



INTERCONTINENTAL.

KANSAS CITY

AT THE PLAZA

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WEDDINGS

2018



## ~ All Inclusive InterContinental Package ~

### *With Our Compliments:*

Dressing Room on the Day of Event  
Guestroom for Bride & Groom on Wedding Night  
Guestroom Upgrades for Parents at Group Rate  
Guestroom Block with Preferred Rates  
Event Self-Parking for All Your Guests  
Menu Tasting for Up to Four Guests



### *All Standard Event Set-Up:*

Tables and Chairs  
Hotel Floor Length Linens  
Full China, Glass and Silver Service  
Staging for Band/DJ  
Wood Parquet Dance Floor  
Draped & Skirted Tables as Required for Gifts, Escort Cards, Etc.  
VIP Tuscan Head Table Set-Up for Bridal Party

### *On Your Special Day:*

One-Hour Butler Passed Hors D' Oeuvres  
with White Glove Service  
Four-Hour Deluxe Brand Unlimited Bar Service  
Complimentary Champagne Toast for Bridal Party  
Cake Cutting Service and Painted Plate  
(Client Provides Wedding Cake)



The InterContinental Package Price is \$65 per Person (Exclusive of Taxes and Service Charge).  
Dinner Selections Will Determine the Final Price.

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## ~ Wedding Hors D' Oeuvre Selections ~

### Cold

Heirloom Cherry Tomato, Mozzarella, Basil en Brochette  
Artisan Cheese on Brioche, Fig Mostarda  
Skewered Greek Salad, Oregano Lemon Drizzle  
Curried Chicken Salad in Philo Cup  
Tomato and Serrano Ham on an Olive Oil Crostini  
Bresaola Wrapped Baby Pear, Arugula, Parmesan

### Hot

Traditional Spanakopita Triangles  
Baked Brie and Walnut Tartlet, Apricot Jam  
Mushroom and Caramelized Onion Strudel, Chipotle Aioli  
Fig and Blue Cheese Tartlet, Balsamic Jus  
Filo Samosa with Potatoes, Peas, and Southeast Asian Spices  
Artichoke and Parmesan Risotto Cake  
Micro Zucchini, Mushroom, Peppadew Pizza  
Tandoori Roasted Chicken Skewer, Tzatziki Sauce  
Chicken Empanada, Avocado Crema  
Pulled Pork Spring Roll, Soya Glaze  
Chicago-Style Miniature Hamburger, Aged Cheddar, Horseradish Mustard Sauce  
Chorizo Sausage, Stuffed Mushroom, Parmesan Gratine  
Scavuzzo's Spicy Sausage en Croute, Grainy Mustard Sauce

Butler passed on Silver Trays  
Based on three pieces per person ~ select up to four items  
VIP Selection Available



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## ~ Wedding Dinner Selections ~

*Dinner service includes assorted artisan rolls and butter, seasonal fresh market vegetables, freshly brewed coffee, decaffeinated coffee, herbal tea, ice water, and iced tea (there is a two course minimum for a la carte dinner)*

### Starters

California Iceberg Wedge, Local Heirloom Tomatoes, Farm House Bacon, Shredded Jack Cheese,  
Green Goddess Dressing 7

Caesar Cardini Salad, Hearts of Romaine, Roasted Garlic Croutons,  
Traditional Caesar Dressing 7

Baby Kale Salad, Roasted Pears, Goat Cheese, Cranberries, Sunflower Seeds,  
Balsamic Vinaigrette 8

Wild Baby Greens, Tart Apple Sticks, Pear Tomatoes, Sweet & Spicy Pecans,  
Riesling Vinaigrette 9

Lollo Rosso, Watercress, Radicchio, Boston Leaves, Dried Cherries, French Brie,  
Champagne Vinaigrette 10

Double Smoked Bacon & Potato Leek Chowder 9

Light Asparagus Cream, Truffle Oil, Asiago Crostini 9

Lobster Bisque, XO Cognac, Smoked Paprika Twist 12

Double Smoked Chicken Consommé, Black Truffles, Brunoise of Spring Vegetables 12

Goat Cheese and Wild Mushroom Tart, Baby Frisee, Chive Truffle Oil 12



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## Main Courses

*Dinner service includes assorted artisan rolls and butter, seasonal fresh market vegetables, freshly brewed coffee, decaffeinated coffee, herbal tea, ice water, and iced tea (there is a two course minimum for a la carte dinner)*

