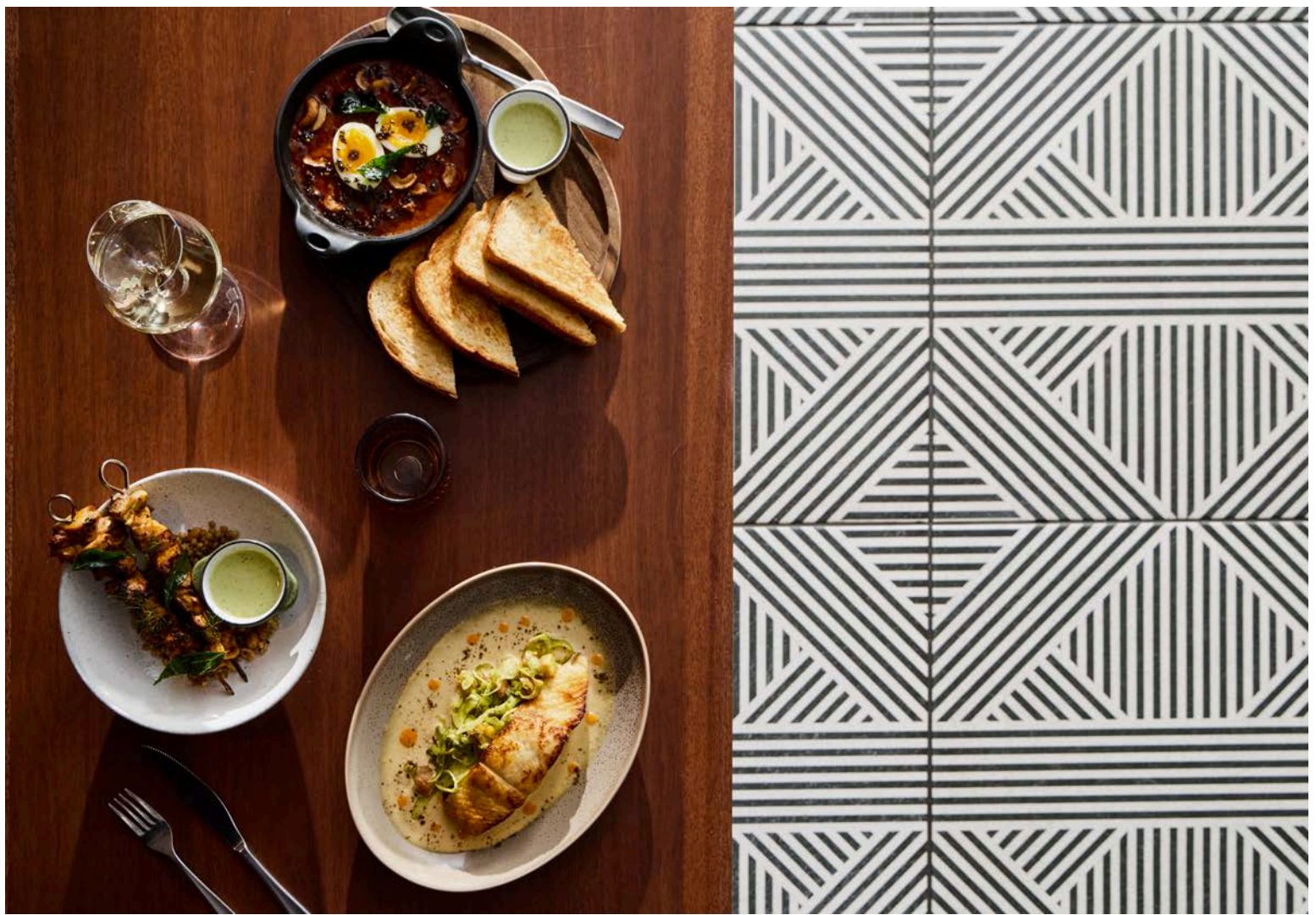




of course.

