



AMENITIES

Included in all Packages

Complimentary Room Rental

Special Overnight Guestroom Rate

Large Dance Floor
(Ballroom Only)

The Summit Floor Length Linens

The Summit Holiday Centerpieces & Décor

Bartenders & Event Staff

Stage for Head Table or Entertainment
(12 x 16)

Donation to The Children's Home in Group's Name





HORS D'OEUVRES

\$75++/per person

Choice of (8) Hors D'oeuvres

Includes (1) Hour of Service

Prosciutto Wrapped Asparagus

Tempura Shrimp "Chopstick" with Sweet Chili

Mini Jumbo Lump Crab Cake with Chipotle Aioli

Bleu Cheese Mousse, Grape Candied Walnut, & Tart Shell

Vegetable Spring Roll with Mango Thai Chili

Avocado Toast with Rock Shrimp Cucumber Salad

Bacon Wrapped Scallop with Béarnaise Sauce

New Zealand Lamb Lollipops with Mini Yogurt Dipping Sauce

Prosciutto Crostini with Manchego & Hot Honey

Tenderloin Crostini with Onion Jam, Cambozola, & Balsamic Reduction

Chicken Satay with Peanut Sauce

Artisan Cheese or Vegetable Display

Four Hour Redbank Beer, Wine, & Spirits Bar

All menus are subject to a 24% service fee and applicable tax.



PLATED PACKAGES

PLATED 1 \$79++

One Displayed Hors D'oeuvre

Two Course Meal

Entrée Selections—*Choose One*

French Breast Chicken

Roasted Garlic Jus, Seasonal Squashes, Yukon Gold Potato Purée

Double Cut Pork Chop

Sweet Potato Purée, Fennel Slaw, Whole Grain Mustard Jus

Akura Salmon

Creamy Orzo, Julienne Vegetables, Lemon-Thyme Cream

Beef Short Rib

Herb Polenta, Rosemary Baby Carrot, Soft Herbs

**Vegetarian Entrée Offered*

Four Hour Redbank Beer, Wine, & Spirits Bar

PLATED 2 \$84++

One Displayed Hors D'oeuvre

One Butler Passed Hors D'oeuvre

Two Course Meal

Entrée Selections—*Choose Two*

French Breast Chicken

Roasted Garlic Jus, Seasonal Squashes, Yukon Gold Potato Purée

Double Cut Pork Chop

Sweet Potato Purée, Fennel Slaw, Whole Grain Mustard Jus

Akura Salmon

Creamy Orzo, Julienne Vegetables, Lemon-Thyme Cream

Beef Short Rib

Herb Polenta, Rosemary Baby Carrot, Soft Herbs

Alaskan Halibut Fillet

Foraged Mushroom Risotto, Local Vegetable, Lemon Basil Vinaigrette

New York Strip

Chimichurri, Roasted Fingerling Potatoes, Charred Root Vegetables

**Vegetarian Entrée Offered*

Four Hour Redbank Beer, Wine, & Spirits Bar

PLATED 3 \$114++

One Displayed Hors D'oeuvre

Two Butler Passed Hors D'oeuvres

Two Course Meal

Duet Entrée Selections—*Choose One Pairing*

Filet Mignon & Jumbo Shrimp

Mashed Potatoes, Vegetables of the Moment

Filet Mignon & Akura Salmon

Sweet Potato Purée, Vegetables of the Moment

Chicken Breast & Striped Sea Bass

Rainbow Carrot Slaw, Ginger Couscous, Vegetables of the Moment

**Vegetarian Entrée Offered*

Four Hour Madison Beer, Wine, & Spirits Bar

*All menus are subject to a 24% service fee and applicable tax.
Red meat prepared Medium Rare unless otherwise requested.*

SALAD SELECTIONS

Includes Local Artisan Bread Service & House Made Butter

Heirloom Tomato Salad

Basil, Aged Balsamic, First Pressed Olive Oil

Butter Leaf Salad

Candied Walnuts, Maytag Bleu, Sun-dried Cranberries, Raspberry Vinaigrette

Iceberg Wedge

Slab Bacon, Pickled Onion, Roasted Tomato, Basil, Bleu Cheese Dressing

Sweet Potato Salad

Arugula, Feta, Dried Cherries, Lemon Vinaigrette

VEGETARIAN SELECTIONS

Butternut Squash Ravioli

Brown Butter Emulsion, Basil Oil

Seared Tofu

Butternut Squash, Charred Red Onion, Dried Cranberries

VEGAN SELECTION

Gnocchi

Roasted Mushrooms, Thyme, Garlic, Red Wine Reduction

UNIQUE DISPLAYED DINING

MARKET DINING EXPERIENCE \$75++

Chef-Curated Customized Buffet to Include:

