

SUNSET HILLS



MISSOURI

SUNSET

EVENT SPACE

by TWISTED CATERING

SUNSET EVENT SPACE

CATERING BY TWISTED TREE

10701 WATSON ROAD
ST. LOUIS, MO 63127

WWW.SUNSETEVENTSPACE.COM



TWISTED TREE

BREAKFAST

American Continental

Sliced Fresh Fruit
Assorted Pastries & Muffins

Regular & Decaffeinated Coffee
Herbal Teas, Water & Orange Juice

\$16 per Guest

Executive Continental

Sliced Fresh Fruit
Yogurt, Granola & Fresh Berries
Assorted Pastries & Muffins
1st Phorm Protein Bars

Regular & Decaffeinated Coffee
Herbal Teas, Water & Orange Juice

\$22 per Guest

American Breakfast Buffet

Minimum of 25 Guests

Sliced Fresh Fruit
Assorted Pastries & Muffins

Scrambled Eggs
Applewood Smoked Bacon
Sausage Patties
Hashbrowns

Regular & Decaffeinated Coffee
Herbal Teas, Water & Orange Juice

\$29 per Guest

All Menus Subject to 22% Service Charge & 9.988% Sales Tax

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BREAKFAST

Breakfast Enhancements

Assorted Yogurts \$3.00 per Guest
Assorted Greek Yogurts \$4.00 per Guest
Assorted Bagels & Cream Cheese \$36 per Dozen

Cinnamon Rolls \$38 per Dozen

Biscuits & Gravy \$4.00
Waffles or French Toast \$4.00 per Guest

Breakfast Sandwiches \$12 Each
Served on English Muffin or Brioche
(Minimum Order of 12)

Scrambled Egg, Sausage Patty & American Cheese
Scrambled Egg, Bacon & Cheddar Cheese
Portobello, Spinach, Goat Cheese, Sriracha Aioli

Omelet Station \$10.00 per Guest
(\$100 Chef Fee)

{ Twisted Brunch Buffet }

Minimum of 40 Guests

Sliced Fresh Fruit
Assorted Pastries & Muffins
Sweet Cream Butter & Fruit Preserves
Assorted Bagels & Cream Cheese

Scrambled Eggs with Cheddar
Hashbrowns
Choice of Two:
Sausage Patties, Applewood Smoked Bacon,
Twisted Tree Candied Bacon,
Buttermilk Biscuits with Sausage Gravy

Belgium Waffle Station
Sweet Cream Butter, Maple Syrup,
Chocolate Sauce, and Fresh Berries & Cream

Choice of One:
Tenderloin Skewers, Chicken Spiedini Skewers

Choice of One:
Mac n Cheese, Mashed Potatoes,
Butter Brown Green Beans

Regular & Decaffeinated Coffee
Herbal Teas, Water & Orange Juice

\$40 per Guest

{ TO DRINK }

Mimosa & Bellini Bar
\$12 each

Bloody Mary Bar
\$12 each

All Menus Subject to 22% Service Charge & 9.988% Sales Tax

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BREAKS

*All Themed Break Packages Served with Regular & Decaffeinated Coffee, Iced Tea & Water
Served for One Hour & Minimum of 25 Guests*

{ STL Break }

Toasted Ravioli, San Marzano
Pretzel Bites
House-made Chips
Goopy Butter Cake
Ted Drewes Frozen Custard
Fitz's Root Beer

\$22 per Guest

Sweet & Salty Break

Trail Mix
Pretzel Rods
Assorted Flavored Popcorn
Chocolate Chip Cookies
Ghirardelli Chocolate Brownies

\$16 per Guest

7th Inning Stretch Break

Soft Pretzels served with Cheese & Spicy Mustard

Nacho Bar

Choice of One:

Ground Beef, Pulled Chicken, Pulled Pork

Tortilla Chips *served with*
Pico de Gallo, Queso Fresco, Guacamole, Sour
Cream, Shredded Cheddar,
Tomatoes, Shredded Lettuce, Onions

\$18 per Guest

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BREAKS

All-Day Beverage Break

Refreshed for Eight Hours
Coffee, Herbal Tea, Iced Tea
Soft Drinks, Bottled Water

\$20 per Guest

Half-Day Beverage Break

Refreshed for Four Hours
Coffee, Herbal Tea, Iced Tea
Soft Drinks, Bottled Water

\$10 per Guest

A La Carte Beverages

Freshly Brewed Coffee - \$36 Gallon
Herbal Tea - \$24 Gallon
Hot Chocolate - \$24 Gallon

