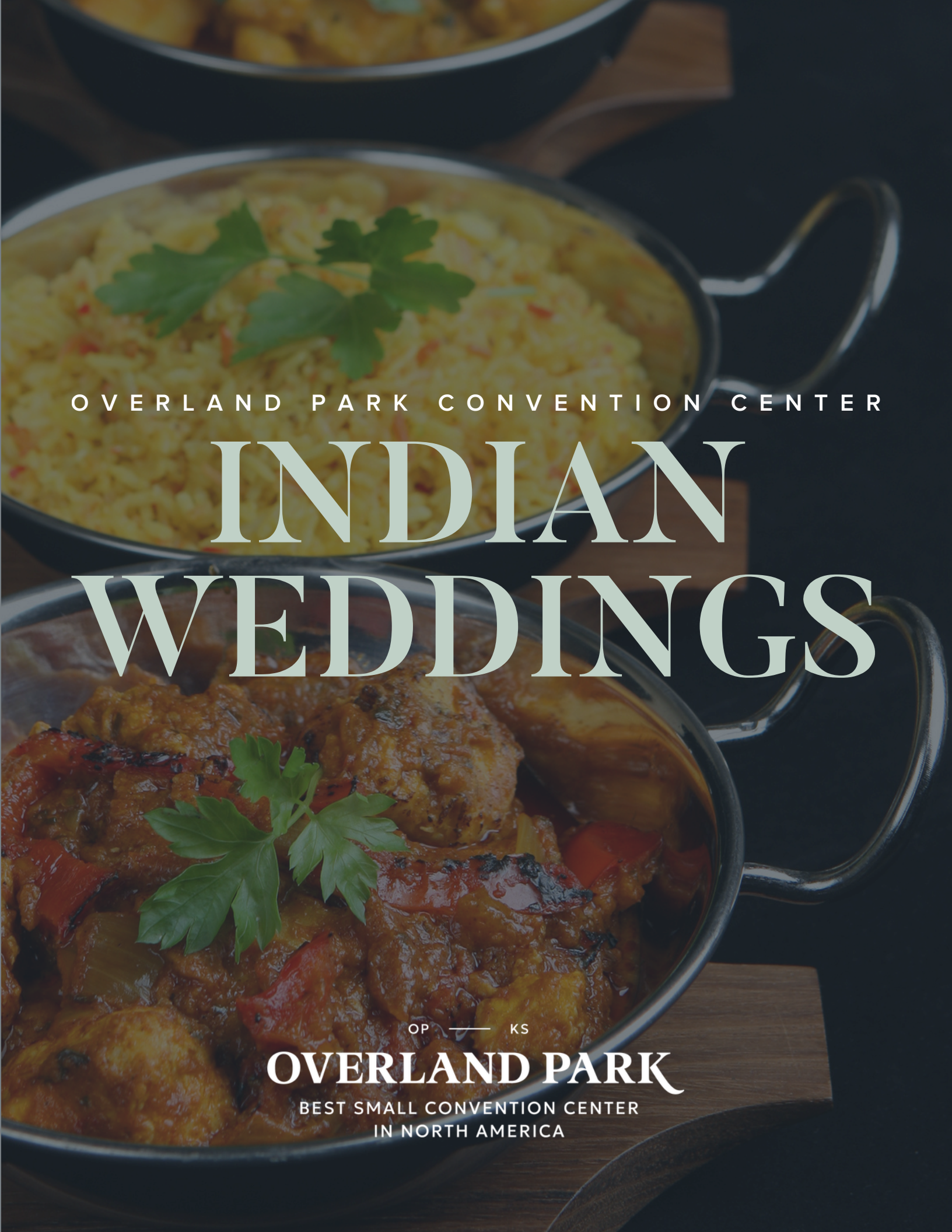

OVERLAND PARK CONVENTION CENTER

INDIAN WEDDINGS

OP — KS

OVERLAND PARK

BEST SMALL CONVENTION CENTER
IN NORTH AMERICA

SANGEET & MENDI

$35 ++ 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

CEREMONY

$15 ++ 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

LUNCHEON

$29 ++ Per Person

$18 ++ 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.

RECEPTION

$35 ++ 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

$21 ++ Per Person, 75 Person Minimum

Includes choice of four pastries, plus coffee and hot tea station with whipped cream, chocolate shavings and wafer cookies.

- Mini Cheesecake Squares
- Cream Puffs
- Lemon Squares
- Petite Chocolate Mousse Cups w/ Raspberries
- Pecan Triangles Dipped in Chocolate
- Assorted Fruit Tarts
- Petite Tiramisu Squares
- Small Assorted French Macarons
- Assorted French Pastries
- Assorted Cake Pops
- Fruit & Berries - $6.50++/person
- Gourmet Brownies - $32++/dozen
- Gourmet Cookies - $42++/per dozen

OR $8++ /guest for setup with Indian sweets (provided by caterer) and enhanced coffee station.

LATE NIGHT SNACKS

Choice of two options — $13.50++/person (75 guest minimum). Additional culinary fees may apply for action stations.

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

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

CATERING GUIDELINES

For Preferred Indian Caterer

- All food and beverage must be provided by OPCC or an approved, licensed Indian caterer.
- The Indian caterer must remain onsite throughout the event.
- All food must be prepared offsite; OPCC's kitchen facilities are not available for use.
- OPCC will provide one buffet setup per 100 guests.
- Any food or beverage provided by OPCC must be consumed onsite and cannot be packaged for takeaway.
- OPCC will supply up to 20 complimentary chafing dishes with 2 sternos per dish.
- The Indian caterer is responsible for providing all buffet service ware (e.g., serving utensils, specialty bowls, platters).
- Hot boxes may be provided by OPCC, subject to availability.
- Final menu selections must be approved by OPCC.
- The Indian caterer must submit a valid catering license and Certificate of Insurance to OPCC.
- The wedding planner must provide the final menu, floor plans, and event timeline at least 7–10 business days prior to the event.
- Per-person pricing listed by OPCC does not include food from outside caterers.
- The host is responsible for direct payment to the Indian caterer.
- Dinner service must be completed within 4 hours of the event start time.
- All OPCC food and beverage pricing is subject to applicable sales tax and a management fee, both taxable under Kansas law.
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BEVERAGES

All beverage service must be provided by OPCC. Staffing includes 1 bartender per 75 guests and 1 soda bar attendant per 200 guests.

CONTACT

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