



Centering the skyline on the southern edge of downtown Kansas City, you'll find one of the most renowned and prominent buildings in the city, where locals and travelers alike have gathered for almost a century. Asking any Kansas Citian to identify any portion of the building, whether it be the grand façade, the polished marble walls, or the ornate details of the original ceiling tiles, you'll get the same answer – that's Union Station. Pierpont's is fortunate to be nestled in a corner of this iconic architectural delight.

We have been expertly serving fresh seafood and prime steaks for over 20 years. Our seafood is flown in fresh, seven days a week, and our beef is locally-sourced USDA Prime or Certified Hereford. Our talented culinary team hand cuts all steaks in-house and expertly pairs them with the freshest ingredients from local farmers, creating meals to share with friends and colleagues to celebrate together and remember for years to come.

Pierpont's service team is experienced, well-trained, and intuitive to our guests' needs. We strive to be accommodating in our reservations, and go above and beyond to ensure your event is flawless. For the host of a large event, we understand that it can be stressful, and it is our goal for our hosts to relax and enjoy themselves, and leave the work to us. Together with our chefs, our hospitality team has created the following packages with the guest experience in mind. Thank you for considering us for your event. Please don't hesitate to contact me with any questions you may have.

Erin Buchanan  
Private Dining and Catering Manager  
ebuchanan@pierponts.com  
Direct: 816-702-7584 | Business: 816-221-5111



## GUIDELINES

### Reservation 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 seven (7) business days prior to the date of the event at no charge. If you cancel less than seven (7) business days prior to your event, the room minimum will be charged to your credit card. *\*December reservations require a 30 business day cancellation.*

### Menus

Chef Matt Barnes has created menus that meet every need. Each large party menu has entree choices for your guests to select from on the day of the event. Menu selection is due seven (7) business days prior to the event, with a guaranteed guest count required five (5) business days in advance. Menu pricing does not include tax, gratuity, or alcoholic beverages.

### Payment

Payment is due at the conclusion of your event. You will be responsible for the five (5) business days guaranteed guest count, regardless of attendance. Kansas City, Missouri sales tax will be added to your bill along with a 20% gratuity. Parties of 20 or more guests are not eligible for separate checks.

## ROOM MINIMUMS

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

### Belvedere

*Private dining room on the second floor overlooking Union Station's Grand Hall.*

Seats up to 60 guests for a plated dinner, and up to 90 guests for a cocktail reception.

<b>Lunch:</b> Contact us for details	<b>Dinner:</b> Sunday - Thursday: \$2,000 Friday & Saturday: \$2,200 <i>Five (5) hours maximum</i>
<b>Brunch:</b> \$800	

### Rose Room

*Limited dates and times available.*

Semi-private dining room seats up to 36 guests

**Lunch:** Contact us for details  
**Dinner:** \$1,500

### Private Dining Rooms

*In the award winning wine cellar.*

Small rooms seat up to 10 and large rooms seat up to 24

<b>Lunch:</b> Contact us for details
<b>Brunch:</b> <i>Small Room</i>   \$150 <i>Large Room</i>   \$300
<b>Dinner</b>   <i>Three (3) hours maximum</i> <i>Small Room</i>   \$400 <i>Large Room</i>   \$800

### Patio

*Located in Union Station's Grand Hall.*

Seats up to 40 guests for a plated dinner, and up to 75 guests for a cocktail reception.

**Minimum \$500**

## PARKING

Three (3) hour complimentary parking is located in the West Yard Garage, immediately west of Union Station.





