

OVERLAND PARK

K A N S A S

CONVENTION CENTER

Your Wedding. Unique by Design.

www.opconventioncenter.com/weddingmag (913) 339-3104

Dear Bride, Groom and Family,

I am delighted to hear that you are considering the Overland Park Convention Center for your wedding festivities! At OPCC, myself, as well as my staff, have a talent for listening to what is most important to you and creating a vision that exceeds your expectations. We tend to take the "little things" and turn them into unforgettable moments. We believe that you are unique, and we go above and beyond to make sure your wedding day is as special and imaginative as you are.

I am here to share my expertise and knowledge which will ease your planning process. Take heart that your wedding will be in the hands of someone who is professionally trained to meet all of your wedding needs. Whether you want a romantic ballroom wedding or a casual wedding in our courtyard rooms, I will be on site throughout the planning process to ensure that your special day is everything you've dreamed of.

I'm excited to get to know you and your family, and to deliver a memorable evening for you and your guests. Please contact me to get started on this very special occasion!

Megan Powell

Megan Powell
Wedding Sales Manager
913.339.3104
mpowell@opconventioncenter.com



CORNERSTONE
PHOTOGRAPHY



"Everything was absolutely over the top gorgeous. I couldn't have asked for anything better. I was thrilled. You were nothing short of amazing and a pleasure to work with. I can't thank you enough for all your hard work."

- Megan & Dustin Married 4/6/13



"The arrangement, decoration, food and the service - everything was flawless, on time and beyond our expectation. Our family members and friends, who attended this event, were very happy and pleased. I want to thank you and the OPCC team for all they have done to make this event so successful and enjoyable. Special thanks to the wedding staff for their help & cooperation, hard work and dedication. In the future, please do not hesitate to use my reference to your customers, especially for the Indian weddings. Thank you and regards."

- Arun, Father of the Bride, 6/9/12



"I can not imagine that our reception could have gone any better! The staff was very attentive and more than willing to help. The food was delicious!! The portions were great and everyone loved it. The facility looked great especially with the up lighting and cove lights that are available. We used the plasma TVs by the bar for the cocktail hour and they were perfect for a slideshow. Any questions that I had were immediately answered by Lisa. Thank you!!!"

- Haley and Jon, married 9/29/12



"Kyle and I cannot thank you enough for all that you did to make our wedding day perfect. Everything from the food and timing down to the lighting was just right because of your special eye and touch. You made me worry a lot less because you did everything and that alone is priceless. Please let me know if you ever need anything from us and we will spread the word about our incredible experience at the OPCC. Take care."

- Anna and Kyle, married 12/30/11

Amenities

The following items are complimentary to you and your guests:

On-site Certified Wedding Specialist
Open Gallery Space with Floor to Ceiling Windows for Cocktail Reception
Complete Set-up and Tear Down of Guest Tables and Chairs
Choice of White, Black or Ivory Lap-length Linens
Choice of In-house Colored Linen Napkins
Oil-filled Votives
Colored Down Lights and Cove Lights (Ballroom Only)
Four Colored Up Lights (Courtyard Rooms Only)
24'x24' Dance Floor
Skirted Head Table in Black or White
Skirted Gift Table in Black or White
Skirted Guest Book Table in Black or White
Skirted Place Card Table in Black or White
Skirted DJ Table in Black
Elevated Seating for Head Table and/or DJ
Pipe and Drape Behind the Head Table in Black or White
Catering by Award Winning Executive Chef Gunawan "Gunny" Raharja
Champagne Toast for the Bride and Groom
Cake Cutting Service
Tasting for the Bride and Groom and Two Guests
Professional Service Staff
Complimentary Parking for Guests
Security Coverage
Over 1,000 Hotel Rooms within Walking Distance

Sweetheart Package



COCKTAIL RECEPTION

Three (3) Hand Passed Hors d'oeuvres
Four (4) Hour Host Beer, Wine and Soda Bar
Begins in Cocktail Reception, Moved Inside for Dinner Reception
Bartender(s)

DINNER RECEPTION

Salad - Choose one of the following:

Garden Salad - Crisp iceberg mix with cucumber, tomato, shredded carrots, served with a balsamic vinaigrette dressing in individual cups

Organic Mixed Field Greens - Julienned jicama, mandarin oranges, served with a raspberry vinaigrette dressing in individual cups



ENTRÉE

All Entrées Include Dinner Rolls, Coffee, Iced Tea and Water
Choose one of the following:

Herb Grill Roasted Chicken Breast - Served with a lemon tarragon beurre blanc, roasted potatoes and vegetable medley

Chicken and Wild Mushroom Marsala - Sautéed tender breast of chicken topped with fresh wild mushrooms, served with a tarragon marsala sauce, garlic mashed potatoes and roasted Italian vegetables

