EVENT SPACE

SUNSET

SUNSET HILLS, MO

BY TWISTED TREE

WEDDING PACKAGE

**SUBJECT TO SALES TAX & 22% SERVICE CHARGE*

***Dairy Free (DF), Gluten Free (GF), Vegetarian (Veg), Vegan (V)**

WEDDING PACKAGE

COMPLIMENTARY WEDDING PACKAGE ITEMS

Hotel Suite for the Bride & Groom

15 Guest Room Reservations Booked Required

Hotel Room Block: Discounted Rates for Guest Rooms

Guest Parking

Menu Tasting with our Wedding Coordinator and Executive Chef

Champagne Toast for the Wedding Party and Parent Tables

Dance Floor & Staging

Centerpieces: Flat Mirror, Floating Candles, and Votives

Floor-Length Linens: Available in White, Ivory or Black

Napkins: Available in Various Colors

WEDDING PACKAGE

RENTALS

Ceremony Room Rental - $2,500

Includes Complimentary Rehearsal Space

Dressing Room Rental - $650

HORS D'OEUVRES

DISPLAYS

Charcuterie Display

Local Volpi Meats, Domestic & Imported Cheeses, Pickled Vegetables

Large - $375 | *Serves 100 Guests*

Crudité Display

Seasonal Fresh Vegetables, Roasted Red Pepper Hummus & Twisted Tree Ranch

Large - $325 | *Serves 100 Guests*

(GF, Veg)

Fruit Display

Seasonal Fresh Fruit

Large - $280 | *Serves 100 Guests*

(GF, DF, Veg, V)

RECEPTION MENUS

STATIONED HORS D'OEUVRES

Minimum Order of 3 Dozen

Cold Appetizers

Caprese Skewers - $38 Per Dozen
(GF, Veg)

Roasted Tomato & Goat Cheese Crostini - $38 Per Dozen
(Veg)

Shrimp Cocktail - $46 Per Dozen
(GF, DF)

Lobster Deviled Egg - $46 Per Dozen
(GF)

Smoked Trout & Apple Tartine - $46 Per Dozen

Hot Appetizers

Three Cheese Arancini - $46 Per Dozen
(Veg)

Mushroom & Mascarpone Arancini - $46 Per Dozen
(Veg)

Lobster Burrata Crostini - $52 Per Dozen

Crab Cakes - $52 Per Dozen

Toasted Brisket Ravioli - $46 Per Dozen

Twisted Tree Meatballs - $38 Per Dozen

Twisted Tree Crab Rangoon - $38 Per Dozen

Twisted Shrimp - $46 Per Dozen
(GF)

Batter Dipped Lobster Bites - $52 Per Dozen

Chicken Spiedini Skewers - $46 Per Dozen

Beef Tenderloin Skewers - $46 Per Dozen

Beef Tenderloin Sliders - $52 Per Dozen

HORS D'OEUVRES

PASSED HORS D'OEUVRES

Choice of (2) - $10 Per Person

Choice of (3) - $12 Per Person

Choice of (4) - $15 Per Person

Caprese Skewers

Roasted Tomato & Goat Cheese Crostini

Lobster Burrata Crostini

Lobster Deviled Egg

Three Cheese Arancini

Seasonal Arancini

Crab Cakes

Toasted Brisket Ravioli

Twisted Tree Meatballs

Twisted Tree Crab Rangoon

Twisted Shrimp

Tenderloin Slider

$150 Passing Fee Applied
Maximum Selection of Four

PLATED DINNER

Choice of (1) Salad:

Served with Warm Rolls & Butter

Twisted Tree House Salad
Fresh Garden Greens, Hot Garlic Croutons,
Green Peppers, Tomato, Onion, & Feta
Served with our Pear Tree Vinaigrette
& Madame French
(Veg)

Classic Caesar Salad
Crisp Chopped Romaine, Seasoned Croutons
& Shaved Parmesan
Served with our Creamy Caesar Dressing
(Veg)

Choice of Entrées:

Maximum of (3) Selections

Herb Roasted Chicken - $38 Per Person
Chicken Breast Marinated in Olive Oil & Fresh Herbs
(GF, DF)

