

Events



Sunset Country Club

9555 South Geyer Road

Sunset Hills, Mo 63127

314.843.1100

www.sunsetcountryclub.org

Event Packages

Let us help you create a truly beautiful and memorable day for your event within our elegant and historic Clubhouse and grounds.

All packages include the following:

- Complimentary Tasting for up to four people
- Selected menu items
- Dance floor
- Linen service, specialty linen upon request (extra charge)
- Centerpieces, mirrors and votive candles



Breakfast Selections

PLATED BREAKFAST

Sunset Classic- \$9

Scrambled Eggs, Hash Browns, Bacon or Sausage,
Home Made Biscuits with Butter and Preserves

Breakfast Croissant- \$11

With Ham, Bacon, Scrambled Eggs, Swiss and American Cheese,
Served with Hash Browns and Fresh Fruit

Breakfast Burrito- \$11

Stuffed with Scrambled Eggs, Sausage, Caramelized Peppers and Onions,
Pepper Jack and Cheddar Cheese, Diced Potatoes and Salsa, served with Fresh Fruit

Dorothy's Home Made Quiche Lorraine- \$11

Deep Dish Quiche with Bacon, Onion and Gruyere, served with Fresh Fruit

BREAKFAST BUFFETS

Sunset Continental- \$7

Fresh Baked Muffins, Danish, Bagels, Butter, Preserves and Flavored Spreads,
Fresh Brewed Coffee, Tea and Fresh Chilled Orange Juice

(MINIMUM OF 30 PEOPLE)

Eagle- \$13

Fresh Baked Muffins, Danish, Bagels, Butter, Preserves and Flavored Spreads,
Deluxe Yogurt and Granola Bar, Fresh Fruit Salad,
Fresh Brewed Coffee, Tea and Fresh Chilled Orange Juice

Fairway Brunch- \$18

Seasonal Fruit Tray, Scrambled Eggs, Ham, Bacon, Sausage, Potatoes O' Brian,
Dollar Pancakes, Home Made Biscuits and Gravy, Assorted Breakfast Pastries,
Fresh Chilled Orange Juice, Milk, Coffee and Tea

Country Brunch- \$23

Scrambled Eggs, Ham, Bacon, Sausage, Potatoes O' Brian, Home Made Biscuits and
Gravy, French Toast, Country Fried Chicken Breast, Assorted Breakfast Pastries, Sea-
sonal Fruit Salad, Fresh Chilled Orange Juice, Milk, Coffee and Tea

Add Chef Carved Roast Beef- \$12

Add Chef Carved Bone-In Ham- \$5

Meeting Breaks

Brownies

\$3.50 per person

Assorted Cookies

\$3.50 per person

Fresh Fruit Tray

(Whole or sliced)

\$6.75 per person

Assorted Candy Bowls

\$2.50 per person

Assorted Breakfast Pastries, Muffins and Banana Bread

\$4.50 per person

Domestic Cheese Board With Crackers

\$7 per person

Vegetable Tray with Dips

\$5.50 per person

Peanuts

\$2.75 per person

Mixed Nuts

\$3.25 per person

Goldfish Crackers

\$2.50 per person

Coffee

\$8.00 per pot

Tea

\$8.00 per pitcher

Canned Soda

\$2.00 each

Lunch Salads

Fresh Sliced Fruit Plate- \$11

With Honey Yogurt Dressing and Date
Nut Bread with Cream Cheese Sandwich
Topped with Chicken Salad- Add \$3
Topped with Tuna Salad- Add \$3.50
Topped with Shrimp Salad- Add \$5
Trio Salad- Add \$6

Spinach and Mesclun Salad- \$11.50

Feta Cheese, Candied Walnuts, Shaved
Red Onion,
Dried Cranberries, Strawberries and
Raspberry Vinaigrette
*Topped with Warm Sliced Chicken Breast-
Add \$5*
*Topped with Char Grilled Scottish Salmon
- Add \$8*
Topped with Salmon and Chicken- Add \$9

Cobb Salad- \$12

Field Greens, Avocado, Blue Cheese, To-
mato, Bacon, Egg and House Poached
Chicken with
Choice of Dressing

Chef Salad- \$12

Field Greens, Cheddar, Swiss, Ham,
House Poached Chicken, Tomatoes and
Egg, with Choice of Dressing

