

Pierpont's Large Party Information

January 2010 thru November 2010

Pierpont's at Union Station 30 West Pershing #900

Kansas City, MO 64108 (816) 221-5111

www.pierponts.com

Pierpont's has had the honor of hosting many special events since it opened 10 years ago in November 1999. We have served rehearsal dinners, anniversary gatherings, weddings, holiday parties and countless business meetings with complete dedication. From perfect planning to flawless execution, our staff is sure to make your event memorable.

With a serving staff that has been here from day one and a devoted culinary team you can be sure your event will be in the hands of professionals. We guarantee to make a lasting impression on your guests and to give you the ultimate private dining experience.

We believe it is the "little something extras" that really make an event stand out, and at Pierpont's we pride ourselves on making them happen. We can customize your menu, make personal place setting cards and even supply door prizes. Pierpont's is a beautiful three story restaurant with an amazing atmosphere. You can add to the décor by ordering colored linen or custom center pieces for your event. Whatever you are planning, Pierpont's is the perfect place.

Please contact me to discuss your special event today. You don't want to miss out on a great party.

Heidi Jensen

Private Dining Manager

Pierpont's at Union Station

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Booking guidelines for our large parties:

To ensure all of your guests have great food and great service please review the following.
(Not valid in the month of DECEMBER)

Contract & Cancellation Policy:

To reserve your date we require a signed contract with a credit card number. If need be, you may cancel your reservation up to one week prior to the date of the event at no charge. If you cancel less than one week prior to your event, the room minimum will be charged to your credit card.

Payment:

Payment is due at the conclusion of your event. You will be responsible for the 24 hour guaranteed guest count, regardless of attendance. Kansas City, Missouri sales tax of 9.725% will be added to your bill along with a 20% gratuity on food and beverage.

Menus:

We have designed menu packages to fit every budget. For each price range we have designed two menu packages to choose from with choices of entrees for your guests to select from on the day of the event. Menu selection is due one week prior to the event with a guarantee guest count required 24 hours in advance. This price does not include tax, gratuity nor alcoholic beverages. Ala Cart and special menus are also available upon request.

Rooms Minimums:

Amount to be spent on food and beverage before tax and gratuity

Banquet Rooms (upper floor)

Morgan Room seats up to 20 guests:	Lunch: \$150.00	Dinner: \$400.00
Southern Belle Room seats up to 30 guests:	Lunch: \$250.00	Dinner: \$700.00
Silver Streak Room seats up to 50 guests:	Lunch: \$350.00	Dinner: \$1000.00

Private Dining Rooms (wine cellar)

Room 120 seats up to 20 guests:	Lunch \$150.00	Dinner \$400.00
Rooms 101, 102, 103, 104 & 105 seat up to 12 guests each with neither food nor beverage minimums		

Please see the layout for each room on page 10.

THIS MENU PACKET IS NOT VALID IN THE MONTH OF DECEMBER

Lunch Level #1 \$9.00 per person plus tax and gratuity

Coffee, iced tea and soft drinks are included with all meals

Menu 1-A Lunch

Choice of entrées

Cheddar Steak Burger

Ground steak grilled to medium-well and topped with cheddar cheese served with traditional garnish. Served with parmesan steak cut fries

Dijon Chicken Sandwich

Grilled chicken breast glazed with Dijon mustard, brown sugar and honey. Served with traditional garnish and parmesan steak cut fries

Menu 1-B Lunch

Choice of entrées

Pierpont's Club Sandwich

Turkey, ham, bacon, lettuce, tomato and mayonnaise served with parmesan steak cut fries

Philly Cheesesteak Italiano

Shaved beef, caramelized onions, sweet peppers and fontina cheese fondue served with parmesan steak cut fries

Lunch Level #2 \$12.00 per person plus tax and gratuity

Coffee, iced tea, soft drinks and bread service are included with all meals

Menu 2-A Lunch

Westport Wedge Salad

Crispy iceberg wedge with creamy lemon-parmesan dressing, apple wood smoked bacon and chives

