



PIERPONT'S
AT UNION STATION

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

*Large Party
&
Banquet Information*

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

Appetizers

Priced per 50 pieces

ANTIPASTO

assortment of salumi and cured artisan meats with chefs selected accompaniments \$225

ARTICHOKE AND SPINACH DIP

rosemary-olive oil crostini \$200

BLUE CRAB CAKES

Dijon-corn relish \$295

GRILLED CHICKEN-PEPPER SATAYS

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

LAMB LOLLIPOPS

grilled New Zealand lamb chops with apricot mostarda \$250

MOZZARELLA BURRATA CROSTINI

fresh tomato, basil, solera vinegar reduction \$125

PORK BELLY ARANCINI

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

SEARED AHI TUNA

ponzu, wasabi and crispy wonton \$225

SEARED FILET MIGNON

Maytag blue cheese mousse, red onion jam, rosemary-olive oil crostini \$300

SELECTION OF ARTISAN CHEESE

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

SMOKED SALMON

boiled egg, capers,, pickled red onion and olive oil crackers \$200

STEAK KABOBS

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

TIGER PRAWN SUMMER ROLLS

cucumber, carrot, bell pepper and fresh herbs with sweet chili sauce \$200

TRIO OF BRUSCHETTA

tomato-basil, artichoke and roasted peppers, rosemary-olive oil crostini \$200

VEGETABLE SUMMER ROLLS

carrot, cucumber, bell pepper and fresh herbs with cilantro-ginger vinaigrette \$125



Lunch Tier One \$21

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

MIXED GREENS SALAD | tomatoes, English cucumber, carrots and roasted shallot vinaigrette

Entrées

VEGETABLE COUSCOUS | seasonal squash, roasted peppers, Israeli couscous, quinoa, tomatoes and feta cheese

BONELESS BEEF SHORT RIBS | roasted garlic whipped potatoes and cider-honey bbq sauce

GRILLED MAHI MAHI | jasmine rice, poblano peppers and pineapple chimichurri

Dessert

CRÈME BRÛLÉE | fresh berries

Lunch Tier Two \$25

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 | grilled 5oz cut, roasted garlic whipped potatoes and maître d'butter

GRILLED CHICKEN PESTO | roasted tomatoes, Portobello mushrooms, pesto and gemelli pasta

GRILLED SALMON | French red rice, Brussels sprouts and citrus beurre blanc

Dessert

CHARLOTTE CAKE | lemon icing, macerated berries and Chantilly cream

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 | grilled 10oz. cut, roasted garlic whipped potatoes, baby green beans and maître d'butter

GRILLED MAHI MAHI | herbed carnaroli risotto, roasted tomatoes and sherry vinegar

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

Dessert

CHOCOLATE FINANCIER | milk chocolate ganache and Chantilly cream

Dinner Tier One \$46

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

VEGETABLE CHITARRA PASTA | seasonal squash, roasted tomatoes, sherry vinegar and pistachio pesto

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

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

SALMON | French red rice, Brussels sprouts, butternut squash and citrus beurre blanc

GRILLED SWORDFISH | roasted Yukon gold potatoes, tomatoes, roasted peppers and smoked pimenton sauce

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

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

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

SMOKED SALMON FILET | potato-onion latke, apricot mostarda and crème fraîche

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 | lemon icing, macerated berries and Chantilly cream

Dinner Tier Three \$68

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 | grilled 8oz. cut, roasted garlic whipped potatoes, baby green beans and Cognac demi-glace

ROCK LOBSTER TAIL | 10oz. baked tail, roasted garlic whipped potatoes, asparagus and drawn butter

KANSAS CITY STRIP | grilled 14oz. cut, roasted garlic whipped potatoes, baby green beans and maître d'butte

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

SMOKED PORK CHOP | potato-onion latke, pear and apple chutney

Dessert

CHOCOLATE POTS DE CRÈME | Chantilly cream and fresh berries

Dinner Tier Four \$79

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 | scallions, marinated tomatoes, house-made bacon and lemon-parmesan dressing

Entrées

GROUPER | saffron-broccolini risotto, lobster cardinal sauce

ROCK LOBSTER | baked 6oz. tail, claw & sweetcorn cake, cherry pepper relish and drawn vanilla butter

VEAL CHOP AU POIVRE | peppercorn crusted with roasted garlic whipped potatoes, asparagus and brandy cream sauce

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

COLORADO LAMB CHOP | Italian green lentils, lamb bacon, carrots and cucumber-cilantro raita

