



BRASS Room

PRIVATE DINING

ABOUT OUR SPACE

Adjacent to The Brass Onion, you will find The Brass Room, a private event space suited perfectly for rehearsal dinners, anniversary parties, holiday parties, corporate events, and business meetings. Showcasing The Brass Onion's flare and our dedicated and attentive service staff, we know you will find the perfect space to meet the needs of your upcoming event.

CAPACITY

Plated or Buffet : 80 Max/Seated (or Mixed Seating)

Outside Patio available

Cocktail : 100 Max/Standing (or Mixed Seating) Outside Patio available

ACCESS

The Brass Room is available to rent daily. Booking times are broken into lunch (Wed-Fri : 11am-3pm) or evening time blocks; evening events include 1-hour set-up time, end time is 4 hours from event start time. Extended hours and times or mid-day times may be requested with the event coordinator (additional charges will apply).

OUTSIDE VENDORS

No outside food is permitted. Exceptions will be made for cakes (a cake cutting fee may be applied), custom cookies, candy, or similar non-temperature controlled items with prior approval from the event coordinator. No outside alcohol is permitted. Otherwise, you are welcome to hire any other outside vendors for your event! Please notify your coordinator of any vendors you choose to hire (DJ, band, photo booth, etc.) so set up, access and equipment needs can be properly scheduled.





Private Dining



INCLUSIONS

- (80) Light Brown Wood Cross Back Chairs with a Natural Ivory Pad
- (10) 8 Top Tables with floor length linens (black, white or ivory)
- Service Staff
- Mounted screen for media
- Upbeat background music
- All pertinent food and beverage tables

MENU INCLUSIONS

BEVERAGES

- Iced Tea
- Iced Water
- Soft Drinks+ Coffee (Upon Request)

PRIX FIXE + BUFFET

- China
- Glassware + Flatware
- Honey Cornbread + Whipped Butter (Not included in Cocktail Package)

FEES & DEPOSITS

There is no rental fee for The Brass Room if the Food & Beverage minimums are met as follows:

\$750 minimum* (Mon thru Thurs) \$2500 minimum* (Fri, Sat) \$1,500 minimum* (Sun)

Minimums do not include applicable tax or 22% service charge.

A non refundable \$250 deposit (Mon thru Thurs) or \$500 (Fri, Sat, Sun) is required to reserve the event space. Reservations are made on a first come, first served basis. Deposits 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.

CONTACT US

Please contact us with any questions or to schedule a tour of the facility.

5501 W 135TH. OVERLAND PARK, KS 66224

P: 913.851.5940

E: EVENTS@THEBRASSONION.COM



Additional Information



PARKING

The front lot and parking garage are available for your guests. Valet service can be requested for your event with a minimum of two weeks advanced notice. Prices will vary and are quoted from Parker Elite Valet @ 816.682.8341.

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.

CANCELLATIONS

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.





Lunch Prix - Fixe



3 COURSES \$33/PERSON

CHOICE OF STARTER

HOUSE TOSSED SALAD

mixed greens, chickpeas, tomato,
cucumber, hearts of palm,
champagne vinaigrette

HOUSEMADE GUMBO

chicken, andouille

CHOICE OF 3 ENTREES

PAN FRIED BRIE SALAD

romaine, toasted pecan, dried
cranberries, fresh berries,
Victoria Ashley dressing

TENDERLOIN STEAK SALAD

mixed greens, bacon, tomato, tobacco
onion, roasted mushrooms, gorgonzola,
spiced garbanzo beans, roasted garlic
dressing

GRILLED CHICKEN + AVOCADO CLUB

marinated grilled chicken breast,
bacon, gruyere, lettuce, tomato,
Brass Onion roll

OBEDIENT BIRD

1/2 brick chicken, natural herb
jus, roasted vegetables, deep
south farro

CORNED BEEF SHORT RIB RUBEEN

house brined short rib, braised
red cabbage, 1000 island
dressing, swiss, on rye

CEDAR PLANK SALMON +\$7/person

deep south farro, roasted vegetables,
roasted tomato, kale pesto,
cucumber-dill cream sauce

MR. B'S FRIED CHICKEN

2-pieces, Charleston braised
collard greens, Yukon
mashers + gravy

BLACKENED SALMON SANDWICH

southwest slaw
Brass Onion roll

KC STRIP +\$12/person

yukon gold mashers, cabernet demi,
creamed Brussels sprouts

LOW COUNTRY MAC + CHEESE

shrimp, smoked bacon, roasted
mushrooms, cavatappi, smoked
gouda + gruyere, crisp herb panko

