



# *Hotel Phillips 2011 Wedding Guide*



*106 West 12<sup>th</sup> Street • Kansas City, MO 64105  
www.hotelphillips.com*

*All prices are subject to applicable sales tax and service charge.  
Currently: 7.73% taxable service charge of 22% and sales tax of 9.73%  
12/2010*



## *Amenities and Special Arrangements*

*A Hotel Phillips experienced event specialist can assist you with every detail for your special day. They will serve as a complete onsite coordinator or simply take care of a few details to make the planning process less stressful. All services contracted through the hotel can be combined on your final invoice for easy billing consolidation and budgeting.*

### ***Flowers***

*The Hotel Phillips can make arrangements for your centerpieces, decorative buffet pieces, floral garnishes on desserts or multiple bud vases throughout the room.*

### ***Entertainment***

*If you need help finding the perfect music to set the tone for your event, let us know. We can arrange anything from a single harpist to a string quartet. .*

### ***Decorative Linens***

*If you are interested in more than the standard linen that we provide (ivory and black tablecloths, ivory chair covers), themed table cloths and napkins can be ordered especially for your event.*

### ***Cakes, Pastries & Desserts***

*Specialty occasion cakes or decorated desserts can be ordered for any occasion.*

### ***Ice Carvings***

*Themed carvings can add a splash of elegance to your event. Consider adding an iced carving to display your hors d' oeuvres or bar items.*

### ***Printed Materials***

*Menu cards at each place setting, decorative menus on your buffet or place cards for your guests can be provided for you.*

### ***Valet Parking***

*Should you choose to host valet parking for your guests, please let us know and we can route that to your master account.*



## *Accommodations at The Hotel Phillips*

### ***Meeting Space***

*Hotel Phillips features some of Kansas City's most elegant space. From the grandeur of the Crystal Ballroom to the old world charm of the Regency Room, you are sure to find the perfect room for your bridal shower, rehearsal dinner or wedding reception. Our space can accommodate anywhere from 10 to 300.*

### ***Guestroom Accommodations***

*Experience the timeless beauty of Hotel Phillips in its 217 guest rooms including two luxury suites. Enjoy peaceful slumber on European-style king or queen beds with plump duvets, and bathrooms with make-up mirrors and hair dryers. Dual line telephones with voice mail and high speed Internet access guarantee a productive environment whenever you need it. Evening turndown upon request, and concierge service, your every need is cared for at the Hotel Phillips.*

### ***Guest Room Block:***

*By selecting this method, you are guaranteeing the hotel that your guests will reserve a certain amount of guest rooms. This block can be increased based on availability, but the rate is subject to change. With this method, you will sign a contract holding you responsible for all rooms in the block that are not reserved.*

### ***Location and Transportation***

*Ideally located in the heart of downtown Kansas City, Missouri, Hotel Phillips offers instant access to the convention center district. It is also a short ride to Kansas City International airport. Located just two blocks from The Kansas City Power & Light Entertainment District and the brand new, state-of-the art Sprint Center, Hotel Phillips is close to many other cultural and entertainment venues in the city.*



## *Meeting/Function Space at Hotel Phillips*

### *Crystal Ballroom & Terrace*

*With amazing chandeliers, the Crystal Ballroom is the hotel's original ballroom. With Oak floors and amazing ambience, pair it with the Terrace and we can accommodate up to 240 guests reception style. With your selection of plated or buffet dinner service, our Crystal Ballroom accommodates 80 guests.*

### *Phillips Ballroom*

*Our largest event space, the Phillips Ballroom can accommodate 120 for dinner service and 160 reception style. The understated elegance of this room is sure to please you and your guests.*

### *The Regency Room*

*Looking for an intimate setting for your event, The Regency Room with its rich woods and restaurant style seating can accommodate 100 for dinner service and 150 for a Hors D'oeuvres reception.*

### *Midland Room and Lyric Rooms*

*Perfect for your gift opening, bridal shower or ceremony, these smaller rooms provide an intimate setting for your special occasion. The Midland Room can accommodate 40-60 guests and the Lyric Room can accommodate 40-50 guests.*

### *The Entire Mezzanine Floor*

*For the non-traditional couple, the entire mezzanine and the surrounding rooms can be used for your next hors d'oeuvres reception. Overlooking our beautiful lobby, this space can be used numerous ways.*

*These rooms are available for bridal shower luncheons, ceremony sites, gift openings, rehearsal dinners and wedding/commitment ceremonies.*

*Food and Beverage spending minimums will apply and are based on time of year and the room selected.*



