

PLAZA III

The Steakhouse



On the Country Club Plaza
4749 Pennsylvania Avenue
Kansas City, MO 64112

www.plazaiikcsteakhouse.com

Phone: 816-753-0000

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The locally owned Plaza III Steakhouse has been Kansas City's dining destination for special events, gatherings and meetings for nearly 50 years. From once-in-a-lifetime memorable family celebrations, a loved one's birthday, graduations, wedding rehearsal dinners and receptions, to company holiday parties, celebratory employee lunches and important business meetings, the Plaza III Steakhouse has been honored to host your most special events.

At the Plaza III Steakhouse, our commitment to you is to deliver outstanding food, service, accommodations and attention to detail. We call this the Plaza III Difference – a difference we invite you to experience because **every** event is special.

For further information, please contact Carolyn Hastings, General Manager, or the Banquet Coordinator, Danielle Scott. We will be glad to assist you by phone at 816-753-0000 or by e-mail, banquetsplaza3@accessus.net. For your convenience, we are always available to meet with you in person, per your request.

We appreciate the opportunity to serve you.

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Experience the Plaza III Difference – because *every* event is special

Plaza III Food: Since opening its doors in 1963, the Plaza III Steakhouse has been known as the “Gold Standard of Kansas City Steakhouses,” renowned for its USDA Prime Steaks. Our beef is corn-fed and custom-selected at our own meat company, then aged to perfection. The result: a mouth-watering, juicy steak, far superior to any other. Prepared by our Executive Chef, Linzie Davis, our steaks are complemented by chops, fish, lobster tails and creatively-prepared sides, including our legendary “*Plaza III Steak Soup*”, salads and exquisite desserts. A full bar and outstanding wine list, with wines selected by our in-house wine steward, is available for all events. Our recognition:



- *Wine Spectator* Award of Excellence
- *Rachel Ray Magazine* – Top four steakhouses in the Midwest; top 16 in the nation
- *Ingram’s Gold for Best Steakhouse in Kansas City*
- *Zagat’s* Top Steakhouse in Kansas City
- Tom Horan’s America’s Top Ten Steakhouses

Plaza III Service: Our commitment to your event begins from the moment we receive your call. With an eye toward making your planning as easy as possible, we offer a multitude of professional services. Our service difference:

- Customized one-on-one planning for all events
- A professional wait staff that is attentive, educated and articulate with regards to our food and wine selections.
- No room rental fee required
- Food & Beverage minimums may apply
- No time limit on your event (*except on limited occasions*)
- Valet parking and convenient access to an adjacent complimentary 4-story parking garage
- Full menu-planning services – including a special Banquet Lunch and Dinner Menu in addition to our Regular Lunch and Dinner Menus, to best meet your needs.
- Our seasoned wine steward is available to assist you with your wine selections
- A wide range of menu designs are available to personalize your event

Plaza III Accommodations: Whether your occasion is a family or personal celebratory event or a professional business meeting requiring privacy and discreet service, Plaza III can accommodate your needs.

- Space for group sizes ranging from eight to 200
- 11 private rooms located on the upper and lower floors of the restaurant
- Semi-private spaces located throughout the restaurant
- AV accommodations
- Coordination of flowers, specialty cakes and live music upon request

Located in the heart of the Country Club Plaza, Kansas City's premier shopping, dining and entertainment district, Plaza III offers you a classic, tasteful and thoroughly enjoyable dining experience. For information about making Plaza III your destination for special events, meetings and gatherings, please contact Danielle Scott at 816-753-0000 or banquetsplaza3@accessus.net.

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Established 1963

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Regular and Banquet Menus available

● *Complimentary Private Space* ●

Café – Maximum 24 people, Plaza view

American Royal – Maximum 30 people

American Royal with Balcony – Maximum 70 people

Plaza Room – Maximum 40 people, semi-private, Plaza view

Rooms 1-5 – Maximum 8 to 20 people, depending on the room

Wine Cellars 1 & 2 – Maximum 64 people, when combined

Wine Cellar 1 – Maximum 40 people

Wine Cellar 2 – Maximum 24 people

Lower Level Club Floor – Maximum 80 people

Entire Lower Level – Maximum 200 people



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Event Policies

MENU SELECTIONS: Banquet Lunch and Dinner functions will be limited to three entree selections. Our staff will make every effort to accommodate any special dietary requests (i.e vegetarian, vegan, diabetic, gluten free or any food allergy). Choice of menu selections is required two weeks prior to your function.

ALCOHOLIC BEVERAGES: Alcoholic beverages are sold on a consumption only basis. Cash and hosted bar arrangements are available. We will be happy to order any "special" wine selections, upon request. IT IS THE POLICY OF THE PLAZA III STEAKHOUSE, IN MISSOURI, THAT ABSOLUTELY NO OUTSIDE ALCOHOL, WINE OR LIQUOR BE BROUGHT ON THE PREMISES. Any wine purchased through the restaurant but not fully consumed, may leave the restaurant in a special "wine bag". Wine List & Cocktail pricing upon request.

GUARANTEED GUEST COUNT: In order to ensure product availability and prompt service, a final and accurate guest count is required 24 hours prior to your function. Charges will be based on 100% of the final guaranteed guest count. If no final guest count is received, we will consider the number indicated on the original booking date as your final guest count. Should the guest count increase to the extent that the group no longer fits in the private room, accommodations will be made to move to a larger private room, if available, or to a semi-private part of the restaurant.

GRATUITIES AND SALES TAX: Prices quoted do not include a 20% service charge and applicable taxes. Groups requesting state tax exemption must submit a copy of their tax exemption letter prior to the scheduled event.