Traditional Caesar- \$10

With Grilled Scottish Salmon- Add \$8
With Grilled Chicken- Add \$5
With Shrimp- Add \$7

Jumbo Lump Crab and Avocado Salad- \$19

Andoulaise Crab Salad with Fresh Avo-
cado, Marinated Tomatoes, Mixed Greens
in a Shallot Vinaigrette

Lunch Selections

PLATED LUNCH ENTREES

Chicken Crepes- \$16

Two Crepes filled with Chicken, Mushrooms and Herbs in a Sherry Velouté, and topped with Hollandaise served with Fresh Seasonal Vegetables

Chicken and Mushroom Vol Au Vent- \$16

Poached Chicken, Mushrooms, Herbs and Root Vegetable Stew, served in a Puff Pastry Shell

Chicken and Forest Mushroom Rilette- \$19

On Orange Slices with Roasted Red Peppers, Kalamata Olives, and an Herbed Chicken Jus Lie

Seafood Vol Au Vent- \$26

Shrimp, Crab Meat, Lobster, Artichoke, Tomato, Kalamata Olives and Mushrooms tossed in Sauce American and Served in a Puff Pastry

Asparagus and Pine Nut Quiche- \$13

With a Fresh Fruit Garnish

Hunter's Style Beef- \$19

Twin Medallions with Pearl Onions, Canadian Bacon and Mushrooms, served with Whipped Potatoes and Fresh Seasonal Vegetables

5 oz. Herb Seared Atlantic Salmon- \$22

Wild Rice Medley and Fresh Vegetables with Provencale Sauce

Chicken Francaise- \$16

Chicken Breast with a Parmesan and Herb Crust served with an Herbed Velouté Sauce, Wild Rice Medley and Fresh Seasonal Vegetables

Lunch Sandwiches

Junior Club- \$9

Turkey, Ham, Bacon, Iceberg Lettuce and Tomatoes on Toasted Wheat With Fresh Fruit or Home Made Chips

Chicken or Tuna Salad on Croissant- \$10

With Iceberg Lettuce and Fresh Sliced Tomato,
With Choice of Fruit or Home Made Chips

Turkey Wrap- \$13

With Cranberry Mayonnaise, Shredded Lettuce, Tomato, and Chopped Bacon in a Whole Wheat Tortilla

Muffaletta- \$13

Ham, Sopressata and Provolone with a Vegetable and Olive Oil Spread on Ciabatta

8 oz. New York Strip Sandwich- \$19

On a Hoagie with Café de Paris Butter, Lettuce and Tomato, Served with Choice of Fresh Fruit or Home Made Chips

**Cup of Soup and ½ Sandwich:
Choice of Junior Club, Chicken or Tuna Salad- \$11.50
Premium Salad- \$14**

Lunch Buffets (30 or more)

~ SUNSET DELI ~ \$20 per person

- Roast Turkey Breast
- Smoked Ham
- House Roast Beef
- Genoa Salami
- Turkey Pastrami
- Corned Beef
- Cheddar, Swiss & American Cheeses
- Home Made Chips and Condiments.

Served with Freshly tossed Caesar Salad, Italian Pasta Salad, Cole Slaw, Lettuce, Tomatoes, Kosher Dill Pickles, Assorted Fresh Breads, Cookies and Brownies

- **Add Soup for \$3.50**

~ SUNSET BUFFET ~ \$22 per person

(Choice of Three Salads)

Tossed House Salad , Tossed Caesar Salad
Fresh Fruit Salad, Tossed Turkey Waldorf
Tossed Cobb Salad, Tossed Greek Salad
Cole Slaw, Italian Pasta Salad, Potato Salad
Fresh Tomato Salad (Seasonal)

(Choice of Two Entrees)

- Fresh Charbroiled Hamburgers
- BBQ Pulled Pork
- Chicken Quesadilla
- Maple & Chipotle Glazed Chicken Or Herb Marinated Chicken Breasts
- Certified Angus Beef Hot Dogs
- Cajun Chicken Pasta
- Grilled Brats with Sauerkraut
- Tuna or Chicken Salad on Croissant
- Turkey Club Wrap w/ Cranberry Mayonnaise
- Mini Muffaletta Sandwiches

