



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.

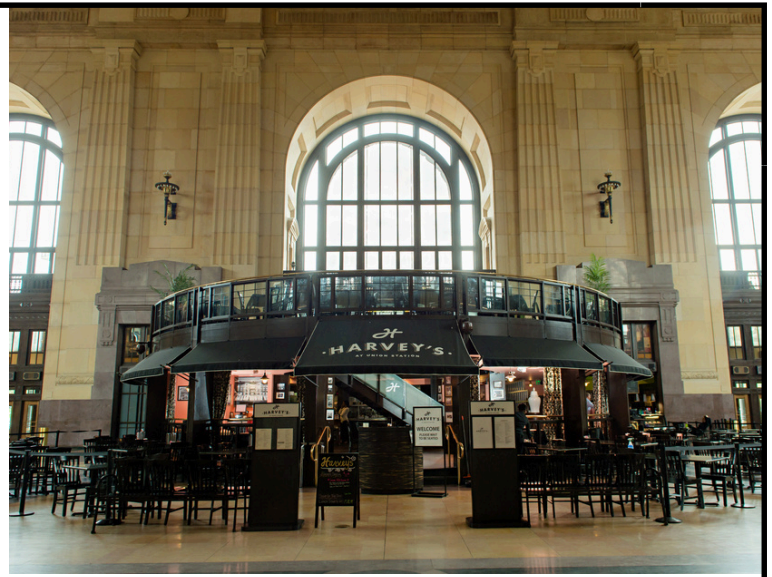
Capacity

Upper Level: 88 max/seated or 100 max/standing

Lower Level: 96 max/seated or 100 max/standing A combined maximum of 190 to 200 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

- Seating for 180 guests
- 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)

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)*Minimums do not include applicable tax or 22% service charge.* A non-refundable \$250 retainer (Sun thru Thurs) or \$500 (Fri, Sat) 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 (upstairs) | \$500 (both floors)

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; additionally, you may also offer a prepaid voucher or QR code option for your guests. Contact our team to learn more.

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, AND DO NOT INCLUDE TAX OR SERVICE CHARGE

CHOICE OF 1 SALAD

\$45/PERSON

HARVEY'S HOUSE SALAD

ROMAINE, CUCUMBER, TOMATO, CARROT, RED ONION, CHEDDAR, CROUTON, RANCH + BALSAMIC DRESSING

MEL'S SPINACH SALAD

MESCLUN GREENS, BABY SPINACH, STRAWBERRY, APPLE, DRIED CRANBERRY, CANDIED PECAN, FETA, STRAWBERRY CHAMPAGNE VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE, PARMESAN, HOUSEMADE CROUTONS, CAESAR DRESSING

CHOICE OF 2 ENTREES

CHICKEN FRIED CHICKEN

COUNTRY GRAVY

PULLED PORK

SHRIMP + GRITS +5
CREOLE BUTTER SAUCE

CARVED TENDERLOIN* +14

CREAMY HORSE RADISH
HOUSE DEMI

*In Room Carver : \$125

SEARED SALMON +5

HONEY LEMON GLAZE

BOURSIN CHICKEN

SPINACH, BOURSIN CHEESE, GARLIC CREAM

GRILLED CHICKEN BREAST

BRUSCHETTA TOPPING, GARLIC CREAM

MEATBALLS

BEEF + PORK MIX, MAWMAW'S MARINARA

CHICKEN PARMESAN

PEPPERED BRISKET AU JUS

CRACKED PEPPER | ONION | CREAMY HORSE RADISH

SLICED PORK LOIN

CIDER JUS

BRAISED SHORT RIBS +5

RED WINE DEMI

CARVED PRIME RIB* +8

CREAMY HORSE RADISH | AU JUS

CHOICE OF 1 STARCH

MASHED POTATOES + COUNTRY GRAVY

HERB ROASTED POTATOES

ANCIENT GRAINS + KALE

RISOTTO

GOURMET MAC + CHEESE

PENNE PASTA

MAWMAW'S MARINARA

CHOICE OF 1 VEGETABLE

GREEN BEANS + BACON & SHALLOTS

GRILLED ASPARAGUS

ROASTED VEGETABLE BLEND

CRISP BRUSSELS SPROUTS

DESSERT DISPLAY : CHOICE OF 1

CARROT CAKE

CHEESECAKE

KEY LIME BARS

FLOURLESS CHOCOLATE TORTE



• Classic Plated Dinners •

\$55/PERSON

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

CHOICE OF 1 SALAD

HARVEY'S HOUSE SALAD

ROMAINE, CUCUMBER, TOMATO, CARROT, RED ONION, CHEDDAR, CROUTON, RANCH + BALSAMIC DRESSING

MEL'S SPINACH SALAD

MESCLUN GREENS, BABY SPINACH, STRAWBERRY, APPLE, DRIED CRANBERRY, CANDIED PECAN, FETA, STRAWBERRY CHAMPAGNE VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE, PARMESAN, HOUSEMADE CROUTONS, CAESAR DRESSING