Chicken Piccata- $38 Per Person
Lightly Breaded Chicken Breast, Mushroom, Capers, Roasted Garlic, White Wine Lemon Sauce

Chicken Parmesan- $38 Per Person
Panko Crusted Chicken Breast, San Marzano Tomato, Fresh Mozzarella

Bourbon Glazed Pan Seared Salmon - $42 Per Person
Seared Salmon finished with Bourbon Glaze
(GF, DF)

Lemon Garlic Halibut - $48 Per Person
House Lemon Garlic Sauce
(GF)

Shrimp & Grits - $42 Per Person
Four Jumbo Shrimp, Roasted Garlic, White Wine Reduction, Creamy Parmesan Grits
(GF)

Red Wine Braised Short Ribs - $50 Per Person
(DF)

Chef's Vegetarian Pasta - $38 Per Person
Penne Pasta, Assorted Vegetables, San Marzano Tomato, Shaved Parmesan
**Gluten Free Pasta available by Request*
(Veg)

Grilled Vegetable Stack - $38 Per Person
Assorted Seasonal Vegetables, Quinoa, Cous Cous, Balsamic Glaze
(GF, DF, Veg, V)

PLATED DINNER

Prime Steak Offerings:
Served with House Made Ju

6oz Center Cut Filet - $58 Per Person
8oz Center Cut Filet - $64 Per Person
12oz Aged Prime Rib - $58 Per Person
12oz New York Strip - $62 Per Person
(All DF)

Duo Entrees:
All Entrees Must be the Same

6oz Center Cut Filet & Halibut - $72 Per Person
6oz Center Cut Filet & Two Jumbo Shrimp - $68 Per Person
6oz Center Cut Filet & Batter Dipped Lobster Tail - $82 Per Person

Choice of (2) Sides:

Hand Whipped Potatoes
(GF, Veg)

Crispy Parmesan Potatoes
(GF, Veg)

Au Gratin Potatoes
(Veg)

Mushroom & Mascarpone Risotto
(GF, Veg)

Brown Butter Green Beans
(GF, Veg)

Charred Broccolini
(GF, DF, Veg, V)

Fire Roasted Asparagus
(GF, DF, Veg, V)

Crispy Brussels Sprouts

Balsamic Glazed Heirloom Carrots
(GF, DF, Veg, V)

DINNER BUFFET

TWISTED TREE DINNER BUFFET

Choice of (1) Salad:
Served with Warm Rolls & Butter

Twisted Tree House Salad
Fresh Garden Greens, Hot Garlic Croutons, Green Peppers, Tomato, Onion, & Feta Served with our Pear Tree Vinaigrette & Madam French
(Veg)

Classic Caesar Salad
Crisp Chopped Romaine, Seasoned Croutons & Shaved Parmesan Served with our Creamy Caesar Dressing
(Veg)

Choice of (2) Entrées - $48 Per Person
Choice of (3) Entrées - $52 Per Person

Chicken Piccata
Lightly Breaded Chicken Breast, Mushroom, Capers, Roasted Garlic, White Wine Lemon Sauce

Chicken Marsala
Lightly Breaded Chicken Breast, Wild Mushroom, Marsala Wine

Chicken Parmesan
Panko Crusted Chicken Breast, San Marzano Tomato, Fresh Mozzarella

Bourbon Glazed Pan Seared Salmon
Seared Salmon, Bourbon Glaze
(GF, DF)

Shrimp Scampi
Jumbo Shrimp, White Wine Lemon Sauce

Beef Tenderloin Kabobs
Served with Peppers & Onions
(GF, DF)

***Aged Prime Rib - $3 Per Person**
Sliced and Served in House Made Ju
(DF)

***4oz Beef Tenderloin Medallions - $5 Per Person**
Served with Sherry Green Peppercorn Sauce
(GF, DF)

Portabella Mushroom Milanese
Hand Breaded Portabella Mushroom, Pan Fried, San Marzano
(Veg)

DINNER BUFFET

TWISTED TREE DINNER BUFFET

Choice of (3) Sides:

Hand Whipped Potatoes
(GF, Veg)

Crispy Parmesan Potatoes
(GF, Veg)

Au Gratin Potatoes
(Veg)

