PIERPONT'S

AT UNION STATION

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, as well as go above and beyond expectations to ensure your event is flawless. As the host of a large event, we understand that it can be stressful, and it is our goal is that you relax, enjoy yourself, and leave the work to us. Our culinary and hospitality teams have created the following packages with the guest experience in mind. Thank you for considering us for your event. Please do not hesitate to contact me with any questions you may have.

Erin Buchanan
Private Dining & Catering Manager
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Direct: 816-702-7584 | Business: 816-221-5111

Guidelines

Reservation Policy

To reserve your date, for all parties of 18 or more, or 17 and under who have chosen a Tiered Menu, 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 fourteen (14) business days prior to the event, with a guaranteed guest count required seven (7) days in advance. If menu selections are not received by the deadline, we will make a selection on your behalf.
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 seven (7) business days guaranteed guest count, regardless of attendance. Kansas City, Missouri sales tax will be added to your bill along with a 20% gratuity.

Belvedere

Private dining room on the second floor overlooking Union Station's Grand Hall with A/V capabilities.

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

Rose Room

Limited dates and times available.

Semi-private dining room seats up to 30 guests

Board Room

Requires prior approval from KC Chamber of Commerce, as well as $1200 rental fee, in addition to food and beverage minimums

Seats up to 120 for dinner, and up to 280 for a cocktail reception

Private Dining Rooms

In the award winning wine cellar. Large rooms with A/V capabilities.

Small rooms seat from 6-10 and large rooms seat up to 24. Groups of 18 or more will require a plated dining package from this menu, but groups of 17 or less will have access to the full menu

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.

Parking

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

Cold Appetizers

priced per 50 pieces

Cheese & Charcuterie Display $240
chef's selected cheeses, charcuterie, and accoutrements

Ahi Tuna Poke* $250
cucumber, crushed wonton, cilantro vinaigrette

Fresh Fruit Platter v gf $150
fresh assorted fruit

Grilled and Marinated Vegetable Platter v gf $130
green goddess dipping sauce

Honey Whipped Goat Cheese v $130
sun-dried tomato pesto, brown butter almonds, crostini

Roasted Garlic Hummus and Crudités Platter v $130
grilled pita

Seared Filet Mignon* $295
blue cheese, red onion jam, crostini, sherry vinegar reduction

Latin Shrimp Cocktail gf $200
spicy tomato sauce, avocado, cucumber

Tomato-Mozzarella Skewer v gf $150
fig balsamic reduction

Tomato Basil Bruschetta v $180
boursin spread, sherry reduction

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

Hot Appetizers

priced per 50 pieces

Artichoke Cheese Fonduta v $200
grilled pita

Bacon-Wrapped Tiger Shrimp gf $230
horseradish cream sauce

Burnt Ends $230
horseradish-honey corn bread, creamed corn, housemade bbq sauce

Chicken Pepper Satay $180
grilled chicken breast, bell peppers, thai peanut sauce

Meatballs $180
cider-honey bbq sauce

Lamb-Stuffed Mushrooms gf $250
tzatziki sauce

Seared Crab Cakes $250
dijonnaise

Steak Kabobs gf $200
grilled steak tips, bell peppers, onion, cremini, cognac demi-glace

Yukon Fontina Cakes v gf $200
horseradish crème fraîche

Vegetable Croquettes gf v $190
roasted red peppers, onions & mushrooms stuffed inside of crispy fried risotto

gf - gluten free | v - vegetarian | vg - vegan Menu and pricing subject to change. | PPPD_10.2026

Brunch Buffet

Served with coffee, iced tea & fountain water. Vegetarian option available upon request.
Complimentary substitutions from lower tier available upon request. Available for groups of 45 people and under.
Any items are available a la carte. Not available in the Wine Cellar Rooms.

Tier One $30

Assorted Pastries
danishes, muffins,
croissants, honey butter,
orange marmalade

Fresh Fruit Display

Scrambled Eggs

Applewood-Smoked Bacon

Buttermilk Biscuits
& Sausage Gravy
with anaheim chilis

Tier Two $35

Assorted Pastries
danishes, muffins,
croissants, honey butter,
orange marmalade

Fresh Fruit Display

Scrambled Eggs

Applewood-Smoked Bacon

Breakfast Sausage

Pierpont's Breakfast Potatoes

Buttermilk Biscuits
& Sausage Gravy
with anaheim chilis

Mixed Greens Salad
tomatoes, english cucumbers, shaved
carrots, roasted shallot vinaigrette

