

CATERING MENU

MEETINGS & CONFERENCES

InterContinental
HOTELS & RESORTS



CATERING THE INTERCONTINENTAL LIFE

BREAKFAST







BREAKFAST

BUFFET

SERVED WITH CHILLED FRESH ORANGE JUICE, APPLE JUICE AND CRANBERRY JUICE, FRESHLY BREWED PREMIUM ROASTERIE GOURMET REGULAR AND DECAFFEINATED COFFEE, AND SELECTION OF SPECIALTY TEAS A SELECTION OF MILKS

PLAZA CONTINENTAL| $29 per guest

- Sliced seasonal fresh fruits and berries
- Selection of breakfast pastries & muffins
- Chilled hard-boiled eggs
- Individual blended Greek yogurts and granola

INTERCONTINENTAL| $38 per guest

- Sliced fruit and berries
- Individual blended Greek yogurts and granola
- Selection of breakfast pastries & muffins
- Fluffy scrambled eggs
- Crisp bacon and pork sausage links
- Breakfast potatoes with onions and peppers
- French toast, warm maple syrup, butter

THE INSIDER COLLECTION BREAKFAST | $40 per guest

- Sliced fruit and berries
- Individual blended Greek yogurts
- Selection of breakfast pastries & muffins
- Scrambled eggs
- Crisp bacon and local pork sausage
- Hashbrown casserole
- French toast, warm maple syrup, butter

WARD PARKWAY BRUNCH | $65 per guest

- Sliced fruit and berries
- Smoked salmon display, capers, eggs, red onion, bagels with cream cheese
- Freshly baked breakfast pastries, assorted muffins, Danish, mini croissants
- Mixed green salad, pears, pecans, goat cheese, champagne vinaigrette
- Cucumber & garden tomato, onion, white wine vinaigrette
- Classic eggs benedict, English muffins, Canadian bacon, poached eggs, hollandaise
- Fluffy scrambled eggs with local chives
- Smokehouse bacon
- Buttermilk biscuits and country sausage gravy
- Hashbrown casserole
- Market vegetable sauté
- Potato O'Brien with prairie breeze white cheddar cheese

BREAKFAST

PLATED

EACH PLATED BREAKFAST INCLUDES BREAKFAST PASTRIES, ALONG WITH FRESHLY BREWED ROASTERIE COFFEE, DECAFFEINATED ROASTERIE COFFEE, HERBAL TEA, AND ORANGE JUICE



THE CLASSIC | $32 per guest

- Scrambled eggs, choice of bacon, sausage or grilled ham and breakfast potatoes



BREAKFAST BURRITO | $32 per guest

- Flour tortilla with scrambled eggs, pickled jalapeños, roasted poblanos, pico de gallo, cheddar cheese, served with and hash brown potatoes

QUICHE LORRAINE | $32 per guest

- Tomato jam and country-roasted potatoes



FRENCH TOAST | $32 per guest

- Brioche French toast with berries compote, choice of bacon, sausage or grilled ham and butter and maple syrup



BREAKFAST / BRUNCH

STATIONS

* ASTERISK DENOTES A REQUIRED CHEF ATTENDANT. ATTENDANT FEES MAY APPLY.

AVOCADO TOAST BAR | $30 per guest

- Toasted Rustic Artisan Bread, Smashed Avocado, Cherry Tomatoes, Crumbled Bacon, Chopped Eggs
  (Minimum of 25 guests)

PANCAKES* | $12 per guest

- Fresh Berries, Fresh Seasonal Fruit Compote, Chantilly Cream, Sweet Butter and Warm Vermont Maple Syrup

STRIP LOIN CARVING* | $550 each

- Silver Dollar Rolls, Horseradish Cream and Whole Grain Dijon Mustard *(Serves 40-75 guests)*

EGGS & OMELETS* | $15 per guest

- Eggs Any Style (Fried, Scrambled, Omelets), Egg Whites and Egg Beaters

Prepared with a Selection of:

- Country Sausage, Bacon, Black Forest Ham, Aged Cheddar and Swiss Cheeses, Baby Spinach, Bell Peppers, Wild Mushrooms, Scallions, Heirloom Tomatoes,
  (Minimum of 25 guests)

Based on two-hour service and minimum of 15 guests

For events requiring a carver, bartender or station attendants, a fee of $100 to $150 per attendant will be applicable for the first three hours. A charge of $50 per hour per attendant applies for each additional hour.

ENHANCEMENTS

(Enhancements meant to add to existing buffets)

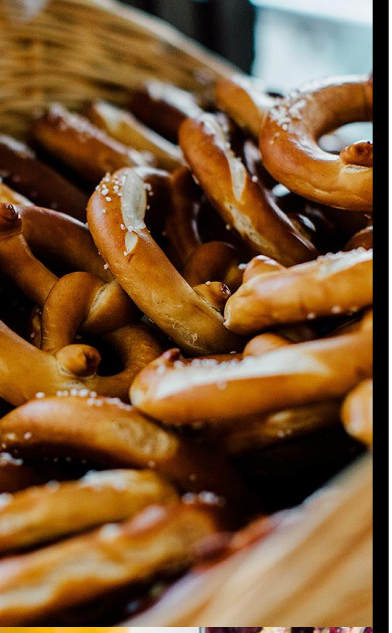
- ASSORTED BAGELS
  Served with Regular and Light Cream Cheeses, Sweet Cream Butter and Fruit Preserves
  $58 per dozen
- BAGELS AND LOX
  Smoked Salmon, Mini Bagels, Regular and Light Cream Cheeses, Capers, Red Onions, Boiled Eggs and Dill
  $20 per person
- CRISPY APPLEWOOD SMOKED BACON
  $8 per person
- CRISPY TURKEY BACON
  $10 per person
- CHICKEN APPLE OR TURKEY SAUSAGE
  $10 per person
- CORNED BEEF HASH
  $12 per person
- GRILLED ASPARAGUS
  $6 per person
- HOMEMADE SPINACH & TOMATO QUICHE
  $12 each
- IMPORTED & DOMESTIC CHEESE DISPLAY
  Served with Fruit Garnish, Assorted Crackers and Baguettes
  $15 per person
- MAKE YOUR OWN PARFAIT
  Yogurt, Strawberries, Mixed Berries, Pineapple, Granola, Shaved Coconut and Honey
  $19 per person
- EGG FRITTATA
  Aged Provolone, Buffalo Mozzarella and Tomato, Topped with Asparagus and Parmesan Cheese
  $12 each
- PLAIN & ASSORTED FRUIT YOGURT CUPS
  $4 per person
- OVEN ROASTED BRUSSELS SPROUTS
  $6 per person
- OVEN ROASTED ROMA TOMATOES
  Topped with Parmesan Cheese
  $6 per person
- SCRAMBLED EGGS