Relish and Condiment Tray, Potato Chips, Assorted Breads, Fresh Baked Cookies and Brownies. Add Soup for \$3.50

Pre-Fix Lunch

~ A ~

\$19 per person

**Cream of Mushroom with Smoked
Gouda Soup**

Spinach and Mesclun Salad

Feta Cheese, Candied Walnuts, Shaved
Red Onion,

Dried Cranberries, Strawberries, tossed
with Raspberry Vinaigrette

Raspberry Sorbet

With Fresh Raspberry Garnish

~ B ~

\$21 per person

**Cream of Mushroom with Smoked
Gouda Soup**

Turkey Wrap

With Cranberry Mayonnaise, Shredded
Lettuce, Tomato, and Chopped Bacon in a
Whole Wheat Tortilla

New York Style Cheese Cake

With Fresh Berry Garnish and Home

~ C ~

\$32 per person

All Season Salad

Tossed Mesclun Greens with Candied Walnuts, Strawberries,
Dried Cranberries, Feta Cheese, Shaved Onion and Carrots

Seafood Vol Au Vent

Shrimp, Crab Meat, Lobster, Artichoke, Tomato, Kalamata Olives, and Mushrooms tossed in
Sauce American and served in a Puff Pastry

Flourless Chocolate Cake

With Vanilla Ice Cream and Raspberry Coulis

Appetizer Selections

Jumbo Shrimp Cocktail- \$12.50

Cocktail and Andoulaise Sauces

Seared Jumbo Scallop- \$12.50

On White Bean Ravioli with Sautéed Spinach and Saffron Cream

Three Cheese Chicken Roulade- \$9.50

Set atop a Forest Mushroom Ragout with Tomato Coulis

Crab and Avocado Timbale- \$13

With Marinated Cucumbers and Tomatoes in a Lemon Thyme Vinaigrette

Chicken and Forest Mushroom Rilette- \$12

On Orange Slices with Roasted Red Peppers, Kalamata Olives and an Herbed Chicken Jus Lie

Seared Colorado Lamb Chop- \$13

With a Smoked Tomato and Blue Cheese Ragout

Seafood Martini- \$15

Poached Lobster, Shrimp Cocktail, Andoulaise Crab Salad, Cucumbers, Mango Panna Cotta and Fresh Tomatoes in a Martini Glass

Sautéed Crab Cake- \$13

With a Whole Grain Mustard Beurre Blanc

Hors D'Oeuvres (Butler Passed—per person—per hour)

Mushroom Toast - \$4.50

Parmesan Cheese Toast - \$4

Crisp Sweet Peppered Bacon - \$4

Parmesan Cheese Toast with Crisp

Sweet Peppered Bacon - \$5.50

Mini Jumbo Lump Crab Cakes - \$7

Boursin Stuffed Shrimp - \$7

Wild Mushroom Tarts - \$5

Warm Brie in Phyllo - \$5

Bite Size Oyster Rocs - \$6.50

Spanakopita - \$5

Bacon Wrapped Water Chestnuts - \$4.50

Pan Seared Lamb Chops - \$12

Lamb Pizza - \$9.50

BBQ Lamb Rumaki - \$5

Sesame Shrimp Toast - \$6

Coconut Breaded Shrimp - \$6.50

Smoked Salmon Pizza - \$9.50

Lobster Tempura - \$12

Manchego Cheese Puffs - \$5

Sautéed Foie Gras on Brioche - \$12

Caper Crusted Ahi Tuna Bites - \$8

Mini Quiche Bites - \$4.50

Chicken Satay - \$4.50

Prosciutto and Melon Shooters - \$4.50

Vichyssoise Shooters with Jonah Crab - \$6

Gazpacho Shooters - \$4.50

Poached Shrimp on Cocktail Mousse in Crispy Phyllo Cup - \$5.50

Smoked Salmon on Cucumber - \$5.50

Olive Tapenade Bruschetta with Reggiano Cheese - \$4.50

Boursin stuffed Strawberries - \$4.50

Blue Cheese Mousse with Candied

Walnut and Red Grape - \$4.50

Crab Salad Profiteroles - \$6.50

Prosciutto and Melon - \$4.50

Tomato and Mozzarella Kebobs - \$4.50

Fruit and Cheese Kebobs - \$4.50

Steak Tartare - \$6.50

Tuna Tartare - \$6.50

Cocktail Hors D'Oeuvres - Cold

(Buffet-style)

