



PIERPONT'S

AT UNION STATION

30 W. Pershing Rd. | Kansas City, MO | 64108

(816)221-5111 | www.Pierponts.com

Pierpont's Belvedere Room & Private Dining

Pierpont'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.

Our awe-inspiring two story bar with it's rolling library ladder maintains an extensive wine list from around the globe, rare single malts, small pot distilled bourbons, gins from Holland, Icelandic vodkas, and exquisite Mescal tequilas from the southern tip of Mexico, all to complement your culinary selections.

The private dining rooms, located in the wine cellar, as well as Pierpont's Belvedere Room on the second floor over-looking Union Station's grand hall, offer more intimate settings for groups of six to sixty. These are perfect for business meetings or entertaining guests. Each room is individually decorated, offering an exceptional place to celebrate a special occasion, close the deal, or enjoy a gathering with friends.

Please contact me 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

PARTIES • BANQUETS • HOLIDAY GATHERINGS • WEDDINGS • CONVENTIONS • SALES MEETINGS • CHARITY EVENTS

Appetizers

Priced per 50 pieces

ANTIPASTO SKEWER ^{gf}

marinated vegetables and mixed salumi \$150

ARTICHOKE AND SPINACH DIP ^(^)

rosemary-olive oil crostini \$200

BACON WRAPPED TIGER SHRIMP

bay horseradish cream sauce \$175

BURNT ENDS

horseradish-honey corn bread, creamed corn and cider-honey BBQ sauce \$225

CHICKEN BOUDIN CROQUETTES

Smoked Marinara \$150

CHICKEN PEPPER SATAYS

grilled chicken breast, bell peppers and Thai peanut sauce \$175

CURED SALMON SUSHI ^{(*) gf}

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

DEVILED EGGS ^{gf}

candied bacon \$125

FRESH FRUIT PARFAIT ^(^)

pineapple, melons, granola and honey-cinnamon yogurt \$175

GAZPACHO SHOOTERS ^{gf (#)}

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

MAHI MAHI CEVICHE

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

PORK BELLY ARANCINI

crispy fried risotto stuffed with braised pork belly with red pepper-tomato coulis \$175

SEARED CRAB CAKES

Dijonnaise \$250

SEARED FILET MIGNON *

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

SELECTION OF ARTISAN CHEESE ^(^)

local, domestic and imported cheeses with chef's selected accompaniments \$175

SOBA NOODLE SALAD ^(#)

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

SPAGHETTI AND MEATBALL \$150

STEAK KABOBS ^{gf}

grilled steak tips, bell peppers, sherry-cider bbq sauce \$175

TIGER PRAWN SUMMER ROLLS ^{gf}

poached shrimp, cucumber, carrot, bell pepper, basil, cilantro, cellophane noodles and sweet chili sauce \$200

TOMATO-MOZZARELLA SKEWER ^{(^) gf}

tomato, mozzarella, basil and balsamic glaze \$150

TRIO OF BRUSCHETTA ^(^)

tomato-basil, peperonata, marinated cremini mushrooms and rosemary crostini \$200

VEGETABLE SUMMER ROLLS ^{gf (#)}

cucumber, carrot, bell pepper, basil, cilantro, cellophane noodles and ginger-cilantro vinaigrette \$125



Lunch Tier One \$22

For in-house groups of 60 or fewer. Served with salad, your choice of entrée, dessert, coffee and iced tea included.

MIXED GREENS SALAD^{gf#} | tomatoes, English cucumber, carrots and roasted shallot vinaigrette

Entrées

VEGETABLE COUSCOUS^(^) | grilled squash, roasted peppers, Israeli couscous, quinoa, tomatoes and feta cheese

BONELESS BEEF SHORT RIBS^{gf} | roasted garlic whipped potatoes and cider-honey bbq sauce

GRILLED SALMON^{*gf} | French red rice, Brussels sprouts and citrus beurre blanc

Dessert

CRÈME BRÛLÉE^{gf (^)} | fresh berries

Lunch Tier Two \$26

For in-house groups of 60 or fewer. Served with salad, your choice of entrée, dessert, coffee and iced tea included.

