



OPCC

INDIAN WEDDINGS

OVERLAND PARK
K A N S A S

BEST SMALL CONVENTION CENTER
IN NORTH AMERICA

S A N G E E T & M E N D I

\$32 ++ per person

(6) hour event time with buffet style service, max (3) hours of food service

- Indian cuisine buffet provided by outside Indian caterer; Overland Park Convention Center (OPCC) will provide freshly brewed coffee and assorted hot tea along with soda bar for guests
- Flatware, glassware, china and banquet service
- 72 inch round tables
- In-house banquet chairs or up to 350 chiavari chairs
- Lap length house linen: black, white or ivory options
- In-house napkins – discuss available color options with wedding specialist
- Setup and breakdown of buffets

C E R E M O N Y

\$12 ++ per person

- In-house banquet chairs or up to 350 chiavari chairs
- Pre/post ceremony snacks provided by Indian caterer
- (1) coffee/hot tea station and (1) soda bar

L U N C H E O N

\$26 ++ per person

\$15 ++ per child under 12, under 5 complimentary

- (2) hour prepared lunch buffet provided by outside Indian caterer; OPCC will provide freshly brewed coffee and assorted hot tea along with soda bar for guests
- Rolled flatware, glassware and china
- 72 inch round tables
- In-house banquet chairs or up to 350 chiavari chairs
- Lap length house linen: black, white or ivory color options
- In-house napkins – discuss available color options with wedding specialist
- Setup and breakdown of buffets

++ Applicable sales tax and management fee (taxable by Kansas law) will be added to all food and beverage pricing.

R E C E P T I O N

\$32 ++ per person

- Indian cuisine buffet provided by outside Indian caterer; OPCC will provide freshly brewed coffee and assorted hot tea along with soda bar for guests
- Champagne toast for the bride and groom
- Flatware, glassware, china and banquet service
- 72 inch round tables, highboy tables and cocktail rounds within current inventory (equipment needs beyond inventory must be rented by Indian caterer)
- In-house banquet chairs or up to 350 chiavari chairs
- Lap length house linen: black, white or ivory color options
- In-house napkins – discuss available color options with the Wedding Specialist
- Setup and breakdown of buffets
- In-house 24x24 foot dance floor
- Riser for head table and entertainment

SWEETS TABLE

Choice of four pastries \$18 ++ per person, 75 person minimum. Includes coffee and hot tea station with whipped cream, chocolate shavings and wafer cookies.

- Mini Cheesecake Squares • Cream Puffs • Lemon Squares
- Petite Chocolate Mousse Cups with fresh Raspberries • Pecan Triangles Dipped in Chocolate
- Assorted Fruit Tarts. • Petite Tiramisu Squares • Small Assorted French Macaroons
- Assorted French Pastries • Assorted Cake Pops

Add Ons: • Assorted Gourmet Cookies - \$33 ++ per dozen • Assorted Gourmet Brownies - \$32++ per dozen
• Fresh Fruit and Berries - \$5 ++ per person

OR \$8 ++ per person setup fee for Sweet Table with Indian caterer provided sweets and OPCC enhanced coffee station.

LATE NIGHT SNACKS

Choice of two selections \$12 ++ per person, 75 person minimum. Action stations may require additional culinary fee.

- Warm Soft Pretzel Bites • Thick Cut Parmesan Ranch Potato Chips
- Pizza • Nacho Bar • Wing Bar

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CATERING GUIDELINES

Preferred Indian caterer/planner

- All food and beverage must be provided by OPCC or through **approved**, licensed Indian caterer.
- Indian caterer must be onsite at all times.
- Food must be prepared off-site--no kitchen availability.
- OPCC provides one buffet per 100 guests.
- All food and beverage provided by OPCC must be consumed on premise and may not be packed for carry out.
- OPCC will provide up to 20 chafing dishes complimentary with the necessary sternos (2 per chafing dish).
- The Indian caterer will provide all necessary buffet service ware (spoons, tongs, ladles, specialty bowls, or platters).
- OPCC will provide hot boxes based on availability.
- Final menu must be approved by OPCC.
- The Indian caterer will supply a catering license and Certificate of Insurance to OPCC.
- Wedding planner must submit the final menu, any relevant floor plans and event timelines 7-10 business days prior to the event date to the OPCC.
- The 'per person' stated pricing does not include food provided by outside caterer.
- The host must pay the Indian caterer directly.
- Dinner service must be completed within 4 hours of event start time.
- Applicable sales tax and management fee (taxable by Kansas law) will be added to all food and beverage pricing.

BEVERAGES

Beverage service must be provided by OPCC. OPCC staffs 1 bartender per 75 guests and 1 soda bar attendant per 200 guests.



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