



The Gallery



wedding guide

61 E 14TH STREET | KANSAS CITY, MO 64105 | THEGALLERYEVENTSPACE.COM



event space features

- accommodates up to 350 guests reception-style
- 16-foot ceilings with white, modern walls
- designer hardwood floors
- floor-to-ceiling windows that slide open to patio overlooking the Power & Light District
- 12-foot central chandelier
- LED ceiling lighting with customizable color options
- wedding party suite with lounge area, floor-to-ceiling mirrors & make up counter
- in-house Executive Chef with full service kitchen
- in-house Beverage Team
- private parking options



wedding reception package includes

- 5 hours of event time
- tables, chairs & linens
 - (35) 66-inch round tables, seats 8-10 people
 - (28) 8-foot rectangle tables
 - (9) 6-foot rectangle tables
 - (10) 36-inch cocktail tables
 - 48-inch rolling cake table
 - 400 house chairs
 - black, white or ivory floor length table linens
- dinnerware & glassware
 - white china
 - 5 piece silverware set
 - black, white or ivory linen napkin
 - water glasses
 - bar glassware
- customizable bars structures
- house lounge furniture
- customizable stage
- built-in projectors with screens
- cake cutting service
- all staffing including on-site venue manager, catering managers, servers & bartenders
- set up & clean up
- service charge & tax
- late night VIP pass to KC Live! for all guests

wedding reception packages

SILVER | \$125 per person

- 2 passed appetizers
- plated dinner
 - bread & butter, salad, entree & accompaniments
- 5 hour unlimited bar service
 - 4 bottled beers, 4 house wines, sodas & juices

GOLD | \$155 per person

- 2 premium passed appetizers
- plated dinner
 - bread & butter, salad, premium entree & accompaniments
- 1 late night snack station
- 5 hour unlimited bar service
 - 4 bottled beers, 4 premium wines, 6 call liquors, sodas & juices

PLATINUM | \$185 per person

- 3 premium passed appetizers
- plated dinner
 - bread & butter, salad, chef's exclusive entree & accompaniments
- 1 late night snack station
- 5 hour unlimited bar service
 - 4 bottled beers, 4 premium wines, 6 premium liquors, 2 signature cocktails, sodas & juices

wedding ceremony package

\$15 PER PERSON

- 1 additional hour of event time
- floor-to-ceiling, wall-to-wall, white chiffon draping to divide the event space
- staffing to transform the event space
- rental of The Kill Devil Club for cocktail hour
- lunch of sandwiches, fruit & chips for wedding party
- set up & clean up
- service charge & tax



silver package example menu

2 PASSED APPETIZERS

Pork Empanadas | topped with red sauce

Stuffed New Potatoes | blue cheese and bacon

SALAD

Mixed Greens | spring greens, walnuts, cranberries & gorgonzola, drizzle with raspberry vinaigrette

ENTREE | up to 3 options for your guests to pre-select

CHICKEN • Chicken Marsala | pan seared chicken breast, topped with roasted mushrooms & drizzled with marsala demi glace, served with mushroom orzo & caramelized carrots

FISH • Creole Salmon | rubbed with dijon mustard, topped with charred tomato butter, served with sweet corn rice pilaf & grilled asparagus

VEGETARIAN • Seasonal Vegetable Strudle | grilled vegetables wrapped in phyllo dough, served with zucchini pasta in a white wine sauce & finished with a sun dried tomato vinaigrette

4 BEERS

Miller Lite

Corona *with lime wedge*

Blue Moon *with orange wedge*

Boulevard Pale Ale

4 HOUSE WINES

Proverb

Cabernet

Pinot Noir

Chardonnay

Sauv Blanc

gold package example menu

2 PREMIUM PASSED APPETIZERS

Shrimp Cocktail | with cocktail sauce & lemon garnish

Meatball | truffled alfredo

SALAD

Wedge | iceberg wedge, roma tomatoes & applewood smoked bacon, drizzled with blue cheese dressing

ENTREE | up to 3 options for your guests to pre-select

CHICKEN • Honey Lavender Roasted Chicken Breast | pan seared airline chicken breast with the wing bone in, finished with a lavender infused honey glaze, served with parmesan-romano baked au gratin potatoes & broccolini

