



THE SUMMIT

A Dolce Hotel



Mitzvah Packages

AMENITIES

Included in all Packages

Complimentary Reception Space

Complimentary Night Stay in Suite

Special Overnight Guestroom Rate for
Your 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)

Wyndham Rewards



Your Sales Manager can also assist you with...

Breakfast

Brunch

Private Luncheon

Dinner

...and more!



KIDS MENU

STATIONED APPETIZERS

Choose Two

Chili Mac & Cheese Bites

Pigs in a Blanket

Popcorn

Chips & Salsa

Quesadillas

Pecan Chicken Tenders

BUFFET

To be customized with Catering Sales Manager

Fresh Fruit Kabobs

Three (3) Entrees

Example: Beef Hot Dogs,
Sliders, Chicken Tenders

Starches

Example: Tots, Wedges, Fries

Fresh Seasonal Vegetables

Desserts

BEVERAGES

Sodas, Juices, Fruit Infused Water,

Mocktail of Choice

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



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*

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

Pee wee Potatoes Roasted Baby Carrot, Soft Herbs

New York Strip

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

**Vegetarian Entrée Offered*

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*

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

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

UNIQUE DISPLAYED DINING

MARKET DINING EXPERIENCE

Chef-Curated Customized Buffet to Include:

- Salad & Local Artisan Bread
- Three Entrees, Including One Carving Station
- Starch & Vegetable

Four Hour Redbank Beer, Wine, & Spirits Bar

**Available for 200 guests or less*

BUFFET

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

Four Hour Redbank Beer, Wine, & Spirits Bar

STATIONS MENU

Two Butler Passed Appetizers

Tuscan Station

Rigatoni

Bolognese Sauce

Tortellini

Mushroom, Leek, Artichoke, Red Pepper, Pesto

Parmigiano-Reggiano & Garlic Bread

Slider Station

Sustainably Raised Beef Sliders

Free Range Turkey Burgers

House Ketchup, BBQ Sauce, Red Hot Pickle Sauce, Cheese, Lettuce, Tomato Onion, Brioche Buns

Southern BBQ Station

BBQ Pork Shoulder

House Pickles & Slaw

Buttermilk Biscuits & Corn Bread

Four Hour Madison Beer, Wine, & Spirits Bar

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



Meet your Executive Chef...

STEPHEN SPYROU

Executive Chef Stephen Spyrou's journey in the culinary world officially began in high school, working in kitchens throughout Cincinnati, such as Valley Vineyards, until he was admitted to the Midwest Culinary Institute at Cincinnati State, graduating in 2008. Chef Spyrou has built a diverse and well-rounded culinary background during his career – from Executive Chef and Director of Food Services, to owner of his own catering company, Vertigo Catering. Vertigo Catering, which led to the development of Vertigo Café, secured Chef Spyrou a finalist position in the Best New Food Concept category of the International Caterers Association.

As the Executive Chef at The Summit Hotel, Chef Spyrou brings an innovative spirit to creating foods and beverages that are both nurturing and inspiring, from our hyperlocal restaurant menus to our diverse and healthful Nourishment Hubs.



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

KIDS

Chili Mac & Cheese Bites
Pigs in a Blanket
Popcorn
Chips & Salsa
Quesadillas
Pecan Chicken Tenders

BEVERAGE PACKAGES—*Mazel Tov!*

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 PscyHOPathy, 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

ENHANCEMENTS

The Art of Inspiration

Outdoor Terrace Space

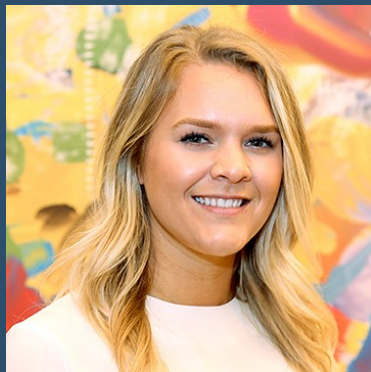
High Top Tables & Linens
Summit Patio Furniture
Bars & Appetizers included in Selected Package

Tableside Wine Service

Offered Throughout Dinner Hour
Redbank Beverage Package
Madison Beverage Package
Erie Beverage Package

Bourbon & Rye Bar

Bulleit Bourbon, Basil Hayden's Bourbon, Weller Antique/Special Reserve, New Riff Straight Bourbon Whiskey, Remus Repeal Reserve, Bulleit Rye, Old Overholt Bonded Straight Rye, Michter's Straight Rye, Highest Double Rye, Whistle Pig Straight Rye 10 Year



Meet your Sales Manager... **MADDIE JEWELL**

Maddie Jewell is thrilled to be a part of The Summit Team and continue her career in Catering Sales. Originally a Pittsburgh native, Maddie built roots in Cincinnati after completing her degree at Xavier University.

Maddie began her career in hospitality at The Bell Event Centre, where she fell in love with planning weddings while building a strong event operations background. In 2016, Maddie joined the team at the Renaissance Cincinnati Downtown Hotel and continued her passion for events including weddings, social events, and corporate functions. Maddie is adamant in providing clients with high service standards and using her expertise to provide new ideas. She always reminds her clients to have fun planning!