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

Entrées

FILET MIGNON^{*gf} | grilled 5oz cut, roasted garlic whipped potatoes and maître d'butter

GRILLED CHICKEN PESTO | roasted tomatoes, roasted artichokes, pesto and penne pasta

GRILLED MAHI MAHI^{gf} | jasmine rice, poblano peppers and pineapple chimichurri

Dessert

CHARLOTTE CAKE^(^) | Meyer lemon curd and raspberry compote

Lunch Tier Three \$27

For in-house groups of 60 or fewer. Served with salad, your choice of entrée, dessert, coffee and iced tea included.

PEAR & ALMOND SALAD^(^) | mixed greens, shaved fennel, toasted almond, blue cheese, vanilla poached pear and sherry-Dijon vinaigrette

Entrées

KANSAS CITY STRIP^{*gf} | grilled 10oz. cut, roasted garlic whipped potatoes, baby green beans and maître d'butter

GRILLED SWORDFISH | herbed risotto, roasted tomatoes and chimichurri sauce

GRILLED CHICKEN PASTA | grilled chicken breast, chitarra pasta, grilled squash, roasted tomatoes, pistachio pesto and sherry vinegar

Dessert

CHOCOLATE FINANCIER^(^) | milk chocolate ganache and Chantilly cream

LUNCH SERVED DAILY UNTIL 3PM



Lunch Buffet

\$26 per person

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

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

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

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

BEEF BOURGUIGNON | cremini mushrooms, shallots, bacon and steak tips braised in red wine demi-glace

Side Dishes - Select 2

ROASTED GARLIC WHIPPED POTATOES^(^) gf

BABY GREEN BEANS^(^) gf | with grape tomatoes and Applewood bacon

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

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

HERBED RISOTTO CAKES

SAUTÉED ZUCCHINI AND SQUASH^(^) gf

Dessert - Select 1

FRUIT TARTS | mixed berries and crème pâtissière

SEASONAL FRUIT COBBLER | streusel topping and Chantilly cream

CHOCOLATE FINANCIER | milk chocolate ganache and Chantilly cream

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

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

CHARLOTTE CAKE | Meyer lemon curd and raspberry compote

LUNCH SERVED DAILY UNTIL 3PM



Dinner Tier One \$47

For in-house groups of 60 or fewer. Served with Salad, your choice of three entrées from the list below, dessert, coffee and iced tea included.

MIXED GREENS SALAD^(#) | tomatoes, English cucumber, carrots and roasted shallot vinaigrette

Entrées

FILET MIGNON*^{gf} | grilled 5oz. cut, roasted garlic whipped potatoes, baby green beans and Cognac demi-glace

VEGETABLE CHITARRA PASTA^(^) | grilled squash, roasted tomatoes and pistachio pesto

GRILLED CHICKEN BREAST^{gf} | roasted Yukon gold potatoes, baby green beans and whiskey-bacon marmalade

SALMON*^{gf} | French red rice, Brussels sprouts and citrus beurre blanc

GRILLED BLACKENED SWORDFISH^{gf} | jalapeño-cilantro rice, black beans, sweet corn, peppers and pineapple-rum butter

Dessert

CRÈME BRÛLÉE^(^) | fresh berries

Dinner Tier Two \$59

For in-house groups of 60 or fewer. Served with Salad, your choice of three entrées from the list below, dessert, coffee and iced tea included.

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

Entrées

SALMON FILET^(^)^{gf} | potato-onion latke, apricot mostarda and crème fraîche

GRILLED MAHI MAHI | herbed risotto, sweet peas and blue crab cardinal sauce

KANSAS CITY STRIP*^{gf} | grilled 10oz. cut, roasted garlic whipped potatoes, baby green beans and maître d' butter

VEGETABLE STROZAPRETTI PASTA^(^) | seasonal squash, asparagus, oyster mushrooms, parmesan-comté cream

ROASTED CHICKEN BREAST | horseradish mashed potatoes, Brussels sprouts and caramelized onion veloute

Dessert

CHARLOTTE CAKE^(^) | Meyer lemon curd and raspberry compote

Dinner Tier Three \$69

For in-house groups of 60 or fewer. Served with Salad, your choice of three entrées from the list below, dessert, coffee and iced tea included.

