



Banquet Information

Thank you for thinking of Sunset 44 for your event. We are a family run restaurant and banquet center offering exceptional food and service for your celebration. All banquet prices listed below are inclusive of white linens, microphone use, house sound system and background music, a dance floor, and ample designated parking in Downtown Kirkwood. Additionally, there are no room fees (unless minimums are not met). At Sunset 44 we are prepared to craft custom menus, vegetarian and vegan menus, and go above and beyond to make your event special.

MENU SELECTION

Menu selection should be submitted to the banquet office at least two weeks in advance. No more than two entrée selections can be chosen. Exact counts are due for each entrée. Place cards must be provided and set up by host to signal who receives which entrée. Minimum charge will be 100% of the guaranteed number. The guaranteed number is required to be submitted 72 working hours prior to the function. If no guarantee is received prior to the function, then the original estimate of attendance will become the guarantee. Prices are subject to change.

CONFIRMATION

A \$500 non-refundable deposit, applied toward your banquet, is required to secure all rooms. A room is not confirmed until the deposit is received. Failure to submit a final attendance figure will result in charges based on 100% of the highest estimated attendance. Final attendance is not subject to reduction. Room assignments are not guaranteed and room changes may be made without notice.

BAR AND BEVERAGE SERVICE

Our staff will provide cocktail service. Your bar bill can be arranged on a hosted (one check) basis, or cash (individual payment with tax and tip added) basis. No beverages of any kind (besides pre-approved wine, \$25 corkage fee) may be brought into the restaurant. Liquor sales are governed by state law. Hours and limitations are strictly followed.

A LA CARTE MENU PARTIES

A la Carte dining with limited menus is available for groups of 20 or less. The cost will be the regular menu prices with salads, beverages, and dessert added to the cost of the entrée. All parties of over 15 or more are required to have a set or limited menu.

Fees and Charges

SERVICE CHARGES

A 21% gratuity and applicable sales tax is added to all parties.

ROOM CHARGES

There will be a room charge for parties of less than 35 persons for the large banquet room and less than 20 persons for other rooms; \$35 Sunday-Thursday, \$75 on Friday and Saturday. We do not permit nails, staples, tacks, etc. to be used on the banquet room walls, and we do not allow confetti to be placed on tables. All damages will be billed to the host.

PAYMENTS

All private parties must be paid in full on the day of the function. The banquet department issues one check with tax and gratuity already added. There are no separate checks issued in the banquet rooms. Functions preferred method of payment is Cash or Check. A 5% service charge will be added to parties charged on American Express, Discover, MasterCard, Visa, and debit cards. Prices quoted on menus do not include existing city and state taxes, or service charges. State law requires that sales tax be allocated on the total bill including food, liquor, rentals, and service charge. Groups eligible for state sales tax exemption must submit their tax exemption letter prior to their function.

AUDIO VISUAL EQUIPMENT

There will be a \$75 charge for the use of our plasma screens, LCD projector, moveable screens, DVD player, CD player, and/or laptop computer. Microphone and audio usage are free of charge.

Hors D'Oeuvres

HORS D'OEUVRES

Priced per Item

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

Fried Artichoke Hearts, Lemon Aioli	2.75
Chinese Egg Rolls served with Hot Mustard & Sweet and Sour Sauce	2.95
Salmon Crostini	2.95
Japanese Steak Pieces	3.5*
Saffron & Mozzarella Arancini	2.95
Empanadas (pork or beef)	3.95
Chicken Satay Brochette	4.5
Mini Crab Cakes	4.5
Stuffed Mushrooms (Crabmeat & Vegetables)	4.5
Fried Eggplant (Italian Bread Crumbs)	2.5
Homemade Toasted Ravioli	2.95
Meatballs (Swedish or BBQ)	2.95
Crab Rangoon	3.25
Breaded Portobello Mushrooms	3.5
Cold Spiced Shrimp	4.25
Fried Shrimp with Cocktail Sauce	4.25
Savory Profiterole:	3.95
Chicken Salad, Tuna or Cheese Mousse	
Beef Sliders	4.25
Silver Dollar Sandwiches	4.00
Assortment of Ham, Turkey and Beef	
Mini Quiche Lorraine	2.95
Chicken Drumettes & Wings	2.95
Scallops wrapped in Bacon	market

HORS D'OEUVRES PLATTERS

Prices per platter (serves an estimated 25-35 people)

Cheeseball with Lavosh	65
Sampler Platter (Variety of Fried Shrimp, Toasted Ravioli, Fried Calamari, Onion Rings and Mushrooms)	160
Poached Side of Salmon served with Capers, Red Onions & Dill Sauce	190
Vegetable Platter with Dip (Broccoli, Cauliflower, Carrots, Celery, Cherry Tomatoes)	75
Sliced Beef Tenderloin with Bordelaise Sauce (Whole Tenderloin)	300*
Beef Tenderloin Platter, Horseradish Cream, Accoutrements and Bread	300*
Antipasto Platter (Salami, Olives, Celery, Carrots, Pepperoncini, Cheddar, Havarti, Gouda and Swiss Cheese)	190
Fruit Platter	100
Imported Cheese Platter	200

A final order must be given 72 hours in advance. Because of preparation and product availability Hors D'Oeuvre selections cannot be increased or decreased after receipt of final order.

