



Event Menus

THE
F O N T A I N E
A KANSAS CITY HOTEL



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All food and beverage pricing is per person unless noted otherwise. Sales tax and a taxable 25% service fee will be applied to all food and beverage charges. Dietary accommodations are welcome.





Day Meeting Planner

SILVER PACKAGE 4

GOLD PACKAGE 5

PLATINUM PACKAGE 6

Silver Package

105.00

Priced per guest. Includes continuous service from 7 AM – 5 PM.

The items below are an example of the variety and quantity that can be expected.

Your Conference Planning Manager can provide menu details for the day of your meeting.



BREAKFAST

Chilled juices: Orange, Apple and Cranberry

Assorted breakfast breads and pastries 🌾 🥛 🥞

Whipped butter, jams, and honey

Sliced fruit tray

Choice of breakfast sandwich or granola parfait 🌾 🥛

SANDWICHES & WRAPS or ASSORTMENT OF FLATBREADS

Choose three :

- Smoked pit ham, gruyere cheese, stone ground mustard on farm to market wheat 🌾 🥛 🥞
- Prosciutto, white cheddar, sundried tomato pesto on farm to market ciabatta 🌾 🥛 🥞
- Pesto grilled chicken breast, oven roasted tomatoes and arugula on an egg bun 🌾 🥛 🥞
- Grilled vegetables with fresh hummus in a tomato tortilla wrap
- House smoked turkey breast, provolone, honey dijonaise, wrapped in a spinach tortilla wrap 🌾 🥛 🥞

Flatbreads:

- Margherita flatbread with pesto sauce, fresh mozzarella & tomato 🌾 🥛
- BBQ chicken flatbread with local BBQ sauce, grilled chicken breast and cheddar cheese 🌾 🥛 🥞
- Pepperoni flatbread with tomato sauce, mozzarella and hot honey drizzle 🌾 🥛 🥞

ACCOMPANIED BY

Mixed field greens with cherry tomatoes, cucumbers, dried cranberries, roasted pumpkin seeds

Assorted dressings 🥛

Assorted freshly baked cookies 🌾 🥛

AFTERNOON BREAK

Fresh whole fruits

Granola and power bars

Flavored popcorn, pretzels and chips 🌾

ALL DAY BEVERAGE SERVICE

Freshly brewed local Messenger Coffee

Assorted hot herbal teas

Honey, lemon, sugar, cream, milk, and almond milk 🥛

Assorted sodas and bottled water



Contains gluten



Contains dairy



Contains meat

Gold Package

115.00

Priced per guest. Includes continuous service from 7 AM - 5 PM.

The items below are an example of the variety and quantity that can be expected.

Your Conference Planning Manager can provide menu details for the day of your meeting.



BREAKFAST

Local and seasonally inspired fruit

Bakery selection and specialties 🌾 🥞

Assorted fresh baked bagels 🌾 🥞

Cream cheese, whipped butter, mixed jams, and honey yogurt parfaits 🥞

Vegetarian and chorizo breakfast burritos 🌾 🥞

Selection of chilled juices

LUNCH

Choose two :

- Sliced sirloin with red wine demi sauce 🌾 🥞
- Baked salmon with lemon cream sauce 🥞
- Marinated chicken breast with wild mushroom madeira sauce
- Penne with sautéed shrimp, olive oil, garlic, parsley, red chili flakes 🌾 🥞
- Mushroom gnocchi in a thyme infused white wine sauce 🌾 🥞

SIDES

Choose two :

- Grilled asparagus
- Roasted baby carrots
- Broccolini
- Mashed potatoes 🥞
- Herb basmati rice

ACCOMPANIED BY

Mixed field greens with cherry tomatoes, cucumbers, dried cranberries, roasted pumpkin seeds

Assorted dressings 🥞

Assorted fruit tarts 🌾

AFTERNOON BREAK

Sliced seasonal fruit

Hot Farm to Market Pretzel with stone ground mustard 🌾

Fresh baked brownies 🌾 🥞

ALL DAY BEVERAGE SERVICE

Freshly brewed local Messenger Coffee

Assorted hot herbal teas

Honey, lemon, sugar, cream, milk, and almond milk 🥞

Assorted sodas and bottled water



Contains gluten



Contains dairy



Contains meat

Platinum Package

130.00

Priced per guest. Includes continuous service from 7 AM - 5 PM.

The items below are an example of the variety and quantity that can be expected.

Your Conference Planning Manager can provide menu details for the day of your meeting.

BREAKFAST

Chilled juices: orange, apple, cranberry

Assorted breakfast breads, pastries, and fresh bagels 🌾 🥛 🥓

Whipped butter, jams, and honey 🥛

Fresh local and seasonal sliced fruit tray

Scrambled eggs with cheddar cheese 🌾 🥛

Crispy bacon 🥓

Breakfast potatoes

LUNCH

Choose two :

- Sliced sirloin with red wine demi sauce 🌾 🥓
- Baked salmon with lemon cream sauce 🥛
- Marinated chicken breast with wild mushroom madeira sauce 🥓
- Penne with sautéed shrimp, olive oil, garlic, parsley, red chili flakes 🌾 🥛
- Mushroom gnocchi in a thyme infused white wine sauce 🌾 🥛

SIDES

Choose two :

- Grilled asparagus
- Roasted baby carrots
- Broccolini
- Mashed potatoes 🥛
- Herb basmati rice



ACCOMPANIED BY

Mixed field greens with cherry tomatoes, cucumbers, dried cranberries, roasted pumpkin seeds

Assorted dressings 🥛

Assorted fruit tarts 🌾

AFTERNOON BREAK

Ice-cream sundae bar with all of the toppings 🥛

or

South of the Border with chips, salsa, guacamole and queso 🥛

ALL DAY BEVERAGE SERVICE

Freshly brewed local Messenger Coffee

Assorted hot herbal teas

Honey, lemon, sugar, cream, milk, and almond milk 🥛

Assorted sodas and bottled water



Beverage Service

BEVERAGE SERVICE 8

Beverage Service

Priced per guest. Requires no minimum number of guests.

Hot Beverages: freshly brewed local Messenger Coffee and assorted specialty hot teas.

Carbonated Beverages: soft drinks, sparkling water and bottled water.

HALF DAY BEVERAGE SERVICE

Sodas and bottled water	10.00
Elevated beverage selections	12.00
Hot beverages	18.00
Hot and carbonated beverages	26.00
Hot and elevated beverages	28.00

ALL DAY BEVERAGE SERVICE

Sodas and bottled water	18.00
Elevated beverage selections	22.00
Hot beverages	34.00
Hot and carbonated beverages	48.00
Hot and elevated beverages	50.00

ELEVATED BEVERAGE SELECTIONS

Choose four :

- Sodas, bottled water, and sparkling water
- Red Bull energy drink
- Assorted Tropicana juices
- Pure Leaf tea
- Gatorade
- Naked juices
- Assorted lattes
- Aqua Panna still or Perrier sparkling water





Breakfast

CONTINENTAL BREAKFAST 10

BREAKFAST TABLES 11

PLATED BREAKFAST 12

À LA CARTE BREAKFAST 13

BEVERAGES 13

Continental

Priced per guest. Based on 90 minutes of service. Requires no minimum number of guests. Includes freshly brewed local Messenger Coffee and assorted specialty hot teas.

