

The Westin and Sheraton Kansas City Hotels at Crown Center



THE WESTIN
KANSAS CITY
AT CROWN CENTER

2016 Holiday Season Offerings

Season's Greetings

The Westin and Sheraton Kansas City Hotels at Crown Center are excited to have the opportunity to host your 2016 Holiday Party Celebration! We strive to provide our guests with an unforgettable experience, authentic flair, and a blend of warmth, comfort, and elegance.

All Holiday Celebrations Include:

- Unique Holiday Menu Options
- Double Starwood Preferred Planner Points
- Complimentary Coat Check and Attendant
- Two Complimentary Guestroom Certificates to be used as a Raffle Giveaway (Valid for events with 100 or more guests)
 - Enjoy our "Take the Elevator Home" rate from \$129.00++ per night with a custom booking link provided
 - Complimentary Holiday Décor in the Hotel Lobby and Common Areas

We Look Forward to Welcoming You!

Reception Display ~ Deck the Halls

\$45.00 per person

Butler Passed Hors d' oeuvres

(Choose Four)

Cold

Individual Shrimp Cocktail

Manchego-quince Paste with Pepper Relish on Sourdough Toast Point

Tomato and Mozzarella Skewer

Smoked Salmon, Red Onion, Dill & Capers on Vol au vent with Herb Cream Cheese

Hot

Raspberry Brie Bites

Scallops Wrapped in Bacon with Tomato Jam

Artichokes Beignets and Romesco Sauce

Crab Cakes with Caper Remoulade

Reception Display

(Choose One)

Rosemary Wreath Cheese Display with Assorted Imported and Domestic Cheeses, Seasonal Fruits, Truffle Honey, Lavosh, and Crackers

Individual Holiday Crudité Display with Seasonal Vegetables and Assorted Dips

Antipasto Display with Prosciutto, Salami, Mortadella, Marinated Mozzarella, Roasted Vegetables, Assorted Olives, Pepperoncini, Roasted Garlic Hummus, Marinated Artichoke with Sundried Tomato, Rustic Bread & Crisp Crostini

Carving Station

(Choose One)

Herb Crusted Prime Rib with Creamy Horseradish and Au Jus

Smoked Turkey Breast with Lavender Mustard, Cranberry Aioli and Cocktail buns

Black Forest Ham with Honey Orange Glaze, Lavender Mustard and Cocktail buns

Three Peppercorn Crusted Strip Loin with Mustard Aioli, Port Wine Glace and Cocktail Buns

Dessert

Mini Yule Logs

Bananas Foster Bread Pudding

Ginger Spiced Cheesecake

Christmas Butter Shortbread Cookies

Reception Display ~ Under the Mistletoe

\$50.00 per person

Butler Passed Hors d' oeuvres

(Choose Four)

Cold

Individual Shrimp Cocktail

Manchego-quince Paste with Pepper Relish on Sourdough Toast Point

Tomato and Mozzarella Skewer

Smoked Salmon, Red Onion, Dill & Capers on Vol au vent with Herb Cream Cheese

Hot

Raspberry Brie Bites

Scallops Wrapped in Bacon with Tomato Jam

Artichokes Beignets and Romesco Sauce

Crab Cakes with Caper Remoulade

Reception Display

(Choose One)

Rosemary Wreath Cheese Display with Assorted Imported and Domestic Cheeses, Seasonal Fruits, Truffle Honey, Lavosh, and Crackers

Individual Holiday Crudité Display with Seasonal Vegetables and Assorted Dips

Antipasto Display with Prosciutto, Salami Mortadella, Marinated Mozzarella, Roasted Vegetables, Assorted Olives, Pepperoncini, Roasted Garlic Hummus, Marinated Artichoke with Sundried Tomato, Rustic Bread & Crisp Crostini

Carving Station

(Choose Two)

Herb Crusted Prime Rib with Creamy Horseradish and Au Jus

Smoked Turkey Breast with Lavender Mustard, Cranberry Aioli and Cocktail buns

Black Forest Ham with Honey Orange Glaze, Lavender Mustard and Cocktail buns

Three Peppercorn Crusted Strip Loin with Mustard Aioli, Port Wine Glace and Cocktail Buns

Dessert

Mini Yule Logs

Bananas Foster Bread Pudding

Ginger Spiced Cheesecake

Christmas Butter Shortbread Cookies

Dinner Buffet~ Winter Wonderland

\$52.00 per person

Soup or Salad

(Choose Two)

Salad

Spinach and Kale with Red Grapes, Red Onion, Mandarin Oranges, Pecans,
Dried Cranberries and paired with an Apple Cider Vinaigrette

Chopped Romaine with Roasted Pears, Golden Raisins, Bacon, Feta, Almond
and a Poppy Seed Dressing

Napa Cabbage with Shredded Carrots, Strawberries, Apples, Pancetta
and Herb Vinaigrette

Soup

Curry Carrot Soup with Mascarpone Cream
Pumpkin Squash Bisque with Chantilly Cream
French Onion Soup

Entrée

(Choose Three)