Fee for Sweetheart Package

\$52.00 per person plus Room Rental*

*Room Rental will be based upon Food and Beverage Minimum

I Do Package

COCKTAIL RECEPTION

Three (3) Hand Passed Hors d'oeuvres
Four (4) Hour Host Beer, Wine and Soda Bar
Begins in Cocktail Reception, Moved Inside for Dinner Reception
Bartender(s)

DINNER RECEPTION

Salad - Choose one of the following:

Organic Mixed Field Greens - Port wine and spiced poached pear, candied walnuts and sweet gorgonzola cheese, served with balsamic vinaigrette dressing in individual cups
Organic Mixed Field Greens - Roasted beets, fresh orange rounds, quinoa crusted goat cheese medallion, served with Dijon vinaigrette dressing in individual cups
Organic Mixed Field Greens - Roasted butternut squash, toasted pumpkin seeds, dried cranberries, feta cheese, served with balsamic vinaigrette dressing in individual cups

ENTRÉE

All Entrées Include Dinner Rolls, Coffee, Iced Tea and Water

Choose one of the following:

Spiced Ratatouille Stuffed Chicken Breast - Topped with creamy pesto sauce, served with roasted fingerling potatoes and whole baby carrots

Chicken Roulade - Lightly breaded chicken breast stuffed with fresh fig and pear, served with a boursin cream sauce, wild rice pilaf with butternut squash and green beans with shallot butter

Chicken Roulade - Lightly breaded chicken breast stuffed with sweet potato and sweet onion marmalade, served with a chardonnay cream sauce, wild rice pilaf with Fuji apples and dried cranberries and green beans with shallot butter

Maple Plank Roasted Salmon - Served with wild rice pilaf with butternut squash, apples and dried cranberries and green bean almandine (Add \$4.00 per person)

Fee for I Do Package

\$58.00 per person plus Room Rental*

*Room Rental will be based upon Food and Beverage Minimum

Ever After Package

Heavy Hors d'Oeuvre Reception- Includes Coffee, Iced Tea and Water (1.5 Hours of Food Service)
Four (4) Hour Host Beer, Wine and Soda Bar
Bartender(s)

EVER AFTER - OPTION 1:

Choose Two (2) Stationed and Four (4) Hand Passed Hors d'Oeuvres
One Bowl of Dry Snacks on Each Round Table
\$52.00 per person plus Room Rental*
*Room Rental will be Based Upon Food and Beverage Minimum

EVER AFTER - OPTION 2:

Choose Three (3) Stationed and Six (6) Hand Passed Hors d'Oeuvres
One Bowl of Dry Snacks on Each Round Table
\$68.00 per person plus Room Rental*
*Room Rental will be Based Upon Food and Beverage Minimum

Hors d'Oeuvre Stations

GOURMET CHEESE BOARD

Local and imported cheeses to include rich sharp cheddar, tangy blue, and double crème brie cheeses with spicy candied walnuts, fresh seasonal cut fruits, artisan crackers and crispy gourmet flatbreads

BRUSCHETTA TRIO

Authentic bruschetta topping of fresh diced Roma tomatoes, basil, roasted garlic, balsamic vinegar reduction, Kalamata and Queen olive tapenade with thyme, garlic, shallots and roasted red peppers and a goat cheese spread topped with a sweet and savory apricot cherry chutney

HUMMUS AND BABA GANOUSH

Served with oven baked pita chips and lavosh crackers

FRESH CUT SEASONAL FRUIT AND BERRIES

Served with strawberry yogurt sauce

GARDEN FRESH CRUDITÉS

Crisp hand cut batons of fresh celery, carrots, jicama, zucchini, red and yellow bell peppers, florets of fresh broccoli and cauliflower and your choice of creamy buttermilk ranch or tangy honey Dijon dipping sauce



Hand Passed Hors d'Oeuvres

ARANCINI

Traditional risotto, flavored with parmesan cheese and white wine, delicately wrapped around a center of creamy mozzarella cheese, lightly breaded and deep fried to a golden brown

HERBED GOAT CHEESE STUFFED ZUCCHINI

Roasted medallions of fresh zucchini brushed with olive oil and sea salt topped with lavender-infused goat cheese

PARMESAN ARTICHOKE BITES

Tender artichoke hearts and zesty French goat cheese lightly breaded and fried to a crispy golden brown, served with pesto aioli

CHILLED BEEF TENDERLOIN

Basil-infused olive oil, toasted baguette crostini topped with thinly sliced black peppercorn seared beef tenderloin and garnished with horseradish and rosemary crème fraiche

CAPRESE SKEWER

Baby mozzarella marinated with oregano, marjoram and fresh thyme, paired with sweet cherry tomatoes and fresh basil, drizzled in a sweet balsamic reduction on a bamboo skewer

