



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)



RECEPTION PACKAGES

Prices per Person

RECEPTION PACKAGE 1 \$34++

Domestic Cheese Display

Crackers, Baguette

Vegetable Crudité

Herb Ranch Dressing

Mixed Nuts

Hot Hors D'oeuvres

Brie with Raspberry

Chicken Satay with Peanut Sauce

Meatballs with Black Strap BBQ Sauce

(2) Items per Person

RECEPTION PACKAGE 2 \$45++

Artisan Cheese Display

Crackers, Baguette

Chilled Poached Shrimp

Cocktail Sauce, Marie Rose Sauce, Lemon

Chilled, Roasted, and Grilled Vegetable Display

Romesco Sauce

Charcuterie Display

Olives, Pickled Vegetables

Hot Hors D'oeuvres

Brie with Raspberry

Beef Satay with Chimichurri Sauce

Crab Cakes with Whole Grain Mustard Sauce

(2) Items per Person

WINTER WARM UP \$15++

Hot Chocolate, House Blend Coffee, Apple Cider

Sugar Cubes, Whipped Cream, Chocolate Shavings, Crushed Candy Cane,
Cinnamon Sticks, Marshmallows, Candied Orange Peel

Chocolate Chip Cookies & Brownies

**Add Select Bourbon & Bailey's for \$15++ per person, (1) Hour of Service*

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



BUFFET PACKAGES

Prices per Person

Includes Bread Service, Mighty Leaf Iced Tea, & House Blend Coffee

BUFFET PACKAGE 1 \$49++

Mixed Green Salad

Carrots, Cucumbers, Tomatoes
Balsamic & Ranch Dressing

Bowtie Pasta Salad

Peas, Bacon, Parmesan

Three Bean Salad

Parmesan Breaded Chicken

Orange-Thyme Butter Sauce

Pesto Crusted Cod

Stewed Tomatoes

White Cheddar Mac n' Cheese

Herb Breadcrumbs

Buttermilk-Chive Mashed Yukon Gold Potatoes

Roasted Winter Vegetable Medley

Chocolate & Vanilla Cake

BUFFET PACKAGE 2 \$56++

Mixed Green Salad

Carrots, Cucumbers, Tomatoes
Balsamic & Ranch Dressing

Charred Carrot Salad

Mint Vinaigrette, Red Onion, Goat Cheese

Beet, Fennel, & Orange Salad

Cucumber, Tomato, & Red Onion Salad

Sliced Roasted Flank Steak

Roasted Shallot, Mushroom Demiglace

Seared Salmon

Wilted Spinach, Caper Butter Sauce

White Cheddar Mac n' Cheese

Herb Breadcrumbs

Roasted Fingerling Potatoes

Asparagus

Assorted Cheesecakes

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



PLATED PACKAGES

Prices per Person

Includes Bread Service, Mighty Leaf Iced Tea, & House Blend Coffee

PLATED PACKAGE 1 \$45++

Mixed Green Salad

Carrots, Cucumbers, Tomatoes
Balsamic & Ranch Dressing

Entrée Selections—Choose One

Parmesan Breaded Chicken

Orange-Thyme Butter Sauce

Citrus Brined Pork Loin

Cranberry-Port Demiglace

Buttermilk-Chive Mashed Potatoes

Chef's Choice Vegetables

Holiday Swirl Cheesecake

PLATED PACKAGE 2 \$58++

Arugula, Beer, & Orange Salad

Champagne Vinaigrette

Entrée Selections—Choose One

Petite NY Strip

Roasted Shallot, Mushroom Demiglace

Seared Salmon

Wilted Spinach, Caper Butter Sauce

Roasted Fingerling Potatoes

Asparagus & Roasted Tomatoes

Red Velvet Cheesecake

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

(6) Local, Seasonal Craft Beers

Wine

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

1 Hour **\$19++**
2 Hours **\$27++**
3 Hours **\$35++**

**Additional Hour \$8++ 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 Prò 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

1 Hour **\$23++**
2 Hours **\$31++**
3 Hours **\$39++**

**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

1 Hour **\$38++**
2 Hours **\$45++**
3 Hours **\$52++**

**Additional Hour \$9++ per person*
