



HARVEY'S.
AT UNION STATION

• *Private Events* •

About our Space

Harvey's is a charming open-air restaurant situated at the heart of the Grand Hall in Union Station Kansas City. As a public building, your reservation of Harvey's is contained to the restaurant only and does not include any surrounding space. Spaces surrounding Harvey's, including the Festival Plaza, are available for rent. The potential for other events held simultaneously to yours does exist. No DJs, bands or loud music is allowed.

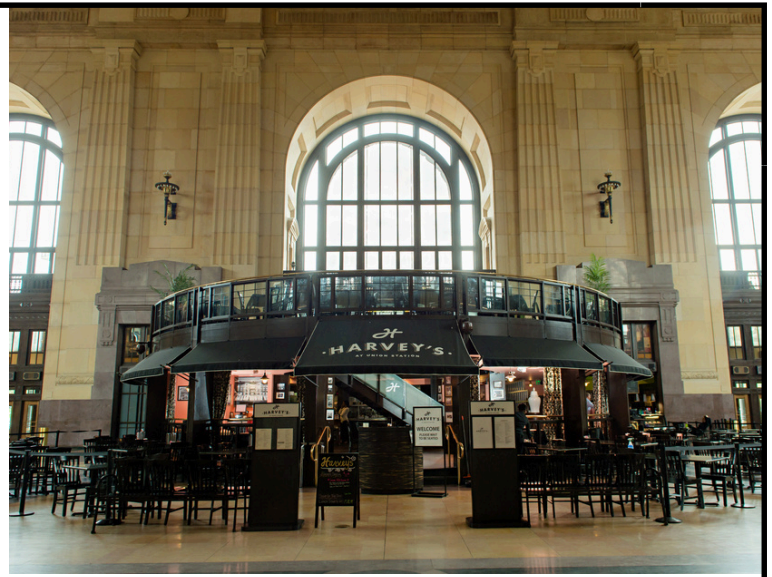
Capacity

Upper Level: 82 max/seated or 100 max/standing

Lower Level: 38 max/seated or 45 max/standing A combined maximum of 120 to 145 total guests is permitted, although the space best accommodates crowds of 100 or less for events that require food stations, buffets, or similar set-ups.

Access

The restaurant is open until 3pm daily. Absolutely no access is permitted prior to 4:00p for vendor set-up or guest access. If the event requires set-up, décor, etc, it is highly recommended your guest access time begins around 7p. There are no restrooms or private bridal/staging areas available in Harvey's. The closest restrooms are located across the Grand Hall and a private bridal suite may be rented for a nominal fee upon request (subject to availability).



• Private Dining •

Inclusions

- Black or Brown Wooden Chairs for 120 guests
- 4-top tables
- All pertinent food and beverage tables
- One bar set-up on upper level (Lower level bar may be added for an additional fee)
- 1- Hostess desk available for guest book/sign in
- Service Staff
- Upbeat background music

Menu Inclusions

- Iced Tea
- Iced Water
- Soft Drinks+ Coffee (Upon Request)
- Dinner Rolls + Whipped Butter

Fees + Deposits

There is no rental fee if the Food & Beverage minimums are met as follows: \$2,000 minimum* (Sun thru Thurs) \$3500 minimum* (Fri, Sat) \$1,500 minimum* (Sun) *Minimums do not include applicable tax or 22% service charge.* A non refundable \$250 retainer (Mon thru Thurs) or \$500 (Fri, Sat, Sun) is required to reserve the event space. Reservations are made on a first come, first served basis. Retainers are applied to your total balance and minimum requirements. The final bill for all food/beverages will be presented to the host as one check. Set Up/Breakdown Fees : \$250 (standard) | \$250 (enhanced)

Contact Us

Please contact us with any questions or to schedule a tour of the facility.

30 W Pershing | Kansas City, MO 64108
P: 816.460.2274
E: EVENTS@HARVEYSKC.COM



• Additional Information •

Parking

The front lot and parking garage are available for your guests for a fee. Valet service can be requested for your event with a minimum of two weeks advanced notice. Prices will vary and are quoted from Parker Elite Valet @ 816.682.8341.