SIGNATURE CONTINENTAL BREAKFAST

30.00

Local and seasonally inspired fruit

Bakery selection and specialties 🌾 🥞 🍌

Selection of chilled juices

Honey toasted granola, yogurt and energy bars 🌾 🥞

THE EXECUTIVE CONTINENTAL BREAKFAST

31.00

Local and seasonally inspired fruit

Bakery selection and specialties 🌾 🥞

Honey toasted granola 🌾 🥞

English muffins with whipped butter, mixed jams, and honey 🥞

Low fat and plain yogurt 🥞

Selection of chilled juices

COUNTRY CLUB PLAZA CONTINENTAL BREAKFAST

32.00

Local and seasonally inspired fruit

Breakfast breads and fresh baked assorted muffins 🌾 🥞

Assorted scones and fruit preserves 🌾 🥞

Selection of chilled juices

Honey toasted granola 🌾 🥞

Greek yogurt parfaits 🥞

Egg sandwich with pancetta and local aged cheddar on croissant 🌾 🥞 🍌



Breakfast Tables

Includes local Messenger Coffee and assorted specialty hot teas.
All buffets under 20 guests will incur an additional \$75 charge. Priced per guest.
Based on 90 minutes of service. Requires a minimum of 20 guests.



PREMIUM KANSAS CITY HOT BREAKFAST BUFFET

36.00

Selection of chilled juices
Local and seasonally inspired fruit
Freshly made bakery selection and specialties 🌾🥛
Assorted bagels with strawberry and plain cream cheese 🌾🥛
Fluffy scrambled eggs with cheddar cheese 🥛
Applewood smoked bacon and sausage links 🥓
Seasoned breakfast potatoes with sautéed onions and peppers 🌾🥛
Steel cut oatmeal with brown sugar and dried fruits 🌾

REFRESHED BREAKFAST BUFFET

39.00

Selection of chilled juices
Local and seasonally inspired fruit
Freshly baked cinnamon rolls with vanilla bean icing 🌾🥛
Low-fat yogurt, honey toasted granola, fresh berries 🌾🥛
Fluffy scrambled eggs with cheddar cheese 🥛
Applewood smoked bacon 🥓
Sausage links 🥓
Seasoned breakfast potatoes with sautéed onions & peppers
Choice of :

- Biscuits and gravy 🌾🥓
- Pancakes with whipped butter and maple syrup 🌾🥛
- Brioche french toast, powdered sugar and fresh berries 🌾🥛

A FRESH START TO THE DAY BUFFET

36.00

Selection of chilled juices
Local and seasonally inspired fruit
Cottage cheese 🥛
Steel-cut oatmeal with brown sugar, dried fruits, raisins, mixed nuts, with skim and almond milk 🥛
Sliced avocado and vine ripened tomatoes
Egg white, pico de gallo, and turkey sausage in a spinach tortilla 🌾🥛🥓

BREAKFAST TABLE ACTION STATIONS

One attendant per 50 guests. Attendant Fee | 125.00
Action stations are designed to be ordered as an accompaniment to a package.

BUILD YOUR OWN PANCAKE OR WAFFLE BAR 🌾🥛🥓

15.00

Buttermilk pancakes or waffles, strawberries, blackberries, blueberries, vanilla whipped cream, berry compote, chocolate chips, M&M'S, walnuts, pecans, toasted coconut, chocolate sauce, raspberry sauce, maple syrup

OMELET AND EGG STATION 🌾🥛🥓

18.00

Cage-free farm fresh eggs, egg whites, egg beaters, vine ripened tomatoes, spinach, mushrooms, onions, bell peppers, fresh jalapeños, applewood smoked bacon, ham, turkey sausage, cheddar, mozzarella, pepper jack cheese

À La Carte Breakfast

Includes local Messenger Coffee and assorted specialty hot teas.
All buffets under 20 guests will incur an additional \$75 charge. Priced per guest.
Based on 90 minutes of service. Requires a minimum of 20 guests.



FROM THE BAKERY

Assorted bagels 🌾	44.00 per dozen
Muffins 🌾 🥛	52.00 per dozen
Seasonal scones 🌾 🥛	52.00 per dozen
Croissants & sweet butter 🌾 🥛	54.00 per dozen
Danishes & pastries 🌾 🥛	54.00 per dozen
Stuffed croissants	56.00 per dozen
• Chocolate 🌾 🥛	
• Almond 🌾 🥛	

WHOLE MARKET FRUITS

Seasonal selection, perfectly ripe
5.00 per piece

INDIVIDUAL BAGS OF TRAIL MIX 🥛

6.00 each

SLICED FRESH FRUIT

Local honey lime dressing
9.00 per guest

FRESHLY BREWED

Freshly brewed iced tea	45.00 per gallon
Freshly brewed local Messenger Coffee	80.00 per gallon

BOTTLED BEVERAGES

Assorted hot herbal teas	3.00 each
Seasonal smoothie shots	5.00 each
Bottled water	5.00 each
Soft drinks	6.00 each
Premium bottled sparkling and still water	6.00 each
Individual iced teas	6.00 each
Orange, grapefruit or cranberry juice bottle	7.00 each
Red Bull energy drink	7.00 each



Plated Breakfast

Includes local Messenger Coffee and assorted specialty hot teas.
All buffets under 20 guests will incur an additional \$75 charge. Priced per guest.
Based on 90 minutes of service. Requires a minimum of 20 guests.



ALL AMERICAN BREAKFAST

29.00

Choice of:

- Applewood smoked bacon
- Sausage links
- Grilled ham
- Turkey sausage

Fluffy scrambled eggs with cheddar cheese
Seasoned breakfast potatoes

BRIOCHE FRENCH TOAST

29.00

Farm to market brioche, soaked in vanilla and cinnamon
Powdered sugar and macerated berries
Seasoned breakfast potatoes
Smoked applewood bacon

BACON AND CHEDDAR QUICHE

29.00

Flaky golden-brown crust
Seasoned breakfast potatoes or fresh fruit

AVOCADO TOAST

36.00

Farm to market nine grain wheat toast
Smashed avocado, arugula, charred tomato
Fluffy scrambled eggs with cheddar cheese
Seasoned breakfast potatoes





Brunch

BRUNCH PACKAGE 15

BOOZY BRUNCH 15

Brunch Buffet

67.00

Priced per guest. Based on 90 minutes of service. Requires a minimum of 20 guests. All buffets under 20 guests will incur an additional \$75 charge. Includes local Messenger Coffee and assorted specialty hot teas.

SEASONAL FRUIT DISPLAY

SMOKED SALMON BOARD

Capers, red onions, herbed cream cheese, farm to market crackers

FRESH BAKED PASTRIES

BURNT END HASH

Crispy breakfast potatoes, onions, peppers, burnt ends

APPLEWOOD SMOKED BACON

FLUFFY SCRAMBLED EGGS

BISCUITS AND GRAVY

Buttermilk biscuits, sausage country gravy

PANCAKE BAR

Seasonal berries, berry compote, dried fruits, nuts, chocolate chips, sprinkles, whipped cream, chocolate sauce, caramel sauce

ASSORTED FRUIT TARTLETS

Boozy Brunch

All packages are priced per person.

Bar includes full setup, glassware, standard mixers, and garnishes.

