

KANSAS CITY MARRIOTT DOWNTOWN®

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SETTINGS BY US, INSPIRED BY YOU.











Photos by: epagaFOTO

YOUR HOTEL

FROM INSPIRING SPACES AND CREATIVE MENUS, TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY COME TO LIFE.

KANSAS CITY MARRIOTT DOWNTOWN WILL EXCEED EVERY EXPECTATION.

AFTER ALL, OUR HEARTS ARE IN THIS TOO



Reception Venues:

Varying spaces able to accommodate intimate affairs of 25 guests to generous celebrations of 500 guests and up





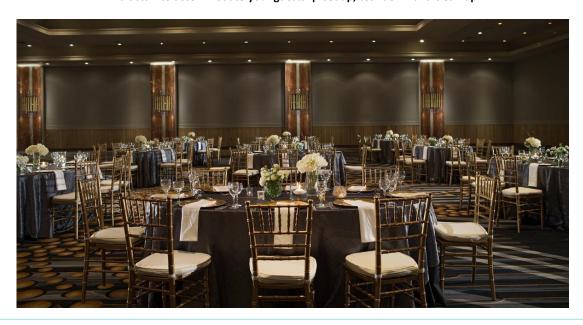
Our Wedding Reception Service includes:

Customizable wedding reception package | 4' x 7' Oval banquet tables and chairs | Parquet dance floor

Table linen- choice of black or white | Elegant china, glasses and flatware | One bartender for every 100 guests

Assigned Banquet Captain | Staging for band, DJ or head table | Sound and lighting provided for a fee, by Encore

Wait staff to accommodate your guests | Set up, tear down and clean up







Photos by: Heirloom Photo Company

Amenities for the Wedding Couple:

- Overnight accommodations for the couple on the Complimentary breakfast for the couple the night of the wedding
- Complimentary valet parking for the wedding couple
- Complimentary bottle of champagne for the wedding couple
- morning after reception
- Discounted sleeping room rates for your guests, based on availability
- Complimentary menu tasting for up to 6 people on a mutually agreed upon date prior to event, with a minimum spend of \$15,000

YOUR RECEPTION

BAR PACKAGES PER PERSON

DELUXE BAR

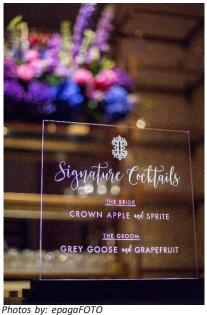
Dewar's Scotch, Jim Beam Black, Canadian Club Whiskey, Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Cuervo Tequila, Korbel Brandy, Domestic, Imported Beer and Wine

One Hour Package	\$30	Four Hour Package	\$60
Two Hour Package	\$44	Five Hour Package	\$65
Three Hour Package	\$53	Six Hour Package	\$70

PREMIUM BAR

Chivas Scotch, Makers Mark Bourbon, Crown Royal Whiskey, Absolut Vodka, Tanqueray Gin, Bacardi Rum, Cuervo Gold Tequila, Korbel Brandy, Domestic, Imported Beer and Wine

One Hour Package	\$36	Four Hour Package	\$66
Two Hour Package	\$48	Five Hour Package	\$71
Three Hour Package	\$59	Six Hour Package	\$76



ON CONSUMPTION

Domestic Beer: \$9 Imported Beer: \$10 Deluxe Brands Mixed Drink: \$13 Deluxe Brands Glass of Wine: \$13 Premium Brands Mixed Drink: \$15 Premium Brands Glass of Wine: \$14 Bottled Water: \$6

Soft Drinks: \$6



A customary 24% service charge will be applied to all food & beverage, as well as a 12.85% sales tax.

YOUR RECEPTION

DINNER PER PERSON

PLATED DINNER EXAMPLES – prices include choice of two butler passed Hors D'Oeuvres

Achiote Marinated Chicken | \$63 includes choice of Salad

Sweet Potato Mashed Potato, Grilled Zucchini, Fire Roasted Red Peppers, Poblano Tomatillo Cream

Crown Roast of Pork | \$70 includes choice of Salad

Creamy Garlic Risotto, Haricot Verts, Spaghetti Squash, Oven Dried Tomato, Madeira Sauce

Braised Short Rib Entrée | \$76 includes choice of Salad

Roasted Yukon Gold Potatoes, Caramelized Leeks, Parmesan

Tender Red Wine Braised Beef, Potato and Parsnip Puree, Seasonal Roasted Vegetables

Porcini Crusted Tenderloin and Pan Seared Sea Scallop Dual Entrée | \$90 includes choice of Salad

Roasted Yukon Gold Potatoes, Caramelized Leeks, Chef's Selection of Fresh Vegetables, Cabernet Reduction, Citrus Beurre Blanc

DINNER BUFFET EXAMPLES— prices include choice of two butler passed Hors D'Oeuvres

Harvest Buffet \$96	Italian Dinner Buffet \$89
Assorted Fruits and Berries	Antipasti Salad, Sliced Prosciutto and Salami, Chilled Spears of Asparagus with Herbed Olive Oil
Mesclun Mix Greens, Apples, Walnuts, Blue Cheese, Port Wine	
Vinaigrette Dressing	Italian Salad Bowl: Mixed Romaine and Iceberg Lettuce, Pepperoncini, Kalamata Olives, Shaved Red Onion, Parmesan,
Fresh Broccoli Salad	Garlic Croutons, Lemon Oregano Vinaigrette Dressing
Roasted Prime Rib of Beef Carved in Room Carver Fee \$150	Cheese Tortellini with Creamy Pesto Sauce
	Seared Medallions of Beef with Marsala Sauce
Pan Seared Chicken, Wilted Green, Madeira Mushroom Pan Jus	
	Chicken Osso Bucco: Braised Chicken Thigh, Red Wine Demi,
Oven Roasted Salmon with Citrus Beurre Blanc	Broccoli and Cauliflower Gremolata Crumb
Chef's Selection of Vegetables and Blended Wild Rice	Roasted Fingerling Potatoes

