THE SUMMIT

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)

Up to 6 Uplights

RECEPTIONS

RECEPTION PACAKGE $99++

Displayed Hors D'oeuvres
Choose Two

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

Charcuterie
Local Meats
Flat Bread, Naan Bread
Grainy Mustard, Pickles

Vegetable
Carrots, Celery, Bell Peppers, Cauliflower, Broccoli
Ranch & Green Goddess Dressing

Mediterranean
Hummus, Baba Ghanoush
Cucumbers, Carrots, Bell Pepper
Olives, Grilled Pita Bread

Butler Passed Hors D'oeuvres
Choose Six

Phyllo Wrapped Asparagus with Hollandaise
Baked Brie en Croûte
Chicken Confit Tartlet with Pickled Peppers
Bulgogi Crispy Porky Belly Bao Zi Buns
Goat Cheese Stuffed Baby Bella Mushrooms

Black & Bleu Sirloin Crostini
Mini Hummus Cups
Mini Crudités with Green Goddess Dressing
Duck Rillettes Crostini with Chives
Ceviche with Fried Yucca

Chef's Choice Seasonal Dessert

Four Hour Madison Beer, Wine, & Spirits Bar

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

UNIQUE DISPLAYED DINING

Prices per Person

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

BUFFET PACKAGE 1 $105++

One Displayed Hors D'oeuvre

Savory Pumpkin Soup
Salted Roasted Pumpkin Seeds

Tabbouleh
Roasted Cherry Tomato, Feta, Green Onion, Herbs, Balsamic Vinaigrette

Grilled Stone Fruit Salad
Gorgonzola, Candied Walnuts, Blackberries, Arugula

Caesar Salad
Garlic Parmesan Croutons, Parmesan Reggiano, Pickled Banana Peppers

Carved Flank Steak
Chimichurri

Seasonal White Fish
Red Onion Garlic Marinade

Creamy Potato Gratin

Grilled Winter Vegetables

Chef's Choice Seasonal Dessert

Four Hour Redbank Beer, Wine, & Spirits Bar

BUFFET PACKAGE 2 $125++

One Displayed Hors D'oeuvre

Butternut Squash Bisque
Crème Fraîche

Local Mozzarella &Heirloom Tomato Salad
Basil, Balsamic Gastrique

Cucumber Dill Salad
Roasted Fennel, Dried Cherries

Winter Greens
Spiced Pecans, Shaved Fennel, Toasted Seeds, Poppy Vinaigrette

Carved Sirloin
Foraged Mushrooms, Cabernet Reduction

Fontina & Fig Stuffed Chicken Breast
Mornay Sauce

Pan Seared Salmon
Chili Beurre Blanc

Black Truffle Mac & Cheese

Boursin Whipped Yukon Potatoes

Roasted Broccolini

Honey Roasted Carrots

Chef's Choice Seasonal Dessert

Four Hour Redbank Beer, Wine, & Spirits Bar

CHEF'S CHOICE DINING EXPERIENCE $85++

Chef-Curated Customized Buffet to Include:
-Salad & Local Artisan Bread
-Three Entreés
-Starch & Vegetable

Chef's Choice Seasonal Dessert

Four Hour Redbank Beer, Wine, & Spirits Bar

**25 Person Minimum*

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

PLATED PACKAGES

PLATED 1 $92++

One Displayed Hors D'oeuvre

Two Course Meal

Entrée Selections—*Choose One*

French Breast Chicken
Roasted Pearl Onions, Grilled Eggplant, Parmesan Risotto

Fried Pork Chop
Red Beans & Rice, Pico de Gallo Ensalada, Ancho Roasted Pepper Sauce

Beef Short Rib
Homestyle Beef Jus, Herb Polenta Cake, Pickled Roasted Pepper, Soft Herbs

Seasonal White Fish
Foraged Mushroom Risotto, Local Vegetables, Red Onion Garlic Marinade

**Vegan Entrée Offered*

Chef's Choice Seasonal Dessert

Four Hour Redbank Beer, Wine, & Spirits Bar

PLATED 2 $98++

One Displayed Hors D'oeuvre

One Butler Passed Hors D'oeuvre

Two Course Meal

Entrée Selections—*Choose Two*

French Breast Chicken
Roasted Pearl Onions, Grilled Eggplant, Parmesan Risotto

Fried Pork Chop
Red Beans & Rice, Pico de Gallo Ensalada, Ancho Roasted Pepper Sauce

Beef Short Rib
Homestyle Beef Jus, Herb Polenta Cake, Pickled Roasted Pepper, Soft Herbs

Seasonal White Fish
Foraged Mushroom Risotto, Local Vegetables, Red Onion Garlic Marinade

Seared Duck Breast
Creamy Potato Gratin, Broccolini, Quince & Pear Red Wine Sauce

New York Strip
Chimichurri, Roasted Fingerling Potatoes, Charred Root Vegetables

**Vegan Entrée Offered*

Chef's Choice Seasonal Dessert

Four Hour Redbank Beer, Wine, & Spirits Bar

PLATED 3 $125++

One Displayed Hors D'oeuvre

Two Butler Passed Hors D'oeuvres

Two Course Meal

Duet Entrée Selections—*Choose One Pairing*

Beef Short Rib & Blackened Jumbo Shrimp
Rice, Vegetable Creole

Filet Mignon & Panko Crusted Salmon
Sweet Potato Purée, Pancetta Wrapped Haricot Vert

Chicken Breast & Striped Sea Bass
Rainbow Carrot Slaw, Garlic Mashed Potatoes, Slow Cooked Kale Greens

**Vegan Entrée Offered*

Chef's Choice Seasonal Dessert

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
Fresh Basil, Balsamic Reduction, Flake Salt, EVOO

Butter Leaf Salad
Candied Walnuts, Maytag Bleu, Sun-Dried Cranberries, Raspberry Vinaigrette

Grilled Kale Salad
Feta, Cherry Tomato, Fresh Cracked Pepper, Lemon-Walnut Vinaigrette

Brussels Sprout Slaw
Brown Butter Breadcrumbs, Green Apple Julienne, Arugula, Caesar Dressing

VEGAN SELECTIONS

Chana Masala
Tofu Saag, Basmati Rice, Red Onion Chutney

Puffed Marinated Tofu
Grilled Eggplant, Saffron Rice, Red Onion Garlic Marinade

Seared Gnocchi
Roasted Garlic Portabella, Roasted Cherry Tomato, Vegan Pesto, EVOO

**Kid's Plated Meal $24++ per Child—12 & Under*
***25 Person Minimum*

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 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 $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 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 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

**Additional Hour $9++ per person*