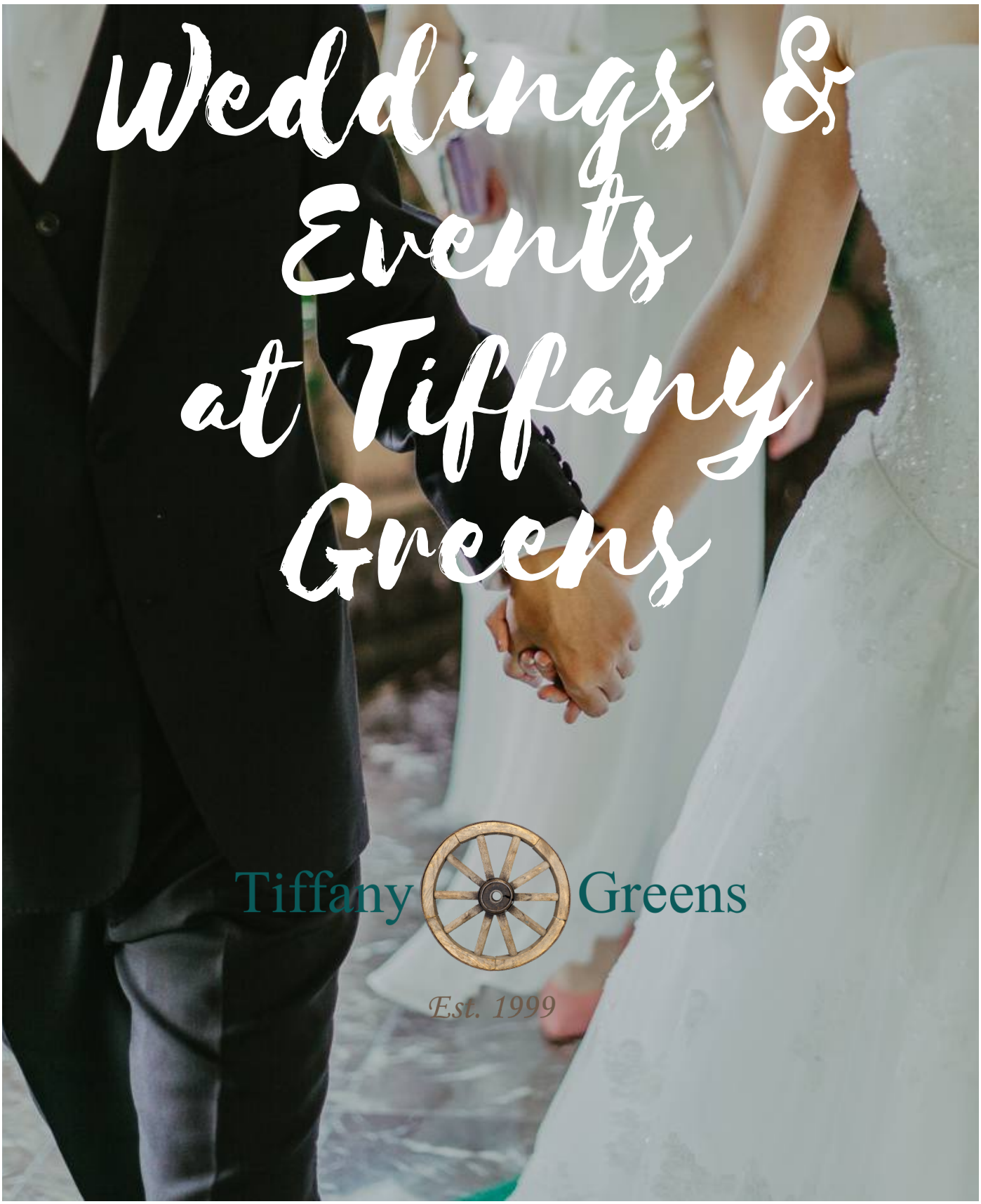


Weddings & Events at Tiffany Greens

Tiffany Greens

Est. 1999

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Weddings












PLEASE CONTACT HANNAH NOLL @ HANNAHB@MAXIM.GOLF
OR 816.880.9600
TO SCHEDULE AN APPOINTMENT.



At Tiffany Greens Golf Club, we believe your special day should be as beautiful and memorable as the love you're celebrating. From your first visit to your final farewell, our dedicated team is here to make you feel like part of the Tiffany Greens family.

Our goal is to make every detail seamless and stress-free, allowing you to relax, celebrate, and create unforgettable memories with the people who matter most.

