

SUNSET HILLS



MISSOURI

# SUNSET

## EVENT SPACE

by TWISTED CATERING

### SUNSET EVENT SPACE

CATERING BY TWISTED TREE

10701 WATSON ROAD  
ST. LOUIS, MO 63127

314.620.2148  
[WWW.SUNSETEVENTSPACE.COM](http://WWW.SUNSETEVENTSPACE.COM)



**TWISTED TREE**

# BREAKFAST

## American Continental

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

Regular & Decaffeinated Coffee  
Herbal Teas, Water & Orange Juice

\$16 per Guest

## Executive Continental

Sliced Fresh Fruit  
Yogurt, Granola & Fresh Berries  
Assorted Pastries & Muffins  
Sweet Cream Butter & Fruit Preserves  
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  
Sweet Cream Butter & Fruit Preserves

Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Patties  
Hashbrowns

Regular & Decaffeinated Coffee  
Herbal Teas, Water & Orange Juice

\$28 per Guest

## { Executive Breakfast Buffet }

*Minimum of 25 Guests*

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

Scrambled Eggs, Country Ham & Cheddar Cheese  
Applewood Smoked Bacon  
Hashbrowns  
Buttermilk Biscuits with Sausage Gravy

Choice of One: French Toast or Belgian Waffles

Regular & Decaffeinated Coffee  
Herbal Teas, Water & Orange Juice

\$32 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

Toast Station (White & Wheat) \$3.00 per Guest  
Oatmeal \$3.00 per Guest  
Cinnamon Rolls \$38 per Dozen

Biscuits & Gravy \$4.00  
Turkey Sausage Patties \$5.00 per Guest  
Waffles or French Toast \$4.00 per Guest

Breakfast Sandwiches \$8 Each  
Served on Buttermilk Biscuit or 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, Nutella,  
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  
\$14 per Guest

Bloody Mary Bar  
\$14 per Guest

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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  
Provel Bites  
Billy Goat Chips  
Gooney Butter Cake  
Ted Drewes Frozen Custard  
Fitz's Root Beer

\$22 per Guest

## **7th Inning Stretch Break**

Soft Pretzels served with Cheese & Spicy Mustard  
Nathan's Mini Hot Dog Bar  
Served with Caramelized Onions, Shredded Cheddar,  
Pico, Jalapenos, Relish, Pickled Ghirardelli  
Ketchup, Mustard  
Assorted Lay's Potato Chips

\$18 per Guest

## **Sweet & Salty Break**

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

\$16 per Guest

## **Health Break**

### **Choice of Two:**

Chicken Salad Lettuce Wrap  
Crudit  Cups with Hummus or Ranch  
Fresh Fruit Display  
Yogurt, Granola, Berry Cups  
1st Phorm Protein Bars  
1st Phorm Protein Sticks  
Infused Water: Cucumber or Lemon

\$20 per Guest

Smoked Salmon or Smoked Trout  
+ \$2 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  
CELSIUS Live Fit Sparkling Energy - \$5 Each  
Bubly Sparkling Water - \$4 Each  
Powerade - \$5 Each

## A La Carte Snacks

Granola Bars \$3 Each  
1st Phorm Protein Bars - \$4 Each  
Traill 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

## **Executive Continental Breakfast**

Sliced Fresh Fruit  
Yogurt, Granola & Fresh Berries  
Assorted Pastries & Muffins  
Sweet Cream Butter & Fruit Preserves  
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**

*Choice of One Themed Lunch Buffet*

Italian  
Tex-Mex  
Regional St. Louis BBQ

## **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  
Executive Breakfast Buffet + 6 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

#### { 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 - \$28 per Guest

Chicken Marsala - \$28 per Guest

Chicken Picatta - \$28 per Guest

Bourbon Glazed Pan Seared Salmon - \$30 per Guest

6oz Petite Filet Mignon, Bordelaise - \$48 per Guest

### Duo Entrees

4oz Petite Filet, Bordelaise & Choice of Chicken Entrée - \$47 per Guest

4oz Petite Filet, Bordelaise & Bourbon Glazed Pan Seared Salmon - \$51 per Guest

### Side Selection

Choice of One

Hand Whipped Potatoes

Baked Potato

Garlic Roasted Potatoes

Penne Alfredo

Served with choice of Green Beans, Broccoli, Fire Roasted Brussels , Choice of Wedding Cake or  
Cheesecake

