



**COLBERT'S**  
— BAR & GRILL —





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**THANK YOU** for considering **COLBERT HILLS** to be a part of your special day! Nestled in the heart of the Flint Hills, Colbert Hills Clubhouse offers breathtaking views of Kansas' premier public golf course. Our venue, bathed in natural light through expansive windows, is perfect for any occasion, whether it be a semi-private luncheon, golf tournament, an intimate gathering, or a grand celebration.

At Colbert Hills, we pride ourselves on our flexible and unique event spaces, tailored to meet your needs. Our onsite catering services, led by our talented Executive Chef, offer a variety of menu options that can be customized to fit your budget. Choose from buffet options or a specific menu style. Rest assured that we are more than happy to accommodate any special requests.

Experience the perfect blend of scenic beauty and culinary excellence at Colbert Hills, where your event is our top priority.



## ROOM RENTAL FEES AND CAPACITY

Rental Includes tables, standard chairs and place settings.  
As well as set up and teardown of these items

### FOUNDERS ROOM

————— \$300 —————

{32 guests}

### SEMI-PRIVATE DINING ROOM

————— **Monday-Thursday** \$750.00 —————

{**minimum food & beverage  
requirement of \$2,000**}

————— **Friday-Saturday** \$1500.00 —————

{**minimum food & beverage  
requirement of \$2,000**}

### CLUBHOUSE

————— \$3,000 —————

{225 guests}

{**minimum food & beverage  
requirement of \$6,000**}

setup may begin at 8 am the morning of the event  
and the event must conclude by midnight.

### PAR THREE OUTDOOR CEREMONY SITE

————— \$500 —————

{225 guests}

#### **Please note:**

Sales tax and a 22% service charge will be added to all food and beverage purchases.

Prices are subject to change due to costs of goods and services.

# **BREAKFAST MENU**

## **CONTINENTAL BREAKFAST**

— \$11 per person —

Assorted Danishes and pastries  
served with a sliced seasonal fresh fruit platter.

## **STARTER BUFFET**

— \$14 per person —

Bacon, sausage, scrambled eggs,  
and oven roasted potatoes.

## **EXECUTIVE BUFFET**

— \$18 per person —

Colbert Hills Breakfast Bake  
filled with scrambled eggs, sausage,  
hashbrowns and cheese.  
Served with oven roasted breakfast potatoes  
and a sliced fruit platter. Your choice of  
bacon or sausage links.

# BREAKFAST MENU

## À LA CARTE ITEMS

### BISCUITS & GRAVY

————— \$7 —————

Buttermilk Biscuits topped with  
Homemade Country Sausage Gravy.

### BREAKFAST BURRITO

————— \$7 —————

with scrambled eggs, peppers, onions,  
cheddar cheese and your choice of bacon, ham,  
or, sausage. Served with a side of salsa.

### ASSORTED SEASONAL WHOLE FRUIT SELECTION

————— \$3 per person —————

### CHILLED JUICE

————— \$4 per person —————

apple, orange, cranberry

### COFFEE BY THE GALLON

————— \$28 —————



## LUNCH BUFFETS

### DELI SANDWICHES

————— \$18 per person —————

Served with sliced cheese and your choice of shaved turkey, ham, or roast beef. Lettuce, tomato, mayonnaise, and mustard on the side.

Served with potato chips, pasta salad, and a cookie.

**Available as a boxed option for golf tournaments**

### ALL AMERICAN

————— \$18 per person —————

Combination of grilled hamburgers and hot dogs.

Served with buns with lettuce, tomato, pickle, onion, mayonnaise, and mustard. Served with baked beans and potato chips.

### TACO BUFFET

————— \$19 per person —————

Your choice of ground beef or diced chicken. Served with Spanish rice, black beans, Pico de Gallo, garden fresh salsa, shredded lettuce, jalapenos, shredded cheese, sour cream, flour, and corn tortillas.