Iced Tea - \$30 Gallon
Lemonade - \$28 Gallon
Orange Juice - \$30 Gallon

Bottled Water - \$3 Each
Soft Drinks - \$3 Each
1st Phorm Energy Drinks - \$5
Sparkling Water - \$4 Each
Powerade - \$5 Each

A La Carte Snacks

Granola Bars \$3 Each
1st Phorm Protein Bars - \$4 Each
Trail Mix - \$2 Each
Assorted Popcorn - \$3 Each
Mixed Nuts - \$2 Each
Assorted Chips - \$3 Each
Pretzels, Gold Fish - \$3 Each
Candy Bars and M&M's - \$3 Each

Individual Fruit-Flavored Yogurt - \$3 Each
Whole Fresh Fruit - \$3 Each

Cookies - \$29 Dozen
Chocolate Chip, Oatmeal Raisin, Sugar
Danishes, Muffins and Croissants - \$36 Dozen
Sliced Bagels with Cream Cheese - \$36 Dozen

Hot Soft Pretzels with Cheese - \$4 Each
Ted Drewes Frozen Custard - \$4 Each
Frozen Fruit Bars - \$4 Each

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SUNSET MEETING PACKAGE

Continental Breakfast

Sliced Fresh Fruit
Assorted Pastries & Muffins
Regular & Decaffeinated Coffee
Herbal Teas, Water & Orange Juice

Mid-Morning Beverage Break

Refreshed for Two Hours

Coffee, Herbal Tea, Iced Tea
Soft Drinks, Bottled Water

Lunch Buffet

29 Guests or Less | Executive Box Lunch
30 Guests or More | Choice of One Themed Lunch Buffet

Lunch Buffet

Italian
Tex-Mex
Regional St. Louis BBQ

Box Lunch

Smash Burger with American
Roasted Aged Prime Rib Sandwich
Twisted Chicken Wrap
Chef's Seasonal Vegetarian Pasta

Mid-Afternoon Beverage Break

Refreshed for One Hour

Coffee, Herbal Tea, Iced Tea
Soft Drinks, Bottled Water

1st Phorm Protein Bars
Individual Bags of Chips
Chocolate Chip Cookies

\$65 per Guest

Meeting Package Enhancements

All Day Beverage Break + \$5 per Guest
American Breakfast Buffet + \$4 per Guest
Sunset Lunch Buffet + \$3 per Guest

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LUNCH

All Lunch Menus Served with Regular & Decaffeinated Coffee, Iced Tea, Water

Plated Lunch

Salad Selection

Choice Of One

{ Twisted Tree Steakhouse House Salad }

Garden Greens, Hot Garlic Croutons,
Feta Cheese with Pear Tree Vinaigrette

{ Classic Caesar Salad }

Crisp Chopped Romaine, Seasoned Croutons, Shaved
Parmesan tossed in our
Homemade Creamy Caesar Dressing

Entrée Selection

Chicken Parmesan - \$32 per Guest
Herb Roasted Chicken - \$32 per Guest
Chicken Picatta - \$32 per Guest

Bourbon Glazed Pan Seared Salmon - \$35 per Guest

6oz Petite Filet Mignon, Bordelaise - \$50 per Guest

Side Selection

Choice of Two

Hand Whipped Potatoes
Baked Potato
Garlic Roasted Potatoes
Penne Alfredo
Green Beans
Broccoli
Fire Roasted Brussels

Choice of Wedding Cake or Cheesecake
Tavern Rolls & Butter

All Menus Subject to 22% Service Charge & 9.988% Sales Tax

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LUNCH

All Lunch Menus Served with Coffee, Iced Tea, Water & Cookies or Brownies

Themed Lunch Buffets

Minimum of 25 Guests

\$32 per Guest

Additional Entree

+ \$3 per Guest

Italian Buffet

St. Louis Italian Salad

Chicken Parmesan

SouthSide Mostaccioli

Roasted Asparagus

Garlic Breadsticks

Tex-Mex Buffet

Southwest Salad with Cilantro Lime Ranch

Choice of One:

Chicken Fajitas

Steak Fajitas

Served with Bell Peppers & Onions, Sour Cream & Salsa

Tortillas

Cheese Quesadillas

Cheesy Mexican Rice

Chipotle Street Corn

Black Beans

St. Louis Regional BBQ Buffet

Choice of One:

