



THE TERRACE
ON GRAND

All Inclusive Packages

Saturday Rates

0 – 100 Guests - \$95 per person
101 – 150 Guests - \$90 per person
151 – 190 Guests \$85 per person
191 – 220 Guests - \$80 per person

Friday Rates: Subtract \$10 per person

Sunday Rates: Subtract \$15 per person

Monday – Thursday Rates: Subtract \$20 per person

****Holiday Weekend Labor Surcharges my apply****

****off season discounts available****

Minimums

\$11,000 minimum for Saturday Rental

\$9000 minimum for Friday Rental

\$7000 minimum for Sunday Rental

\$6,000 minimum for Monday to Thursday Rental

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

****Your package total including sales tax needs to meet minimum amount****

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 tables, DJ table, buffet tables, and gift tables with linens

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

Cake Cutting (disposable plates and forks not included)

Parking

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)

Coffee Bar with assorted chocolates, cookies and syrups additional \$100



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Bar Packages Options and Upgrades

All alcohol is provided by The Terrace on Grand

We will subtract \$14 per person for guest under 21 years old after minimum is met

Beer & Wine Bar – Base Package (included)

- One domestic draft, Boulevard Pale and Boulevard Wheat
- Wine: Merlot, Cabernet, Pinot Girgio and Chardonnay

Full Well Bar – add \$3 per guest (upgrade)

- One domestic draft, Boulevard Pale and Boulevard Wheat
- Wine: Merlot, Cabernet, Pinot Girigo and Chardonnay
- Liquor: vodka, rum, gin, bourbon, scotch, and tequila

Full Call Bar – add \$6 per Guest (upgrade)

- One domestic draft, Boulevard Pale and Boulevard Wheat
- Wine: Merlot, Cabernet, Pinot Girgio and Chardonnay
- Liquor: Smirnoff, Bacardi rum, Tanqueray gin, Seagrams 7 bourbon, Dewars scotch, and El Jimador tequila or comparable liquors

Full Premium Bar – add \$9 per Guest (upgrade)

- One domestic draft, Boulevard Pale and Boulevard Wheat
- Wine: Merlot, Cabernet, Pinot Girigo and Chardonnay
- Liquor: Grey Goose Vodka, Bacardi Rum, Captain Morgan spiced rum, Bombay Sapphire gin, Jack Daniels whiskey, Johnny Walker Red scotch, Patron Silver Tequila or comparable liquors.

Champagne Toast – add \$3.50 per person (upgrade)

Cash bar may be added to beer and wine bar for no additional charge

Cash bar only - \$750 flat rate plus \$200 per bartender



5 Course Buffet

Salad - Choice of One

Includes assorted dinner rolls and butter

Taste Signature Salad ^{NF}

Spring greens with mandarin oranges, sliced almonds and sweet red onions. Choose two dressings – Balsamic vinaigrette, Creamy Parmesan, Raspberry Walnut Vinaigrette, Buttermilk Ranch, Blue Cheese, or Italian.

Caesar Salad

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

Garden Salad

Leafy green lettuce, cucumbers, tomatoes and carrots. Add cheese for \$.50

Walnut & Goat Cheese Salad

Spring greens, sweet red onions, candied walnuts & creamy goat cheese. \$1

Lombard Salad

Spring greens, sweet red onions, candied pecans & gorgonzola crumbles. \$1

BLT Salad

Bacon, lettuce and tomato tossed in a garlic and stone ground mustard aioli. \$1

Greek Salad

Crisp Romaine with sweet red onions, cucumbers, artichokes, kalamata olives, feta cheese and tangy pepper slices. \$1

Caprese Salad

Fresh basil, sweet grape tomatoes and pearl mozzarella with olive oil, sea salt and balsamic glaze. \$1

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.

Fruit Salad

Assorted fresh seasonal fruits, lightly sweetened. Colorful and delicious.

Coleslaw

Blue cheese or creole style dressing

Entrée - Choice of Two

Chicken

Panko Chicken

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

Marsala Chicken

Roasted chicken breast with sweet marsala cream and sautéed mushrooms.