PEAR & ALMOND SALAD^(^) | mixed greens, shaved fennel, toasted almond, blue cheese, vanilla poached pear and sherry-Dijon vinaigrette

Entrées

FILET MIGNON*^{gf} | grilled 8oz. cut, roasted garlic whipped potatoes, baby green beans and Cognac demi-glace

ROCK LOBSTER TAIL^{gf} | 6oz. baked tail, roasted garlic whipped potatoes, asparagus and drawn butter

KANSAS CITY STRIP*^{gf} | grilled 14oz. cut, roasted garlic whipped potatoes, baby green beans and maître d'butter

GRILLED STRIPED BASS | sautéed gnocchi, roasted sweet peppers, spinach and roasted tomato broth

GRILLED DUROC PORK CHOP* | potato-onion latke, pear and apple chutney

Dessert

CHOCOLATE POTS DE CRÈME^(^)^{gf} | Chantilly cream and fresh berries

Dinner Tier Four \$85

For in-house groups of 60 or fewer. Served with Salad, your choice of three entrées from the list below, dessert, coffee and iced tea included.

BUTTER LETTUCE^{gf} | scallions, marinated tomatoes, house-made bacon and lemon-parmesan dressing

Entrées

BROILED LOBSTER TAIL | 6oz. tail, blue crab cake, peppadew relish, dijonnaise and drawn butter

SEARED STONE SEABASS | gnocchi parisienne, herbs de Provence, asparagus tips, cherry tomatoes and sauce crevettes

GRILLED DIVER SCALLOPS (4) | udon noodles, bay shrimp, carrot, scallion and tomato dashi

FILET MIGNON*^{gf} | grilled 10oz cut, butterflied, roasted garlic whipped potatoes, asparagus and truffled white wine demi-glace

KANSAS CITY STRIP | grilled 16oz cut, roasted garlic whipped potatoes, asparagus and black truffle butter

GRILLED LAMB CHOPS*^{gf} | two double bone chops, curry whipped sweet potatoes, cucumber raita and za'atar spice

Dessert

SEASONAL FRUIT COBBLER^(^) | streusel topping and Chantilly cream



Dinner Buffet

\$45 per person

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

Main Courses - Select 2

LOBSTER MAC N' CHEESE | parmesan-comté 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 STRIPLIN*^{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 WHIPPED POTATOES^(^)^{gf}

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^{(^)(#)}^{gf}

Dessert - Select 1

FRUIT TARTS^(^) | mixed berries and crème pâtissière

SEASONAL FRUIT COBBLER^(^) | streusel topping and Chantilly cream

CHOCOLATE FINANCIER^(^) | milk chocolate ganache

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

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

PECAN BLONDIES^(^) | vanilla-butterscotch bar and toasted pecan

VANILLA BEAN PANNA COTTA^(^) | blueberry-basil compote and milk crumbs



Dessert

priced per person

CHARLOTTE CAKE^(^)

Meyer lemon curd and raspberry compote \$4

FRUIT TART^(^)

mixed berries, crème pâtissière and lemon curd sauce \$3

MILK CHOCOLATE MOUSSE TART^(^)

short dough crust and Chantilly cream \$4

SEASONAL FRUIT COBBLER^(^)

streusel topping and Chantilly cream \$4

VANILLA BEAN CRÈME BRÛLÉE^(^) gf

strawberries \$3

Pastry Displays

priced per 50 pieces

ASSORTED CHOCOLATE TRUFFLES^(^) gf \$100

ASSORTED GOURMET COOKIES^(^)

pastry chef's selection \$100

CHARLOTTE CAKES^(^)

Meyer lemon curd and raspberry compote \$150

CHOCOLATE FINANCIER^(^)

milk chocolate ganache \$125

DIPPED STRAWBERRIES^{(^)(#)} gf

white and dark chocolate with pastry chef's garnishes \$125

SEASONAL FRUIT COBBLER^(^)

streusel topping and Chantilly cream \$150

VANILLA BEAN PANNA COTTA^(^)

blueberry compote and milk crumb \$150

PECAN BLONDIES^(^)

vanilla-butterscotch bar and toasted pecan \$150



Bar

Bar charges are based on consumption. Bar limits can be set at any level, drink tickets are available.

