



## **Approved Caterers**

Approved caterers are defined as those that meet the Midland Theatre's standards as it relates to food service, quality and reputation. The Midland Events Manager can book the caterer for you, or you are welcome to work with the caterer directly.

### Brancato's Catering

Brian Ingalls, [bingalls@brancatoscatering.com](mailto:bingalls@brancatoscatering.com)

### Lon Lane's Inspired Occasions

Jeff French, [jeff@inspiredoccasionskc.com](mailto:jeff@inspiredoccasionskc.com)

### Olive Events Catering

Kelsey Wagner, [kelsey@oliveeventscatering.com](mailto:kelsey@oliveeventscatering.com)

### Jack Stack Catering

Princess Pritchard, [princessp@jackstackbbq.com](mailto:princessp@jackstackbbq.com)

### Kansas City Catering

Pat Doherty, [patdoherty@kc.rr.com](mailto:patdoherty@kc.rr.com)

The approved caterer of client's choice will pay to the Midland ten percent (10%) of the pre-tax food total. If you would like to work with a caterer not on the list, the Midland must first approve. If you choose an off-list caterer, a fee of \$250 and 12% of the total pre-tax gross of food sales will apply and must be paid by certified check no later than five days prior to the event. This includes hotel catering, if you have a contract with a hotel.

The Caterer is responsible for (per event needs): linens for all tables, china rentals, utensils, water goblets for plated meals, wine glasses for place-setting table wine only, uniformed staff for food service and busing throughout the entire event timeframe.

The Midland Events Manager will coordinate all logistics with the Caterer, and can supplement the above rental and staffing needs on an event-by-event basis.