## *Welcome to the Hotel Phillips*

*Congratulations on your engagement! Thank you for considering Hotel Phillips for your special day. We would like to help you create special memories in one of our well appointed ballrooms. Our exquisite cuisine paired with our personalized service will assure that every detail of your wedding is attended to.*

### *All Hotel Phillips Wedding Packages Include...*

- Fine China, Silverware and Glassware*
  - Black or Ivory Linen Tablecloths and Napkins*
  - Use of Hotel Centerpieces and Candles*
  - Complimentary Cake Cutting*
  - Tables for Place Cards, Gifts, Wedding Cake and Head Table*
  - Complimentary Guest Room for Bride and Groom*
  - Staging for Head Table, Band, or Disc Jockey*
  - Specially Designed Floor Diagram*
  - Onsite contact throughout dinner service*
  - Indoor and outdoor photo opportunities*
  - Valet delivery to your guest room or car at the end of the evening (To take gifts, cake and any additional décor items)*
  - Use of the room for 5 hours\**
  - One Complimentary Microphone*
  - Special Guest Room Block Rates*
- \* Extension of reception space time is available, based on availability at \$250.00 per hour.*



## *Plated Dinner Packages*

### *-The Dawn Package-*

*Cash Bar*

*House Champagne Toast for your Wedding Guests*

*Three Course Plated Dinner (which includes the cutting of wedding cake for dessert)*

*A Complimentary Guest Room for the Bride and Groom*

### *-The Elegance Package-*

*Five Hours of Complimentary House Wine and Soft Drinks*

*Cash Bar*

*Hors D' Oeuvres Displays to Include:*

*Assorted Domestic Cheeses and Fresh Vegetable Crudités with Dip*

*House Champagne Toast for your Wedding Guests*

*Three Course Plated Dinner (which includes the cutting of wedding cake for dessert)*

*A Complimentary Guest Room for the Bride and Groom*

### *-The Royale Package-*

*One Hour Open Bar prior to Dinner with Hotel Phillips Brands*

*Five Hours of House Wine and Soft Drinks*

*Cash Bar to open after guests are seated for dinner*

*Hors D' Oeuvres Displays to Include:*

*Assorted Domestic Cheeses, Fresh Vegetable Crudités with Dip and*

*Fresh Sliced Seasonal Fruit Display*

*Champagne Toast for your Wedding Guests*

*Three Course Plated Dinner (which includes the cutting of wedding cake for dessert)*

*A Complimentary Guest Room for the Bride and Groom*

*Reduced Guestroom Rates for the Parents of the Bride and Groom*

### *-The Platinum Package-*

*Open Bar for Five Hours with Hotel Phillips Brands*

*House Wine and Bottled Domestic and Import Beers*

*A Choice of 3 Butler Passed Hors D' Oeuvres Selections*

*Butler Passed Champagne during your Cocktail Hour*

*House Champagne Toast for your Wedding Guests*

*House Wine Service with Dinner*

*Four Course Plated Dinner (Includes your wedding cake served as dessert)*

*Complimentary Suite for the Bride and Groom*



## The Wedding Package

### First Course (select one)

smoked salmon on rye  
ahi tuna with wasabi cream  
tomato tarragon soup  
wild mushroom soup

### Second Course (select 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

### Entrée (select one)

If more than one entrée is selected there will be an additional \$2.00 charge per guest

	~Dawn~	~Elegance~	~Royale~	~Platinum~
Grilled marinated chicken breast with sundried tomato, mozzarella cheese, basmati rice. Madeira reduction	\$56	\$74	\$93	\$118
Roasted Prime Rib, Yorkshire Pudding, natural jus, bacon and cheddar stuffed potato	\$56	\$74	\$93	\$118
Double thick cut pork chops in JB brine, braised cabbage and cheddar baked ditilini	\$56	\$74	\$93	\$118
<hr/>				
	~Dawn~	~Elegance~	~Royale~	~Platinum~
Grilled beef tenderloin, wild mushroom mashed potatoes, roasted veggie port demi-glaze.	\$71	\$89	\$108	\$133
Horseradish crusted salmon, cucumber-dill emulsion, caramelized shallot mashed potatoes	\$71	\$89	\$108	\$133
Kansas City strip loin, yukon gold potato risotto, mushroom compote, black pepper demi glace	\$71	\$89	\$108	\$133
<hr/>				
	~Dawn~	~Elegance~	~Royale~	~Platinum~
"Earth & Ocean" grilled filet mignon, port demi, twin prawns in a garlic butter, mashed potato, seasonal vegetables	\$82	\$96	\$115	\$140
"Surf and Turf" bacon wrapped filet mignon, Oyster and shrimp stuffed lemon sole, parmesan riggiano risotto, grilled asparagus	\$82	\$96	\$115	\$140