## COLD APPETIZERS

priced per 25 pieces

**Block Cheese Display** Varieties (2) \$125 | (4) \$175 | (6) \$225  
candied nuts, fresh and dried fruit, farm to market crackers, chef's cheese  
and accoutrement pairings

**Cheese Plate Display** \$115  
fontina, smoked gouda, manchego, blue cheese crumbles, candied nuts  
dried fruit, assorted crackers

**Cheese & Charcuterie Skewer** \$115  
chef's cheese and accoutrement pairings

**Ahi Tuna Poke\*** \$125  
cucumber, crushed wonton, cilantro vinaigrette

**Antipasta Skewer** <sup>gf</sup> \$90  
marinated vegetables and salumi

**Fruit Cup** <sup>v</sup> \$75  
fresh assorted fruit

**Grilled and Marinated Vegetable Platter** <sup>gf</sup> \$65  
green goddess dipping sauce

**Honey Whipped Goat Cheese** <sup>v</sup> \$65  
sundried tomato pesto, brown butter almonds, crostini

**Roasted Garlic Hummus and Crudités Platter** <sup>v</sup> \$65  
grilled pita

**Seared Filet Mignon\*** \$150  
blue cheese, red onion jam, crostini, sherry vinegar reduction

**Shrimp Cocktail** <sup>gf</sup> \$100  
horseradish cocktail sauce

**Soba Noodle Salad** <sup>vg</sup> \$65  
miso dressing, carrot, scallion, edamame, sesame

**Tomato-Mozzarella Skewer** <sup>v</sup> \$75  
fig balsamic reduction

**Bruschetta** <sup>v</sup>  
tomato basil \$90 | peperonata \$95 | marinated mushroom \$100



## HOT APPETIZERS

priced per 25 pieces

**Artichoke Cheese Fonduta** <sup>v</sup> \$100  
grilled pita

**Bacon-wrapped Tiger Shrimp** \$115  
horseradish cream sauce

**Burnt Ends** \$115  
horseradish-honey corn bread, creamed corn, housemade bbq sauce

**Chicken Pepper Satay** \$90  
grilled chicken breast, bell peppers, thai peanut sauce

**Meatballs** \$90  
cider-honey bbq sauce

**Lamb-stuffed Mushrooms** <sup>gf</sup> \$180  
tzatziki sauce

**Seared Crab Cakes** \$125  
dijonnaise

**Smoked Chicken** \$100  
goat cheese polenta, creamed corn, housemade bbq sauce

**Steak Kabobs** <sup>gf</sup> \$100  
grilled steak tips, bell peppers, housemade bbq sauce

**Yukon Fontina Cakes** <sup>v</sup> \$100  
horseradish crème fraîche

**Vegetable Croquettes** <sup>gf v</sup> \$85  
roasted red peppers, onions & mushrooms stuffed inside of crispy fried risotto



\*Contains or may contain raw or undercooked meats, poultry, seafood,  
or shellfish. May increase your risk of foodborne illness.



*gf - gluten free | v - vegetarian | vg - vegan  
Menu and pricing subject to change. | PPPD\_4.2021*



## PLATED DINNER

Our plated dinner is available for in-house groups of 60 or fewer. Served with salad or soup, choice of three (3) entrées from your selected tier, and dessert. Coffee and iced tea included. Vegetarian option available upon request.

### Soup or Salad *(choose one)*

**Blue Crab & Sweetcorn Bisque**  
corn salsa, blue crab

**Mixed Greens Salad** <sup>vg gf</sup>  
tomatoes, english cucumbers, shaved carrots, roasted shallot vinaigrette

**Caesar Salad**  
romaine lettuce, shaved parmesan, caesar dressing, croutons

**Wedge Salad** <sup>gf</sup>  
iceberg lettuce, applewood smoked bacon, tomatoes, chives, lemon parmesan dressing

### Tier One \$54

#### 12oz KC Strip\* <sup>gf</sup>

roasted garlic whipped potatoes, green beans, maître d' butter

#### Seared Salmon <sup>gf</sup>

pistou risotto, zucchini, fava beans, leeks, preserved lemon

#### Blackened Mahi Mahi\* <sup>gf</sup>

jasmine rice pilaf, trinity vegetables, tomato beurre blanc

#### Grilled Vegetable Pasta <sup>v</sup>

zucchini, peppers, tomatoes, castelvetrano olives, udon noodles, basil beurre blanc