  $8 per person
- SOUTHERN BISCUITS & GRAVY
  Freshly Baked Biscuits, Sausage Gravy, Whipped Butter and Honey
  $8 each
- STEEL CUT OATMEAL
  Toasted Pecans, Brown Sugar, Raisins, Dried Fruit,
  Cinnamon and Honey
  $6 per person
- EGG & CROISSANT SANDWICH
  Flaky croissant, scrambled eggs, cheddar cheese and Ham
  $15 each
- EGG & ENGLISH MUFFIN SANDWICH
  English Muffin, scrambled eggs, cheddar cheese and sausage
  $15 each
- EGG & BAGEL SANDWICH
  Bagel, scrambled eggs, cheddar cheese spinach and red peppers
  $15 each
- BREAKFAST BURRITO
  Scrambled eggs, chorizo, black beans, cheese and green tomatillo salsa
  $15 each
- CHARCUTERIE
  Black forest ham, genoa salami and capicola baby Swiss, gouda, Boursin and brie hard rolls, brioche and baguette cornichons, Dijon mustard, sweet butter, honey and preserves
  $15 each



CATERING THE INTERCONTINENTAL LIFE

BREAKS







THEMED BREAKS

BASED ON A ONE HOUR SERVICE. CHEF ATTENDANT MAY BE REQUIRED.

AVOCADO TOAST BAR | $20 per guest

- Make your own: toasted farm to market bread, smashed avocado, cherry tomato, crumbled bacon, chopped egg, chives and scallions
- *(Minimum of 25 guests)*

SALTY & SWEET BREAK | $20 per guest

- Assorted candy bars
- Chips, pretzels
- Granola bars and trail mix

MILK &COOKIE BREAK| $15 per guest

- Assorted cookies.
- 2%, Almond & Oat Milks
  (Minimum of 15 guests)

TRAIL MIX BREAK | $24 per guest

- **Create Your Own Blend:** assorted nuts, dried seeds and dried Fruit
- A choice of citrus, cucumber mint or seasonal berries infused water
- *(Minimum of 25 guests)*

COFFEE CAKE BAR | $16 per guest

- Cinnamon swirl, lemon, chocolate marble, orange poppy seed
- *(Minimum of 50 guests)*

MORNING BREAK | $18 per guest

- Build your own parfait bar, yogurt, granola, berries, dried fruit
- Muffins,
- Seasonal smoothie shooter
- Fruit salad

GARDEN BREAK | $20 per guest

- Fresh vegetable crudité with ranch and guacamole
- hummus with pita chips
- Warm mini quiche
- Assorted chilled infused waters (citrus, cucumber mint, or berries)

BALLPARK| $21 per guest

- Ballpark dog sliders
- Fresh popped popcorn
- Soft pretzel sticks
- Nacho chips and dip
- (*Minimum of 48 guests*)

ALL-DAY BREAKS

THE PERFECT PLANNER| $70 per guest

All Day Coffee Service

- Local Roasterie Coffee Regular & Decaffeinated
- Selection of Specialty Tea
- Assorted Soft Drinks
- Perrier Sparkling Water
- Dasani Purified Water

Continental Breakfast

- Sliced seasonal fresh fruits and berries
- Selection of breakfast pastries & muffins
- Selection of Fruit Juices
- Whole, 2%, & Skim Milk

AM Break

- Individual blended Greek yogurts and granola
- Assorted Breakfast Breads

PM Break

- Assorted Cookies- Chocolate Chip, Peanut Butter, and Oatmeal Raisin
- Whole Fruit

ALL DAY COFFEE SERVICE $45 per guest

- Based on 8 Hour Service
- Local Roasterie Coffee Regular & Decaffeinated
- Selection of Specialty Tea
- Assorted Soft Drinks
- Perrier Sparkling Water
- Dasani Purified Water

HALF DAY COFFEE SERVICE $30 per guest

- Based on 4 hour Service
- Local Roasterie Coffee Regular & Decaffeinated
- Selection of Specialty Tea
- Assorted Soft Drinks
- Perrier Sparkling Water
- Dasani Purified Water









ALL-DAY BREAKS

THE PERFECT PLANNER Plus| $110 per guest

All Day Coffee Service

- Local Roasterie Coffee Regular & Decaffeinated
- Selection of Specialty Tea
- Assorted Soft Drinks
- Perrier Sparkling Water
- Dasani Purified Water

Continental Breakfast

- Sliced seasonal fresh fruits and berries
- Selection of breakfast pastries & muffins
- Selection of Fruit Juices
- Whole, 2%, & Skim Milk

AM Break

- Individual blended Greek yogurts and granola
- Assorted Breakfast Breads

NEIGHBORHOOD DELI

- Grilled vegetable salad
- Mixed greens, croutons, tomatoes, balsamic dressing, house-made buttermilk ranch cucumber & garden tomato, onion, peppers, white wine vinaigrette
- House roasted beef
- Honey ham
- Hickory smoked turkey breast
- Genoa salami
- Cheddar, Swiss, pepper jack cheeses
- Assorted Fresh Breads (GF DF)
- **Relishes to Include:** Sliced Tomatoes, Onions, Pickles and Lettuce
- **Assorted Condiments to Include:** Dijon, Classic Mayonnaise
- Kettle Chips
- Cookies

PM Break

- Assorted Cookies- Chocolate Chip, Peanut Butter, and Oatmeal Raisin
- Whole Fruit

ENHANCEMENTS

(Enhancements meant to add to existing buffets)

- PARISI COFFEE & TEA
  (2 Hour Service)
  Freshly Brewed Premium Roasterie Gourmet Regular and Decaffeinated Coffee and Selection of Specialty Teas
  $80 per gallon
  Coffee is not available by the half gallon

- ASSORTED REGULAR AND DIET SOFT DRINKS
  Coke, Diet Coke, Coke Zero and Sprite
  $5 per can

- NATURAL SPRING & MINERAL WATERS
  $5 per bottle
  $11 per bottle 750 ml bottle

- ASSORTED CHILLED MILK
  (Select Three)
  Soy, Whole, Skim, 2% or Chocolate Milk
  $20 per Carafe

- CHILLED FRUIT JUICES
  Orange, Apple and Cranberry
  $20 per Carafe

- ENERGY DRINKS
  Regular and Sugar free Red Bull, Gatorade
  $7 per can

- INFUSED WATER
  Citrus, Cucumber, Watermelon, or Strawberry
  $50 per gallon

- BOTTLED JUICES
  Cranberry, Apple, Orange and V-8™
  $6 per bottle

- ASSORTED BARS
  Fruit, Granola, and KIND
  $67 per dozen

- ASSORTED GOURMET CUPCAKES
  $64 per dozen

- ASSORTED COOKIES
  Chocolate Chip, Peanut Butter,, and Oatmeal Raisin
  $52 per dozen

