



WWW.MIRACLEPOPUPKC.COM
EVENTS@MIRACLEPOPUPKC.COM

SPACE & AMENITIES

MIRACLE PRIVATE EVENT SPACE

Capacity : 120 seated
150 cocktail

Sunday - Wednesday 2PM-5PM : \$1,500 minimum
Sunday - Wednesday 7PM-10PM : \$3,000 minimum

Thursday - Saturday 2PM-5PM : \$2,500 minimum
Thursday - Saturday 7PM-10PM : \$4,500 minimum
Deposit : \$500
Room Fee : \$500

The pricing above reflects a food & beverage minimum purchase requirement, before tax & service fees.
Deposits will be collected at time of booking. Deposits will be applied to final bill on date of event. Room fees will be added to final bill.
All rooms are subject to availability and may have some dates that are unable to be reserved.

INCLUDED WITH ALL EVENT BOOKINGS

3 HOURS OF EVENT TIME with host access to space 1 hour prior to event
SETUP TABLES combination of 60" rounds and cocktail tables with red linens
CUSTOMIZED FLOOR PLAN so you can design the space to fit your needs
CHINA, FLATWARE, GLASSWARE including signature MIRACLE glassware
EVENT STAFF servers, bartenders, greeter, event manager/captain
STREET LEVEL ENTRANCE with elevator
COMPLIMENTARY CAKE CUTTING no fees added for outside dessert

ADDITIONAL SERVICES

microphone | available upon request
projector & screen | upon request

**security required for all events with a guest count above 75 people or open house style events at the cost of \$20 per hour*

SOCIAL EATS

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AVAILABLE AS BUFFET OR PASSED

CAPRESE MINIS

24 pieces | \$34

mozzarella, cherry tomato,
basil, balsamela

DEVEILED EGGS

24 pieces | \$30

tillamook cheddar pimento
cheese, peppadew pepper

CHEESY TATER TOTS

24 pieces | \$36

garlic aioli & catsup

BRUSSELS SPROUTS SALAD CUP

24 pieces | \$96

shaved brussels sprouts,
arugula, dried cherries,
toasted pecans, goat cheese,
brown butter vinaigrette

*not available passed

CORNBREAD RIBEYE BITES

24 pieces | \$48

house bbq, chipotle
crema

PERUVIAN CHICKEN MEATBALLS

24 pieces | \$60

molé amarillo, salsa verde
*not available passed

BRUSCHETTA

24 pieces | \$48

preserved tomato, goat cheese,
fresh herbs

SLIDERS

24 pieces | \$68

cheeseburger, nashville hot
chicken, or fried chicken

*not available passed, accoutrements on the side

PLATTERS - PRICED PER PERSON

ROASTED VEGETABLE PLATTER | \$5

roasted assorted, seasonal vegetables,
garlic aioli

TRADITIONAL HUMMUS | \$5

pita chips, fresh cut vegetables,
feta, olives

FRUIT & CHEESE BOARD | \$6

four cheeses, fresh & dried fruit, olives,
crackers, mustard
add charcuterie | \$3

SHRIMP COCKTAIL | \$9

traditional, cocktail sauce, lemon

DIP DUO | \$6

house-made chips, guacamole, roasted jalapeno queso

BUFFET OFFERINGS

\$50

per person

2 courses

**all items served
by an attendant**

**bread service
included**

INSTRUCTIONS:

choose one salad

choose two entrees

choose two sides

**additional side or
salad choices
\$4 per person*

**additional entree
choices
\$6 per person*

SALADS

HOUSE heirloom tomato, cornbread croutons, mustard vinaigrette

CAESAR hearts of romaine, parmesan cheese, cornbread croutons

BRUSSELS SPROUTS dried cherries, arugula, pecans, goat cheese, brown butter vinaigrette

ENTREES

ROASTED CHICKEN lemon, fresh herbs

SCOTTISH SALMON grilled lemon

PORK CHOP chipotle glaze, tomatillo pico de gallo

BUTCHER'S STEAK chimmichurri

BRAISED RIBEYE BOLOGNESE cavatappi pasta

SHRIMP ALFREDO roasted tomatoes, campanelle

PRIME RIB CARVING STATION mustard jus, horseradish cream *\$12 supplement

SIDES

PEPPERJACK CHEESEY CORN

RUSTIC MASHED POTATOES

PESTO PENNE PASTA

HERB ROASTED POTATOES

ASPARAGUS

BROCCOLINI & CAULIFLOWER

GLAZED BRUSSELS SPROUTS

FRIED BASMATI RICE

MINI DESSERTS

\$7 per person - choose 3
additional choices - \$4

PECAN BROWNIES

TIRAMISU CHEESECAKE

CARROT CAKE

RED VELVET CAKE

NY CHEESECAKE

KEY LIME PIE

CHOCOLATE MOUSSE

**gluten free and other dietary restricted offerings available upon request*

BAR OFFERINGS

INCLUSIVE BAR PACKAGE | \$75 PER PERSON

unlimited miracle cocktails, beer, wine, call mixed drinks, & soft drinks

HOSTED CONSUMPTION BAR | PAY PER DRINK ON HOST'S TAB

specialty cocktails \$15, beer \$5, wine \$8, call spirits \$8

*this space is not equipped for cash bars

CHRISTMAPOLITAN: vodka, elderflower, dry vermouth, spiced cranberry juice,
lime, rosemary, absinthe mist

CAROL BARREL: irish whiskey, banana liqueur, jamaican navy strength rum, guinness punch,
lime, aromatic & chocolate bitters, nutmeg

YIPPIE KI YAY MOTHER F**RI:** aged rum, coconut rum, overproof rum, ube & coconut orgeat,
acid-adjusted pineapple juice

SNOWBALL OLD FASHIONED: rye whiskey, gingerbread syrup, aromatic & wormwood bitters

MARSHMALLOWS & UNICORNS: vodka, vanilla liqueur, velvet falernum, cherry liqueur, cardamon,
black pepper, marshmallow, lemon, tiki bitters, soda

RUDOLPHS REPLACEMENT: vodka, coffee liqueur, creme de cacao, orange curaçao, chai, almond milk

JINGLE BELLS NOG: brown butter and cinnamon cognac, sherry, almond milk, cream,
sugar, egg, vanilla, nutmeg

ELFING AROUND #2: cognac, mulled wine reduction, champagne, lemon, aromatic bitters, absinthe

CHRISTMAS CRICKET: blanco tequila, vanilla liqueur, minty amaro, coco pandan, cream, mole bitters

BOTTLED BEERS

michelob ultra
boulevard wheat
boulevard pale ale
logboat leon white ipa

WINES BY THE GLASS

kim crawford sauvignon blanc
altos cabernet sauvignon
la marca prosecco

CALL SPIRITS

titos vodka
j. rieger gin
j. rieger kc whiskey
captain morgan white rum
don julio blanco tequila
johnny walker black label

**SELECTIONS SUBJECT TO CHANGE BASED ON AVAILABILITY. DUE TO THE SEASONAL NATURE OF MIRACLE. SPECIALTY COCKTAILS ARE EXAMPLES ONLY.
FINAL COCKTAIL MENU WILL BE AVAILABLE CLOSER TO EVENT DATES.**