BARBECUE CHICKEN SALAD PROFITEROLE

Slow smoked grilled chicken breast with homemade honey barbecue sauce, topped with Maytag blue cheese

ANTIPASTO KABOB

Herb and olive oil marinated baby mozzarella, sun-dried tomatoes, Kalamata olives and tender artichoke hearts on a bamboo skewer with fresh cracked black pepper and imported sea salt

VEGETABLE SPRING ROLL

Finely julienned celery, carrots, snow peas and Chinese cabbage tossed with soy and ginger, wrapped in rice paper sheets and fried extra crispy, served with sweet Thai chili and authentic plum sauces

MINI BEEF WELLINGTON

Seared beef tenderloin with a light duxelle of wild mushrooms tucked into a flaky puff pastry, served with a creamy horseradish and juniper sauce

CURRY CHICKEN PROFITEROLE

Chicken marinated and cooked in a curry coconut milk mixture tossed with raisins and a curry sauce in a light pastry shell

BEEF TIP AND MUSHROOM SKEWER

Grilled dry aged top sirloin with sautéed button mushrooms, basted with rosemary and garlic butter, served on a bamboo skewer

RATATOUILLE STUFFED MUSHROOMS

Traditional homemade French ratatouille with tomatoes, onion, zucchini, bell pepper, garlic, eggplant, and savory parmesan cheese, nestled in a mushroom cap, topped with parmesan and baked to perfection

SPICY CRAB

A zippy creamy crab salad with cream cheese, sour cream and lump crab meat, cooled off in the middle of a cucumber "cup" and topped with minced scallions.

SPICY TUNA TARTARE

Sushi grade Hawaiian tuna blended with ground chilies, citrus and soy vinaigrette served on sesame crusted crispy wonton



Late Night Menu

Pizza - Pepperoni, cheese or vegetarian: \$6.00 per person

Build Your Own Nacho Bar - Freshly made corn tortilla chips, nacho cheese sauce, jalapenos, black olives, traditional pico de gallo and salsa: \$7.00 per person

Chef Gunny's Thick-cut Parmesan Ranch Potato Chips - Served with homemade onion dip: \$3.00 per person

Warm Soft Pretzel Bites - Served with spicy cheese sauce and whole grain mustard: \$4.00 per person

Wing Bar - Plain, Frank's red hot, sweet Thai chili and honey barbecue, served with blue cheese and buttermilk ranch dipping sauces: \$10.00 per person

Enhancements

Wine Service during Dinner: \$28.00 per bottle, two (2) bottles per table

Champagne Toast: \$4.00 per person

Bride and Groom's Signature Cocktail: \$7.00 per person

Additional Hour(s) on Host Beer, Wine and Soda Bar: \$6.00 per person per hour

Upgrade to Premium Liquor, Beer, Wine and Soda Bar: \$8.00 per person for first four (4) hours, \$6.00 per person over four (4) hours

Upgrade to Top Shelf Liquor, Beer, Wine and Soda Bar: \$10.00 per person for first four (4) hours, \$8.00 per person over four (4) hours

PREMIUM LIQUOR: Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Dewar's Scotch, Seagram's 7 Whiskey, Sauza Gold Tequila & Jim Beam Bourbon

TOP SHELF LIQUOR: Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Jameson Scotch, Jack Daniels Bourbon, Jose Cuervo Tequila, Crown Royal & Amaretto Disaronno

SUPER PREMIUM/CORDIALS: Patron Tequila, Bombay Gin, Southern Comfort, Glenlivet Scotch, Bailey's, Kahlua, Frangelico, Chambord & Cointreau

WINE BY THE GLASS: Robert Mondavi Woodbridge Selections; Merlot, Chardonnay & White Zinfandel

DOMESTIC BEER (Bottles): Bud Light, Miller Lite, Coors Light & O'douls (Non-Alcoholic)

IMPORTED AND CRAFT BEER (Bottles): Corona & Boulevard Wheat

SOFT DRINKS/BOTTLED WATER: Pepsi, Diet Pepsi, Sierra Mist & Aquafina

Up Lights (color gels): \$35.00 per light

LED Up Lights: \$50.00 per light

Spotlights: \$35.00 per light

In House Gobo: \$50.00 per gobo

Stock Gobo: \$75.00 per gobo

Custom Gobo: \$150.00 per gobo

Vertical Plasma Televisions: \$175.00 for three (3) televisions

Chair Covers (white, ivory or black) and Sashes: \$4.25 per chair

Floor Length Linens (white, ivory or black): \$15.00 per table

90"x90" Organza Overlay: \$12.50 per table

Table Runners: \$3.00 per table

General Information

FACILITIES

Our space is generally available from 3:00pm to midnight for evening receptions.

