



PIERPONT'S
CATERING

30 W. Pershing Rd. | Kansas City, MO | 64108
(816)221-5111 | www.Pierponts.com

2019
Catering Menu & Information

*P*ierpont's at Union Station has been providing memorable food and service since its inception in 1999. Named for railroad baron J.P. (Pierpont) Morgan, Pierpont's serves fresh seafood, arriving daily, and perfectly-aged prime steaks.

We invite you to experience our special event catering. Pierpont's takes pride in its flawless execution of your special event at the venue of your choosing. Our catering services provide everything you need for an exceptional guest experience. From full bar service with an elegant plated dinner or wine with a buffet luncheon, we can help you make it happen.

Our attention to every detail will assure you that your event will be one to remember. Whether an elegant wedding, important business meeting, a birthday or anniversary celebration, Pierpont's will meet all of your catering needs.

Please contact us to plan your event today and discover why we are continually recognized as Kansas City's premier dining destination!

Sincerely,

Robbie McGowan
Director of Private Dining & Catering
816-221-5111 | rmcgowan@pierponts.com

Breaks

PRICED PER GUEST

service limited to one hour per break, includes plasticware.

Morning Break

served with coffee and fountain water

Select 1 menu item \$5 PER GUEST

Select 2 menu items \$7 PER GUEST

MENU ITEMS

Danishes | Muffins | Bagels with Cream Cheese | Yogurt | Fresh Fruit | Cinnamon Rolls | Granola Bars

Afternoon Break

Select 1 Menu Item and 1 Beverage \$6 PER GUEST

Select 2 Menu Items and 2 Beverages \$8 PER GUEST

MENU ITEMS

Cookies | Mixed Nuts | Popcorn | Mini Candy Bars | Pretzels | Trail Mix
Granola Bars | Chips & Salsa | Brownies | Fresh Fruit | Assorted Chips

BEVERAGES

Soft Drinks | Lemonade | Bottled Water | Iced Tea | Coffee

Drink Break

Select 1 Beverage \$2.50 PER GUEST

Select 2 Beverages \$4 PER GUEST

BEVERAGES

Soft Drinks | Bottled Water | Lemonade | Iced Tea | Coffee



Breakfast

PRICED PER GUEST

Continental Buffet \$10

Fresh Fruit | Assorted Pound Cakes | Yogurt | Coffee | Orange Juice | Fountain Water

Hot Breakfast Buffet \$14

SELECT 1 FROM EACH LIST

served with plasticware, includes coffee, fountain water & roasted potatoes

BEVERAGES

Orange Juice | Cranberry Juice | Apple Juice

ENTRÉES

Scrambled Eggs | Mini-Quiche | Biscuits & Gravy | French Toast

SIDE DISHES

Applewood-Smoked Bacon | Sausage | Fresh Fruit Platter

PASTRIES

Assorted Muffins | Assorted Pound Cakes | Danishes | Cinnamon Rolls

Plated Lunch

SERVED ON CHINAWARE WITH BREAD SERVICE, ICED TEA, COFFEE AND FOUNTAIN WATER
VEGETARIAN OPTION AVAILABLE UPON REQUEST

Lunch Tier One \$21 per guest

SPRING GREENS | English cucumber, tomatoes, carrots and roasted shallot vinaigrette

GRILLED CHICKEN BREAST | Brown sugar-Dijon glaze and roasted garlic whipped potatoes

BUTTERSCOTCH PECAN BLONDIE | caramel sauce, candied pecans

Lunch Tier Two \$25 per guest

CAESAR SALAD | Romaine lettuce, Caesar dressing, Parmigiano-Reggiano and sourdough croutons

GRILLED SALMON | Maître d'Butter and roasted garlic whipped potatoes

CHOCOLATE AMARETTO MOUSSE | cocoa nib, raspberries

Lunch Tier Three \$27 per guest

WEDGE SALAD | scallions, tomatoes, bacon, blue cheese, lemon parmesan dressing

FILET MIGNON | grilled 5oz. cut, roasted garlic whipped potatoes and cognac demi-glace