Final Menu Selections

All final menu selections must be submitted 10-14 days prior to the event. Any selections submitted after this point may be subject to availability. **Please note that menus are seasonally focused and may change

Cancellation

We have a 72 hour cancellation notice on all private dining events. Any event cancelled less than 72 hours prior to the event will be charged 50% of the food and beverage minimum.

H
• HARVEY'S •
AT UNION STATION



• Classic Dinner Buffet •

PRICES ARE PER PERSON, DO NOT INCLUDE TAX OR SERVICE CHARGE

\$45/PERSON

CHOICE OF 1 SALAD

HARVEY'S HOUSE SALAD

MESCLUN GREENS, FETA CHEESE, CHERRY TOMATO, RED ONION, CARROT, CUCUMBER, HOUSEMADE CROUTON, RANCH + BALSAMIC DRESSING

CAESAR SALAD

CHOPPED ROMAINE, PARMESAN, HOUSEMADE CROUTONS, CAESAR DRESSING

CHOICE OF 2 ENTREES

FRIED CHICKEN OR HERB ROASTED CHICKEN (CHOICE OF 1)

ASSORTMENT OF BREASTS, THIGHS, LEGS AND WINGS

GRILLED SALMON HONEY LEMON GLAZE

CHICKEN PARMESAN
PAN FRIED, MAW MAWS MARINARA, MOZZARELLA, PARMESAN

PEPPERED BRISKET AU JUS CRACKED PEPPER | ONION | CREAMY HORSERADISH

PAN SEARED PORK CHOP
ROSEMARY + DIJON PAN SAUCE

CHOICE OF 1 STARCH

ROASTED GARLIC MASHED POTATOES + CREAM GRAVY

GARLIC BUTTER RICE-ROASTED GARLIC + THYME

GOURMET MAC + CHEESE

OVEN ROASTED POTATOES + PEPPERS & ONIONS

CHOICE OF 1 VEGETABLE

ROASTED VEGGIE BLEND

CREAMY COLESLAW

CUCUMBER + TOMATO SALAD

GREEN BEANS + BACON & SHALLOTS

CHOICE OF 1 DESSERT

CARROT CAKE
CARAMEL SAUCE, STRAWBERRY

KEY LIME PIE
HOUSEMADE WHIPPED CREAM, CANDIED LIME, LIME ZEST

FLOURLESS CHOCOLATE TORTE



ANY ITEM FROM THE CLASSIC BUFFET CAN BE SUBSTITUTED

PRICES ARE PER PERSON, DO NOT INCLUDE TAX OR SERVICE CHARGE

• Elegant Dinner Buffet •

\$55/PERSON

CHOICE OF 1 SALAD

MEL'S SPINACH SALAD
MESCLUN GREENS, BABY SPINACH,
STRAWBERRY, PEAR, DRIED
CRANBERRY, CANDIED PECAN,
FETA, PEAR VINAIGRETTE

ROOT VEGETABLE NICOISE SALAD
BUTTER LETTUCE, ROASTED - ASPARAGUS,
CARROT, CELERY, RED ONION, GOLD
BEETS, AND CROUTONS WITH GOAT
CHEESE AND LEMON HERB VINAIGRETTE