- ASSORTED MUFFINS
  $58 per dozen

- ASSORTED PACKAGED SNACKS
  Chips and Popcorns
  (Minimum of 20 each type required)
  $7 per bag

- ASSORTED TEA SANDWICHES
  Chef's Selection to Alternate Daily
  $75 per dozen

- CANDY BARS
  Snickers, Twix, Kit Kat, Hershey's, Peanut M&M's, Regular M&M's, and Reese's Peanut Butter Cups
  $6 each

- FRESH SLICED SEASONAL FRUIT AND BERRIES
  $13 per person

- GOURMET MIXED NUTS
  $32 per pound

- SEASONAL SCONES
  $56 per dozen

- VEGETABLE CRUDITÉ
  Served with Assorted Dips
  $18 per person

- WARM JUMBO SALTED PRETZELS
  Served with Assorted Mustards
  $58 per dozen

- WHOLE FRESH FRUIT
  (10 pieces of Fruit per Bowl)
  $35 per bowl



CATERING THE INTERCONTINENTAL LIFE

PLATED MEALS



PLATED LUNCH MENUS

SALADS

ALL PLATED MEALS ARE SERVED WITH FRESHLY BREWED PREMIUM ROASTARIE GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA

- BABY KALE SALAD
  Roasted pears, goat cheese, cranberries, sunflower seeds, balsamic vinaigrette
  $8 each
- CAESAR SALAD
  Hearts of romaine, roasted garlic croutons, traditional Caesar dressing
  $7 each
- ICEBERG WEDGE
  Local heirloom tomatoes, farm house bacon, shredded jack cheese, green goddess dressing
  $7 each
- WILD BABY GREENS
  Tart apple sticks, pear tomatoes, sweet & spicy pecans, Riesling vinaigrette
  $8 each

LUNCH ENTRÉES

- FOREST MUSHROOM RISOTTO
  Fresh herbs and pecorino Romano
  $37 each
- RICOTTA STUFFED RAVIOLI
  Julienne zucchini and summer squash, sun dried tomato cream
  $37 each
- BALSAMIC GRILLED CHICKEN BREAST
  Madeira cream and wild mushroom ragout, butternut squash risotto
  $36 each
- FONTINA STUFFED BREAST OF CHICKEN with prosciutto, fontina, and fresh sage, marsala demi cream roasted garlic polenta
  $37 each
- WILD CAUGHT SALMON FILLET
  Kosher salt and cracked pepper, Riesling beurre Blanc, fried leeks black truffle and chive oil risotto
  $37 each
- BUTCHER'S STEAK
  Pan demi and maître d'hôtel butter potatoes dauphinoise
  $40 each
- SHRIMP AND CHEESY GRITS
  Roasted red peppers, scallions, andouille sausage
  $42 each
- KANSAS CITY STRIP STEAK
  Herb butter, bourbon demi potatoes dauphinoise
  $56 each
- PAN ROASTED HALIBUT
  Confit of artichokes and spinach, lemon and lime butter sauce mashed Idaho potatoes
  $62 each
- PEPPERCORN BEEF TENDERLOIN
  Cremini and arugula confit, Borolo demi, and Yukon mash
  $62 each
- MERLOT BRAISED BEEF SHORT RIB
  Truffle white cheddar mashed Yukon gold potato
  $56 each

PLATED DINNER MENUS

SALADS

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, FRESHLY BREWED PREMIUM ROASTERIE GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

- ## BABY KALE SALAD
  Roasted pears, goat cheese, cranberries, sunflower seeds, balsamic vinaigrette
  $9 each

- ## CAESAR SALAD
  Hearts of romaine, roasted garlic croutons, traditional Caesar dressing
  $8 each

- ## BOSTON BIBB CUP
  Arugula, radicchio, Boston leaves, dried cherries, French brie, champagne vinaigrette
  $11 each

- ## TUSCAN PANZANELLA
  Ciabatta bread, tomato, cucumber, garlic, shallots, basil, red wine vinaigrette
  $11 each

- ## ICEBERG WEDGE
  Local heirloom tomatoes, farm house bacon, shredded jack cheese, green goddess dressing
  $8 each

- ## WILD BABY GREENS
  Tart apple sticks, pear tomatoes, sweet & spicy pecans, Riesling vinaigrette
  $9 each









PLATED DINNER MENUS

HOT ENTRÉES

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, FRESHLY BREWED PREMIUM ROASTERIE GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

- RICOTTA STUFFED RAVIOLI
  Julienne zucchini and summer squash, sun dried tomato cream
  $40 each
- PAN ROASTED CHICKEN BREAST
  Savory bread pudding, pan jus
  $43 each
- FONTINA STUFFED BREAST OF CHICKEN with prosciutto, fontina, and fresh sage, marsala demi cream, roasted garlic polenta
  $44 each
  *Make it a duet with shrimp for an extra $14 each
- VEGETABLE NAPOLEON, ROASTED Vegetable stack, herb polenta cake, piquillo pepper coulis
  $40 each
- BALSAMIC GRILLED CHICKEN BREAST Madeira cream and wild mushroom ragout, butternut squash risotto
  $43 each
  *Make it a duet with a petite filet for an extra $16 each
- PRAIRIE BREEZE GRILLED CHICKEN BREAST Beef steak tomatoes, cilantro and local prairie breeze white cheddar, chianti jus, herbed capellini
  $43 each
  *Make it a duet with a petite filet for an extra $16 each
- WILD CAUGHT SALMON FILLET
  Kosher salt and cracked pepper, Riesling beurre Blanc, fried leeks black truffle and chive oil risotto
  $45 each
- GRILLED LEMON GRASS PORK CHOP
  Jasmine rice, nuoc cham
  $48 each
  *Make it a duet with a petite filet for an extra $16 each
- SHRIMP AND CHEESY GRITS
  Roasted red peppers, scallions, andouille sausage
  $55 each
- MERLOT BRAISED BEEF SHORT RIB
  Truffle white cheddar mashed Yukon gold potato
  $58 each
- KANSAS CITY STRIP STEAK
  Herb butter, bourbon demi Yukon and white cheddar dauphinoise potatoes
  $60 each
- CRACKED PEPPERCORN BEEF TENDERLOIN
  Cremini and arugula confit, Borolo demi Yukon mash
  $68 each
  *Make it a duet with shrimp for an extra $14 each
- PAN ROASTED HALIBUT
  Confit of artichokes and spinach, lemon and lime butter sauce mashed Idaho potatoes
  $65 each
  *Make it a duet with a petite filet for an extra $16 each
- SEARED SEA BASS
  Meshi rice, Chinese long beans, ponzu butter
  $80 each
  *Make it a duet with a petite filet for an extra $16 each