CHOCOLATE CARAMEL TARTLET | sea salt

SERVED DAILY UNTIL 3PM



Lunch Menus

Brown Bag Lunch - \$12 per guest

SERVED WITH LETTUCE AND TOMATO ON SANDWICHES WITH MUSTARD AND MAYONNAISE ON THE SIDE

CHOICE OF SANDWICH

Roast Beef & Cheddar on Hoagie | Turkey & Provolone on wheat Bread
Ham & Swiss on White Bread | Grilled Vegetables on Ciabatta

CHOICE OF SIDE DISH

Fresh Fruit Salad | Side Salad with ranch dressing | Potato Chips

CHOICE OF DESSERT

Chocolate Brownie | Gourmet Cookie | Candy Bar

CHOICE OF BEVERAGE

Bottled Water | Canned Coke or Diet Coke or Sprite

Box Salads - \$14 per guest

CHEF SALAD | mixed greens, ham, turkey, tomatoes, cheese, hard boiled egg, bacon
& buttermilk ranch dressing on the side

CHICKEN CAESAR SALAD | grilled and sliced chicken breast on romaine lettuce with croutons
& Caesar dressing on the side

ANTIPASTO SALAD | mixed greens with pepperoni, salami, provolone cheese, roasted peppers, tomatoes,
olives & red wine vinaigrette on the side

CHOICE OF DESSERT

Chocolate Brownie | Gourmet Cookie | Candy Bar

CHOICE OF BEVERAGE

Bottled Water | Canned Coke, Diet Coke or Sprite

Themed Lunch Buffet

served with iced tea & fountain water

ITALIAN \$17 PER GUEST

Penne Pasta | Linguine Pasta | Grilled Chicken Breast | Meatballs
Marinara & Alfredo Sauce | Sautéed Vegetables | Bread

MEXICAN \$19 PER GUEST

Crispy Corn Tortilla | Flour Tortilla | Chicken in Green Chilis | Beef Barbacoa
Black Beans | Shredded Lettuce | Pico de Gallo | Shredded Cheese | Salsa | Sour Cream

BBQ \$23 PER GUEST

Grilled Chicken Breast | Sliced Brisket | Coleslaw | Baked Beans | Spring Green Salad | Bread

LUNCH SERVED DAILY UNTIL 3PM



Cold Appetizers

Priced per 50 pieces

BLOCK CHEESE DISPLAY

candied nuts, fresh and dried fruit, farm to market crackers, chefs cheese and accoutrement pairings
SELECT NUMBER OF CHEESE VARIETIES: (2) \$250 | (4) \$350 | (6) \$450

CHEESE PLATE DISPLAY

fontina, smoked gouda, manchego, blue cheese crumbles,
candied nuts, dried fruit, assorted crackers \$225

CHEESE & CHARCUTERIE SKEWER

chefs cheese and accoutrement pairings \$225

AHI TUNA POKE *

cucumber, crushed wonton, cilantro vinaigrette \$250

ANTIPASTO SKEWER ^{gf}

marinated vegetables and salumi \$150

CURED SALMON SUSHI ^{(*)gf}

crab salad, nori, sushi rice, avocado \$175

FRUIT CUP ^(#)

fresh assorted fruit \$150

GAZPACHO SHOOTERS ^{gf (#)}

cucumber, celery, basil, lemon zest, parmesan \$150

GRILLED AND MARINATED VEGETABLES ^{gf}

green goddess dipping sauce \$125

HONEY WHIPPED GOAT CHEESE

sundried tomato pesto, brown butter almonds, crostini \$125

MAHI MAHI CEVICHE *

citrus marinade, crispy tortilla, smoky pico de gallo \$250

ROASTED GARLIC HUMMUS AND CRUDITES

grilled pita \$125

SEARED FILET MIGNON *

blue cheese, red onion jam, crostini, sherry vinegar reduction \$300

SHRIMP COCKTAIL

horseradish cocktail sauce \$200

SOBA NOODLE SALAD ^(#)

