

SUNSET BALLROOM 2010
www.VermontSpecialOccasions.com

All Packages include 3 choices of Hors d'oeuvres
Additional choices are available.

COLD

Melon wrapped in prosciutto
Filet & Blue Cheese Bruschetta
Assorted Canapés
Fresh Fruit & Yogurt Display
Pork Tenderloin Crostini
Tomato Basil Bruschetta
VT Cheese & Crackers
Raw Vegetable Crudités & Dip

HOT

Tempura Chicken
Scallops Wrapped in Bacon
Coconut Shrimp
Vegetable Eggrolls
Spanikopita
Assorted Mini Quiche
Veggie Cream Cheese Stuffed Mushrooms
Swedish Meatballs

All Packages include the following

Honeymoon Suite for the Bride & Groom
Complete Set up & Breakdown for your specially designed room
Skirted Tables for DJ, Cake, Gift, & Guest Place Card Table
All Table Linens and Napkin colors of your choice
House Centerpiece with three votive candles
Children's menu options for guests under 12
Complimentary Cake Cutting & Service
Champagne & Sparkling Cider Toast
Wedding Party hors d'oeuvres & beverages upon arrival
Freshly renovated guestrooms at Wedding Rate for your friends & family
Four Hotels to choose from with plenty of parking

Saturday Weddings from May through October require a minimum of 125
Guests

Winter Weddings receive a 10% Discount

SEATED DINNER PACKAGE

ALL DINNERS INCLUDE:

*Three Appetizers of your choice
Champagne & Sparkling Cider Toast*

CHOOSE UP TO FOUR (4) ENTRÉES:

- Roast VT Turkey Breast with Sage Stuffing*
- Vermont Maple Cured Ham*
- Roast Pork Tenderloin with Sauce Normandy*
- Roast Prime Rib of Beef, Au Jus*
- Sliced Tenderloin of Beef, Sauce Béarnaise*
- Breast of Chicken Française in Lemon Butter Sauce*
- Breast of Chicken Marsala*
- Chicken Cordon Bleu*
- Apple Almond Stuffed Chicken with Apricot Mornay Sauce*
- Lemon Pepper Chicken*
- Poached Salmon Steak with Lemon Hollandaise*
- Stuffed Filet of Sole with Lemon Hollandaise*
- Pasta Primavera with Sautéed Vegetables in Alfredo Sauce*
- *Choice of 2 Starches & Seasonal Vegetable Medley*
 - *Garden Salad with Assorted Dressings*
 - *Dinner Rolls & Butter*
 - *Coffee & Tea Service*

Call for Pricing

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

STEAMSHIP GRAND BUFFET PACKAGE

ALL DINNERS INCLUDE:

*Three Appetizers of your choice
Champagne & Sparkling Cider Toast*

BUFFET MENU:

Featuring Steamship Round of Beef, Carved to Order

CHOOSE (2) ADDITIONAL ENTRÉES:

*Vermont Maple Cured Ham
Lemon Pepper Chicken
Breast of Chicken Marsala
Chicken Cordon Bleu
Apple Almond Stuffed Chicken with Apricot Mornay Sauce
Breast of Chicken Française in Lemon Butter Sauce
Roast Turkey Breast with Sage Stuffing
Poached Salmon Steak with Lemon Hollandaise
Stuffed Filet of Sole with Lemon Hollandaise
Pasta Primavera with Sautéed Vegetables in Alfredo Sauce*

CHOOSE TWO (2) SALADS:

*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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SUNSET BALLROOM WEDDING SPECIAL!!!!

LOOK WHAT YOU GET FOR

*\$38.00 PER PERSON **

- *Two Appetizers (VT Cheese & Crackers and Vegetable Crudité)*
- *Champagne or Sparkling Cider Toast*
- *Seated Dinner (choose one entrée from package) Plus Pasta Primavera Entree*
- *Tossed Garden Salad with Assorted Dressings*
- *Choice of Starch and Vegetable*
- *Rolls & Butter, Coffee & Tea*
- *Linens, Napkins & Centerpieces*
- *Discounted DJ Service from Moonlight Entertainment DJ*
- *Free Suite for the Bride & Groom*

** Subject to availability. Guaranteed minimum of 100 guests. This special applies to any reception booking (not available on Saturday's) during the peak wedding season (or **any** time during off-peak months). Does not apply to previously quoted receptions or bookings. Price does not include tax, or service charge. Additional pricing may apply for any beef entrée.*

For more information, call Gary Provost at

802-658-3663

Gary@VermontSpecialOccasions.com

SUNSET BALLROOM – GENERAL INFORMATION

Upgrades

Beverage & Bar Service

Chair Covers- call for pricing

Bar Set Up Fee may apply

Sashes- call for pricing

*Host Bar is based on
consumption
includes tax and gratuity*

*Ceremony on Terrace - call for pricing
(with rehearsal evening before)*

*Cocktails
Bottled Beer Assortment*

House Wines by the Glass

Wine Service at tables

Soft Drinks

RECOMMENDED VENDORS

DJ – MOONLIGHT ENTERTAINMENT 802-233-5172 JIM PROVOST

WEDDING CAKES- JUDY LABERGE 802-985-3924

JUNE BANKS 802-434-2400 SNAFFLE SWEETS

PHOTOGRAPHERS • ANDREW MANGER • 802-355-6177 • WWW.MANGERSTUDIOS.COM

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 guarantee if fewer guests should attend. A non-refundable deposit is required to secure your date and will be applied to your final bill. Payment is due at your final drop off meeting in the form of cash, check, MasterCard, Visa, American Express or Discover. .

