



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
Karla Mullin, kacord@brancatoscatering.com

Jack Stack Catering
Princess Pritchard, princessp@jackstackbbq.com

Inspired Occasions
Jeff French, jeff@inspiredoccasionskc.com

Olive Events Catering
Kim Stouffer, kim@oliveeventscatering.com

Kansas City Catering
Emily Freeman, kccatering@kansascitycatering.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, 12% of the total pre-tax gross of food sales will apply.

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.