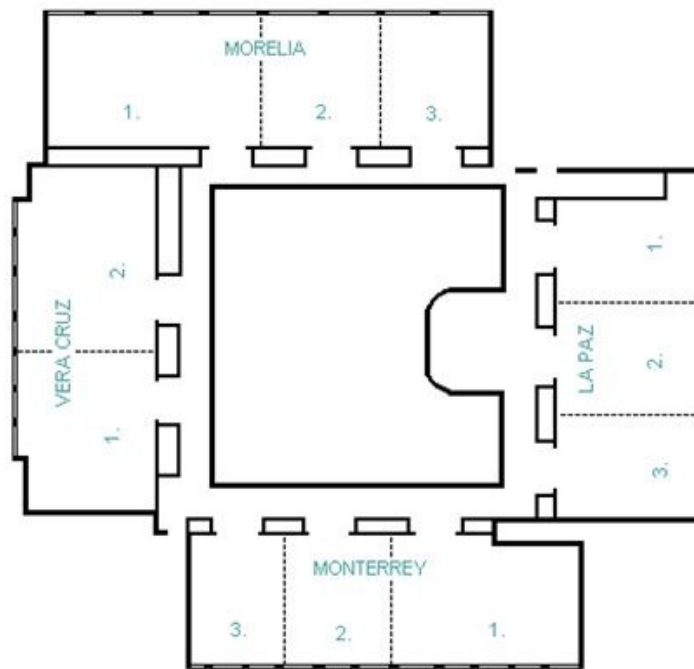


Planning your functions at Embassy Suites Kansas City Plaza is straight-forward! We offer a unique setting; attractive amenities; 'distinctive dining' offerings you'll be surprised to find in a hotel; welcoming staff offering personal service and genuine hospitality; and, most importantly... **VALUE!**

We offer 11,000 square feet of flexible space, conveniently consolidated on the hotel's second floor. Function spaces are window lined allowing pleasant, energizing natural light into the space! And, the rooms open to a 2nd Floor Balcony overlooking our center-court fountain and 12-story atrium.

Here are some tools to make your decision making, budgeting and planning processes easy.

EMBASSY SUITES HOTEL KANSAS CITY-PLAZA -SECOND FLOOR



Room	Dimensions	Square Footage	Ceiling Height	Classroom 3/6'	Theater	Rounds of 8	U-Shape	Reception
Morelia	112 x 30	3360	10	200	320	220	N/A	260
Morelia 1	55 x 30	1650	10	110	160	104	45	150
Morelia 2	29 x 30	870	10	45	80	48	24	50
Morelia 3	28 x 30	840	10	36	70	48	24	50
Monterrey	100 x 30	3000	10	170	280	180	N/A	230
Monterrey 1	43 x 30	1290	10	75	130	88	35	80
Monterrey 2	29 x 30	870	10	45	80	48	24	50
Monterrey 3	28 x 30	840	10	36	70	48	24	40
LaPaz	73 x 32	2336	10	110	220	140	45	150
LaPaz 1	19 x 32	600	10	24	60	24	15	N/A
LaPaz 2	29 x 32	928	10	54	90	48	24	60
LaPaz 3	25 x 32	800	10	36	65	40	21	40
Vera Cruz	78 x 32	2496	10	120	300	140	45	150
Vera Cruz 1	39 x 32	1248	10	55	150	64	30	70
Vera Cruz 2	39 x 32	1248	10	55	150	64	30	70

All Prices Subject to a Customary 21% Taxable Service Charge and Applicable Taxes.



Unique Location. Distinctive Dining. Genuine Hospitality.



All Prices Subject to a Customary 21% Taxable Service Charge and Applicable Taxes.

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AL-A-CARTE BREAK MENU

Serving Suggestions:

(1) Gallon	=	Approximately 10 servings
(1) Carafe	=	Approximately 6 servings
(1) Pot	=	Approximately 5 tea bags

Beverages

Proudly Serving Starbucks® Regular and Decaffeinated Coffee	\$46.00	per gallon
	\$28.00	per pot
Tazo® Assorted Hot Tea	\$46.00	per gallon
	\$28.00	per pot
Assorted Juices, charged on consumption Orange, Cranberry, Apple, Pink Grapefruit	\$3.25	per bottle
Iced Tea (unsweetened) Lemonade, Fruit Punch	\$24.00	per gallon
	\$14.00	per carafe
Bottled Water, charged on consumption	\$3.25	each
Assorted Coca Cola Products, charged on consumption	\$3.00	each
Red Bull, charged on consumption	\$4.00	each
Hot Chocolate, charged on consumption	\$3.00	each

