

Weddings



— *Now and Forever* —

Sunset Country Club

9555 South Geyer Road

Sunset Hills, Mo 63127

314.843.1100

www.sunsetcountryclub.org

Wedding Packages

Let us help you create a truly beautiful and memorable wedding day within our enchanting and historic Clubhouse and grounds.

All packages include the following:

- Complimentary Tasting for up to four people
- Selected menu items
- Dance floor
- Bridal & Groom Dressings Rooms
- Linen service, specialty linen upon request (extra charge)
- Centerpieces, mirrors and votive candles
- Use of grounds for photography
- Professional cake cutting



Wedding Packages



Silver Package

\$54.00

Parmesan Cheese Toast, Sweet Peppered Bacon (1 hour)

All Season Salad with Choice of Dressing or
Classic Caesar Salad

Choice of One of the Following Entrees:

Chicken Marsala, Chicken Picata, Five Cheese Stuffed Chicken Breast,
Crusted Loin of Pork with Apple Sauce

Choice of Starch:

Duchesse Potatoes, Roasted or Boiled New Potatoes,
Horseradish Potato Cakes, White and Wild Rice Medley,
Roasted Garlic Whipped Potatoes, Twice Baked Potatoes, Potato Gratin
or Almond Crusted Potato Croquette

Choice of Vegetable:

Green Bean Almandine, Baby Green Beans with Roasted Red
Peppers, Steamed Asparagus, Vegetable Medley, Steamed Broccoli

Fresh Baked Breads

Coffee and Tea

Three Hour House Bar

Wedding Packages

Gold Package

\$67.00

Two Choices of the following Hors D' Oeuvres:

Bacon Wrapped Water Chestnuts, Domestic Cheese Board with Gourmet Crackers and Cocktail Grapes, Deluxe Fresh Seasonal Fruit Display

Choice of One of the Following Salads:

Mixed Green Salad with Choice of Dressing, Wedge of Iceberg or Classic Caesar Salad

Choice of One of the Following Entrees:

Chicken Glen Echo stuffed with Boursin Cheese, Sautéed Spinach and Sundried Tomatoes, Chicken Diane, Chicken Saltimbocca, Pork Pinwheel, Grilled or Baked Salmon with Herb Butter or Prime Rib with Horsey Mousse

Choice of Starb:

Roasted Baby Red Potatoes, Au Gratin Potatoes, Roasted Mashed Potatoes, Wild Rice Blend with Orzo, Confetti Risotto or Angel Hair Pasta with Saffron

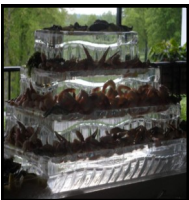
Choice of Vegetable:

Green Bean Almandine, Baby Green Beans with Roasted Red Peppers, Steamed Asparagus, Vegetable Medley, Steamed Broccoli

Fresh Baked Breads

Coffee and Tea

Three Hour Call Brand Bar



Wedding Packages

Platinum Package

\$85.00

Three Choices of the following Hors D' Oeuvres:

Bacon Wrapped Water Chestnuts, Toasted Ravioli,
Imported Cheese Board with Gourmet Crackers and Cocktail Grapes,
Deluxe Fresh Seasonal Fruit Display, Crab Claws with Spicy Mustard
Sauce, Crab Rangoon, Pork Potsticks with Peanut Gunger Sauce

Choice of One of the Following Salads:

All Season Salad, Traditional Caesar, European Bistro Salad, Wedge Salad,
Almond Crusted Brie, Port Wine Poached Pear

Choice of One of the Following Entrees:

Lobster Stuffed Chicken, Chicken Francaise, Beef Wellington,
Normandy-Style Roasted Pork Tenderloins, Peppercorn Bistro Filet,
or Roast Sliced Beef Tenderloin with Crabmeat Stuffed Jumbo Shrimp

Choice of Starch:

Duchesse Potatoes, Roasted or Boiled New Potatoes,
Horseradish Potato Cakes, White and Wild Rice Medley,
Roasted Garlic Whipped Potatoes, Twice Baked Potatoes,
Potato Gratin or Almond Crusted Potato Croquette

Choice of Vegetable:

Green Bean Almandine, Baby Green Beans with Roasted Red
Peppers, Steamed Asparagus, Vegetable Medley, Steamed Broccoli

Fresh Baked Breads

Coffee and Tea

Three Hour Call Brand Bar

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.

In addition to the Package Options, the Sunset Kitchen can prepare a host of additional meals for your party. These include the following:

Stuffed Chicken Woodsman Style

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

Chicken Piccata

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

Five Cheese Stuffed Chicken Breast

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

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

Chicken Francaise

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

Chicken Marsala

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

Veal Tenderloin Boursin

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

Carved to Order and smothered in a Rich Morel Mushroom Sauce

Traditional Veal Marsala or Piccata

Anise Crusted Loin of Prime Pork

With Home Made Apple Sauce

Pork Tenderloin Medallions Calvados-

Served on Cinnamon Apple Rings with Calvados Laced Port Demi Glace

Normandy Style Pork Medallions

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

Pork Tenderloin Roulade

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

Roast Tenderloin of Beef

Carved and served with Bordelaise Sauce

Smoked Tenderloin Dijonaise

Creamy Mustard, Black Pepper & Garlic Crust

Beef Wellington

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

With Port Wine and Fig Laced Demi

Sliced Roast New York Strip

With Béarnaise Sauce

Roasted Beef Rib Eye

With Braised Deckle Cap

Peppercorn Bistro Filet

Smothered in a Madagascar Peppercorn Sauce

Braised Short Rib of Beef-

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

Roast Rack of Domestic Lamb

With an Herb and Mustard Crust and Rosemary Scented Jus Lie

Roast Leg of Lamb with Braised Shank-

Mustard scented Reduction Sauce

Salmon Bantry

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
Bordelaise and Sauce American

Sliced Roast New York Strip with House Smoked Salmon Merlot

Grilled Petite Filet w/ Chicken Wellington

Petite Bistro Filet w/ House Smoked Shrimp

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 the Club according to the following table.

	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

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
- Coatroom Attendant- \$50.00

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

Wedding 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 brackage, 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

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