



CONGRATULATIONS!

HISTORIC SUNSET STATION IS HONORED TO BE A PART OF YOUR SPECIAL DAY. WE WELCOME THE OPPORTUNITY TO WORK WITH YOU TO ENSURE MEMORIES TO LAST A LIFETIME. OUR BEAUTIFULLY RESTORED VENUES AND EXCELLENT CATERING SERVICES PROVIDE A GREAT OPPORTUNITY TO MAKE YOUR WEDDING MAGICAL.

HISTORIC AND UNIQUE VENUES FOR YOUR CEREMONY AND RECEPTION

COMPLIMENTARY CAKE CUTTING SERVICE

COMPLIMENTARY HOUSE LINEN

COMPLIMENTARY HOUSE CENTERPIECES

CHOCOLATE COVERED STRAWBERRIES

COMPLIMENTARY CHAMPAGNE TOAST FOR YOUR ENTIRE PARTY

PROFESSIONALLY STAFFED CAPTAINS AND SERVERS

USE OF OUR HISTORIC FACILITIES FOR YOUR WEDDING PHOTOS

SUNSET STATION'S AWARD WINNING EXECUTIVE CHEF CAN CREATE CUSTOMIZED MENUS TO MEET AND EXCEED THE WEDDING RECEPTION OF YOUR DREAMS.





HORS D'OEUVRES DINNER ENHANCEMENTS

ORDER ONE OF OUR HORS D'OEUVRES RECEPTIONS AS A
SPECTACULAR ADDITION TO YOUR DINNER

The Sunset Express Reception:

Garden Tray of Seasonal Vegetables
with Ranch and Chipotle-Red Pepper Dipping Sauces

Imported and Domestic Cheese Display with Rustic Breads,
Crackers and Fruit Garnish

Butler-passed:

Sausage En Croute

Vegetarian Spring Rolls with Dipping Sauce

Or

The Sunset Deluxe Reception:

Garden Tray of Seasonal Vegetables with
Ranch and Chipotle-Red Pepper Dipping Sauces

Imported and Domestic Cheese Display with Rustic Breads, Crackers and Fruit
Garnish

Butler-passed:

Smoked Poblano Chicken Pinwheel

Bruschetta with Roma Tomato, Capers, Garlic and Basil on Crostini

Black Bean, Poblano and Chicken Empanadas

All prices are subject to a 22% service charge and applicable sales tax





Silver Reception Package

Your Reception Package will include:

Imported and Domestic Cheese Display
Served with Rustic Breads, Crackers and Fruit Garnish

And Choices from the Following Menu Areas

Choice of (3) Cold Hors D' oeuvres:

Puff Pastry Parmesan Cheese Straws
Artichoke and Spinach Tapenade on Crostini
Marinated Tomato and Mozzarella Skewer
Curried Chicken on Toast Point
Bellini with Smoked Salmon Mousse

Choice of (4) Hot Hors D' oeuvres:

Vegetarian Spring Rolls with Dipping Sauce
Black Bean, Poblano & Chicken Empanadas
Pulled Beef Brisket & Jalapeno Tapenade on a Cheddar Cornbread Round
Jalapeno Poppers with Raspberry Dipping Sauce
Sausage en Croute

Choice of (1) Carving Station:

Served with Baskets of Bakery Rolls, Seeded Mustard, Mayonnaise
Herbed Turkey Breast
Bourbon Maple Glazed Ham
Top Round of Beef au jus with Horseradish Sauce
Roast Baron of Beef, Steamship Round au jus with Horseradish Sauce
(minimum 125 people)

(Chef Attendant Fee \$125 Applies)

Choice of (2) Salads:

Classic Caesar Salad
Tomato, Cucumber and Red Onions
Roasted Vegetable Pasta Salad
Jicama and Orange Salad
Fresh from the Garden Salad with Assorted Dressing
Black Bean and Roasted Corn Salad
Includes, Premium House Blend Coffee, Decaffeinated Coffee and Iced Tea

All prices are subject to a 22% service charge and applicable sales tax





Gold Reception Package

Your Reception Package will include:

Imported and Domestic Cheese Display
Served with Rustic Breads, Crackers and Fruit Garnish
and
Fresh Seasonal Vegetable Tray with
Ranch and Honey Dijon Dipping Sauces

And Choices from the Following Menu Areas

Choice of (3) Cold Hors D' oeuvres:

Puff Pastry Parmesan Cheese Straws
Artichoke and Spinach Tapenade on Crostini
Marinated Tomato and Mozzarella Skewer
Curried Chicken on Toast Point

Choice of (3) Hot Hors D' oeuvres:

Vegetarian Spring Rolls with Dipping Sauce
Black Bean, Poblano & Chicken Empanadas
Pulled Beef Brisket & Jalapeno Tapenade on a Cheddar Cornbread Round
Jalapeno Poppers with Raspberry Dipping Sauce
Sausage en Croute
Signature House Salad with Assorted Dressings or
Mexican Caesar Salad

Choice of (1) Carving Station:

Served with Baskets of Bakery Rolls, Seeded Mustard, Mayonnaise
Herbed Turkey Breast
Bourbon Maple Glazed Ham
Roast Baron of Beef, Steamship Round with Horseradish Sauce and Au Jus

Pasta Action Station

Cheese Tortellini and Penne Pasta
Prepared with Marinara, Alfredo, Pesto or Garlic Butter
Parmesan Cheese