Choice of entrées

Gemelli Pasta

Pasta braids tossed with roasted red peppers, smoked chicken, tangy goat cheese and basil pesto

Burgundy Beef Stew

Beef tips stewed in pinot noir with mushrooms, potatoes, carrots and pearl onions

Menu 2-B Lunch

Choice of entrées

Chicken Pot Pie

Chunks of chicken, peas, carrots, celery and pearl onions in a creamy herbaceous broth baked in a flakey pie crust

Meatloaf

Tangy seasoned ground steak with cabernet sauce served with roasted garlic whipped potatoes

Vanilla Bean Crème Brulee

Vanilla custard topped with crunchy caramelized sugar and pistachio-lime cookies

Lunch Level #3 \$16.00 per person plus tax and gratuity

Coffee, iced tea, soft drinks and bread service are included with all meals

Menu 3-A Lunch

Westport Wedge Salad

Crispy iceberg wedge with creamy lemon-parmesan dressing, apple wood smoked bacon and chives

Choice of entrées

Salmon Penne Pasta

Chunks of Atlantic salmon, mushrooms and artichokes tossed with penne and tomato in spicy vodka cream sauce

Kansas City Strip Steak

8-ounce strip steak grilled and served with parmesan steak cut fries

Vanilla Bean Crème Brulee

Vanilla custard topped with crunchy caramelized sugar and pistachio-lime cookies

Lunch menus continued on next page

Menu 3-B Lunch

Westport Wedge Salad

Crispy iceberg wedge with creamy lemon-parmesan dressing, apple wood smoked bacon and chives

Choice of entrées

Grilled Chicken Dijon

Grilled chicken breast glazed with Dijon mustard, brown sugar & honey served with roasted garlic whipped potatoes

Top Sirloin

7-ounce sirloin grilled and served with parmesan steak cut fries

Vanilla Bean Crème Brulee

Vanilla custard topped with crunchy caramelized sugar and pistachio-lime cookies

Dinner Level #1 \$38.00 per person plus tax and gratuity

Coffee, iced tea, soft drinks and bread service are included with all meals

Menu 1-A Dinner

Westport Wedge Salad

Crispy iceberg wedge with creamy lemon-parmesan dressing, apple wood smoked bacon and chives

Choice of entrées

Shrimp Scampi Linguine

Jumbo shrimp and pasta in white wine garlic sauce with lemon, tomato, Nicoise olives and basil

Chicken Cacciatore

Roast chicken breast, white wine, zucchini, yellow squash, and tomatoes over roasted garlic whipped potatoes

Ribeye Steak

A grilled 12-oz. ribeye steak, served with roasted garlic whipped potatoes and vegetables

Eggplant Lasagna

Layers of grilled eggplant, roasted red peppers, forest mushrooms and pesto goat cheese topped with citrus-tomato beurre blanc

Vanilla Bean Crème Brulee

Vanilla custard topped with crunchy caramelized sugar and pistachio-lime cookies

Menu 1-B Dinner

Classic Caesar Salad

Creamy Caesar dressing, croutons and Parmesan crisp

Choice of entrée

Kansas City Strip Steak

A grilled 12-oz. beef strip steak, with roasted garlic whipped potatoes and fresh vegetables

Grilled Chicken Lyonnaise

Grilled chicken breasts with caramelized onion sauce, roasted garlic whipped potatoes and fresh vegetables

Grilled Salmon

Brown sugar & Dijon glaze with roasted garlic whipped potatoes and fresh vegetables

Vegan Linguine

Linguine pasta tossed with Nicoise olives, asparagus, forest mushrooms, garlic, stewed tomatoes and fresh basil.

Cherry Cobbler

Topped with Chantilly cream

Dinner Level #2 \$47.00 per person plus tax and gratuity

Coffee, iced tea, soft drinks and bread service are included with all meals

Menu 2-A Dinner

Tuscan Dip

Cream cheese, sun-dried tomatoes, spinach, artichokes, onions and parmesan cheese served with lavosh crackers

Pierpont's House Salad

Spring greens, English cucumber, grape tomatoes, crispy root vegetables and shallot vinaigrette

Choice of entrées

Chicken Piccata

Flour dusted chicken breasts sautéed & topped with capers, artichokes, tomatoes and white wine-lemon sauce served over roasted garlic whipped potatoes.