miso dressing, carrot, scallion, edamame, sesame \$125

TOMATO-MOZZARELLA SKEWER ^{(^)gf}

tomato, mozzarella, basil, balsamic fig glaze \$150

TRIO OF BRUSCHETTA ^(^)

tomato-basil, peperonata, marinated mushrooms, crostini \$200

TRIO OF DEVEILED EGGS ^{gf}

candied bacon, smoked salmon mousse, pimento cheese \$150

VEGETABLE SUMMER ROLLS ^{gf}

cucumber, carrot, bell pepper, basil, cilantro, cellophane noodles, sweet chili sauce \$125



Hot Appetizers

Priced per 50 pieces

ARTICHOKE AND SPINACH DIP ^(A)
grilled pita \$200

BACON WRAPPED TIGER SHRIMP
horseradish cream sauce \$225

BURNT ENDS
horseradish-honey corn bread, creamed corn, housemade bbq sauce \$225

CHICKEN EGG ROLLS
sweet thai chili sauce \$150

CHICKEN PEPPER SATAYS
grilled chicken breast, bell peppers, thai peanut sauce \$175

COCONUT SHRIMP
raspberry-wasabi jam \$225

LAMB STUFFED MUSHROOMS
tzatziki sauce \$200

SEARED CRAB CAKES
dijonnaise \$250

SMOKED CHICKEN
goat cheese polenta, creamed corn, housemade bbq sauce \$200

STEAK KABOBS ^{gf}
grilled steak tips, bell peppers, housemade bbq sauce \$200

TWICE BAKED YUKON GOLD POTATOES \$175



Plated Dinner

SERVED ON CHINAWARE WITH BREAD SERVICE, ICED TEA, COFFEE AND FOUNTAIN WATER

VEGETARIAN OPTION AVAILABLE UPON REQUEST

Tier One \$45 per guest

SPRING GREENS | English cucumber, tomatoes, carrots and roasted shallot vinaigrette

STEAK & CHICKEN | 5oz. filet mignon with preserved maître d' butter alongside a grilled chicken breast with cognac demi glaze, served with roasted garlic whipped potatoes and baby green beans

CHARLOTTE CAKE | meyer lemon curd and raspberry compote

Tier Two \$50 per guest

CAESAR SALAD | Romaine lettuce, Caesar dressing, Parmigiano-Reggiano and sourdough croutons

STEAK & SALMON | 5oz. filet mignon with a cognac demi-glaze alongside a grilled salmon with preserved lemon maître d' butter, served with roasted garlic whipped potatoes and baby green beans

BUTTERSCOTCH PECAN BLONDIE | caramel sauce, candied pecans

Tier Three \$55 per guest

WEDGE SALAD | scallions, tomatoes, bacon, blue cheese, lemon parmesan dressing

STEAK & SHRIMP | 5oz. filet mignon with cognac demi-glaze alongside 4 butter poached shrimp, served with roasted garlic whipped potatoes and sautéed asparagus

CHOCOLATE CARAMEL TARTLET | sea salt

Dinner Buffet Tier One

\$45 per person

SERVED WITH ICED TEA & FOUNTAIN WATER.
VEGETARIAN OPTION AVAILABLE UPON REQUEST.
COFFEE SERVICE AVAILABLE FOR AN ADDITIONAL \$1.50 PER GUEST.