**Add guacamole** \$3 pp

**Warm queso** \$3 pp

### FAJITA BUFFET

————— \$21 per person —————

Grilled steak, grilled chicken, sauteed peppers, and onions. Served with Spanish rice, black beans, Pico de Gallo, shredded cheese, shredded lettuce, sour cream, flour, and corn tortillas.

**Add grilled shrimp** \$3 pp

# ← BUFFETS →

## ITALIAN BUFFET

———— \$24 per person ————

Homemade beef lasagna,  
chicken alfredo over penne pasta, warm bread sticks,  
and a house salad with two dressings.

## AMERICAN ROYAL KC BBQ BUFFET

Served with buns, pickles, and BBQ sauce,  
Your choice of . . .

### BARBECUE CHICKEN BREAST

———— \$18 per person ————

### PULLED PORK

———— \$20 per person ————

### SMOKED BRISKET

———— \$24 per person ————

**add a second meat for \$4 per person**

### Your choice of Two Sides:

**Cole Slaw**

**Potato Salad**

**Baked Beans**

**Fresh Fruit Salad** Market Price

**Pasta Salad**

**Potato Chips**

**House Salad**

**Discounted buffet rates for children 12 and under**

# HORS D'OEUVRES

## FRESH VEGETABLE PLATTER

————— \$150 —————

Served with house made Ranch Dressing  
and French Onion dip.

**\*Priced for 50 people**

## CLASSIC SHRIMP COCKTAIL

————— \$200 —————

Chilled jumbo shrimp served with a zesty house-made cocktail sauce  
infused with a hint of horseradish and lemon.

**\*Priced for 50 people**

## CHEESE PLATTER

————— \$200 —————

Assorted Alma Cheese served with crackers.

**\*Priced for 50 people**

## FRESH FRUIT PLATTER

————— \$150 —————

Sliced seasonal fruit. Special requests \$ Market Price

**\*Priced for 50 people**

## FRESH SALSA DISPLAY

————— \$90 —————

Garden fresh tomato salsa

**Add Roasted Corn With Black Bean Salsa** \$2 per person

**Add Gome-made Guacamole** \$3 per person

**Add Queso** \$3 per person

**\*Priced for 50 people**

## CHARCUTERIE PLATTER

————— \$250 —————

-Seasonal sliced fruits, domestic cheeses, vegetable crudites', assorted  
nuts, olives, sliced meats, and crackers.

**\*Priced for 50 people**



# HORS D'OEUVRES

## FIRECRACKER SHRIMP PLATTER

————— \$200 —————

Breaded shrimp with homemade sweet and sour sauce. Served over white rice.

**\*Priced for 50 people**

## STUFFED MUSHROOM CAPS

————— \$175 —————

Mushroom Caps stuffed with spinach and parmesan cheese.

{Mushroom Caps stuffed with Crab and Alfredo sauce Available at Market Price}

**\*Priced for 50 people**

## MEATBALLS

————— \$150 —————

Choice of Barbecue or Italian Meatballs.

**\*Priced for 50 people**

## CLASSIC BRUSCHETTA CROSTINI

————— \$175 —————

Grilled baguette rubbed with garlic and olive oil topped with diced tomatoes and goat cheese with a balsamic reduction.

{add grilled Teres Major Steak - market price}

**\*Priced for 50 people**

# HORS D'OEUVRES

## SPINACH AND ARTICHOKE DIP

————— \$150 —————

Spinach and Artichoke Dip topped with shaved parmesan. Served with tortilla chips.

**\*Priced for 50 people**

## ROASTED RED PEPPER HUMMUS

————— \$90 —————

Roasted Red Pepper Hummus with sweet red bell peppers, chickpeas, and garlic. Served with pita chips.

**\*Priced for 50 people**

## COLBERT HILLS SLIDERS

————— \$225 —————

Sliders platter with your choice of grilled chicken or pulled pork on a toasted mini bun.

