



*Because it's  
Your Day...*

 EMBASSY SUITES  
HOTELS®  
KANSAS CITY – PLAZA

# *Amenities*



Cake Table  
Gift Table  
Guest Book Table  
Cake Cutting Service with China  
China Service for the Reception

Dance Floor  
DJ Table

White or Ivory Linen on Banquet Rounds  
Centerpiece of Mirrored Tile with 2 Votives  
Complete Set Up & Tear Down

For your convenience, we also provide the following:  
Champagne Glasses  
Cake Knife & Server

You are welcome to bring your own serving set and champagne glasses for  
your reception.

# *Leading up to your special day*



A 30% non-refundable deposit is due with your signed Catering Agreement

## 6 months - Estimated Number of Guests Due

30 Business Days  
10 Business Days  
10 Business Days  
3 Business Days

Details , Times of Service, & Menu Drafted  
Details, Times, & Menu Finalized  
Deposit of 100% of Estimated Total Due  
Minimum Guarantee/Final      Head Count Due  
(You may increase your head count after this deadline, however, you may not decrease it.)

On Your Wedding Day - Relax & Have Fun...  
We're Taking Care of the Details!

# *Wedding Packages*



In order to make your decision process and subsequent planning more enjoyable and effortless, we have put together an All-Inclusive Reception Package for you to choose from.

Our reception packages include everything you need to complete your perfect day!

## *Beverage Service*

4-Hour Host House Cocktails, Beer, Wine and Sodas  
Iced Tea and Coffee Service

## *Your Choice of:*

Dinner Buffet or Hors d' oeuvres Reception

## *Pricing*

**\$57.00++ Per Person**

(Price is subject to a 21% taxable service charge & applicable taxes)



# *Dinner Buffet Reception*

## *Salads*

*Please Select Three (3) of the Following*

- Mixed Greens Salad with Cucumber, Grape Tomatoes, and Radish  
Served with Ranch, Balsamic Vinaigrette and Vidalia Dressing
- Basil Pesto Tri-color Tortellini Pasta Salad
- Baby Spinach, Mushroom, Red Onion and Bacon Salad with Poppy Seed Dressing
- Classic Caesar Salad
- Marinated Cucumber and Red Onion Salad
- Watermelon Basket Filled with Fresh Fruit and Berries

## *Entrées*

*Please Select Two (2) of the Following*

- Chicken Piccata-Roasted Chicken with Lemon-Caper sauce
- Roasted Strip Loin of Beef with Brandy-Peppercorn Demi-Glaze
- Jamaican Jerk Pork Loin with Pineapple Salsa
- Grilled Petite Sirloin with Roasted Tomato Demi-Glaze
- Grilled Chicken Breast with Roasted Red Pepper Cream
- Chicken Marsala-Herb Breaded and Served with Mushroom-Marsala Sauce
- Tortilla-Lime Crusted Tilapia with Chipotle Tartar Sauce
- Roasted Chicken Breast with Chablis Beurre Blanc
- Pistachio Crusted Salmon Fillet with Lemon Dill Sauce

**OR**

*Select One (1) Entrée and One (1) of the Following Carving Stations  
Carved in the room by one of our Chef's*

**Requires Uniformed Carver at a Fee of \$85++**

- Honey-Mustard Cured Ham with a Variety of Mustards
- Steamship Round of Beef with Horseradish Cream
- Pepper Crusted Kansas City Strip loin with Green Peppercorn Demi Glaze
- Fresh Turkey Breast with Cranberry-Orange Relish



# *Hors d'oeuvres Reception*

Please Select Four (4) from the following hot or cold hors d'oeuvres  
And Three (3) Display Stations

## *Cold Hors d'oeuvres*

Mozzarella & Vine-Ripe Tomato Bruschetta with Basil Pesto  
Pork Tenderloin Crostini with Walnut Cream Cheese & Apple Chutney  
Vodka-Citrus Cured Salmon with Cucumber on Pumpernickel Toast  
Beef Tenderloin Crostini with Horseradish Cream & Tomato-Red Onion Jam  
Crab & Saffron Tarts  
Gorgonzola-Artichoke Mousse Served on Belgian Endive  
Caramelized Salmon on Mini Rolls with Arugula & Mango Mayonnaise  
Seared Beef Tenderloin on Mini Rolls – Blue Cheese Spread & Red Onion Chutney  
Jerk Pork Tenderloin Bruschetta with Black Bean-Corn Salsa

## *Hot Hors d'oeuvres*

Barbecued Meatballs  
Buffalo Wings with Blue Cheese Dip and Celery  
Spring Rolls with Sweet and Sour Sauce  
Spanakopita  
Asian Beef Satay with Sweet Chili Dipping Sauce  
Jalapeno Poppers with Fresh Salsas  
Crab Stuffed Mushrooms on a Chablis-Clam Sauce  
Spinach-Artichoke Dip with Tortilla Chips  
Zucchini Pancakes with Crème Fraîche and Caviar  
Crab and Roasted Red Pepper Dip with Pita Chips  
Smoked Bacon Wrapped Almond Stuffed Dates  
Sesame-Soy Crusted Salmon with Pickled Cucumber  
Asian Pork Pot-Sticker Meatballs Tossed in Sweet Chili Sauce