FISH • Tequila Salmon | encrusted with premium tequila & lime butter, served with spanish rice & grilled leeks with sea salt and truffle oil

BEEF • Medallions of Striploin | herb crusted, topped with a wild mushroom truffled demi glaze, served with smoked provolone champ mashed potatoes & caramelized carrots

LATE NIGHT SNACK STATION

Mini Beef Sliders | caramelized onions, aged cheddar, smoked ketchup served with french fries

4 BEERS

Bud Light

Michelob Ultra

Miller High Life

Boulevard Wheat *with lemon wedge*

4 PREMIUM WINES

Joel Gott

Cabernet

Pinot Noir

Chardonnay

Sauv Blanc

6 CALL LIQUORS

Smirnoff

Jack Daniel's

Barcardi Silver

New Amsterdam

Pepe Lopez

Di Amore Amaretto

platinum package example menu

3 PREMIUM PASSED APPETIZERS

Petite Beef Sliders | american cheese & caramelized onions

Mini Crab Cakes | with remoulade

Grilled Cheese & Tomato Basil Shooters | classic American cheese sandwich, served in mini squares without the crust

SALAD

Wedding | local mixed field greens halved grape tomatoes, sliced english cucumbers & fried leeks, tossed in a champagne vinaigrette

CHEF'S EXCLUSIVE ENTREES

CHICKEN • Chicken Saltimbocca with Angel Hair Pasta | smoked provolone, gruyere & wrapped in prosciutto topped with cherry tomatoes and pesto oil • *duel*

FISH • Coconut Crust Mahi with Roasted Pineapple-Serrano Salsa | pan seared coconut crusted mahi mahi on a bed of steamed rice, topped with roasted pineapple-serrano salsa, served with vegetable rice & grilled asparagus

BEEF • Herb Roasted Tenderloin & Scallops | topped with caramelized shallot cognac cream, served with boursin mashed potatoes & haricot verts • *duel*

LATE NIGHT SNACK STATION

Flatbread Pizzas | pepperoni & cheese

4 BEERS

Coors Light

Corona *with lime wedge*

Blue Moon *with orange wedge*

Stella Artois

4 PREMIUM WINES

Angeline

Chardonnay

Sauv Blanc

Cabernet

Pinot Noir

6 PREMIUM LIQUORS

Tito's

Crown Royal

Captain Morgan Spiced

Tanqueray

Espolona Blanco

Di Saronno Amaretto

2 SIGNATURE COCKTAILS

Lime Margarita

Strawberry Sangria

appetizers

SILVER

Baby BLT | berkshire bacon, watercress & sundried heirloom tomatoes

Caprese Skewers | fresh buffalo mozzarella & balsamic marinated tomatoes

Chicken Wonton Bites | shredded chicken stuffed in a flakey wonton shell topped with a peanut sauce

Crostini | choice of asparagus, caesar salad OR cowboy

Empanadas | choice of chicken OR pork, topped with choice of red OR green sauce

Fried Spring Roll | soy scallion sauce

Greek Salad Skewers | grape tomato, english cucumber, black olive & feta cheese

Marinated Tomato Bruchetta | marinated local tomatoes served on an olive oil brushed crostini

Meatballs | choice of smokie BBQ, tomato fondue OR thai

Prosciutto Wrapped Melon | drizzled with fig syrup

Stuffed Mushrooms | choice of italian sausage OR vegetable

Stuffed New Potatoes | choice of blue cheese and bacon OR twice baked

Smoked Turkey Pinwheels | scallion cream cheese

Tomato Basil Tartlet | served with a balsamic glaze & topped with micro basil

GOLD & PLATINUM | premium

Ahi Poke Bites | served on wonton

Bacon Wrapped Scallop Skewers | jumbo scallop wrapped in hickory smoked bacon & lightly seasoned

Crostini | choice of beef tenderloin, mushroom tapenade, red pepper hummus OR steak bruschetta

Fried Green Tomatoes | topped with crab bearnaise

Grilled Apple Brie Tartlet | served in a phyllo cup topped with fig compote

Grilled Cheese & Tomato Basil Shooters | classic American cheese sandwich, served in mini squares without the crust