Add Chocolate Dipped Marshmallow Stirrers | \$1.50 Each

Morning

Assorted Gourmet Danish, Filled Croissants, Scones, Muffins, Cinnamon Rolls, and Breakfast Breads	\$30.00	per dozen
Choose One Item or Variety (Min Order of 2 dozen for Variety)		
Seasonal Fruit and Berries	\$4.50	per person
Whole Fruit, charged on consumption	\$1.75	each
Assorted Individual Yogurt	\$2.25	each
Assorted Granola Bars, charged on consumption	\$2.75	each
Assorted Nutri-Grain Bars, charged on consumption	\$2.75	each

Afternoon

Fudge Brownies	\$28.00	per dozen
Assorted Cookies	\$32.00	per dozen
Chocolate Chip, Oatmeal-Raisin, Vanilla-Sugar, Peanut Butter		
Assorted Gourmet Dessert Bars	\$28.00	per dozen
Housemade Potato Chips or Crisp Tortilla Chips	\$3.00	per person
Housemade Gourmet Dips	\$2.50	per person
Select From: French Onion, Roasted Garlic, Ranch, Salsa, Black Bean Salsa, Pico de Gallo, Guacamole		
Crudités	\$3.75	per person
Variety of Fresh Seasonal Vegetables served with Housemade Ranch Dip		
Crudités	\$4.25	per person
Variety of Fresh Seasonal Vegetables served with Housemade Hummus		
Pretzels	\$2.50	per person
Freshly Popped Buttered Popcorn	\$3.00	per person
Snack Mix or Trail Mix	\$3.50	per person
Mixed Nuts or Housemade Spiced Nuts	\$4.00	per person
Assorted Candy Bars, charged on consumption	\$3.00	each
Assorted Bagged Chips, charged on consumption	\$2.50	each
Chocolate Covered Strawberries – minimum order of 1 dozen	\$2.50	each

All Prices Subject to a Customary 21% Taxable Service Charge and Applicable Taxes.



“SUITE” BEGINNINGS

Available for 30 Minutes

The Continental

Assortment of Gourmet Pastries, Filled Croissants, Muffins and Breakfast Breads

Assorted Fruit Juices

Starbucks® Regular and Decaffeinated Coffee, Tazo® Hot Tea

\$13.25 per person

The Executive Continental

Assortment of Gourmet Pastries, Filled Croissants, Muffins and Breakfast Breads

Sliced Seasonal Fruit and Berries

Assorted Fruit Juices

Starbucks® Regular and Decaffeinated Coffee, Tazo® Hot Tea

\$15.25 per person

ENHANCEMENTS | MINIMUM ORDER OF ½ DOZEN PER VARIETY

Sausage, Egg and Cheese on Croissant, Bagel or English Muffin \$4.00 each

Ham, Egg and Cheese on Croissant, Bagel or English Muffin \$4.00 each

Sausage, Egg and Cheese Burrito with Salsa and Sour Cream \$4.00 each

Housemade Quiche | Serves 8 \$24.00 Each

Ham and Cheese, Spinach, Bacon and Cheddar

Gourmet Coffee Bar | Available for 30 Minutes

Self Serve Coffee Bar to Include Starbucks® Regular and Decaffeinated Coffee

Array of Flavored Syrups, Chocolate Shavings and Fresh Whipped Cream

\$10.25 per person | Minimum 25 Guests

All Prices Subject to a Customary 21% Taxable Service Charge and Applicable Taxes.



AFTERNOON BREAKS

Available For 30 Minutes

Energy Pack

Granola Bars and Trail Mix
Whole Fresh Fruit
Assorted Individual Yogurts
Assorted Fruit Juices Served in Carafes
\$13.25 per person

Sweet Street

Assorted Cookies, Brownies and
Dessert Bars
Starbucks® Coffee, Tazo® Hot Tea
\$13.25 per person

Southwest Fiesta

Tortilla Chips, Pico De Gallo, Housemade
Salsa, Guacamole, Black Bean Corn Salsa,
Non-alcoholic Margarita Punch
\$13.75 per person

Home Run

Crackerjacks, Peanuts and Popcorn
Frozen Chocolate Malts
“Pitchers” of Root Beer
\$13.25 per person

Afternoon Tea

Variety of Traditional Finger Sandwiches and
Bite Size Sweets, including Housemade
Shortbread
Tazo® Hot Tea, Fruit Infused Iced Tea
\$13.75