Salad

HOUSE SALAD | English cucumber, tomato, carrot, shallot vinaigrette

Main Courses - Select 2

FILET OF SALMON^{*gf} | rosemary-lemon butter

BEEF SHORT RIBS^{gf} | cider-honey bbq sauce

GRILLED CHICKEN BREAST | marsala mushroom cream sauce

ROASTED PORK LOIN^{*gf} | pear-apple chutney

GRILLED VEGETABLE COUSCOUS^(^) | peppers, squash, tomatoes, pistachio-dill pesto and Israeli couscous

BRAISED STEAK TIPS | demi-glace

Side Dishes - Select 2

ROASTED GARLIC WHIPPED POTATOES^(^) gf

BABY GREEN BEANS^(^) gf | grape tomatoes

FRENCH RED RICE^{(^)(#)} gf | aromatic vegetables and fresh herbs

ROASTED YUKON GOLD POTATOES^{(^)(#)} gf

GOAT CHEESE POLENTA

SAUTÉED ZUCCHINI AND SQUASH^(^) gf

Dessert - Select 1

ASSORTED CHOCOLATE TRUFFLES^{gf} | pastry chef's selection

DIPPED STRAWBERRIES^(#) gf | white, milk, and dark chocolate with pastry chef's garnishes

SEASONAL FRUIT COBBLER | streusel topping, mascarpone cream

CARROT BUNDT CAKE | cream cheese glaze

CARAMEL CHOCOLATE TARTLET | sea salt

BUTTERSCOTCH PECAN BLONDIES | caramel sauce, candied pecans

VANILLA BEAN POT DE CRÈME | blueberries, milk crumb

CHOCOLATE AMARETTO MOUSE | cocoa nib, raspberries

Dinner Buffet Tier Two

\$55 per person

SERVED WITH ICED TEA & FOUNTAIN WATER.
VEGETARIAN OPTION AVAILABLE UPON REQUEST.
COFFEE SERVICE AVAILABLE FOR AN ADDITIONAL \$1.50 PER GUEST.

Salad

CHOPPED WEDGE SALAD | tomatoes, scallions, white cheddar, bacon, lemon parmesan dressing

Main Courses - Select 2

LOBSTER MAC N' CHEESE | smoked gouda cream, roasted red peppers and Applewood bacon

BONE-IN CHICKEN BREAST^{gf} | Whiskey bacon jam

FILET OF SALMON^{* gf} | Dijon and brown sugar glaze

CARVED BEEF STRIPLOIN^{* gf} | cognac demi-glaze

ROASTED PORK LOIN^{* gf} | bourbon-cider glaze with apples

BONELESS BEEF SHORT RIBS^{gf} | cider-honey bbq sauce

Side Dishes - Select 2

HERBED RISOTTO CAKES^(^)

ROASTED GARLIC & WHITE CHEDDAR WHIPPED POTATOES

SHERRY & BACON BRAISED BABY GREEN BEANS^{gf}

ROASTED VEGETABLE COUSCOUS^(^) | peppers, squash, fresh herbs and Israeli couscous

FRENCH RED RICE^{(^)(#) gf} | aromatic vegetables and fresh herbs

ROASTED YUKON GOLD POTATOES | leeks and pancetta

SWEET POTATO HASH

Dessert - Select 1

ASSORTED CHOCOLATE TRUFFLES^{gf} | pastry chef's selection

DIPPED STRAWBERRIES^{(#) gf} | white, milk, and dark chocolate with pastry chef's garnishes

SEASONAL FRUIT COBBLER | streusel topping, mascarpone cream

CARROT BUNDT CAKE | cream cheese glaze

CARAMEL CHOCOLATE TARTLET | sea salt

BUTTERSCOTCH PECAN BLONDIES | caramel sauce, candied pecans

VANILLA BEAN POT DE CRÈME | blueberries, milk crumb

CHOCOLATE AMARETTO MOUSE | cocoa nib, raspberries

Dinner Menus

Carving Station

SERVED WITH SLICED DINNER ROLLS AND TWO CONDIMENTS

PRICED PER 50 GUESTS

ROASTED PORK LOIN \$275

BEEF PRIME RIB ROAST \$425

BUTTER BASTED TURKEY BREAST \$225

LEG OF LAMB \$375

CONDIMENTS

Horseradish Cream | Pear & Apple Chutney | Cider-Honey BBQ Sauce | Cognac Demi-Glace
Dijon-Corn Relish | Smoked Tomato Coulis | Mixed Vegetable Pickles

Themed Dinner Buffet

SERVED WITH ICED PLASTICWARE, ICED TEA & FOUNTAIN WATER. VEGETARIAN OPTION AVAILABLE UPON REQUEST.