Rotisserie Chicken

Houseblend spice rubbed rotisserie style chicken

Caribbean Jerk Style Chicken

Chicken & Dumplings

Tender rotisserie chicken pieces, baby peas, cubed carrots and large dill dumplings in pan style gravy.

Chicken Lasagna with White Sauce ^{veg}

Chicken, ricotta and spinach with alfredo sauce and mozzarella.

Cilantro Lime Chicken

Lightly breaded and pan seared chicken breast with cilantro lime pan gravy.

Sundried Tomato Chicken ^{GF}

Pan seared chicken breast with sundried tomato cream sauce.

Raspberry Pecan Chicken

Raspberry and asiago stuffed chicken thigh with crushed pecans and raspberry Dijon glaze. \$1

Chicken Parmesan

Italian breaded chicken breast with sweet marinara and creamy mozzarella. \$1

Stuffed Chicken Breast

Choice of 1 -Marinated artichokes, baby spinach and pan style gravy. Fig and goat cheese with balsamic cream. Muffalata and swiss with white wine cream sauce. caprese \$1

Chicken Cordon Bleu

Breaded and stuffed chicken breast with ham, swiss and hollandaise. \$1

Baked Saffron Chicken

spiced, baked chicken with saffron butter glaze \$1

Pork

Pork Tenderloin

Grilled pork tenderloin with granny smith apple glaze and blueberries

Stuffed Pork Loin

Choice of 1 –Roasted apples, onions, celery and fennel sausage. Cranberries, apples, celery, and onions. Pecans, blueberries, and onions. Chorizo, queso fresco, and chile sauce \$1.50

BBQ Spareribs

Dry rubbed and smoked with our house BBQ sauce. \$2

Caribbean Jerk Pork Loin

Rubbed and roasted with pineapple chutney. \$1.50

Smoked Pulled Pork

A Kansas City tradition \$1

Beef

Beef Brisket

Braised beef brisket with your choice of Guinness au jus or KC style BBQ sauce

Beef Tips

Tender beef cubes in demi glaze with peas and carrots

Beef Marsala

Braised beef tips and mushrooms in sweet and savory marsala cream.

Shepherd's Pie ^{GF}

Ground beef with peas, carrots, onions and parmesan mashed potatoes.

Beef Tip Ragù ^{GF}

Braised beef tips with carrots, celery onion and tomatoes over buttered orzo.

Chef's Recipe Meatloaf ^{GF}

Fresh ground beef. The rest is a secret. Served with balsamic ketchup

Braised Beef Short Ribs

Slow cooked in Guinness, red wine and magic. \$2.5

Fish

Pan Seared Salmon

Marinated and pan seared 6oz salmon fillet with a smoky sweet glaze. \$1

Pan Seared Tilapia

Lightly breaded, seasoned and pan seared.

Blackend Catfish

Pan seared with crawfish jubilee

Vegetarian

Vegetarian Lasagna

Pasta & marinara with Ricotta & mozzarella grilled zucchini, squash, mushrooms & cheeses. You won't miss the meat!

Paella

Saffron rice with assorted vegetables (add shrimp and andouille at additional no cost)

Vegetarian Dumplings ^V

Baby peas, cubed carrots and petite dumplings in vegetarian pan style gravy. (Can also be served vegan)

Vegetarian Shepherd's pie ^{GF}

Peas, carrots, onions and sautéed mushrooms with parmesan mashed potatoes.

Vegetable - Choice of One

Roasted Italian vegetables

Green Beans almondine

Green Bean Casserole

Homestyle Green Beans

Amaretto & Rosemary Glazed Carrots

Roasted Rainbow Carrots

Sweet Corn & Roasted Peppers

Cheesy Corn

Broccoli & Cheese Casserole

Roasted Root Vegetables

Starch - Choice of One

Mashed Potatoes

Parmesan & garlic

Oven roasted new potatoes

Garlic & rosemary

Twice Baked Mashed Potatoes

Cheese, bacon, chives, and butter \$1

Fingerling Potatoes

Salted and lightly spiced \$1

Au Gratin Potatoes

Scalloped with sautéed onion & 5 cheese sauce.

