



AMENITIES

Included in all Packages

Complimentary Reception Space

One Night Stay in Bridal Suite

Special Overnight Guestroom Rate for
Your Wedding Guests

Large Dance Floor
(Ballroom Only)

Complimentary Menu Tasting
for Up to Four Guests

The Summit Floor Length Linens

The Summit Centerpieces

Bartenders & Event Staff

Cake Cutting & Service

Stage for Head Table or Entertainment
(12 x 16)

Complimentary Up Lighting Around Perimeter
(up to 10)

I Prefer Rewards

Your Wedding Specialist can also assist you with...

Rehearsal Dinner

Post-Wedding Day Brunch

Wedding Day Catering

Bridal Luncheon

Groom's Room

...and more!



PLATED PACKAGES

PLATED 1

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

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

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.

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

**Kid's Plated Meal per Child—12 & Under*

STATIONS MENUS

STATIONS 1

One Butler Passed Hors D'oeuvres

Artisan Cheese Display

One Iced Seafood Display

Two Salad Selections

One Starchy Station

Carving Station Selections—Choose Two

Flank Steak

Pork Tenderloin

Whole Smoked Roasted Turkey

Salmon

Four Hour Redbank Beer, Wine, & Spirits Bar

STATIONS 2

Two Butler Passed Hors D'oeuvres

Artisan Cheese Display

Two Iced Seafood Displays

Two Salad Selections

One Starchy Station

Carving Station Selections—Choose Two

Prime Rib

Flank Steak

Pork Tenderloin

Whole Smoked Roasted Turkey

Salmon

Four Hour Redbank Beer, Wine, & Spirits Bar

STATIONS 3

Three Butler Passed Hors D'oeuvres

Artisan Cheese Display

Three Iced Seafood Displays

Two Salad Selections

One Starchy Station

Carving Station Selections—Choose Two

Herb Roasted Tenderloin of Beef

Prime Rib

Pork Tenderloin

Whole Smoked Roasted Turkey

Salmon

Four Hour Madison Beer, Wine, & Spirits Bar

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

ARTISAN CHEESE DISPLAY

Domestic & Imported Cheeses

Dried Berries, Nuts, Fig Jam

Crackers

ICED SEAFOOD DISPLAY

Shrimp

Mussels

Clams

Oysters

Snow Crab Cakes

SALAD SELECTIONS

Butter Leaf Salad

Candied Walnuts, Maytag Bleu Cheese, Red Wine Vinaigrette

Heirloom Tomato & Mozzarella Salad

Drizzled with Aged Balsamic & Garnished with Fresh Basil

Seasonal Quinoa Salad (v)

Chef's Seasonally Inspired Quinoa Salad

STARCHY STATIONS

Fresh Pasta Station

Cheese Tortellini & Penne Pasta

Creamy Alfredo Sauce & Roasted Marinara

Freshly Grated Parmesan Cheese

Macaroni & Cheese Station

Macaroni & Cheese

Applewood Smoked Bacon, Pickled Jalapenos, Additional

Cheeses

BUFFET PACKAGES

BUFFET 1

One Displayed Hors D'oeuvre

Chef-Curated Customized Buffet to Include:

- Salad & Parker House Rolls
- Three Entrees, Including One Carving Station
- Starch & Vegetable

Four Hour Redbank Beer, Wine, & Spirits Bar

BUFFET 2

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, Arugula, 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

BUFFET 3

One Displayed Hors D'oeuvre

Two Butler Passed Hors D'oeuvres

Rookwood Buffet

Includes Parker House Rolls

Roasted Tomato Fennel Soup

Wedge Salad

Bleu Cheese, Bacon, Tomato

Peewee Potatoes

Jowl Bacon Lardons, Charred Red Onion

Chicken Breast

Mushrooms, Leeks

Trout

Fennel, Beurre Blanc

Potatoes

Lemon, Thyme, Roasted Garlic

Grilled Corn

Cajun Spiced Butter

Carving Station, *Choose One*

Beef Tenderloin

Prime Rib

Four Hour Madison Beer, Wine, & Spirits Bar

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



HORS D'OEUVRES

DISPLAYED

Artisan Cheese

Domestic and Imported Cheeses
Dried Berries, Nuts, Fig Jam
Crackers

Hummus

Roasted Red Pepper Hummus
Traditional Hummus
Black Olive Hummus
Grilled Pita Bread

Antipasto

Grilled Vegetables including Squash, Pepper, Onion, Asparagus, Fennel
Castelvetrano Olives, Peppadew, Fried Tomatoes, Goat Cheese, Bocconcini, Roasted Peppers, Artichokes, Baguette

Charcuterie

Local Meats
Flat Bread, Naan Bread
Grainy Mustard, Pickles

BUTLER PASSED

Ancho Braised Mini Beef Tacos with Avocado Crema & Cilantro
Tempura Shrimp Chopsticks
BBQ Chicken Lollipops
Fried Cheese Ravioli with Sundried Tomatoes & Basil Pesto
Bacon Wrapped Brussels Sprouts
Vegetarian Spring Rolls
Prosciutto Crostini with Manchego & Bourbon Honey Glaze
Boursin Tartlet with Tomato Confit
Crispy Asparagus & Asiago
Tenderloin Crostini with Onion Jam Cambozola & Balsamic Reduction

BEVERAGE PACKAGES—*Cheers!*

All Packages include Complimentary Champagne Toast!

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, Pendleton Canadian Whisky, Monkey Shoulder Blended Scotch Whisky, Jameson Irish Whiskey, Kahlua, Boone County Bourbon Cream, Disaronno

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

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 Courtâge 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

CEREMONIES

Included with all Ceremonies

Rehearsal

Rehearsal Time to be Determined 30 Days Prior

Alternate Location

For Outdoor Ceremonies only, to be Determined by The Summit

White Garden Chairs



MARKET

220 Guest Maximum

AULT PARK

300 Guest Maximum

ART GALLERY

200 Guest Minimum

ENHANCEMENTS

The Inspired Life

Outdoor Terrace Space

Rental Fee to Include...

High Top Tables & Linens

Summit Patio Furniture

Bars & Hors D'oeuvres included in Selected Package

Tablesides Wine Service

Offered Throughout Dinner Hour

Redbank Beverage Package

Madison Beverage Package

Erie Beverage Package

Late Night Snack

Nacho Bar

Baja Taco Bar

Slider Bar

Sammie Bar

Seasonal Pizza Board

Artisan Cheese Display