2 HOURS 40.00

3 HOURS 50.00

ADDITIONAL HOUR 10.00

BLOODY MARY BAR

New Amsterdam Vodka, Mi Campo Blanco Tequila, bloody mary mix, assorted olives, tabasco, celery

MIMOSAS

Orange, apple, cranberry, grapefruit juice
Sparkling wine

ESSENTIAL WINES

Proverb Sauvignon Blanc, Proverb Chardonnay, Proverb Pinot Grigio, Wycliff Sparkling, Proverb Cabernet Sauvignon, Proverb Merlot, Proverb Pinot Noir

SOFT DRINKS/MINERAL WATER

Assorted soft drinks, sparkling water, bottled water

BARTENDER FEE

UP TO 3 HOURS 150.00

EACH ADDITIONAL HOUR 50.00





Breaks

BREAK PACKAGES 17

À LA CARTE BREAKS..... 18

Breaks



BROWNIES, PECAN BARS, AND LEMON BARS

18.00

SUNDAE BAR

16.00

Vanilla bean ice cream, seasonal fruit, assorted candies, mixed nuts, chocolate sauce, raspberry sauce, salted caramel sauce, whipped cream

SOUTH OF THE BORDER

19.00

Fresh tortilla chips with fire-roasted salsa, guacamole, queso, and agua fresca

SWEET & SALTY

20.00

Honey toasted granola, peanuts, almonds, chocolate chips, M&M'S, yogurt covered pretzels, dried fruit, spicy candied bacon, strawberry mint infused water

COOKIE MONSTER'S DREAM

20.00

Chocolate chip, macadamia white chocolate, oatmeal raisin, milano, assorted milk flavors

LOCAL TREATS

21.00

Topsy's popcorn assorted flavors, farm to market pretzels, Annedore's Fine Chocolates

CANDY JAR

22.00

Jars of M&M'S, malted milk balls, sour patch kids, skittles, individual bags of white cheddar popcorn and spicy snack mix
22.00

SMOOTHIE BAR

22.00

Attendant Fee | 150.00

(1) Attendant per 50 guests

Seasonal fresh and frozen fruit, selection of juices, milks, milk alternatives, regular and vanilla greek yogurt, meal replacement and protein powder add-ins

BREATH OF FRESH AIR

23.00

Attendant Fee | 150.00

(1) Attendant per 50 guests

Served on our terrace utilizing our portable griddle. Steak and chicken tacos, sauteed peppers and onions, queso fresco, pico de gallo, cilantro, yoli flour tortillas, tortilla chips, fresh salsa, seasonal agua fresca

REFRESH

23.00

Bowls of crisp fresh cut fruit, fresh veggies with red pepper hummus, english cucumber sandwiches, lemon ginger honey green tea



Contains gluten



Contains dairy



Contains meat

À La Carte Breaks



CANDY BARS

Snickers, twix, hershey's, kit kat, reese's, payday

6.00

ASSORTED GRANOLA BARS

6.00

FRESH BAKED PRETZEL

Whole grain mustard

7.00

MISS VICKIE'S CHIPS

Jalapeño, sea salt & vinegar, sea salt, smokehouse BBQ

7.00

PROTEIN PACK

Assorted selection of 1st Phorm protein bars and protein sticks

7.00

MIXED NUTS

35.00/lb

INFUSED WATER

Citrus, mixed berry, mango pineapple, or cucumber mint

50.00/gal

PINWHEELS

Turkey, swiss, avocado, butter lettuce
Salami, pesto, arugula, parmigiano
Hummus, portobello, feta

36.00/dozen

ASSORTED COOKIES

Chocolate chip, white chocolate macadamia, oatmeal raisin

48.00/dozen

ASSORTED GOURMET CUPCAKES

Red velvet, double chocolate, vanilla bean

66.00/dozen

ASSORTED MINI SANDWICHES

Chef's daily selection

66.00/dozen

FRUIT SHOOTERS

Seasonal fruit smoothie shots

72.00/dozen

SEASONAL FRUIT TARTLETS

72.00/dozen





Lunch

PLATED LUNCH	20
CHILLED BUFFET LUNCH.....	21
HOT BUFFET LUNCH	22
BOXED LUNCH	25

Plated Lunch

Priced per guest. Includes artisanal bread and butter, freshly brewed local Messenger Coffee, a selection of assorted specialty hot teas, and two courses (soup/salad and main course).

Add a dessert course for \$5.00.



FIRST COURSE - SELECT ONE

ORGANIC SPRING MIX 🌿 🥛

Dried cranberry, spiced pumpkin seeds, maytag bleu cheese, champagne vinaigrette

BABY SPINACH SALAD 🥛

Roasted red beets, grape tomato, herbed goat cheese, white balsamic and thyme vinaigrette

MAIN COURSE - CHILLED ENTRÉES

GRILLED CHICKEN CAESAR SALAD 🥛 🍗

28.00

Sliced chicken breast, romaine hearts, shaved parmigiano, croutons, caesar dressing

- substitute (4) poached shrimp | 5.00

TRADITIONAL COBB SALAD 🌿 🥛 🍗

29.00

Pesto marinated chicken, thick cut bacon, avocado, tomatoes, maytag bleu cheese, chopped egg, green goddess dressing

SEARED SALMON NIÇOISE SALAD

35.00

Pan seared atlantic salmon, spring mix, fingerling potatoes, french green beans, kalamata olives, egg, tomato, roasted lemon vinaigrette

FINAL COURSE

5.00

CHEESECAKE WITH FRESH FRUIT COMPOTE 🌿 🥛

CHERRY & SPICED RUM BREAD PUDDING 🌿 🥛

Cinnamon caramel, vanilla cream

CRISP CAESAR SALD 🌿 🥛

Romaine hearts, shaved parmigiano, croutons, caesar dressing

VEGETABLE & WILD RICE SOUP

TOMATO BISQUE 🌿 🥛

Crème fraiche, sweet basil oil

MAIN COURSE - HOT ENTRÉES

BROWN BUTTER GNOCCHI 🌿 🥛

36.00

Roasted tomato, arugula, baby artichokes, parmesan cream, shaved pecorino

LOCAL BARHAM CHICKEN 🌿 🥛 🍗

38.00

Yukon gold smashed potato, grilled asparagus, herbed cream sauce

MAPLE GLAZED SALMON

44.00

Ginger jasmine rice, asparagus salad, mirin sauce

MARINATED HANGER STEAK* 🥛

48.00

Roasted garlic mashed potato, french green beans, truffled demi-glace

*All steaks cooked to medium.

CARROT CAKE 🌿 🥛

FLOURLESS CHOCOLATE CAKE 🥛

Salted caramel



Buffet Lunch

Priced per guest. Includes artisanal bread and butter, freshly brewed local Messenger Coffee, a selection of assorted specialty hot teas, and two courses (soup/salad and main course).