*prices are subject to change

Breakfast and Brunch Menu

Minimum 40 people

Served between 10 and 2 pm

BREAKFAST MENU

Scrambled Eggs, Ham, Sausage or Bacon, Hash Brown Potatoes, Pastries, Hot Biscuits, Butter and Jelly, Coffee, Iced Tea, Milk or Orange Juice
\$25 per person

BRUNCH MENU

Brunch entrees are served with fresh bread, dessert, and coffee or iced tea.

Deep Dish Quiche, Fresh Fruit and Mixed Greens Salad	25
Chicken Salad, Fresh Fruit and Mixed Greens Salad	25
Eggs Benedict, Breakfast Potatoes and Fresh Fruit	25

Lunch Menu

LUNCHEON MENU

Minimum 40 people
Served between 11 and 2 pm

Lunch entrees are served with mixed green salad, potato or rice and seasonal vegetable, fresh bread, dessert, and coffee or iced tea.

LUNCHEON ENTREES

Chicken Breast with Supreme Sauce	26
Jumbo Lump Crab Cake	28
Petite Prime Rib	market price
Strip Sirloin Steak 8oz	market price
Beef Tenderloin	market price
Pork Tenderloin with Chutney	30
Beef Tips Bordelaise	30*
Lemon Pepper Shrimp, Wild Grain Rice (with Mixed Wild Grain Rice)	29
Chicken Dijon, Shallots, Mushrooms	26
Roast Turkey, Dressing, Cranberry Chutney	26
Roast Loin of Pork with Dressing	26
Chicken Cordon Bleu	30
Fresh Baked White Fish	28
Grilled Salmon	32

Dinner Menu

No more than two entrée selections can be chosen. Place cards must be provided and set up by host to signal who receives which entrée. A final attendance must be given 72 hours in advance. Charges will be based on 100% of this number.

DINNER ENTREES

Dinner entrees are served with mixed green salad, potato or rice pilaf and vegetable du jour, fresh bread, dessert, and coffee or iced tea.
Add house made lavosh & cheese for \$1 per person.

Chicken Dijon	30
Chicken Cordon Bleu	33
Chicken Breast with Supreme Sauce	30
Pork Loin Bordelaise	30
Beef Tips Teriyaki or Bordelaise	33*
Beef Tenderloin Tips with Fresh Mushrooms	40*
6 oz Filet Mignon	45*
Prime Rib 10 oz (min. 20 ordered)	47*
Prime Rib 14oz	55*
Strip Sirloin Steak 14-16oz	53*
Peppered Kansas City Strip 14-16oz	55*
Filet Mignon and Lobster Tail	market price
Lobster Thermidor	market price
Jumbo Fried Shrimp	36
Broiled White Fish	35
Crab Cakes	35
Salmon	36
Italian Breaded Pork Tenderloin	34
Vegetarian Lasagna or Pasta Primavera	30

DINNER SIDES- A LA CARTE

Caesar Cardini Salad	3
Fresh Spinach Salad	4
Bibb Lettuce with Hearts of Palm with Artichoke Hearts and Vinaigrette	5
Add Soup Du Jour Cup	5
Twice Baked Potato	4
Truffle Gruyere Potatoes	3
Asparagus with Hollandaise Sauce	4

Dessert Menu

Choose 1 dessert for lunch and dinner entrees

DESSERT SELECTIONS

Creme Brulee	4
Fresh Peach or Apple Tart	5
Cheesecake with Strawberries	5
Hot Fudge Brownie Pie with Ice Cream	6
Bananas Foster	6
Add Chocolate Chocolate Chip Cookie	2
Add Ice Cream-A La Mode	3
White Chocolate Bread Pudding	0
Ice Cream (one scoop)	0

*all beef prices are an estimate, beef prices fluctuate

Bar Menu

BAR SERVICES

Our staff will provide cocktail service. Your bar bill can be arranged on a hosted (one check) basis, or cash (individual payment with tax and tip added) basis.

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
- Coca Cola Products

HOSTED BARS

A hosted bar can be arranged on a charge per drink basis or as a guaranteed bar.

GUARANTEED BAR

Packages billed for all guests 21 and older. Guests under the age of 21 will be charged per n/a beverage. Minimum of two hours required on all bar packages.

House Bar

House liquors & cocktails, domestic beers, and house wines (per person)

Two Hours	23
Three Hours	30
Four Hours	36
Each Additional Hour add	5
Guaranteed Bar does not include premium wine or liquors by the glass	

Premium Bar

Premium liquors & cocktails, all beer, and house & premium wines (per person)

Two Hours	27
Three Hours	36
Four Hours	44
Each Additional Hour add	7

A 21% gratuity and applicable sales tax will be added to all hosted and cash bars. All prices are subject to change.