Korean Potstickers | soy garlic sauce

Meatballs | choice of truffled alfredo, turkey cranberry rosemary, turkey stuffed with mozzarella OR stuffed with romesco sauce

Mini Crab Cakes | with remoulade

Mini Patty Melts | caramelized shallots, gruyere cheese & charred tomato topped with thousand island dressing

Salmon & Pineapple Skewers | grilled & brushed with teriyaki sauce

Shrimp Cocktail | with cocktail sauce & lemon garnish

Southern Style Chicken Sliders | pickle brined chicken breast, lightly fried, served with house-made comeback sauce & pickles

Stuffed Mushrooms | choice of boursin cheese OR crab

Parmesan Bites | served with fresh mozzarella and tomato fondue, choice of chicken OR eggplant

Petite Beef Sliders | america cheese & caramelized onions

salads

Caesar | crisp romaine hearts, roma tomatoes & focaccia croutons, tossed in caesar dressing, topped with a parmesan crisp

Mixed Greens | spring greens, walnuts, cranberries & gorgonzola, drizzled with raspberry vinaigrette

Wedding | mixed field greens halved grape tomatoes, sliced english cucumbers & fried leeks, tossed in a champagne vinaigrette

Spinach | baby spinach, apple chips, manchego cheese & walnuts, drizzled with chipotle dressing • *GOLD & PLATINUM ONLY (or \$1 per person upcharge for silver)*

Wedge | iceberg wedge, roma tomatoes & applewood smoked bacon, drizzled with blue cheese dressing • *GOLD & PLATINUM ONLY (or \$1 per person upcharge for silver)*

soups

Crab Bisque | topped with cilantro leaves

French Onion | topped with aged swiss & gruyere round

Tomato Basil | topped with pesto crostini





silver entrees

Grilled Chicken Breast | topped with lemon, caper butter sauce OR roasted tomato bur blanc sauce, served with buttermilk mashed potatoes & haricot verts

Chicken Marsala | pan seared chicken breast, topped with roasted mushrooms, drizzled with marsala demi glace, served with mushroom orzo & caramelized carrots

Creole Salmon | rubbed with dijon mustard, topped with charred tomato butter, served with sweet corn rice pilaf & grilled asparagus

Citrus Tilapia | tandoori spiced, topped with chipotle citrus sauce, served with wild rice with mushrooms & broccolini

Seasonal Vegetable Strudle | grilled vegetables wrapped in phyllo dough, served with zucchini pasta in a white wine sauce & finished with a sun dried tomato vinaigrette

gold entrees

PREMIUM

Half Roasted Chicken | herb brined half chicken that has been oven roasted and quartered, served with roasted garlic mashed red potatoes & roasted brussels sprouts

Chicken Dexcelle | stuffed with fresh mozzarella, topped with mushroom duxcelle & roasted chicken jus, served with roasted fingerling potatoes & sauteed brussel sprouts with bacon and aro g dolce

Honey Lavender Roasted Chicken Breast | pan seared airline chicken breast with the wing bone in, finished with a lavender infused honey glaze, served with parmesan-romano baked au gratin potatoes & broccolini

Tropical Mahi Mahi | adobo lime and cilantro marinated, topped with mango relish, served with brulee of sweet potatoes & grilled asparagus

Tequila Salmon | encrusted with premium tequila & lime butter, served with spanish rice & grilled leeks with sea salt and truffle oil

Parmesan Crusted Mahi | pan seared with a parmesan crust, topped with lemon butter, served with asparagus orzo & matchstick vegetables

Medallions of Striploin | herb crusted, topped with a wild mushroom truffled demi glaze, served with smoked provolone champ mashed potatoes & caramelized carrots

Grilled Sirloin | thinly sliced sirloin, topped with shallot red wine sauce, served with boursin whipped mashed potatoes & grilled vegetable medley

Ratatouille Stuffed Portabello | oven roasted portobello cap, stuffed with seasonal ratatouille topped with melted mozzarella, toasted gremolata, served over wild rice



platinum entrees

Honey Lavender Airline Chicken & Brulee'd Scallops | pan seared airline chicken breast with the wing bone in, finished with a lavender infused honey glaze, served with spinach and garlic orzo & matchstick vegetables