PRICES: Prices are subject to change. However, prices are guaranteed on all functions with a *signed* contract, prior to the date of the price change.

RENTAL SERVICES: The Plaza III Steakhouse has 2 screens on-site available for rental, as well as a corded-microphone and podium. Wireless and Lapel Microphones, TV's, DVD's, VCR's, LCD Projectors, External Speakers, Easels and *flip-chart paper*, hot spots, etc. may be rented through the Plaza III Steakhouse. Rooms can be hardwired with internet and phone lines for Web Cast presentations, upon request.

LINEN & TABLETOP SETTINGS: Plaza III Steakhouse provides complimentary white linen tablecloths, white linen napkins, table skirting and votives. Colored Linens and Round Tables may be ordered upon request, for an additional charge.

DEPOSITS AND FINAL PAYMENTS (except for Holiday Season): Payment can be made in cash or with any major credit card. Plaza III Steakhouse does not accept personal checks.

A daytime function deposit of **\$250.00** is required for groups of 50+

An evening function deposit of **\$500.00** is required for groups of 50+

All deposits will be applied to the payment of the final bill. Final payment is due at the end of the event.

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DINNER BANQUET MENU

Select three choices from the following Entrees

USDA PRIME RIB OF BEEF, Slow Roasted	\$58
FILET MIGNON, Triple trimmed, Center Cut	\$58
USDA PRIME RIBEYE STEAK	\$58
USDA PRIME KC STRIP STEAK, Center Cut	\$59
USDA PRIME LAMB RIB CHOPS	\$62
USDA PRIME PORTERHOUSE STEAK	\$72
GRILLED JUMBO SCALLOPS & SHRIMP, over Pasta	\$54
GRILLED ATLANTIC SALMON, with basil butter	\$54
DOUBLE BREAST OF CHICKEN, Marinated	\$45

The entrees listed above include the following

Plaza III Garden Salad

Potato, Vegetable and Dessert

Vegetable Crudités, Sourdough Bread; Coffee, Tea or Soda

Select one choice from each the following categories

Potato Choices: Lyonnaise, Mashed or Roasted Red Potatoes

Vegetable Choices: Grilled Vegetables, Broccoli, Asparagus or

Green Beans with Roasted Red Pepper & Onion

Dessert Choices: Cheesecake with Strawberry Sauce, Crème Brulee,

Chocolate Truffle Cake or Key Lime Pie

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HORS D'OEUVRES

COLD SELECTIONS

	25 pieces	50 pieces
Jumbo Shrimp Cocktail with Cocktail Sauce	\$ 70	\$ 140
Blue Point Oysters on the half shell	\$ 70	\$ 140
Seasonal Fresh Vegetables with Herb Dressing	\$ 35	\$ 70
Stuffed Salami Cornucopia	\$ 40	\$ 80
Raspberry Brie Tarts	\$ 65	\$ 130
Fruit and Cheese Board	\$ 65	\$ 130
Seasonal Fresh Fruit & Berries Tray	\$ 65	\$ 130
Antipasto Platter	\$ 50	\$ 100
Array of Imported and Domestic Cheese with Crackers	\$ 60	\$ 120
Crab Dip with Crackers	\$ 40	\$ 80
Hummus with Fresh Grilled Vegetables and Pita Wedges	\$ 40	\$ 80
Deli Tray--Salami, Ham, Turkey, Rolls, & Condiments	\$ 60	\$ 120
Smoked Trout Display with assorted Party Breads	\$ 60	\$ 120
Smoked Salmon Tray with Party Breads	\$ 80	\$ 160
Deviled Eggs with Caviar and Smoked Salmon	\$ 45	\$ 90
Assorted Miniature Desserts – Key Lime Tarts & Dessert Bars	\$ 55	\$ 110
Tomato Bruschetta	\$ 38	\$ 76

HOT SELECTIONS

	25 pieces	50 pieces
Grilled Shrimp Kabobs with Peppers & Red Onions	\$ 90	\$ 180
Oysters Rockefeller	\$ 65	\$ 130
Tenderloin & Mushroom Kabobs	\$ 70	\$ 140
Hot Artichoke and Spinach Dip with Chips	\$ 50	\$ 100
Teriyaki Chicken Kabobs	\$ 55	\$ 110
Crab Cakes with Chili Aioli	\$ 80	\$ 160
Italian, BBQ, or Swedish Meatballs	\$ 40	\$ 80
Buffalo Chicken Wings with Roquefort Dressing	\$ 40	\$ 80
Stuffed Mushroom Caps with Sausage Stuffing	\$ 40	\$ 80
Crab Meat Stuffed Mushroom Caps	\$ 60	\$ 120
Vegetable Egg Rolls with Honey Mustard Sauce	\$ 40	\$ 80
Bacon Wrapped Scallops	\$ 60	\$ 120
Golden Fried Shrimp with Cocktail Sauce	\$ 70	\$ 140
Crispy Chicken Tenders with BBQ Sauce	\$ 40	\$ 80
Roasted Jalapenos stuffed with a cream filling	\$ 40	\$ 80

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LUNCHEON BANQUET MENU

Select three choices from the following Entrees

FILET MIGNON	\$28
USDA PRIME KANSAS CITY STRIP STEAK	\$30
GRILLED SCALLOPS & SHRIMP, over Pasta	\$26
GRILLED ATLANTIC SALMON	\$26
GRILLED BREAST OF CHICKEN	\$22

The entrees listed above include the following

Plaza III Garden Salad

Chef's choice of Vegetable & Potato

Dessert

Select one choice from the following Dessert selections

Crème Brulee, Chocolate Truffle Cake,

Cheesecake with Strawberry Sauce or Key Lime Pie

All entrees include sourdough bread & coffee, tea or soda