



2000 Grand Menu and Pricing

At the 2000 Grand Event Space, not only do we provide you with a unique location to host your next special event, but we also pride ourselves on our affordability and all-inclusive pricing. We offer a variety of packages, all of which were designed with you in mind.

With our pricing structure, we allow you the ability to accurately calculate the cost of your event based on the quantity of your guests.

Our prices include the following:

Personalized Menu

Four Hour Event

Two Hour Décor Set Up

Open Bar Package

Room Set-Up and Clean-Up

Professional Staff

Black Linens

Assortment of Tables

Tableware

Ample Parking

*Come tour our venue during the Open House every Saturday
between 2:00 and 4:00 pm*

To rent 2000 Grand Event Space, there are no additional room fees other than tax, 22% gratuity and deposit. Menu is subject to change. Food portions are based on standard per-person portions.

2000 Grand Boulevard – Kansas City, MO 64108
816.221.4286
www.2000Grand.com

Evening Package Choices

Light Hors d'oeuvres

Includes Bronze Bar Package
Your choice of one hot and two cold hors d' oeuvres
\$40 per person

Heavy Hors d'oeuvres

Includes Bronze Bar Package
Your choice of two hot and two cold hors d' oeuvres
\$45 per person

Simple Pleasures

Includes Bronze Bar Package
Your choice of any two hors d' oeuvres
Your choice of salad, one entrée, two sides and one dessert
\$55 per person

Delectable Cuisine

Includes Bronze Bar Package
Your choice of two hot and one cold hors d' oeuvres
Your choice of salad, one entrée, two sides and one dessert
\$60 per person

Fanciful Fare

Includes Bronze Bar Package
Your choice of three hors d' oeuvres
Your choice of salad, two entrées, two sides and one dessert
\$65 per person

Hors d'oeuvres Selections

Hot Hors d'oeuvres

Stuffed Mushrooms

Stuffed with a savory cream cheese, sundried tomato, Parmesan cheese and herb mix

Buffalo Wings

Tossed in our house-made spicy sauce and served with bleu cheese and ranch dressings on the side

Baked Chicken Fingers

Lightly breaded all-white chicken breast served with Ranch, Honey Mustard and BBQ sauces on the side

Toasted Ciabatta Bread

Topped with red onions that have been slowly caramelized with balsamic vinegar and melted mozzarella

BBQ Meatballs

Tossed in house-made BBQ sauce or Gates Original BBQ sauce

Italian Meatballs

Tossed in house-made marinara

Lil' Smokies

Spicy Sausages tossed in house-made BBQ sauce or Gates Original BBQ sauce

Cold Hors d'oeuvres

Vegetable Tray

Assortment of broccoli florets, cauliflower florets and baby carrots served with Ranch dressing on the side

Fruit Tray

Fresh assortment of cubed cantaloupe, honeydew melon, pineapple and seasonal addition (ex. watermelon)

Cheese Tray

Cubes of sharp Cheddar, Pepper Jack, and Swiss cheese

Hummus

House-made roasted red pepper hummus topped with Kalamata olives, balsamic vinegar drizzle with pita triangles

Bruschetta

Diced tomatoes, fresh basil, garlic, Parmesan cheese, balsamic vinegar and olive oil on crostini topped with a goat cheese spread

Smoked Salmon

Thinly shaved smoked salmon served atop toasted crostini with a house-made lemon and dill sour cream spread

Seven Layer Dip

Layers of refried pinto beans, sour cream, diced red onion, guacamole, shredded cheddar cheese, diced tomatoes and diced black olives paired with corn tortilla chips

Homemade Jalapeño Salsa

House-made roasted jalapeño and garlic salsa served with corn tortilla chips

Mexi-Cali Corn Dip

House-made corn and cheddar cheese dip served chilled with corn tortilla chips

The Duo

Portions of both our house-made spicy Jalapeño Salsa and our Mexi-Cali Corn Dip paired with corn tortilla chips

Salad Selections

Salads

Coleslaw

Shredded green cabbage, carrots and red bell peppers in a creamy mayonnaise based dressing

Garden

Romaine lettuce, cucumbers, tomatoes, carrots, red onion and house-made croutons served with Ranch, Honey Mustard and Red Wine Vinaigrette on the side

Greek

Romaine lettuce, cucumbers, tomatoes, Kalamata olives, red onion and feta cheese tossed in house-made Greek dressing