ITALIAN \$29 PER GUEST

Antipasto Salad | Chitarra Pasta | Goat Cheese Polenta | Italian Sausage | Smoked Marinara Sauce
Caper Cream Sauce | Grilled Chicken Breast | Vegetable Caponata | Bread

MEXICAN \$33 PER GUEST

Crispy Corn Tortillas | Flour Tortillas | Beef Barbacoa | Roasted Pork Shoulder | Chicken in Green Chilies
Queso Fresco | Sour Cream | Pico de Gallo | Shredded Lettuce | Salsa

BBQ \$38 PER GUEST

Baby Back Ribs with Cider-Honey BBQ Sauce | Grilled Chicken Breast | Smoked Brisket
Baked Beans | Coleslaw | Rosemary Potatoes | Spring Green Salad | Bread

Chef Attended Action Stations Available Upon Request

Starting at \$10 PER GUEST

Baked Potato Station | Gourmet Mac and Cheese Station | Mashed Potato Station | Street Taco Station | And More!



Pastry Displays

priced per 50 pieces

ASSORTED CHOCOLATE TRUFFLES^(^) gf \$125

GOURMET COOKIES
pastry chef's selection \$100

MINI CHEESECAKES
pastry chef's selection \$150

DIPPED STRAWBERRIES^{(^)(#)} gf
white, milk, and dark chocolate with pastry chef's garnishes \$125

CUPCAKES
vanilla, chocolate, or red velvet, with buttercream frosting \$150

BUTTERSCOTCH PECAN BLONDIES^(^)
caramel sauce, candied pecans \$150

CARAMEL CHOCOLATE TARTLETS
sea salt \$175

MIXED BERRY TRIFLE
cream cheese \$150

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 DON'T SEE YOUR FAVORITES, JUST ASK.

Beer

DOMESTIC \$5

Budweiser | Bud Light | Coors Light | Miller Lite

CRAFT \$6

Boulevard Pale Ale | Boulevard Unfiltered Wheat

IMPORTS \$7

Corona | Stella Artois

Wine

PIERPONT'S ESSENTIAL • \$30 PER BOTTLE

SPARKLING WINE • Freixenet "Blanc de Blancs" Cava, Spain

WILLIAM HILL • Chardonnay | Sauvignon Blanc | Pinot Noir | Cabernet Sauvignon

PIERPONT'S PREMIUM • \$45 PER BOTTLE

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

PIERPONT'S TOP SHELF • \$60 PER BOTTLE

MERRYVALE "STARMONT" • Chardonnay | Sauvignon Blanc | Pinot Noir | Cabernet Sauvignon

Spirits

ESSENTIAL \$7

Svedka Vodka | Broker's Gin | Plantation 3 Stars Rum | Casa Pacific Tequila | Old Overholt Rye

Four Roses Bourbon | Lismore Scotch

PREMIUM \$8

Absolut or Tito's Vodka | Beefeater or Bombay Gin | Bacardi Superior or Captain Morgan Rum

Cuervo Gold Tequila | Jim Beam Bourbon | Dewar's Scotch

TOP SHELF \$9

Belvedere, Ketel One, or Grey Goose Vodka | Bombay Sapphire or Tanqueray Gin | Kirk & Sweeney 12yr Rum

Patron Silver Tequila | Buffalo Trace, Crown Royal, Jack Daniels, Jameson, or Maker's Mark Whiskey

Chivas or Johnny Walker "Red Label" Scotch

Juice, Coffee, Margarita, Rocks, or Neat Pour - \$1.50 Additional | Martini or Manhattan - \$3 Additional

Pierpont's is pleased to offer a signature drink creation for you special occasion.