Conveniently located in Kansas City, Missouri, just minutes south of KCI Airport, Tiffany Greens offers an elegant, all-inclusive venue designed to bring your vision to life. We look forward to helping you create a celebration that is uniquely yours and an experience you and your guests will cherish for years to come.



INCLUSIVE WEDDING PACKAGES

ADDITIONAL SERVICES

We provide tables, indoor chairs, linens, cloth napkins, plates, silverware, banquet attendants, bartender(s), room coordination, setup and teardown services. Specialty linens available upon request.

Additional Items:

Indoor wedding ceremony with Oscar style: No charge

Indoor wedding ceremony standard setup: $500 (Requires a min. of an hour to flip the room)

Room Rental: $350/hour (Waived if your event exceeds $7,000)

Outdoor wedding ceremony with white plastic folding chairs - $5 pp

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HORS D'OEUVRES

Spinach and artichoke dip served with tortilla chips - $5 pp
Jalapeno queso dip with tortilla chips - $5 pp
Chicken or beef quesadillas (2 pp) - $5 pp
Tortilla chips and salsa - $3 pp
Peach or Tomato Bruschetta - $4 pp
Crispy chicken tenders (3 pp) (honey mustard, bbq or ranch sauce) - $5 pp
Wings (6 pp) (buffalo or bbq sauce) - $8 pp
Pork or vegetables eggrolls (3 pp) - $3 pp

PLATTERS

Serves 25 people

Hummus with pita & vegetables - $100
Fresh seasonal fruit or vegetables - $80
Charcuterie Board - $125
Shrimp cocktail with cocktail sauce & lemon wedges - $125

SLIDERS

Served by the Dozen

Deli Meat - $25
Chicken Salad - $28
Cheeseburger - $32
Tuna Salad - $28
Pulled Pork - $30
Brisket - $35

SOUPS

6 OZ CUPS

Potato - $6 pp Tomato Basil - $6 pp - Chicken Noodle - $7 pp
Broccoli & Cheese - $7 pp - Chicken Tortilla - $7 pp -
Chili with Beans - $8 pp



LOVE AT FIRST BITE

Dinner Selections:
All dinners will be served buffet style.
Dinners include choice of one or two entrees', two sides, choice of salad and bread.

One entrée - $30 pp Two entrée dinner - $35 pp
Additional side items - $3.00 pp

Salad Selections:
Potato - Pasta - Cole Slaw - Field Green with Ranch or Italian Dressing - Caesar (+ $4 pp) - Garbanzo (+$4 pp) - Strawberry Greens with Raspberry Vinaigrette (+$6 pp)

Breads:
Dinner Rolls - Focaccia - Corn Bread

Side Selections:
Starches: Scalloped Potatoes, Mashed Potatoes, Roasted Potatoes, Black Rice, Jasmine Rice, Rice Pilaf, Spanish Rice, Cheese Corn Casserole, Macaroni & Cheese.
Vegetables: Roasted Vegetable Medley, Grilled Asparagus, Steamed Broccoli & Cauliflower, Roasted Brussel Sprouts with Bacon, Buttered Corn, Peas and Carrots.
Legumes: Green Beans with Bacon & Onions, Baked Beans, Refried Beans, Black Bean Corn Salsa.

A 20% SERVICE CHARGE WILL BE APPLIED TO ALL F&B PURCHASES.

Chicken Selections:
Bone-In Herb Roasted - Grilled Chicken Breast - Glazed Chicken Breast - Smoked Pulled Chicken - Diced Chicken with Sauce - Chicken Tenders with Sauce

Pasta Selections:
Spaghetti with Red Sauce - Cavatappi with Cream Sauce - Creamy Mac & Cheese - Herb Vegetable Primavera - Egg Noodles with Mushroom Gravy - Spaghetti with Bolognese (+2 pp) - Lasagna (+2 pp)
Pasta Add Ons: Meatballs (+3pp) - Diced Chicken (+4pp) - Braised Beef Tips (+5pp) - Sauteed Shrimp (+6pp)

Beef Selections:
Brisket - Braised Beef Tips - Grilled Sirloin (+3pp) - Grilled Ribeye (+$6pp) - Prime Rib (+8pp)

Pork Selections:
Pulled Pork - Pork Caritas - Grilled Pork Loin (+3pp) - BBQ Ribs (+6pp)

Seafood Selections:
Fried Catfish with Remoulade - Panko Cursted Shrimp - Pan Seared Salmon (4 oz.) - Poached Jumbo Shrimp (+3pp) - Butter Poached Crab Legs with corn & potatoes (+3pp) - Grilled Seabass (4 oz.) (+4pp)



DESSERTS

Assorted Cookies - $3 pp

Cupcakes - $4 pp

Brownie - $4 pp

Cheesecake - Plain or with Berries - $6 pp

Assorted Petit Fours - $7 pp

OUR CULINARY TEAM CAN ALSO CREATE A CUSTOM MENU TAILORED SPECIFICALLY TO YOUR TASTES, PREFERENCES, AND EVENT STYLE. WERE HAPPY TO WORK WITH YOU TO CREATE A DINING EXPERIENCE THAT IS UNIQUELY YOURS.