Dessert

BRANDIED PEAR & APPLE COBBLER | walnut streusel, caramel sauce and Chantilly cream

Dessert

priced per person

CHARLOTTE CAKE

lemon icing, macerated berries and Chantilly cream \$4

FRUIT TART

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

MILK CHOCOLATE MOUSSE TART

short dough crust, Chantilly cream \$4

BRANDIED PEAR APPLE COBBLER

walnut streusel, caramel sauce and Chantilly cream \$4

VANILLA BEAN CRÈME BRÛLÉE

strawberries \$3

Pastry Displays

priced per 50 pieces

ASSORTED CHOCOLATE TRUFFLES \$100

CHARLOTTE CAKES

Meyer lemon curd, raspberry compote \$150

CHOCOLATE FINANCIER

milk chocolate ganache \$125

BRANDIED PEAR AND APPLE

walnut streusel, caramel sauce and Chantilly cream \$150

ÉCLAIRS

diplomat cream, baking spices, dark chocolate \$125

DIPPED STRAWBERRIES

dark & white chocolate, candied pistachio, dry cherry \$125

VANILLA BEAN POTS DE CRÈME

macerated strawberries, Chantilly cream \$125

ASSORTED GOURMET COOKIES

pastry chef's selection \$100

Dinner Buffet

\$55 per person

Main Courses - Select 2

LOBSTER MAC N' CHEESE | parmesan-comté cream, roasted red peppers and Applewood bacon

BONE-IN CHICKEN BREAST | Marsala-basil glaze

FILET OF SALMON | lemon-rosemary butter

CARVED BEEF STRIPLOIN | cognac demi-glaze

ROASTED PORK LOIN | pear and apple chutney

BONELESS BEEF SHORT RIBS | cider-honey bbq sauce

Side Dishes - Select 2

HERBED RISOTTO CAKES

ROASTED GARLIC WHIPPED POTATOES

BABY GREEN BEANS | with grape tomatoes and Applewood bacon

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

FRENCH RED RICE | aromatic vegetables and fresh herbs

ROASTED YUKON GOLD POTATOES

Dessert - Select 1

FRUIT TARTS | mixed berries and crème pâtissière

BRANDIED PEAR & APPLE COBBLER | pears and apples with baking spices and Chantilly cream

CHOCOLATE FINANCIER | milk chocolate ganache and Chantilly cream

ASSORTED CHOCOLATE TRUFFLES | pastry chef's selection

DIPPED STRAWBERRIES | white and dark chocolate with pastry chef's garnishes



Lunch Buffet

\$25 per person

Main Courses - Select 2

FILET OF SALMON | rosemary-lemon butter

BEEF SHORT RIBS | cider-honey bbq sauce

GRILLED CHICKEN BREAST | whiskey-bacon marmalade

SMOKED PORK LOIN | pear and 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

GARLIC BUTTER BABY GREEN BEANS

RED RICE PILAF

ROASTED YUKON GOLD POTATOES

HERBED RISOTTO CAKES

GRILLED ZUCCHINI AND SQUASH

Dessert - Select 1

FRUIT TARTS | mixed berries and crème pâtissière

BRANDIED PEAR & APPLE COBBLER | pears and apples with baking spices and Chantilly cream

CHOCOLATE FINANCIER | milk chocolate ganache and Chantilly cream

ASSORTED CHOCOLATE TRUFFLES | pastry chef's selection

DIPPED STRAWBERRIES | white and dark chocolate with pastry chef's garnishes

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 your 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 1 week prior to the date of the event at no charge. If you cancel less than 7 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. Catering menu will be selected at least one week prior to the event. Menu package selection is due one week prior to the event with a guarantee guest count required 48 hours in advance.

This price does not include tax, gratuity or alcoholic beverages.

PAYMENT:

Payment is due at the conclusion of your event. You will be responsible for the 48 hour guaranteed guest count, regardless of attendance. Kansas City, Missouri sales tax of 11.35% 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 ROOM

(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

LOFT & TABLE CLOTH ROOM
tablecloths & napkins with votive candles

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

The Little Something Extras

Fresh flower arrangements STARTING AT \$50

Personal place cards \$1.00 EACH

Colored Linen Napkins (rentals) PRICING AVAILABLE UPON REQUEST

Colored Table Cloths (rentals, limited colors) PRICING AVAILABLE UPON REQUEST

Pillar Candles in Hurricane Vase \$15 EACH

6-Inch Fish Bowls with Marbles and Floating Candle (rentals) \$10 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.