Health Club

Build your own Parfait with Low-Fat Vanilla
Yogurt, Fruit Medley, Granola and
Chopped Nuts
Orange Juice Spritzer
\$12.75 per person

Death by Chocolate

Chocolate Drizzled Pretzels, Fudge Brownies,
Chocolate Macaroons and Marble Pound Cake
Starbucks® Coffee
\$13.75 per person

Cheese Boutique

Assorted Cheeses Presented with
Crudités, Crackers and Ranch Dip
Sparkling Raspberry Tea
\$13.75 per person

Kid in a Candy Store

Variety of Chocolate, Gummy, Hard and Chewy
Candies to satisfy anyone’s Sweet Tooth!
Variety of Nostalgic Bottled Sodas
\$14.25

ENHANCEMENTS

Bottled Water, charged on consumption	\$3.25	each
Assorted Sodas, charged on consumption	\$3.00	each
Red Bull, charged on consumption	\$4.00	each

All Prices Subject to a Customary 21% Taxable Service Charge and Applicable Taxes.



PLATED LUNCHESES-CHILLED

All Chilled Lunches Accompanied by a Cookie or Brownie. Starbucks® Coffee and Iced Tea Service.

Sandwiches are Served with Chef's Choice of Pasta Salad, Yukon Gold Potato Salad or Housemade Potato Chips

Please Choose ONE (1) Selection for All Guests

Please make us aware of any special needs. We are happy to accommodate dietary restrictions, as well as guest needs due to food allergies.

Croissant Club

Ham, Turkey, Smoked Bacon with Swiss and Cheddar Cheese,
Lettuce and Tomato on a Flakey Croissant

\$19.95 per person

Classic Chicken Salad

Housemade Chicken Salad with Celery and Red Peppers

\$19.95 per person

Roast Beef

Thinly Sliced Charbroiled Sirloin, Caramelized Onions, Roasted Red Pepper Aioli

\$20.95 per person

Grilled Veggie Wrap

Grilled Vegetables with Hummus Wrapped in a Tortilla

\$20.95 per person

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce, Croutons and Parmesan Cheese
Tossed in Caesar Dressing and topped with Grilled Chicken

\$20.95 per person

Grilled Chicken and Spinach

Grilled Chicken Breast, Leaf Spinach, Candied Pecans, Hard-boiled Egg, Red Onion

\$20.95 per person

Embassy Cobb Salad

Mixed Greens Topped with Grilled Breast of Chicken,
Crisp Bacon, Diced Tomatoes, Avocado, Cheddar Cheese,
Bleu Cheese Crumbles, Artichoke Hearts

\$21.95 per person

Boxed Lunch

Gourmet Deli Sandwich Served on a Variety of Breads

Choice of Turkey, Ham, Roast Beef, Vegetarian Wrap

Lettuce, Tomato, Cheddar or Swiss Cheese

Choice of Pasta Salad, Potato Salad or Fruit Salad

Chef's Dessert

Assorted Soft Drinks and Bottled Water (based on 1 per person)

\$18.95 per person

All Prices Subject to a Customary 21% Taxable Service Charge and Applicable Taxes.



PLATED LUNCHES-HOT

All Entrées Are Served with Salad, Rolls and Butter, Chef's Selection of Starch, Seasonal Vegetable and Dessert. Starbucks® Coffee and Iced Tea Service.

Please Choose ONE (1) Selection for All Guests

Please make us aware of any special needs. We are happy to accommodate dietary restrictions, as well as guest needs due to food allergies.

Grilled Salmon

Grilled Fillet of Salmon with Asian Teriyaki Glaze
\$23.95 per person

Crusted Tilapia

Citrus Panko Breadcrumbs and Lemon-Dill Beurre Blanc
\$22.95 per person

Chicken Embassy

Grilled Breast of Chicken with Red Pepper Velouté
\$22.95 per person

Stuffed Chicken

Breast of Chicken Filled with a Spinach Pesto Stuffing
and Topped with Roasted Garlic Cream Sauce
\$24.95 per person

Roasted Pork Loin

Slow Roasted Pork Loin Stuffed with Apple Chutney and Served with Madeira Demi-Glaze
\$23.95 per person

Sliced Sirloin of Beef

Sliced Grilled Sirloin with Roasted Shallot Red Wine Demi-Glaze
\$25.95 per person

Fred's Pasta

Grilled Chicken with Penne Pasta Tossed with Shaved Parmesan, Tomatoes,
Artichokes, Black Olives and Pesto
\$21.95 per person

Quinoa Vegetable Mélange

Fluffy Blend of Quinoa and Couscous, Assorted Grilled Vegetables and Balsamic Roasted Portabella
Mushroom
\$21.95 per person

All Prices Subject to a Customary 21% Taxable Service Charge and Applicable Taxes.