CHOICE OF 2 ENTREES

GOURMET MAC + CHEESE

CAVATAPPI PASTA, SMOKED GOUDA, MOZZARELLA, QUESO BLANCO, SOFT FARMER'S CHEESE, TOASTED PANKO
ADD CHICKEN +2

CHICKEN FRIED CHICKEN

MASHED POTATOES + COUNTRY GRAVY, BACON-SHALLOT GREEN BEANS

BRAISED BEEF SHORT RIB

MASHED POTATOES, ROASTED VEGETABLE BLEND

SEARED PORK TENDERLOIN

CIDER JUS, ROASTED POTATOES, ROASTED VEGETABLE BLEND

SEARED SALMON +5

ANCIENT GRAINS + KALE, EDAMAME, BLISTERED TOMATO, FETA, HONEY LEMON GLAZE

PAN SEARED CHICKEN BREAST

GARLIC CREAM, ROASTED FINGERLINGS, GRILLED ASPARAGUS

PRIME RIB +8

AU JUS, CREAMY HORSERADISH FINGERLING POTATOES, ROASTED VEGETABLE BLEND

FILET +14

MASHED POTATOES, GRILLED ASPARAGUS

DESSERT DUO: CHOICE OF 2

FLOURLESS CHOCOLATE TORTE

KEY LIME PIE

CARROT CAKE

Client to choose from menu selections listed. Guest selections required XX days prior to your event.
For prix-fixe menu groups larger than 30 people, please discuss with your event coordinator.



• Hors D'Oeuvres •

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

CHOICE OF 4 - \$28/PERSON

SHRIMP COCKTAIL +3
COCKTAIL SAUCE

MINI SLIDERS/SANDWICHES
(CHOICE OF 1)

HARVEY'S ORIGINAL BURGER :
AMERICAN, CARAMELIZED ONION

TRAIN TO MEMPHIS : SPICED FRIED CHICKEN, ROASTED GARLIC AIOLI, PICKLE

BRUCHETTA

CLASSIC: HERB CROSTINI, TOMATO, BASIL

FIG : HERB CROSTINI, POACHED FIG, CANDIED PECANS, SOFT BRIE, HOT HONEY

COLD CRAB DIP

CRISP FRIED PITA

HOT SPINACH ARTICHOKE DIP
TORTILLA CHIPS

BUFFALO CHICKEN DIP
TORTILLA CHIPS

MEATBALLS

BEEF + PORK MIX,
MAW MAW'S MARINARA

BURNT END BITES

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

AHI TUNA WONTON +3

CRISP WONTON TRIANGLE, FRUIT SALSA, CAJUN AIOLI, SEARED AHI TUNA, CHIVE OIL, SCALLIONS

FRIED MAC + CHEESE BITES

SRIRACHA RANCH

TOASTED CHEESE RAVIOLI

MAWMAW'S MARINARA

PINWHEELS

BOURSIN CHEESE, SPINACH

HUMMUS PLATTER

LEMON CAPER + CHIPOTLE BLACK-EYED PEA HUMMUS, PITA POINTS, FETA, ASSORTED OLIVES

FRUIT PLATTER

ASSORTED SEASONAL FRUIT

CRUDITE PLATTER

ASSORTED FRESH VEGETABLES, HOUSEMADE BUTTERMILK RANCH

CHEESE PLATTER

ASSORTED DOMESTIC + IMPORTED CHEESES, ASSORTED CRACKERS + GRAPES

ADD ASSORTED SLICED MEATS +5



Prices are per person, do not include tax or service charge. Ask your coordinator about consumption bar options! Pricing will be based on guest count + service level. Minimum required.

Bar Menu

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

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

BEER + WINE

WINE: CABERNET SAUVIGNON | CHARDONNAY
BEER: MILLER LITE | MICHELOB ULTRA | BUD LIGHT
 BOULEVARD WHEAT | PALE ALE

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

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"

PREMIUM BAR

WHITE: CHARDONNAY | PINOT GRIGIO
RED: CABERNET | PINOT NOIR
ALTERNATE WINE OPTIONS: ROSE
BEER: BUD LIGHT | MILLER LITE MICHELOB ULTRA | BOULEVARD WHEAT |
 BOULEVARD PALE ALE | KC BIER DUNKEL
LIQUOR: TITO'S VODKA | RIEGER'S GIN | CRUZAN RUM | CAPTAIN MORGAN SPICED RUM |
 JACK DANIELS | DEWAR'S SCOTCH | MI CAMPO TEQUILA | HIGH WEST BOURBON

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

LOCAL FAVORITES



WHITE: CHARDONNAY | PINOT GRIGIO
RED: CABERNET | PINOT NOIR
ALTERNATE WINE OPTIONS: ROSE
BEER: BOULEVARD 89 | BOULEVARD TANK 7 | BOULEVARD PALE ALE
 BOULEVARD WHEAT | BOULEVARD QUIRK (SELTZER) | SPACE CAMPER
 MARTIN CITY HARDWAY IPA | TORN LABEL MONK + HONEY | 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