



Complimentary Reception Space

One 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

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

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.

*Kid's Plated Meal —12 & Under

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

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

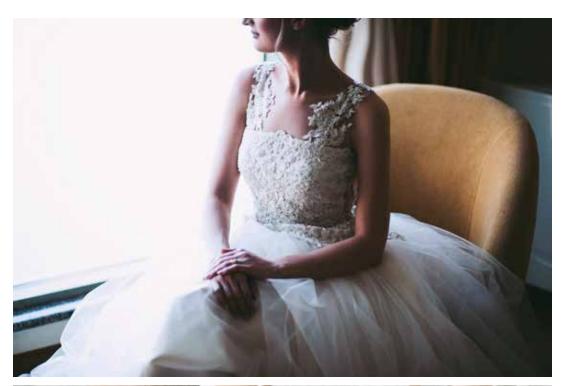
Chicken Breast

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

Ancho Braised Mini Tacos with Avocado Crema & Cilantro Spicy Shrimp Chopsticks BBQ Chicken Lollipops Fried Cheese Ravioli with Sundried Tomatoes & Basil Pesto Bacon Wrapped Brussels Sprouts Vegetarian Spring Rolls Rosemary Parmesan Gougeres with Goat Cheese Filling Prosciutto Crostini with Manchego & Bourbon Honey Glaze Boursin Tartlet with Tomato Confit Crispy Asparagus & Asiago Tenderloin Crostini with Onion Jam Cambozola & Balsamic Reduction

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



Rehearsal Rehearsal Time to be Determined 30 Days Prior 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** 200 Guest Minimum

Artfully Inspired ENHANCEMENTS

Outdoor Terrace Space

Rental Fee to Include... 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