Grilled Salmon

Brown sugar & Dijon glaze with whipped potatoes and fresh vegetables

Filet Mignon

A grilled 7-oz. center cut beef tenderloin filet topped with Cabernet sauce, with roasted garlic whipped potatoes and vegetables

Vegan Linguine

Linguine pasta tossed with Nicoise olives, asparagus, forest mushrooms, garlic, stewed tomatoes and fresh basil.

Chocolate Mousse Torte

layers of white chocolate, semi-sweet chocolate and milk chocolate mousses with chocolate shavings and chocolate sauce

Menu 2-B Dinner

Santa Fe Cheesecake

Creamy goat cheese dip layered with sun-dried tomato pesto, sprinkled with toasted almonds and served with toast points

Classic Caesar Salad

Creamy Caesar dressing, croutons and Parmesan crisp

Choice of entrées

Pan Roasted Seasonal White Fish

Served with spinach risotto and citrus tomato beurre blanc

Grilled Chicken Lyonnaise

Grilled chicken breasts with caramelized onion sauce, roasted garlic whipped potatoes and fresh vegetables

Kansas City Strip Steak

A grilled 12-oz. beef strip, served with roasted garlic whipped potatoes and fresh vegetables

Eggplant Lasagna

Layers of grilled eggplant, roasted red peppers, forest mushrooms and pesto goat cheese topped with citrus-tomato beurre blanc

New York Cheesecake

With Strawberries and strawberry coulis

Dinner Level #3 \$58.00 per person plus tax and gratuity

Coffee, iced tea, soft drinks and bread service are included with all meals

Menu 3-A Dinner

Jumbo Lump Crab Cakes

Served with grilled tomato-mustard sauce

Antipasto

Thinly sliced cured meats and cheeses, marinated vegetables and lavosh crackers

Walnut & Pear Salad

Mixed greens tossed in balsamic vinaigrette topped with Maytag blue cheese, tart cherry-balsamic reduction, poached pear, candied walnuts and shaved red onion.

Choice of entrées

Filet Mignon

10-oz. grilled center cut beef tenderloin filet topped with Cabernet sauce, with roasted garlic whipped potatoes and fresh vegetables

Chicken & Shrimp

6-oz. grilled chicken breast served with 4 sautéed shrimp, roasted garlic whipped potatoes and fresh vegetables

Top Sirloin & Salmon

7-oz top sirloin grilled to medium & 5-oz grilled salmon with roasted garlic whipped potatoes and fresh vegetables

Eggplant Lasagna

Layers of grilled eggplant, roasted red peppers, forest mushrooms and pesto goat cheese topped with citrus-tomato buerre blanc

Dessert Duet

Chocolate brownie topped with caramel and chocolate sauces served with a vanilla bean crème brulee, Vanilla custard topped with crunchy caramelized sugar

Menu 3-B Dinner

Seafood Stuffed Mushrooms

Stuffed with crabmeat, shrimp and cream cheese

Cheese Platter

Domestic and imported cheeses served with berries and assorted crackers

Spinach Salad Americana

Mushrooms, grape tomatoes, boiled eggs, red onion and Dijon-bacon vinaigrette

Choice of entrées

Grilled Salmon

Brown sugar & Dijon glaze with roasted garlic whipped potatoes and fresh vegetables

Filet Mignon & Shrimp

7-oz. center cut beef tenderloin filet grilled to medium & 3 sautéed shrimp with roasted garlic whipped potatoes and fresh vegetables

Kansas City Strip Steak

A grilled 16-oz. beef strip, served with roasted garlic whipped potatoes and fresh vegetables

Vegan Linguine

Linguine pasta tossed with Nicoise olives, asparagus, forest mushrooms, garlic, stewed tomatoes and fresh basil.