- Domestic Cheese Board with Gourmet Crackers and Cocktail Grapes- \$6
- Imported Cheese Board with Gourmet Crackers and Cocktail Grapes- \$10
- Cocktail Shrimp with Lemons, Cocktail and Andoulaise Sauce- \$11
- Oysters on the Half Shell- Market Price
- Shrimp Cocktail and Oyster Bar- \$20
- Smoked Salmon Tray with Sieved Egg, Capers,
- Red Onion and Horseradish Cream - \$9
- Crab Claws with Spicy Mustard Sauce- \$11
- Fresh Cut Crudité Display with Three Dipping Sauce- \$5.50
- Italian Antipasto Display with Sliced Italian Meats, Marinated and Grilled Vegetables, Assorted Dips, Cheeses and Breads- \$12
- Deluxe Fresh Seasonal Fruit Display- \$5.50
- Assorted Dollar Sandwiches- \$9
- Turkey with Cranberry Mayonnaise
- Ham and Swiss with Dijonnaise
- Roast Beef with Peppercorn Aioli
- Caesar Salad Martini- \$6
- Spinach Salad Martini- \$6
- Sesame Crusted Ahi Tuna Display- \$13
- With Sticky Rice, Pickled Ginger and Wasabi Cream

Hot Selections

(Buffet-style)

- Assorted Gourmet Pizzas on Homemade Crust - \$6
- Bacon Wrapped Water Chestnuts- \$6.75
- BBQ Lamb Rumaki- \$7.50
- Salsiccia Stuffed Mushrooms- \$6
- Mini Crab Cakes- \$10.50
- Toasted Ravioli- \$6
- Spinach and Feta Spanakopita- \$8
- Manchego Cheese Puffs- \$7.50
- Boneless Chicken Wings- Buffalo or BBQ- \$6.50
- Egg Rolls with Sweet and Sour Sauce- \$6.50
- Pork Potstickers with Peanut Ginger Sauce- \$6.50
- Teriyaki Beef Tips- \$6.50
- Oriental Chicken Strips- \$6.50
- Crab Rangoon- \$7.50
- Mint and Garlic Aussie Lamb Chops- \$14
- Coconut Shrimp with Key Lime Sauce- \$9.75
- Bacon Wrapped Sea Scallops with Lemon Butter- \$12
- Escargot Provencale with Fresh Made Crostini- \$7.50
- Mini Franks in Puff Pastry- \$6.50
- Warm Brie in Phyllo- \$7.50
- Peanut Chicken Satay- \$7.50
- Mini Beef Slider Burgers with Cheese- \$6.50
- House Smoked Short Ribs- \$9
- Cheese Stuffed Jalapenos- \$6.50
- Smoked Chicken and Brie Quesadilla- \$9
- Bite Size Oyster Rockefeller- \$10
- Mini Quiche Bites- \$6
- Mediterranean Seafood Pasta Action Station – Market Price
- Sautéed Shrimp, Scallops, Crab Meat, Garlic and Herbs tossed with Penne Pasta
- Chef Carved Colorado Lamb Racks with an Herb and Mustard Crust - Market Price
- Chef Carved Leg of Colorado Lamb Marinated with Rosemary and Garlic - Market Price
- Chef Carved Beef Tenderloin or New York Strip – Market Price
- With Dollar Rolls, Horseradish and Béarnaise Sauce

Dinner Entrees

Stuffed Chicken Woodsman Style- \$24

Chicken Breast stuffed with Wild Mushrooms, Bacon, Dried Berries, and Spinach, topped with a Light Chicken Jus Lie

Chicken Piccata- \$22

Sautéed Chicken Breast with Artichokes, Capers and Herbs, with a White Wine Lemon Sauce

Five Cheese Stuffed Chicken Breast- \$24

With Reggiano, Gruyere, White English Cheddar, Boursin and Feta Cheese seasoned with Fresh Herbs and finished with a Rich Chicken Demi Glace

Lobster Stuffed Chicken- \$27

Stuffed with Home Made "Sausage" of Maine Lobster, Fresh Herbs and White Wine and served with a Vanilla and Saffron Cream Sauce