thoughtfully curated cocktails & courses

EVENTS

PRIVATE DINING, RESTAURANT BUYOUT, IN-HOME DINING/CATERING

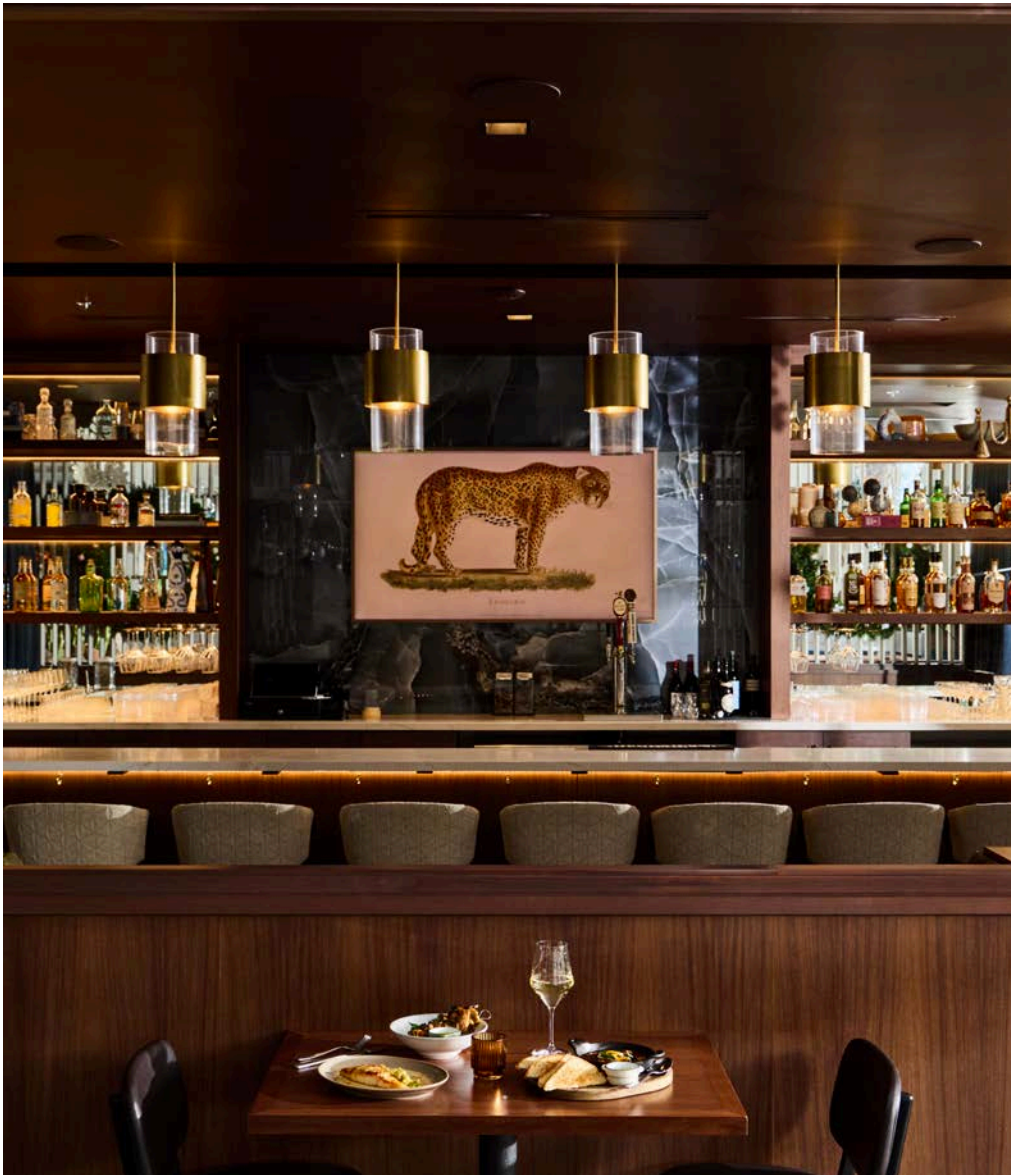
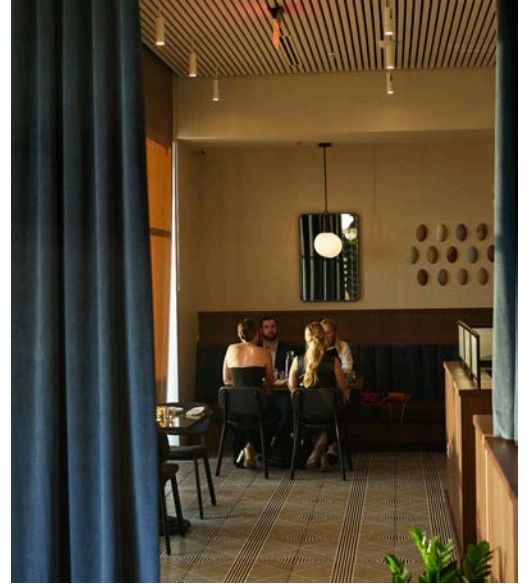
7753 W 159TH ST. OVERLAND PARK, KS 66223 | 913-261-9187



Celebrate your next occasion with us.