*Any of the below may be added at the listed price*

***Amuse Bouche - \$4***

- *grilled lobster baguette*
- *grilled tenderloin with red onion*
- *mini crab cake*
- *yukon gold and pancetta croquettes*

***Intermezzo - \$4***

- *watermelon balsamic granite*
- *raspberry mint granite*
- *red plum and rosemary granite*

***After Dinner Sweet – \$5***

- *chocolate dipped strawberries*
- *assorted dusted truffles*
- *petite macaroon*

***Late Night Snack Station – \$12***

- *assorted silver dollar sandwiches, condiments, potato chips, pickles, fruit & cookies*



**Display Stations**  
(minimum 25)

**Reception Stations**

<b>Charcuterie</b> <i>selection of hard and soft salamis marinated cured vegetables, olives, onions, peppers, artichokes</i>	<i>\$12 per person</i>
<b>Cold Smoked Tenderloin</b> <i>red onion marmalade, corn salsa, horseradish sauce, sliced grilled baguettes</i>	<i>\$12 per person</i>
<b>Shrimp Cocktail</b> <i>poached shrimp and house cocktail sauce</i>	<i>\$10 per person</i>
<b>Grilled Vegetable Platter</b> <i>Zucchini, squash, asparagus, portabellas, red onions ranch dipping</i>	<i>\$10 per person</i>
<b>Marinated Beef, chicken, &amp; shrimp skewers</b> <i>peanut dipping sauce - citrus ponzu dipping sauce</i>	<i>\$14 per person</i>
<b>*Potato Station</b> <i>Mashed potato, sour cream, chives, cheddar, bacon, mushroom, onion, peppers</i>	<i>\$11 per person</i>
<b>*Pasta Station</b> <i>Choice of two: cheese tortellini, farfalle, or penne Roasted garlic cream sauce, tomato basil marinara, Grated parmesan, sun-dried tomatoes, grilled chicken, peppers Italian sausage</i>	<i>\$12 per person</i>
<b>*Carving Stations (served with rolls and house-made sauces)</b>	
<i>House brined herbed turkey breast</i>	<i>\$225 serves 30</i>
<i>Whole roasted pork loin</i>	<i>\$175 serves 35</i>
<i>Brown sugar glazed country ham</i>	<i>\$175 serves 60</i>
<i>Rosemary and thyme roasted beef tenderloin</i>	<i>\$375 serves 20</i>
<i>Dijon and black pepper Kansas City Strip</i>	<i>\$375 serves 35</i>

(\*) denotes a need for a chef attendant, charged at \$75 per event



## *Receptions*

### *Appetizers and Tapas*

*All items priced per piece with a minimum of 25 pieces*

#### *Simple Elegance*

<i>mini potato skins</i>	<i>\$1.50</i>
<i>assorted mini quiche</i>	<i>\$2.00</i>
<i>chicken and vegetable kabobs with apricot and curry glaze</i>	<i>\$2.25</i>
<i>vegetable eggrolls with hot and sour sauce</i>	<i>\$2.25</i>
<i>pork pot stickers with plum sauce</i>	<i>\$2.25</i>
<i>micro burgers</i>	<i>\$2.25</i>
<i>mini crab cake</i>	<i>\$2.50</i>
<i>mushroom "vol-au-vent"</i>	<i>\$3.00</i>
<i>mini beef wellington with dijon mustard sauce</i>	<i>\$3.50</i>
<i>beef kabob with soy and lime glaze</i>	<i>\$3.50</i>

#### *Elegance Re-defined*

<i>herb and shallot rubbed Tuscan breads</i>	<i>\$1.25</i>
<i>cucumber roll</i>	<i>\$1.50</i>
<i>yukon gold and pancetta croquettes</i>	<i>\$1.50</i>
<i>roasted garlic and black bean in crispy shell</i>	<i>\$1.50</i>
<i>salmon ravioli</i>	<i>\$1.75</i>
<i>salmon cakes</i>	<i>\$2.00</i>
<i>smoked salmon on rye</i>	<i>\$2.25</i>
<i>curry chicken with pita and hummus</i>	<i>\$2.25</i>
<i>ahi tuna with wasabi cream</i>	<i>\$2.25</i>
<i>grilled lobster baguette</i>	<i>\$2.50</i>
<i>lobster and crab spanikopitas</i>	<i>\$2.50</i>
<i>grilled tenderloin with red onion</i>	<i>\$3.50</i>
<i>coconut shrimp</i>	<i>\$3.50</i>