- Salad & Local Artisan Bread
- Three Entrees, Including One Carving Station
- Starch & Vegetable

Four Hour Redbank Beer, Wine, & Spirits Bar

**Available for 200 guests or less*

***\$5++ per person to serve in Art Gallery or Madisonville Ballroom*

BUFFET \$100++

One Displayed Hors D'oeuvre

One Butler Passed Hors D'oeuvre

Anderson Buffet

Includes Parker House Rolls

Curried Carrot Soup

Golden Raisin, Crème Fraiche

Farro Salad

Roasted Root Vegetables, Buttermilk Dressing

Grilled Watermelon Salad

Avocado, Cucumber, Ricotta Salata

Caesar Salad

Garlic Parmesan Croutons, Parmesan-Reggiano

Chicken Breast

Fontina Mornet Sauce

Flank Steak

Bourbon Thyme Demi-Glace

Branzino Fillet

Caper White Wine Butter

Braised Wild Rice

Roasted Local Vegetables

Flank Steak Carving Station

Four Hour Redbank Beer, Wine, & Spirits Bar

STATIONS MENU \$100++

Two Butler Passed Hors D'oeuvres

Salad Station

Romaine, Arugula, Mixed Greens

Cucumber, Red Onion, Tomato, Dried Berries,

Nuts, Local Cheddar Cheese, Parmesan, Croutons

Chipotle Ranch, Roasted Garlic Red Wine Vinaigrette,

Caesar

Tuscan Station

Rigatoni with Bolognese Sauce

Tortellini with Alfredo Sauce

Choice of Proteins & Garden Vegetables

Parmigiano-Reggiano & Garlic Bread

Country Ham Station

Carved Benton's Country Ham

Cheddar Biscuits

Sweet Potato Gratin

House Jam & Whole Grain Mustard

Four Hour Madison Beer, Wine, & Spirits Bar

All menus are subject to a 24% service fee and applicable tax.

Red meat prepared Medium Rare unless otherwise requested.

BEVERAGE PACKAGES—*Cheers!*

REDBANK

Domestic Beer

Bud Light, Miller Lite, Corona Extra

Local Beer

(6) Local, Seasonal Craft Beers

Wine

Bosco dei Cirmoli Pinot Gris, Aves del Sur Sauvignon Blanc, Grove Ridge Chardonnay, Avanti Pinot Noir, Pier 8 Cabernet, Ca' Furlan Cuvee Beatrice Prosecco

Spirits

Tito's Vodka, Beefeater Gin, Bacardi Rum, Sailor Jerry Spiced Rum, El Jimador Silver Tequila, Four Roses Yellow Label Bourbon, Forty Creek Barrel Select Canadian Whisky, Monkey Shoulder Blended Scotch Whisky, Jameson Irish Whiskey, Kahlua, Boone County Bourbon Cream, Disaronno

**Additional Hour \$6++ per person*

MADISON

Domestic Beer

Bud Light, Miller Lite, Corona Extra

Local Beer

(7) Local, Seasonal Craft Beers

Wine

Vigneti Pinot Gris, Butterfield Station Sauvignon Blanc, Butterfield Station Chardonnay, Butterfield Station Pinot Noir, Butterfield Station Cabernet, De Pró Cava Brut

Spirits

Grey Goose Vodka, Bombay Sapphire Gin, Second Sight Spiced Rum, Mt. Gay Silver Rum, 1800 Silver Tequila, Jack Daniels Whiskey, Pendleton Canadian Whiskey, Jameson Irish Whiskey, Bulleit Bourbon, Bulleit Rye, Alberfeddy 12 Scotch Whisky, Kahlua, Boone County Bourbon Cream, Disaronno

**Additional Hour \$8++ per person*

ERIE

Local Beer

(8) Local, Seasonal Craft Beers

Wine

Vigna del Lauro Pinot Gris, Vigna del Lauro Sauvignon Blanc, Chime Chardonnay, Chime Pinot Noir, Chime Cabernet, Le Grand Courtage Brut

Spirits

Belvedere Vodka, Hendrick's Gin, Second Sight Unbarreled Rum, Don Julio Blanco, Basil Hayden's Bourbon, Highwest Double Rye, Crown Royal Whisky, Johnnie Walker Black Scotch Whiskey, Jameson Caskmates Irish Whiskey, Boone County Bourbon Cream, Disaronno

**Additional Hour \$10++ per person*

***Upgrade Package for \$15 per person*
