



# PIERPONT'S

AT UNION STATION

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

(816)221-5111 | [www.Pierponts.com](http://www.Pierponts.com)

## *Pierpont's Belvedere Room & Private Dining 2019*

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](mailto:rmcgowan@pierponts.com)

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

# Cold Appetizers

Priced per 50 pieces

## CHEESE AND CHARCUTERIE SKEWER

chefs cheese pairings, accoutrements, charcuterie \$225

## TIER ONE CHEESE PLATE <sup>gf</sup>

fontina, smoked gouda, manchego, blue cheese crumbles,  
assorted candied nuts, dried fruit, assorted crackers \$200

## TIER TWO CHEESE PLATE <sup>gf</sup>

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

## AHI TUNA POKE \*

cucumber, crushed wonton, cilantro vinaigrette \$250

## ANTIPASTO SKEWER <sup>gf</sup>

marinated vegetables and salumi \$150

## CURED SALMON SUSHI <sup>(\*) gf</sup>

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

## FRUIT CUP <sup>(#)</sup>

fresh assorted fruit \$150

## GAZPACHO SHOOTERS <sup>gf (#)</sup>

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

## GRILLED AND MARINATED VEGETABLES <sup>gf</sup>

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 <sup>(#)</sup>

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

## TOMATO-MOZZARELLA SKEWER <sup>(^) gf</sup>

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

## TRIO OF BRUSCHETTA <sup>(^)</sup>

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

## TRIO OF DEVEILED EGGS <sup>gf</sup>

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

## VEGETABLE SUMMER ROLLS <sup>gf</sup>

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



# Hot Appetizers

Priced per 50 pieces

ARTICHOKE AND SPINACH DIP <sup>(^)</sup>  
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 <sup>gf</sup>  
grilled steak tips, bell peppers, housemade bbq sauce \$200

TWICE BAKED YUKON GOLD POTATOES \$175



# Lunch Tier One \$22

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

MIXED GREENS SALAD<sup>gf#</sup> | tomatoes, English cucumber, carrots and roasted shallot vinaigrette

## Entrées

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

BONELESS BEEF SHORT RIBS<sup>gf</sup> | roasted garlic whipped potatoes and cider-honey bbq sauce

GRILLED SALMON<sup>\*gf</sup> | French red rice, Brussels sprouts and citrus beurre blanc

## Dessert

CHARLOTTE CAKE<sup>(^)</sup> | meyer lemon curd and raspberry compote

# Lunch Tier Two \$26

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

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

## Entrées

FILET MIGNON<sup>\*gf</sup> | 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<sup>gf</sup> | jasmine rice, poblano peppers and pineapple chimichurri

## Dessert

BUTTERSCOTCH PECAN BLONDIE | caramel sauce, candied pecans

# Lunch Tier Three \$27

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

WEDGE SALAD<sup>(^)</sup> | scallions, tomatoes, bacon, blue cheese, lemon parmesan dressing

## Entrées

KANSAS CITY STRIP<sup>\*gf</sup> | 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 CARAMEL TARTLET | sea salt

LUNCH SERVED DAILY UNTIL 3PM



## Dinner Tier One \$47

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

MIXED GREENS SALAD<sup>(#)</sup> | tomatoes, English cucumber, carrots and roasted shallot vinaigrette

### Entrées

FILET MIGNON\*<sup>gf</sup> | grilled 5oz. cut, roasted garlic whipped potatoes, baby green beans and Cognac demi-glace

VEGETABLE PENNE PASTA<sup>(^)</sup> | grilled squash, roasted tomatoes and pistachio pesto

GRILLED CHICKEN BREAST<sup>gf</sup> | roasted Yukon gold potatoes, baby green beans and whiskey-bacon marmalade

SALMON\*<sup>gf</sup> | French red rice, Brussels sprouts and citrus beurre blanc

GRILLED BLACKENED SWORDFISH<sup>gf</sup> | jalapeño-cilantro rice, black beans, sweet corn, peppers and pineapple-rum butter

### Dessert

CHARLOTTE CAKE<sup>(^)</sup> | meyer lemon curd and raspberry compote

## Dinner Tier Two \$59

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

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

### Entrées

SALMON FILET<sup>(^)</sup><sup>gf</sup> | potato-onion latke, citrus beurre blanc

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

KANSAS CITY STRIP\*<sup>gf</sup> | grilled 10oz. cut, roasted garlic whipped potatoes, baby green beans and maître d' butter