SAUTÉED SHRIMP + GRITS +\$5/person

jumbo gulf shrimp, redeye-tasso ham
gravy, Hoppin John's grits,
cornbread, whipped butter

CHOICE OF 2 DESSERTS

FLOURLESS CHOCOLATE TORTE

KEY LIME PIE

CARROT CAKE

APPETIZER DISPLAY - \$5 PER SELECTION/PERSON

(only served with lunch)

- DAILY FLATBREAD
- BURNT END BITES + \$2.5
- MAWMAW'S MEATBALLS
- THE BRASS ONION DIP
- DUELING HUMMUS
- FRUIT + VEGGIE TRAY

Client to choose from menu selections listed. Guests will then be presented with pre-determined menu and orders will be taken table side. For pre-fixe menu groups larger than 30 people, please discuss with your venue coordinator.



Lunch Buffet



\$33/PERSON

CHOICE OF 1 SALAD

HOUSE TOSSED SALAD

mixed greens, chickpeas, tomato,
cucumber, hearts of palm,
champagne vinaigrette

CHOPPED BIBB SALAD

bibb lettuce, hard-cooked egg, crisp
bacon, tomato, asparagus tips,
avocado, gorgonzola, cornbread
croutons, housemade ranch

CHOICE OF 2 ENTREES

BLACKENED SALMON SANDWICH + \$5

southwest slaw, Brass Onion roll

GRILLED CHICKEN + AVOCADO CLUB

marinated grilled chicken breast,
bacon, gruyere, lettuce, tomato,
Brass Onion roll

MR. B'S FRIED CHICKEN

our signature recipe, brined in
house, fried to perfection, includes
a mix of breast, thighs, legs, wings

LOW COUNTRY MAC + CHEESE

shrimp, smoked bacon, roasted
mushrooms, cavatappi, smoked
gouda + gruyere, crisp herb panko

ROASTED CHICKEN

brined in house, topped with herbs,
includes a mix of breast, thighs,
legs, wings

JAMBALAYA PASTA +\$3/person

shrimp, andouille sausage,
chicken, bell peppers + onion,
linguine, spicy creole sauce

CEDAR PLANK SALMON +\$5/person

topped with a cucumber dill-
cream sauce and fresh herbs

SAUTÉED SHRIMP + GRITS +\$5/person

jumbo gulf shrimp, redeye-tasso ham
gravy, Hoppin John's grits

CARVED TENDERLOIN +\$12/person

topped with a roasted garlic
demi sauce

*In Room Carver : \$125

CHOICE OF 1 STARCH

YUKON GOLD MASHERS

DEEP SOUTH FARRO

MAC + CHEESE +\$1

SMASHED RED BLISS
POTATOES

CHOICE OF 1 VEGETABLE

ROASTED VEGGIE
BLEND

CREAMED BRUSSELS
SPROUTS

GREEN BEANS +
SHALLOTS

CHARLESTON BRAISED
COLLARD GREENS

CHOICE OF 1 DESSERT

FLOURLESS CHOCOLATE TORTE

KEY LIME PIE

CARROT CAKE

APPETIZER DISPLAY - \$5 PER SELECTION/PERSON

(only served with lunch)

- DAILY FLATBREAD
- THE BRASS ONION DIP

- BURNT END BITES + \$2.5
- DUELING HUMMUS

- MAWMAW'S MEATBALLS
- FRUIT + VEGGIE TRAY



PRIX FIXE 4 COURSE DINNER

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



CHOICE OF 2 FOR APPETIZER DISPLAY

DAILY FLATBREAD
BURNT END BITE +\$2.5
DUELING HUMMUS
THE BRASS ONION DIP

FRUIT + VEGGIE TRAY
BBQ SMOKED CHICKEN
SKEWERS
MAWMAW'S MEATBALLS

CHOICE OF 1 STARTER

HOUSE TOSSED SALAD
mixed greens, chickpeas, tomato,
cucumber, hearts of palm,
champagne vinaigrette

HOUSEMADE GUMBO
chicken, andouille

CHOICE OF 3 ENTREES

TIER 1: \$48

LOW COUNTRY
MAC + CHEESE
shrimp, smoked bacon,
roasted mushrooms,
cavatappi, smoked gouda +
gruyere, crisp herb panko

OBEDIENT BIRD
1/2 brick chicken,
deep south farro,
natural herb jus, sautéed
green beans + shallots

MR. B'S FRIED CHICKEN
3-pieces, Charleston
braised collard greens,
Yukon mashers + gravy

TIER 2: \$55

BRAISED BEEF
SHORT RIB
crispy onion,
braising jus,
Yukon mashers,
roasted vegetables

