



THE TERRACE  
ON GRAND

## All Inclusive Packages

### Saturday Rates

0-150 Guests - \$83 per person

150 – 185 Guests - \$76 per person

185 – 216 Guests - \$70 per person

**Friday Rates:** Subtract \$8 per person

**Sunday Rates:** Subtract \$11 per person

**Monday – Thursday Rates:** Subtract \$15 per person

**\*\* Adjustments made for children after minimum is met \*\***

**\$9000 minimum for Saturday Rental**

**\$7000 minimum for Friday or Sunday Rental**

**\$5500 minimum for Monday to Thursday Rental**

### Our package includes:

4 Hour venue rental and rooftop access

5 course buffet (2 entrees, 1 vegetable, 1 starch, and 1 salad with dinner rolls) with china and silverware

Unlimited Beer, Wine, and Sodas with glassware

Facility Manager, Event Coordinator and Professional doorman, servers, and bartenders

Tables and chairs for up to 220 guests

Dinner napkins and floor length linens

Sound, lighting, and video system including 2 projectors

Hightop cabaret, buffet, and gift tables with linens

Parking in the Kansas City Star parking lot

Set up, breakdown, trash removal and cleanup of the venue

**We are happy to accommodate you with any upgrades to your bar or dinner service.**

**There are no additional service charges or gratuities added to your final per person total. Prices do not include sales tax.**

### Upgrades

Coffee Service	\$1.50 per person (Disposable cups, cream, and sweetener) <i>Coffee Bar with assorted chocolates, cookies and syrups additional \$100</i>
Champagne Toast	\$3.50 per person (Includes pre-set glassware and passed champagne)
Valet Parking	Call for Quote



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### **Bar Packages**

The Terrace on Grand has a fully stocked bar as well as a reserve wine and champagne wall. All alcohol is provided by The Terrace on Grand.

#### **Beer & Wine Bar – Base Package**

- One domestic draft and choice of Boulevard Pale or Boulevard Wheat
- Wine: Merlot, Cabernet, Sauvignon Blanc and Chardonnay

#### **Full Well Bar – add \$3 per guest**

- One domestic draft and choice of Boulevard Pale or Boulevard Wheat
- Wine: Merlot, Cabernet, Sauvignon Blanc and Chardonnay
- Liquor: vodka, rum, gin, bourbon, scotch, and tequila

#### **Full Call Bar – add \$5 per Guest**

- One domestic draft , Boulevard Pale and Boulevard Wheat
- Wine: choice of 4 - Cabernet, Merlot, Pinot Noir, Sauvignon Blanc, Riesling, White Zinfandel or Chardonnay
- Liquor: Skyy Vodka, Bacardi rum, Tanqueray gin, Jim Beam bourbon, Dewars scotch, and Jose Cuervo tequila

#### **Full Premium Bar – add \$7 per Guest**

- One domestic draft , Boulevard Pale and Boulevard Wheat
- Wine: choice of 5 - Cabernet, Merlot, Pinot Noir, Sauvignon Blanc, Riesling, White Zinfandel or Chardonnay
- Liquor: Grey Goose Vodka, Bacardi Rum, Captain Morgan spiced rum, Tanqueray gin, Jack Daniels whiskey, Glenlivet scotch, Patron Silver Tequila.

**Cash Bar – additional \$750 plus \$200 per bartender**

**Subtract \$14 per person for guest under 21 years old after minimum is met**



## **5 Course Buffet**

All buffets include china, silverware and linen napkins

### **Salad - Choice of One**

*Includes assorted dinner rolls and butter included*

#### ***Taste Signature Salad***

*Spring greens & green leaf lettuce with mandarin oranges, sliced almonds and sweet red onions.*

#### ***Caesar Salad***

*Crisp romaine, sweet red onions, grated parmesan & housemade croutons.*

#### ***Fusilli Pasta Salad***

*Tri-colored spring shaped pasta with diced cheddar cheese, red peppers, capers & black olives with Italian vinaigrette.*

#### ***Penne Pasta Salad***

*With diced red peppers, English cucumbers and sweet red onion in tangy dill sauce.*