CHOICE OF 2 ENTREES

CHICKEN ROULADE
ARTICHOKE, SUNDRIED TOMATO,
ROASTED GARLIC, SUNDRIED
TOMATO CREAM

GRILLED MAHI MAHI
CITRUS BUERRE BLANC

CENTER CUT PORK TENDERLOIN
CREAMY ROSEMARY AND ROASTED
GARLIC PAN SAUCE

SHORT RIB BOURGUIGNON

AIRLINE CHICKEN BREAST
ROSEMARY + DIJON PAN SAUCE

CHOICE OF 1 STARCH

**BUTTERNUT SQUASH RAVIOLI +
BROWN BUTTER SAGE CREAM**

**FARFALLE + ROASTED
GARLIC BECHAMEL**

**HERB ROASTED
FINGERLING POTATOES**

PARMESAN RISOTTO

CHOICE OF 1 VEGETABLE

**GRILLED ASPARAGUS
+ HOLLANDAISE**

**CRISP BRUSSELS
SPROUTS**
ROASTED GARLIC AIOLI

**BROCCOLI +
CAULIFLOWER**
LEMON TARRAGON BUTTER

ROASTED RED + GOLD BEETS
GOAT CHEESE + CHIVES

CHOICE OF 1 DESSERT

**MOLTEN CHOCOLATE
CAKE**

PROFITEROLES
VANILLA ICE CREAM OR
CUSTARD

STRAWBERRY SHORTCAKE
HOUSEMADE WHIPPED CREAM



• *Classic Plated Dinners* •
\$55/PERSON

PRICES ARE PER
PERSON, DO NOT
INCLUDE TAX OR
SERVICE CHARGE

CHOICE OF 1 SALAD

HARVEY'S HOUSE SALAD

MESCLUN GREENS, FETA CHEESE, CHERRY
TOMATO, RED ONION, CARROT, CUCUMBER,
HOUSEMADE CROUTON, RANCH + BALSAMIC
DRESSING

CAESAR SALAD

CHOPPED ROMAINE, PARMESAN,
HOUSEMADE CROUTONS, CAESAR DRESSING

CHOICE OF 2 ENTREES

SHORT RIB BOURGUIGNON

WHIPPED POTATOES, HERB
SAUTEED BACON+ SHALLOT
GREEN BEANS

CENTER CUT PORK TENDERLOIN

CREAMY ROSEMARY DIJON PAN
SAUCE, ROASTED FINGERLING
POTATOES, ROASTED BROCCOLI
AND CAULIFLOWER

AIRLINE CHICKEN BREAST

HERB ROASTED, VOLUTE SAUCE,
LINGUINE BECHAMEL, GRILLED
ZUCCHINI AND SQUASH.

CHOICE OF 1 DESSERT

**FLOURLESS
CHOCOLATE TORTE**

KEY LIME PIE

CARAMEL, HOUSEMADE WHIPPED
CREAM, CANDIED LIME AND LIME ZEST

**CARROT CAKE
CREME ANGLAISE**



ANY ITEM FROM THE CLASSIC PLATED DINNERS MENU CAN BE SUBSTITUTED

PRICES ARE PER PERSON, DO NOT INCLUDE TAX OR SERVICE CHARGE

• *Elegant Plated Dinners* •
\$68/PERSON

CHOICE OF 1 SALAD

MEL'S SPINACH SALAD
MESCLUN GREENS, BABY SPINACH,
STRAWBERRY, PEAR, DRIED
CRANBERRY, CANDIED PECAN,
FETA, PEAR VINAIGRETTE

GRILLED CAESAR SALAD
CHARRED ROMAINE HEARTS, SHAVED PARMESAN,
HOUSEMADE CROUTONS, GRILLED RED ONION, BLISTERED
TOMATOES, ANCHOVIES, CAESAR DRESSING

CHOICE OF 2 ENTREES

CHICKEN ROULADE
ARTICHOKE, SUNDRIED TOMATO, ROASTED
GARLIC, SUNDRIED TOMATO CREAM SAUCE,
CAVATAPPI + ROASTED GARLIC BECHAMEL,
CRISP BRUSSELS SPROUTS

SEARED PORK TENDERLOIN
ROSEMARY DIJON PAN SAUCE, LINGUINE
BECHAMEL, GLAZED BABY CARROTS

NORTH ATLANTIC SALMON
LEMON BUERRE BLANC, PARMESAN
RISOTTO, GOAT CHEESE, ROASTED BEETS

12 OZ. KC STRIP OR 7OZ FILET MIGNON
SAUCE: BEARNAISE, AU POIVRE OR BUERRE ROUGE,
LYONNAISE POTATOES AND SEASONAL
VEGETABLE MEDLEY

CHOICE OF 1 DESSERT

**LEMON CURD + CANDIED
LAVENDAR**

PROFITEROLES
VANILLA ICE CREAM OR
CUSTARD

MOLTEN CHOCOLATE CAKE



• Hors D'Oeuvres •

PRICES ARE PER PERSON, DO NOT INCLUDE TAX OR SERVICE CHARGE

CHOICE OF 4 - \$28/PERSON

CHOICE OF 5 - \$33/PERSON

CHOICE OF 6 - \$38/PERSON

CAPRESE SKEWERS

CHERRY TOMATO, MOZZARELLA
CILIEGINE, FRESH BASIL, BASIL OIL,
BALSAMIC REDUCTION

MEATBALLS

BRISKET/SIRLOIN MIXTURE,
MAW MAW'S MARINARA

BRUCHETTA

HERB CROSTINI, TOMATO, CHIFFONADE
BASIL, FRESH MOZZARELLA, BASIL OIL,
BALSAMIC GLAZE

MINI SLIDERS/SANDWICHES (CHOICE OF 1)