HOT SANDWICH SELECTIONS

Choice of Fries or Potato Chips. Served with a Cookie or Brownie. Starbucks® Coffee and Iced Tea Service.

Please Choose ONE (1) Selection for All Guests

Please make us aware of any special needs. We are happy to accommodate dietary restrictions, as well as guest needs due to food allergies.

Italian Slipper

Salami, Pepperoni, and Ham with Provolone and Cheddar Cheese
\$20.95 per person

French Dip

Slow Roasted Beef on a French Roll Served with Au Jus
\$20.95 per person

Chipotle Chicken Sandwich

Grilled Chicken Breast with Guacamole, Pepper Jack Cheese and Pico de Gallo
\$20.95 per person

The Cuban Sandwich

Sliced Pork Loin, Smoked Ham, Sliced Pickles, Swiss Cheese and Mustard
\$21.95 per person

Reuben

Marbled Rye, Sauerkraut, Corned Beef, Swiss Cheese and
Thousand Island Dressing
\$20.95 per person

All Prices Subject to a Customary 21% Taxable Service Charge and Applicable Taxes.



LUNCH BUFFETS

Available for groups of 25 guests or more. Served with Starbucks® Coffee and Iced Tea Service.
Served for 60 Minutes

Groups fewer than 25 guests will be assessed a \$75 small group fee.

KC Cattleman's Buffet

Yukon Gold Potato Salad, Cole Slaw
House-Smoked Beef Brisket
Mesquite Grilled Chicken Breast
Baked Beans, Cheesy Creamed Corn
Cornbread with Whipped Honey Butter
Bread Pudding with Caramel Sauce and Whipped Cream
\$32.95 per person

Deli Buffet

Soup du Jour
Fruit Salad, Potato Salad, Cole Slaw
Sliced Ham, Turkey, Roast Beef, Salami
Assorted Sliced Cheeses, Lettuce, Tomato, Onions, Pickles
Variety of Breads and Rolls
Assorted Cookies and Brownies
\$28.95 per person

Taste Of Italy

Traditional Caesar Salad, Salad Niçoise
Cavatappi with Italian Sausage Marinara
Parmesan Crusted Chicken
Penne Alfredo
Italian Roasted Zucchini
Garlic Herb Bread
Chef's Selection of Dessert to Include Tiramisu
\$30.95 per person

All American Cook-Out

Yukon Gold Potato Salad, Fruit Salad
Grilled Hamburgers
Grilled Bratwurst with Sauerkraut
Assortment of Sliced Cheeses, Lettuce, Tomato, Onions, Pickles, Relish and Brioche Buns
Baked Beans, Corn on the Cob
Assorted Dessert Bars
\$28.95 per person

All Prices Subject to a Customary 21% Taxable Service Charge and Applicable Taxes.



LUNCH BUFFETS - CONTINUED

Available for groups of 25 guests or more. Served with Starbucks® Coffee and Iced Tea Service.
Served for 60 Minutes

Groups fewer than 25 guests will be assessed a \$75 small group fee.

La Fiesta

Tossed Salad with Salsa Ranch

Grilled Chicken and Steak Fajitas with Sautéed Onions and Peppers

Shredded Lettuce, Cheese, Sour Cream and Housemade Salsa

Flour Tortillas

Fiesta Zucchini – Sautéed Zucchini, Tomatoes, Black Beans, Corn with Cilantro, Lime & Cumin

Spanish Rice

Cinnamon Sugar Churros Drizzled with Honey

\$31.95 per person

Greek Islands

Greek Salad with Crisp Romaine Lettuce, Tomato, Red Onions,
Cucumber, Kalamata Olives and Feta Cheese. Greek Vinaigrette.

Orzo Salad

Variety of Hummus

Chicken Gyros with Greek Marinated Chicken Breast. Sliced Onion, Tomato,
Tzatziki Sauce and Warm Pita Bread

Lemon-Oregano Baked Tilapia

Baklava

\$30.95 per person

Midwest Comfort

Mixed Greens Salad

Pasta Salad

Roasted Airline Chicken Breast with White Wine Pan Sauce

Sliced Sirloin with Roasted Tomato Demi-Glaze

Choice of Mashed Potatoes or Spinach Potato Gratin

Chef's Seasonal Vegetable

Chef's Selection of Dessert

\$32.95 per person

ADD Housemade Soup to Any Buffet | \$2.00 per person

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