Tier Three $40

Assorted Pastries
danishes, muffins,
croissants, honey butter,
orange marmalade

Fresh Fruit Display

Scrambled Eggs

Shrimp & Grits
with creole tomato sauce

Sweet Potato
& Andouille Hash
with cumin crème fraiche & cotija

French Toast
with almond granola & maple syrup

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

Tier Four $50

Lemon & Lavender Pancakes
orange marmalade,
basil whipped mascarpone

Individual Berry Parfaits
seasonal berries, honey vanilla
greek yogurt, almond granola

Buttermilk Biscuits
& Sausage Gravy
with anaheim chilis

Scrambled Eggs

Applewood-Smoked Bacon

Breakfast Sausage

Pierpont's Breakfast Potatoes

Rocket Salad
raddichio, jicama, orange supremes,
coconut flakes, sherry vinaigrette

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Plated Lunch

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

Complimentary substitutions from lower tier available upon request.
It is not required to provide your guests' entrée selections prior to your event.

Tier One $35

Mixed Greens Salad vg gf
tomatoes, english cucumber, carrots,
roasted shallot vinaigrette

Vegetable Pasta v
grilled squash, roasted peppers,
pasta, tomatoes, feta

Boneless Beef Shortribs
roasted garlic whipped potatoes,
cider-honey bbq sauce

Blackened Grilled Salmon* gf
roasted lemon potatoes,
red peppers, dill butter

Tier Two $46

Caesar Salad
romaine lettuce, parmigiano-reggiano,
caesar dressing, sourdough croutons

Filet Mignon* gf
5oz. cut, roasted garlic whipped
potatoes, mâitre d'hôtel butter

Grilled Chicken Pesto
roasted tomatoes, roasted artichokes,
pesto, roasted yukon gold potatoes

Grilled Mahi Mahi gf
jasmine rice, poblano peppers,
pineapple chimichurri

Tier Three $55

Wedge Salad gf
scallions, tomatoes, bacon,
lemon parmesan dressing

Kansas City Strip* gf
12oz. cut, baby green beans, roasted garlic
whipped potatoes, mâitre d'hôtel butter

Blackened Rainbow Trout
herbed risotto, roasted tomatoes,
chimichurri sauce

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

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Dinner Buffet

Served with coffee, iced tea & fountain water. Vegetarian option available upon request.
Complimentary substitutions from lower tier available upon request.
Not available in the Wine Cellar Rooms, or in Belvedere for more than 45 guests.

Tier One $74/guest

Salad

Spring Greens Salad vg gf | english cucumber, tomato, carrot, roasted shallot vinaigrette

Main Course | *select two*

Beef Short Ribs gf | cider-honey bbq sauce
Braised Steak Tips | demi-glace
Grilled Chicken Breast | marsala mushroom cream sauce
Roasted Pork Loin* gf | bourbon-cider glaze with apples

Side Dishes | *select two*

Roasted Garlic Whipped Potatoes v gf
Baby Green Beans v gf | grape tomatoes
French Red Rice vg gf | aromatic vegetables, fresh herbs
Roasted Yukon Gold Potatoes vg gf
Roasted Vegetable Couscous vg
Sautéed Zucchini and Squash v gf

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 $85/guest

Salad

Chopped Wedge Salad | tomatoes, scallions, white cheddar, bacon, lemon parmesan dressing

Main Course | *select two*

Lobster Mac 'n' Cheese | smoked gouda cream, roasted red peppers, applewood bacon
Carved Beef Striploin* gf | cognac demi-glace
Braised Steak Tips | demi-glace
Grilled Salmon* gf | rosemary-lemon butter
Bone-in Chicken Breast gf | whiskey-bacon jam

Side Dishes | *select two*

Herbed Risotto Cakes v
Sherry & Bacon Braised Baby Green Beans gf
Roasted Garlic Whipped Potatoes gf
Sweet Potato Hash gf
Goat Cheese Polenta
Asparagus

Desserts | *select one*

Assorted Chocolate Truffles gf | chef's selection
Dipped Strawberries vg gf | white, milk and dark chocolate with chef's garnishes
Vanilla Bean Pot de Crème | blueberries, milk crumb
Chocolate Amaretto Mousse | cocoa nib, raspberries
Caramel Chocolate Tartlet | sea salt

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Plated Dinner

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

It is not required to provide your guests' entrée selections prior to your event.