CLASSIC : BEEF PATTY, SLAB BACON,
CHEDDAR, LETTUCE, TOMATO, ONION,
PICKLE, DIJONNAISE, SLIDER BUN

HUMMUS PLATTER

LEMON CAPER + ROASTED RED
PEPPER HUMMUS, FRIED PITA POINTS,
VEGETABLE CRUDITE, FETA, GREEN +
KALAMATA OLIVES

PARTY WINGS

CHOICE OF SAUCE: BUFFALO,
COCONUT THAI CHILI, BBQ, GARLIC
PARMESAN. SERVED WITH CARROT
AND CELERY STICKS

REUBEN : CORNED BEEF BRINED
SHORT RIBS, SWISS, HOUSE MADE
SAUERKRAUT, 1000 ISLAND, THICK
CUT MARBLE RYE

FRUIT PLATTER

ASSORTED DOMESTIC + TROPICAL
FRESH FRUIT, VANILLA OR HONEY
LEMON YOGURT

CRUDITE PLATTER

ASSORTED FRESH VEGETABLES,
HOUSE MADE BUTTERMILK RANCH

TRAIN TO MEMPHIS : SPICED FRIED
CHICKEN, ROASTED GARLIC AIOLI,
SHREDDED LETTUCE, TOMATO

PULLED PORK CROSTINI

CROSTINI, PULLED PORK, BRANCATOS
BBQ SAUCE, JULIANNE ROASTED RED
BELL PEPPER, BATON CHIVES

CHEESE PLATTER

ASSORTED DOMESTIC +
INTERNATIONAL CHEESES,
ASSORTED CRACKERS + LAVASH



• Black Tie Hors D'Oeuvres •

PRICES ARE PER PERSON, DO NOT INCLUDE TAX OR SERVICE CHARGE

CHOICE OF 4 - \$33/PERSON

CHOICE OF 5 - \$38/PERSON

CHOICE OF 6 - \$43/PERSON

SHRIMP COCKTAIL

LEMON SPIRAL, AVOCADO FAN, COCKTAIL SAUCE

MINI SLIDERS/SANDWICHES

(CHOICE OF 1)

KC CLASSIC : BURNT ENDS, ONION STRAWS, CANDIED JALAPENO, BBQ CREAM CHEESE, JALAPENO CORNBREAD

GRILLED CHICKEN + AVOCADO CLUB : SLAB BACON, SWISS, TOMATO, HERB AIOLI, SLIDER BUN

GOURMET GRILLED CHEESE : FONTINA, GRUYERE, CHEDDAR, AVOCADO, SLAB BACON,

FRUIT PLATTER

ASSORTED DOMESTIC + TROPICAL FRESH FRUIT, VANILLA OR HONEY LEMON YOGURT

AHI TUNA WONTON

CRISP WON TON TRIANGLE, FRUIT SALSA, CAJUN AIOLI, SEARED AHI TUNA, CHIVE OIL, BIAS SCALLIONS

HUMMUS PLATTER

LEMON CAPER + ROASTED RED PEPPER HUMMUS, FRIED PITA POINTS, VEGETABLE CRUDITE, FETA, GREEN + KALAMATA OLIVES

GRILLED KABABS

(CHOICE OF 1)

SIRLOIN, RED AND GREEN PEPPERS, YELLOW ONION, MUSHROOM, AU PIOVRE, CHIVES

GRILLED CHICKEN, ZUCHINNI, SQUASH, RED ONION, LEMON BROWN BUTTER, BIAS SCALLIONS

SHRIMP, PINEAPPLE, RED BELL PEPPER, YELLOW ONION, LEMON BUERRE BLANC, GREMOLATA

BURNT END BITES

CROSTINI, SLOW SMOKED BURNT ENDS, BRANCATO'S HOUSEMADE BBQ SAUCE, PEPPERONCINI RING, ONION STRAWS

BRUCHETTA

(CHOICE OF 1)