PLATED MENUS

DESSERTS

ALL PLATED MEALS ARE SERVED WITH FRESHLY BAKED BREAD AND CREAMY BUTTER, FRESHLY BREWED PREMIUM ROASTERIE GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

- CHOCOLATE ESPRESSO TIRAMISU
  Mocha sauce
  $10 each
- VANILLA BEAN CHEESECAKE
  Macerated seasonal berries and cream
  $10 each
- APPLE TARTE
  Crème anglaise
  $10 each
- TRIPLE CHOCOLATE GANACHE CAKE
  $10 each





CATERING THE INTERCONTINENTAL LIFE

BUFFET MENUS







BUFFET MENUS

LUNCH BUFFETS

SERVED FRESHLY BREWED PREMIUM ROASTERIE GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

NEIGHBORHOOD DELI

- Grilled vegetable salad
- Mixed greens, croutons, tomatoes, balsamic dressing, house-made buttermilk ranch cucumber & garden tomato, onion, peppers, white wine vinaigrette
- House roasted beef
- Honey ham
- Hickory smoked turkey breast
- Genoa salami
- Cheddar, Swiss, pepper jack cheeses
- Assorted Fresh Breads (GF DF)

Relishes to Include: Sliced Tomatoes, Onions, Pickles and Lettuce

Assorted Condiments to Include:

- Dijon,
- Classic Mayonnaise
- Kettle Chips
- Cookies

$42 per guest

THE GRAND AVENUE BURGER BAR

- Mixed greens, cucumber, blue cheese, tomatoes, red onion, balsamic vinaigrette, peppercorn dressing
- House-made Cole slaw
- Fresh ground choice beef burgers
- Veggie burger (provide count with final guarantee)
- Brioche buns
- Gluten free bread on request
- Bibb lettuce, tomatoes, sweet onions and pickles
- American, cheddar, Swiss and Monterey jack cheeses
- Thick cut applewood smoked bacon
- Caramelized onions
- French fries
- Warm peach cobbler

$42 per guest

CROSSROADS OF INDIA

- Kachumber spinach salad
  - Spinach, cucumber, tomato, onion. Radish, lemon coriander dressing
- Indian pickled vegetables
- Butter chicken
- Channa masala
  - Chickpea, onion in a seasoned tomato sauce
- Begun-er tok
  - Spiced Bengali eggplant
- Fragrant basmati rice
- Grilled naan bread
- Pistachio mini cakes

$44 per guest

BUFFET MENUS

LUNCH BUFFETS

SERVED FRESHLY BREWED PREMIUM ROASTERIE GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

MEDITERRANEAN

- Greek salad
- Tabbouleh
- Hummus & baba ghanoush, vegetables & pita
- Chicken shawarma
- Falafel and tzatziki
- Fragrant basmati rice
- Soufle kounoupthiou (cauliflower baked in a three cheese sauce)
- Grilled pita bread
- Chocolate cake

$48 per guest

TAQUERIA

- Mixed green salad with cilantro lime vinaigrette
- Jicama and orange slaw, citrus vinaigrette
- Classic queso dip with corn tortilla chips
- Adobo chicken
- Barbacoa shredded beef
- Cilantro lime rice
- Braised black beans
- Accompaniments: pico de gallo, salsa verde, crumbled queso fresco, shredded iceberg lettuce, grilled corn, purple onions, shredded cheddar cheese, guacamole, sour cream, tortillas. Crispy taco shells
- Tres leches cake

$48 per guest

ITALIAN TABLE

- Classic caprese salad
- Tuscan panzanella (ciabatta bread, tomato, cucumber, garlic, shallots, basil, red wine vinaigrette)
- Pasta salad, grilled asparagus, red peppers, lemon-chive vinaigrette
- Focaccia bread
- Cavatappi pasta, alfredo, fresh peas, farmhouse bacon, garlic chives
- Parmesan crusted chicken, potato gnocchi, sundried tomato cream
- Beef marsala, wild mushroom risotto
- Grilled vegetable ratatouille
- Limoncello cake
- Cannoli with mascarpone and chocolate

$48 per guest

CAJUN

- Corn bread and artisan rolls
- Mixed green salad, cucumber, tomato, carrots, ranch dressing, balsamic dressing
- Creole potato salad
- Blackened chicken breast, creole sauce
- Andouille sausage and shrimp jambalaya
- Red beans and rice
- Succotash
- Southern green beans, fat back and caramelized onions
- Bread pudding, bourbon crème anglaise

$48 per guest









BUFFET MENUS

LUNCH BUFFETS

SERVED FRESHLY BREWED PREMIUM ROASTERIE GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

KANSAS CITIAN

- Classic cole slaw
- Loaded baked potato salad
- Local greens, chef's topping
- Kansas City burnt ends
- Hand pulled smoked pork
- Barbeque grilled breast of chicken
- Selection of Kansas City style bbq sauces
- Cheesy corn bake
- Smokey pit beans
- Strawberry short cake

$52 per guest

ASIAN TOUR

- Tender garden greens, tomato, cucumber, carrots, cilantro soy vinaigrette
- Vegetable egg rolls
- Cream cheese & crab Rangoon with plum sauce and hot Chinese mustard
- Ginger soy glazed chicken with pineapple salsa
- Thai sweet chili beef medallions with tender broccoli
- Vegetable lo Mein
- Steamed white rice
- Vanilla cheesecake with mango sauce

$50 per guest

BUFFET MENUS

DINNER BUFFETS

SERVED FRESHLY BREWED PREMIUM ROASTERIE GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

CAJUN

- Corn Bread and artisan rolls
- Mixed green salad, cucumber, tomato, carrots, ranch dressing, balsamic dressing
- Creole potato salad
- Hoppin' John salad
- Blackened chicken breast, creole sauce
- Andouille sausage and shrimp jambalaya
- Cornmeal battered catfish, creole remoulade
- Red beans and rice
- Succotash
- Southern green beans, fat back and caramelized onions
- Bread pudding, bourbon crème anglaise