Dessert Duo

Lemon filled tartlet with Chantilly cream served along side a slice of chocolate flourless torte topped with raspberry sauce and berries

Dinner Level #4 \$68.00 per person plus tax and gratuity

Coffee, iced tea, soft drinks and bread service are included with all meals

Menu 4-A Dinner

Bacon Wrapped Shrimp

with horseradish cream sauce

Chicken Egg Rolls

Fried egg rolls filled with grilled chicken breast, julienne vegetables, and sweet thai chili sauce

Tomato Bruschetta

Traditional salad of fresh tomatoes, basil and garlic on crostini

Spinach Salad Americana

Mushrooms, grape tomatoes, boiled eggs, red onion and Dijon-bacon vinaigrette

Choice of entree

Mixed Grill

4-oz. filet mignon grilled to medium, 4-oz. grilled salmon & 4-oz. grilled chicken breast with tomato beurre blanc, roasted garlic whipped potatoes and fresh vegetables

10-oz. Filet Pierpont

A grilled center cut beef tenderloin filet topped with blue cheese cream and balsamic reduction with roasted garlic whipped potatoes and vegetables

Filet Mignon & Lobster Tail

A 7-oz. center cut beef tenderloin filet grilled to medium with a 6-oz. cold water lobster tail served with drawn butter, roasted garlic whipped potatoes and fresh vegetables

Eggplant Lasagna

Layers of grilled eggplant, roasted red peppers, forest mushrooms and pesto goat cheese topped with citrus-tomato buerre blanc

Personal Dessert Trio

A slice of chocolate flourless torte topped with raspberry sauce and berries, served with a vanilla bean crème brulee, Vanilla custard topped with crunchy caramelized sugar and a wedge of carrot cake, layered with white chocolate cream cheese, candied walnuts and caramel sauce

Menu 4-B Dinner

Jumbo Lump Crab Cakes

Served with a grilled tomato-mustard sauce

Beef & Mushroom Kabobs

Grilled beef tenderloin and mushroom skewers glazed with burgundy wine sauce

Grilled Seasonal Vegetables

Variety of fresh vegetables grilled and served with chipotle ranch dipping sauce

Walnut & Pear Salad

Spring greens tossed in balsamic vinaigrette topped with Maytag blue cheese, tart cherry-balsamic reduction, poached pear, candied walnuts and shaved red onions

Choice of entree

Filet Mignon & Chicken

A 7-oz. center cut beef tenderloin filet grilled to medium with a 6-oz. grilled chicken breast served with whipped potatoes and fresh vegetables

10-oz. Filet Lili

A grilled center cut beef tenderloin filet topped with brandy-veal reduction and artichoke hearts served with roasted garlic whipped potatoes and vegetables

Seafood Platter

2 each sautéed shrimp and scallops with a 6-oz. broiled lobster tail, drawn butter, roasted garlic whipped potatoes and fresh vegetables

Vegan Linguine

Linguine pasta tossed with Nicoise olives, asparagus, forest mushrooms, garlic, stewed tomatoes and fresh basil.

Personal Dessert Sampler

A slice of chocolate mousse torte, layers of white chocolate, semi-sweet chocolate and milk chocolate mousses with chocolate shavings and chocolate sauce with a lemon filled tartlet topped with Chantilly cream served with a vanilla bean crème brulee, vanilla custard topped with crunchy caramelized sugar cream

BAR

Bar charges are based on consumption

Bar limits can be set at any level, drink tickets are available

Well Drinks \$4.50

McCormick brand Vodka, Gin, Scotch, Whiskey, Rum and Tequila

Call Drinks \$5.50

Including but not limited to: Dewar's, J&B, Maker's Mark, Wild Turkey, Jack Daniels, Absolut, Skyy, Tanqueray, Bombay London Dry, Captain Morgan, Bacardi light, Sauza Gold

Premium Drinks \$6.50

Including but not limited to: Chivas, Crown Royal, Grey Goose, Ketel One, Belvedere, Tanqueray 10, Bombay Sapphire, 1800