THE SANDWICH BOARD

42.00

TOMATO BISQUE 🌾 🥛

Crème fraîche, sweet basil oil

CRISP CAESAR SALD 🌾 🥛

Romaine hearts, shaved parmigiano, croutons, caesar dressing

BABY SPINACH SALAD 🌾 🥛

Roasted red beets, grape tomato, herbed goat cheese, white balsamic and thyme vinaigrette

OVEN ROASTED TURKEY BREAST & PROVOLONE ON SOURDOUGH BREAD 🌾 🥛 🥞

Pesto aioli, crisp pancetta and sliced tomatoes

RARE ROAST BEEF ON BAGUETTE 🌾 🥛 🥞

Boursin, horseradish cream, mesclun greens

GRILLED VEGETABLES ON SPINACH TORTILLA WRAP 🌾 🥛

Creamy hummus

CLASSIC ITALIAN SUBMARINE SANDWICH 🌾 🥛 🥞

Genoa salami, capicola, provolone cheese, lettuce, tomato, red wine vinaigrette

ASSORTED MISS VICKIE'S CHIPS, PICKLES, & PEPPERONCINI 🌾 🥛 🥞

Jalapeño, sea salt & vinegar, sea salt, smokehouse BBQ

DESSERT 🌾 🥛

Assorted freshly baked cookies, brownies, and blondies

THE FARMER'S PRODUCE STAND

44.00

COUNTRY HAM & FARRO SOUP 🌾 🥛 🥞

CHOP HOUSE SALAD 🥛 🥞

Iceberg lettuce, bacon, blue cheese crumbles, cucumber, tomato, shaved red onion

GREENS SALAD

Romaine hearts and baby greens salad

TOPPINGS 🌾 🥛 🥞

Carrots, cherry tomatoes, red onion, english cucumber, peppers, pecans, parmigiano, maytag bleu cheese, smoked bacon, eggs, croutons

PROTEINS 🥞

Choose three:

- Marinated and grilled chicken
- Sirloin steak
- Shrimp
- Salmon
- Marinated portobello mushrooms

DRESSINGS 🥛

Buttermilk ranch, creamy caesar dressings, green goddess dressing, italian vinaigrette, balsamic vinaigrette

DESSERTS

Cheesecake with fresh fruit compote 🌾 🥛

Cherry & spiced rum bread pudding, cinnamon caramel 🌾 🥛

Monday Prime Price

42.00



Contains gluten



Contains dairy



Contains meat

Hot Buffet Lunch

Priced per guest. Based on 60 Minutes of service. Requires a minimum of 20 guests.
Includes artisanal bread and butter, freshly brewed local Messenger Coffee, and assorted specialty hot teas.



HEART OF KANSAS CITY

52.00

CHEF'S SEASONALLY INSPIRED SOUP

TRADITIONAL WEDGE SALAD

Iceberg lettuce, thick cut bacon, tomato, bleu cheese crumbles, boiled egg, red onion, buttermilk ranch and balsamic vinaigrette

OLD FASHIONED POTATO SALAD

Boiled egg, celery, onion, bacon

SLOW ROASTED BBQ CHICKEN

House spice rubbed and grilled, brushed with Gates BBQ sauce.

TWELVE HOUR BRISKET

Slow smoked and sliced thin, drizzled with Gates BBQ Sauce

GRILLED SQUASH MEDLEY

SMOKEY MAC & CHEESE

DESSERTS

Cherry & spiced rum bread pudding, cinnamon caramel  
Warm apple cobbler  

Tuesday and Thursday Prime Price

49.00

THE BOULEVARD

49.00

CHICKEN TORTILLA SOUP

Lime wedges, cilantro, cabbage, tortilla strips

SOUTHWEST CHOPPED SALAD

Romaine lettuce, grilled corn, black beans, queso fresco, red onion, grape tomato, tortilla strips, chipotle ranch dressing

STREET CORN SALAD

Roasted corn, cilantro, bell pepper and queso fresco

CARNE ASADA

Cilantro and lime marinated, grilled, and sliced thin

CHIPOTLE GRILLED CHICKEN

GRILLED BELL PEPPERS & ONIONS

CILANTRO RICE

SMOKEY BLACK BEANS

FLOUR TORTILLAS

Fresh pico de gallo, fire roasted salsa, salsa verde, sour cream, shredded lettuce, diced tomatoes

DESSERTS

Tres leches cake

Wednesday Prime Price

47.00



Hot Buffet Lunch

Priced per guest. Based on 60 Minutes of service. Requires a minimum of 20 guests. Includes artisanal bread and butter, freshly brewed local Messenger Coffee, and assorted specialty hot teas.



GROUP HOT BUFFET

55.00

TODAY'S SOUP

CHEF'S SELECTION OF SEASONAL VEGETABLES & STARCHES

SALAD

Choose one :

- Crisp caesar 🌾 🥛
- Baby spinach

ENTREES

Choose two :

- Cheese tortellini 🌾 🥛
- Pan seared chicken breast
- Baked salmon
- Grilled sirloin steak
- Wild mushroom ravioli 🌾 🥛
- Baked cod 🥛

DESSERTS

Choose two :

- Flourless chocolate cake 🥛
- Warm apple cobbler 🌾 🥛
- Carrot cake 🌾 🥛
- NY cheesecake 🌾 🥛
- Cherry & spiced rum bread pudding 🌾 🥛
- Turtle cheesecake 🌾 🥛

STAY FIT

52.00

CHICKEN WILD RICE SOUP

BABY SPINACH SALAD 🥛

Roasted red beets, grape tomato, herbed goat cheese, white balsamic and thyme vinaigrette

ROASTED VEGETABLE QUINOA SALAD

Seasonal vegetables tossed in a citrus vinaigrette

PAN ROASTED LEMON THYME CHICKEN 🥛

Roasted tomato jus

BROILED BLACK COD 🥛 🥚

Grilled asparagus, lemon essence, sea salt

CAVATAPPI PRIMAVERA* 🌾 🥛

Roasted tomato sauce, fresh herbs, seasonal vegetables

*Gluten free pasta available upon request

DESSERTS

Fresh berries with chantilly cream 🥛

Flourless chocolate cake with salted caramel 🥛



Hot Buffet Lunch

Priced per guest. Requires a minimum of 20 guests. Based on 60 minutes of service. Includes artisanal bread and butter, freshly brewed local Messenger Coffee, and assorted specialty hot teas. Enjoy the Prime Prices on each corresponding day.

PRIMO ITALIANO

52.00

VEGETABLE MINISTRONE

Hearty italian vegetable soup with tomato broth

CRISP CAESAR SALAD 🌾 🥛

Romaine hearts, shaved parmigiano, croutons, caesar dressing

ANTIPASTO SALAD 🥛 🥙

Pepperoncini, artichokes, olive, capicola, roasted red pepper, red onion, fresh mozzarella, EVOO, herbs

SICILIAN BAKED COD 🥛

Tomato, garlic, capers, lemon

CHEESE TORTELLINI 🌾 🥛

Grilled vegetables, roasted garlic cream sauce

CHICKEN SCALOPPINI 🌾 🥛 🥙

Grilled mushroom and marsala sauce

GARLIC CHEESE BREAD & SEASONAL FRESH VEGETABLES 🌾 🥛

DESSERTS

Flourless chocolate cake with salted caramel 🥛

Tiramisu 🌾 🥛

Friday Prime Price
49.00



Contains gluten



Contains dairy



Contains meat



Boxed Lunch

SANDWICH SELECTIONS

39.00

Choose three:

GRILLED VEGETABLES IN A SPINACH TORTILLA WRAP 🌾 🥛

Fresh hummus, quinoa

SMOKED HAM ON FARM TO MARKET CIABATTA 🌾 🥛 🥓

Swiss cheese, stone ground mustard

SLICED ROAST BEEF ON FARM TO MARKET CIABATTA 🌾 🥛 🥓

Provolone cheese, horseradish cream

PROSCIUTTO ON FARM TO MARKET CIABATTA 🌾 🥛 🥓

White cheddar, sundried tomato pesto

CHICKEN SALAD ON A FLAKY CROISSANT 🌾 🥛 🥓

roast chicken breast, whole grain mustard, herb mayonnaise, shallots, celery

PESTO GRILLED CHICKEN BREAST ON FARM TO MARKET CIABATTA 🌾 🥛 🥓

Oven roasted tomatoes, arugula

SMOKED TURKEY BREAST IN A SPINACH TORTILLA WRAP 🌾 🥛 🥓

Provolone, honey dijonaise

ALL BOXES INCLUDE:

POTATO CHIPS

SEASON'S PICKED FRESH WHOLE FRUIT

FRESHLY BAKED CHOCOLATE CHIP COOKIES 🌾 🥛

BOTTLED WATER



Contains gluten



Contains dairy



Contains meat

Silk Road

Priced per guest. Requires a minimum of 10 guests.
Includes artisanal bread and butter, freshly brewed local
Messenger Coffee, and assorted specialty hot teas.