Penne Pasta

With sweet marinara & grated parmesan.

Sub alfredo, pesto or sundried tomato sauce \$1

Rigatoni

With tender beef slices and a hint of vanilla. \$1

Cavatappi

Corkscrew pasta with sweet marinara and pancetta. \$1

5 Cheese Mac & Cheese \$1

Dirty Rice

Red beans and house Caribbean seasoning. Add shrimp and andouille sausage for \$1

Long grain & wild rice pilaf

With herbs & mushrooms.

Spanish Rice

With black beans and roasted corn.

Cilantro Lime Rice



Hors D'oeuvres

Prices are per guest

Top Sellers

Focaccia Pizza \$2

- Pepperoni, marinara, mozzarella
- Shrimp & Andouille, marinara, mozzarella
- Thai Chicken- peanut sauce, red onion and carrots, mozz
- BBQ Chicken- BBQ sauce, mozzarella
- Margherita – marinara, tomato, basil, mozzarella

Italian Herbed Meatballs choose 2 sauces

Bite sized Italian meatballs, baked and topped with your choice of warm, sweet marinara, Asian glaze, Thai peanut, Carolina blend or KC BBQ sauce, or Swedish. \$2

Blue & Cream Cheese Stuffed New Potatoes

Miniature potatoes with blue and cream cheese filling and dusted with seasoned bread crumbs \$3

Mini Sliders

BBQ brisket or Cuban pork on fresh baked egg rolls. \$3

Bacon Wrapped Shrimp

Large Gulf shrimp wrapped in apple wood bacon and tossed in sweet chile glaze. \$4

Chicken

Buffalo Chicken Dip

sweet and spicy with tortilla chips \$3

Chicken Satay

Marinated and roasted chicken skewers with Asian peanut glaze \$3

Chicken Wings

Buffalo, ridiculously hot buffalo, Korean, Thai peanut, Caribbean jerk, KC BBQ or Carolina BBQ. \$3

Pork and Beef

Mini Quiche

Miniature quiche Lorraine and quiche Florentine baked in a pastry shell. \$2

Black Angus Roast Beef Canapés

Sliced, tender roast beef on thin sliced sourdough toasts with sundried tomato & horseradish aioli. \$3

Grilled Kielbasa

With your choice of KC or Carolina style BBQ sauce. \$3

Sausage stuffed mushrooms

Large button mushrooms with cream cheese, herbs and house recipe fennel sausage. \$3

Banh Mi Spring Rolls

Marinated vegetables, cilantro and roasted pork fried in a spring roll wrapper served with sweet chile sauce \$3

Pork and Beef continued

Twice Baked New Potatoes

Mini potatoes baked and stuffed with cheese, bacon and chives. \$3

BLT Stuffed Cherry Tomatoes

One bite BLT with cherry tomatoes, lettuce, apple wood smoked bacon, shredded cheese & garlic aioli. \$3

Vegetarian

Mini Vegetable Egg Rolls

Bite size vegetable egg rolls with sweet chile dipping sauce. \$2

Roasted Red Pepper Hummus

Smoky roasted red peppers, garbanzo beans, cannellini beans and tahini blended together with our secret spices and served with fried pita \$2 Traditional hummus also available. \$2

Spinach and Artichoke Dip

Zesty spinach and artichoke dip with tortilla chips served warm. \$2

Crudités Shooters

Mini shot glasses with sliced vegetables and creamy parmesan dipping sauce \$3

Domestic Cheese Platter

Cubed domestic cheeses with gourmet crackers. \$3

Fresh Fruit Platter

Seasonal fruits in a generous arrangement. \$3

Fresh Fruit Kebabs

Strawberry, pineapple, honeydew, cantaloupe with chocolate drizzle \$3

Marinated Artichoke Dip

Tangy marinated artichoke hearts with Parmesan, Dijon mustard & fresh dill aioli. Served chilled with toasted ciabatta. \$3