TASTINGS ARE AVAILABLE AND CAN BE SCHEDULED PRIOR TO YOUR EVENT FOR AN ADDITIONAL COST.

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ADDITIONAL MEALS OPTIONS

Morning Options:

Biscuits and Gravy - $12 pp

Breakfast Plate - Eggs served with Hashbrowns, Bacon or Sausage - $14 pp

Smothered Burrito - Tortilla, Eggs, Bacon or Sausage, Hashbrowns, Peppers & Onions, Cheese and Sausage Gravy - $16 pp

Coffee, Tea, Water and Variety of Juices - $5 pp

Lunch Options: $15 pp

Chicken or beef salad platter with Ranch or Italian Dressing

Taco Bar - Beef, Chicken or Vegetables

House Club Platter

Meals served with Tea and Water

Children's Meal - $10 pp

Chicken Tenders with Fries or Macaroni and Cheese



SPIRITS

ALL GUESTS OVER 21 WILL BE CHARGED RATHER THEY CONSUME OR NOT

Signature Cocktails offerings:
Unlimited signature cocktail per hour.

1 cocktail using well liquor - $500

1 cocktail using premium liquor - $600

Mimosa Bar:
Champagne with a mixed assortment of juice(s) and fresh-cut fruit $50 per bottle

Case of Wine:
60 glasses of house wine - $350

Keg of Beer:
125 glasses of our current selection of beer - $550

Bar Packages:
Unlimited beer and wine - $15 per person, per hour
Unlimited well liquor, beer and wine - $20 per person, per hour

Soda Packages:
Unlimited soda - $3 pp



Special Events



BRIDAL SHOWER PACKAGES

$750 plus $250 minimum F&B

Each package includes room rental for three hours and set up, tear down, tables, chairs,linens, tea and water beverage station. A 20% service charge will be applied to all F&B purchases

Please contact Hannah Noll hannahb@maxim.golf or 816.880.9600 to reserve your event.



BABY SHOWER PACKAGES

$750 plus $250 minimum F&B

Each package includes room rental for three hours and set up, tear down, tables, chairs,linens, tea and water beverage station. A 20% service charge will be applied to all F&B purchases

Please contact Hannah Noll hannahb@maxim.golf or 816.880.9600 to reserve your event.

Soup, Salad, Cold-Cut Sandwiches or Wraps
Soup selections: Potato, tomato basil, chicken noodle, broccoli & cheese, chicken tortilla, chili with beans.

Salad selections: field green, Caesar (+3 pp)

Sandwich selections: house club platter, 3 dozen deli sliders, beef or chicken quesadilla with salsa

Hors d'oeuvre's Selection
Spinach and artichoke dip served with tortilla chips, jalapeno queso dip with tortilla chips, hummus with pita or vegetables, chicken or beef quesadillas, pulled pork sliders, tortilla chips and salsa, mini corn dog pops, stuffed mushrooms (sausage or spinach options) crispy chicken tenders (choice of honey mustard, BBQ or ranch sauce), fried chicken wings (choice of buffalo, or BBQ sauce), pork or vegetable eggrolls, fresh seasonal fruit or vegetable tray, cheese and cracker tray, pinwheel tortilla wraps

Refer to page 5 for pricing for the above options.

Hot Breakfast Buffet
Fresh scrambled eggs, bacon & sausage, hash browns or potato hash, biscuits, sausage gravy and waffles/syrup **$18pp**

Brunch Buffet
Seasonal fresh fruit, mixed assortment of pastries and biscuits & gravy **$14pp**

Italian or Taco Bar Selection
Choice of one pasta dish with salad and bread or taco bar with ground beef chips and queso plus toppings **$15pp**

Mimosa Bar $40 per Bottle
Mimosa bars have become a huge hit for all parties. Our amazing house champagne is set up with a mixed assortment of fruit juices and fresh fruit for your guests to design their own signature Mimosa!







MISC. BANQUET ROOM RENTAL

$1200 plus $500 minimum F&B

Package includes room rental for four hours and set up, tear down, tables, chairs,linens, tea and water beverage station.
A 20% service charge will be applied to all F&B purchases

Please contact Hannah Noll hannahb@maxim.golf or 816.880.9600 to reserve your event.