LUNCH PACKAGE

52.00

NAPA SALAD

SPRING ROLLS

SWEET & SOUR CHICKEN 🍗

MONGOLIAN BEEF 🍖

FRIED RICE

STIR FRY VEGETABLES

STEAM BUNS 🍞 🍲

DESSERT

Flourless chocolate cake (GF) 🍰





Stations

PM STATIONS 27

PM ACTION STATIONS 28

CARVING STATIONS 29

PM Stations

Priced per guest. Requires a minimum of 20 Guests.

FRESH FROM THE GARDEN

Broccoli, cauliflower, sweet peppers, radishes, cucumber, celery, carrots, cherry tomatoes, red pepper hummus, buttermilk ranch

SEASONAL FRUIT TABLE

Honey lime marinated fruit skewers, fresh berry and basil salads with sweet balsamic glaze

ARTISANAL CHEESE DISPLAY

Chef's selection of local and imported cheeses
Served with crostini, assorted wafers, dried fruits, nuts

MASHED POTATO BAR

Roasted garlic and boursin whipped potatoes, bacon, diced ham, shredded chicken, scallions, roasted red peppers, sliced jalapeños, red onion, roasted mushrooms, shredded cheddar cheese, sour cream, brown gravy

SIGNATURE SWEET

Bakery cakes, tartlets, and european style petit four, chocolate dipped strawberries, freshly brewed local Messenger Coffee, assorted hot herbal teas

12.00

12.00

18.00

18.00

18.00

EUROPEAN ANTIPASTI DISPLAY

Marinated artichokes, assorted olives, roasted tomato, roasted red pepper, pepperoncini, marinated mushrooms, smoked provolone, marinated mozzarella, shaved parmesan, genoa salami, prosciutto, capicola ham, grilled flatbread, crostini

22.00

BYO CHEESECAKE

Chef's choice of 3 seasonal cheesecakes
Caramel sauce, chocolate sauce, raspberry sauce, fresh berry compote, sliced berries, candied nuts, sprinkles, chocolate chips, reese's pieces, graham crackers, crushed oreos, chantilly cream

24.00

FLATBREAD STATION

Arugula | parmigiano, marinated olives, roasted garlic, lemon vinaigrette
BBQ chicken | fontina, cheddar, cilantro
Boursin and capicola | pickled red onion, garlic aioli
Hot italian sausage | brussels sprouts, bacon, mozzarella, tomato jam

25.00

STREET MARKET TACO

Napa salad, black beans, corn, sliced radish, queso fresco, tortilla crisps, cilantro vinaigrette
Rolled carnitas and barbacoa with white corn tortilla
Salsa bar with shredded cabbage, lime wedges, red onion, cilantro, queso fresco, fire roasted salsa, salsa verde, sour cream, pico de gallo

26.00



PM Action Stations

Priced per guest. Requires a minimum of 25 guests. All action stations are designed to be ordered as a pair or as an accompaniment to a previously selected buffet.



FLAMBÉ DESSERT STATION

20.00

Bananas Foster 

- caramelized bananas, caramel rum sauce

Mangos Diablo 

- mangos flambéed in Espolòn Reposado

Cherries Jubilee 

- brandy drenched cherries

Served over vanilla ice cream 

Attendant Fee | 125.00

(1) Attendant per 50 guests

PASTA CREATIONS

24.00

Penne, farfalle and four cheese tortellini pastas

Roasted peppers, caramelized onions, olives, baby spinach

Roasted mushroom and garlic confit

Hot italian sausage, sliced grilled chicken, shrimp

maytag bleu cheese, parmigiano

Basil marinara, herb cream, pesto sauces,

EVOO focaccia, ciabatta, and cheese bread

Gluten free options available upon request

Attendant Fee | 125.00

(1) Attendant per 50 guests

CREAMY RISOTTO

28.00

Marinated shrimp, grilled chicken breast, crab, pancetta

Parmigiano, boursin, maytag bleu cheese

Seasonal vegetables

Attendant Fee | 125.00

(1) Attendant per 50 guests

MAC & CHEESE CREATION STATION

28.00

Cavatappi

Cheddar sauce, pepperjack sauce, roasted garlic parmesan sauce

Shredded chicken, diced ham, bacon, poached shrimp, sliced steak

Green onions, broccoli, roasted peppers, caramelized onions, tomatoes, jalapeños

Sriracha, pesto, ranch

Gluten free options available upon request

SLIDER STATION

33.00

Beef, chicken, pulled pork

Cheddar, mozzarella

Caramelized onions, pickled onions, heirloom tomatoes, southern slaw

Roasted garlic aioli, pesto, local BBQ sauce

Hawaiian rolls

Pommes frites



Carving Stations

All carving stations include artisanal bread and butter.
All carving stations require a chef's attendant at 125.00

DIJON & BOURBON MARINATED PORK LOIN 🌿 🥛 🍷 320.00

Fig and balsamic chutney, whole grain mustard cream
Serves 20

ROASTED ATLANTIC SALMON 🌿 🥛 325.00

Stone ground mustard, dill cream sauce
Serves 15

HONEY GLAZED SMOKEHOUSE HAM 🥛 🍷 350.00

Bourbon glaze, orange marmalade relish
Serves 20

SAGE & HONEY GLAZED TURKEY BREAST 🍷 380.00

Apple cranberry chutney, herb mayonnaise
Serves 20

LEG OF LAMB 🥛 🍷 475.00

Honey and cinnamon roasted leg of lamb
Dill and mint yogurt sauce, grilled naan
Serves 25

SLOW ROASTED PRIME RIB OF BEEF 🍷 500.00

Horseradish sauce, au jus
Serves 30

HERB CRUSTED BEEF TENDERLOIN 🍷 525.00

Horseradish sauce, bordelaise sauce
Serves 15



Contains gluten



Contains dairy



Contains meat



Hors D'oeuvres

HOT HORS D'OEUVRES 31

CHILLED HORS D'OEUVRES 32

Hot Hors D'oeuvres

Requires a minimum order of 25 pieces per selection. Passed or displayed.

ROASTED CHICKEN SKEWERS 🌾 🥛 🍖

Curry yogurt sauce

BRIE EN CROUTE 🌾 🥛

Fruit jam

STUFFED MUSHROOMS 🥛

Boursin and goat cheese blend

125.00 per 25 pieces

BACON WRAPPED BRISKET BITES 🌾 🥛 🍖

Peach glaze

DUCK SPRING ROLLS 🌾

Spicy peanut dipping sauce

CHICKEN SATAY 🌾 🍖

Peanut sauce

150.00 per 25 pieces

GRILLED BEEF SKEWERS 🍖

Bangkok peanut sauce

BEEF WELLINGTON 🌾 🥛 🍖

Mushroom duxelles in puff pastry

LAMB LOLLIPOP 🥛 🍖

Cucumber mint yogurt

200.00 per 25 pieces

HOT ITALIAN SAUSAGE 🌾 🥛 🍖

Brussels sprouts, bacon,
fontina, tomato jam

VEGETARIAN SPRING ROLLS

Sweet chili sauce

SPANAKOPITA 🌾 🥛

BACON WRAPPED SHRIMP 🌾 🥛

Pineapple bourbon glaze

COCONUT SHRIMP

Sweet chili sauce

SHRIMP & GRITS 🥛

Cheddar grit cake, poached
shrimp, lemon herb aioli

SCALLOPS WRAPPED IN BACON 🍖

CRAB CAKE 🥛

Preserved lemon, old bay aioli



Chilled Hors D'oeuvres

Requires a minimum order of 25 pieces per selection. Passed or displayed.