#### Grilled Bone-in Chicken Breast

roasted yukon gold potatoes, baby green beans, whiskey bacon jam

### Tier Two \$63

#### 7oz Filet Mignon\* <sup>gf</sup>

roasted garlic whipped potatoes, asparagus, cabernet gastrique

#### Grilled Blackened Eggplant <sup>v gf</sup>

green tomato succotash, tempeh, puffed amaranth, lemon sumac olive oil

#### Seared Salmon Oscar\* <sup>gf</sup>

red rice pilaf, asparagus, blue crab, bearnaise

#### Pan-Roasted Baja Bass\* <sup>gf</sup>

fingerling potatoes, arugula, avocado, tomatillo chimichurri

#### Pan-Roasted Semi-Boneless Half Chicken <sup>gf</sup>

yukon gold potatoes, cherry tomatoes, sautéed mushrooms, rosemary lemon beurre blanc

### Tier Three \$69

#### 7oz Coffee & Ancho Chili-Rubbed Filet Mignon\* <sup>gf</sup>

roasted garlic whipped potatoes, asparagus, grand marnier butter

#### Colorado Striped Bass <sup>gf</sup>

herbed risotto cake, provincial tomatoes, pistou sauce

#### 14oz KC Strip\* <sup>gf</sup>

roasted garlic whipped potatoes, baby green beans, marrow butter

#### Pork Chop\* <sup>gf</sup>

sautéed apples, brussels sprouts, fingerling potatoes, whiskey bacon jam

#### Seared Diver Scallops <sup>gf</sup>

goat cheese polenta, spicy avocado crema, charred asparagus, scallions

### Tier Four \$85

#### 10oz Filet Mignon Oscar\* <sup>gf</sup>

roasted garlic whipped potatoes, asparagus, blue crab, béarnaise

#### 16oz KC Strip\* <sup>gf</sup>

roasted garlic whipped potatoes, green beans, marrow butter

#### Mixed Grill\*

2 diver scallops, 3 tiger shrimp, 1 Maryland style crab cake, asparagus, dijonnaise, celery tapenade, grilled lemon

#### Seared Yellowtail\* <sup>gf</sup>

parmesan risotto, asparagus tips, caper peppadew vinaigrette

#### Grilled Lamb Chops\*

gruyere gnocchi, brussels sprouts, mushrooms, shallot aigre doux

### Dessert *(choose one)*

#### Seasonal Bread Pudding <sup>v</sup>

spiced dried fruit chutney, butter rum sauce

#### Seasonal Creme Brulee <sup>gf v</sup>

toasted coconut meringue, candied lime almonds

#### Flourless Chocolate Cake <sup>gf v</sup>

chantilly cream, fresh berries, strawberry coulis

\*Contains or may contain raw or undercooked meats, poultry, seafood, or shellfish. May increase your risk of foodborne illness.



*gf - gluten free | v - vegetarian | vg - vegan*  
Menu and pricing subject to change. | PPPD\_4.2021

## PLATED LUNCH

Our plated lunch is available for in-house groups of 60 or fewer. Served with salad, choice of entrée, dessert.  
Coffee and iced tea included. Lunches are served daily until 3pm

