

SUNSET BALLROOM 2012
www.VermontSpecialOccasions.com

All Packages include 3 choices of Hors d'oeuvres

COLD

Proscuitto wrapped Melon
Proscuitto wrapped Asparagus
Assorted Canapés
Fresh Fruit & Yogurt Display
Italian Antipasto Skewer
Tomato Basil Bruschetta
Mushrooms
Filet & Blue Cheese Bruschetta
VT Cheese & Crackers
Raw Vegetable Crudités & Dip

HOT

Tempura Chicken
Swedish Meatballs
Chicken Drummers
Assorted Mini Quiche
Spanikopita
Veggie Cream Cheese Stuffed
Baked Brie in Puff Pastry

Additional choices- call for pricing.

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

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
Plenty of free 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 ENTREES:

*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*

Call for pricing

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

SUNSET BALLROOM WEDDING SPECIAL!!!!

LOOK WHAT YOU GET FOR \$38.00 PER PERSON:*

- *Two Appetizers (VT Cheese & Crackers and Vegetable Crudité)*
- *Champagne & 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*
- *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

Chair Covers/Sashes call for pricing
Ceremony on Terrace (with rehearsal) call for pricing

Beverage and Bar Service

Bar Set Up Fee may apply
Host Bar is based on consumption & includes tax and gratuity
Cocktails
Bottled Beer Assortment
House Wines by the glass
Wine Service at tables
Soft Drinks

Recommended Vendors

**DJ – Moonlightentertainment 802-233-5172 Jim Provost*
**Wedding Cakes-*
June Banks 802-434-2400 Snaffle Sweets
Judy Laberge 802-985-3924
**Photographers*
Cathy Chamberlain 802-238-3011 cathy@chamberlainphotography.net
Andy Mager 802-355-6177 Mager Studios
Tricia Dudley 802-723-0001 Artistic Exposures

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.