Balsamic Chicken Breast, Madeira Cream and Wild Mushroom Ragout  
Butternut Squash Risotto 33 (Eight Ounce)

Seared Breast of Chicken, Stuffed with Prosciutto, Fontina, and Fresh Sage, Marsala Demi Cream  
Roasted Garlic Polenta 34 (Eight Ounce)

Ricotta Stuffed Ravioli, Julienne Zucchini and Summer Squash, Sun Dried Tomato Cream 33

Roasted Root Vegetable and Forest Mushroom Risotto, Local Herbs and Pecorino Romano 35

Vegetable Napoleon, Roasted Vegetable Stack, Herb Polenta Cake, Piquillo Pepper Coulis 36

Charred Campo Lindo Chicken Breast, Beef Steak Tomatoes,  
Local Cilantro and Bel Passe Cheese, Chianti Jus  
Cavatappi with Five Cheese Crema 38 (Eight Ounce)

Wild Caught Salmon Fillet, Kosher Salt and Cracked Pepper, Riesling Beurre Blanc, Fried Leeks  
Black Truffle and Chive Oil Risotto 44 (Eight Ounce)

Pan Roasted Halibut, Confit of Artichokes and Spinach, Lemon and Lime Butter Sauce  
Mashed Idaho Potatoes 52 (Seven Ounce)

Kansas City Strip Steak, Local Herb Butter, Local Bourbon Demi  
Yukon and White Cheddar Gratine 52 (Twelve Ounce)

Cracked Peppercorn Beef Tenderloin, Cremini and Arugula Confit, Borolo Demi  
Yukon Mash 55 (Eight Ounce)

Provimi Veal Osso Bucco a la Roma, Brunoise Vegetables, Pan Reduction  
Potato Mousseline 60 (Ten Ounce)

Seared Chilean Sea Bass, Saffron Cream, Micro Greens  
Chanterelle and Chive Risotto 62 (Eight Ounce)

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## Duets

*Our five ounce beef tenderloin charred and presented with chef's sauce and garnish paired with your choice of the following:*

Searred Breast of Chicken Stuffed with Prosciutto, Fontina, and Local Sage, Marsala Cream  
Roasted Garlic Polenta 48

Charred Campo Lindo Chicken Breast, Beef Steak Tomatoes, Local Cilantro and Bel Passe Cheese,  
Chianti Jus  
Cavatappi with Five Cheese Crema 52

Wild Caught Salmon Fillet, Kosher Salt & Cracked Pepper, Riesling Beurre Blanc, Fried Leeks  
Black Truffle and Chive Oil Risotto 54

East Coast Lump Crab Cake, Peppered Mustard Sauce  
Yukon and White Cheddar Gratine 56

Pan Roasted Halibut, Lemon & Lime Butter Sauce, Artichoke and Spinach Confit  
Mashed Idaho Potatoes 56

Blackened Tiger Shrimp, Champagne Butter Sauce  
White Cheddar Grits 56

Chilean Sea Bass, Leek & Shallot Confit, Saffron Beurre Blanc  
Wild Mushroom Risotto 58



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## Bar, A La Carte – Hosted per beverage

*(Appropriate mixers included)*

### Premium Brands

Grey Goose Vodka, Glenlivet 12 Scotch, Hendricks Gin, Crown Royal Whiskey,  
Knob Creek Small Batch Bourbon, Flor de Cana Rum, Patron Silver Tequila

11

### Premium Brand Wines

Brancott Sauvignon Blanc, Simi Chardonnay,  
Rodney Strong Cabernet Sauvignon, Line 39 Pinot Noir, Chloe Rose

9

### Deluxe Brands

Absolut Vodka, Dewars Scotch, Bombay Sapphire Gin,  
Knob Creek Bourbon, Bacardi Silver Rum, Sauza Blue Tequila

10

### Deluxe Brand Wines

Robert Mondavi Woodbridge Chardonnay, Robert Mondavi Woodbridge Cabernet Sauvignon,  
Robert Mondavi Woodbridge Merlot, Robert Mondavi Woodbridge White Zinfandel

8

### Imported/Specialty Beer

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

7

### Domestic Beer

Miller Lite, Bud Light

6

### Soft Drinks/Mineral Water

Assorted Soft Drinks, Perrier Sparkling Water, Spring Water

5

## A La Carte Hosted Additions per beverage

### Cordial

Bailey's Irish Cream, Kahlúa, Frangelico, Tia Maria, Disaronno Amaretto

12

### Cognac

Courvoisier V.S.