{KC Strip Steak - market price}

**\*Priced for 50 people**

## LUNCH & DINNER ENTRÉES

{Options may be Plated or Buffet}

**Add a house salad and dinner rolls  
with butter for an additional \$3.50 per person**

### CHICKEN PICCATA

————— \$23 per person —————

Grilled chicken breast with a lemon butter sauce,  
topped with capers.

### HERB ROASTED CHICKEN

————— \$23 per person —————

Garlic herb butter roasted airline chicken breast.

### CLASSIC CHICKEN PARMESAN

————— \$23 per person —————

Breaded chicken breast encrusted with  
parmesan and marinara sauce.

## LUNCH & DINNER ENTRÉES

{Options may be Plated or Buffet}

### CHICKEN ALFREDO

————— \$23 per person —————

Grilled chicken served over linguine tossed in a creamy Alfredo sauce and topped with shaved parmesan.

### HONEY PARMESAN SALMON

————— \$24 per person —————

Grilled salmon encrusted in honey and parmesan.

### USDA PRIME RIB

————— market price per person —————

USDA Prime Rib served with au jus and horseradish cream sauce.

# LUNCH & DINNER ENTRÉES

{Options may be Plated or Buffet}

## KANSAS CITY STRIP STEAK

— market price per person —

Kansas City Strip served with  
horseradish cream sauce and au jus.

# ENTREE SIDES

**Roasted Red Potatoes**

**Garlic Mashed Potatoes**

**Wild Rice Pilaf**

**Risotto**

{add \$2 per person}

**Au Gratin Potatoes**

{add \$3 per person}

**Seasonal Fresh Vegetables**

**Farmer Style Green Beans**

**Sauteed Broccoli**



## CHILDREN'S MENU

{12 and under}

———— \$9 per person ————

Includes French fries or fresh fruit,  
and choice of

**Chicken Tenders, Macaroni & Cheese,  
Hamburger, or Hot Dog**

## DESSERTS

**ASSORTED FRESH-BAKED COOKIES  
OR HOMEMADE BROWNIES**

———— \$24 per doz ————

**NEW YORK STYLE CHEESECAKE**

———— \$9 per person ————

**ASSORTED PETITS FOURS**

———— \$9 per person ————

{a French term referring to small,  
bite-sized pastries or confections}

**SPECIALTY DESSERTS**

———— market price per person ————

your special selection

(We do not have an in-house baker  
but we can accommodate special orders)

# BAR OPTIONS

## BEER

**Domestic** {starting at \$5 ea} | **Import** {starting at \$6 ea}  
**Premium** {starting at \$8 ea}

## LIQUOR

**House** {\$5 ea} | **Call** {\$7 ea} | **Premium** {starting at \$9 ea}

## WINE

**House** {starting at \$7 gl} | **Specialty** {market price}  
**Corkage fee of \$15 per bottle and \$20 per box**

## BARTENDER FEE

————— \$100 per bartender —————

**Applied to all events with alcohol service**

Outside food and beverages are not permitted in the Clubhouse or on the Golf Course, with the exception of a celebration dessert, which must be approved by management. Due to the facility's liquor license, all alcoholic beverages must be dispensed by facility employees or bartenders. To ensure compliance, any outside alcoholic beverages will be confiscated, and the client may be subject to a \$500 fee. All food arrangements must be made through Colbert Hills.

0830



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For more information, please contact:

**Director of Events**

— Megan Schuldt —

785-776-6475 ext 214

megan@colberthills.com

Please visit our website for our current offerings

or contact our catering team.

Facebook - @colberthillsmhk

Instagram - @colberthills

**Scan here for the most up to date catering offerings and a view of our venue**



**Colbert Hills offers onsite lodging  
in our Samy Family Stay and Play Lodges  
Please contact Kelli Liddle**

**Director of Lodging and Marketing**

785-223-3021

lodging@colberthills.com