Bar Packages

PRICING PER GUEST. 50 GUEST MINIMUM.

All inclusive package, based on 4 hours of open bar. Pricing based on confirmed headcount. Guests Under 21 - \$8.
Last call is 15 minutes prior to the end of your event. For each additional hour an additional charge of \$5 per guest is applied.
We are pleased to customize a bar package to meet your needs.
A champagne toast is included for the bridal party at all weddings.

Essential Host Bar

WINE (FREI BROTHERS OR EQUIVALENT)

WHITE: Sauvignon Blanc, Chardonnay | RED: Pinot Noir, Cabernet Sauvignon

BEER (SELECT FOUR)

Boulevard Pale Ale | Boulevard Unfiltered Wheat | Budweiser | Bud Light | Coors Light | Miller Lite

\$25 PER GUEST

SIGNATURE COCKTAIL AVAILABLE - \$5 PER GUEST

Premium Host Bar

WINE (COPOLLA OR EQUIVALENT)

WHITE: Sauvignon Blanc, Chardonnay | RED: Pinot Noir, Cabernet Sauvignon

BEER (SELECT FOUR)

Boulevard Pale Ale | Boulevard Unfiltered Wheat | Budweiser | Bud Light | Coors Light | Miller Lite

SPIRITS (SELECT ONE PER CATEGORY)

VODKA: Absolut, Titos | GIN: Beefeater, Broker's | RUM: Plantation 3 Stars, Bacardi Superior

TEQUILA: Casa Pacific Reposado, Cuervo Gold | WHISKEY: Old Overholt, Four Roses | SCOTCH: Lismore Single Malt, Dewar's

\$30 PER GUEST

SIGNATURE COCKTAIL AVAILABLE - \$5 PER GUEST

Top Shelf Host Bar

WINE (MERRYVALE "STARMONT" OR EQUIVALENT)

WHITE: Sauvignon Blanc, Chardonnay | RED: Pinot Noir, Cabernet Sauvignon

BEER (SELECT FOUR)

Boulevard Pale Ale | Boulevard Unfiltered Wheat | Budweiser | Bud Light | Coors Light
Miller Lite | Michelob Ultra | Corona | Steall Artois

SPIRITS (SELECT ONE PER CATEGORY)

VODKA: Belvedere, Ketel One, Grey Goose | GIN: Bombay Sapphire, Tanqueray | RUM: Kirk & Sweeney 12yr

TEQUILA: Patron Silver | WHISKEY: Buffalo Trace, Crown Royal, Jack Daniels, Jameson, Maker's Mark

SCOTCH: Chivas Regal, Johnny Walker "Red Label"

\$40 PER GUEST

SIGNATURE COCKTAIL INCLUDED

Fees & Services

SET UP AND BREAKDOWN FEE

Events without any Alcohol	\$50.00 per 50 guests (\$50.00 minimum)
Events serving Beer & Wine Only	\$100.00 per 50 guests (\$100.00 minimum)
Events serving a Full Bar	\$150.00 per 50 guests (\$150.00 minimum)

CHINAWARE (WHEN NOT INCLUDED)

Plateware with Stainless Steel Silverware	\$2.00 per course per guest (up to 200 guests)
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GLASSWARE (WHEN NOT INCLUDED)

Events without any Alcohol	\$1.50 per guest
Events serving Beer & Wine	\$2.00 per guest
Events serving a Full Bar	\$2.50 per guest

LINENS

Lap Length Black Tablecloths	\$15.00 each
Black or White Linen Napkins	\$0.50 each
Black Floor Length Tablecloths	\$40.00 each
(additional colors may be available)	Pricing Varies

CAKE CUTTING FEE

\$2.00 per guest

PASSED APPETIZER FEE

\$50.00 per appetizer

LIQUOR LICENSE

2 weeks notice required

\$50.00 flat fee

BARTENDER FEE

Cash Bar Events	\$150.00 per Bartender (1 per 75 guests)
Host Bar Events	included in service staff

