THE SUMMIT

A Dolce Hotel

Wedding Packages

AMENITIES
Included in all Packages

Complimentary Reception Space

Two Night Stay in Bridal Suite

Special Overnight Guestroom Rate for
Your Wedding 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 Wedding Specialist can also assist you with…
Rehearsal Dinner
Post-Wedding Day Brunch
Wedding Day Catering
Bridal Luncheon
Groom's Room
...and more!

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
Peewee 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

**Kid's Plated Meal —12 & Under*

BUFFET PACKAGES

BUFFET 1

One Displayed Appetizer

Chef-Curated Customized Buffet to Include:
-Salad & Parker House Rolls
-Three Entreés, Including One Carving Station
-Starch & Vegetable

Four Hour Redbank Beer, Wine, & Spirits Bar

BUFFET 2

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 Thyne 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

BUFFET 3

One Displayed Appetizer

Two Butler Passed Appetizers

Rookwood Buffet
Includes Parker House Rolls

Roasted Tomato Fennel Soup
Wedge Salad
Bleu Cheese, Bacon, Tomato
Peewee Potatoes
Jowl Bacon Lardons, Charred Red Onion

Chicken Breast
Mushrooms, Leeks
Trout
Honeycomb, Fennel, Beurre Blanc
Potatoes
Lemon, Thyme, Roasted Garlic
Grilled Corn
Cajun Spiced Butter

Carving Station, *Choose One*
Beef Tenderloin
Prime Rib

Four Hour Madison Beer, Wine, & Spirits Bar

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

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

BEVERAGE PACKAGES—*Cheers!*

All Packages include Complimentary Champagne Toast!

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 PsycHOPathy, 50 West Doom Pedal, Ciderboys Peach County Cider, Founders Green Zebra, (2) Seasonal Local Craft Beers

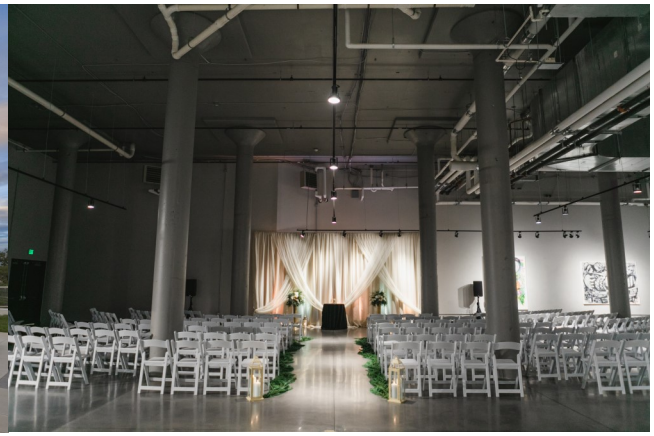
Wine
Vigna del Lauro Pinot Gris, Vigna del Lauro Sauvignon Blanc, Chime Chardonnay, Chime Pinot Noir, Chime Cabernet

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

CEREMONIES

Included with all Ceremonies

Rehearsal
Rehearsal Time to be Determined 30 Days Prior
Microphone & Sound System
For use by Officiant
Alternate Location
For Outdoor Ceremonies only, to be Determined by The Summit
White Garden Chairs



MARKET
220 Guest Maximum

AULT PARK
300 Guest Maximum

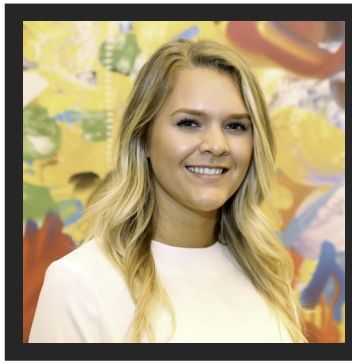
ART GALLERY
220 Guest Maximum

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

Late Night Snack
Nacho Bar
Baja Taco Bar
Slider Bar
Sammie Bar
Seasonal Pizza Board
Local and Far Away Cheese & Charcuterie Board



Meet your Wedding Specialist…
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!