



INTERCONTINENTAL.  
KANSAS CITY  
AT THE PLAZA

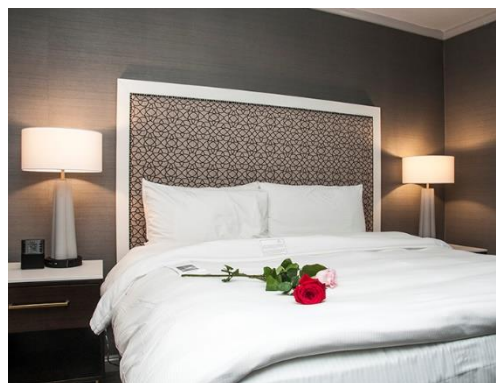
WEDDINGS



~ All Inclusive InterContinental Package ~ With minimum of 150 attendees

*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)



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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  
Tomato and Serrano Ham on an Olive Oil Crostini  
Bresaola Wrapped Baby Pear, Arugula, Parmesan  
Salmon Rillettes on Crostini with Capers

### 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  
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  
Spicy Sausage en Croute, Grainy Mustard Sauce  
Pork Gyoza with Smoked Tomato Sesame 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

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

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

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

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

Light Asparagus Cream, Truffle Oil, Asiago Crostini

Lobster Bisque, XO Cognac, Smoked Paprika Twist

Blue Crab and Bourbon Chowder

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



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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

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

Seared Breast of Chicken, Stuffed with Prosciutto, Fontina, and Fresh Sage, Marsala Demi Cream  
Roasted Garlic Polenta

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

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

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

Dark Dashi Glazed Bone-In Pork Chop, Apple Mustard Sauce  
Confit Fingerling Potatoes

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

Beef Short Rib Glazed with 80 Acre Jam, Pickled Red Onion  
Creamy Spätzle

Jumbo Lump Crab Cake, Corn and Mustard Veloute  
Bourbon Butter Sweet Potato Hash

Kansas City Strip Steak, Local Herb Butter, Local Bourbon Demi  
Yukon and White Cheddar Gratine

Cracked Peppercorn Beef Tenderloin, Cremini and Arugula Confit, Borolo Demi  
Yukon Mash

Pan Roasted Halibut, Confit of Artichokes and Spinach, Lemon and Lime Butter Sauce  
Mashed Idaho Potatoes

Veal Oscar, Jumbo Lump Crab, Béarnaise Sauce  
Chanterelle and Chive Risotto

Seared Sea Bass, Carrot and Vanilla Puree  
Togarashi Braised Potatoes 'Market Price'

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## ~ Duets ~

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

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

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

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

Jumbo Lump Crab Cake, Corn and Mustard Veloute  
Bourbon Butter Sweet Potato Hash

Blackened Tiger Shrimp, Champagne Butter Sauce  
White Cheddar Grits

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

Seared Sea Bass, Carrot and Vanilla Puree  
Togarashi Braised Potatoes 'Market Price'



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~ Bar, A La Carte – Hosted per beverage ~

*(Appropriate mixers included)*

Premium Brands

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

Premium Brand Wines

Kim Crawford Sauvignon Blanc, Kendall Jackson Vintner's Reserve Chardonnay, Rodney Strong Cabernet Sauvignon, Line 39 Pinot Noir, Simi Rose

Deluxe Brands

Absolut Vodka, S.D. Strong Vodka, Dewars Scotch, Bombay Sapphire Gin, Jim Beam Bourbon, Jack Daniel's Whiskey, Bacardi Silver Rum, Sauza Blue Tequila

Deluxe Brand Wines

Robert Mondavi Woodbridge Chardonnay, Robert Mondavi Woodbridge Cabernet Sauvignon, Robert Mondavi Woodbridge Merlot, Robert Mondavi Woodbridge Pinot Grigio, Robert Mondavi Woodbridge Moscato

Imported/Specialty Beer

Stella Artois, Corona, Boulevard Pale Ale, Boulevard Wheat

Domestic Beer

Michelob Ultra, Miller Lite, Bud Light

Soft Drinks/Mineral Water

Assorted Soft Drinks, Perrier Sparkling Water, Dasani Purified Water

Red Bull/Sugar Free Red Bull

A La Carte Hosted Additions per beverage

Cordial

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

Cognac

Courvoisier V.S.

