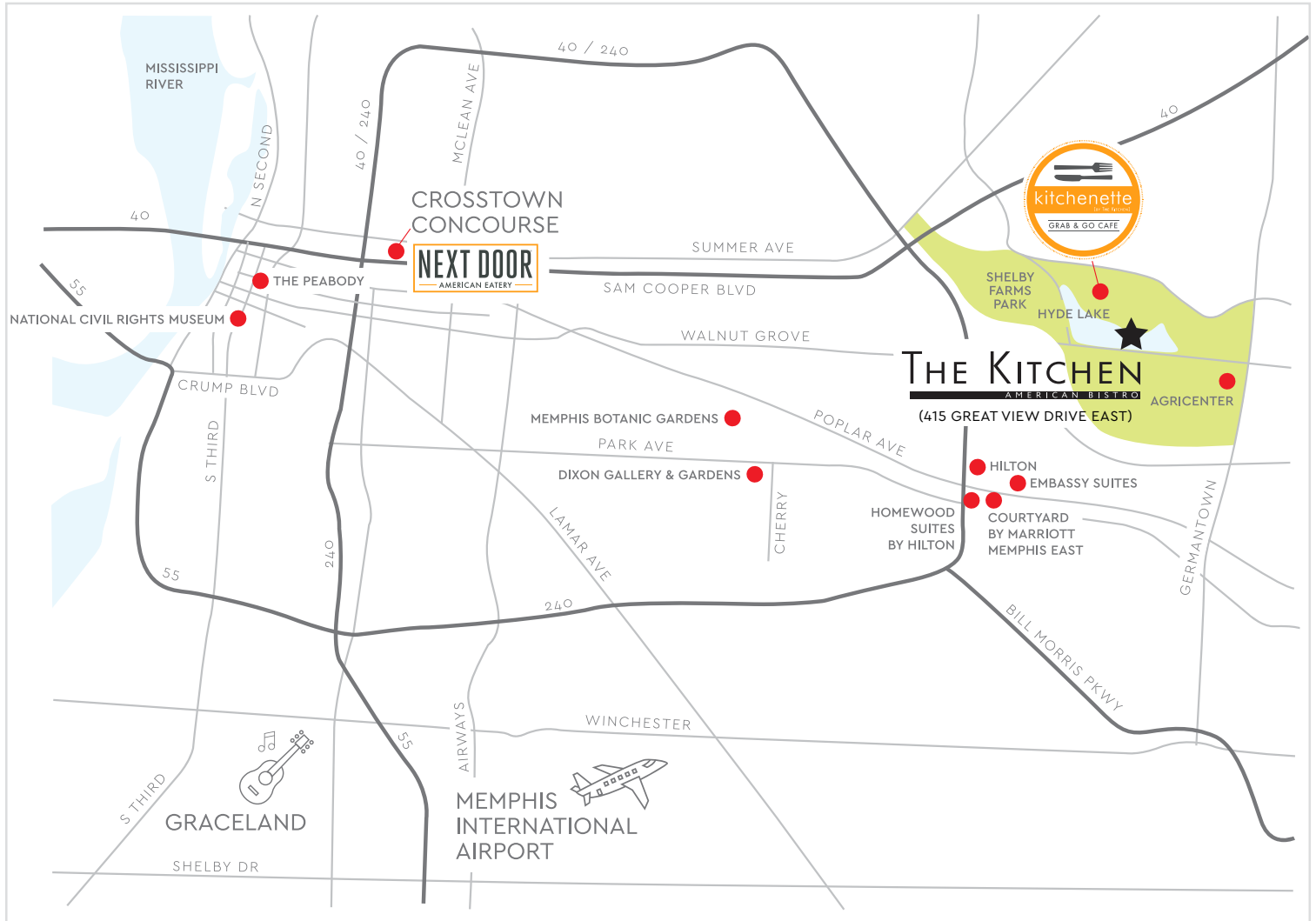
The deposit is refundable less \$250 for administrative costs if the client cancels the event up to one week prior to the event, nonrefundable within one week of the event. An event that is cancelled within 48 hours of its scheduled commencement (or an event that no cancellation was received and no guests showed up), the client shall remain subject to 50% of all anticipated charges (included any external labor or rental) associated with the event assuming the attendance of the guaranteed number of guests, the expenditure of food and beverage, and/or the total estimated charges of the event. An event that is cancelled within 24 hours of its scheduled commencement is subject to 100% of the associated charges. An event that is scheduled for November 1st through January 31st and cancelled at any time is subject to 100% of the associated charges.

WHAT IS YOUR LATE POLICY?

The client agrees to abide by the event start and end times stated within this agreement. Should the client need to adjust the start or end time of the event, the client will inform the event coordinator of the change within 4 hours of the contracted event start time. Should the client neglect provide a minimum of 4 hours notice prior to the contracted start time, client is subject to an hourly fee equal to 10% of the contracted food and beverage minimum. The restaurant has the right to refuse any adjustments if unable to accommodate in a reasonable manner.

OUR LOCATION

The Kitchen is located in the heart of Shelby Farms Park. Conveniently located near all the park amenities and Memphis area attractions.



NEARBY HOTELS

- The Peabody | 25 mins
- Courtyard by Marriott Memphis East | 10 mins
- Homewood Suites by Hilton | 10 mins
- Hilton Memphis | 15 mins
- Embassy Suites | 15 mins

AIRPORT

- Memphis International Airport | 20 mins

ATTRACTIONS

- Graceland | 30 mins
- Memphis Botanical Gardens | 17 mins
- National Civil Rights Museum | 25 mins
- Dixon Gallery & Gardens | 22 mins
- Agricenter | 5 Min
- Crosstown Concourse – Home of sister concept Next Door American Eatery| 20 mins

