



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
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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 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.

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 with A/V capabilities.

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

Lunch: Contact us for details **Brunch:** Contact us for details

Dinner: \$2,200 +
Five (5) hours maximum

Rose Room

Limited dates and times available.

Semi-private dining room seats up to 36 guests

Lunch: Contact us for details

Dinner: \$2,000 +

Private Dining Rooms

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

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

Lunch: Contact us for details

Brunch: *Small Room* | \$150 + *Large Room* | \$300 +

Dinner | *Three (3) hours maximum*
Small Room | \$400 + *Large Room* | \$800 +

Patio

Located in Union Station's Grand Hall.

Seats up to 24 guests for a plated dinner, and up to 75 guests for a cocktail reception.

Minimum \$950 +

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 2 each \$290 | 4 each \$390 | 6 each \$490
chef's selected cheeses, charcuterie, and accoutrements

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

Fresh Fruit Platter ^v \$150
fresh assorted fruit

Grilled and Marinated Vegetable Platter ^{gf} \$130
green goddess dipping sauce

Honey Whipped Goat Cheese ^v \$130
sundried 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, grissini

Tomato-Mozzarella Skewer ^v \$150
fig balsamic reduction

Tomato Basil Bruschetta ^v
boursin spread, sherry reduction \$180



HOT APPETIZERS

priced per 50 pieces

Artichoke Cheese Fonduta ^v \$200
grilled pita

Bacon-wrapped Tiger Shrimp \$230
horseradish cream sauce

Burnt Ends \$230
horseradish-honey corn bread, creamed corn, cider-honey 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

Smoked Chicken \$200
goat cheese polenta, creamed corn, cider-honey bbq sauce

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


Yukon Fontina Cakes ^v \$200
horseradish crème fraîche

Vegetable Croquettes ^{gf} ^v \$190
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_7.2022





PLATED LUNCH



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

Complimentary substitutions from lower tier available upon request.

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 ^{gf}

roasted garlic whipped potatoes, cider-honey bbq sauce

Blackened Grilled Salmon* ^{gf}

roasted lemon potatoes, red peppers, dill butter

Bread Pudding

seasonal selection

Tier Two \$46

Caesar Salad

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

Filet Mignon* ^{gf}

5oz. cut, roasted garlic whipped potatoes, maître d'hôtel butter

Grilled Chicken Pesto

roasted tomatoes, roasted artichokes, pesto, roasted yukon gold potatoes

Grilled Mahi Mahi ^{gf}

jasmine rice, poblano peppers, and pineapple chimichurri

Dark Chocolate Brownie

with white chocolate ganache

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, maître d'hôtel butter

Blackened Rainbow Trout


herbed risotto, roasted tomatoes, and chimichurri sauce

Grilled Chicken Pasta

grilled squash, roasted tomatoes, pistachio pesto, sherry vinegar


Crème Brûlée

seasonal selection



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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.

Tier One \$30

Assorted Pastries

danishes, muffins,
croissants, honey butter,
orange marmalade

Fresh Fruit Display

Scrambled Eggs

Applewood-Smoked Bacon

Breakfast Sausage

Buttermilk Biscuits & Sausage Gravy

with anaheim chilis

Tier Two \$35

Assorted Pastries

danishes, muffins,
croissants, honey butter,
orange marmalade

Fresh Fruit Display

Forest Mushroom, Spinach & Gruyere Frittata

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

Crab & Sweetcorn Bisque

plobano corn salsa

French Toast

with almond granola & maple syrup

Caesar Salad

romaine lettuce, shaved parmesan,
caesar dressing, croutons

Tier Four \$50

Lemon & Lavender Pancakes

orange & fig marmalade,
basil whipped mascarpone

Individual Berry Parfaits

seasonal berries, honey vanilla greek
yogurt, almond granola

Buttermilk Biscuits & Sausage Gravy

with anaheim chilis

Chorizo Biscuit Casserole

buttermilk biscuits, chorizo, eggs,
poblano, sweet onion, cotija

Pierpont's B.L.T.T

bacon, butter lettuce, tomato,
tasso ham, cheddar, mayo,
toasted sourdough

Scrambled Eggs

Applewood-Smoked Bacon

Breakfast Sausage

Pierpont's Breakfast Potatoes

Rocket Salad

arugula, pickled peaches, blueberries,
almonds, goat cheese,
red wine-honey vinaigrette

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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. Available for groups of 45 people and under.