GRATUITY

20% of Food & Beverages	
For Events Before 3:00pm	\$50.00 minimum
For Events After 3:00pm	\$100.00 minimum

VENUE FEE

ask for details

LATE BOOKING FEE

Events booked with Pierpont's with less than 5 business days notice	\$150.00
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TAX

Missouri Tax Rate

Policies

In arranging a special function, your menu and beverage requirements need to be confirmed with the Catering Director no later than two (2) weeks prior to the actual date of the event. No food or beverage of any kind may be brought to the event by any host or guests without prior arrangements and approval and is subject to a lost revenue surcharge per guest according to the final guest count, the exception will be a wedding cake, (prepared by a licensed food vendor). All food and non-alcoholic prices are subject to Missouri Sales Tax and 20% service charge. Prices are subject to change with guaranteed pricing thirty (30) days prior to the function.

BOOKING POLICIES

To reserve your date we require a signed contract with a credit card number. If need be, you may cancel your catering up to thirty (30) days prior to the date of the event at no charge. No refund will be given if canceled less than thirty (30) days prior to your event.

PAYMENT POLICIES

There is a \$500 non-refundable security deposit to reserve date, due with signed contract - on date of booking. The \$500 security deposit will be credited towards your final invoice. Based on the estimated cost, a 50% down payment is due fourteen (14) business days prior to the event. The remaining balance is due upon the completion of the event. Any additional charges, not included in original estimated cost, will be invoiced one (1) business day after your event. The final payment is due in full within five (5) business days from date of invoice. A payment schedule will be given to you, for your convenience at time of booking. In order to book an event, we must have a credit card on file, which will be billed on the dates of your payment schedule.

GUARANTEED ATTENDANCE & MENU SELECTION POLICIES

The guaranteed number of guests represents the minimum number for which you will be charged. The guaranteed number of guests is required seven (7) business days prior to the event. You will be responsible for the seven (7) business days guaranteed guest count, regardless of attendance. If a guaranteed number is not given at this time, you will be billed for the estimated or actual attendance, whichever is greater. Once the guaranteed number is given seven (7) business days prior to the event, the pricing will not be decreased.

Menu selection is due two (2) weeks prior to the event.

BAR POLICIES

1. Pierpont's Catering and the employees of Pierpont's Catering take our responsibility of serving alcoholic beverages very seriously. **2.** We are licensed and regulated by the state of Missouri, we will comply with all laws governing the sale and service of alcoholic beverages. **3.** All individuals purchasing and/or consuming alcoholic beverages must be a minimum of twenty-one (21) years of age. **4.** We reserve the right to refuse alcohol service to anyone who cannot provide proper identification to verify age. **5.** We reserve the right to remove any guest who purchases and supplies alcohol to a minor or to anyone who has already been refused service. **6.** We reserve the right to refuse alcoholic beverage service to anyone who appears to be intoxicated. **7.** We reserve the right to confiscate any alcoholic beverage brought in from outside sources. **8.** Our bartenders will not serve shots or doubles. **9.** Only two (2) drinks per person/I.D. may be served at any time. **10.** Alcoholic beverages may not be self-poured. **11.** We reserve the right to remove any guest, discontinue all alcohol service or discontinue an entire event for failure to abide by Missouri law, Pierpont's Catering regulations and or the instruction of Pierpont's Catering staff. **12.** Should any of these actions become necessary, payment for the event will remain due in full and no refund will be given for any inconvenience or embarrassment cause.

FOOD & BEVERAGE FOR CONTRACTED ENTERTAINERS/VENDORS

Please inform the Catering Director one (1) week prior to your event if food and beverage will be provided to the entertainers/vendors.

MISCELLANEOUS

Pierpont's will not assume responsibility for the damage or loss of any merchandise or articles left in the function room(s) prior to or following your event.