At Of Course, we have extensive experience hosting and catering private events. From small gatherings to larger celebrations, we provide personalized service and high-quality, seasonal cuisine to meet your needs. Whether you're planning a corporate event, special occasion, or private dinner in the comfort of your own home, we're here to help make it a seamless and memorable experience.







PRIVATE EVENTS/ CATERING

WE COME TO YOU

4-5 Course Dinner with Wine Pairing
(soup/salad, entree, dessert)

\$150-\$180 per person

Buffet/Shared Family Style/Appetizer
Grazing

\$65+ per person

This includes:

- + Personalized seasonal food menu
- + Thoughtfully selected wine pairings
- + Chef, cook, and server on-site dedicated to conduct and host your dinner



AT OF COURSE TUES-SATURDAY

Food Minimum

\$1000

Parties of 8 or More

3 to 4 Course Dinner (soup/salad, appetizer,
entree, dessert)

\$75-\$120

This includes:

- + Personalized seasonal food menu
- + Printed celebratory menus
- + Personalized cocktail menu with access to our full libations, liquor and wine list, optional wine pairing (+\$)
- + As many servers needed to accommodate all guests
- + Celebration cake upon request

FULL RESTAURANT BUYOUT

Make Of Course yours for the afternoon or evening with our fully customizable full restaurant buyout option. Begin with cocktails in the bar area and move to the dining room for dinner, or choose a different experience entirely. For showers, celebrations and beyond, our team is here to help you plan an event to remember.

MAXIMUM CAPACITY

65 guests seated
120 guests standing

PRICING

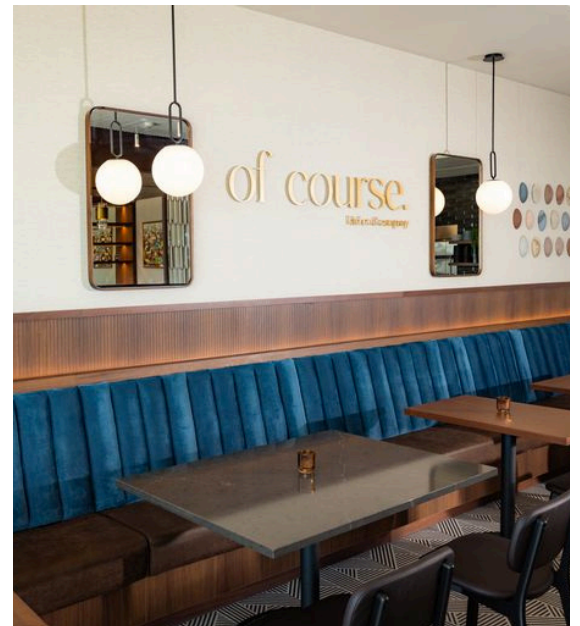
For custom pricing on a full restaurant buyout, please fill out our inquiry form.

TIMING

Reservation timing is flexible to accommodate your party's needs.

AMENITIES

TV for slidshows
Speaker access for music



Example Catering Menus

Coursed Dinner with Wine Pairing

Happy Birthday Betsy!

FIRST

Vermicelli Noodle Salad
rice noodles, butter lettuce, eggplant, cilantro + peanut vinaigrette,
cashews, smoked feta
Banshee Sauvignon Blanc
California, 2022

SECOND

Seared Scallops
tomatillo + cilantro sauce, arugula, crispy chickpeas
Dona Flor Vinho Verde
Portugal, NV

THIRD

Grillet Filet Mignon
spicy vindaloo crab curry, sautéed oyster mushrooms
Polkura Syrah
Chile, 2017

OR

Tandoori Halibut
rasam tamarind risotto, crispy corn + zucchini
Emilie Beyer Les Traditions Pinot Blanc
France, 2021

FOURTH

Warm Chocolate Cake
malt ice cream, carrot caramel, banana
Neipoort Ten Year Tawny Port



Buffet Style Menu

Appetizer

Pork Aloo Tikkis
tiger cry sauce

Salad

Fall Caesar Salad
tandoori parmesan vinaigrette, roasted
brussels sprouts + carrots

Entree

Seared Ribeye
house umami rub, mushroom curry

Entree

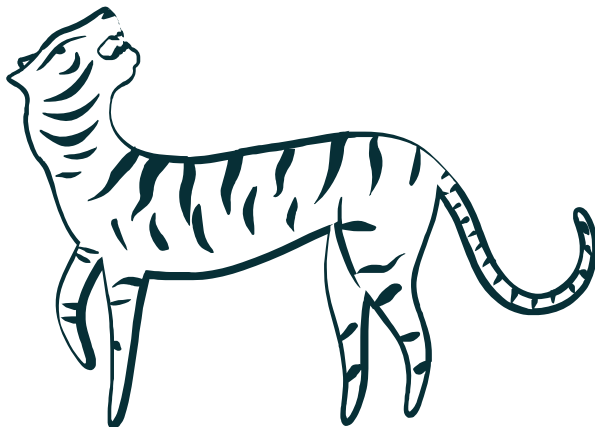
Seared Salmon
makhani sauce, roasted broccolini, crispy
corn