### **Entrée - Choice of Two**

#### ***Panko Chicken***

*Oven roasted, Panko encrusted chicken breast with pan style gravy*

#### ***Chicken Marsala***

*Roasted chicken breast with sweet marsala cream and sautéed mushrooms*

#### ***Rotisserie Chicken***

*Brined & spice rubbed rotisserie style chicken*

#### ***Brisket***

*Braised brisket with your choice of Guinness au jus or KC style bbq*

#### ***Pork Tenderloin***

*Roasted pork tenderloin with granny smith apple and bourbon glaze*

#### ***Vegetarian Lasagna***

*Pasta sheets & marinara with zucchini, squash, mushrooms & cheeses*

### **Starch - Choice of One**

#### ***Mashed Potatoes***

*Parmesan & garlic*

#### ***Oven roasted new potatoes***

*Garlic & rosemary*

#### ***Penne Pasta***

*With sweet marinara, sun dried tomato cream or alfredo*

#### ***Bowtie Pasta***

*With basil pesto*

#### ***Long grain & wild rice pilaf***

*With herbs & mushrooms*

### **Vegetable - Choice of One**

#### ***Roasted Italian vegetables***

#### ***Amaretto & rosemary glazed carrots***

#### ***Green beans amandine***

#### ***BBQ baked beans***

#### ***Green bean casserole***

#### ***Corn & roasted red peppers***



## Upgrade Options

### Hors D'oeuvres

#### \$3.00 Per Person

##### **Caprese Skewers**

Grape tomatoes, mozzarella, fresh basil, balsamic cream and sea salt.

##### **Mini Vegetable Egg Rolls**

Bite size vegetable egg rolls with sweet and sour dipping sauce.

##### **Italian Herbed Meatballs**

Bite sized Italian meatballs, baked and topped with warm, sweet marinara or zesty BBQ sauce.

##### **Sliders**

Miniature BBQ brisket, chicken carnitas or cuban pork on Farm to Market egg rolls.

##### **Asian Style Meatballs**

Bite sized herbed meatballs with spicy Asian sauce

##### **Roasted Red Pepper Hummus**

Smoky, roasted red peppers, garbanzo beans and tahini blended together with our secret spices and served with toasted ciabatta.

##### **Two Pepper and Cucumber Bruschetta**

Diced red and yellow peppers, cucumbers, minced prosciutto, garlic and cold pressed olive oil served with toasted ciabatta.

##### **Roma Tomato & English Cucumber Bruschetta**

Plum tomatoes and English cucumbers with garlic and basil pesto. Served with toasted ciabatta slices.

##### **Domestic Cheese Platter**

Assorted cubed domestic cheeses with gourmet crackers.

##### **Vegetable Crudités**

Assorted sliced vegetables with creamy french dip.

##### **Mushroom Caviar**

Minced, marinated mushrooms, shallots, garlic, and olive oil served with toasted ciabatta.

##### **Dill Crème Fraiche**

With dark pumpernickel rye and fresh crudite

##### **Focaccia Pizza**

Sweet marinara, mozzarella cheese & your choice of toppings.

- Pepperoni
- Thai Chicken
- Shrimp & Andouille (\$4.00 per person)
- Spinach, Artichokes & Blue Cheese
- Margherita
- Three Cheese

#### \$4.00 Per Person

##### **BLT Stuffed Cherry Tomatoes**

One bite BLT with cherry tomatoes, lettuce, applewood smoked bacon, shredded cheese & garlic aioli.

##### **Blue & Cream Cheese Stuffed New Potatoes**

Miniature potatoes, baked and stuffed with blue and cream cheese filling.

##### **Twice Baked New Potatoes**

Baked and stuffed with cheese, bacon, butter & chives.

##### **Bacon Wrapped Shrimp**

Large Gulf shrimp wrapped in apple wood bacon and tossed in sweet chile glaze.

##### **Shrimp Shooters**

Medium peeled and chilled shrimp individually served with zesty, bloody mary cocktail sauce.

##### **Marinated Artichoke Dip**

Tangy marinated artichoke hearts with parmesan, Dijon mustard & fresh dill aioli. Served chilled with toasted ciabatta.

##### **Spinach and Artichoke Dip**

Zesty spinach and artichoke dip with tortilla chips & crudite. Served warm.

##### **Chicken Satay**

Marinated and roasted chicken skewers served with Asian peanut glaze.

##### **Black Angus Roast Beef Canapés**

Sliced, tender roast beef on thin sliced sourdough toasts with sundried tomato & horseradish aioli.

##### **Spring Rolls**

Fresh, crisp vegetables in a spring roll wrapper. Served with hoisin sauce.