# *Hors d'oeuvres Reception (Continued)*

## *Display Stations*

### **Imported and Domestic Cheese Display**

Garnished with Dried and Fresh Fruit, Nuts and served with Assorted Crackers

**Fresh Vegetable Display** – A Colorful Assortment of Grilled and Raw Vegetables  
Served with a Selection of Dipping Sauces

### **Antipasto Display**

Features an Assortment of Italian Meats, Cheeses, Grilled and Pickled Vegetables, Olives, Dips, Breads and Crackers

### **Fresh Fruit Display**

A Splendor of Fresh Berries, Melons, Pineapples and Tropical Fruits,  
Served with a Honey Crème Fraiche Dip

### **Cheese Torte Display**

Please Select Three (3) from the following

Served with Housemade Tortilla Chips, Apple Wedges and Celery  
Black Bean, Goat Cheese and Corn  
Sun Dried Tomato and Olive Tapenade Topping  
Basil Pesto and Prosciutto  
Roasted Red and Yellow Pepper  
Wild Mushroom and Crab  
Indian Spiced with Green Onions, Tomatoes, Coconut and Gold Raisins  
Mango Chutney, Onion and Cheddar with Pecans

**Artisanal Bread Display** – Served with Housemade Focaccia Bread, Sourdough, Lavosh & Crostini

Please Select Three (3) from the following

Smoked Paprika and Caramelized Onion  
Basil Pesto, Arugula Pesto, Sun Dried Tomato Pesto  
Hummus  
Olive Tapenade  
Tzatziki  
Chipotle Feta Spread  
Babaghanouj  
Roasted Red Pepper Hummus  
White Bean and Roasted Garlic

# *Hors d'oeuvres Reception (Continued)*

## *.Display Stations (continued)*

**Housemade Gourmet Pizza** – Served on Pita Bread  
Please Select Three (3) from the following

Chicken, Arugula and Brie  
Barbecue Brisket with Goat Cheese and Caramelized Onion  
Asian Chicken with Red Pepper, Carrots, Cashews, Green onion & Thai Sweet Chili Sauce  
Greek Style-Red Onion, Roasted Tomatoes, Mixed Olives and Feta Cheese  
Southwest Style-Chorizo, Jack Cheese and Anaheim Peppers  
Chicken Alfredo  
Fresh Mozzarella, Tomato and Basil Pesto

### **Carving Station**

*Please Select Two (2) from the Following*

Honey-Mustard Cured Ham with a Variety of Mustards  
Steamship Round of Beef with Horseradish Cream  
Fresh Turkey Breast with Cranberry-Orange Relish  
**Requires Uniformed Carver at a Fee of \$85++**



# Reception Beverage Services

## Package includes:

4-Hour Host House Cocktails, Domestic Beer, Wine and Sodas  
A variety of house liquor, beer, house wines, and soft drinks  
will be served to your guests.

Iced Tea and Starbucks® Coffee Service

## Upgrades

Add  
Call Brand  
Cocktails  
\$11.00 Per Person

Add  
Premium Brand  
Cocktails  
\$14.00 Per Person

Additional 1 Hour of Package Bar Service  
Beer, Wine, Sodas, Cocktails ~ \$8.00++ per person

**Champagne Toast**  
\$28.00++ Per Bottle  
(Charged on Consumption)

**Wedding Punch**  
A Crystal Punch Bowl filled with  
our signature House Punch  
\$2.50++ Per Person

## Ask About Our Lovely Champagne / Punch Fountain

### Gourmet Coffee Bar

Self Serve Coffee Bar to Include Starbucks® Regular and Decaffeinated Coffees  
Full Array of Flavored Syrups, Chocolate Shavings, Fresh Whipping Cream and Citrus Peel  
\$9.00++ Per Person

# What Comes Next...



Anyone can serve a meal. The difference is in the service...

We take care of all the details so you can concentrate on what's important to you - **your wedding day!**

On the single most important day of your lives, you want to do business with the best... We know the difference between simply serving a meal to you and your guests and *servicing* your wedding reception!

Contact your Wedding Specialist,  
Kristen Kramer, at  
816.204.3709 p  
[Kristen.kramer@hilton.com](mailto:Kristen.kramer@hilton.com)

We will send you the following to Confirm your Catering Arrangements:

Catering Agreement  
Standard Guidelines Agreement  
Payment Policy

# *Things to keep in mind*



## **Menu Planning**

Our wedding packages include everything you need for your wedding reception. We are experts at designing custom menus to help capture the essence of your perfect day. Please ask your Wedding Specialist about the unlimited possibilities.

All food and beverages must be provided by us with the exception of your wedding cake and groom's cake. We provide complimentary cake cutting services. It is just our way of providing excellent service on your special day.

## **Wedding Ceremonies**

We will be happy to host your wedding ceremony and will set a separate ballroom in row seating with a center aisle; perfect for your walk down the aisle!

Once your ceremony has concluded, we will invite your guests to an adjacent ballroom for the reception. Private ceremony rooms rent for \$500.00++ and are subject to availability

## **Overnight Accommodations**

Embassy Suites is a perfect location for your guests. All of our rooms are suites with either a king bed or 2 double beds. Each suite has a full-sized sofa bed in the living room.

The suite includes a cocktail reception from 5:30pm – 7:30pm each evening and a full cooked to order breakfast each morning. Embassy Suites Hotel is a great value for family and friends!

Please visit [www.kansascityplaza.embassysuites.com/eevents](http://www.kansascityplaza.embassysuites.com/eevents) to book guestroom blocks.