DOUBLE CUT
PORK CHOP
house brine, yukon
mashers, roasted
mushrooms, smoked gouda
mornay

CEDAR PLANK
SALMON
deep south farro, roasted
vegetables, roasted
tomato, kale pesto,
cucumber-dill cream sauce

TIER 3: \$60

KC STRIP
yukon gold mashers, cabernet demi,
creamed Brussels sprouts

SLOW ROASTED
PRIME RIB
natural jus, sautéed green
beans + shallots, Yukon masher
*REQUIRES 72 HOUR PRE-ORDER

FILET OF BEEF
smashed red bliss potatoes,
cabernet demi, creamed brussels
sprouts

**NOTE: All steaks cooked to
mediums

CHOICE OF 2 DESSERTS

FLOURLESS CHOCOLATE TORTE

KEY LIME PIE

CARROT CAKE

Client to choose from menu selections listed. Guests will then be presented with pre-determined menu and orders will be taken table side. For pre-fixe menu groups larger than 30 people, please discuss with your venue coordinator.



Dinner Buffet

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

APPETIZER DISPLAY : CHOICE OF 2

(only served with buffet)

DAILY FLATBREAD
THE BRASS ONION DIP

BURNT END BITES + \$2.5
DUELING HUMMUS

MAWMAW'S MEATBALLS
FRUIT + VEGGIE TRAY

CHOICE OF 1 SALAD

HOUSE TOSSED SALAD
mixed greens, chickpeas, tomato,
cucumber, hearts of palm,
champagne vinaigrette

HOUSEMADE GUMBO
chicken, andouille

CHOICE OF 2 ENTREES

LOW COUNTRY
MAC + CHEESE

shrimp, smoked bacon,
roasted mushrooms,
cavatappi, smoked gouda +
gruyere, crisp herb panko

ROASTED CHICKEN

brined in house, topped
with herbs, includes a mix
of breast, thighs, legs,
wings

MR. B'S FRIED CHICKEN

our signature recipe,
brined in house, fried to
perfection, includes a
mix of breast, thighs,
legs, wings

JAMBALAYA PASTA

shrimp, andouille sausage, chicken,
bell peppers + onion, linguine,
spicy creole sauce

TIER 1: \$45

BRAISED BEEF
SHORT RIB + \$10

crispy onion,
braising jus

SAUTÉED

SHRIMP + GRITS + \$7

jumbo gulf shrimp, redevye-
tasso ham gravy, Hoppin
John's grits

CEDAR PLANK
SALMON + \$8

topped with a cucumber
dill-cream sauce and
fresh herbs

SINGLE CUT PORK CHOP

topped with a
smoked gouda mornay

TIER 2: \$51

CARVED* SLOW
ROASTED PRIME RIB

topped with a natural jus
served with creamy horseradish

*In Room Carver : \$125

CARVED*
TENDERLOIN

topped with a cabernet
demi sauce

TIER 3 : \$57

CHOICE OF 1 STARCH

YUKON GOLD MASHERS

DEEP SOUTH FARRO

MAC + CHEESE +\$1

SMASHED RED BLISS POTATOES

CHOICE OF 1 VEGETABLE

ROASTED VEGGIE
BLEND

CREAMED BRUSSELS
SPROUTS

GREEN BEANS +
SHALLOTS

CHARLESTON BRAISED
COLLARD GREENS

DESSERT DISPLAY : CHOICE OF 2

FLOURLESS CHOCOLATE TORTE

KEY LIME PIE

CARROT CAKE



Brunch Buffet



\$37.5/PERSON
(Saturday + Sunday Only)

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

INCLUDES

HOUSE TOSSED SALAD

mixed greens, chickpeas, tomato, cucumber,
hearts of palm, champagne vinaigrette

CHOICE OF 2 STARTERS

- THE BRASS ONION DIP
- BREAKFAST FLATBREAD
- BURNT END BITES
- DUELING HUMMUS

CHOICE OF 2 ENTREES

BLACKENED SALMON SANDWICH

southwest slaw, Brass Onion roll

GRILLED CHICKEN + AVOCADO CLUB

marinated grilled chicken breast,
bacon, gruyere, lettuce, tomato,
Brass Onion roll

MR. B'S FRIED CHICKEN

our signature recipe, brined in
house, fried to perfection, includes
a mix of breast, thighs, legs, wings

SAUTÉED SHRIMP + GRITS

jumbo gulf shrimp, redeste-tasso ham
gravy, Hoppin John's grits

LOW COUNTRY MAC + CHEESE

shrimp, smoked bacon, roasted
mushrooms, cavatappi, smoked
gouda + gruyere, crisp herb panko