Chicken Francaise- \$22

Twin Chicken Breasts with a Parmesan and Herb Crust, served with and Herbed Velouté Sauce

Chicken Marsala- \$23

Twin Chicken Breasts lightly sautéed and finished in a Marsala Wine Mushroom Sauce

Veal Tenderloin Boursin- Market Price

Stuffed with Boursin Cheese and wrapped with Parma Ham, finished with a Brandy Cream Sauce and Chef's Bouquetière of Vegetables

Roast Rack of Canadian Veal- Mar- ket Price

Carved to Order and smothered in a Rich Morel Mushroom Sauce

Traditional Veal Marsala or Piccata- Market Price

Anise Crusted Loin of Prime Pork- \$24

With Home Made Apple Sauce

Pork Tenderloin Medallions Cal- vados- \$26

Served on Cinnamon Apple Rings with Calvados Laced Port Demi Glace

Normandy Style Pork Medallions- \$24

Twin Medallions Pan Seared and Smothered in an Apple and Mushroom Cream Sauce

Pork Tenderloin Roulade- \$26

With Mushrooms, Herbs and Dried Cranberries, wrapped with Prosciutto, served with an Orange and Balsamic Coulis

Roast Tenderloin of Beef- Market Price

Carved to Order and served with Bordeaux Sauce

Dinner Entrees

Smoked Tenderloin Dijonaise- Market Price

Creamy Mustard, Black Pepper and Garlic Crust

Beef Wellington- Market Price

Elegant presentation with Forest Mushroom Duxelle Wrapped around a Tenderloin of Beef in a Pastry Shell, Served with a Mélange of Baby Vegetables and a Rich Bordelaise Sauce

Blue Cheese and Walnut Topped Filet- Market Price

With Port Wine and Fig Laced Demi

Sliced Roast New York Strip- Market Price

With Béarnaise Sauce

Roasted Beef Rib Eye- Market Price

With Braised Deckle Cap
(Minimum 12 People)

Peppercorn Bistro Filet- Market Price

Smothered in a Madagascar Peppercorn Sauce

Braised Short Rib of Beef- Market Price

With its own braising Vegetables and Sauce And Chef recommended Whipped Potatoes

Roast Rack of Domestic Lamb- Market Price

With an Herb and Mustard Crust and Rosemary Scented Jus Lie

Roast Leg of Lamb with Braised Shank- Market Price

Mustard scented Reduction Sauce

Salmon Bantry- \$28

With a Horseradish Crust and Citrus Cream Sauce

Jumbo Lump Crab Cake- \$28

Mixed with Roasted Corn, Peppers and Fresh Herbs, Served with a Whole Grain Mustard Beurre Blanc

Salmon Roulade Niçoise- \$31

With Boiled Red Potatoes, Green Beans and Broiled Tomatoes

Roast Sliced Beef Tenderloin with Crabmeat Stuffed Jumbo Shrimp- Market Price

Bordelaise and Sauce American

Sliced Roast New York Strip with House Smoked Salmon Merlot- Market Price

Grilled Petite Filet with Sliced Chicken Wellington - Market Price

Braised Short Rib of Beef with Chicken Francaise - Market Price

Petite Bistro Filet with House Smoked Shrimp - Market Price

Starches

Duchesse Potatoes
White and Wild Rice Medley
Roasted or Boiled New Potatoes
Potato Gratin

Almond Crusted Potato Cakes
Roasted Garlic Whipped Potatoes
Horseradish Potato Cakes
Twice Baked Potatoes

Desserts

Tahitian Vanilla Ice Cream in a Caramel Lace Basket- \$8
With Marinated Berries and Hot Fudge

Chocolate Tart- \$8
With Pistachio Ice Cream and Orange Crème Anglaise

Apple Strudel- \$7
Vanilla Ice Cream and Caramel Sauce

Meyer Lemon Tart- \$8
With Wild Berry Coulis and Raspberry Sorbet

Fresh Fruit Cobbler- \$6
Fruits of the Season, served Ala Mode

Guinness Bread Pudding- \$8
Served with Bailey's Ice Cream

Flourless Chocolate Cake- \$7
Vanilla Ice Cream and Raspberry Coulis

White Chocolate and Mango Parfait- \$7

Buttermilk Vanilla Panna Cotta- \$6
With a Fresh Berry Garnish

Chocolate Mousse- \$6
In a Red Wine Glass with Raspberries and Whipped Cream

New York Style Cheesecake- \$6
With Fresh Berry Garnish and Home Made Chocolate Sauce