14

### Port

Taylor Fladgate 20-Year Tawny

14

## Bar, Package – Hosted per person

*(Appropriate mixers included)*

### Premium

Grey Goose Vodka, Glenlivet 12 Scotch, Hendricks Gin, Crown Royal Whiskey,  
Knob Creek Small Batch Bourbon, Flor de Cana Rum, Patron Silver Tequila

**Wine:** Brancott Sauvignon Blanc, Simi Chardonnay,

Rodney Strong Cabernet Sauvignon, Line 39 Pinot Noir, Chloe Rose

**Imported/Specialty Beer:** Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

**Domestic Beer:** Miller Lite, Bud Light

**Soft Drinks/Mineral Water:** Assorted Soft Drinks, Perrier Sparkling Water, Spring Water

First Hour 26

Each Additional Hour 10

### Deluxe

Absolut Vodka, Dewars Scotch, Bombay Sapphire Gin,

Knob Creek Bourbon, Bacardi Silver Rum, Sauza Blue Tequila

**Wine:** Robert Mondavi Woodbridge Chardonnay, Robert Mondavi Woodbridge Cabernet Sauvignon, Robert Mondavi Woodbridge Merlot, Robert Mondavi Woodbridge White Zinfandel

**Imported/Specialty Beer:** Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

**Domestic Beer:** Miller Lite, Bud Light

**Soft drinks/Mineral Water:** Assorted Soft Drinks, Perrier Sparkling Water, Spring Water

First Hour 24

Each Additional Hour 8

### Beer and Wine

**Wine:** Robert Mondavi Woodbridge Chardonnay, Robert Mondavi Woodbridge Cabernet Sauvignon, Robert Mondavi Woodbridge Merlot, Robert Mondavi Woodbridge White Zinfandel

**Imported/Specialty Beer:** Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

**Domestic Beer:** Miller Lite, Bud Light

**Soft Drinks/Mineral Water:** Assorted Soft Drinks, Perrier Sparkling Water, Spring Water

First Hour 15

Each Additional Hour 8

## Package Hosted Additions per beverage

### Cordial

Bailey's Irish Cream, Kahlúa, Frangelico, Tia Maria, Disaronno Amaretto

12

### Cognac

Courvoisier V.S.

14

### Port

Taylor Fladgate 20-Year Tawny

14



## House

|  |    |
|--|----|
| Robert Mondavi Woodbridge Chardonnay         | 42 |
| Robert Mondavi Woodbridge Cabernet Sauvignon | 42 |
| Robert Mondavi Woodbridge Merlot             | 42 |
| Robert Mondavi Woodbridge White Zinfandel    | 42 |

## Sparkling

|                                |     |
|--------------------------------|-----|
| Kenwood Brut                   | 44  |
| Segura Viudas Brut Rose        | 46  |
| Mionetto Organic Prosecco      | 48  |
| Mumm Napa Prestige             | 60  |
| Moët & Chandon Imperial        | 135 |
| Taittinger, La Francaise, Brut | 10  |
| Veuve Clicquot, Brut           | 180 |
| Dom Perignon, Brut             | 400 |

## White

### Riesling

|                      |    |
|----------------------|----|
| Chateau St. Michelle | 42 |
|----------------------|----|

### Pinot Grigio

|                  |    |
|------------------|----|
| Hogue            | 48 |
| Santa Margherita | 78 |

### Sauvignon Blanc

|          |    |
|----------|----|
| Pomelo   | 46 |
| Brancott | 60 |

### Chardonnay

|                 |    |
|-----------------|----|
| Kendall Jackson | 52 |
| Simi            | 58 |
| DeLoach         | 65 |
| Cakebread       | 85 |

## Rose

|       |    |
|-------|----|
| Chloe | 46 |
|-------|----|

## Red

### Merlot

|                       |     |
|-----------------------|-----|
| Robert Mondavi Select | 46  |
| Sebastiani            | 80  |
| Cakebread             | 110 |

### Cabernet

|                         |     |
|-------------------------|-----|
| Hess Select             | 48  |
| Rodney Strong           | 60  |
| Rutherford Ranch        | 75  |
| Simi                    | 90  |
| Beringer Knights Valley | 118 |
| Cakebread               | 165 |

### Pinot Noir

|              |    |
|--------------|----|
| Line 39      | 46 |
| Nobilio Icon | 56 |
| Lacrema      | 64 |

### Blends

|                   |    |
|-------------------|----|
| Estancia Meritage | 80 |
|-------------------|----|