HERB CROSTINI, AVOCADO MOUSSE, BURRATA, ROASTED GOLD BEETS, FETA, CHIVE OIL, ROASTED GARLIC CLOVE

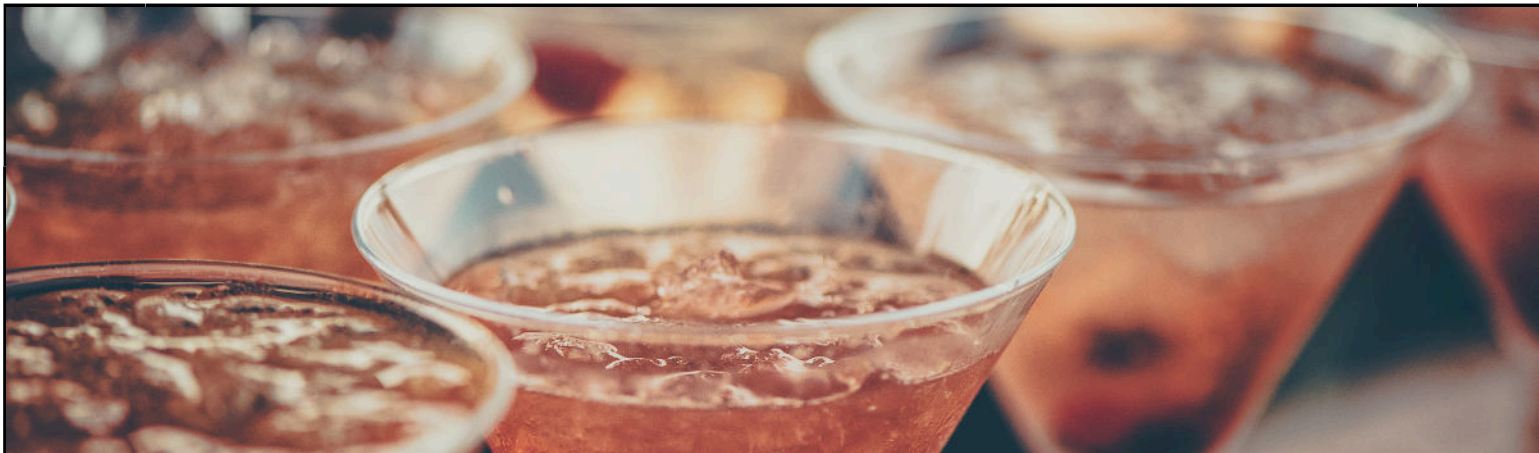
HERB CROSTINI, PORT POACHED FIG, CANDIED WALNUT HALVES, SOFT BRIE, LAVENDER HONEY, CARAMELIZED SHALLOT

CRUDITE PLATTER

ASSORTED FRESH VEGETABLES, HOUSE MADE BUTTERMILK RANCH

CHEESE PLATTER

ASSORTED DOMESTIC + INTERNATIONAL CHEESES, ASSORTED CRACKERS + LAVASH



• Bar Menu •

PRICES ARE PER PERSON, DO NOT INCLUDE TAX OR SERVICE CHARGE

BEER + WINE

WINE: CABERNET SAUVIGNON | CHARDONNAY

BEER: MILLER LITE | MICHELOB ULTRA | BOULEVARD WHEAT

3 HOUR	4 HOUR	5 HOUR
\$22.50	\$25.25	\$28.25

STANDARD EQUIPMENT

GLASSWARE | STIR STRAWS | BEVERAGE NAPKINS LEMONS | LIMES OLIVES | CLUB SODA | TONIC ORANGE JUICE | CRANBERRY JUICE BLOODY MARY MIX | SWEET & SOUR MIX GINGER ALE

LOCAL BREWS

WHITE: SEAGLASS CHARDONNAY | SEAGLASS PINOT GRIGIO

RED: CHARLES + CHARLES CABERNET BLEND | THREE THIEVES PINOT NOIR

ALTERNATE WINE OPTIONS: CHARLES + CHARLES ROSE

BEER: (CHOICE OF 4) BOULEVARD PILS | BOULEVARD TANK 7 | BOULEVARD PALE ALE BOULEVARD WHEAT | BOULEVARD QUIRK (SELTZER) | BOULEVARD SINGLE WIDE IPA MARTIN CITY HARDWAY IPA | TORN LABEL MONK + HONEY | MARTIN CITY YOGA PANTS (GF) KC BIER DUNKEL | KC BIER HEFEWEIZEN | FREE STATE AD ASTRA AMBER ALE