Tier One \$65/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-glacé

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 \$80/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-glacé

Braised Steak Tips | demi-glacé

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.

Tier One \$65

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 Bone-In Chicken Breast ^{gf}

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

Seared Salmon ^{gf}

duck fat fingerlings, sautéed leeks, lemon butter

Charlotte Cake ^v

meyer lemon curd raspberry compote

Tier Two \$75

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 beurre blanc

Baja Bass

herbed risotto cake, provençal tomatoes, pistou sauce

Bread Pudding

seasonal selection

Tier Three \$80

Wedge Salad^{gf}

chives, 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

Duck Leg Confit

roasted sweet potatoes, port-cherry glaze, amarena cherries

Crème Brûlée

seasonal selection

Tier Four \$95

Rocket Salad

arugula, pickled peaches, blueberries, almonds, goat cheese, red wine-honey vinaigrette

16oz Kansas City Strip* ^{gf}

roasted garlic whipped potatoes, green beans, marrow butter

Grilled Lamb Chops*

gruyere gnocchi, brussels sprouts, mushrooms, shallot aigre doux

Lobster &

Diver Scallop Risotto

lobster claw, sweet peas, seared diver scallops, parmesan risotto

Flourless Chocolate Cake

chantilly cream, fresh berries, strawberry coulis

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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

Tier One \$6 | Budweiser • Bud Light • Michelob Ultra • Miller Lite
Boulevard Pale Ale • Boulevard Unfiltered Wheat

Tier Two \$7 | Stella Artois • Guinness • Boulevard Tank 7
KCBC Dunkel • Blue Moon

Wine

Tier One | \$35 per bottle

Freixenet "Blanc de Blancs," Cava, Spain
William Hill or equivalent | Chardonnay • Sauvignon Blanc
Pinot Noir • Cabernet Sauvignon

Tier Two | \$50 per bottle

Tribute, by Benziger or equivalent | Chardonnay • Sauvignon Blanc
Pinot Noir • Cabernet Sauvignon

Spirits

Tier One | \$9 per cocktail

Tito's Vodka • Bombay Gin • Bacardi Light Rum
Captain Morgan Spiced Rum • Malibu Coconut Rum
Cazadores Tequila • Jacques Bonet Brandy
High West Double Rye Whiskey • Crown Royal Canadian Whisky
Sons of Erin Irish Whiskey • Dewar's

Tier Two | \$12 per cocktail
includes our Hand-Crafted Cocktail Menu

Belvedere Vodka • Grey Goose Vodka • Ketel One • Ketel One Citron • Beefeater Gin
Bombay Sapphire • Builder's Gin • Hendrick's Gin • Tanqueray Gin • Bacardi 8 Year Rum
Ron Zacapa 23 Rum • 1800 Reposado Tequila • Patron Tequila
Sauza Tres Generaciones Tequila • Hennessy VS Cognac • Bulleit Rye Whiskey
Templeton Rye Whiskey • Jack Daniels Whiskey • Maker's Mark Bourbon
Rieger's Kansas City Whiskey • Woodford Reserve Bourbon • Jameson Irish Whiskey
Red Breast Irish Whiskey • Johnnie Walker Red Label Scotch
Laphroaig 10 Year Single Malt • Macallan 12 Year Single Malt

Signature Cocktail Creation is Available!



PASTRY DISPLAYS

priced per 50 pieces

Assorted Chocolate Truffles ^{gf} \$125

Gourmet Cookies \$100
pastry chef's selection

Dipped Strawberries ^{vg gf} \$150
white, milk, dark chocolate, pastry chef's garnishes

Butterscotch Pecan Blondies ^v \$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 ^{gf} \$200
blood orange curd, cocoa nib

Dark Chocolate Brownie \$150
white chocolate ganache



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