MR. B'S CHICKEN AND WAFFLES

chicken tenders, cornbread
waffle, served with maple syrup

BISCUITS + GRAVY

BELGIAN WAFFLES

CHOICE OF 2 SIDES

BACON

VEGETABLE SLAW

FRESH FRUIT

BREAKFAST POTATOES

ROASTED VEGGIE
BLEND

SAUSAGE LINKS

HOPPIN JOHN'S
GRITS

GREEN BEANS +
SHALLOTS

YUKON GOLD
MASHERS

SCRAMBLED EGGS

FRESH BEIGNETS

DESSERT DISPLAY - \$6/PERSON; CHOICE OF 2

FLOURLESS CHOCOLATE TORTE

KEY LIME PIE

CARROT CAKE

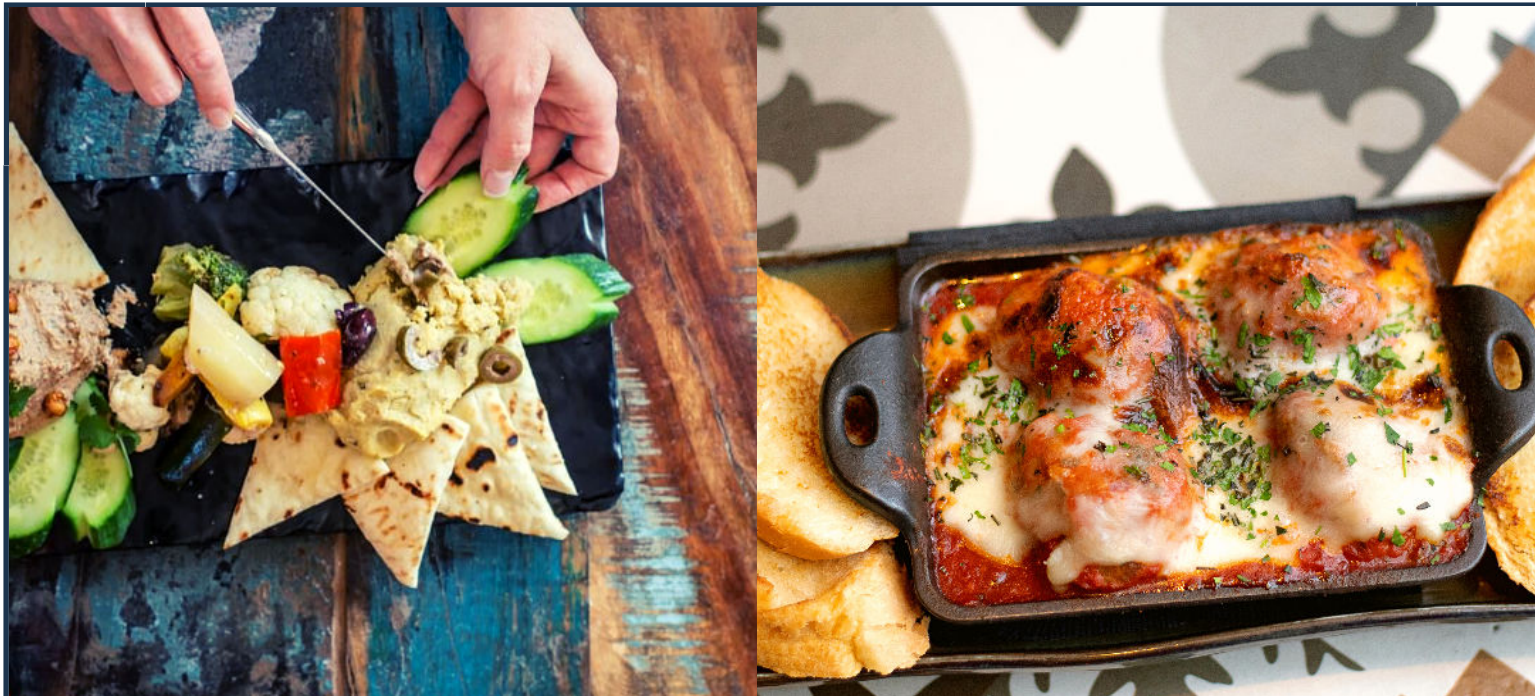
BRUNCH COCKTAILS

carafes serve 5-6 glasses

BLOODY MARY \$5 each glass
BLOODY MARY \$21 each carafe

NUTTY IRISHMAN \$5 each

MIMOSA \$5 each glass
MIMOSA \$21 each carafe



Cocktail Party



APPETIZER BUFFET

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

CHOICE OF 4 - \$30/PERSON

CHOICE OF 5 - \$35/PERSON

CHOICE OF 6 - \$40/PERSON

THE BRASS ONION DIP

boursin cheese, caramelized
onion, herb bread crumbs

BBQ CHICKEN SKEWERS

chipotle ranch, bbq sauce

DAILY FLATBREAD

chef's choice

SAUTÉED SHRIMP + GRITS

jumbo gulf shrimp, redeste-tasso ham
gravy, Hoppin John's grits

LOW COUNTRY MAC + CHEESE

shrimp, smoked bacon, roasted
mushrooms, cavatappi, smoked gouda +
gruyere, crisp herb panko