Aged Cheddar Macaroni & Cheese
(Veg)

Penne Pasta in a Spinach & Sun-Dried Tomato Cream Sauce
(Veg)

Penne Pomodoro
(Veg)

Wild Rice Pilaf
(GF, DF, Veg, V)

Brown Butter Green Beans
(GF, Veg)

Charred Broccoli
(GF, DF, Veg, V)

Fire Roasted Asparagus
(GF, DF, Veg, V)

Crispy Brussels Sprouts

Balsamic Glazed Heirloom Carrots
(GF, DF, Veg, V)

Buffet Enhancements:
Must be Purchased in Conjunction with a Dinner Buffet Package

Carving Stations
For Groups of 25 or More
$150 Chef Attendant Fee Applied
90 Minute Service
Aged Prime Rib - $10 Per Person
Beef Tenderloin - $12 Per Person

WEDDING PACKAGE

WEDDING CAKES

Display Cake (One Tier) - $150

Display Cake (Two Tiers) - $400

Sheet Cakes for Guests - $300

BAR PACKAGES

OPEN BAR PACKAGES

Bartender Fee - $150 per Bartender
One Bartender per 75 Guests

OPEN BAR - BEER, WINE & SODA

(3) Hour Bar - $24 Per Guest
(4) Hour Bar - $28 per Person
(5) Hour Bar - $32 per Person

Domestic Beers	Proverb Wines	Soft Drinks
Budweiser	Cabernet Sauvignon	Coke
Bud Light	Pinot Noir	Diet Coke
Bud Select	Chardonnay	Sprite
Michelob Ultra	Pinot Grigio	
Busch Light	Sauvignon Blanc	

OPEN BAR – HOUSE BRANDS

(3) Hour Bar - $30 Per Guest
(4) Hour Bar - $36 per Person
(5) Hour Bar - $42 per Person

House Spirits	Domestic Beers	Proverb Wine	Soft Drinks
High Post Vodka	Budweiser	Cabernet Sauvignon	Coke
Broker's Gin	Bud Light	Pinot Noir	Diet Coke
Dewar's Scotch	Bud Select	Chardonnay	Sprite
Jack Daniel's	Michelob Ultra	Pinot Grigio	
Cruzan Rum	Busch Light	Sauvignon Blanc	
El Trago Tequila			

BAR PACKAGES

OPEN BAR PACKAGES

Bartender Fee - $150 per Bartender
One Bartender per 75 Guests

OPEN BAR – PREMIUM BRANDS

(3) Hour Bar - $36 Per Guest
(4) Hour Bar - $42 per Person
(5) Hour Bar - $50 per Person

Premium Spirits
Tito's Vodka
Tanqueray Gin
Johnny Walker Black Scotch
Maker's Mark
Bacardi Rum
Una Vida Blanco Tequila

Domestic Beers
Budweiser
Bud Light
Bud Select
Michelob Ultra
Busch Light

Tier Two Sommelier Selection Wines
Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks
Coke
Diet Coke
Sprite

OPEN BAR – LUXURY BRANDS

(3) Hour Bar - $42 Per Guest
(4) Hour Bar - $48 per Person
(5) Hour Bar - $58 per Person

Luxury Spirits
Grey Goose Vodka
Hendrick's Gin
Glenfiddich 12 Year Scotch
Knob Creek
Diplomatico Rum
Casamigos Reposado Tequila

Domestic Beers
Budweiser
Bud Light
Bud Select
Michelob Ultra
Busch Light

Tier Two Sommelier Selection Wines
Cabernet Sauvignon
Pinot Noir
Chardonnay
Pinot Grigio

Soft Drinks
Coke
Diet Coke
Sprite

BAR PACKAGES

OPEN BAR PACKAGES

Open Bar Enhancements:

Add Premium Beer Selection - $2 per Guest

Upgrade to Tier Three Sommelier Selection Wines - $4 per Guest

Champagne Toast
House Sparkling - $6 per Guest

Tier Two Sparkling - $10 per Guest

Tier Three Sparkling - $16 per Guest

Wine Service
House Wine Service- $10 per Guest

Tier Two Wine Service - $16 per Guest

Tier Three Wine Service - $22 per Guest