WELL DRINKS \$6

McCormick Distillery Vodka | Gin | Scotch | Whiskey | Rum | Tequila

CALL DRINKS \$7

Including but not limited to: Dewey's | Jim Beam | Wild Turkey | Jack Daniels | Absolut | Stol
Tanqueray | Bombay | Captain Morgan | Bacardi Light | Cuervo Gold

PREMIUM DRINKS \$8

Including but not limited to: Chivas | Crown Royal | Maker's Mark | Grey Goose | Ketel One
Belvedere | Tanqueray 10 | Bombay Sapphire | Pyrat XO | Patron Silver

Rocks and neat pour, margarita, with juice or coffee \$1.50 Additional.

Manhattan and Martini \$3.00 Additional

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

Beer

DOMESTIC \$5

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob Ultra

CRAFT \$6

Boulevard | Pale Ale | Bully Porter | Unfiltered Wheat | KC Pils

IMPORTS \$7

Stella Artois | Corona

Pierpont's has access to nearly any label upon request.
If you don't see your favorite just ask.

Wine

PIERPONT'S SELECT • \$30 PER BOTTLE

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

PIERPONT'S PREMIUM • \$45 PER BOTTLE

FREI BROTHERS • Chardonnay | Sauvignon Blanc | Cabernet Sauvignon | Pinot Noir

PIERPONT'S PLATINUM • \$60 PER BOTTLE

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

Pierpont's maintains an extensive wine list with over 300 selections. Our expert wine staff will be pleased to assist in pairing the perfect wines to complement each course of your dining experience.

Booking Guidelines for Our Large Parties

To ensure all of our guests have great food and great service please review the following.

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 7 business days prior to the date of the event at no charge. If you cancel less than 7 business days prior to your event, the room minimum will be charged to your credit card.

MENUS:

Chef Matt Barnes has created menus that meet every need. Each large party menu has entrée choices for your guests to select from on the day of the event. Menu selection is due 7 business days prior to the event, with a guaranteed guest count required 3 business days in advance. 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 3 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.

PIERPONT'S BELVEDERE LOFT

(private dining room on the second floor of Union Station's grand hall)

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

Lunch \$750.00 - 3 hours maximum

Dinner \$1750.00 - 5 hours maximum

PRIVATE DINING ROOMS (in the wine cellar)

Rooms 120 & 134 seat up to 20 guests each

Lunch \$300.00 - 2 hours maximum

Dinner \$600.00 - 3 hours maximum

ROSE ROOM

Semi Private Dining room seats up to 36 guests

Monday - Thursday Lunch \$250.00

Sunday - Thursday Dinner \$1250.00

Limited dates and times for availability

Not available on Fridays or Saturday

PATIO

Seats up to 24 guests for a plated dinner. Holds up to 50 guests for reception

Rental Fee \$250.00

PARKING

Complimentary parking is located in the West Yards Garage, immediately west of Union Station.

Standard Table Set Up

PIERPONT'S BELVEDERE & TABLE CLOTH ROOMS
tablecloths & napkins with votive candles

PRIVATE DINING ROOMS
Glossy wood tables, ivory napkins & votive candles

Customized Table Set Up

Fresh flower arrangements STARTING AT \$50

Personal place cards \$1.00 EACH

Colored Linen Napkins (rentals) STARTING AT \$1

Colored Table Cloths (rentals, limited colors) STARTING AT \$50

Various sizes and styles of crystal, metal and glass candle holders STARTING AT \$15

Oversized silver plated candelabra \$25 EACH

Audio Visual Equipment Rentals

Screen \$30

LCD Projector \$100

Podium \$30

Handheld Microphone \$50

Other audio-visual equipment available, please inquire. Requires a 72-hour notice to order.