MAWMAW'S MEATBALLS

beef + pork, herbal tomato sauce,
mozzarella

BURNT END BITES

housemade bbq sauce, topped with
crispy onion straws

THE BRASS ONION RINGS

served with KC bbq ranch

NOLA BBQ SHRIMP

gulf shrimp, sweet +
spicy creole butter

FLOURLESS CHOCOLATE TORTE SQUARES

KEY LIME PIE BAR

DUELING HUMMUS

chipotle black-eyed pea hummus,
lemon caper hummus, grilled pita,
marinated olives, roasted peppers

FRUIT + VEGGIE TRAY

assorted fresh fruits and
veggies, served with ranch
dressing dip

HONEY CORNBREAD

topped with whipped butter

CHEF'S SLIDERS

Chef's selection of
gourmet sliders

CARROT CAKE BITES



Bar Menu



The private dining bar will be stocked with the following tier of your choice. All private parties that choose to have a bar will be billed based on consumption. Drinks will be tracked throughout the event. A bill for the beverage total will be added to the receipt and due with the final payment.

Not every item from each tier will be on display during the event. Please alert your coordinator if there is specific product you would like to have available for service. All wines are charged per bottle, beer selections are charged per bottle, spirits are charged per standard pour for mixed cocktails. Our spirits may include a standard mixer, any martinis or crafted cocktails will incur an additional fee.

TIER 1

WINE

- \$38 AVA GRACE PINOT GRIGIO
- \$38 RYAN PATRICK RIESLING
- \$38 CHATEAU SOUVERAIN CHARDONNAY
- \$38 BLACK RIDGE PINOT NOIR
- \$46 ALMA DE LOS ANDES MALBEC
- \$46 MERCER BROS CABERNET

BEER

- \$5 BUD LIGHT
- \$5 COORS LIGHT
- \$5 MICHELOB ULTRA
- \$5 MILLER LITE
- \$5 BUDWEISER

SPIRITS

- \$9 TITO'S VODKA
- \$8 BACARDI SILVER RUM
- \$10 PATRON SILVER TEQUILA
- \$9 TOM'S TOWN GIN
- \$9 WEST BOTTOMS WHISKEY
- \$8 FAMOUS GROUSE WHISKEY

TIER 2

WINE

- \$46 LA ROCHE SANCERRE
- \$46 ROMANCE ROSÉ
- \$54 FELINO CABERNET
- \$54 COOPER HILL PINIOT NOIR
- \$54 SARDON RED BLEND
- \$62 LA CREMA CHARDONNAY

BEER

- \$6 HEINEKEN
- \$6 BOULEVARD WHEAT
- \$6 BOULEVARD PALE ALE
- \$6 SHINER BOCK
- \$6 LAGUNITAS IPA

SPIRITS

- \$10 KETEL ONE VODKA
- \$10 DOS MADERAS 5+3YR RUM
- \$9 TANQUERAY GIN
- \$9 DEWARDS WHITE LABEL SCOTCH
- \$10 SUAVECITO BLANCO TEQUILA
- \$10 JEFFERSON SMALL BATCH BOURBON

TIER 3

WINE

- \$45 MASCHIO PROSECCO
- \$58 KIM CRAWFORD SAUVIGNON BLANC
- \$62 ZACCAGNINI MONTEPULCIANO
- \$58 WILD THING ZIN
- \$88 ROMBAUER CHARDONNAY
- \$88 J. LOHR HILLTOP CABERNET

BEER

- \$6 STELLA
- \$6 BELL'S TWO HEARTED ALE
- \$7 YUENGLING
- \$7 GUINNESS DRAUGHT
- \$8 TANK 7

SPIRITS

- \$12 GREY GOOSE VODKA
- \$12 BUMBU RUM
- \$12 DON JULIO TEQUILA
- \$10 BOMBAY SAPPHIRE GIN
- \$11 THE GLENLIVET 12YR SCOTCH
- \$11 BASIL HAYDEN'S BOURBON