



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
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 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

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.

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 ^{gf} \$290
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 Crudité's 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 \$180
boursin spread, sherry reduction



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 \$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. | PPD_7.2024





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
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
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, maître 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, maître d'hôtel butter

Blackened Rainbow Trout
herbed risotto, roasted tomatoes,
chimichurri sauce

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



**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_7.2024*



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

Buttermilk Biscuits

& Sausage Gravy
with anaheim chilis

TIER TWO \$35

Assorted Pastries

danishes, muffins,
croissants, honey butter,
orange marmalade

Fresh Fruit Display

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 & fig 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

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

**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_7.2024*

DINNER BUFFET

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

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-glaze

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-glaze

Braised Steak Tips | demi-glaze

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

*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_7.2024

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

Crème Brûlée

seasonal selection

TIER THREE \$80

Wedge Salad

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

Seared Scallops

woodland mushrooms, asparagus spears & parmesan risotto

Flourless Chocolate Cake

chantilly cream, fresh berries, strawberry coulis

TIER FOUR \$95

Spinach Salad

roasted golden beets, candied walnuts, ricotta, heirloom tomatoes, rhubarb 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

Tandoori Spiced Yellowtail Hamachi

grilled lemon scallions, potato-corn pakora, jalapeño-edamame coulis

Chocolate Cake & Chocolate Torte

combo plate

*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_7.2024

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 | \$7

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

TIER TWO | \$8

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

WINE

TIER ONE | \$35 per bottle

Freixenet "Blanc de Blancs," Cava, Spain
Tribute, by Benziger or equivalent | Chardonnay • Sauvignon Blanc
Pinot Noir • Cabernet Sauvignon

TIER TWO | \$50 per bottle

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

FULL BAR

Our full bar is available for all events,
excluding those held in the Patio or 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
\$2 Additional: Rocks & Neat pour, Margarita
\$3 Additional: Manhattans, Old Fashioned, Martinis

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

\$2 Additional: Rocks & Neat pour, Margarita
\$3 Additional: Manhattans, Old Fashioned, Martinis

Signature Cocktail Creation is Available!

Only Available for parties of 30 or more.

MOBILE BAR

Available for Patio and Board Room events

TIER ONE | \$11 per cocktail

Vodka: Tito's Vodka | **Gin:** Bombay Dry Gin
Rum: Bacardi Silver • Malibu Coconut Rum
Tequila: Cazadores Reposado Tequila
Whiskey: Dewar's White Label Scotch
High West Double Rye Whiskey • Jim Beam Bourbon
\$2 Additional: Rocks & Neat pour, Margarita
\$3 Additional: Manhattans, Old Fashioned, Martinis

TIER TWO | \$13 per cocktail

includes our Hand-Crafted Cocktail Menu

Vodka: Grey Goose Vodka • Ketel One • Tito's Vodka
Gin: Bombay Dry • Gin Tanqueray Gin • Hendrick's Gin
Rum: Bacardi Silver • Captain Morgan • Malibu Coconut Rum
Tequila: Cazadores Reposado • Tequila Patrón Silver Tequila
Whiskey: Buffalo Trace • Crown Royal • Dewar's White Label Scotch
High West Double Rye Whiskey • Jack Daniels • Jim Beam Bourbon
Johnnie Walker Red Label Scotch • Maker's Mark

\$2 Additional: Rocks & Neat pour, Margarita
\$3 Additional: Manhattans, Old Fashioned, Martinis

Signature Cocktail Creation is Available!

Only Available for parties of 30 or more.



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





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 service manager, Eilene Myers, at emyers@pierponts.com.