Cole Slaw, Potato Salad, Twisted Tree Steakhouse House Salad, Caesar Salad

Choice of One: *Served with Buns*

BBQ Pulled Pork

BBQ Pulled Chicken *Brisket + \$3 per person

Macaroni & Cheese

Green Beans

Sweet Corn Bread with Honey Butter

All Menus Subject to 22% Service Charge & 9.988% Sales Tax

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LUNCH

All Lunch Menus Served with Regular & Decaffeinated Coffee, Iced Tea, Water

Sunset Lunch Buffet

Minimum of 25 Guests

Twisted Tree Steakhouse House Salad

*Garden Greens, Hot Garlic Croutons,
Feta Cheese with Pear Tree Vinaigrette*

Choice of Two Entrees

Pot Roast with Root Vegetables
Chicken Spiedini
Chicken Parmesan
Bourbon Glazed Pan Seared Salmon*
Steak Kabobs with Peppers & Onions*
Sliced Prime Rib*

Choice of Two Sides

Hand-Whipped Potatoes
Crispy Parmesan Potatoes
Macaroni & Cheese
Penne Alfredo
Penne Pomodoro
Wild Rice Pilaf
Brown Butter Green Beans
Fresh Steamed Broccoli
Balsamic Glazed Carrots
Fire Roasted Brussel Sprouts

Choice of One Dessert

Twisted Tree Wedding Cake
Homemade Cheesecake

Served with Choice of Dessert
Tavern Rolls & Butter

\$36 per Guest

* Salmon , Steak Kabobs, or Sliced Prime Rib + \$2 per Guest*

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BOX LUNCH

American Box Lunch

Maximum order of 3 Selections

Served with Chips, Chocolate Chip Cookie
Choice of Bottled Water or Soft Drink

Twisted Tree Steakhouse House Salad + Grilled Chicken

Twisted Italian: Prosciutto, Arugula, Burrata on Brioche

Chicken Salad on Fresh Brioche

Chicken Caesar Wrap

Twisted Turkey Club

Veggie Wrap: Mushroom, Tomato, Cucumber, Romaine, Feta, Pear Tree Vinaigrette

\$25 per Guest

Executive Box Lunch

Maximum order of 3 Selections

Maximum of 50 Guests

Served with Twisted Tree Fries, Chocolate Chip Cookie
Choice of Bottled Water or Soft Drink

Smash Burger with American

Roasted Aged Prime Rib Sandwich

Tenderloin Slider with Provolone, Caramelized Onions, Aioli

Twisted Chicken Wrap

Chef's Seasonal Vegetarian Pasta

\$32 per Guest

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RECEPTION

{ Charcuterie Display }

Cured Meats, Imported and Domestic Cheeses, Artesian Crackers, Pickled Vegetables

Small \$175 Large \$350

Cheese Display

Imported and Domestic Cheeses, Artesian Crackers

Small \$150 Large \$300

Crudite Display

Grilled Seasonal Vegetables

Small \$150 Large \$300

Fruit Display

Sliced Fresh Fruit and Assorted Berries

Small \$140 Large \$275

Dip Station

Served with Tortilla, warm Pita or French Baguettes

Twisted Chicken, Spinach Artichoke, Baked Goat Cheese, Buffalo Chicken Dip

\$85 per Order

Displayed or Butler Passed Hors D'oeuvres

Minimum Order of 3 Dozen Each

American

Caprese Skewers

Toasted Ravioli

Roasted Tomato & Goat Cheese Crostini

Twisted Tree Meatballs, Bourbon Glaze

Handmade Twisted Tree Crab Rangoon

Syberg's Famous Wings

\$32 per Dozen

Executive

Arancini: Three Cheese

Chicken Spiedini Skewers

Shrimp Cocktail

Toasted Brisket Ravioli

Tenderloin Skewers

\$40 per Dozen

Premium

Twisted Shrimp

Batter Dipped Lobster Bites

Crab Cakes

Tenderloin Sliders (Maximum. order of 10 dozen)

Lobster Sliders

\$50 per Dozen

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RECEPTION STATIONS

Minimum of 30 Guests & (2) Two Reception Stations

Pasta Station

Choice of Two:

Cavatappi, Bow Tie, Penne

Choice of Two:

