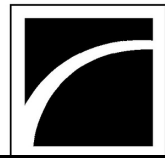


Banquet Menu



SUNSET 44

Banquet Information

Thank you for considering Sunset 44 for your event. As a family-owned restaurant and banquet center, we take pride in providing exceptional food and service for every celebration. All banquet packages include white linens, microphone access, house sound system and background music, a dance floor, and ample designated parking in Downtown Kirkwood. There are also no room rental fees unless minimums are not met.

Menu Selection

Please submit menu selections to the banquet office at least two weeks before the event. A maximum of two entrée options may be selected, and final counts for each entrée are required. Hosts must provide and arrange place cards indicating each guest's entrée selection.

A final guaranteed guest count must be submitted at least ONE WEEK before the event. If no guarantee is received, the original estimated attendance will be used as the guarantee. Prices are subject to change.

Confirmation

A \$500 non-refundable deposit, applied toward your banquet total, is required to reserve a room. Reservations are not confirmed until the deposit is received. Final guest counts must be submitted by the required deadline. If no final count is provided, charges will be based on 100% of the highest estimated attendance. Final attendance counts cannot be reduced once submitted. Room assignments are subject to change without notice and are not guaranteed.

Bar & Beverage Service

Cocktail service will be provided by our staff. Bar service may be arranged as either hosted (one tab) or cash bar (individual payment). Outside beverages are not permitted, with the exception of pre-approved wine subject to a \$35 corkage fee. All liquor sales are governed by Missouri state law.

A La Carte Menu Parties

À la carte dining with a limited menu is available for groups of 13 to 20. Pricing is based on regular menu rates, with salads, beverages, and dessert added to the entrée cost. Groups of more than 20 guests are required to select a set, pre-ordered menu.

Fees & Charges

A 22% gratuity and applicable sales tax is added to all parties.

room charges

A room charge will apply for parties smaller than the minimum guest requirements of 35 guests in the large banquet room or 20 guests in other banquet rooms. On Tuesday through Thursday, the room charge is \$75 for parties of 13–20 guests and \$150 for parties of 12 or fewer. On Friday and Saturday, the room charge is \$150 for parties of 13–20 guests and \$300 for parties of 12 or fewer. To protect our facility, nails, tape, tacks, confetti, glitter, and similar materials are not permitted anywhere in the building. Any damages will be charged to the host.

room charge for cash bar events exceeding 3 hours

For events with a cash bar that exceed three hours, an additional room fee of \$1.25 per person, per hour will apply. A cash bar is defined as guests paying individually for their drinks.

Payments

All private events must be paid in full on the day of the function. The banquet department will issue one check with tax and gratuity included; separate checks are not available in banquet rooms. Preferred payment methods are cash or check. A 5% service charge will be added to payments made by credit or debit card, including American Express, Discover, MasterCard, and Visa. Menu prices do not include applicable city and state taxes or service charges. Missouri state law requires sales tax to be applied to the total bill, including food, beverages, rentals, and service charges. Groups eligible for sales tax exemption must provide a valid tax exemption letter prior to the event.

Audio-Visual Equipment

Microphone and basic audio use are complimentary. A \$75 fee applies for use of plasma screens, LCD projector, portable screens, DVD player, and/or laptop computer.

Hors D'oeuvres & Cocktail Parties

Cocktail parties held in reserved rooms must select appetizers and food from this banquet menu. Additional menu items may be arranged with our chef upon request. A food minimum of \$25 per person applies.

Hours D'Oeuvres

Priced per Item

Served in Chafing Dish, on Platter, or as Pass Around

Arancini: Saffron & Mozzarella	3.60
Artichoke Hearts, Breaded	3.20
Chicken Drumettes & Wings	3.00
Chicken Tenders, hand-breaded	5.00
Crab Cakes, Mini	6.00
Crab Rangoon	3.60
Crostini: Goat Cheese Mousse	
with Fruit Jam/Honey Herb	3.60
with Smoked Salmon	4.60
Dollar Roll Sandwiches	5.75
Egg Rolls, Pork	3.30
Eggplant, Italian Breaded	3.00
Empanadas	5.00
Kabobs, Skewered Beef	7.00
Skewered Chicken or Veggies	5.00
Meatballs, Swedish or BBQ	3.60
Mushrooms, Portobello Breaded	3.30
Mushrooms, Stuffed with Crabmeat	5.50
Potatoes: Roasted Truffle Parmesan	6.00
French Fries, Reg. or Truffle Parm.	
Profiterole, Savory:	4.60
Chicken Salad or Cheese Mousse	
Quiche, mini	3.60
Scallops wrapped in Bacon	market
Shrimp, Breaded & Fried or Blackened	4.60
Shrimp, Cocktail	4.60
Sliders	6.25
Toasted Ravioli, Hand breaded	3.00
Water Chestnuts wrapped in Bacon	3.00

Hours D'Oeuvres Platters

Priced per Platter

Each platter serves an estimated 25-35 people

Antipasto Platter	250
Salami, Pepperoni, Pepperoncini, Cheddar, Havarti, Gouda, Swiss	
Beef Tenderloin Platter, Accountrements, Cold	350*
Fruit Platter, Seasonal	200
Imported Cheese Platter	275
Lavosh and Cheese Platter	75
Sampler Platter	210
Variety of fried shrimp, crab rangoon, onion rings, egg rolls, toasted ravioli	
Vegetable Platter, Seasonal with Dip	95
Smoked Side of Salmon, capers red onion	210
Salad Bowl, House or Caesar, per person	5.00
Salad Bowl, Greens & Goat, per person	7.00

*Prices are subject to change

A final order must be submitted ONE WEEK prior to the event. Due to preparation requirements and product availability, hors d'oeuvres selections and quantities cannot be changed after the final order is received.

