



**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.

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Private Dining & Catering Manager  
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## 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** <sup>gf</sup> \$240  
chef's selected cheeses, charcuterie, and accoutrements

**Ahi Tuna Poke** <sup>\*</sup> \$250  
cucumber, crushed wonton, cilantro vinaigrette

**Fresh Fruit Platter** <sup>v</sup> \$150  
fresh assorted fruit

**Grilled and Marinated Vegetable Platter** <sup>gf</sup> \$130  
green goddess dipping sauce

**Honey Whipped Goat Cheese** <sup>v</sup> \$130  
sundried tomato pesto, brown butter almonds, crostini

**Roasted Garlic Hummus and Crudités Platter** <sup>v</sup> \$130  
grilled pita

**Seared Filet Mignon** <sup>\*</sup> \$295  
blue cheese, red onion jam, crostini, sherry vinegar reduction

**Latin Shrimp Cocktail** <sup>gf</sup> \$200  
spicy tomato sauce, avocado, cucumber

**Tomato-Mozzarella Skewer** <sup>v</sup> \$150  
fig balsamic reduction

**Tomato Basil Bruschetta** <sup>v</sup> \$180  
boursin spread, sherry reduction



## HOT APPETIZERS

priced per 50 pieces

**Artichoke Cheese Fonduta** <sup>v</sup> \$200  
grilled pita

**Bacon-wrapped Tiger Shrimp** <sup>\*</sup> \$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** <sup>gf</sup> \$250  
tzatziki sauce

**Seared Crab Cakes** \$250  
dijonnaise

**Steak Kabobs** <sup>gf</sup> \$200  
grilled steak tips, bell peppers, onion, cremini, cognac demi-glace

**Yukon Fontina Cakes** <sup>v</sup> \$200  
horseradish crème fraîche

**Vegetable Croquettes** <sup>gf v</sup> \$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\_9.2024*



# 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

### 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

### Spinach Salad

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

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or shellfish. May increase your risk of foodborne illness.*

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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.*

## TIER ONE \$35

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

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**Vegetable Pasta** <sup>v</sup>  
grilled squash, roasted peppers,  
pasta, tomatoes, feta

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

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

## TIER TWO \$46

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

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

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

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

## TIER THREE \$55

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

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

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

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**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.

## TIER ONE \$65/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-glaze

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

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

### 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 \$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** <sup>\* gf</sup> | cognac demi-glaze

**Braised Steak Tips** | demi-glaze

**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 Whipped Potatoes** <sup>gf</sup>

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

**Goat Cheese Polenta**

**Asparagus**

### Desserts | *select one*

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

**Dipped Strawberries** <sup>vg gf</sup> | 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 <sup>vg gf</sup>

tomatoes, english cucumber, carrots, roasted shallot vinaigrette

### 12oz Kansas City Strip\* <sup>gf</sup>

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

### Grilled Bone-In Chicken Breast <sup>gf</sup>

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

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

duck fat fingerlings, sautéed leeks, lemon butter

### Charlotte Cake <sup>v</sup>

meyer lemon curd raspberry compote

## TIER TWO \$75

### Caesar Salad

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

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

roasted garlic whipped potatoes, asparagus, cabernet gastrique

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

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\* <sup>gf</sup>

roasted garlic whipped potatoes, asparagus, grand marnier butter

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

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\* <sup>gf</sup>

roasted garlic whipped potatoes, green beans, marrow butter

### Grilled Lamb Chops\*

gruyère gnocchi, brussels sprouts, mushrooms, shallot aigre doux

### Tandoori Spiced Yellowtail Hamachi

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

### Flourless Chocolate Cake & Lemon Tarte

combination plate

( +\$5 supplement for Tiers 1-3)

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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 | \$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  
KCBC Pils • 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

All items listed here are available in the Belvedere, Truman, Eisenhower & Rose Room.  
Some restrictions apply on the Patio or in the 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

#### Signature Cocktail Creation is Available!

Only Available for parties of 30 or more.

## PASTRY DISPLAYS

priced per 50 pieces

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

### Gourmet Cookies <sup>v</sup> \$100

pastry chef's selection

### Dipped Strawberries <sup>v gf</sup> \$150

white, milk & dark chocolate

### Butterscotch Pecan Blondies <sup>v</sup> \$150

caramel sauce, candied pecans

### Caramel Chocolate Tartlets <sup>v</sup> \$200

sea salt

### Mixed Berry Trifle <sup>v</sup> \$150

mixed berries, vanilla sponge cake, chantilly cream

### Flourless Chocolate Cake <sup>gf v</sup> \$200

blood orange curd, cocoa nib

### Dark Chocolate Brownie <sup>v</sup> \$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](mailto:emyers@pierponts.com).

