

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

<i>Jumbo Shrimp Cocktail</i>	<i>Coconut Shrimp</i>
<i>Scallops Wrapped in Bacon</i>	<i>Mini Beef Wellington</i>
<i>Chicken Kabob with Pineapple</i>	<i>Vegetable Eggrolls</i>
<i>Peking duck Spring Roll</i>	<i>Mushroom Puffs</i>
<i>BBQ Beef in Wonton Purse</i>	<i>Marinated Chicken Satay</i>
<i>Beef Satay</i>	

All Packages include the following

*Complete Set up & Breakdown for your specially designed room
Children's menu options for guests 5-12
Complimentary Cake Cutting & Service
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

CHOOSE 4 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 (+ \$2.00 /order)
 - 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

House Garden Salad, 2 starches and vegetable

Dinner Rolls & butter, Coffee and Tea

Call or email 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

BUFFET MENU:

Carved Beef to Order

CHOOSE (2) 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 4

- 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

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SUNSET BALLROOM - GENERAL INFORMATION

Upgrades

Linen Fee - \$2.00 per person
Ceremony on Premise \$750.00- extra hour and rehearsal

Beverage and Bar Service

Champagne Toast-\$2.50 per person
Bar Set up Fee \$200.00
Host Bar is based on consumption & includes tax and gratuity
Cocktails \$7.00 & up (6 oz.) / Bottled Beer Assortment \$5-6
House Wines (Glass) \$6.00
Wine Service available at tables by the glass
Soft Drinks \$1.00
Tap System \$50.00 Kegs -\$550/\$650

Room Rental Fees (5 Hours)

11pm End Time

(4/15-10/31) - Friday - \$1500.00/ Saturday - \$2500.00/ Sunday - \$1000.00
(11/1-4/14) - Sunday-Saturday- \$750.00 (December - \$1000.00)
Holiday weekend or week day is \$1500.00 Room fee

Recommended vendors

- * Supersounds - Grant Allendorf 802-899-2823
- * Moonlight Entertainment-Jim Provost 802-233-5172
- * Wedding Cakes-
Judy Laberge 802-985-3924
- * Photographers
Portrait Gallery 802-864-4411 pgallery@comcast.net
(Geoffrey and Wendy McLoughlin)

- Cathy Chamberlain 802-238-3011
cathy@chamberlainphotography.net

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.