VEGETABLE CHITARRA PASTA<sup>(^)</sup> | seasonal squash, asparagus, oyster mushrooms, smoked gouda cream

ROASTED CHICKEN AND DUMPLINGS | spinach, caramelized onion veloute

### Dessert

BUTTERSCOTCH PECAN BLONDIE | caramel sauce, candied pecans

## Dinner Tier Three \$69

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

APPLES & ALMOND SALAD | mixed greens, almonds, blue cheese, chardonnay poached apples, fennel, dry cherries, white balsamic vinaigrette

### Entrées

FILET MIGNON<sup>\* gf</sup> | grilled 8oz. cut, roasted garlic whipped potatoes, baby green beans and Cognac demi-glace

SEARED DIVER SCALLOP (3) | goat cheese polenta, broccoli, red onion marmalade

KANSAS CITY STRIP<sup>\* gf</sup> | 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<sup>\*</sup> | potato-onion latke, pear and apple chutney

### Dessert

WARM CHOCOLATE RAMEKIN CAKE | mascarpone cream, berries

## Dinner Tier Four \$85

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

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

### Entrées

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

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

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

COFFEE RUBBED FILET MIGNON<sup>\* gf</sup> | grilled 10oz cut, butterflied, roasted garlic whipped potatoes, asparagus and Grand Marnier Butter

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

GRILLED LAMB CHOPS<sup>\* gf</sup> | two double bone chops, curry whipped sweet potatoes, cucumber raita and za'atar spice

### Dessert

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<sup>\*gf</sup> | rosemary-lemon butter

BEEF SHORT RIBS<sup>gf</sup> | cider-honey bbq sauce

GRILLED CHICKEN BREAST | marsala mushroom cream sauce

ROASTED PORK LOIN<sup>\*gf</sup> | pear-apple chutney

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

BRAISED STEAK TIPS | demi-glaze

## *Side Dishes - Select 2*

ROASTED GARLIC WHIPPED POTATOES<sup>(^)</sup> gf

BABY GREEN BEANS<sup>(^)</sup> gf | grape tomatoes

FRENCH RED RICE<sup>(^)(#)</sup> gf | aromatic vegetables and fresh herbs

ROASTED YUKON GOLD POTATOES<sup>(^)(#)</sup> gf

GOAT CHEESE POLENTA

SAUTÉED ZUCCHINI AND SQUASH<sup>(^)</sup> gf

## *Dessert - Select 1*

ASSORTED CHOCOLATE TRUFFLES<sup>gf</sup> | pastry chef's selection

DIPPED STRAWBERRIES<sup>(#)</sup> 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<sup>gf</sup> | Whiskey bacon jam

FILET OF SALMON<sup>\*gf</sup> | Dijon and brown sugar glaze

CARVED BEEF STRIPLOIN<sup>\*gf</sup> | cognac demi-glaze

ROASTED PORK LOIN<sup>\*gf</sup> | bourbon-cider glaze with apples

BONELESS BEEF SHORT RIBS<sup>gf</sup> | cider-honey bbq sauce

## *Side Dishes - Select 2*

HERBED RISOTTO CAKES<sup>(^)</sup>

ROASTED GARLIC & WHITE CHEDDAR WHIPPED POTATOES

SHERRY & BACON BRAISED BABY GREEN BEANS<sup>gf</sup>

ROASTED VEGETABLE COUSCOUS<sup>(^)</sup> | peppers, squash, fresh herbs and Israeli couscous

FRENCH RED RICE<sup>(^)(#)gf</sup> | aromatic vegetables and fresh herbs

ROASTED YUKON GOLD POTATOES | leeks and pancetta

SWEET POTATO HASH

## *Dessert - Select 1*

ASSORTED CHOCOLATE TRUFFLES<sup>gf</sup> | pastry chef's selection

DIPPED STRAWBERRIES<sup>(#)gf</sup> | 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



# Pastry Displays

priced per 50 pieces

ASSORTED CHOCOLATE TRUFFLES<sup>(^)</sup>gf \$125

GOURMET COOKIES  
pastry chef's selection \$100

MINI CHEESECAKES  
pastry chef's selection \$150

DIPPED STRAWBERRIES<sup>(^)(#)</sup>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<sup>(^)</sup>  
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

FREI BROTHERS • 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.*

# 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.*