Port

Taylor Fladgate 20-Year Tawny

~ Bar, Package – Hosted per person ~

*(Appropriate mixers included)*

Premium

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

**Wine:** Kim Crawford Sauvignon Blanc, Kendall Jackson Vintner's Reserve Chardonnay, Rodney Strong Cabernet Sauvignon, Line 39 Pinot Noir, Simi Rose

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

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

**Soft Drinks/Mineral Water:** Assorted Soft Drinks, Perrier Sparkling Water, Dasani Purified Water

Deluxe

Absolut Vodka, S.D. Strong Vodka, Dewars Scotch, Bombay Sapphire Gin, Jim Beam Bourbon, Jack Daniel's Whiskey, Bacardi Silver Rum, Sauza Blue Tequila

**Wine:** Robert Mondavi Woodbridge Chardonnay, Robert Mondavi Woodbridge Cabernet Sauvignon, Robert Mondavi Woodbridge Merlot, Robert Mondavi Woodbridge Pinot Grigio, Robert Mondavi Woodbridge Moscato

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

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

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

Beer and Wine

**Wine:** Robert Mondavi Woodbridge Chardonnay, Robert Mondavi Woodbridge Cabernet Sauvignon, Robert Mondavi Woodbridge Merlot, Robert Mondavi Woodbridge Pinot Grigio, Robert Mondavi Woodbridge Moscato

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

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

**Soft Drinks/Mineral Water:** Assorted Soft Drinks, Perrier Sparkling Water, Dasani Purified Water

Package Hosted Additions per beverage

Cordial

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

Cognac

Courvoisier V.S.

Port

Taylor Fladgate 20-Year Tawny



~ Wine, per bottle ~

House

Robert Mondavi Woodbridge Chardonnay  
California 2015  
Robert Mondavi Woodbridge Cabernet  
Sauvignon  
California 2016

Robert Mondavi Woodbridge Merlot  
California 2016  
Robert Mondavi Woodbridge Pinot Grigio  
California 2016  
Robert Mondavi Woodbridge Moscato  
California 2016

Red

Merlot

Estancia  
Central Coast, California 2016  
Robert Mondavi Private Select  
California 2016  
Velvet Devil  
Columbia Valley, Washington 2015  
St. Francis  
Sonoma County, California 2013

Pinot Noir

Line 39  
California 2016  
Kendall Jackson Vintner's Reserve  
California 2016  
Rodney Strong Russian River Valley  
Russian River Valley 2014  
Meiomi  
Central California 2016

Cabernet Sauvignon

Robert Mondavi Private Select  
California 2016  
Rodney Strong  
Sonoma County, California 2015  
Silver Palm  
North Coast AVA, California 2014  
Simi  
Alexander Valley, California 2015  
Black Stallion  
Napa Valley, California 2014  
Hall  
Napa Valley, California 2014  
Silver Oak  
Napa Valley, California 2013

Blends

Estancia Meritage  
Central Coast, California 2014

~ Wine, per bottle ~

Sparkling

Friexenet Brut

California

Segura Viudas Brut Rose

Cava, Spain

Mionetto Organic Prosecco

Veneto, Italy

Mumm Napa Prestige

Napa Valley, California

Domaine Carneros Taittinger

Napa Valley, California

Perrier Jouet Grand Brut

Champagne, France

Moët & Chandon Imperial

Champagne, France

Taittinger, La Francaise, Brut

Champagne, France

Veuve Clicquot, Brut

Champagne, France

Dom Perignon, Brut

Champagne, France

White

Riesling

Heinz Eifel

Mosel/Rheinhessen, Germany 2015

Kendall Jackson

Monterey County, California 2015

Pinot Grigio

Hogue

Columbia Valley, Washington 2016

Bollini

Trentino, Italy 2015

Kim Crawford

Marlborough, New Zealand 2014

Santa Margherita

Alto Adige, Italy

Rose

Simi

Sonoma County, California 2016

La Crema

Monterey, California 2017

Sauvignon Blanc

Pomelo

California 2016

Kim Crawford

Marlborough, New Zealand 2017

Cakebread

Napa Valley, California 2016

Chardonnay

Kendall Jackson Vintner's Reserve

California 2015

Rodney Strong Chalk Hill

California 2015

Mer Soleil Silver

Monterey County, California 2015

Meiomi

Central California 2016

Cakebread

Napa Valley, California 2015