Caesar

Romaine lettuce, shredded Parmesan cheese and house-made croutons tossed in a creamy Caesar dressing

Mixed Greens

Spring Green salad mix, with red grapes, bleu cheese crumbles and candied walnuts tossed in Balsamic Vinaigrette

Pasta

Chilled Italian-style pasta salad with rotini noodles, feta cheese crumbles, tomatoes, red onions, diced cucumber and black olives lightly tossed in an Italian dressing

Side Selections

Sides

Baked Beans

Slow cooked white beans in a savory brown sugar and bacon sauce

Green Beans

Slow cooked green beans with bacon

Potato Salad

Diced potatoes and hard-boiled eggs tossed in a creamy dressing

Mixed Vegetables

Carrots, Broccoli and Cauliflower steamed and served in a light herbed butter sauce

Tuscan Vegetables

Sautéed Red Bell Peppers, Yellow Squash and Zucchini in a light herbed butter sauce

Mashed Potatoes

Red skin potatoes mashed to create a rich and creamy, irresistible mix

Garlic Mashed Potatoes

Slow roasted garlic cloves add a savory-sweet flavor to our skin-on red potato mash

Bleu Cheese Mashed Potatoes

Zesty bleu cheese crumbles add just the right amount of zing to our rich skin-on red potato mash

Potato Gratin

Thinly shaved red skin potatoes layered with an oregano herb cream sauce and then baked until golden

Creamy Polenta

Slow cooked creamy polenta with cheddar and mozzarella cheese

Entrée Selections

Entrées

Baked Chicken

All-white herb-crusted chicken breast baked to perfection and served with a creamy lemon butter sauce over rice

Pulled Pork

Slow cooked pork that is shredded into delectable bites and tossed in a spicy-sweet BBQ sauce or Gates Original

BBQ Brisket

Slow cooked beef brisket brushed with house-made BBQ sauce (or Gates Original) that slowly caramelizes during the cooking process – a KC classic!

Chicken Marsala

All-white chicken breasts topped with a savory mushroom and Marsala wine sauce over a bed of penne noodles

Chicken Parmesan

All-white chicken breasts over a bed of penne noodles and topped with house-made marinara and Parmesan cheese

Spinach and Cheese Ravioli

Spinach noodle ravioli rounds stuffed with ricotta cheese and spinach served with a creamy spinach sauce

Meat or Veggie Lasagna

Layered of lasagna noodles, house-made marinara, ricotta and Parmesan cheese and your choice of slow-cooked Italian-spiced beef or roasted vegetables

Chicken Florentine

All-white chicken breasts topped with a rich béchamel and spinach sauce – a house specialty!

Stuffed Pork Loin

Slow roasted pork loins stuffed with a sun-dried tomato, goat cheese and basil spread, served as sliced medallions atop a bed of roasted garlic and sun-dried tomatoes

Baked Tilapia

Panko breadcrumb encrusted tilapia filets baked and topped with a lemon cream sauce

Salmon

Baked salmon fillets topped with an herbed-honey mustard sauce

Dessert Selections

Desserts

Cherry Pie

Sweet cherries baked into a light and flaky piecrust

Apple Pie

Cinnamon and brown sugar dusted Granny Smith apples baked into a light and flaky piecrust – an American classic!

Cheesecake

Rich and creamy cheesecake topped with your choice of a raspberry or chocolate sauce (or both!)

Carrot Cake

Moist carrot cake topped with a rich cream cheese frosting

Red Velvet Cake

Moist red cake topped with a rich cream cheese icing

Tiramisu

Coffee flavored crust topped with layers of chocolate and rich, creamy custard filling dusted with cocoa powder and chocolate curls

Triple Chocolate Cake

Decadently rich chocolate cake with a chocolate fudge icing crusted with chocolate chips

Assorted Cookies

Freshly baked chocolate chip cookies and double peanut butter chip cookies

Bar Options

Bronze Package

(automatically included in all packages)

Domestic Beer

Budweiser, Bud Light, Bud Select, Coors Light, Miller Lite,
Michelob Ultra, Buckler Non-Alcoholic

Wine

Fat Bastard Chardonnay, Fat Bastard Merlot

Liquor

House brands of Vodka, Gin, Rum, Whiskey, Scotch, Tequila, Amaretto, Triple Sec

Silver Package

(includes Bronze Package plus an additional \$5 per person)