### Soup or Salad *(choose one)*

**Blue Crab & Sweetcorn Bisque**  
corn salsa, blue crab

**Mixed Greens Salad** <sup>vg gf</sup>  
tomatoes, english cucumbers,  
shaved carrots,  
roasted shallot vinaigrette

**Caesar Salad**  
romaine lettuce, shaved parmesan,  
caesar dressing, croutons

**Wedge Salad** <sup>gf</sup>  
iceberg lettuce, applewood  
smoked bacon, tomatoes, chives,  
lemon parmesan dressing

### Tier One \$22

**Vegetable Penne** <sup>v</sup>  
grilled squash, roasted peppers,  
quinoaisraeli penne, tomatoes, feta

**Boneless Beef Shortribs** <sup>gf</sup>  
roasted garlic whipped potatoes,  
cider-honey bbq sauce

**Blackened Grilled Salmon** <sup>\* gf</sup>  
roasted lemon potatoes,  
red peppers, dill butter

### Tier Two \$26

**Filet Mignon** <sup>\* gf</sup>  
5oz. cut, roasted garlic whipped  
potatoes, maître d'hôtel butter

**Grilled Chicken Pesto**  
roasted tomatoes, roasted artichokes,  
pesto, penne pasta

**Grilled Mahi Mahi** <sup>gf</sup>  
jasmine rice, poblano peppers,  
pineapple chimichurri

### Tier Three \$29

**Kansas City Strip** <sup>\* gf</sup>  
12oz. cut, roasted garlic whipped potatoes,  
baby green beans, maître d'hôtel butter

**Blackened Steelhead Trout**  
herbed risotto, roasted tomatoes,  
chimichurri sauce

**Grilled Chicken Pasta**  
chitarra pasta, grilled squash, roasted tomatoes,  
pistachio pesto, sherry vinegar

### Dessert *(choose one)*

**Seasonal Bread Pudding** <sup>v</sup>  
spiced dried fruit chutney,  
butter rum sauce

**Seasonal Creme Brulee** <sup>gf v</sup>  
toasted coconut meringue,  
candied lime almonds

**Dark Chocolate Brownie**  
white chocolate ganache

\*Contains or may contain raw or undercooked meats, poultry, seafood,  
or shellfish. May increase your risk of foodborne illness.



gf - gluten free | v - vegetarian | vg - vegan  
Menu and pricing subject to change. | PPPD\_1.2021



## PLATED BRUNCH

Our plated brunch is available for in-house groups of 60 or fewer. Served with salad or soup, choice of three (3) entrées from your selected tier. Coffee and iced tea included. Vegetarian option available upon request.

### Soup or Salad *(choose one)*

**Blue Crab & Sweetcorn Bisque**  
corn salsa, blue crab

**Mixed Greens Salad** <sup>vg gf</sup>  
tomatoes, english cucumbers,  
shaved carrots,  
roasted shallot vinaigrette

**Caesar Salad**  
romaine lettuce, shaved parmesan,  
caesar dressing, croutons

**Wedge Salad** <sup>gf</sup>  
iceberg lettuce, applewood  
smoked bacon, tomatoes, chives,  
lemon parmesan dressing

### Tier One \$

#### Chicken & Biscuit

crispy chicken tenders, buttermilk biscuit,  
anaheim country gravy, fresno chili hot sauce

#### Kansas City Strip French Dip

shaved kansas city strip & gruyère cheese on  
a toasted baguette, au jus, french fries

#### Lemon-Lavender Pancakes

basil whipped mascarpone, orange-fig  
marmalade, applewood-smoked bacon

#### The Platform Breakfast\*

two scrambled eggs, applewood-smoked bacon,  
breakfast sausage, hash browns,  
sourdough toast, berry jam

### Tier Two \$23

#### White Chocolate Challah French Toast

almond granola, fresh blueberries,  
grand marnier butter, maple syrup,  
applewood-smoked bacon

#### Conductor Breakfast Burger\*

house ground filet, strip and ribeye on  
brioche with whiskey bacon jam,  
fried egg, french fries

#### Roasted Duck Chilaquiles

crispy corn tortilla, salsa verde, fried eggs,  
morita sour cream, cotija cheese,  
pickled red onion

#### The Platform Breakfast\*

two scrambled eggs, applewood-smoked  
bacon, breakfast sausage, hash browns,  
sourdough toast, berry jam

### Tier Three \$26

#### Steak & Eggs\* <sup>gf</sup>

5oz coffee rubbed filet mignon,  
grand marnier butter, yukon gold  
breakfast potatoes, scrambled eggs

