

THE SUNSET BALLROOM WATERFRONT CATERING GROUP

Phone: 802-658-3663 *** Fax: 802-865-8360

www.VermontSpecialOccasions.com

Thank you for your interest in the Sunset Ballroom!

The Sunset Ballroom is one of Vermont's most unique special event facilities! We are located atop the Comfort Suites overlooking Lake Champlain and the Adirondacks. The outdoor patio offers the best views and sunsets imaginable. The recently expanded and renovated Ballroom boasts 80% windows and skylights to ensure the best venue for your special day.

From the first contact you will be working with Gary and Diane Provost of Waterfront Catering to help in planning every step. With 20 years' experience in the Ballroom alone, and unwavering customer service, it is easy to feel the difference at the Sunset Ballroom! From the moment your guests are greeted at the ballroom door, to making sure all guests are cared for; the Sunset ballroom staff is second to none. With all the amenities we have to offer a site visit is a must!

Feel free to call Waterfront Catering Group to discuss the details about your function at any time; we are looking forward to working with you!

Sincerely,

Gary & Diane Provost
Waterfront Catering Group

SUNSET BALLROOM
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All Packages include 2 choices of Hors d'oeuvres

COLD

*Prosciutto wrapped Melon
Prosciutto wrapped Asparagus
Assorted Canapés
Fresh Fruit & Yogurt Display
Italian Antipasto Skewer
Tomato Basil Bruschetta
Filet & Blue Cheese Bruschetta
VT Cheese & Crackers
Raw Vegetable Crudités & Dip
Salmon Cucumber Canapes*

HOT

*Chicken Cordon Blue Medallions
Swedish Meatballs
Chicken Drummers
Assorted Mini Quiche
Spanikopita
Veggie Cream Cheese Stuffed Mushrooms
Baked Brie in Puff Pastry*

Additional choices are available as an upgrade

*Jumbo Shrimp Cocktail
Scallops Wrapped in Bacon
Chicken Kabob with Pineapple
Peking duck Spring Roll
BBQ Beef in Wonton Purse
Beef Satay*

*Coconut Shrimp
Mini Beef Wellington
Vegetable Eggrolls
Mushroom Puffs
Marinated Chicken Satay*

All Packages include the following

*Complete Set up & Breakdown for your specially designed room
All Table Linens and Napkin colors of your choice
House Centerpiece with three votive candles
Children's menu options for guests 5-12
Complimentary Cake Cutting & Service
Champagne & Sparkling Cider Toast
Wedding Party hors d'oeuvres & beverages upon arrival
Freshly renovated guestrooms for your friends & family
Plenty of free parking*

*Saturday Weddings from May through October require a minimum of 125 Guests
A 3% charge will be added to Credit Card Payment*

SEATED DINNER PACKAGE

ALL DINNERS INCLUDE:

2 Appetizers of your choice
Champagne & Sparkling Cider Toast

CHOOSE 2 ENTRÉES:

- Slow Roasted Turkey Breast with Sage Stuffing and Vermont Cranberry Chutney
- Vermont Maple Cured Ham slow roasted with Pineapple Maple Syrup Glaze
- Roast Pork Tenderloin topped with Vermont Apple Normandy Sauce
- Slow Roasted Prime Rib of Beef served with Homemade Au Jus
 - Sliced Tenderloin of Beef drizzled with Béarnaise Sauce
 - Battered & Baked Breast of Chicken Francaise In Lemon, White Wine Sauce
- Boneless Breast of Chicken prepared in our Mushroom Marsala Wine sauce
- Chicken Cordon Blue stuffed with Vermont Cheese and ham, Cracker Crusting and Apricot Mornay sauce
- Apple Almond Breading Stuffed Chicken with Apricot Mornay Sauce
 - Broiled Salmon Drizzled with Lemon Dill Hollandaise
- Cracker and Crab Stuffed Filet of Sole with Lemon Hollandaise
- Pasta Primavera with Sautéed Vermont Vegetables in Alfredo Sauce
- Penne Pasta with Sautéed Vegetables, Garlic, Basil, & Olive Oil
- Stuffed Chicken Roulades with Cranberry & Sage Stuffing

Included with Dinner

2 Appetizers of your choice,
House Garden Salad, 2 starches and vegetable
Dinner Rolls & butter, Coffee and Tea
Contact us for pricing

All prices subject to 19% service charge & prevailing state tax
We will gladly customize a menu for you - just let us know!

ALL DINNERS INCLUDE:

2 Appetizers of your choice
Champagne & Sparkling Cider Toast

BUFFET MENU:

Choice of Roast Prime Rib or Beef Tenderloin, Carved to Order

CHOOSE (1) ADDITIONAL ENTRÉES:

Vermont Maple Cured Ham
Breast of Chicken Marsala
Chicken Cordon Bleu
Apple Almond Stuffed Chicken with Apricot Mornay Sauce
Breast of Chicken Française in Lemon Butter Sauce
Stuffed Chicken Roulades with Cranberry & Sage Stuffing
Roast Turkey Breast with Sage Stuffing and VT Cranberry Chutney
Roast Pork Tenderloin topped with Vermont Apple Normandy Sauce
Broiled Salmon with Lemon Hollandaise
Stuffed Filet of Sole with Lemon Hollandaise
Penne Pasta with Sautéed Vegetables, Garlic, Basil & Olive Oil
Pasta Primavera with Sautéed Vegetables in Alfredo Sauce

CHOOSE SALAD:

Tossed Garden, Tri-Colored Pasta, Antipasto, Potato, Macaroni,
Cole Slaw or Roasted Marinated Vegetable Salad

- Choice of Two Starches & Seasonal Vegetable Medley
 - Dinner Rolls & Butter
 - Coffee & Tea Service

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Station Wedding Package

- Station 1. Appetizers - Choose 2

- Station 2. Salads - Choose 2

**Garden Salad-Mixed Iceberg and Mescaline Greens, Sliced Cucumber, Red Onion, Tomato, Seasoned Croutons and Assorted dressings*

** Caesar Salad - Crisp Romaine Lettuce with Parmesan Cheese, Black Olives, Seasoned Croutons and Our House Dressing*

**Red Potato salad*

** Mescaline Greens with Walnuts, Cranberries and Crumbled Blue Cheese*

** Marinated Vegetable - Red Potato, Green and red Peppers, Zucchini, Squash and Broccoli Marinated in an Italian Blend Dressing*

**Sunset Salad - Mescaline Greens, Teriyaki Chicken, Sliced Almonds, Chow Mein Noodles, Mandarin Oranges and Raspberry Vinaigrette*

- Station 3. Pasta

**Penne and Tri Color Rotelli Pasta*

** Roasted Vegetables*

** Choice of 2 Sauces-Pesto, Marinara or Alfredo*

- Station 4. The Carving Board - Choose 1

- Choice of Beef Tenderloin, Roast Prime Rib, Maple Cured Vermont Ham, Slow Roasted Turkey, Roast Pork Loin or Sage & Cranberry Stuffed Chicken
- *Carving Board includes Accompanied Sauces, Dinner Rolls and Butter
 - Champagne & Sparkling Cider Toast
 - Coffee and Tea Service

Contact us for pricing

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We will gladly customize a menu for you - just let us know!

All functions must guarantee their final number of guests seven days prior to the event. The final bill will be based on this guarantee or the minimum room guarantees if fewer guests should attend. A non-refundable deposit is required to secure your date and will be applied to your final bill.

Payment may be in the form of cash, check, MasterCard, Visa, American Express or Discover. A 3% charge will be applied if paying by credit card.