Smoked Turkey with Apple Cider Gravy

Cherry Balsamic Braised Beef

Sea Bass with Orange-fennel Marmalade

Fall Vegetable Succotash with Spiral Pasta and Fresh Pesto

Accompaniments

(Choose Two)

Yukon Gold Mashed Potatoes

Gruyere Potato Gratin

Stuffing

Green Bean and Caramelized Shallots

Grilled Asparagus and Charred Grape Tomatoes

Dessert

Mini Yule Logs

Bananas Foster Bread Pudding

Ginger Spiced Cheesecake

Christmas Butter Shortbread Cookies

Dinner Buffet~ Merry and Bright

\$56.00 per person

Soup or Salad

(Choose Two)

Salad

Spinach and Kale with Red Grapes, Red Onion, Mandarin Oranges, Pecans,
Dried Cranberries and paired with an Apple Cider Vinaigrette

Chopped Romaine with Roasted Pears, Golden Raisins, Bacon, Feta, Almond
and a Poppy Seed Dressing

Napa Cabbage with Shredded Carrots, Strawberries, Apples, Pancetta
and Herb Vinaigrette

Soup

Curry Carrot Soup with Mascarpone Cream
Pumpkin Squash Bisque with Chantilly Cream
French Onion Soup

Entrée

(Choose Three)

Smoked Turkey with Apple Cider Gravy
Cherry Balsamic Braised Beef
Sea Bass with Orange-fennel Marmalade
Fall Vegetable Succotash with Spiral Pasta and Fresh Pesto

Carving Station

(Choose One)

Herb Crusted Prime Rib with Creamy Horseradish and Au Jus
Smoked Turkey Breast with Lavender Mustard, Cranberry Aioli and Cocktail Buns
Black Forest Ham with Honey Orange Glaze, Lavender Mustard and Cocktail Buns
Three Peppercorn Crusted Strip Loin with Mustard Aioli,
Port Wine Glace and Cocktail Buns

Accompaniments

(Choose Two)

Yukon Gold Mashed Potatoes
Gruyere Potato Gratin
Stuffing
Green Bean and Caramelized Shallots
Grilled Asparagus and Charred Grape Tomatoes

Dessert

Mini Yule Logs
Bananas Foster Bread Pudding
Ginger Spiced Cheesecake
Christmas Butter Shortbread Cookies

Plated Dinner Options ~ Pricing Determined by Entrée Selected

Butler Passed Hors d' oeuvres

(Choose Two)

Cold

Individual Shrimp Cocktail

Manchego-quince Paste with Pepper Relish on Sourdough Toast Point

Tomato and Mozzarella Skewer

Smoked Salmon, Red Onion, Dill & Capers on Vol au vent with Herb Cream Cheese

Hot

Raspberry Brie Bites

Scallops Wrapped in Bacon with Tomato Jam

Artichokes Beignets and Romesco Sauce

Crab Cakes with Caper Remoulade

Salad Course

(Choose One)

Spinach and Arugula Salad with Strawberries, Pistachio, Polenta Crouton and Blue Cheese with Sweet Charred Onion Vinaigrette

Fall Wedge Salad with Butternut Squash, Candied Pecans, Gorgonzola Dolce, Sunflower Seeds and Seasonal Dressing

Bibb Lettuce with Root Vegetable Mélange, Port Marinated Dried Cranberries, Hazelnut Crusted Goat Cheese and Truffle Vinaigrette

Entrée Course

(Choose One)

Sundried Tomato, Spinach and Feta Stuffed Chicken with Herb Jus ~ \$49.00 per person

Pan Seared Sea Bass with Orange Fennel Marmalade ~ \$55.00 per person

10oz Coffee Rubbed KC Strip "Pave" with Espresso Sauce ~ \$55.00 per person

Petite Filet with Cognac Green Peppercorn Sauce ~ \$60.00 per person

Dessert Course

(Choose One)

Salted Caramel Pumpkin Pie

Irish Coffee Cheesecake

Flowerless Chocolate Cake with Peppermint Ganache

Apple Cider Upside Down Cake

Available Enhancements

Build your Own S'mores Action Station

Gram Crackers, Marshmallow, Hershey's Chocolate Sauce, Bacon, Brittle, and Reese's Chocolate Cups
\$5.00 per person

Lamar Drunken Donuts Station ★

Lamar Donut Holes, Chocolate Sauce, Kalua, Baileys, Espresso Cream, Bavarian Cream, Red and Green Sprinkles, Chocolate Chips, Crumbled Nuts, Powdered and Cinnamon Sugar Made to Order
\$10.00 per person

Crepe Station ★

Fresh Strawberries, Raspberries, Nutella Spread, Lemon Curd, Whipped Cream, Toasted Almonds, Chocolate Sauce, and Bananas Foster Made to Order
\$8.00 per person

Additional Information

- Menu pricing is NOT inclusive of hotels 23% service charge and Missouri tax rate of 11.35%
- Menus with a red star (★) require a chef attendant for a \$100 inclusive fee. Number of chef attendants required depend on the estimated number attendees
- Valid through December 31st, 2016