##### **Crab & Lobster Wontons**

Crab & lobster mix with sweet chile & cognac cream cheese

##### **Banh Mi Spring Rolls**

Braised pork with carrot & daikon pickles, fresh cilantro & chile glaze

##### **Crab Stuffed Mushrooms**

Baked button mushroom caps stuffed with crab, bacon, herbed bread crumbs, and cream cheese.

##### **Smoked Salmon Canapés**

Tender slices of smoked Atlantic salmon on pumpernickel rounds with lemon and dill crème fraiche.



## **Hors D'oeuvres Continued**

### **\$4.00 Per Person Continued**

#### ***Antipasti Platter***

*Assorted salami with roasted and pickled vegetables & select cheeses.*

#### ***Sundried Tomato & Goat Cheese Torte***

*Sundried tomatoes, fresh garlic, olive oil & parsley layered with goat cheese & cream cheese and covered with sliced almonds. Served with peppered ciabatta.*

#### ***Fruit Kebabs***

*Fresh pineapple, strawberries, honey dew melon, and cantaloupe skewered. Topped with milk chocolate.*

#### ***Fresh Fruit Platter***

*Seasonal fruits in a generous arrangement.*

### **\$6.00 Per Person**

#### ***Chilled Peel and Eat Shrimp***

*Medium Gulf shrimp seasoned and simmered. Served with zesty, bloody mary cocktail sauce.*

#### ***Bacon Wrapped Scallops***

*Tender sea scallops wrapped in aged prosciutto and pan seared.*

#### ***Miniature Crab Cakes***

*lump crab with roasted peppers, scallions and tangy remoulade*

#### ***Gourmet Cheese Platter***

*Assorted regional cheeses with gourmet crackers.*

### **Other**

#### ***Whole Smoked Salmon***

*Whole hickory smoked salmon with assorted gourmet crackers and cream cheese dip.  
Served cold. 10-12 lb average, market price (approx. \$250)*



## Upgrade Options- Buffet

### Salads

#### **Caprese Salad- \$3.00**

*Sliced grape tomatoes, pearl mozzarella, fresh basil, olive oil, sea salt & balsamic cream*

#### **Fresh Broccoli Salad- \$2.00**

*Fresh broccoli crowns, red onion, bacon, walnuts and cranberry raisins with a sweet white wine aioli*

#### **Yukon Gold Potato Salad- \$2.00**

*Cubed Yukon Golds, red onion, sweet pickles, garlic aioli and sea salt*

#### **Creole Coleslaw- \$1.50**

*Green and red cabbage, shredded carrots, celery, creole mustard, aioli and a dash of peppers*

#### **Blue Cheese Coleslaw- \$1.50**

*Green and red cabbage, shredded carrots, red onions, garlic aioli, black pepper and blue cheese crumbles*

### Carving Stations

#### **Beef Tenderloin- \$10.00**

#### **Prime Rib- \$10.00**

#### **Roast Beef- \$3.00**

*With demiglaze and horseradish cream*

#### **Sugar Cured, Spiral Cut Ham- \$3.00**

#### **Whole Smoked Pork Loin- \$3.00**

### Action Stations

#### **Paella Station- \$5.00 & \$6.00**

*Vegetarian and celebration paella with shrimp and spicy sausage*

*(Vegetarian and vegan options)*

#### **Pasta Station- \$4.00**

*Pick two. Sundried tomato cream, spinach and basil pesto, sweet marinara*

### Self Serve

#### **Mac & Cheese Bar- \$6.00**

*With your choice of six toppings*

#### **Bruschetta Bar- \$6.00**

*With your choice of six toppings*

#### **Mashed Potato Bar- \$5.00**

### Starches

#### **Ravioli- \$5.00**

*Large handmade ravioli with your choice of wild mushroom, cheese, or beef & pork filling- topped with warm marinara*

#### **Manicotti- \$4.00**

*Ricotta and mascarpone with baby spinach wrapped in fluted pasta and topped with warm sweet marinara*

#### **Cavatappi- \$4.00**

*Corkscrew pasta tubes with sweet and spicy marinara and pan seared pancetta*

#### **Rigatoni- \$4.00**

*Large tube pasta in robust cream with a hint of vanilla with tender beef slices*