DEPOSIT SCHEDULE

We require one third of the Food and Beverage minimum with a signed contract to hold your wedding date, one third payment mid-way between contract signing and the wedding date, and the final payment due three business days prior to the wedding date.

OUTSIDE CATERING

With the exception of your wedding cake, food and beverage from outside sources is not permissible.

TABLE STANDARDS

Standard Meal Service is planned for round tables of ten (10) guests with a ratio of one (1) server per 20 guests. For Buffet meals, the standard ratio is one (1) server per 50 guests.

SERVICE WARE

Meal services are served with china, flatware and glassware unless otherwise specified.

GUARANTEES

Attendance up to 500 guests - (3) business days prior to the wedding date
Attendance between 500-1,500 guests - (5) business days prior to the wedding date
Once the final guarantee is submitted, the count may not be decreased. We will make every attempt to accommodate increases in your count after the guarantee is submitted. You will be charged the greater amount of either amount served or final guarantee.

ADMINISTRATIVE FEE AND TAXES

All Food, Hosted Beverage and Audio Visual items are subject to a 21% taxable Administrative Fee and applicable sales taxes, currently 8.5% on food, non-alcoholic beverages and audio visual and 10% on alcoholic beverages.



Hotel Information

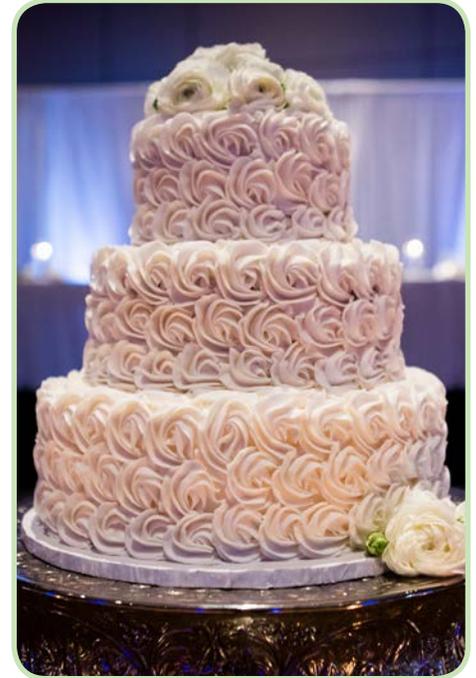
Sheraton Overland Park Hotel at
the Convention Center
6100 College Boulevard
Overland Park, KS 66211
913.234.2100
www.sheratonoverlandpark.com

Holiday Inn & Suites
Convention Center
10920 Nall
Overland Park, KS 66211
913.312.0900
www.holidayinn.com/overlandprkks

Overland Park Courtyard
Convention Center by Marriott
11001 Woodson
Overland Park, KS 66211
913.317.8500
www.marriott.com/mcicv

Chase Suite Hotel
6300 West 110th Street
Overland Park, KS 66211
Group Sales
913.981.0141
www.chasehoteloverlandpark.com

Hilton Garden Inn
5800 College Boulevard
Overland Park, KS 66211
913.345.2661
www.overlandpark.hgi.com



Vendor Recommendations



OPCC PREFERRED
FLORIST &
EVENT DESIGN COMPANY
STUDIO Dan Meiners:
816-842-7244

CAKE DECORATORS

Baked Expressions: 913.281.2253
Caren's Cakes: 660.542.2488
Phyllis Hildebrandt: 913.631.5789
Sweet Pea Cakes: 913.744.0104

DISC JOCKEYS

Complete Music: 913-432-1111
Encore Elite Entertainment:
913.269.3028
Icon Entertainment Productions:
816.898.0310

FLORISTS

Andrea K. Grist Floral Designs:
816.582.3860
Craig Sole: 913.649.9299
Fiddly Fig: 816.363.4313
Good Earth Floral Design Studio:
913.271.1013
The Vintage Petal: 913.481.6643

PHOTOBOOTHS

KC Photobooth: 913.486.3444
PhotoBooths and More: 913.948.1145

PHOTOGRAPHERS

Adrienne Maples: 913.549.3335
Allison Marie Photography:
515.976.6976
Cornerstone: 816.221.5551
One Tree Studios: 816.885.7604
Todd Davidson Photo: 816.509.7321
Versluis Photography: 913.897.1400

RENTAL COMPANIES

All Seasons Event Rental: 816.765.1444
Something Borrowed: 816.729.2755
Ultrapom: 913.634.6110

TRANSPORTATION

Agenda Kansas City: 913.268.4466
Classic Limousine: 913.685.3322
Overland Limousine Service:
913.381.3504
Pech Limo: 816-756-3100

WEDDING COORDINATORS

Hannah Klamann: 913.620.3055
Kindra Browne: 913.397.9932
Patti Gehring: 913.322.6944

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