Import Beer Additions

Corona, Heineken

Wine Additions

Beringer White Zinfandel, Kenwood Yulupa Cabernet Sauvignon

Premium Liquor

Smirnoff, Bombay, Bacardi, Canadian Club, J&B

Gold Package

(includes Bronze and Silver Packages plus an additional \$10 per person)

Import Beer Additions

Amstel Light, Newcastle

Premium Liquor

Ketel One, Smirnoff Citrus, Smirnoff Vanilla, Tanqueray, Crown Royal, Captain Morgan, Jack
Daniels, Dewars, Jose Cuervo

Frequently Asked Questions

What is The Cashew?

The Cashew is an upscale bar and restaurant located below the 2000 Grand event space. Guests who arrive early will find the bars open and ready to serve them, and guests who wish to stay after the event will find our bars open until 1:30 AM.

I understand you have two rooms. What is the difference between them?

The third floor event space is a large reception space with a wonderful view of the city. The space is loft style with exposed piping, hardwood floors, dimmable sectioned lighting, private restrooms and garage door style windows that are able to open completely, weather permitting. Our second floor event space is located just down the hall from The Cashew's second floor bar. This space has tall loft style ceilings with a stained glass window, a fountain wall, exposed piping and concrete floors. This room also has the garage door style windows with a great view of the city. This room is typically set with tall cocktail tables although we are happy to bring in lower tables for more formal events.

What is the required deposit amount?

A \$250 deposit is required to reserve the third floor and a \$100 deposit is required to reserve the second floor.

Do you allow outside catering?

We offer in-house catering, providing a variety of options to fit your event. However, we also allow outside catering, with the following structure: room rental fee, which includes use of the space and set up of the tables and chairs. Minimum guest requirements still apply. Additionally, we require the purchase of one of the following bar packages:

- Bronze Bar - \$25 per person
- Silver Bar - \$30 per person
- Gold Bar - \$35 per person

Your outside caterer will be responsible for providing: linens, napkins, chafing dishes, sternos, serving utensils, china, flatware, servers, dessert, coffee service, and clean up and removal of all food and items brought in. 2000 Grand can also provide these items for an additional fee.

What about my wedding cake or cupcakes?

Yes, we do allow for your cake or cupcakes to be brought in from a vendor of your choice. We can also provide a cake cutting service for an additional fee.

Can I bring in outside alcohol?

No. By law we are not permitted to allow beverages brought from outside onto our premises.

Is smoking allowed at 2000 Grand?

Kansas City law prohibits indoor smoking. Your guests are welcome to smoke on either of our two patio areas, located on the ground level. Beverages from the event space can be taken to the patio area.

I have guests under the age of 21 in my group. Are they allowed? Will their prices differ?

Yes. Children and minors are absolutely allowed at 2000 Grand. Minors between six and twenty years of age are half-priced and children five and under are free.

Do you have handicap access?

Yes. An elevator will be accessible for those guests needing assistance, operated by a 2000 Grand staff member. We do ask that you inform us of your guests' elevator needs prior to your event.

Are there any fees associated with your tables, chairs, linens, china, etc.?

No. All of these items are included in the package price. We have glass hurricane centerpieces with flameless candles available for rental for an additional fee.

Your event packages say my party can be four hours long. What are the restrictions on this?

You are welcome to pick any four-hour time slot, but parties exceeding four hours will be accompanied by additional pricing. All parties must end by midnight. An additional hour is \$10 per person, per hour with any liquor package selection. Please contact us for further details.

Can I have a DJ or live band? What about an iPod hookup?

Yes. You are welcome to bring in a DJ or band of your choice. We have iPod hookups available on both floors as well as Sirius XM radio available on the second floor.

Are the TVs in the space DVD or slideshow compatible?

Yes! We have two flat-screen televisions on the Second Floor and five flat-screen televisions on the Third Floor that allow you to play your DVD simultaneously on all screens.

Do you have any specific restrictions on decorating?

We do not allow the use of confetti or real candles; you may use flameless candles. Beyond those restrictions, you are welcome to bring in whatever décor you'd like. Please note, 2000 Grand does not provide assistance with decoration set-up or cleanup.

When is final payment due? Is my deposit included in that fee?

Final payment is due ten days prior to your event. We accept all major credit cards, cashier's checks and cash for final payment. Your initial deposit is applied towards your final bill.