



Holiday Party Packages

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

Choice of (4) 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 Mouse, 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

(2) Drink Tickets per Guest

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

LUNCH PACKAGE

Choose (1) Salad

Panzanella

Heirloom Tomatoes, Red Pepper, Olives, Capers, Red Onion, Rustic Sourdough Croutons, Italian Vinaigrette

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Herb Croutons, Caesar Dressing

Choose (1) Vegetable

Roasted Vegetable Medley

Baby Carrots, Zucchini, Squash, Red Onion

Grilled Asparagus with Roasted Red Peppers

Roasted Cauliflower & Chickpea Curry

Broccoli Gratin

Choose (1) Starch

Roasted Fingerling Potatoes

Yukon Gold Mashed Potatoes

Sweet Potato Gratin

Herb Polenta

Creamy Orzo Rice

Wild Rice with Apples

Choose (2) Entrées

Apple Glazed Roasted Chicken Breast

Pan Seared Branzino with Lemon Caper Cream

Peppercorn Flank Steak with Cabernet Demi

Seared Salmon with Lobster Cream Sauce

Choose (1) Vegetarian Entrée

Butternut Squash Ravioli

Wilted Spinach, White Balsamic Cream

Cavatappi

Sundried Tomatoes, Mushroom Cream Sauce

Gnocchi (v)

Asparagus, Roasted Red Pepper, Mushroom, Red Wine Reduction

Tofu Stir Fry (v)

Cannellini Bean Stew (v)

Carrots, Zucchini, Squash, Onions, White Wine

Chef's Choice Seasonal Dessert

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





DINNER PACKAGE

Choose (1) Salad

Panzanella

Heirloom Tomatoes, Red Pepper, Olives, Capers, Red Onion, Rustic Sourdough Croutons, Italian Vinaigrette

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Herb Croutons, Caesar Dressing

Baby Spinach Salad

Candied Walnuts, Gorgonzola, Raspberry Vinaigrette

Choose (1) Entrée

Airline Chicken

Yukon Gold Mash, Squash Medley, Baby Carrot, Roasted Garlic Jus

Pan Seared Duck Breast

Sweet Potato Purée, Honey Glazed Turnips, Sage Marsala

Center Cut Filet

Goat Cheese Potato Pavé, Grilled Asparagus, Cabernet Demi

Braised Short Rib

Herb Polenta, Roasted Brocolini, Jus

**Fish and Vegetarian entrées available upon request.*

Chef's Choice Seasonal Dessert

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

BEVERAGE PACKAGES—*Cheers!*

REDBANK

Domestic Beer

Bud Light, Miller Lite, Corona Extra

Local Beer

Variety of Local Craft Beer

Wine

Bosco dei Cirmioli Pinot Gris, Aves del Sur Sauvignon Blanc, Grove Ridge Chardonnay, Aranti 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 Whiskey, Monkey Shoulder Blended Scotch Whiskey, Jameson Irish Whiskey, Kablua, Boone County Bourbon Cream, Disaronno

MADISON

Domestic Beer

Bud Light, Miller Lite, Corona Extra

Local Beer

Variety of 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 Whiskey, Kablua, Boone County Bourbon Cream, Disaronno

ERIE

Domestic Beer

Bud Light, Miller Lite, Corona Extra

Local Beer

Variety of Local Craft Beer

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 Whiskey, Johnnie Walker Black Scotch Whiskey, Jameson Caskmates Irish Whiskey, Boone County Bourbon Cream, Disaronno