Tavern Rolls & Butter

\*Twisted Tree Favorites

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# LUNCH

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

## Themed Lunch Buffets

Minimum of 25 Guests

\$30 per Guest

Additional Entree

+ \$3 per Guest

### Italian Buffet

St. Louis Italian Salad

Chicken Parmesan

SouthSide Mostaccioli

Roasted Asparagus

Garlic Breadsticks

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### 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

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### St. Louis Regional BBQ Buffet

Choice of One:

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

Choice of One: *Served with Buns*

BBQ Pulled Pork

BBQ Pulled Chicken \*Brisket + \$2 per person

Macaroni & Cheese

Green Beans

Sweet Corn Bread with Honey Butter

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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 Marsala  
Chicken Spiedini  
Chicken Parmesan  
Twisted Chicken  
Bourbon Glazed Pan Seared Salmon\*\*  
Shrimp Scampi  
Steak Kabobs with Peppers & Onions\*\*

### **Choice of Two Sides**

Hand-Whipped Potatoes  
Baked potato  
Macaroni & Cheese  
Pasta with Alfredo or Red Sauce  
Wild Rice Pilaf  
Brown Butter Green Beans  
Fresh Steamed Broccoli  
Balsamic Glazed Carrots  
Fire Roasted Brussel Sprouts

Served with Choice of Dessert  
Tavern Rolls & Butter

\$34 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: Coppa Ham, 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

\$20 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 & Stone Ground Mustard Aioli  
Twisted Chicken Wrap  
Chef's Seasonal Vegetarian Gnocchi  
\$28 per Guest

## **Box Lunch Enhancements**

1st Phorm Protein Bar  
Cole Slaw  
Pasta Salad  
Whole Fruit  
\$3 per Item

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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*

## **Dips-\$65 per Order**

Served with Tortilla, warm Pita or French Baguettes

Twisted Chicken, Spinach Artichoke, Baked Goat Cheese, Chickpea Hummus, Queso Cheese

## **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, San Marzano Sauce\*

Handmade Twisted Tree Crab Rangoon\*

Syberg's Famous Wings

*\$36 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\* (MAX. order of 10 dozen)

Lobster Sliders\*

*\$50 per Dozen*

\*Items are Twisted Tree Favorites

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# RECEPTION STATIONS

*Minimum of 30 Guests & TWO Reception Stations*

## **Pasta Station**

Choice of Two:

Cavatappi, Bow Tie, Penne, \*Cheese Tortellini

\*\$3 per guest

Choice of Two:

Marinara, Alfredo, Bolognese, Vodka Pomodoro

Garlic Toast, Red Pepper Flakes, Parmesan

\$12 per Guest

## **{Build Your Own Slider Station }**

Choice of Two:

Twisted Chicken, 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

Tenderloin or Lobster

+\$6 per Guest

## **Syberg's Appetizer Station**

Choice of Three:

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

\$18 per Guest

## **Spud Station**

Choice of One:

Baked Potato, Twisted Tree fries, Herb Whipped  
Mashed Potato

Candied Bacon, Crispy Bacon, Chives, Shredded  
Cheddar Cheese, Shredded White Cheese, Butter,  
Sour Cream , Jalapeños

\$12 per Guest

Pulled Pork ,Pulled Chicken,  
+ \$5 per Guest

## **Taco or Nacho Station**

Choice of Three:

Ground Beef, Pulled Chicken, 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

\$18 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 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
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## ENTREE SELECTION

Herb Roasted Chicken - \$35 per Guest  
Chicken Picatta - \$35 per Guest  
Chicken Marsala - \$35 per Guest  
  
Spiced Cauliflower Steak - \$35 per Guest  
Chef's Seasonal Gnocchi - \$35 per Guest  
Balsamic Grilled Vegetable Stack - \$35 per Guest  
  
Roasted Pork Loin - \$35 per Guest  
  
Pan Seared Salmon - \$36 per Guest  
Wood Fire Grilled Alaskan Halibut - \$50 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 - \$52 per Guest