$68 per guest

ITALIAN TABLE

- Classic caprese salad
- Tuscan panzanella (ciabatta bread, tomato, cucumber, garlic, shallots, basil, red wine vinaigrette)
- Pasta salad, grilled asparagus, red peppers, lemon-chive vinaigrette
- Focaccia bread
- Cavatappi pasta, alfredo, fresh peas, farmhouse bacon, garlic chives
- Parmesan crusted chicken, potato gnocchi, sundried tomato cream
- Beef marsala, wild mushroom risotto
- Cannellini beans with sage, garlic & local Italian sausage
- Grilled vegetable ratatouille
- Limoncello cake
- Cannoli with mascarpone and chocolate

$67 per guest





BUFFET MENUS

DINNER BUFFETS

SERVED FRESHLY BREWED PREMIUM ROASTERIE GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

ASIAN TOUR

- Tender garden greens, tomato, cucumber, carrots, cilantro soy vinaigrette
- Vegetable egg rolls
- Cream cheese & crab Rangoon with plum sauce and hot Chinese mustard
- Ginger soy glazed chicken with pineapple salsa
- Thai sweet chili beef medallions with tender broccoli
- Vegetable lo Mein
- Steamed white rice
- Vanilla cheesecake with mango sauce

$68 per guest

THE CROSSROADS OF INDIA

- Kachumber spinach salad spinach, cucumber, tomato, onion. Radish, lemon coriander dressing
- Indian pickled vegetables
- Butter chicken
- Beef vindaloo
- Channa masala -Chickpea, onion in a seasoned tomato sauce
- Begun-er tok- Spiced Bengali eggplant
- Fragrant basmati rice
- Grilled naan bread
- Pistachio mini cakes

$68per guest

BUFFET MENUS

DINNER BUFFETS

SERVED FRESHLY BREWED PREMIUM ROASTERIE GOURMET REGULAR AND DECAFFEINATED COFFEE, SELECTION OF SPECIALTY TEAS AND UNSWEETENED ICED TEA.

THE MEDITERRANEAN

- Greek salad
- Dolmas stuffed grape leaves
- Tabbouleh
- Hummus & baba ghanoush, vegetables & pita
- Chicken shawarma
- Lamb kofta
- Falafel and tzatziki
- Fragrant basmati rice
- Soufle kounoupthiou
- Grilled pita bread
- Chocolate cake

$65 per guest

FRENCH FARMHOUSE BUFFET

- French onion soup
- Salad lyonnaise
- Salad aux haricot
- Steak aux cinq poiures
- Poulet au beaujolais
- Scallops aux saffron (3 per person)
- Potato galette with wild mushrooms
- Haricot verts
- Gateau au chocolat de fernand point

$75per guest

TAQUERIA

- Mixed green salad with cilantro lime vinaigrette
- Jicama and orange slaw, citrus vinaigrette
- Classic queso dip with corn tortilla chips
- Adobo chicken
- Barbacoa shredded beef
- Cilantro lime rice
- Braised black beans
- Accompaniments: pico de gallo, salsa verde, crumbled queso fresco, shredded iceberg lettuce, grilled corn, purple onions, shredded cheddar cheese, guacamole, sour cream, tortillas. Crispy taco shells
- Tres leches cake
- **$68 per guest**

KANSAS CITY STYLE BBQ DINNER

- Classic Cole slaw
- Loaded baked potato salad
- Local greens, chef’s topping
- Kansas city burnt ends
- Barbeque grilled breast of chicken
- Pork ribs (two per person)
- Assorted BBQ sauces
- Cheesy corn bake
- Smokey pit beans
- Strawberry short cake

$70 per guest

BUFFET MENUS

BOXED LUNCH

DESIGNED “TO-GO” AND NOT FOR ON-PREMISE DINING.
ACCOMPANIED WITH SALAD, CHIPS, FRESH WHOLE FRUIT AND A BEVERAGE.
TO ENHANCE YOUR GUEST’S BOXED LUNCH, PLEASE CHOOSE ADDITIONAL ENHANCEMENT TO ACCOMPANY THE ENTRÉE SELECTION.

SALAD SELECTIONS *(select one)*

- **POTATO SALAD WITH CREAMY DIJON**
- **CHEF’S PASTA SALAD**

SANDWICH & WRAP SELECTIONS *(select up to 3)*

- **Sliced roast beef**
  caramelized onions, white cheddar on an onion hoagie
- **Caprese**
  tomatoes, mozzarella, fresh basil on focaccia bread
- **Roasted turkey**
  dill havarti, tomato, bibb lettuce on whole grain bread
- **Curry chicken salad**
  grapes, cashews on sourdough bread
- **Honey ham**
  Swiss cheese on flaky croissant
- **Hummus and vegetable wrap**
  mixed lettuce, roasted red peppers on lavash bread
- **Chipotle Chicken Salad**
  Pepperjack Cheese, on brioche bun

KETTLE CHIPS

ASSOERTED COOKIES OR BROWNIES

ASSORTED SOFT DRINKS, DASANI PURIFIED WATER

$38 per guest

ENHANCEMENTS

- **Caesar Salad**
  $4 per guest
- **Cole Slaw**
  $3 per guest
- **Whole fresh fruit**
  $4 per guest





CATERING THE INTERCONTINENTAL LIFE

HORS D'OEUVRES

CHILLED BITES

*MINIMUM ORDER OF (2) DOZEN OF EACH HORS D'OEUVRES

- HEIRLOOM CHERRY TOMATO, MOZZARELLA, BASIL EN BRUSCHETTA
  $58 per dozen
- ARTISAN CHEESE ON BRIOCHE, FIG MOSTARDA
  $58 per dozen
- SKEWERED GREEK SALAD, OREGANO LEMON DRIZZLE
  $10 per piece
- PROSCIUTTO WRAPPED PEAR, ARUGULA, PARMESAN
  $58 per dozen
- PARMESAN CRISP, MANCHEGO PESTO, ROASTED TOMATOES
  $58 per dozen
- SEARED RARE ROAST BEEF, SHAVED ROMANO, ARUGULA ON A TOASTED BAGUETTE
  $65 per dozen
- TOMATO AND SERRANO HAM ON AN OLIVE OIL CROSTINI
  $58 per dozen
- DEVILED BBQ EGGS, SMOKED BRISKET, CRISPY ONIONS
  $58 per dozen
- SEARED AHI TUNA, ASIAN SLAW, WONTON CUP
  $60 per dozen
- SALMON RILLETTE ON CROSTINI WITH CAPER BERRIES
  $65 per dozen
- MINI LOBSTER CLUB SANDWICH ON BRIOCHE, ARUGULA, TOMATO, LEMON AIOLI
  $72 per dozen
- TIGER SHRIMP, TRADITIONAL COCKTAIL SAUCE
  $65 per dozen