## *Dessert Canapés*

<i>Macaroons</i>	<i>\$2.00</i>
<i>White Chocolate "pot du crème"</i>	<i>\$2.75</i>
<i>raspberry coulis, pistachio foam</i>	
<i>Trio of Crème Brule</i>	<i>\$3.50</i>
<i>Orange, vanilla, mocha</i>	



### **Plated Dinner**

*All Entrées to include; tossed salad with house vinaigrette, choice of starch, choice of vegetable, choice of dessert, bread service with butter and iced tea, freshly brewed regular and decaffeinated coffee.*

#### **Dinner Entrées**

<i>Pasta primavera with spring vegetables, parmesan and pomorello</i>	\$22
<i>Thyme, Dijon roasted pork loin with roasted tomato and onion compote</i>	\$24
<i>Sliced beef with sauce Espagnol, sautéed mushrooms and sweet onions</i>	\$24
<i>Baked vegetable lasagna with our fresh pasta, cheeses and basil pesto</i>	\$24
<i>Marinated flank steak with onion, tomato and mushroom compote</i>	\$26
<i>Tempura fried chicken breast with shiitake and champagne cream sauce</i>	\$26
<i>Stuffed chicken with wild rice, provolone and andouille sausage</i>	\$26
<i>Stuffed pork loin with apple chutney and a golden raisin, marsala demi</i>	\$27
<i>Seafood Newberg with shrimp, tuna and lobster over penne pasta</i>	\$36
<i>Wild mushroom tart with parmesan risotto and aged balsamic glaze</i>	\$36
<i>Dijon and black pepper Kansas City strip with cognac cream sauce</i>	\$36
<i>Grilled chicken with prosciutto, mushrooms and rosemary, fontina cream</i>	\$36
<i>Pan seared beef tenderloin, port wine mushroom demi glaze</i>	\$38
<i>Poached salmon with julienne vegetables, puff pastry and buerre blanc</i>	\$42
<i>Lemon sole stuffed with shrimp, oysters and spinach. Roasted vegetable sauce</i>	\$48

#### **Starch**

*Jalapeno polenta with cheddar cheese*  
*Yukon gold potatoes with garlic and herb butter*  
*Yukon gold and fontina au gratin*  
*Stuffed potatoes with bacon and cheddar*  
*Wild mushroom mashed Potatoes*

#### **Vegetable**

*Balsamic marinated grilled peppers, mushrooms and onions*  
*Baby carrots with honey and ginger glaze*  
*Grilled corn and asparagus succotash*  
*Seared root vegetables with roasted garlic butter*  
*Marinated tomatoes and olives with basil pesto*

#### **Desserts**

*Cheesecake, chocolate cake, chocolate mousse*

#### **Salad Upgrades**

*Spinach salad with golden raisins, granny smith apples, toasted walnuts and hot bacon vinaigrette*  
*Caesar salad with romaine hearts and ciabatta croutons*  
*Mixed greens, spiced chili vinaigrette,*  
*dried cherries, jicama, and maytag blue cheese*  
*Spring mix, goat cheese, candied walnuts, and red onion*  
 \$3 per person

*If you would like to make this a buffet add \$3.00 per entrée*  
*Build your own buffet: choose one item in each category*

*\*Buffet pricing is based on a one and a half (1.5) hour(s)*  
*\*If two (2) options are chosen the higher priced menu item will be charged for all guests.*



## *DESSERTS*

<b><i>Assortment of Macaroons</i></b> <i>plain, milk chocolate, or white chocolate</i>	<i>\$2 per piece</i>
<b><i>Assortment of Christopher Elbow Chocolates</i></b>	<i>\$4 per piece</i>
<b><i>Chocolate Covered Strawberries</i></b>	<i>\$4 per piece</i>
<b><i>Chef Choice</i></b> <i>selection of canapés</i>	<i>\$8 per person</i>
<b><i>Cookies &amp; Milk</i></b>	<i>\$8 per person</i>
<b><i>Kiwi Champagne Sorbet</i></b> <i>strawberry coulis, vanilla tuile</i>	<i>\$8 per person</i>
<b><i>Flourless Chocolate Cake</i></b> <i>amerena cherries, rum anglaise, vanilla bean ice cream</i>	<i>\$9 per person</i>
<b><i>Cheesecake</i></b> <i>orange chocolate, cashew tuile</i>	<i>\$10 per person</i>
<b><i>Apple Tart</i></b> <i>granny smith apples, puff pastry, butterscotch caramel, cinnamon ice cream</i>	<i>\$10 per person</i>