Chicken Saltimbocca with Angel Hair Pasta | smoked provolone, gruyere & wrapped in prosciutto topped with cherry tomatoes and pesto oil • *duel*

Pickle Brined Roasted Half Chicken | pickled brined half chicken that has been oven roasted, quartered and finished with garlic butter, served with truffled mashed potatoes & grilled asparagus

Chipotle Brined Duroc Pork Chop | frenched chipotle brined duroc chop grilled, bone-in, served with served with brulee of sweet potatoes & grilled vegetable medley

Herb Crusted Halibut & Blackened Shrimp Medallion | seasoned halibut topped with a sourdough herb crust and oven roasted, served with a blackened shrimp medallion topped with lemon butter sauce, served with mushroom orzo & cajun cream corn • *duel*

Blackened Mahi with Avocado Cruda | pan seared blackened mahi mahi on a bed of steamed rice, topped with fresh avocado cruda, served with jasmine rice & grilled leeks with sea salt and truffle oil

Coconut Crust Mahi with Roasted Pineapple-Serrano Salsa | pan seared coconut crusted mahi mahi on a bed of steamed rice, topped with roasted pineapple-serrano salsa, served with vegetable rice & grilled asparagus

Herb Roasted Tenderloin & Scallops | topped with caramelized shallot cognac cream, served with boursin mashed potatoes & haricot verts • *duel*

Flank Steak Roulade | stuffed with creamy spinach & artichokes OR brown butter braised swiss chard & smoked gouda, served with parmesan-romano baked au gratin potatoes & caramelized carrots

Grilled Striploin | topped with a cognac, peppercorn cream sauce, served with served with roasted root vegetables & broccolini

Grilled Vegetable Neopolitan | zucchini, squash, asparagus and red bell peppers, grilled and stacked in between fried boursin cheese, finished with a spicy romesco sauce

late night snack stations

Flatbread Pizza | cheese, pepperoni, hamburger, veggie or margarita - pick 2

Crispy Chicken Tenders | served with french fries and ketchup, BBQ & honey mustard dipping sauces

Mini Bacon Grilled Cheese Sandwiches | served with beer battered onion rings & ranch dipping sauce

Mini Beef Sliders | caramelized onions, aged cheddar, smoked ketchup, served with french fries & ketchup dipping sauce

Cookies & Milk Shooters | peanut butter, chocolate chunk, double chocolate, sugar, snickerdoodle, oatmeal raisin, M&M - pick 3

Donuts Holes | warm fried cinnamon sugar & powdered sugar, served with raspberry, caramel & chocolate dipping sauces

Churros | caramel filled, sprinkled with cayenne pepper, cinnamon & sugar



beverages

BEERS | select 4

Bud Light
Coors Light
Miller Lite
Corona *with lime wedge*
Michelob Ultra
Boulevard Wheat *with lemon wedge*
Boulevard Pale Ale
Stella Artois
Blue Moon *with orange wedge*
Miller High Life

WINES | select 4

SILVER

Seaglass

Cabernet
Pinot Nior
Sauv Blanc
Pinot Grigis
Chardonnay
Reisling
Rose

Proverb

Cabernet
Pinot Nior
Sauv Blanc
Chardonnay

Rosatello

Moscato

GOLD & PLATINUM • premium

Joel Gott

Cabernet
Pinot Nior
Sauv Blanc
Chardonnay

The Seeker

Cabernet
Pinot Nior
Malbec
Sauv Blanc
Chardonnay
Reisling
Rose

Angeline

Cabernet
Pinot Nior
Sauv Blanc
Chardonnay

Caposaldo & Mia

Moscato

LIQUORS | select 6

Gold

Vodka | Smirnoff & Skyy

Whiskey | Jack Daniel's & Bulleit

Rum | Bacardi Silver & Bacardi Gold

Gin | New Amsterdam & Bulldog

Tequila | Pepe Lopez

Cordials | Di Amore Amaretto

Platinum premium

Vodka | Absolut, Ketel One, Gray Goose & Tito's

Whiskey | Crown Royal & Gentleman Jack

Rum | Captain Morgan White & Captain Morgan Spiced

Gin | Bombay & Tanqueray

Tequila | Espolon Blanco

Cordials | Di Saronno Amaretto

**our alcohol license does not allow us to serve shots, so keep that in mind!*

SIGNATURE COCKTAILS | select 2

flavored & named to fit theme, color palette, design, etc.