HOT BITES

*MINIMUM ORDER OF (2) DOZEN OF EACH HORS D'OEUVRES

- TRADITIONAL SPANAKOPITA TRIANGLES
  $58 per dozen
- BAKED BRIE AND WALNUT TARTLET, APRICOT JAM
  $58 per dozen
- FIG AND BLUE CHEESE TARTLET, BALSAMIC JUS
  $58 per dozen
- ARTICHOKE AND PARMESAN RISOTTO CAKE
  $58 per dozen
- MICRO ZUCCHINI, MUSHROOM, PEPPADEW PIZZA
  $58 per dozen
- POTATO LATKES WITH ROASTED APPLE SHALLOT JAM
  $58 per dozen
- TANDOORI ROASTED CHICKEN SKEWER, RAITA SAUCE
  $60 per dozen
- CHICKEN EMPANADA, AVOCADO CREMA
  $60 per dozen
- CHICKEN & WAFFLE SKEWERS WITH CINNAMON MAPLE SYRUP
  $62 per dozen
- MINI BEEF WELLINGTON, MUSHROOM COMPOTE, PARSLEY AND PEPPER AIOLI
  $64 per dozen
- BEEF SLIDER, AGED CHEDDAR, HORSERADISH MUSTARD SAUCE
  $60 per dozen
- FRIED MAC AND CHEESE WITH RANCH DRESSING
  $55 per dozen
- CHORIZO SAUSAGE, STUFFED MUSHROOM, PARMESAN GRATINE
  $60 per dozen
- SPICY SAUSAGE EN CROUTE, GRAIN MUSTARD SAUCE
  $60 per dozen
- PORK GYOZA, SMOKED TOMATO SESAME SAUCE
  $60 per dozen
- PULLED PORK SPRING ROLL, SOYA GLAZE
  $60 per dozen
- LAMB CHOP, MINT CHIMICHURRI
  $70 per dozen
- LAMB KOFTA WITH TAHINI GARLIC SAUCE
  $67 per dozen
- ALMOND CRUSTED SHRIMP, CITRUS REMOULADE
  $64 per dozen
- COCONUT SHRIMP, SPICY PLUM SAUCE
  $64 per dozen
- PANCETTA WRAPPED TIGER SHRIMP, GINGER, SOY, SPICY HOISIN GLAZE
  $64 per dozen
- ROASTED RED PEPPER POLENTA CAKE, CHIMICHURRI SHRIMP
  $55 per dozen
- JUMBO LUMP CRAB CAKE, GARLIC REMOULADE
  $80 per dozen
- BACON WRAPPED CAJUN SCALLOPS
  $65 per dozen



RECEPTIONS

DISPLAYS

BASED ON TWO-HOUR SERVICE. FOR EVENTS REQUIRING A CARVER, BARTENDER OR STATION ATTENDANTS, A FEE OF $100 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST THREE HOURS. A CHARGE OF $50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR.

TUSCAN ROASTED VEGETABLES

- Charred zucchini
- Summer squash
- Peppers
- Asparagus
- Forest mushrooms
- Scallions
- Cherry tomatoes
- Balsamic drizzle

$15 per person

FRUIT AND BERRIES

- Freshly sliced seasonal fruit
- Assorted berries
- Yogurt mint sauce

$15 per person

CHEESE

- Artisan, domestic, and imported cheeses
- Dried fruit
- Grapes
- Baguette and crackers

$18 per person

ANTIPASTI

- Prosciutto Di Parma, Capocollo, and Genoa salaml
- Marinated mozzarella
- Charred vegetables
- Imported olives
- Roasted garlic
- Rustic Italian breads

$27 per person

MEDITERRANEAN

- Hummus
- Baba ghanoush
- Assorted olives
- Crumbled feta
- Grilled pita

$19 per person

DESSERT DISPLAY

- An assortment of bite sized desserts

$15 per person

RECEPTIONS

STATIONS

BASED ON TWO-HOUR SERVICE. FOR EVENTS REQUIRING A CARVER, BARTENDER OR STATION ATTENDANTS, A FEE OF $100 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST THREE HOURS. A CHARGE OF $50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR.

SIMPLY SALAD

- Mixed greens & iceberg, romaine
- Tomatoes
- Green onions
- Blue cheese
- Parmesan
- Hard-boiled eggs
- Cucumber
- Red onions
- Kalamata olives
- Shredded cheddar jack
- Garlic croutons
- Roasted tomatoes
- Creamy Caesar dressing
- Lemon-oregano vinaigrette
- Peppercorn dressing

$20 per person

PASTA STATION (Attendant Required)

- Penne and cavatappi
- Roasted tomato marinara
- Parmesan crema
- Grilled Chicken Breast
- Bell peppers
- Forest mushrooms
- Toasted pine nuts
- Spinach leaves
- Fresh basil
- Grated parmesan
- Rustic Italian breads

$24 per person

Add Wild Gulf Shrimp $8 per person

SLIDER BAR

- Angus burger, sharp cheddar cheese, tomato, pickle-dijon mayonnaise
- Buffalo chicken, bleu cheese crumbles, sweet pickle relish
- BBQ pulled pork, provolone, crispy onions
- Caprese, roma tomato, fresh mozzarella, basil, pesto, balsamic glaze
- Cubano roasted pork, ham, Swiss cheese, pickle, yellow mustard
- French fries

Choice of 2 $25 per person

Choice of 3 $31 per person

NACHO (25 guest minimum)

- Corn tortillas
- Tomato salsa
- Shredded chicken breast
- Slow-cooked black beans
- Melted cheddar cheese
- Tomatoes
- Scallions
- Jalapeños
- Cilantro
- Sour cream

$30 per person









RECEPTIONS

CARVING STATIONS

BASED ON TWO-HOUR SERVICE. FOR EVENTS REQUIRING A CARVER, BARTENDER OR STATION ATTENDANTS, A FEE OF $100 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST THREE HOURS. A CHARGE OF $50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR.