Vegetable Side

Potato Chaat
zucchini, yogurt, tamarind, mint chutney,
hummus, sev

Dessert

Mango Cheesecake



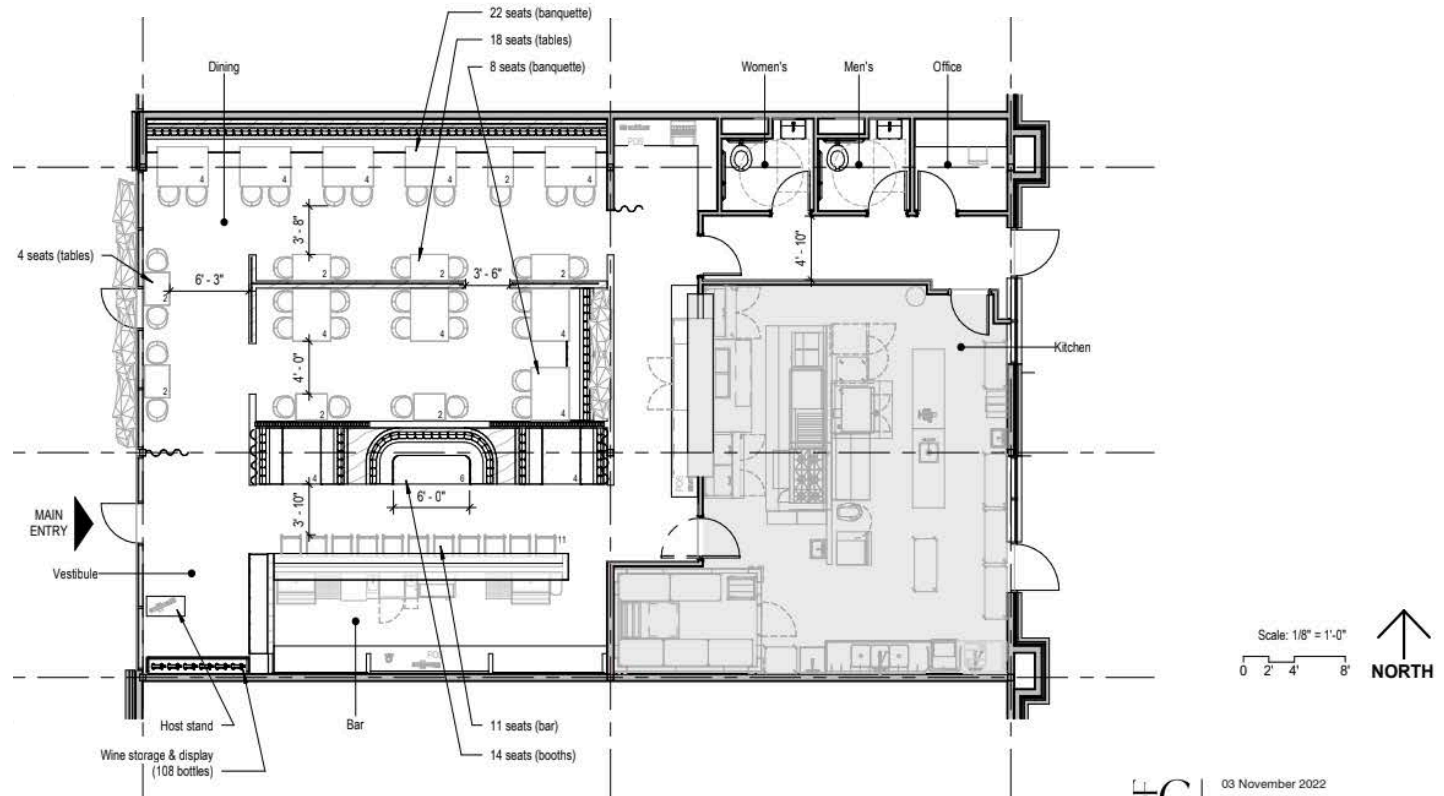
RESTAURANT FULL LAYOUT

FLOOR PLAN

CAPACITY

BAR: 10 seats

DINING: 66 seats





Thank you for considering
Of Course for your next event!

We're here to make it a special one. For
questions or booking inquiries, please contact our
events team here.



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