Tomato & English Cucumber Bruschetta

Roma tomatoes, English cucumbers, basil, olive oil and balsamic cream. Served with toasted ciabatta \$3

Three-Cheese Stuffed Mushrooms

Cream cheese, Cheddar and Jack dusted with seasoned breadcrumbs \$3

Vegetable Crudités

Assorted vegetables with ranch or creamy Parmesan. \$3

Antipasti Platter

Assorted salami with roasted and pickled vegetables & select cheeses. \$4

Grilled Vegetable Platter

Zucchini, squash, carrots, and others. Served chilled \$4

Gourmet Cheese Platter

Assorted regional cheeses with gourmet crackers. \$5



Seafood

Crab & Lobster Wontons

Crab & lobster mix with sweet chile & cognac cream cheese. \$4

Jumbo Shrimp Shooters

Jumbo peeled and chilled shrimp individually served with zesty, bloody mary cocktail sauce. \$3

Krab Stuffed Mushrooms

Baked button mushroom caps stuffed with krab, bacon, cream cheese and dusted with seasoned bread crumbs. \$3

Miniature Crab and Lobster Cakes

Lump crab with diced peppers, scallions and tangy remoulade. \$4

Smoked Salmon Canapés

Tender slices of smoked Atlantic salmon on pumpernickel rounds with lemon and dill crème fraiche. \$3

Shrimp, Crab & Lobster Dip

Creamy crab & lobster dip served with ciabatta toasts. \$3

Smoked Salmon Fillets

Marinated and house smoked salmon or steelhead fillets with crackers and cream cheese spread. \$5

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)

Carving Stations

With fresh baked rolls (\$ substitute on buffet as entree / \$ add to buffet as additional entrée)

Roast Beef with demi glaze and creamy horseradish \$1/\$5. **Whole Smoked Pork Loin** \$1/\$5.

Roasted Turkey \$1/\$3. **Beef Tenderloin** \$5/\$10. **Prime Rib** \$3/\$8

Grilled Strip Loin \$3/\$8

Action Stations & Self Serve Bars

Pasta Station Choice of penne, cavatappi, bowtie, rigatoni and two sauces. \$5 per person

Add chicken or meatballs to pasta bar for \$1 per person

Mac & Cheese Bar Our 5 cheese Mac & Cheese, your choice of 6 toppings** \$5 per person

Taco Bar Fresh fried shells with seasoned ground beef or chicken and your choice of toppings \$5 per person

Nacho Bar Fresh fried chips with chicken, ground beef, cheese sauce and a variety of toppings \$5 per person

Bruschetta Bar Crisp ciabatta toasts with chilled art dip, olive tapenade, cucumber & tomato Bruschetta \$5 per person

Toppings for Mac N Cheese

Shredded cheese, gorgonzola crumbles, mozzarella, Parmesan

Bacon, ham, chorizo, pepperoni, more bacon

Baby peas, diced tomatoes, olive, jalapeños, roasted corn, sautéed mushrooms

Baby shrimp, krab

Bread crumbs or other suggested items

We provide up to 5 complementary gluten free/vegan dishes, if more are required they may be purchased separately or an entrée/side may be selected/substituted as gluten free/vegan/vegetarian

Quotes Available Upon Request

Plated Meals, Vegetarian and Gluten Free Dishes

Dessert Table – Milk and Cookie Bar, Brownies, Cheesecake, Cupcakes, Crème Brulee, etc.



Booking dates and Payment Schedule

You can reserve the Terrace on Grand with a signed rental agreement and a deposit of an estimated 1/3rd of your event total. The balance is due at the final planning meeting 21 days before your event. You are welcome to pay down your balance before the final planning meeting.

