



HOTELSM PHILLIPS

KANSAS CITY

106 WEST 12TH STREET
KANSAS CITY, MO 64105

Wedding Menu



Contact Information:

Phone: 816.221.7000 | www.hotelphillips.com



Dinner Packages

All packages include a complimentary room night in a Superior room (\$229), use of black or ivory tablecloths and napkins, tables, hotel's china, silverware, and glassware, use of room up to 5 hours, complimentary microphone and speaker during reception, complimentary cutting of your wedding cake, on-site contact throughout dinner service, use of hotel's assorted centerpiece decorations, and reduced room rates for your wedding guests.

Extension of reception space time is available, based on availability at \$250 per hour, and an additional per person charge based on your chosen package.

The Crystal Package:

- House Champagne toast
- 1.5 hours of Hors d'Oeuvres: Choose three items from the "Royal" AND three items from the "Platinum" Hors d'Oeuvres selections (see page 3)
- Domestic Cheese and Fresh Vegetables Crudit  with dip displays
- Five-hour open beer, house wine, and soft drinks bar
- \$46 per person

The Phillips Package:

- House Champagne toast
- Three-course plated dinner (including cutting of your wedding cake for dessert)

The Elegance Package:

- House Champagne toast
- Three-course plated dinner (including cutting of your wedding cake for dessert)
- Domestic Cheese and Fresh Vegetables Crudit  with dip displays
- Five-hour open domestic beer, house wine, and soft drinks bar
- Upgraded complimentary room type to an Executive for bride and groom

The Royale Package:

- House Champagne toast
- Three-course plated dinner (including cutting of your wedding cake for dessert)
- Domestic Cheese and Fresh Vegetables Crudit  with dip displays
- Selection of three butler passed Hors d'Oeuvres from the "Royal" list (see page 3)
- Five-hour open Hotel Phillips brands full bar
- Upgraded complimentary room type to an Executive for bride and groom

The Platinum Package:

- House Champagne toast
- Three-course plated dinner (including cutting of your wedding cake for dessert)
- Domestic Cheese and Fresh Vegetables Crudit  with dip displays
- Selection of three butler passed Hors d'Oeuvres from the "Royal" OR "Platinum" list (see page 3)
- Five-hour open Hotel Phillips brands full bar
- Specialty cocktail at your bar (see page 3)
- Table-side Hotel Phillips house wine service during dinner
- Upgraded complimentary room type to a Junior Suite for bride and groom
- Selection of one Late Night Snack from the "Late Night Snack" list (see page 3)

All prices are subject to applicable sales tax and service charge, currently 9.35% taxable service charge of 22% and sales tax of 11.35%



Plated Menu Selections

When selecting two entrées, the higher priced entrée will be charged for all guests. Plated selections can be converted into a buffet for an additional \$3 per person. Children under 12 years old will be discounted 50% off your chosen package with children's menu entrée choices.

First Course: (choose one)

- Mixed Greens, Spiced Chili Vinaigrette, Cherries, Jicama, and Maytag Blue Cheese
- Caesar Salad with Romaine Hearts and Ciabatta Croutons
- Spinach Salad with Raisins, Apples, Walnuts and Hot Bacon Vinaigrette
- Lobster Bisque
- Sweet Potato Pear Soup

Second Course: (choose your entrée, one starch, and one vegetable from the lists below)

<i>Entrée</i>	<i>Phillips</i>	<i>Elegance</i>	<i>Royale</i>	<i>Platinum</i>
Baked Vegetable Lasagna with our Fresh Pasta, Cheeses and Basil Pesto Cream Sauce	\$25	\$48	\$52	\$54
Creamy Vegetable Risotto	\$25	\$48	\$52	\$54
Chicken Cordon Bleu with Sherry Cream Sauce	\$27	\$50	\$54	\$56
Seared Chicken Breast with Roasted Shallot Mustard Sauce	\$29	\$52	\$56	\$58
Mahi Mahi with Pesto Cream Sauce	\$29	\$52	\$56	\$58
Flat Iron Steak with Garlic Glaze	\$29	\$52	\$56	\$58
Grilled Salmon with Watermelon Vinaigrette	\$31	\$54	\$58	\$60
Cajun Rubbed Ribeye	\$35	\$58	\$62	\$64
Filet Mignon with Red Wine Demi Glace	\$39	\$62	\$66	\$68

Starches

Mushroom Risotto
Parsnip Purée

Wild Rice
Baked Potato Cakes

Roasted Potatoes with Garlic & Herb Butter
Whipped Red Potatoes

Vegetables

Candied Baby Carrots
Asparagus

Haricot Verts
Ratatouille

Grilled Corn & Asparagus Succotash
Creamed Corn

Creamed Spinach

Third Course:

- Complimentary cutting of your wedding cake

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Hors d'Oeuvre Selections

Royale:

- Mini Cordon Bleu
- Potato and Pancetta Croquettes
- Queso Rangoon
- Curry Chicken with Pita and Hummus
- Mini Quiche
- Antipasto Skewers

Platinum:

- Micro Burgers
- Mini Beef Wellington with Dijon Mustard Sauce
- Mini Crab Cakes
- Duck Ravioli with an Apple Balsamic Glaze
- Grilled Lobster Baguette
- Feta and Spinach Spanakopitas



Late Night Snack:

- Specialty Popcorn (choose one)
 - ~ Parmesan
 - ~ Hot Buttered
 - ~ Cinnamon/Sugar
- Warm Soft Pretzel Bites
 - ~ Nacho Cheese and Mustard
- Candy Bars & Potato Chips
 - ~ Assorted standard size bars and individual chip packs

Specialty Cocktails:

- Cosmopolitan: Vodka, Cranberry Juice, Sour, Triple Sec
- Blue Sparkling Wine: Sparkling Wine, Blue Curaçao
- Peach Sparkling Wine: Sparkling Wine and Peach Schnapps
- Vodka Shirley Temple: Vodka, Lemon Soda, Grenadine
- Lemon Drop: Vodka, Sour
- Appletini: Vodka, Sour Apple Pucker, Sour
- Blueberry-lemon Iced Tea: Blueberry Vodka, Iced Tea, Lemonade