#### **Creole Rice and Shrimp- \$3.00**

*With red beans and Andouille*

#### **Saffron Rice with Roasted Peppers- \$1.50**

#### **Twice Baked Mashed Potatoes- \$1.50**

#### **Fried Cajun Sweet Potatoes- \$1.50**

#### **Potatoes O'Brien- \$1.50**

#### **Creole Rice and Red Beans- \$1.00**

#### **Cilantro Lime Rice- \$1.00**

#### **Spanish Rice- \$1.00**

*With black beans and roasted corn*

### Entrée

#### **Smoked Brisket- \$3.00**

*With Veal Demiglaze*

#### **Pan Seared Salmon- \$3.00**

#### **Berkshire Pork Ragu- \$3.00**

#### **Spinach Stuffed Chicken- \$1.50**

*With Marinated Artichoke and Pan Gravy*

#### **Raspberry Chicken- \$1.50**

*Encrusted with Pecans*

#### **Orange Chicken- \$1.50**

*Encrusted with Almonds*

#### **Chicken Parmesan- \$1.50**

*Three vegetarian dips with crudités and toasted ciabatta*

## **There is a \$750 Kitchen Charge for Outside Caterers**

Packages will be deducted by \$18 for outside caterers after the kitchen charge

Outside caterers are required to help with the room flip and set the tables with china, flatware, and linen napkins. They also must provide staffing for bussing for the entire event.

### **Quotes Available Upon Request**

Dessert Table – Cheesecake, Cupcakes, Crème Brulee or any other desserts requested

Vegetarian and Gluten Free Dishes

All Prices are listed as “buffet style, plated meals and stations are quoted by request



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**Booking dates and Payment Schedule**

You can reserve the Terrace on Grand with a signed rental agreement and a deposit of half the room rental plus a non-refundable damage waiver of \$150. Taste Catering requires a \$500 deposit.

**Tastings**

We are happy to set-up a private tasting once you book your date. You may set-up a tasting before booking a date for \$75 (which is credited back to your account if you end up booking a date at Terrace). You may pick up to 8 items for up to 6 people for your tasting.

**Ceremonies**

The Terrace on Grand has many options for ceremonies. Typically ceremonies are held on the 3<sup>rd</sup> floor. Guests are invited to go to the rooftop for cocktail hour, weather permitting, while the room is flipped for the reception. There is a \$1,000 ceremony fee which covers the additional labor involved with the room change over. It also gives you an additional hour on your room rental and an additional hour for a rehearsal. Ceremony rehearsals are usually done the night before unless there is an event already booked. We ask that you be flexible on your rehearsal time since we cannot guarantee the evening before will be available.

**Final Planning Meetings**

Final planning meeting will be held 21 days before your scheduled event date. At this time, we will confirm your guest count, room layout, event schedule, menu, hosted bar, table design, rentals, and vendor list. The final payment is due at this meeting.





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**Preferred Vendors**

<b><u>DJs</u></b>		<b><u>Florists</u></b>	
Elite Sounds Entertainment	816-559-8080	Jennifers Flowers and Events	913-498-1833
DJ Connection	913-982-1321	Blue Bouquet	816-309-6402
Remix DJs	913-440-4905	Erin Volante Floral	913-406-8810
Complete Music	913-432-1111	Dan Meiners	816-842-7244
<b><u>Photographers</u></b>		<b><u>Jeweler</u></b>	
Pond Photography	816-510-4808	Mazzarese	913-491-4111
A Day to Adore Photography	208-406-2066	<b><u>Transportation</u></b>	
Lemon and Lime	913-231-8409	Pech Limousine	816-756-3100
Jeff Evrard Photography	816-447-2145	KC Party Ride	816-572-2327
<b><u>Photobooth</u></b>		<b><u>Wedding Cakes</u></b>	
KC Photobooth	913-486-3444	Phyllis Hildebrandt	913-631-5789
Luxe Photobooth	913-256-LUXE (5893)	Aces Cakes	816-415-4777
<b><u>Officiant</u></b>		Classic Cakes	816-525-3224
Pastor Timmy Gibson	913-449-2283	<b><u>Valet Service</u></b>	
Rev. Russell Edgar	816-694-4276	Universal Valet	816-941-7575
<b><u>Hair and Makeup</u></b>		<b><u>Hotel Accommodations</u></b>	
Pinkie Couture	913-766-Pink (7465)	Ambassador Hotel	816-326-7897 (Shuttle)
		Crown Plaza	816-460-6616 (Shuttle)
		President Hotel	816-221-9490 (Shuttle)
		Sheraton Hotel	816-391-4482 (Shuttle)
		Westin Hotel	816-391-4482 (Shuttle)