ROASTED GARLIC HUMMUS 🌾 🥛

Crispy pita chip, red onion jam

ANTIPASTO SKEWERS 🥛

Marinated artichoke hearts, fresh mozzarella, kalamata olives, roasted red peppers

ROASTED TOMATO BRUSCHETTA 🌾 🥛

Herbed goat cheese, balsamic reduction

GRILLED BOURSIN TOAST POINTS 🌾 🥛

Country ham, onion marmalade

DEVILED EGGS 🥛 🥚

Prosciutto, chives

125.00 per 25 pieces

SMOKED SALMON RILLETTES 🌾 🥛

Rye toast points, pickled jalapeño

HERB ROASTED BEEF & BLEU CHEESE CANAPÉ WITH TOMATO JAM 🌾 🥛

ASSORTED CHEESECAKE LOLLIPOPS 🌾 🥛

150.00 per 25 pieces

POACHED JUMBO SHRIMP

Roasted tomato cocktail sauce

SMOKED DUCK BREAST 🌾 🥚

Asparagus slaw, chili crunch, sesame cracker

SESAME CRUSTED AHI TUNA 🌾 🥛

Wasabi aioli, asparagus slaw, wonton crisp

175.00 per 25 pieces



Contains gluten



Contains dairy



Contains meat





Dinner

PLATED DINNER 34

DINNER BUFFET 37

Plated Dinner

Priced per guest. Requires a minimum of 10 guests.
Includes artisanal bread and butter, freshly brewed local
Messenger Coffee, and assorted specialty hot teas.

FIRST COURSE - SELECT ONE

KANSAS CITY STEAK SOUP

Tender beef, potatoes, vegetables

TOMATO BASIL BISQUE

Crème fraiche, sweet basil oil

ORGANIC SPRING MIX

Figs, spiced walnuts, maytag bleu cheese,
strawberry, champagne vinaigrette

CRISP CAESAR SALAD

Shaved parmigiano, croutons, caesar dressing

BABY SPINACH SALAD

Tomato, cucumber, bacon, strawberry, feta,
candied nuts, warm bacon vinaigrette

MIXED GREEN SALAD

Cucumber, prosciutto, marinated olives, tomato,
goat cheese, garlic parmesan vinaigrette

WEDGE SALAD

Iceberg lettuce, maytag bleu cheese, cherry tomato,
bacon, red onion, buttermilk dressing



Plated Dinner

Priced per guest. Requires a minimum of 10 guests.
Includes artisanal bread and butter, freshly brewed local Messenger
Coffee, and assorted specialty hot teas.

MAIN COURSE - SELECT ONE

Includes chef's choice of seasonal vegetables.

PAN SEARED AIRLINE CHICKEN BREAST   **59.00**
Citrus thyme sauce, roasted garlic mashed potatoes

STUFFED FRENCH CHICKEN BREAST   **59.00**
Boursin, spinach, wild rice, citrus basil cream

5 SPICE SHORTRIBS   **65.00**
Creamy polenta, pearl onions, pan jus

PISTACHIO & HERB CRUSTED SALMON  **65.00**
Toasted almond pilaf, smoked tomato butter

PAN ROASTED STRIPED BASS  **69.00**
Wild mushroom risotto, lobster butter

KANSAS CITY STRIP*   **75.00**
Boursin whipped potato, au poivre sauce

GRILLED CENTER CUT FILET MIGNON*   **87.00**
Caramelized onion, whipped potatoes, red wine demi

VEGETARIAN OPTIONS - SELECT ONE

QUINOA STUFFED PEPPER **42.00**
Coconut milk creamed spinach

BROWN BUTTER GNOCCHI   **42.00**
Roasted tomato, arugula, baby artichokes, parmigiano cream,
shaved pecorino

ENHANCEMENT OPTIONS - SELECT ONE

BUTTER POACHED JUMBO SHRIMP  **14.00**
(4) pieces

PAN SEARED LUMP CRAB CAKE  **19.00**
Saffron aioli

CRAB STUFFED JUMBO SHRIMP  **25.00**
Jumbo lump crab meat

MAINE LOBSTER TAIL  **Market**
Drawn butter



Plated Dinner

Priced per guest. Requires a minimum of 10 guests.

Includes artisanal bread and butter, freshly brewed local Messenger

Coffee, and assorted specialty hot teas.

FINAL COURSE - SELECT ONE

CARROT CAKE 🌾 🥛

Salted caramel cream cheese icing

FLOURLESS CHOCOLATE CAKE 🥛

Salted caramel

CHERRY & SPICED RUM BREAD PUDDING 🌾 🥛

Cinnamon caramel, vanilla cream

NEW YORK STYLE CHEESECAKE 🌾 🥛

Chantilly cream, fresh fruit compote

SEASONAL FRUIT TART 🌾 🥛

Streusel, cinnamon whipped cream

TURTLE CHEESECAKE 🌾 🥛

Chantilly cream, berries



Silk Road

Priced per guest. Requires a minimum of 10 guests.
Includes artisanal bread and butter, freshly brewed local
Messenger Coffee, and assorted specialty hot teas.

DINNER PACKAGE

69.00

NAPA SALAD

SPRING ROLLS

SWEET & SOUR CHICKEN 🍲

ASIAN GARLIC SHRIMP

MONGOLIAN BEEF 🍲

FRIED RICE 🌾

STIR FRY VEGETABLES

STEAM BUNS 🌾🍲

DESSERT

Flourless chocolate cake (GF) 🍰



Dinner Buffet

Priced per guest. Based on 60 minutes of service. Requires a minimum of 20 guests. All buffets under 20 guests will incur an additional \$75 charge. Includes artisanal bread and butter, freshly brewed local Messenger Coffee and assorted specialty hot teas.



LA MESA LATINA

68.00

CHICKEN & TORTILLA SOUP

Lime wedges, cilantro, tortilla strips

SOUTHWEST CHOPPED SALAD

Romaine lettuce, grilled corn, black beans, queso fresco, red onion, grape tomato, tortilla strips, chipotle ranch dressing

STREET CORN SALAD

Roasted corn, cilantro, bell pepper and queso fresco

GRILLED SWORDFISH

Pineapple salsa, cilantro

CARNE ASADA

Chimichurri, caramelized onions and peppers

CILANTRO RICE & BLACK BEAN JALAPEÑO STEW

FLOUR TORTILLAS

TOPPINGS

Fresh pico de gallo, fire roasted salsa, sour cream, shredded lettuce, queso fresco

LECHE FLAN

TRES LECHES CAKE

MAMBO ITALIANO

75.00

TOMATO BISQUE

Crème fraiche, sweet basil oil

CAESAR SALAD

Chopped romaine lettuce, parmigiano, herbed croutons

ROASTED VEGETABLE ORZO SALAD

Seasonal vegetables tossed in a red wine vinaigrette

CHICKEN CACCIATORE

Bell peppers, olives, mushrooms, tomato sauce

PORK MARSALA

Grilled boneless pork chop, mushroom marsala sauce

SHRIMP FARFALLE PASTA

Cherry tomato, seasonal vegetables in a roasted garlic cream sauce

GRILLED SEASONAL SQUASH

Tomatoes, herbs, extra virgin olive oil

HERB ROASTED FINGERLING POTATOES

SEASONAL NEW YORK STYLE CHEESECAKE

Chantilly cream, fresh fruit compote

LIMONCELLO POUND CAKE

Limoncello infused chantilly cream



Dinner Buffet

Priced per guest. Based on 60 minutes of service. Requires a minimum of 20 guests. All buffets under 20 guests will incur an additional \$75 charge. Includes artisanal bread and butter, freshly brewed local Messenger Coffee and assorted specialty hot teas.