ROASTED PORK LOIN

- Pineapple ginger glaze
- Serves 30 guests

$**295 each**

ROASTED WHOLE TURKEY

- Cranberry and orange relish
- Serves 30 guests

$**325 each**

SMOKEHOUSE HAM

- Grain mustard glaze
- Serves 50 guests

$**400 each**

ROASTED BEEF ROUND

- Peppered and house roasted
- Serves 60 guests

$**425 per rack**

ROASTED BEEF TENDERLOIN

- Peppercorn merlot sauce
- Serves 20 guests

$**550 each**

PRIME RIB OF BEEF

- Horseradish cream
- Serves 40 guests

$600 each

ENHANCEMENTS

Enhance Your Carving Station with a Side Dish

Lobster Mac and Cheese
$15.00 per person

Butter Whipped Yukon Potatoes (GF)
$8.00 per person

Candied Yams (GF)
Bourbon Glaze
$8.00 per person

Ratatouille Casserole (GF)
$8.00 per person



CATERING THE INTERCONTINENTAL LIFE

BEVERAGE





BEVERAGE

HOSTED BAR

ALL BARS REQUIRE A BARTENDER – $100 PER BARTENDER PER 100 GUESTS. BARTENDERS REQUESTED AT LESS THAN 1 PER 100 CHARGED AT $200 PER BARTENDER

DELUXE HOSTED
(2 hour Minimum)

- Wheatley vodka
- Dewar's scotch
- Aviation gin
- Jim Beam bourbon
- Jack Daniel's whiskey
- Bacardi Silver rum
- Sauza Blanco tequila
- Domestic, Craft and Specialty Beer
- House Wines (Coastal Vines brand Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio)
- Assorted Soft Drinks
- Bottled Still and Sparkling Water

$45 per person per for the first two hour
$12 per person each additional hour

PREMIUM HOSTED
(2 hour Minimum)

- Tito's vodka
- Grey Goose vodka
- Monkey Sholder scotch
- Tanqueray gin
- Crown Royal whiskey
- Four Roses bourbon
- Flore de Cana rum
- Camarena tequila
- Domestic, Craft and Specialty Beer
- House Wines (Oyster Bay Sauvignon Blanc, Braodbent Chardonnay, Renegade Cabernet Sauvignon, Line 39 Pinot Noir, Cabert Pinot Grigio)
- Assorted Soft Drinks
- Bottled Still and Sparkling Water

$53 per person per for the first two hour
$14 per person each additional hour

BEVERAGE

CONSUMPTION BAR

ALL BARS REQUIRE A BARTENDER – $100 PER BARTENDER PER 100 GUESTS. BARTENDERS REQUESTED AT LESS THAN 1 PER 100 CHARGED AR $200 PER BARTENDER

DELUXE BRANDS
$10 per drink

- Wheatley vodka
- Dewar's scotch
- Aviation gin
- Jim Beam bourbon
- Jack Daniel's whiskey
- Bacardi Silver rum
- Sauza Blanco tequila

PREMIUM BRANDS
$13 per drink

- Tito's vodka
- Grey Goose vodka
- Monkey Sholder scotch
- Tanqueray gin
- Crown Royal whiskey
- Four Roses bourbon
- Flore de Cana rum
- Camarena tequila

DOMESTIC BEER
$7 per drink

- Michelob Ultra, Miller Lite

CRAFT & SPECIALTY BEER
$8 per drink

- Boulevard Wheat, Boulevard Space Camper IPA, Torn Label, Modelo Especial

DELUXE WINE
$10 per glass

- Coastal Vines brand Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio

PREMIUM WINE
$13 per glass

- Oyster Bay Sauvignon Blanc, Braodbent Chardonnay, Renegade Cabernet Sauvignon, Line 39 Pinot Noir, Cabert Pinot Grigio

ADDITIONAL OPTIONS

- Cordials | **$13 per drink**
  - Bailey's Irish Cream, Kahlua, Frangelico, Disaronno Amaretto
- Cognac | **$14 per drink**
  - Courvoisier V.S.
- Port | **$14 per drink**
  - Taylor Fladgate 20-year Tawny

NON-ALCOHOLIC BEVERAGES
$5 per drink

- Bottled and Still Sparkling Water
- Assorted Soft Drinks





BEVERAGE

CASH BAR

ALL BARS REQUIRE A BARTENDER – $100 PER BARTENDER PER 100 GUESTS. BARTENDERS REQUESTED AT LESS THAN 1 PER 100 CHARGED AT $200 PER BARTENDER

CASH BARS REQUIRE A MINIMUM OF $500 IN SALES

DELUXE BRANDS
$12 per drink

- Wheatley vodka
- Dewar's scotch
- Aviation gin
- Jim Beam bourbon
- Jack Daniel's whiskey
- Bacardi Silver rum
- Sauza Blanco tequila

PREMIUM BRANDS
$15 per drink

- Tito's vodka
- Grey Goose vodka
- Monkey Sholder scotch
- Tanqueray gin
- Crown Royal whiskey
- Four Roses bourbon
- Flore de Cana rum
- Camarena tequila

DOMESTIC BEER
$9 per drink

- Michelob Ultra, Miller Lite

HOUSE WINE
$12 per glass

- Chardonnay & Cabernet Sauvignon

CRAFT & SPECIALTY BEER
$10 per drink

- Boulevard Wheat, Boulevard Space Camper IPA, Torn Label, Modelo Especial

NON-ALCOHOLIC
$6 per drink

- Bottled and Still Sparkling Water
- Assorted Soft Drinks

BEVERAGE

WINE BY THE BOTTLE

HOUSE

- Costal Vines chardonnay - California **$46 per bottle**
- Costal Vines cabernet sauvignon – California **$46 per bottle**
- Costal Vines merlot – California **$46 per bottle**
- Costal Vines pinot grigio – California **$46 per bottle**

SPARKLING

- Freixenet Blanc de Blanc - France **$50 per bottle**
- Chandon– Napa Valley, California **$84 per bottle**
- Veuve Clicquot brut – a Reims, France **$185 per bottle**

ROSE & MOSCATO

- Hampton Water – Pays D'oc, France **$80 per bottle**
- Louis Jadot Beaujolais– France **$60 per bottle**
- Saracco Moscato d'Asti– Italy **$58 per bottle**

PINOT GRIGIO

- Cabert– Friuli- Venezia, Italy **$80 per bottle**
- Santa Margherita – Alto Adige, Italy **$80 per bottle**

SAUVIGNON BLANC

- Woolpack– Marlborough, New Zealand **$56 per bottle**
- Oyster Bay– Marlborough, New Zealand **$62per bottle**

CHARDONNAY

- Braodbent- North Coast California **$54 per bottle**
- Albert Bichot Macon - Burgundy, France **$70 per bottle**
- La Crema - Sonoma, California **$130 per bottle**

PINOT NOIR

- Line 39 – California **$54 per bottle**
- Route Stock– Central Coast, California **$70 per bottle**

CABERNET SAUVIGNON

- Renegade– Colombia Valley, California **$54 per bottle**
- Black Stallion– North Coast, California **$66 per bottle**
- Quilt - Napa Valley, California **$83 per bottle**



GENERAL INFORMATION

Audio Visual Systems

Encore is the in-house audio-visual partner to Kansas City InterContinental. They are available to assist with all of your audio-visual requirements. Please contact them at 816-303-2935 or Carissa.Kaberline@encoreglobal.com to inquire about their services.