See Dessert Menu on next page for Sweet Treats

Outside Desserts:

A \$4.50 per person plating fee applies for any desserts brought in by the host or a guest.

Breakfast and Brunch Menus

Minimum 50 people served between 10 am and 2 pm

Breakfast Menu

Scrambled Eggs, Breakfast Potatoes, choice of Ham, Sausage or Bacon, Pastries, Hot Biscuits, Butter and Jelly, Milk or Orange Juice, Coffee, Iced Tea

Plated-style \$36 per person

Buffet-style \$39 per person

Brunch Menu

Deep Dish Quiche, Fresh Fruit, Mixed Greens Salad

Chicken Salad, Fresh Fruit, Mixed Greens Salad

Eggs Benedict, Breakfast Potatoes, Fresh Fruit

Brunch entrees include coffee and iced tea.
Ask about bread and dessert options.

Entrée Menu

A maximum of two entrée selections may be offered. Hosts must provide and place cards indicating each guest's entrée selection. Final guest counts are due ONE WEEK prior to the event, and charges will be based on this guaranteed count.

Entrées

Plated entrées include your choice of Caesar salad or Sunset 44 House mixed greens salad, mashed potatoes or rice pilaf, vegetable du jour, homemade bread, dessert, and coffee or iced tea. Add house made lavosh & cheese for \$1 per person.

Chicken Dijon	40
Chicken Cordon Bleu	42
Chicken Supreme	40
Pork Loin Bordelaise	40
Pork Loin, Italian breaded	42
Beef Tenderloin Tips	52*
6 oz. Filet Mignon	60*
Prime Rib or Ribeye 10 oz. (min. 20)	75*
Prime Rib or Ribeye 14 oz.	75*
Strip Steak 12 oz.	75*
Strip Steak 14 oz.	75*
Filet Mignon & Lobster Tail	market
Scallops Thermidor	market
Jumbo Fried Shrimp/Shrimp Scampi	45
Grouper	45
Sesame Cod	44
Crab Cakes	50
Salmon	48
Pasta Primavera, Vegetarian	39
Vegan Lasagna	40

*All Beef prices are an estimate and subject to change based on market costs.

Premium Side Upgrades

Fresh Spinach Salad	5
Greens, Goat Cheese, Candied Pecans	7
Twice Baked Potato	4
Truffle Gruyere Potatoes Au Gratin	6
Asparagus with Hollandaise Sauce	4

SUNSET 44 BISTRO & BANQUET

118 West Adams, Kirkwood, MO 63122

www.Sunset44.com 314.965.6644

Dessert Menu

Choice of 1 dessert with plated entrée:

White Chocolate Bread Pudding	0
Ice Cream (one scoop)	0
	ADD
Chocolate Chocolate Chip Cookie	3.50
Chocolate Mousse Parfait	4.25
Crème Brûlée	5
Iced Donuts	5
Puff Pastries	6
Cheesecake with Strawberries	6
Seasonal Fruit Mini Pie	6
Hot Fudge Brownie Pie with Ice Cream	7

Outside Desserts:

A \$4.50 per person plating fee applies for any desserts brought in by the host or a guest.

Bar Menu

We offer:

Highballs and Specialty Cocktails;
House and Premium Brand Liquors;
Domestic & Craft Beers; Non-Alcoholic Beer;
Cordials, Cognacs, & Specialty Liquors;
House & Premium Wines;
Coffee and Tea Service; and Coca Cola Products

Bar Services

Our staff will provide full cocktail service. Bar service may be arranged as either Hosted (one check) or Cash (individual payment with tax and gratuity added).

HOSTED BAR

A hosted bar may be arranged either on a per-drink (consumption) basis or as a guaranteed bar package.

GUARANTEED BAR

Bar packages are billed for all guests age 21 and older. Guests under 21 will be charged per non-alcoholic beverage. A two-hour minimum applies to all bar packages.

House Guaranteed Bar

House liquors & cocktails, domestic beers, and house wines (per person)	
Two Hours	
Three Hours	26
Four Hours	35
Each Additional Hour add	40
	5

Premium Guaranteed Bar

Premium liquors & cocktails, domestic beers, and house wines (per person)	
Two Hours	32
Three Hours	44
Four Hours	56
Each Additional Hour add	8

A 22% gratuity and applicable sales tax will be added to all hosted and cash bars. All prices are subject to change.