TASTE OF KC BBQ

79.00

ROASTED NEW POTATO SALAD

TANGY APPLE COLESLAW

MIXED GREENS SALAD

Cherry tomato, english cucumber, carrots, mozzarella

SWEET & SPICY WHOLE CHICKEN

Chipotle rubbed and caramelized on the grill

SLOW SMOKED SPARERIBS

Gates BBQ Sauce

TWELVE HOUR BRISKET

Slow smoked and sliced thin, drizzled with Gates BBQ Sauce

JALEPEÑO CHEESY CREAM CORN

MAC AND CHEESE

FLOURLESS CHOCOLATE CAKE

Salted caramel

WARM APPLE COBBLER

Cinnamon whipped cream

SURF & TURF

84.00

NEW ENGLAND CLAM CHOWDER

Oyster crackers

ORGANIC SPRING MIX

Dried cranberry, spiced pumpkin seeds, maytag bleu cheese, sherry vinaigrette

BOURSIN MASHED POTATOES

Boursin cheese blended potato

ROASTED SIRLOIN

Wild mushrooms, green peppercorn and garlic pan jus

PISTACHIO & HERB CRUSTED SALMON

Smoked tomato butter

GRILLED ASPARAGUS

STRAWBERRY SHORTCAKE

Pound cake, macerated strawberries, chantilly cream

WHITE CHOCOLATE RASPBERRY CHEESECAKE





Bar

BAR PACKAGES	40
PACKAGE ENHANCEMENTS	42
HOSTED CONSUMPTION BAR.....	44
CASH BAR	45
WINE À LA CARTE	46

Bar Packages

Priced per guest. Bar includes full setup, glassware, standard mixers and garnishes.. All bar packages require a bartender. 150.00 for up to 3 hours. 50.00 for each additional hour.

BEER & WINE

IMPORTED/SPECIALTY BEER

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat, Voodoo Juicy Haze IPA, Truly Wild Berry

DOMESTIC BEER

Miller Lite, Budweiser, Bud Light, Coors Light, Sam Adams Boston Lager, Michelob Ultra

EXTRAORDINARY TIER WINE

Proverb Sauvignon Blanc, Proverb Chardonnay, Proverb Pinot Grigio, Wycliff Sparkling, Proverb Cabernet Sauvignon, Proverb Merlot, Proverb Pinot Noir

SOFT DRINKS & MINERAL WATER

Assorted soft drinks, sparkling water, bottled water

One Hour	20.00
Two Hours	30.00
Three Hours	38.00
Each Additional Hour	8.00

SERENITY

ESSENTIAL TIER LIQUOR

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum, Jim Beam Whiskey, Monkey Shoulder Scotch, Mi Campo Blanco Tequila

IMPORTED/SPECIALTY BEER

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat, Voodoo Juicy Haze IPA, Truly Wild Berry

DOMESTIC BEER

Miller Lite, Budweiser, Bud Light, Coors Light, Sam Adams Boston Lager, Michelob Ultra

EXTRAORDINARY TIER WINE

Proverb Sauvignon Blanc, Proverb Chardonnay, Proverb Pinot Grigio, Wycliff Sparkling, Proverb Cabernet Sauvignon, Proverb Merlot, Proverb Pinot Noir

SOFT DRINKS & MINERAL WATER

Assorted soft drinks, sparkling water, bottled water

Two Hours	44.00
Three Hours	55.00
Each Additional Hour	11.00



Bar Packages

Priced per guest. Bar includes full setup, glassware, standard mixers and garnishes.. All bar packages require a bartender. 150.00 for up to 3 hours. 50.00 for each additional hour.

CITY OF FOUNTAINS

EXCEPTIONAL TIER LIQUOR

Tito's Vodka, Bacardi Rum, Bombay Sapphire Gin, Bulleit Bourbon, Espolòn Blanco Tequila, Johnnie Walker Black Label Scotch

IMPORTED/SPECIALTY BEER

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat, Voodoo Juicy Haze IPA, Truly Wild Berry

DOMESTIC BEER

Miller Lite, Budweiser, Bud Light, Coors Light, Sam Adams Boston Lager, Michelob Ultra

EXCEPTIONAL TIER WINE

Joel Gott Sauvignon Blanc, Joel Gott Chardonnay, Sea Glass Pinot Grigio, La Marca Prosecco, Sea Glass Cabernet Sauvignon, Sea Glass Pinot Noir, Joel Gott "Palisades" Red Blend

SOFT DRINKS & MINERAL WATER

Assorted soft drinks, sparkling water, bottled water

Two Hours	50.00
Three Hours	62.00
Each Additional Hour	12.00

THE FONTAINE

EXTRAORDINARY TIER LIQUOR

Ketel One Vodka, Appleton Estate Rum, Hendricks Gin, Makers Mark Bourbon, Don Julio Blanco Tequila, Glenfiddich 12yr Scotch

IMPORTED/SPECIALTY BEER

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat, Voodoo Juicy Haze IPA, Truly Wild Berry

DOMESTIC BEER

Miller Lite, Budweiser, Bud Light, Coors Light, Sam Adams Boston Lager, Michelob Ultra

EXTRAORDINARY TIER WINE

Dashwood Sauvignon Blanc, Chalk Hill Chardonnay, Acrobat Pinot Grigio, Lucien Albrecht Brut Rose, Sebastiani Cabernet Sauvignon, Banshee Pinot Noir, Kuleto "Frog Prince" Red Blend

SOFT DRINKS & MINERAL WATER

Assorted soft drinks, sparkling water, bottled water

Two Hours	56.00
Three Hours	70.00
Each Additional Hour	14.00



Bar Package Enhancements

Priced per guest. Enhancements only available as an addition to a package.

local Messenger Coffee CART

Bailey's, Frangelico, Elijah Craig Bourbon, fresh brewed local Messenger Coffee, decaf local Messenger Coffee, flavored syrups, whipped cream, chocolate, peppermint candies, sprinkles

LEMONADE STAND

New Amsterdam Vodka, J. Rieger Gin, Knob Creek Bourbon, fresh lemonade, iced tea, syrups, seasonal fruits, juices, herbs

BLOODY MARY BAR

Tito's Handmade Vodka, New Amsterdam Vodka, house-made bloody mary mix, lemon, lime, celery, pickle spears, olives, bacon salt, celery salt, black pepper, worcestershire, tabasco

BUBBLE BAR

Selection of sparkling brut, rosé, & prosecco, Aperol, Campari, orange curacao, crème de cassis, assorted fresh fruits, herbs, bitters, seasonal fresh juices & purees

MARTINI BAR

Selection of classic, cosmopolitan, strawberry, lemon drop, dirty

SEASONAL RED OR WHITE SANGRIA

Red or white wine, seasonal fruit, peach brandy

SIGNATURE COCKTAIL BAR

Provide a flavor profile and our mixologist will create 3 custom cocktails. Price varies based on selections.