3 HOUR	4 HOUR	5 HOUR
\$24.75	\$25.25	\$29.50

NON-ALCOHOLIC ADD-ONS:

FRÈ NON ALCOHOLIC WINE
\$35/BOTTLE

CABERNET | ROSE | SPARKLING

COORS EDGE (12PK BOTTLES) \$60

HEINEKEN ZERO (12PK BOTTLES) \$60

BATCH MOCKTAILS:
PRICED BASED ON QUOTE

SPARKLING PINEAPPLE PUNCH
MOCK-A-RITA
BERRY - BASIL "SANGRIA"

HARD SELTZERS:

CORONA SELTZER - SUBSTITUTION

Variety Pack Only | Substitute for one included beer choice at no additional cost

ADD ON : +\$1.25/pp

BOULEVARD QUIRK - UPGRADE

*Limited to Variety packs & availability
| Specific flavors may be requested, but are subject to availability : +\$1.25/pp

ADD ON : +\$2.50/PP



*All brands are subject to change for equivalent or better brands based on current inventory or availability.



*All brands are subject to change for equivalent or better brands based on current inventory or availability.

Bar Menu

Ask your coordinator about consumption bar options! Pricing will be based on guest count + service level. Minimum required.

PREMIUM BAR

WHITE: SEAGLASS CHARDONNAY | SEAGLASS PINOT GRIGIO

RED: CHARLES + CHARLES CABERNET BLEND | THREE THIEVES PINOT NOIR

ALTERNATE WINE OPTIONS: CHARLES + CHARLES ROSE

BEER: MICHELOB ULTRA | BOULEVARD WHEAT | BOULEVARD PALE ALE | KC BIER DUNKEL

LIQUOR: TITO'S VODKA | NEW AMSTERDAM GIN | BACARDI RUM | CAPTAIN MORGAN SPICED RUM | JACK DANIELS | DEWAR'S SCOTCH | TRES AGAVES REPOSADO TEQUILA | OLD FORESTER BOURBON

3 HOUR	4 HOUR	5 HOUR
\$30.00	\$33.25	\$36.50

LOCAL FAVORITES



WHITE: SEAGLASS CHARDONNAY | SEAGLASS PINOT GRIGIO

RED: CHARLES + CHARLES CABERNET BLEND | THREE THIEVES PINOT NOIR

ALTERNATE WINE OPTIONS: CHARLES + CHARLES ROSE

BEER: (CHOICE OF 4) BOULEVARD PILS | BOULEVARD TANK 7 | BOULEVARD PALE ALE
BOULEVARD WHEAT | BOULEVARD QUIRK (SELTZER) | BOULEVARD SINGLE WIDE IPA
MARTIN CITY HARDWAY IPA | TORN LABEL MONK + HONEY | MARTIN CITY YOGA PANTS (GF)
KC BIER DUNKEL | KC BIER HEFEWEIZEN | FREE STATE AD ASTRA AMBER ALE

LIQUOR: 360 VODKA | RESTLESS SPIRITS BUILDERS GIN | TOM'S TOWN DOUBLE OAKED BOURBON
REIGER'S KC WHISKEY UNA FAMILIA TEQUILA | UNION HORSE RYE

3 HOUR	4 HOUR	5 HOUR
\$33.75	\$35.00	\$38.00

ULTRA PREMIUM BAR

WHITE: JOEL GOTT CHARDONNAY | JOEL GOTT SAUVIGNON BLANC

RED: JOEL GOTT CABERNET | JOEL GOTT PINOT NOIR

BEER: MICHELOB ULTRA | BOULEVARD WHEAT | BOULEVARD PALE ALE | KC BIER DUNKEL

LIQUOR: KETEL ONE VODKA | TANQUERAY GIN | BACARDI RUM | CAPTAIN MORGAN PRIVATE STOCK
SPICED RUM MAKER'S MARK BOURBON | CROWN ROYAL | CASAMIGOS TEQUILA
GLENMORANGIE SINGLE MALT SCOTCH

3 HOUR	4 HOUR	5 HOUR
\$39.50	\$43.00	\$45.75