



## WEDDING PACKAGE

### All Wedding Packages Include:

Suite on Wedding Night  
Discounted Hotel Rooms Rates for Guests  
Complimentary Parking

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

Dance Floor  
Round Mirror and Four Votive Candles per Dining Table  
Clothed & Skirted 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*

\$1,500  
Two Hour Event Space  
One Hour Rehearsal Space  
Chairs & Chair Covers

### *Ceremony Enhancements*

12" Skirted Stage	Wireless Microphone
\$250 per 8' x 4' Section	\$75 Each
Uplighting Package	
\$500	

# HORS D'OEUVRES

## TABLES

*One Display Serves Approximately 100 Guests*

Fruit Display - \$275 Each  
Cheese Display - \$300 Each  
Crudite Display - \$300 Each  
Charcuterie Display - \$350 Each

## BULTER PASSED

### **COLD**

Shrimp Cocktail\*  
Tomato Mozzarella Skewers  
Antipasto Skewers  
Tomato Bruschetta  
Roasted Tomato & Goat Cheese Crostini  
Crab Crostini\*  
Beef Tenderloin Crostini\*

### **HOT**

Twisted Tree Onion Rings  
Twisted Tree Crab Rangoon  
Toasted Ravioli  
Meatballs - Italian, Teriyaki, BBQ  
Arancini - Three Cheese, Wild Mushroom  
Potstickers - Pork, Vegetable  
Crab Cakes\*  
Twisted Shrimp\*  
Chicken Skewers - Buffalo, Teriyaki, Mediterranean  
Tenderloin Skewers\*

Choice of Two - \$6 per Guest  
Choice of Three - \$8 per Guest  
Choice of Four - \$10 per Guest

\*Selections + \$2 per Guest

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 with Pear Tree Vinaigrette or  
Madam French Dressing

Classic Caesar Salad  
Crisp Chopped Romaine, Seasoned Croutons,  
Shaved Parmesan with  
Creamy Caesar Dressing

## ENTREE SELECTION

Herb Roasted Chicken - \$33 per Guest

Chicken Picatta - \$33 per Guest

Chicken Marsala - \$33 per Guest

Spiced Cauliflower Steak - \$33 per Guest

Chef's Seasonal Gnocchi - \$33 per Guest

Balsamic Grilled Vegetable Stack - \$33 per Guest

Roasted Pork Loin - \$35 per Guest

Pan Seared Salmon - \$36 per Guest

Wood Fire Grilled Alaskan Halibut - \$46 per Guest

10oz Roasted Aged Prime Rib - \$44 per Guest

10oz Roasted New York Strip - \$48 per Guest

Braised Beef Short Rib - \$49 per Guest

8oz Center Cut Fillet - \$56 per Guest

## DUO ENTREE SELECTION

Herb Roasted Chicken & Halibut - \$49 per Guest

Center Cut Filet & Herb Roasted Chicken - \$56 per Guest

Roasted NY Strip & Jumbo Grilled Shrimp - \$56 per Guest

## SIDE SELECTION

Herb Whipped Potatoes  
Crispy Parmesan Potatoes  
Garlic Roasted Fingerling Potatoes  
Au Gratin Potatoes  
Orzo, Spinach & Fire Roasted Tomatoes

Chef's Seasonal Risotto  
Roasted Asparagus  
Butter Brown Green Beans  
Roasted Broccolini  
Fire Roasted Brussels  
Honey Glazed Carrot

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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

## SALD SELECTION

Twisted Tree Steakhouse Salad  
Classic Caesar Salad

## ENTREE SELECTION

Chicken Caprese  
Chicken Marsala  
Chicken Spiedini  
Chicken Parmesan  
Rosemary Pork Loin

Bourbon Glazed Pan Seared Salmon\*  
Seasonal White Fish, Beurre Blanc  
Shrimp Scampi  
Steak Modiga\*  
Steak au Poivre\*  
Beef Tenderloin Kabobs

## ACCOMPANIMENT SELECTION

Herb Whipped Potatoes  
Oven Roasted Potatoes  
Au Gratin Potatoes  
Whipped Sweet Potatoes  
Pasta with Spinach and Sun-Dried Tomatoes  
Pastawith Red Sauce or White Sauce  
Macaroni and Cheese

Twisted Tree Vegetable Pasta  
Wild Rice Pilaf  
Roasted Asparagus  
Green Beans  
Broccoli  
Spiced Cauliflower  
Fire Roasted Brussels  
Honey Glazed Carrots

Choice of Two Entrées - \$38

Choice of Three Entrées - \$42

\*Menu Selections + \$2 per Guest

## BUFFET ENHANCEMENTS

*Upgrade One or More Entrée Selections to a Carving Station*

Hand Carved Turkey Breast - \$4 per Guest  
Hand Carved Prime Rib - \$8 per Guest  
Hand Carved Beef Tenderloin - \$10 per Guest

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Chef Attendant Fee - \$100 per Chef

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# BAR PACKAGE

One Bar per 75 Guests

## BEER, WINE & SOFT DRINKS

### **Beer**

Bud Light  
Bud Select  
Budweiser  
Mich Ultra

### **House Wine**

Cabernet Sauvignon  
Pinot Noir  
Chardonnay  
Moscato

### **Soft Drinks**

Coke  
Diet Coke  
Sprite

3 Hours - \$20 per Guest

4 Hours - \$24 per Guest

5 Hours - \$28 per Guest

## HOUSE BRANDS

### **Spirits**

Tito's Vodka  
Citadelle Gin  
Dewar's Scotch  
Maker's Mark Bourbon  
Cruzan Aged Light Rum  
RumHaven Caribbean Rum  
El Trago Tequila

### **Beer**

Bud Light  
Bud Select  
Budweiser  
Mich Ultra

### **Proverb Wines**

Cabernet Sauvignon  
Pinot Noir  
Chardonnay  
Pinot Grigio  
Riesling

### **Soft Drinks**

Coke  
Diet Coke  
Sprite

3 Hours - \$26 per Guest

4 Hours - \$32 per Guest

5 Hours - \$38 per Guest

## BAR ENHANCEMENTS

### CHAMPAGNE TOAST

Tier One Sparkling  
\$5 per Guest

Tier Two Sparkling  
\$7 per Guest

Tier Three Sparkling  
\$10 per Guest

### WINE SERVICE

House Wine  
\$10 per Guest

Tier One Wine  
\$12 per Guest

Tier Two Wine  
\$18 per Guest

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# CHILDREN'S MENU

## PLATED DINNER

\$15 per Guest

Fruit Cup  
Chicken Tenders  
Macaroni & Cheese  
Green Beans

Fruit Cup  
Penne with Meatballs  
Green Beans

## BUFFET DINNER

\$15 per Guest

## SOFT DRINK & JUICE PACAKGE

\$10 per Guest

# WEDDING WEEKEND ENHANCEMENTS

## Wedding Party Dressing Room

3 Hours - \$250    4 Hours - \$350    5 Hours - \$450    6 Hours - \$500

## Mimosa Bar

\$8 per Guest

## Wedding Party Breakfast

Bagels, Assorted Muffins  
and Pastries, Fruit Display  
Water, Coffee, Orange Juice  
\$10 per Guest

## Wedding Party Lunch

Assorted Wraps  
*Chicken Caesar, Twisted Chicken,  
Turkey Bacon, Mediterranean Veggie*  
Veggie Cups with Ranch Dip  
House-Made Chips  
Water, Assorted Bubly Sparkling Water,  
Coke, Diet Coke, Sprite  
\$16 per Guest

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