8.00

9.00

10.00

10.00

12.00

12.00

Varies



SIGNATURE COCKTAILS

Choose 2 to add onto a bar package for \$5.

If adding to a hosted or cash bar, choose 2 for \$14 per cocktail.

NEGRONI

Bombay Sapphire Gin, Campari, sweet vermouth

MARGARITA

Mi Campo Blanco Tequila, Cointreau, lime juice, salt

ROSSINI

Strawberry Vodka, fresh lime juice, strawberry puree, prosecco

PALOMA FIZZ

Mi Campo Blanco Tequila, elderflower liqueur, grapefruit juice, prosecco

MARTINI

Tito's Vodka, dry vermouth or 'make it dirty'

CUCUMBER SMASH

Hendricks Gin, cucumber, basil, lime, soda water

ESPRESSO MARTINI

Tito's Vodka, Kahlua, espresso

OLD FASHIONED

Buffalo Trace Bourbon, demerara syrup, angostura bitters

MANHATTAN

Templeton Rye, sweet vermouth, angostura bitters



Bar Package Enhancements

Priced per guest. Enhancements only available as an addition to a package.

15.00

KANSAS CITY DISTILLERY & BREWERY COCKTAIL BAR

KANSAS CITY'S DISTILLERIES

Your choice of one gin, vodka or whiskey.

Revive with a local artisanal elixir from Holladay, J. Rieger, Union Horse, Tom's Town, or Restless Spirits and our mixologist will craft mixed cocktails infused with fresh natural ingredients and local flavors.

KANSAS CITY'S BREWERIES

Your choice of a sampling from one local brewery.

Boulevard, Cinder Block, KC Bier Co., or Martin City.



Hosted Consumption Bar

Priced per drink. Bar includes full setup, glassware, standard mixers and garnishes. All bar packages require a bartender. 150.00 for up to 3 hours. 50.00 for each additional hour.

EXTRAORDINARY TIER LIQUOR

14.00

Ketel One Vodka, Appleton Estate Rum, Hendricks Gin, Makers Mark Bourbon, Don Julio Blanco Tequila, Glenfiddich 12yr Scotch

EXTRAORDINARY TIER WINE

14.00

Dashwood Sauvignon Blanc, Chalk Hill Chardonnay, Acrobat Pinot Grigio, Lucien Albrecht Brut Rose, Sebastiani Cabernet Sauvignon, Banshee Pinot Noir, Kuleto "Frog Prince" Red Blend

EXCEPTIONAL TIER LIQUOR

12.00

Tito's Vodka, Bacardi Rum, Bombay Sapphire Gin, Bulleit Bourbon, Espolòn Blanco Tequila, Johnnie Walker Black Label Scotch

EXCEPTIONAL TIER WINE

12.00

Joel Gott Sauvignon Blanc, Joel Gott Chardonnay, Sea Glass Pinot Grigio, La Marca Prosecco, Sea Glass Cabernet Sauvignon, Sea Glass Pinot Noir, Joel Gott "Palisades" Red Blend

ESSENTIAL TIER LIQUOR

10.00

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum, Jim Beam Whiskey, Monkey Shoulder Scotch, Mi Campo Blanco Tequila

IMPORTED/SPECIALTY BEER

8.00

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat, Voodoo Juicy Haze IPA, Truly Wild Berry

DOMESTIC BEER

7.00

Miller Lite, Budweiser, Bud Light, Coors Light, Sam Adams Boston Lager, Michelob Ultra

SOFT DRINKS & MINERAL WATER

5.00

Assorted soft drinks, sparkling water bottled waters

HOSTED ADDITIONS

COGNAC

12.00

Courvoisier V.S.
15.00
D'usse Cognac

CORDIAL

14.00

Bailey's Irish Cream, Kahlua, Frangelico, Grand Marnier, Disaronno Amaretto

PORT

13.00

Taylor Fladgate 10-Year



Cash Bar

Priced per drink. Bar includes full setup, glassware, standard mixers and garnishes.
All bar packages require a bartender. 150.00 for up to 3 hours. 50.00 for each additional hour.



EXTRAORDINARY TIER LIQUOR

15.00

Ketel One Vodka, Appleton Estate Rum, Hendricks Gin,
Makers Mark Bourbon, Don Julio Blanco Tequila, Glenfiddich
12yr Scotch

EXTRAORDINARY TIER WINE

15.00

Dashwood Sauvignon Blanc, Chalk Hill Chardonnay,
Acrobat Pinot Grigio, Lucien Albrecht Brut Rose,
Sebastiani Cabernet Sauvignon, Banshee Pinot Noir,
Kuleto "Frog Prince" Red Blend

EXCEPTIONAL TIER LIQUOR

13.00

Tito's Vodka, Bacardi Rum, Bombay Sapphire Gin,
Bulleit Bourbon, Espolòn Blanco Tequila,
Johnnie Walker Black Label Scotch

EXCEPTIONAL TIER WINE

13.00

Joel Gott Sauvignon Blanc, Joel Gott Chardonnay,
Sea Glass Pinot Grigio, La Marca Prosecco,
Sea Glass Cabernet Sauvignon, Sea Glass Pinot Noir,
Joel Gott "Palisades" Red Blend

ESSENTIAL TIER LIQUOR

11.00

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum,
Jim Beam Whiskey, Monkey Shoulder Scotch,
Mi Campo Blanco Tequila

IMPORTED/SPECIALTY BEER

9.00

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat,
Voodoo Juicy Haze IPA, Truly Wild Berry

DOMESTIC BEER

8.00

Miller Lite, Budweiser, Bud Light, Coors Light,
Sam Adams Boston Lager, Michelob Ultra

SOFT DRINKS & MINERAL WATER

6.00

Assorted soft drinks, sparkling water bottled water

HOSTED ADDITIONS

COGNAC

Courvoisier V.S.

16.00

D'usse Cognac

13.00

CORDIAL

Bailey's Irish Cream, Kahlua, Frangelico, Grand Marnier,
Disaronno Amaretto

15.00

PORT

Taylor Fladgate 10-Year

14.00

Wine À La Carte

Priced per bottle.

SPARKLING & ROSE

Wycliff Brut	45.00
La Marca Prosecco	60.00
La Marca Sparkling Rose	60.00
Lucien Albrecht Brut Rose	65.00
Daou Rose	75.00
Argyle Vintage Brut	85.00
Domaine Carneros Brut	110.00
Veuve Clicquot Yellow Label	200.00

PINOT GRIGIO

Sea Glass	50.00
Lumina	50.00
Acrobat	80.00

SAUVIGNON BLANC

Joel Gott	50.00
Whitehaven	55.00
Dashwood	60.00

CHARDONNAY

Joel Gott	50.00
Chalk Hill	70.00
Bravium	80.00
Cakebread	140.00

PINOT NOIR

Sea Glass	50.00
Banshee	80.00
Belle Glos	150.00

MERLOT

St. Francis	55.00
Duckhorn	115.00

CABERNET SAUVIGNON

Sea Glass	50.00
Sebastiani	60.00
Decoy	80.00
Rodney Strong Alex Valley	80.00
Caymus	200.00

RED BLEND

Sea Glass	60.00
Kuleto "Frog Prince"	75.00
Prisoner "Unshackled"	100.00