Rocks, neat pour, margarita, with juice or coffee \$1.50 up-charge

Manhattan and martini \$3.00 up-charge

Bottled Beers

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra \$3.75

Boulevard Pale Ale, Bully Porter and Unfiltered Wheat \$4.25

Heineken, Heineken Light, Stella Artois, Amstel Light, Sam Adams, Sol, Bass Ale \$4.75

Wines

House Tier

Montevina, California

White Zinfandel \$20.00 per bottle

Canyon Road, California

Chardonnay, Merlot, Cabernet Sauvignon \$20.00 per bottle

Economy Tier

Camelot, California

Chardonnay, Merlot, Cabernet Sauvignon \$25.00 per bottle

Business Tier

Blackstone, California

Chardonnay, Merlot, Cabernet Sauvignon \$30.00 per bottle

Executive Tier

Estancia, California

Chardonnay, Merlot, Cabernet Sauvignon \$35.00 per bottle

Champagne

Zardetto, Italy

Brut \$30.00 per bottle

Wines by the glass are always available

Full Wine list available upon request

The Little Something Extras

Fresh Flower Arrangements

Starting at \$40.00

Custom Menus

\$1.50 each

Personal Place Cards

.75 each

Colored Linen Napkins (rentals)

.50 each

Colored Table Clothes (rental)

(limited colors)

\$7.50 each

Pillar Candles in Hurricane Vase (rentals)

\$10.00 each

6" Fishbowls with Marbles and Floating Candle (rentals)

\$7.50 each

Gift Bags with Cordials and Chocolates

\$20.00 each

Souvenir Wine Glass with Pierpont's Wine Charm

\$20.00 each

Souvenir Pierpont's Coffee Cup with Cordial

\$18.00 each

Pierpont's Cooler Bag with four 12-ounce Strip Steaks

\$50.00 each

Audio-Visual Equipment Rentals

Screen

\$30.00

LCD projector

\$100.00

Podium

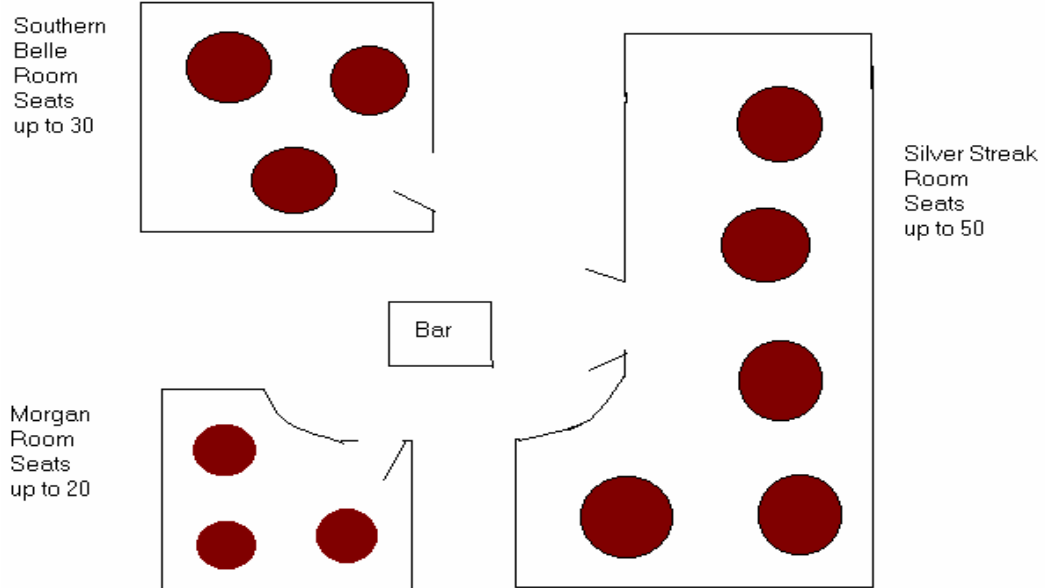
\$30.00

Laser pointer

\$20.00

Other audio-visual equipment available, please inquire. Requires a 72 hour notice to order

Banquet Rooms (upper floor)



Private Dining Rooms (wine cellar)