Dorothy's Home Made Carrot Cake- \$7

Dinner Buffets

Minimum 50 People

Soup & Salad

CHOICE OF TWO

Tomato Basil Bisque
Cream of Mushroom
Home Style Chicken Noodle
Beef Barley
Navy Bean Soup
Caesar Salad
House Salad
Greek Salad
Spinach Salad
Iceberg Salad

Starches

CHOICE OF ONE

Herb Roasted Red Potatoes
Penne Pasta Pomodoro
Wild Rice Medley with
Pine Nuts and Cranberries
Bowtie Pasta Primavera
Fresh Whipped Potatoes
Au Gratin Potatoes

Desserts

CHOOSE ONE

Assorted Pastry Pick-Ups
(additional \$2)
Ice Cream Bar with Fresh Berries
and Assorted Toppings
Selection of Three Fresh
Baked Cakes – Chef's Choice
Assorted Cookies, Macaroons
and Brownies

Entrees

(ONE FROM EACH GROUP)

GROUP A

- Pork Medallions Normandy
- Chicken Marsala
- Pistachio Crusted Chicken with
Honey Fennel Cream
- Cajun Chicken Pasta
- Mediterranean Chicken Pasta
- Beef Tip Pasta
- DijoChicken Francaise

Group B

- Chef Carved Tenderloin or Strip-
loin of Beef
- With Horseradish and Béarnaise-
Market Price
- Chef's Fresh Seasonal Seafood
- With appropriate garnish- Market
Price
- Onion topped Tenderloin Medal-
lions
- With Bordelaise Sauce- Market
Price
- Pecan Crusted Veal
- With Whole Grain Mustard Sauce
- \$37
- Chef Carved Turkey Breast
- With Cranberry Sauce- \$29
- Chef Carved Bourbon and Cider
Brined Lion of Pork- \$29
- Chef Carved Bone-In Ham- \$29
- Chef Carved Prime Rib of Beef-
Market Price

Bar Service

Sunset will stock your bar with a selection of House, Premium, and Super Premium Liquors, Beer, Wine, Soda and Mixes.

House Liquor (featuring Cluny Scotch, Old Crow Bourbon, Crystal Palace Gin, Crystal Palace Vodka and Bacardi Rum)
\$90 per bottle

Premium Liquor (featuring Jack Daniels, VO, Dewar's White Label, Beefeater and Tanqueray Gin, Captain Morgan, Absolut and Smirnoff Vodka)
\$110 per bottle

Super Premium Liquor (featuring Bombay Sapphire, Grey Goose, Maker's Mark, Johnnie Walker Black,)
\$120 per bottle

Beer

Domestic	\$3.50 per bottle
Imports	\$4.25 per bottle

Soda

(Coke and Pepsi Products)

\$2.00 each

When a bartender is required for an open bar, the bartender fee is \$60.00 for the duration of the party.

Cash bars are not allowed.

Wine Service

Sunset Country Club offers a wide selection of Varietals, Dessert Wines & Sparkling Wines perfect for any occasion.

Pre-Fix Dinner

A- \$32

All Season Salad

Tossed Mesclun Greens with Candied Walnuts, Strawberries, Dried Cranberries, Feta Cheese, Shaved Onion and Carrots

Chicken Francaise

Twin Chicken Breasts with a Parmesan and Herb Crust served with an Herb Velouté Sauce, Wild Rice Medley, Fresh Asparagus and Pesto Plum Sauce

Chocolate Mousse

In a Red Wine Glass with Raspberries and Whipped Cream

B- \$36

Butler Style

Parmesan Cheese Toast with Crisp Sweet Peppered Bacon

Caesar

Traditional Caesar Salad with Parmesan Reggiano

Stuffed Chicken Woodsman Style

With Wild Mushrooms, Bacon, Dried Berries, Spinach, Pine Nuts and a Light Chicken Jus Lie,
Served with Duchesse Potatoes, Green Beans and Glazed Carrots

