



Catering Guidelines

K-State Olathe is the leading venue for your meetings, workshops and conference needs. This includes offering personal event planning from start to finish along with friendly professionalism. We work closely with you to find the best solutions based on your specific needs and expectations to ensure your event goals are met.

K-State Olathe Facilities Surcharge:

All catering services will be subject to a 15% building usage fee. The 15% surcharge is to be charged on food and beverages only. It is not included on delivery fees, service charges, rental items and taxes. This surcharge will be reflected on the caterer's final invoice, and is necessary to assist with costs associated with overhead, administration and maintenance.

Alcohol and Bar Services:

Beer, wine and liquor use is restricted to specific event permits in compliance with the City of Olathe codes and Kansas State Liquor licenses. Alcohol can only be served at private events through a caterer holding all necessary permits, licenses and insurance. Request a listing of current licensed caterers. The client must notify K-State Olathe in advance if alcohol is being served at an event.

On-site Beverage Service:

K-State assists with all of your hot and cold beverage needs for your events. Prices are based on consumption and beverages are replenished throughout your event as needed.

\$1.50 per serving:

- Coffee (sold in 10-cup increments)
- Hot and Ice tea (\$15 per 20 cups)
- Assorted sodas
- Bottled water

Catering Contacts

Some approved caterers have multiple locations across Kansas City. Below is the contact information for the locations that specifically serve K-State Olathe. Please use these phone numbers and e-mail addresses when contacting the companies that meet our guidelines.

Classic Catering

P: 913-492-2632

E: info@classiccateringcorp.com

W: classiccateringcorp.com

Classic Catering has become a favorite for corporate catering, business lunches and private parties. Providing catering elegance at an affordable price.

Crazy Good Eats

P: 913-905-2744

E: catering@crazygoodeats.com

W: crazygoodeats.com

Providing competition quality barbecue, boxed lunches, amazing sides, handmade sausages, and to-die-for sauces, Crazy Good Eats offers a variety of unique and delicious menu items.

Hereford House, Shawnee

P: 913-268-8000

E: banquet6@herefordhouse.com

W: herefordhouse.com

A Kansas City tradition for more than 50 years, let the Hereford House make your event one to remember. Specialized catering menus are available to fit all tastes and budgets.

Jack Stack Barbeque Catering

P: 816-941-4309

E: jscater@jackstackbbq.com

W: jackstackbbq.com

Jack Stack is the highest rated BBQ in the country by Zagat. A full-service catering company, they can assist with every detail to create a remarkable experience for your event.

Jason's Deli, Olathe (119th Street)

P: 913-825-4422

E: brendon.faihtfull@jasonsdeli.com

W: jasonsdeli.com

Jason's Deli's commitment to variety, value and quality ingredients, plus a menu that is constantly being expanded, will provide a variety of choices for everyone in your group.

Mi Ranchito Cocina & Cantina Mexicana

P: 913-952-2511

E: catering@miranchitokc.com

W: miranchitokc.com

Mi Ranchito has what you need to make your event a success. Menus feature simple authentic Mexican food made by using fresh, high quality ingredients.

McKeever's Price Chopper, Lenexa

P: 913-764-9005 x3320

E: deli@mckeever300.com

W: mypricechopper.com

Menus are designed to accommodate various budgets and customizable packages can fit the needs of you and your guests. Providing full-service buffets and easy drop-off orders.

Questions:

Please contact the Events Coordinator at eventsinfo@ksu.edu or 913-307-7307