Cosmopolitan	Mojito
Fruit Cider	Moscow Mule
Gimlet	Old Fashion
Manhattan	Punch
Margarita	Sangria
Mimosa	Spritzer
Mint Julep	

MIXERS & GARNISHES

included with all packages

Sodas

Coke, Diet Coke, Sprite

Juices

Cranberry, Pineapple,
Orange

Other

Soda Water, Tonic Water,
Ginger Ale, Sweet & Sour

Garnishes

Lemons, Limes, Cherries

a la carte items

priced per person, per selection, unless otherwise specified

FOOD

Additional Appetizers | starting at \$30 per dozen

Grazing Board | \$11

Assorted cheeses

Cured meats

Seasonal fresh fruits

Assorted crackers

Accoutrements - nuts, jams, dried fruits, olives, etc.

Soup | \$7 to add, \$3 to sub for salad

Upgrade to Duel Entree | silver \$5, gold \$8, platinum \$12

Entree Enhancements | \$9

Jumbo Scallops | 3

Grilled Shrimp | 3

Crab Cake | 1

Lump Lobster Sauce

Dessert Selections | starting at \$22 per dozen

Late Night Snack Station | starting at \$8

EVENT SPACE

Rental of The Kill Devil Club for Cocktail Hour | \$500

Additional Hour of Event Time | \$250

RENTAL ITEMS

Gold Chargers | \$1 each

Colored Napkin Upgrade | 50¢ each

Colored Table Overlay | \$7 each

BEVERAGE

Additional Hour of Beverage Service | \$8 for silver, \$10 for gold, \$12 for platinum

Signature Cocktails | starting at \$7

Champagne Toast | starting at \$7

Regular & Decaffeinated Coffee Station | \$3

Gourmet Coffee Station | \$6

Hazelnut & vanilla syrups

Whipped cream,

Cinnamon sticks

Chocolate shavings

Raw sugar

**a la carte items are subject to service charge & tax*



children's menu

12 and under | \$40 per person

FRUIT PLATE in place of salad

ENTREE • one option for all

Personal Pizza | cheese or pepperoni & applesauce

Chicken Tenders | french fries & applesauce

Grilled Cheese | broccoli & applesauce

Mini Beef Sliders | french fries & applesauce

DRINK • one option for all

Apple juice

Milk

Chocolate milk

minor details

MINIMUM

Saturdays | \$25,000

Fridays | \$20,000

Sundays | \$15,000

PARKING

At The Gallery, an urban wedding venue does not mean you have to sacrifice convenient parking options! To secure the following rates, the number of cars needed for each option below must be submitted 3 weeks prior to the wedding. The wedding host will be invoiced through The Gallery - guests will not pay for their own parking. If you do not wish to purchase parking options for your guests the rates for these options will be significantly greater, especially depending on what is happening downtown that evening.

- **H&R BLOCK GARAGE** | \$3 per car
Located one block away, clients must validate ticket inside The Gallery before departure, validator will have signage to notify guests
- **VALET** | \$10 per car
Located at the front door, if only specific guests are allowed this option then The Gallery must be provided a list of permitted guests or the wedding host must provide permitted guests with a voucher to indicate permission

OTHER HELPFUL INFORMATION

Your menu can be customized to suit your theme, season, budget & traditions.

You may have up to three entree options for your guests to pre-select on their invitation, but their selections must be clearly indicated on their escort cards at their place settings.

Upon booking we will provide an extensive preferred & highly referred vendor list to help you with selecting the rest of your vendor dream team.

Approximately 6 months prior to your wedding, The Gallery will host a complimentary tasting for the couple and parents of the couple to sample multiple menu selections to decide on your final wedding menu.

PHOTOS

Follow us on social media to see behind the scenes wedding action, upcoming events, preferred wedding vendor features & more!

Instagram | Facebook | Pinterest | The Knot | Wedding Wire