Includes, Premium House Blend Coffee, Decaffeinated Coffee and Iced Tea

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Plated Dinner Entrees

Dinners include your choice of our Signature House Salad, Fresh Seasonal Vegetables, Appropriate Starch, Baskets of Bakery Breads, Sweet Cream Butter, Premium House Blend Coffee, Decaffeinated Coffee and Iced Tea

POULTRY

Seared Breast of Chicken with Julienne Vegetables, Spring Peas in a Sherry Reduction

Roasted Chicken Breast Stuffed with Prosciutto and Fontina Cheese
With Marsala Wine Sauce

PORK

Oven Roasted Medallions of Pork Loin with Apple Thyme Sauce

FISH

Pan Seared Tilapia in a Tequila Lime Sauce

Honey Mustard Roasted Salmon with Heirloom Tomato Couscous and Purple Basil Vinaigrette

BEEF

Grilled Beef Strip Loin Steak Forestiere
Served with Mixed Mushrooms, Bacon and Shallot Fricassee

Grilled Beef Rib-Eye Steak [12 ounce]
Roasted Fingerling Potato Ragout and Madeira Sauce

Duet

Grilled Filet Mignon and Oregano Crusted Chicken Breast with Garlic Mashed Potatoes in a Portabello Mushroom –Marsala Sauce

Signature Salad Choices:

(Choose One)

Citrus Salad with Baby Greens and Walnut Crusted Goat Cheese
Mixed Baby Greens with Roquefort Cheese
Baby Spinach and Strawberries with Aged Balsamic Vinaigrette

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NEW BEGINNING BUFFET

All Buffets served with Fresh Seasonal Vegetables, Fresh Rolls and Creamy Butter, Premium House Blend Coffee, Decaffeinated Coffee, Iced and Hot Teas (upon request)

Your Buffet will Include:

Imported and Domestic Cheese Display with Fruit Garnish served with Rustic Breads
Fresh Seasonal From the Garden Display with Ranch and Chipotle Dipping Sauces

Salad Selections

(Choose 3)

Jicama and Sunset Orange Salad
Classic Caesar with Shaved Parmesan and Oven Fried Croutons
Baby Field Green Salad Bar to include Assorted Toppings and Dressings
Fresh Fruit Salad with Poppy Seed Dressing
Tri-colored Pasta Salad with Roasted Vegetables
Marinated Artichoke and Field Mushroom Salad

Entrée Selection

Pear and Walnut Stuffed Chicken Breast
Captain Morgan's Spiced Rum Marinated Chicken Breast with Cherry Sauce
Lemon Pepper Salmon with Tequila Lime Sauce
Ginger and Pineapple Marinated Flank Steak
Apple Wood Smoked Beef Sirloin with Cranberry Chipotle BBQ Sauce

Starch Accompaniments

(Choose 2)

Boursin Mashed Potatoes
Dauphinoise Potatoes
Apple Thyme Rice Pilaf
Wild Confetti Rice Blend
Pesto Orzo Pasta
Saffron Risotto
Roasted New Potatoes

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**HOSTED & CASH BAR SERVICES
BEVERAGE SERVICE**

Call Brands

Jim Beam Bourbon, Seagram's 7 Whiskey, J&B Scotch, Smirnoff Vodka
Beefeater Gin, Bacardi Light Rum, Cuervo Gold Tequila

Premium Brands

Jack Daniel's Bourbon, Crown Royal Canadian Whiskey, Glenlivet Scotch,
Grey Goose Vodka, Tanqueray Gin, Bacardi Silver Rum, Patron/ Partida Tequila

Domestic Beer

Budweiser, Bud Light, Shiner Bock, Michelob, Michelob Ultra, Miller Light, Coors Light

Imported Beer

Corona, Corona Light, Dos Equis XX, Heineken

On-Consumption or Cash Bar Service (per drink)

Call Brands

Premium Brands

Domestic Beer, Imported Beer

House Wine, Premium Wine

Soft Drinks, Bottled Water

Sunset Station serves Coca-Cola products and Ozarka water. Specialty Waters Available Upon Request

House Wines (per bottle)

Chardonnay

Pinot Grigio

White Zinfandel

Cabernet Sauvignon

Merlot

Shiraz

Premium Wines (per bottle)

Chardonnay

Pinot Grigio

Sauvignon Blanc

White Zinfandel

Cabernet Sauvignon

Merlot

Zinfandel

Additional Wine Selections Available upon request

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BEVERAGE SERVICE (Continued)
Hosted Beverage Packages

Sunset Package

Includes Domestic Beer,
House Red & White Wine and our
Hand Shaken Margaritas
Assorted Soft Drinks
Bottled Water

Call Brands Package

Includes Call Brand Cocktails and our
Hand Shaken Margaritas
Imported & Domestic Beer
House Red & White Wine
Assorted Soft Drinks
Bottled Water

Premium Bar Package

Includes Premium Brand Cocktails and our
Top Shelf Hand Shaken Margaritas
Imported & Domestic Beer
Premium Red & White Wine
Assorted Soft Drinks
Bottled Water

(Sunset Station recommends a minimum of 1 bartender for every 100 guests)

Cocktail Servers: Upon request, cocktail servers will be provided complimentary for the first 30 minutes of service.
Beverage pricing does not include 22% service charge.

All prices are subject to a 22% service charge and applicable sales tax

