



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)

I Prefer Rewards

Your Sales Manager can also assist you with...

Breakfast

Brunch

Private Luncheon

Dinner

...and more!



KIDS MENU

STATIONED HORS D'OEUVRES

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 Hors D'oeuvre

Two Course Meal

Entrée Selections—*Choose One*

French Breast Chicken

Roasted Garlic Jus, Seasonal Squashes, Yukon Gold Potato Purée

Double Cut Pork Chop

Sweet Potato Purée, Fennel Slaw, Whole Grain Mustard Jus

Akura Salmon

Creamy Orzo, Julienne Vegetables, Lemon-Thyme Cream

Beef Short Rib

Herb Polenta, Rosemary Baby Carrot, Soft Herbs

**Vegetarian Entrée Offered*

Four Hour Redbank Beer, Wine, & Spirits Bar

PLATED 2

One Displayed Hors D'oeuvre

One Butler Passed Hors D'oeuvre

Two Course Meal

Entrée Selections—*Choose Two*

French Breast Chicken

Roasted Garlic Jus, Seasonal Squashes, Yukon Gold Potato Purée

Double Cut Pork Chop

Sweet Potato Purée, Fennel Slaw, Whole Grain Mustard Jus

Akura Salmon

Creamy Orzo, Julienne Vegetables, Lemon-Thyme Cream

Beef Short Rib

Herb Polenta, Rosemary Baby Carrot, Soft Herbs

Alaskan Halibut Fillet

Foraged Mushroom Risotto, Local Vegetable, Lemon Basil Vinaigrette

New York Strip

Chimichurri, Roasted Fingerling Potatoes, Charred Root Vegetables

**Vegetarian Entrée Offered*

Four Hour Redbank Beer, Wine, & Spirits Bar

PLATED 3

One Displayed Hors D'oeuvre

Two Butler Passed Hors D'oeuvres

Two Course Meal

Duet Entrée Selections—*Choose One Pairing*

Filet Mignon & Jumbo Shrimp

Mashed Potatoes, Vegetables of the Moment

Filet Mignon & Akura Salmon

Sweet Potato Purée, Vegetables of the Moment

Chicken Breast & Striped 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

Butter Leaf Salad

Candied Walnuts, Maytag Bleu, Sun-dried Cranberries, Raspberry Vinaigrette

Iceberg Wedge

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

Sweet Potato Salad

Arugula, Feta, Dried Cherries, Lemon Vinaigrette

VEGETARIAN SELECTIONS

Butternut Squash Ravioli

Brown Butter Emulsion, Basil Oil

Seared Tofu

Butternut Squash, Charred Red Onion, Dried Cranberries

VEGAN SELECTION

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 Entrées, Including One Carving Station
- Starch & Vegetable

Four Hour Redbank Beer, Wine, & Spirits Bar

**Available for 200 guests or less*

BUFFET

One Displayed Hors D'oeuvre

One Butler Passed Hors D'oeuvre

Anderson Buffet

Includes Parker House Rolls

Curried Carrot Soup

Golden Raisin, Crème Fraiche

Farro Salad

Roasted Root Vegetables, 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 Hors D'oeuvres

Tuscan Station

Rigatoni

Bolognese Sauce

Tortellini

Alfredo Sauce

Choice of Proteins & Garden Vegetables

Parmigiano-Reggiano & Garlic Bread

Slider Station

Sustainably Raised Beef Sliders

Free Range Turkey Burgers

House Ketchup, BBQ 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.



HORS D'OEUVRES

DISPLAYED

Local Cheese

Artisan Cheeses

Crackers, Dried Berries, Nuts, Fig Jam

Hummus

Roasted Red Pepper Hummus

Traditional Hummus

Black Olive 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

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

(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, Pendleton Canadian Whisky, Monkey Shoulder Blend-ed Scotch Whisky, Jameson Irish Whiskey, Kahlua, Boone County Bourbon Cream, Disaronno

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

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

ENHANCEMENTS

The Art of Inspiration

Outdoor Terrace Space

Set Up Fee to Include...

High Top Tables & Linens

Summit Patio Furniture

Bars & Hors D'oeuvres included in Selected Package

Tablesides 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, Highwest Double Rye, Whistle Pig Straight Rye 10 Year