Tahitian Vanilla Ice Cream

In a Caramel Laced Basket with Marinated Berries and Hot Fudge

C- \$56

Butler Style

Olive Tapenade Bruschetta with Reggiano Cheese
Smoked Salmon on Cucumber
Warm Brie in Phyllo
Wild Mushroom Tarts

Almond Crusted Brie

Mixed Greens, Dried Cranberries, Grapes, Mandarin Oranges
And Red Onions, tossed in a Raspberry Vinaigrette

Sliced Tenderloin with Horseradish Crusted Salmon

Served with Asparagus, Broiled Roma Tomato and Potatoes Gratin

Chocolate Tart

With Pistachio Ice Cream and Orange Crème Anglaise

Wedding Guidelines and Policies

MEMBER USE

- Members may arrange with the Catering Director for personal use of banquet facilities without a room rental charge.
- The member must be and remain in good standing to book or sponsor a function.
- The Private Dining Facilities at Sunset Country Club are available for member and member- sponsored events. All guests must be invited by private invitation only.

SPONSORED USE BY NON-MEMBERS

By arrangement with the Catering Manager, members may sponsor the use of the banquet facilities for a non-member for which there will be a room fee. In sponsoring a function, the member assumes full responsibility for the conduct of guests, compliance with Club rules, and any debt or damage incurred to the Club. The sponsoring member will be responsible for payment should the Club be unable to come to a resolution with the non-member.

ROOM RENTAL/ CLUB CHARGES

A Room Rental fee will be charged for all sponsored functions occurring at

	BREAKFAST	LUNCH	DINNER
GRAND BALLROOM	\$1000.00	\$1500.00	\$2000.00
FRONT ½ BALLROOM	\$400.00	\$600.00	\$800.00
BACK ½ BALLROOM	\$250.00	\$500.00	\$750.00
SUNSET ROOM	\$300.00	\$500.00	\$750.00
BOARD ROOM	\$150.00	\$300.00	\$500.00
ROOM D	\$100.00	\$200.00	\$300.00
ROOM C	\$75.00	\$125.00	\$200.00
LIBRARY	\$50.00	\$100.00	\$150.00
POOL	NA	\$500.00	\$750.00
VERANDA	\$300.00	\$500.00	\$750.00

the Club according to the following table.

Note: Food and Beverage spending is applied towards room rental charge.

ADDITIONAL RENTALS AND SET UP ARRANGEMENTS

- Our facility is equipped with its own inventory of tables, chairs, risers, and other equipment to meet your needs. Equipment is subject to availability. If your event requires equipment that is not available, or from an outside party Sunset Country Club requires the approval of all equipment brought on the premises. Sunset Country Club requires the approval of all equipment, product or services in the event planning process.
- Sunset Country Club provides white linen table cloths and napkins. Complimentary centerpieces, which include leaded crystal hurricane candles, mirrors and votive candles, are provided upon request.
- Audio visual equipment can be provided to your specifications. Some items may need to be obtained from local A.V. Rental sources, but the Club can provide many of the basics at competitive rental prices.

RENTAL OPPORTUNITIES

- Podiums with Microphones (Full size lectern or table top)-\$20.00
- Projection Screens- \$20.00
- Overhead Projectors-10.00
- Flip Charts with Paper and Pens- \$20.00
- Dry Erase Board with Markers and Easel- \$20.00
- 26" TV with VCR/DVD on Rolling Cart- \$75.00
- LCD Projectors- \$100.00
- Staging 3' X 8' X 2.5' high/ with 2 sets of Stairs- \$200.00
- Menu Cards- \$2.50
- Place cards- \$1.50
- Displays- \$150.00

ROOM	MAXIMUM SEATING	ROOM	MAXIMUM SEATING
BALLROOM	300 @ Rounds of 10	BOARD ROOM	50 @ Rounds of 10
	270 with dance floor and head table		U-Shaped for 20
	225 Cescent Rounds of 7		Conference for 20
½ BALL-ROOM	120 @ Rounds of 10	LIBRARY	14 @ Monster Round or Conference
	80 with dance floor	SUNSET ROOM	70 @ Rounds of 10
	84 Crescent Rounds		60 with small dance floor
CARLTON ROOM D	40 @ Rounds of 10		40 Classroom
	U-Shaped for 20	EAGLES NEST	20 @ Conference
	Conference for 20		No Food Service

Event Guidelines and Policies

CLUB HOUSE ATTIRE

- Proper Clubhouse attire for men and women is business casual. Proper attire does not include jeans, designer jeans, or denim clothing of any color. Men must wear collared shirts tucked into the waistband. Cargo shorts and rubber flip flops are not allowed in the clubhouse. It is Club policy that the member (or host) is responsible for the conduct of their guests. In particular, dress code and other policies must be strictly adhered to. **NO denim is allowed at anytime.**
- Sunset Country Club only allows smoking in designated areas outside of the facility.