#### Sweet Potato Cubano

pulled pork, 5 spice pork belly,  
gruyère cheese & pickles between  
two sweet potato pancakes with  
dijon 5-spice maple syrup

#### Bacon Apricot-Fig Melt

thick-cut bacon, apricot-fig mostarda & brie  
cheese on challah bread, french fries

#### The Platform Breakfast\*

two scrambled eggs, applewood-smoked  
bacon, breakfast sausage, hash browns,  
sourdough toast, berry jam

### ADD-ONS

*priced per 25 pieces*

#### Shrimp Cocktail \$100

horseradish cocktail sauce

#### Cinnamon Roll Coffee Cake <sup>v</sup> \$75

vanilla icing

#### Olive Oil Ricotta Torta <sup>v</sup> \$75

strawberry-basil compote

#### Artichoke-Cheese Fonduta <sup>v</sup> \$100

smoked grapes, rosemary focaccia



\*Contains or may contain raw or undercooked meats, poultry, seafood,  
or shellfish. May increase your risk of foodborne illness.



gf - gluten free | v - vegetarian | vg - vegan  
Menu and pricing subject to change. | PPPD\_4.2021

## DINNER BUFFET

Served with coffee, iced tea & fountain water. Vegetarian option available upon request.  
Complimentary substitutions from lower tier available upon request.

### Tier One \$50/guest

#### Salad

**Spring Greens Salad** <sup>vg gf</sup> | english cucumber, tomato, carrot, roasted shallot vinaigrette

#### Main Course

select two

**Beef Short Ribs** <sup>gf</sup> | cider-honey bbq sauce

**Braised Steak Tips** | demi-glace

**Grilled Chicken Breast** | marsala mushroom cream sauce

**Roasted Pork Loin** <sup>\* gf</sup> | bourbon-cider glaze with apples

**Grilled Vegetable Couscous** <sup>v</sup> | peppers, squash, tomatoes, pistachio-dill pesto, israeli couscous

#### Side Dishes

select two

**Roasted Garlic Whipped Potatoes** <sup>v gf</sup>

**Baby Green Beans** <sup>v gf</sup> | grape tomatoes

**French Red Rice** <sup>vg gf</sup> | aromatic vegetables, fresh herbs

**Roasted Yukon Gold Potatoes** <sup>vg gf</sup>

**Roasted Vegetable Couscous** <sup>vg</sup>

**Sautéed Zucchini and Squash** <sup>v gf</sup>

#### Desserts

select one

**Seasonal Fruit Cobbler** | streusel topping, mascarpone cream

**Butterscotch Pecan Blondies** | caramel sauce, candied pecans

**Dark Chocolate Brownie** | white chocolate ganache

**Masala Spiced Carrot Cake** | cream cheese icing

### Tier Two \$60/guest

#### Salad

**Wedge Salad** <sup>gf</sup> | tomatoes, scallions, white cheddar, bacon, lemon parmesan dressing

#### Main Course

select two

**Lobster Mac 'n' Cheese** | smoked gouda cream, roasted red peppers, and applewood bacon

**Carved Beef Striploin** <sup>\* gf</sup> | cognac demi-glace

**Braised Steak Tips** | demi-glace

**Grilled Salmon** <sup>\* gf</sup> | rosemary-lemon butter

**Bone-in Chicken Breast** <sup>gf</sup> | whiskey-bacon jam

#### Side Dishes

select two

**Herbed Risotto Cakes** <sup>v</sup>

**Sherry & Bacon Braised Baby Green Beans** <sup>gf</sup>

**Roasted Garlic & White Cheddar Whipped Potatoes** <sup>gf</sup>

**Sweet Potato Hash** <sup>gf</sup>

**Goat Cheese Polenta**

**Asparagus**

#### Desserts

select one

**Assorted Chocolate Truffles** <sup>gf</sup> | pastry chef's selection

**Dipped Strawberries** <sup>vg gf</sup> | white, milk, and dark chocolate with pastry chef's garnishes

**Vanilla Bean Pot de Crème** | blueberries, milk crumb

**Chocolate Amaretto Mousse** | cocoa nib, raspberries

**Caramel Chocolate Tartlet** | sea salt

\*Contains or may contain raw or undercooked meats, poultry, seafood, or shellfish. May increase your risk of foodborne illness.



