



# THE SUMMIT

A Dolce Hotel



*Holiday Party Packages*

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# 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)

Wyndham Rewards

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# PLATED PACKAGES

## PLATED 1

**One Displayed Appetizer**

**Two Course Meal**

**Entrée Selections**—*Choose One*

**Airline Chicken Breast**

Au Jus, Seasonal Squashes, Yukon Gold Potato Puree

**Double Cut Pork Chop**

Cannellini Bean, Lamb Bacon, Grilled Lemon, Apple & Cabbage Braise

**Akura Salmon**

Different Lentils, Fennel, Pomegranate, Red Wine Shallots, Labneh

**Beef Short Rib**

Roasted Garlic Mashed Potatoes, Rosemary Baby Carrot, Soft Herbs

*\*Vegetarian Entrée Offered*

**Chef's Seasonal Dessert**

**Four Hour Redbank Beer, Wine, & Spirits Bar**

## PLATED 2

**One Displayed Appetizer**

**One Butler Passed Appetizer**

**Two Course Meal**

**Entrée Selections**—*Choose Two*

**Airline Chicken Breast**

Au Jus, Seasonal Squashes, Yukon Gold Potato Puree

**Double Cut Pork Chop**

Cannellini Bean, Lamb Bacon, Grilled Lemon, Apple & Cabbage Braise

**Akura Salmon**

Different Lentils, Fennel, Pomegranate, Red Wine Shallots, Labneh

**Beef Short Rib**

Roasted Garlic Mashed Potatoes, Rosemary Baby Carrot, Soft Herbs

**Alaskan Halibut Fillet**

Foraged Mushroom Risotto, Local Vegetable, Lemon Basil Vinaigrette

**Beef Sirloin**

Peewee Potatoes Roasted Baby Carrot, Soft Herbs

**New York Strip**

Green Olive Chimichurri, Blue Corn Polenta Cake, Charred Root Vegetables

*\*Vegetarian Entrée Offered*

**Chef's Seasonal Dessert**

**Four Hour Redbank Beer, Wine, & Spirits Bar**

## PLATED 3

**One Displayed Appetizer**

**Two Butler Passed Appetizers**

**Two Course Meal**

**Duet Entrée Selections**—*Choose One Pairing*

**Filet Mignon & Free Range Chicken Thigh**

Mashed Potatoes, Vegetables of the Moment

**Filet Mignon & Akura Salmon**

Sweet Potato Purée, Vegetables of the Moment

**Chicken Breast & Stiped Sea Bass**

Rainbow Carrot Slaw, Ginger Couscous, Vegetables of the Moment

*\*Vegetarian Entrée Offered*

**Chef's Seasonal Dessert**

**Four Hour Madison Beer, Wine, & Spirits Bar**

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

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## SALAD SELECTIONS

*Includes Local Artisan Bread Service & House Made Butter*

**Heirloom Tomato Salad**

Basil, Aged Balsamic, First Pressed Olive Oil

**Beet 4 Ways**

Ricotta, Citrus, Hazelnuts, Wild Rocket, Buttermilk Dressing

**Butter Leaf Salad**

Candied Walnuts, Maytag Bleu, Red Wine Vinaigrette

**Iceberg Wedge**

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

## VEGETARIAN SELECTIONS

**Butternut Squash Ravioli**

Brown Butter Emulsion, Basil Oil

**Seared Tofu**

Butternut Squash, Charred Red Onion, Dried Cranberries

## VEGAN SELECTION

**Mushroom Gnocchi**

Roasted Mushrooms, Thyme, Garlic, Red Wine Reduction

*\*Kid's Plated Meal—12 & Under*

# BUFFET PACKAGES

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## BUFFET 1

One Displayed Appetizer

**Chef-Curated Customized Buffet to Include:**

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

**Chef's Seasonal Dessert**

**Four Hour Redbank Beer, Wine, & Spirits Bar**

## BUFFET 2

One Displayed Appetizer

One Butler Passed Appetizer

**Anderson Buffet**

*Includes Parker House Rolls*

**Curried Carrot Soup**

Golden Raisin, Crème Fraiche

**Farro Salad**

Carrots, Radish, Beets, 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**

**Chef's Seasonal Dessert**

**Four Hour Redbank Beer, Wine, & Spirits Bar**

## BUFFET 3

One Displayed Appetizer

Two Butler Passed Appetizers

**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**

Honeycomb, Fennel, Beurre Blanc

**Potatoes**

Lemon, Thyme, Roasted Garlic

**Grilled Corn**

Cajun Spiced Butter

**Carving Station, *Choose One***

Beef Tenderloin

Prime Rib

**Chef's Seasonal Dessert**

**Four Hour Madison Beer, Wine, & Spirits Bar**

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# APPETIZERS

## DISPLAYED

### Local Cheese

Artisan Cheeses  
Crackers, Dried Berries, Nuts, Fig Jam

### Hummus

Honey Chipotle Hummus  
Traditional Hummus  
Edamame 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

Balsamic Fig Flatbread with Boursin Cheese  
Smoked Salmon with Cucumber, Tarragon Crème Fraiche  
Tomato Mozzarella Crostini with Basil, Balsamic Syrup  
Beef Tenderloin Flatbread with Horseradish  
Ribeye Crostini with Cambozola, Port Reduction  
Yellow Beet with Goat Cheese, Endive  
Honey Chipotle Hummus with Fried Pita  
Shrimp with Spicy Cocktail Sauce  
Tuna Tartare with Fried Lotus Root

# BEVERAGE PACKAGES—*Cheers!*

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## REDBANK

### Domestic Beer

Bud Light, Miller Lite, Corona Extra

### Local Beer

50 West Lager, Rhinegeist Truth, MadTree PsychOPathy, 50 West Doom Pedal, Ciderboys Peach County Cider, Founders Green Zebra

### Wine

Bosco dei Cirmioli Pinot Gris, Aves del Sur Sauvignon Blanc, Grove Ridge Chardonnay, Avanti Pinot Noir, Pier 8 Cabernet

### 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

## MADISON

### Domestic Beer

Bud Light, Miller Lite, Corona Extra

### Local Beer

50 West Lager, Rhinegeist Truth, MadTree PsychOPathy, 50 West Doom Pedal, Ciderboys Peach County Cider, Founders Green Zebra, (1) One Seasonal Local Craft Beer

### Wine

Vigneti Pinot Gris, Butterfield Station Sauvignon Blanc, Butterfield Station Chardonnay, Butterfield Station Pinot Noir, Butterfield Station Cabernet

### 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

50 West Lager, Rhinegeist Truth, MadTree PsychOPathy, 50 West Doom Pedal, Ciderboys Peach County Cider, Founders Green Zebra, (2) Two Seasonal Local Craft Beers

### Wine

Vigna del Lauro Pinot Gris, Vigna del Lauro Sauvignon Blanc, Chime Chardonnay, Chime Pinot Noir, Chime Cabernet

### 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

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# ENHANCEMENTS

*The Art of Inspiration*

**Tableside 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

Local and Far Away Cheese & Charcuterie Board

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