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LATE NIGHT BITES



Photo by: Freeland Photography

Fried Mac & Cheese Bites | \$6.50 per piece House-Made with Smoked Gouda and Cheddar

Smoked Chicken Quesadilla | \$6.50 per piece Gouda, Monterey Jack and Cheddar, Ancho Chile Salsa and Sour Cream

Garlic Smashed Potato Bar | \$22 per person
Creamy Roasted Garlic Mashed Potatoes
Choice of 5 Toppings:
Bacon Lardons | Shredded Cheddar Cheese | Chili | Sour
Cream | Green Onions | Broccoli
Pickled Jalapeños | Mushroom Ragout | Country Gravy

Slider Station | \$24 per person
Charbroiled Mini Beef Patties with Caramelized Onions,
Pulled Chicken, Crab Cakes, Falafel Cakes
Sliced Roma Tomatoes, Crisp Romaine Leaves, Pickle Relish,
Mayo, Mustard, Ketchup
Mini Onion Buns

Kansas City Barbeque | \$28 per person
Traditional K.C. Style with Pulled Pork and Sliced Beef Brisket
House-Made Barbeque Sauce, Gates' and Arthur Bryant's
Barbeque Sauce
Mini Onion Buns and Sliced Pickles

YOUR SUITE

Morning Marys | \$25 per person
Bloody Marys
Fresh Fruit Platter
Assorted Pastries
Bottled Water
May add 'Build-Your-Own' option for additional charge

Daytime Lunch | \$35 per person

Cold Sandwiches with choice of Meat & Cheese

House-Made Chips, Hummus and Pita Chips

Fruit and Cheese Platter

Cookie Platter

Bottled Water





Photos by: Heirloom Photo Company

A customary set up fee will be applied to all suite packages, as well as tax.

YOUR WEEKEND YOUR WAY

YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF THE RIGHT WAY. $\mbox{TOAST YOUR "IDOs" IN THE PERFECT SETTING AT }$

KANSAS CITY MARRIOTT DOWNTOWN.

WHETHER A SIT-DOWN DINNER OR A WELCOME COCKTAIL RECEPTION,
OUR PLANNERS WILL CREATE THE PERFECT BEGINNING TO
YOUR HAPPILY EVER AFTER.



YOUR WAY

OUR SPACES CAN ACCOMMODATE **ALL** WEDDINGS.

OUR PROFESSIONAL STAFF WILL GLADLY GUIDE YOU

SEAMLESSLY THROUGH THE DETAILS AND DECISIONS. YOU

KNOW WHAT YOU WANT FROM YOUR WEDDING -LET'S DO

THIS YOUR WAY.

YOUR BRUNCH

THE PERFECT WAY TO END A PERFECT CELEBRATION. THE
POSSIBILITIES ARE ENDLESS FOR ALL YOUR WEDDING
WEEKEND NEEDS. WE OFFER EVENT SPACES THE
MORNING AFTER THE RECEPTION TO SEND YOUR GUESTS
HOME WITH A THANK YOU.



DETAILS

PARKING

Overnight self-parking is available in the Marriott garage at \$24, and valet parking is available at \$30. Event parking is available at \$6 per hour.

SERVICE CHARGE & SALES TAX

A customary 24% service charge will be applied to all food & beverage, as well as a 12.85% sales tax.

PREFERRED VENDORS

PHOTOGRAPHERS

Heirloom Photo Company heirloomphotocompany@gmail.com 641.691.0201

epagaFOTO epagafoto.com 913.486.0228

Beau Vaughn weddings@beauvaughn.com 866.918.2328

COORDINATORS

Weddings by Hannah weddingsbyhannahkc@gmail.com 913.620.3055

Simple Elegance iplanyourwedding.com 913.397.9932

Events by Reagan reagan@eventsbyreagan.com 816.656.0658

Quintessential Events kcweddingplanner.com 785.331.6676

Nolte's Wedding Consulting noltesbridal.com 913.345.1122

MUSIC

DJ Omar

Luisomar1578@gmail.c

Complete Wedding KC info@kansascitydj.com 913.432.1111

Platinum KC info@platinumkc.com 816.550.0992

EVENT RENTALS

Agenda:USA kdouglass@agendausa.com 913.268.4466

All Seasons Event Rental sales@allseasonseventrental.com 816.765.1444

Sideline Custom Floral and Designs heysidelines.com 816.941.8814

Ultrapom Event Rental info@ultrapom.com 816.284.8449

Studio Dan Meiners danmeiners.com 816.842.7244

FLOWERS

Good Earth Floral Design Studio GoodEarthFlowers@live.com 913.271.1013

Fiddly Fig fiddlyfig@aol.com 816.363.4313

Studio Dan Meiners danmeiners.com 816.842.7244

Trapp and Company trappandcompany.com 816.931.6940

BAKERIES

McLain's Bakery mclainsbakerykc.com 816.523.9911

HyVee hy-vee.com Multiple Locations

Adorn Cakes by Aleta aleta@adorncakes.com 913.638.9265

TRANSPORTATION

Agenda:USA

kdouglass@agendausa.com

913.268.4466