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 3rd 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, an additional hour on your room rental (total of 5 hours) and an additional hour for a rehearsal. Rooftop ceremonies require chair rentals since they cannot be brought down afterwards for the reception. Pricing for chair rental varies. 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. Please note that there is an additional fee to accommodate the extra tables needed if the client decides to do open seating rather than assigned seating. Additionally, your final guest count/place settings must match your final invoice amount or you will be billed accordingly.

Event Coordination is provided by Terrace on Grand

All coordination will be provided by Terrace on Grand. This includes room layouts, setup, timelines, event details and day of coordination of ceremonies and receptions. Outside planners are welcome but will work with and backup the Terrace on Grand coordinator to ensure a flawless day. All DJs and photographers will follow timeline created by Terrace on Grand event coordinators and the bride. Vendors may request a completed timeline to help complete their own timeline. We all want to work together to create the perfect day for you!



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Additional Reception Time

Your event will run 4 hours based on our standard package. If There is an option for additional time to be purchased. An additional hour is \$750 per hour, which covers our cost of the bar, venue expenses and labor.

Parking Policy

The parking for each Terrace On Grand event is located at 16th and Walnut. 30 minutes prior to your event start time there will be a sign and an attendant at the parking lot. Signs will be located at 16th and Grand pointing down toward the parking lot and a sign with the attendant at the parking lot. Each car that parks there will be required to have a parking pass. Parking passes will be handed out by the attendant. If you need to park there before the 30 minute time, please talk with the manager to make sure parking is permitted at the time as well as to obtain a parking pass. Parking is not included for ceremony rehearsals, load in/load out times, or tours. Monday – Friday the parking lot is not accessible until 5pm. Ask any staff member or manager and they will be able to hand you a parking pass. Please make sure that your guests are aware of this policy, tickets are handed out if there is not a pass in the windshield and Terrace On Grand is not responsible for those tickets.

Note from Emad and Maggie

Thank you for looking into the Terrace On Grand! All packages are customizable; we want to be able to provide exactly what you are looking for. We make it our goal to make sure your day runs smoothly and flawlessly here. We look forward to working with you in creating a beautiful day for you and all your guests. If you have any questions please feel free to email us at info@terraceongrand.com or call us at 816-527-0026.

Emad and Maggie

Event Managers

Preferred Vendors

DJs

Remix DJs 913-440-4905

Bands

Lost Wax (Jukeboxx Media) 913-489-7142
Patrick Lentz 816-914-0561

Photographers

A Day to Adore Photography 208-406-2066
Brittyn Photography 913-424-6460
Marissa Cribbs 316-640-5932
Heirloom Photography 641-691-0201
Tracy Routh Photography 816-578-2216
Freeland Photography 816-272-5625
Heather Brulez Photography 913-948-3918

Photobooth

Alex Reed 913-744-9641
Capture the Moment 913-907-7864

Officiant

Pastor Timmy Gibson 913-449-2283
Rev. Laura Ann Phillips 816-679-7730

Hair and Makeup

Hello Lovely 816-516-3753
Alexia Wambua (makeup only) 913-948-3819
Rachel Ross (hair only) 913-548-3228

Mens Haircuts / Shave

Jaci Rhoades (Downtown) 620-363-1524

Florists

Blue Bouquet 816-333-3571
Wild Hill Flowers 913-486-6178
Maple Lane Designs 913-980-5607

Transportation

Pech Limousine 816-756-3100
KC Party Ride 816-572-2327

Wedding Cakes

Made with love cakes & bakes 816-878-1446
3 women and an Oven 913-681-7672
Dolce Bakery 913-236-4411
Rebekah Foster 913-766-5687

Hotel Accommodations

President Hotel 816-221-9490 (Shuttle)
Crown Plaza 816-460-6616 (Shuttle)
Sheraton Hotel 816-391-4482 (Shuttle)
Westin Hotel 816-391-4482 (Shuttle)
Hotel Philips 816-221-7000 (Shuttle)
Marriott Courtyard/Residence Inn 816-221-1400 (Walking)

Vendors not allowed

I want Flowers
Changing Seasons
DJ Captain Ron – Complete Music
Amerevent Event Rental
Delish KC