Marinara, Alfredo, Bolognese, Vodka Pomodoro

Garlic Toast, Red Pepper Flakes, Parmesan

\$12 per Guest

Syberg's Appetizer Station

Choice of Three:

Syberg's Chicken Wings, Toasted Ravioli, Chicken Strips, Syberg's Chicken Dip, Syberg's House Salad

\$18 per Guest

{Build Your Own Slider Station }

Choice of Two:

Braised Beef, Pulled Pork, Pulled Chicken

Choice of One:

Twisted Tree Fries, House-Made Chips,
Twisted Tree Steakhouse House Salad, Caesar
Salad, Fresh Fruit Salad

\$18 per Guest

Taco Station

Choice of Three:

Ground Beef, Pulled Chicken, Pulled Pork,
Grilled Chicken, Grilled Fish

Flour Tortillas, Pico de Gallo, Queso Fresco,
Guacamole, Sour Cream, Shredded Cheddar,
Tomatoes, Shredded Lettuce, Onions

Tortilla Chips
Chipotle Street Corn

\$26 per Guest

Carne Asada or Shrimp
+\$2 per Guest

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PLATED DINNER

All Entrees Include the Choice of One Salad and Two Accompaniments
Served with Freshly Baked Rolls and Butter, Water and Coffee

SALAD SELECTION

Twisted Tree Salad Garden Greens, Hot Garlic Croutons, Feta Cheese with Pear Tree Vinaigrette or Madam French Dressing	Classic Caesar Salad Crisp Chopped Romaine, Seasoned Croutons, Shaved Parmesan with Creamy Caesar Dressing
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ENTREE SELECTION

Herb Roasted Chicken - \$36 per Guest

Chicken Picatta - \$36 per Guest

Chicken Parmesan- \$36 per Guest

Chef's Seasonal Gnocchi - \$36 per Guest

Balsamic Grilled Vegetable Stack - \$36 per Guest

Pan Seared Salmon - \$38 per Guest

Wood Fire Grilled Halibut - \$46 per Guest

PRIME STEAKS

Sunset Event Space Serves

Creekstone Farms Black Angus USDA Prime Aged Beef

Hand Cut in House by Our Master Butcher

6oz Center Cut Filet - \$56 per Guest

8oz Center Cut Filet- \$62 per Guest

10oz Roasted Aged Prime Rib - \$48 per Guest

12oz Prime New York Strip - \$56 per Guest

DUO ENTREE SELECTION

Herb Roasted Chicken & Halibut - \$52 per Guest

6oz Beef Tenderloin Medallion & Herb Roasted Chicken - \$68 per Guest

6oz Center Cut Filet & Two Jumbo Grilled Shrimp - \$64 per Guest

6oz Center Cut Filet & Batter-Dipped Lobster Tail - \$86 per Guest

SIDE SELECTION

Herb Whipped Potatoes
Baked Potato
Au Gratin Potatoes
Orzo, Spinach & Fire Roasted Tomatoes
Chef's Seasonal Risotto
Crispy Parmesan Potatoes

Roasted Asparagus
Butter Brown Green Beans
Roasted Broccolini
Fire Roasted Brussels
Balsamic Glazed Carrots

DESSERT SELECTION

Wedding Cake, Carrot Cake, Cheesecake, Double Chocolate Goopy Butter Cake

All Menus Subject to 22% Service Charge & 9.988% Sales Tax

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BUFFET DINNER

Buffet Dinner Includes the Choice of One Salad and Three Accompaniments
Served with Freshly Baked Rolls and Butter, Water and Coffee

Choice of Two Entrées - \$42

Choice of Three Entrées - \$46

*Menu Selections + \$5 per Guest

SALAD SELECTION

Twisted Tree Steakhouse Salad
Classic Caesar Salad

ENTREE SELECTION

Chicken Caprese
Chicken Picatta
Chicken Marsala
Chicken Parmesan
Shrimp Scampi

Bourbon Glazed Pan Seared Salmon
Beef Tenderloin Kabobs
Roasted Aged Prime Rib*
4oz Beef Tenderloin Medallions*,
Sherry Peppercorn

ACCOMPANIMENT SELECTION

Twisted Tree Mashed Potatoes
Crispy Parmesan Potatoes
Au Gratin Potatoes
Pasta with Spinach and Sun-Dried Tomatoes
Penne Alfredo
Penne Pomodoro

Aged Cheddar Macaroni and Cheese
Roasted Asparagus
Green Beans
Broccoli
Fire Roasted Brussels
Balsamic Glazed Carrots