## DUO ENTREE SELECTION

Herb Roasted Chicken & Halibut - \$50 per Guest  
4oz Beef Tenderloin Medallion & Herb Roasted Chicken - \$58 per Guest  
6oz Center Cut Filet & Two Jumbo Grilled Shrimp - \$62 per Guest  
6oz Center Cut Filet & Batter-Dipped Lobster Tail - \$82 per Guest

## SIDE SELECTION

Herb Whipped Potatoes	Roasted Asparagus
Crispy Parmesan Potatoes	Butter Brown Green Beans
Au Gratin Potatoes	Roasted Broccolini
Orzo, Spinach & Fire Roasted Tomatoes	Fire Roasted Brussels
Chef's Seasonal Risotto	Balsamic Glazed Carrots

## DESSERT SELECTION

Wedding Cake, Red Velvet Cake, Carrot Cake, Cheesecake, Double Chocolate Goopy Butter Cake  
  
Mini Dessert Station by Our Favorite Local Bakery, Kelsey's Creations - + \$4 per Guest

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 - \$38

Choice of Three Entrées - \$42

\*Menu Selections + \$5 per Guest

## SALAD SELECTION

Twisted Tree Steakhouse Salad  
Classic Caesar Salad

## ENTREE SELECTION

Chicken Caprese  
Chicken Marsala  
Chicken Spiedini  
Chicken Parmesan  
Rosemary Pork Loin  
Shrimp Scampi

Bourbon Glazed Pan Seared Salmon  
Seasonal White Fish, *Beurre Blanc*  
Beef Tenderloin Kabobs  
Roasted Aged Prime Rib\*  
4oz Beef Tenderloin Medallions\*,  
*Sherry Green Peppercorn*

## ACCOMPANIMENT SELECTION

Twisted Tree Mashed Potatoes  
Oven Roasted Potatoes  
Au Gratin Potatoes  
Pasta with Spinach and Sun-Dried Tomatoes  
Pasta with Red Sauce or White Sauce  
Aged Cheddar Macaroni and Cheese

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

## DESSERT SELECTION

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

Mini Dessert Station by Our Favorite Local Bakery, Kelsey's Creations - + \$4 per Guest

## 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

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# BAR PACKAGE

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

## Beer, Wine & Soft Drinks

### **Beer**

Bud Light  
Bud Select  
Budweiser  
Busch Light  
Mich Ultra

### **Proverb Wines**

Cabernet Sauvignon  
Pinot Noir  
Chardonnay  
Pinot Grigio

### **Soft Drinks**

Pepsi  
Diet Pepsi  
Starry

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

## Spirits, Beer, Wine & Soft Drinks

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

### **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  
Busch Light  
Mich Ultra

### **Proverb Wines**

Cabernet Sauvignon  
Pinot Noir  
Chardonnay  
Pinot Grigio  
Riesling

### **Soft Drinks**

Pepsi  
Diet Pepsi  
Starry

## 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

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# BAR PACKAGE

*One Bar per 100 Guests*

\$150 Bartender Fee . Additional Bartenders Available-\$225 Each

## Cash & Hosted Bar

### ***Spirits***

New Amsterdam Vodka  
New Amsterdam Gin  
Cruzan Aged Light Rum  
RumHaven Caribbean Rum  
El Trago Tequila  
Dewar's Scotch  
Jim Bean Bourbon

\$7 per Drink

### ***Beer***

Bud Light  
Bud Select  
Budweiser  
Busch Light  
Mich Ultra  
Budweiser Zero

\$5 per Bottle

### ***Soft Drinks***

Pepsi  
Diet Pepsi  
Starry  
\$3 Each

### ***1st Phorm***

\$5 Each

City Wide American Pale Ale  
Urban Chestnut Zwickel  
Modelo  
Shocktop  
Elysian Space Dust IPA  
Nutrl  
\$7 per Bottle

### ***Proverb Wines***

Cabernet Sauvignon  
Pinot Noir  
Chardonnay  
Pinot Grigio  
Riesling

\$8 per Glass

### ***Tier Two Sommelier Selection***

Cabernet Sauvignon  
Pinot Noir  
Chardonnay  
Pinot Grigio  
Riesling

\$14 per Glass

## Wine Service with Dinner

House Wine  
\$10 per Guest

Tier One Wine  
\$12 per Guest

Tier Two Wine  
\$18 per Guest

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