All outside vendors, including Audio Visual representatives and companies not associated with Encore Global, are required to abide by, and return a signed copy of the Hotel's Production Guidelines prior to gaining access to the Hotel premises. Failure to do so may result in being denied access to the Hotel and event space.

A 12.975% tax and 25% service charge will be added to any applicable fees associated with the execution of providing additional audio visual services on the hotel premises by hotel staff or Encore Global.

All outside Audio Visual vendors including DJ's will be required to provide wireless microphone frequencies to the property prior to using this equipment in order to ensure that there is no interference with other events in the hotel. If there is a conflict, the production/AV company must arrange to utilize other frequencies.

The Ballrooms and most event spaces can be equipped with pin spot lighting for an additional fee. This is generally used for lighting table centerpieces. Extension cables, power strips, and teleconferencing for large audiences can also be provided by the hotel for a fee. Hanging requests for guest banners/signs on pipe and drape will be subject to an applicable labor fee.

Banquet Rooms

Banquet rooms are assigned according to the anticipated number of guests and setup requirements at the time of booking. Should these factors change in the planning process, the hotel reserves the right to transfer the function to a more appropriate room.

Banquet Room Setup

Rooms will be set according to your instructions and as deemed appropriate by your Catering representative. Round tables of eight or ten guests are recommended for meal functions unless otherwise requested by the client. The client will confirm the setup of the room on the banquet event order (BEO) and diagram, if needed. If the client makes any significant changes to the room setup after the BEO and diagram (if necessary) have been signed or within 48 hours of the event, a minimum setup change fee of $250 - $1,000 may be assessed, depending on the severity of the setup change and as determined by the Director of Catering and the Director of Food & Beverage.

Buffet Labels & Menu Presentation

The Catering Department will provide printed menu labels for all buffets at no additional fee. We welcome the opportunity to design a ***custom menu card*** for each table or place setting for your event at a nominal fee.

Choice Menu

A pre-determined choice menu can be offered to any number of guests. The menu can include (2) choices of appetizer,

(3) choices of entrée (including vegetarian) and (2) choices of dessert. The highest priced selection for each course prevails for all and the entrée accompaniments will be uniform for each guest. Guarantees for each course are due by noon, 5 business days prior to the event and it is requested that a seating chart or individual place cards indicating your guests' selections be provided to your Catering representative.

Coat Room

Coat room attendants are available upon request at $100 per attendant for two hours of service and $25 per attendant per hour thereafter. Prices are subject to change without notice.

GENERAL INFORMATION

Damage

The hotel is not responsible for any damage or loss to any merchandise articles or valuables belonging to the host or their guests located in the hotel prior to, during, or subsequent of any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

Deposits & Cancellations

Each event is to be prepaid 10 days in advance, unless a credit application has been obtained (4) weeks prior to the event and approved by our Accounting department. Payments may be made by credit card, personal check, certified check or cash. Any re- quested deposits will be credited toward the total cost of your event. Should the event be cancelled, please note these deposits may be non-refundable depending upon cancellation terms. Also, cancellation of any events will be subject to a cancellation fee per your contract.

Dietary Restrictions

The hotel is pleased to accommodate your guests' special dietary restrictions. Please notify your Event representative of any dietary requests by noon, 5 business days prior to the event. Throughout the menu you will find symbols noting vegetarian, vegan and gluten free options that are appropriate for all guests.

Food & Beverage

Food and Beverage selections should be confirmed at least 4 weeks prior to the date of the event(s). No food or beverage of any kind will be permitted to be brought into the hotel or to leave the premises by the host or invitees without the permission from the Director of Food & Beverage. Additional fees may apply.

Menu Pricing

Menu prices and service charge will be confirmed 6 months in advance. For events booked more than 6 months in advance, the menus provided at the time of contracting are for information purposes only and should not be considered a guarantee of menu price and service charge.

Guarantees

To ensure adequate preparation, a guarantee of the number of guests attending is required by noon, 7 business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the most recent number of attendees provided, or the original number of contracted guests (whichever is greater) will be used for billing. Food will be prepared for 103% of the guaranteed attendance. If the guarantee increases above 103% of your guarantee within 72 hours of the event, menu items may be subject to change and a menu premium of 25% will be applied to each additional guest above the guarantee set 72 hours prior to the event.

Internet Charges

(Meeting Rooms) – The hotel offers wired and wireless internet connections in our banquet space. The hotel is serviced with a high-speed connection capable of transmitting data at rates up to 100 Mbps Up and Down, per connection. The cost of our wireless high-speed internet begins at $50.00 per person, per day for Standard WiFi usage. If Encore Global is the primary provider of AV Services, Individual wireless connections for standard WiFi usage is complimentary for 1 connection per day, per attendee.

Parking

Valet parking is available for all events. Multiple options are available for Day and Evening Event Self-Parking. Please consult with your assigned Sales or Event representative for current pricing options.

GENERAL INFORMATION

Service & Labor

A $150 labor charge is applicable for groups of 25 or less. There is no additional charge for parties of 26 or more. If the host requires extra service personnel in excess of our normal staffing, a $100 per hour charge will be applied for each additional server required (4-hour minimum for each server). For events requiring a carver, bartender or station attendants, a fee of $100 to $150 per attendant will be applicable for the first three hours. A charge of $75 per hour per attendant will be applicable for each additional hour.

Shipping

To ensure efficient handling and storage of materials, boxes should not be sent to the hotel more than 1-2 days prior to the event start date. The client will be billed starting at $25 per box for storage and handling. Any box delivered prior to two days before the contracted arrival date will be charged $25 per day.

Special Services

Should you require entertainment, photography, florals, decor or ice carvings, your Catering representative will be happy to assist you.

Vendors

All Load-ins for events must be scheduled in advance with your Hotel Event representative. Depending upon the requested time and event location, Hotel representative will designate the available time and location for both Load-in and Load-out. The hotel does not permit vendors to load-in meeting materials or equipment through the hotel lobby. This includes the restriction of deliveries for Centerpieces and floral arrangements. Please consult with your Hotel Sales or Event representative for a complete copy of our Vendor & Production Guidelines, which are required to be signed and returned to the hotel 7 days prior to the group event(s).

Taxes & Fees

Applicable taxes and service charges will apply to all items arranged through the hotel like Food & Beverage, Guest Room, Audio Visual, Coat Check, Labor, Florals, Entertainment, Banquets, Porterage, Room Delivery and Housekeeping. Please inquire with your meeting coordinator or hotel staff for a full list of taxes and fees.

Signage

All signage placed in the lobby and other public space must be approved by the General Manager