MENU AND FINAL GUARANTEE

- All food items must be supplied and prepared by the Club and may not be removed from the premises. The host may provide specialty wedding and birthday cakes. The fee for cutting and serving is \$1.00 per person.
- This banquet package serves only as a guide for planning your very special occasion. Our culinary staff will be happy to create any custom menu that you desire. Menu selections and all details must be made at least three weeks prior to your planned event. If there are special dietary requirements, please contact the Director of Special Events.
- To ensure consistent, premium service, all parties of 13 guests or more must plan set menus for their functions.
- The guaranteed number of attendees is required one week in advance of your function. The guarantee provides the basis for charges and is not subject to reduction. You will be charged for the guaranteed number plus any covers over and above.
- We understand that under extreme circumstances, a cancellation may be necessary. Due to the many possible variables, each of these situations will be discussed on an individual basis, and certain charges may apply.

CONTRACT AGREEMENT, SERVICE CHARGE AND TAX

- The sponsoring member will be held responsible for all non-recoverable costs in regard to brakage, physical damage to the premises, and in the case of a cancellation. A 20% service charge is added to all banquet and special events when using a private room. Members do not pay sales tax.
- Member-sponsored events require a 20% service charge plus sales tax. Sponsored events are required to be paid in full 7 days in advance of the event. Any remaining balance will be billed immediately following the event, and is due upon receipt.
- In booking or sponsoring an event, a member assumes responsibility for the conduct of guests, compliance with clubhouse rules, and any debt incurred to the club.

DEPOSIT AND PRICING

- A deposit is required for all member and non-member events. Deposits are equivalent to the room rental charge for a non-member and will be established by the catering Manager on a case by case situation for the members. All deposits will be applied to the final invoice upon completion of the event.
- The Club reserves the right to change pricing due to market conditions or other reasons as determined by Management.

LIABILITIES AND PERSONAL ARTICLES

- The Club reserves the right to inspect and control all private functions. All repairs resulting from damage to the Club property will be completed by person or firms selected and supervised by the Club. Members are at all times responsible for the actions of their guests or any organization that they have sponsored for use of the clubs facilities. The use of nails, staples or other devices to affix decorations in any part is strictly prohibited.
- Our facilities are known for their exceptional condition and cleanliness. The Housekeeping Department works tirelessly to maintain that reputation. Additional labor charges may be incurred for special room set ups, multiple changing of set up and for other reasons deemed beyond normal procedures. All costs to repair any damage done to the property by guests, attendees, independent contractors or other agents are the responsibility of the host.
- Our facility is fully protected by an automatic fire sprinkler system. In addition, fire hose cabinets and fire extinguishers are located throughout the facility. Exit doors, exit lights, fire alarm sending stations, fire hose cabinets, and fire extinguishers are prohibited from being concealed, obstructed, or tampered with at any time.

ADVERTISEMENT, SIGNS AND BANNERS

- Signs, banners and flags that promote the event may be hung on the exterior of each facility only with consideration and approval from Management. This not only helps us maintain an orderly event setting, but also prohibits unauthorized advertising or other messages being installed by individual exhibitors or other events, which may occupy different portions of the building. Contact Management for details on availability and authorized locations, and any fees which may be involved.
- There shall be no public advertising, public notices, promotions or coverage in any media (newspaper, radio, television or general circulation publications) of any event to be conducted at the Club without the express written permission of the Board of Directors. Any violations of the rule will result in the immediate cancellation of the function.



Donna Steinfeld

Event Coordinator

Phone: 314.843.1100 x424

dsteinfeld@sunsetcountryclub.org

Sunset Country Club

9555 South Geyer Road

Sunset Hills, Mo 63127

314.843.1100

www.sunsetcountryclub.org

