EXPERIENCE GUIDE



2024

THE SPACE

Mineral Lounge is located at the southwest corner of Broadway and 17th Street, with sweeping views of downtown, The Kauffman Center for the Performing Arts, The Crossroads and Crown Center - Union Station.

Originally part of the Strahm Automation & Mailing operation, the space has been renovated as an elegant and inviting neighborhood gathering place.

Mineral Lounge is inspired by the flavors, cuisines and wines of the Mediterranean, brought to you by the team behind Tannin Wine Bar & Kitchen. Executive Chef Brian Aaron oversees the menus and food offerings while Wine Director Barry Tunnell curates the wine program.





THE SPACE







THE SPACE







GRAZING BOARDS

quality minimum 8 people

heirloom tomato bruschetta

\$12 per person warm feta, kalamata olives, basil, served with toasted pita

dolmas

\$12 per person seasonced rice, grape leaf, tomato sauce, feta

yellowtail crudo

\$16 per person yellowtail, caper and cracked olive salad

spanish tinned fish

\$14 per person spicy sardines, mussels in escabeche, caperberries, peppadew peppers, olives, served with crusty bread

rosemary focaccia

\$14 per person prosciutto, mozzarella, arugula pesto, tomato, balsamic reduction

lamb kofta

\$16 per person lamb skewers, cucumber salad, dill yogurt dressing, labneh, pita

GRAZING BOARDS

quality minimum 8 people

cheese

\$12 per person

three varieties of artisanal cheeses, candied walnuts, dried fruit, local honey, artisanal jam, fresh fruit, lavosh

charcuterie

\$12 per person

three varieties of artisanal cured meats, roasted beets, pickled red onion, cornichons, olives, caper berries, tomato jam, whole grain mustard, baguette

hummus

\$8 per person served with grilled pita

DESSERTS

fudge stuffed peanut butter cookie \$5 per person chocolate and caramel sauce

seasonal dessert \$12 per person *ask for current offering

BAR PACKAGES

discovery

four wine options \$35-50 per bottle

cocktails \$13.00 and under - per drink

four beer options \$12.00 and under - per serving

classic

four wine options \$51-75 per bottle

cocktails \$15.00 and under - per drink

four beer options \$15.00 and under - per serving

premiere

four wine options \$35-50 per bottle

cocktails \$13.00 and under - per drink

four beer options \$12.00 and under - per serving



CATERING PRICING & POLICIES

MINIMUMS & MENUS

food and beverage minimums apply to all events. any group that does not reach the specified food and beverage minimums will have the difference added to the bill. food and beverage minimums do not include applicable tax, service charges or other incidental charges.

once a contract is signed a menu selection is required within 14 days of the signing of a contract, your final guest count is due 7 days before your event date.

CANCELLATION POLICY

any cancellations or changes to the date which occur within 72 hours of the date listed for the event on the contract will be charged the full food and beverage minimum and taxes and fees associated with the minimum.

*cancelations made due to extreme weather or circumstances will not be penalized if rescheduled by an agreed date.

FOOD & BEVERAGE MINIMUMS

Mineral Lounge (Full Space) seated 44, standing 50

Wednesday, Thursday, Sunday \$2,000

Friday - Saturday \$4,000

Lounge Only seated 22, standing 25

Wednesday, Thursday, Sunday \$1,000

Friday, Saturday \$1,500

RULES OF THE HOUSE

Decorations are welcome. We kindly ask no tape, glitter or paint.



MINERAL

READY TO BOOK YOUR EVENT? CONTACT INFO@MINERALKC.COM