Tier One $70

Mixed Greens Salad vg gf
tomatoes, english cucumber, carrots, roasted shallot vinaigrette

12oz Kansas City Strip* gf
roasted garlic whipped potatoes, green beans, maître d' butter

Grilled Chicken Piccata
red rice, green beans & lemon-caper sauce

Seared Salmon gf
duck fat fingerlings, sautéed leeks, lemon butter

Carrot Cake v
cream cheese frosting, orange syrup, candied walnuts

Tier Two $80

Caesar Salad
romaine lettuce, parmigiano-reggiano, caesar dressing, sourdough croutons

7oz Filet Mignon* gf
roasted garlic whipped potatoes, asparagus, cabernet gastrique

Pan-Roasted Semi-Boneless Half Chicken gf
yukon gold potatoes, cherry tomatoes, sautéed mushrooms, rosemary lemon buerre blanc

Corvina Sea Bass gf
herbed risotto cake, provencal tomatoes, pistou sauce

Crème Brûlée v gf
seasonal selection

Tier Three $85

Wedge Salad gf
scallions, tomatoes, bacon, lemon parmesan dressing

7oz Coffee & Ancho Chili-Rubbed Filet Mignon* gf
roasted garlic whipped potatoes, asparagus, grand marnier butter

Pork Chop* gf
sautéed apples, brussels sprouts, fingerling potatoes, whiskey bacon jam

Steelhead Trout gf
red rice pilaf, broccolini, herb caper sauce

Date Cake v
raspberry compote, caramel sauce, whipped mascarpone

Tier Four $100

Rocket Salad v gfo
raddichio, jicama, orange supremes, coconut flakes, sherry vinaigrette

16oz Kansas City Strip* gf
roasted garlic whipped potatoes, green beans, marrow butter

Grilled Lamb Chops*
gruyère gnocchi, brussels sprouts, mushrooms, shallot aigre doux

Seared Diver Scallops gf
parmesan risotto, woodland mushrooms, asparagus

Flourless Chocolate Cake & Strawberry Panna Cotta v gf
combination plate
(+$5 supplement for Tiers 1-3)

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optional Menu and pricing subject to change. | PPPD_10.2026

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. Not available in Rose Room or Wine Cellar rooms

BEER

TIER ONE | $7

Budweiser • Bud Light • Michelob Ultra
Miller Lite • Boulevard Pale Ale
Boulevard Unfiltered Wheat

TIER TWO | $8

Stella Artois • Guiness
Boulevard Tank 7 • KCBC Dunkel
Blue Moon

WINE

TIER ONE | $40 per bottle

Gruet Brut, New Mexico
Tribute, by Benziger *or equivalent*
Chardonnay • Sauvignon Blanc
Pinot Noir • Cabernet Sauvignon

TIER TWO | $55 per bottle

William Hill *or equivalent*
Chardonnay • Sauvignon Blanc
Pinot Noir • Cabernet Sauvignon

SPIRITS

Some limitations apply to the Patio and Board Room.

TIER ONE | $11 per cocktail

Vodka: Tito's Vodka | **Gin:** Bombay Dry Gin
Rum: Bacardi Silver • Rum Malibu Coconut Rum | **Tequila:** Cazadores Reposado Tequila **Whiskey:** Jim Beam Bourbon • High West Double Rye Whiskey • Dewar's White Label Scotch • E&J Brandy

TIER TWO | $13 per cocktail

includes our Hand-Crafted Cocktail Menu

Vodka: Grey Goose Vodka • Ketel One • Grey Goose Citron
Gin: Bombay Sapphire • Tanqueray Gin • Hendrick's Gin
Rum: Bacardi 8 Year Rum • Captain Morgan
Tequila: Herradura Reposado Tequila • Patrón Silver Tequila
Tres Generaciones Añejo Tequila
Whiskey: Balvenie 12 • Buffalo Trace • Crown Royal
Jack Daniels • Johnnie Walker Red Label Scotch • J. Rieger Kansas City
Laphroaig 10 Year Single Malt • Sons of Erin Irish Whiskey • Templeton Rye
Whiskey Maker's Mark • Woodford Reserve Bourbon

PASTRY DISPLAYS

priced per 50 pieces

Assorted Chocolate Truffles gf $125

Gourmet Cookies v $100
pastry chef's selection

Dipped Strawberries v gf $150
white, milk & dark chocolate

Butterscotch Pecan Blondies v $150
caramel sauce, candied pecans

Caramel Chocolate Tartlets v $200
sea salt

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

Flourless Chocolate Cake gf v $200
blood orange curd, cocoa nib

Dark Chocolate Brownie v $150
white chocolate ganache

AFTERNOON TEA

Tea service is available for parties of 6 to 50, $55 per guest. It includes seasonal chef-designed finger sandwiches, pastries, and accoutrements served on tiered tea trays, plus bagged and loose-leaf options from our tea menu. Tea service can be combined with any of our other dining and bar offerings.

Sample Menu

Sweets
pavlova, victoria cake, cocoa nib truffle

Scones
blueberry, chocolate, orange cranberry

Sandwiches
pimento and prosciutto on pumpernickel,
gribiche on sourdough, coronation chicken on rye

Spreads
clotted cream, lemon curd, local honeycomb

Consultation

For an Afternoon Tea consultation, please contact our Private Dining & Catering Manager, Erin Buchanan, at **ebuchanan@pierponts.com**.