DESSERT SELECTION

Wedding Cake, Carrot Cake, Cheesecake,
Double Chocolate Goopy Butter Cake

BUFFET ENHANCEMENTS

Upgrade One or More Entrée Selections to a Carving Station

Hand Carved Prime Rib - \$10 per Guest
Hand Carved Beef Tenderloin - \$12 per Guest

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Chef Attendant Fee - \$150 per Chef

All Menus Subject to 22% Service Charge & 9.988% Sales Tax

OPEN BAR PACKAGES

One Bar per 100 Guests
Additional Bartenders Available - \$225 Each

Beer, Wine & Soft Drinks

[3 Hours - \$22 per Guest 4 Hours - \$26 per Guest 5 Hours - \$30 per Guest]

Beer

Bud Light
Bud Select
Budweiser
Busch Light
Mich Ultra

Proverb Wines

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks

Coke
Diet Coke
Sprite

Open Bar - House Brands

[3 Hours - \$28per Guest 4 Hours - \$34 per Guest 5 Hours - \$40 per Guest]

Spirits

High Post Vodka
Broker's Gin
Dewar's Scotch
Jack Daniels Whiskey
Cruzan Aged Light Rum
El Trago Tequila

Beer

Bud Light
Bud Select
Budweiser
Busch Light
Mich Ultra

Proverb Wines

Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc
Pinot Grigio
Riesling

Soft Drinks

Coke
Diet Coke
Sprite

BAR ENHANCEMENTS

CHAMPAGNE TOAST

House Sparkling
\$5 per Guest

Tier One Sparkling
\$9 per Guest

Tier Two Sparkling
\$15 per Guest

WINE SERVICE

House Wine
\$10 per Guest

Tier One Wine
\$16 per Guest

Tier Two Wine
\$22 per Guest

All Menus Subject to 22% Service Charge & 9.988% Sales Tax

OPEN BAR PACKAGES

One Bar per 100 Guests
Additional Bartenders Available - \$225 Each

Open Bar - Premium Brands

[3 Hours - \$34 per Guest 4 Hours - \$40 per Guest 5 Hours - \$48per Guest]

Spirits

Tito's Vodka
Tanqueray Gin
Johnny Walker Black Scotch
Makers Mark Bourbon
Bacardi Rum
Una Vida Blanco Tequila

Beer

Bud Light
Bud Select
Budweiser
Busch Light
Mich Ultra

Tier One Sommelier Selection

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks

Coke
Diet Coke
Sprite

Open Bar - Luxury Brands

[3 Hours - \$40per Guest 4 Hours - \$46 per Guest 5 Hours - \$56 per Guest]

Spirits

Grey Goose Vodka
Hendrick's Gin
Glenfiddich 12 YR Scotch
Knob Creek Bourbon
Mount Gay Rum
Casamigos Blanco Tequila

Beer

Bud Light
Bud Select
Budweiser
Busch Light
Mich Ultra

Tier Two Sommelier Selection

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks

Coke
Diet Coke
Sprite

All Menus Subject to 22% Service Charge & 9.988% Sales Tax

BAR PACKAGE

One Bar per 100 Guests, \$150 Bartender Fee
Additional Bartenders Available - \$225 Each

Cash & Hosted Bar

House Spirits

High Post Vodka
Broker's Gin
Dewar's Scotch
Makers Mark Bourbon
Bacardi Rum
Una Vida Blanco Tequila

\$7

Premium Spirits

Tito's Vodka
Tanqueray Gin
Johnny Walker Black Scotch
Makers Mark Bourbon
Bacardi Rum
Una Vida Blanco Tequila

\$12 Each

Luxury Spirits

Grey Goose Vodka
Hendrick's Gin
Glenfiddich 12 YR Scotch
Knob Creek Bourbon
Mount Gay Rum
Casamigos Blanco Tequila

\$14 Each

Domestic Beer

Bud Light
Bud Select
Budweiser
Busch Light
Mich Ultra
Budweiser Zero

\$5

Proverb Wines

Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc
Pinot Grigio

\$8

Tier Two Sommelier Selection

Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc
Pinot Grigio

\$14

Premium Beer

City Wide American Pale Ale
Urban Chestnut Zwickel
Elysian Space Dust IPA
Modelo
Nutrl

\$7

Soft Drinks

Coke
Diet Coke,
Sprite

\$3

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