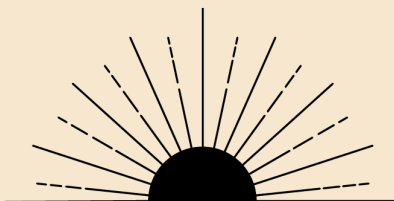


SUNSET HILLS



MISSOURI

SUNSET

EVENT SPACE

by TWISTED CATERING

Wedding Package

All Wedding Packages Include:

Discounted Hotel Rooms Rates for Guests
Complementary Suite for the Bride & Groom (with 15 Room Reservations)
Complimentary Parking

Complimentary Tasting for up to 4 Guests
Complimentary Sparkling Wine Toast for Wedding Party & Parent Tables
Complimentary Wedding Cake Cutting & Plating

Dance Floor
Centerpieces - Round Mirror with Floating Candles
Clothed Tables for Wedding Cake, Gifts, Guest Book & DJ
Clothed Cocktail Tables with Votive Candles
Floor-Length Linens - Available in White, Ivory or Black
Napkins - Available in Multiple Colors
Chair Covers - Available in White or Black

Ceremony

Ceremony Rental

\$2,000
Two Hour Event Space
One Hour Rehearsal Space
Chairs & Chair Covers

Ceremony Enhancements

12" Skirted Stage	Wireless Microphone
\$250 per 8' x 4' Section	\$85 Each

Hors D'oeuvres

TABLES

One Display Serves Approximately 100 Guests

Fruit Display - \$275 Each
Cheese Display - \$300 Each
Grilled Veggie Display - \$300 Each
Charcuterie Display - \$350 Each

BUTLER PASSED

Choice of Two - \$8 per Guest
Choice of Three - \$10 per Guest
Choice of Four - \$12 per Guest

*Selections + \$2 per Guest

COLD

Shrimp Cocktail*
Caprese Skewers
Tomato Bruschetta
Roasted Tomato & Goat Cheese Crostini
Crab Crostini*
Beef Tenderloin Crostini*

HOT

Tenderloin Skewers, Sherry Green Peppercorn*
St. Louis Toasted Ravioli
Toasted Brisket Ravioli*
Meatballs, Bourbon Balsamic Glaze
Chicken Spiedini Skewers
Arancini, Three Cheese
Handmade Crab Rangoon
Crab Cakes*
Twisted Shrimp*

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

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 Steakhouse Salad

Garden Greens, Hot Garlic Croutons, Feta Cheese,
Pear Tree Vinaigrette or Madam French Dressing

Classic Caesar Salad

Crisp Chopped Romaine, Seasoned Croutons,
Shaved Parmesan, Creamy Caesar Dressing

ENTREE SELECTION

Herb Roasted Chicken - \$36 per Guest

Chicken Picatta - \$36 per Guest

Chicken Marsala - \$36 per Guest

Chef's Seasonal Gnocchi - \$36 per Guest

Balsamic Grilled Vegetable Stack - \$36 per Guest

Pan Seared Salmon - \$36 per Guest

Wood Fire Grilled Alaskan 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

10oz Prime New York Strip - \$56 per Guest

DUO ENTREE SELECTION

Herb Roasted Chicken & Halibut - \$52 per Guest

4oz Beef Tenderloin Medallion & Herb Roasted Chicken - \$68 per Guest

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

SIDE SELECTION

Twisted Tree Hand-Whipped Potatoes

Crispy Parmesan Potatoes

Au Gratin Potatoes

Orzo, Spinach & Fire Roasted Tomatoes

Chef's Seasonal Risotto

Roasted Asparagus

Butter Brown Green Beans

Roasted Broccolini

Fire Roasted Brussels

Balsamic Glazed Carrots

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

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 Marsala
Chicken Spiedini
Chicken Parmesan
Shrimp Scampi

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

ACCOMPANIMENT SELECTION

Twisted Tree Hand-Whipped Potatoes
Crispy Parmesan Potatoes
Au Gratin Potatoes
Penne, Spinach and Sun-Dried Tomatoes
Penne Pomodoro
Penne Alfredo
Aged Cheddar Macaroni and Cheese

Wild Rice Pilaf
Roasted Asparagus
Brown Butter Green Beans
Broccoli
Fire Roasted Brussels
Balsamic Glazed Carrots

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 - \$100 per Chef

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

Bar Package

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

Budweiser
Bud Light
Bud Select
Mich Ultra

Proverb Wines

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks

Coke
Diet Coke
Sprite

HOUSE BRANDS

3 Hours - \$28 per Guest

4 Hours - \$34 per Guest

5 Hours - \$40 per Guest

Spirits

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

Beer

Budweiser
Bud Light
Bud Select
Mich Ultra

Proverb Wines

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks

Coke
Diet Coke
Sprite

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

Bar Package

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

PREMIUM BRANDS

3 Hours - \$34 per Guest

4 Hours - \$40 per Guest

5 Hours - \$48 per Guest

Spirits

Tito's Vodka
Tangueray Gin
Dewar's Scotch
Maker's Mark Bourbon
Bacardi Rum
Una Vida Blanco Tequila

Beer

Budweiser
Bud Light
Bud Select
Mich Ultra

Tier One Sommelier Selection

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks

Coke
Diet Coke
Sprite

LUXURY BRANDS

3 Hours - \$40 per Guest

4 Hours - \$46 per Guest

5 Hours - \$56 per Guest

Spirits

Grey Goose Vodka
Hendricks Gin
Glenfiddich 12 Year Scotch
Knob Creek Bourbon
Bacardi Rum
Casamigos Blanco Tequila

Beer

Budweiser
Bud Light
Bud Select
Mich Ultra

Tier Two Sommelier Selection

Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks

Coke
Diet Coke
Sprite

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

Children's Menu

PLATED DINNER

\$15 per Guest

Chicken Tenders
French Fries
Fruit Cup

Macaroni & Cheese
Green Beans

BUFFET DINNER

\$15 per Guest

SOFT DRINK & JUICE PACKAGE

\$10 per Guest

Weekend Enhancements

Wedding Party Dressing Room

\$600

Mimosa Bar

\$12 per Guest

Wedding Party Breakfast

Bagels, Assorted Muffins
and Pastries, Fruit Display
Water, Coffee, Orange Juice
\$14 per Guest

Wedding Party Lunch

Assorted Wraps
*Chicken Caesar, Twisted Chicken,
Turkey Bacon, Mediterranean Veggie*
Veggie Cups with Ranch Dip
House-Made Chips
Bottled Water
Coke, Diet Coke, Sprite
\$25 per Guest

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