gf - gluten free | v - vegetarian | vg - vegan  
Menu and pricing subject to change. | PPPD\_4.2021



## CONSUMPTION BAR

*Bar charges are based on consumption.  
Bar limits can be set at any level, drink tickets are available.*

Pierpont's maintains an extensive beer, wine, and spirits list. Our expert staff is happy to assist in pairing the perfect selections to complement each course of your dining experience. We have access to nearly any label. If you do not see your favorites, just ask.

### Beer

**Domestic** | Budweiser • Bud Light • Michelob Ultra • Miller Lite \$5

**Local** | Boulevard Pale Ale • Boulevard Unfiltered Wheat \$6

**Premium** | Stella Artois • Guinness • Boulevard Tank 7 \$7

### Wine

**Essentials** | \$30 per bottle

Freixenet "Blanc de Blancs," Cava, Spain

William Hill | Chardonnay • Sauvignon Blanc • Pinot Noir • Cabernet Sauvignon

**Premium** | \$45 per bottle

Coppola | Chardonnay • Sauvignon Blanc • Pinot Noir • Cabernet Sauvignon

### Spirits

**Essentials** | \$7 per cocktail

Svedka Vodka • Broker's Gin • Plantation Silver Rum • Exotico Reposado  
Old Overholt Rye • Four Roses Bourbon • Lismore Scotch

**Local** | \$8 per cocktail

Tom's Town Double Grain Vodka • Restless Spirits Builders Botanical Gin  
Mean Mule Silver American Agave • Rieger's Kansas City Whiskey

**Premium** | \$8 per cocktail

Absolut or Tito's Vodka • Beefeater or Bombay Gin • Sauza Hornitos Reposado  
Bacardi Superior or Captain Morgan Rum • Jim Beam Bourbon • Dewar's Scotch

**Private Stock** | \$9 per cocktail

Belvedere, Ketel One, or Grey Goose Vodka • Bombay Sapphire or Tanqueray Gin  
Kirk & Sweeney 12yr Rum • Patron Silver Tequila  
Buffalo Trace, Jack Daniel's, Maker's Mark, Crown Royal, or Jameson Whiskey  
Chivas Regal or Johnny Walker "Red Label" Scotch

*Juice, Coffee, Margarita, Rocks, or Neat Pour | \$1.5 additional  
Martini or Manhattan | 3 additional*

*Inclusion of a handcrafted cocktail menu | \$9-\$12*

### Signature Cocktail Creation is Available!

Our expert bar team would love to work with you to create the perfect cocktail for your event.



## PASTRY DISPLAYS

*priced per 50 pieces*

**Assorted Chocolate Truffles** <sup>gf</sup> \$125

**Gourmet Cookies** \$100  
pastry chef's selection

**Mini Cheesecakes** \$150  
pastry chef's selection

**Dipped Strawberries** <sup>vg gf</sup> \$125  
white, milk, dark chocolate with pastry chef's garnishes

**Butterscotch Pecan Blondies** <sup>v</sup> \$150  
caramel sauce, candied pecans

**Caramel Chocolate Tartlets** \$200  
sea salt

**Mixed Berry Trifle** \$150  
mixed berries, vanilla sponge cake, chantilly cream

**Flourless Chocolate Cake** <sup>gf</sup> \$200  
blood orange curd, cocoa nib

**Dark Chocolate Brownie** \$150  
white chocolate ganache



*gf - gluten free | v - vegetarian | vg - vegan  
Menu and pricing subject to change. | PPPD\_4.2021*

