

# AMENITIES Included in all Packages

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)

I Prefer 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 \$96++

One Displayed Hors D'oeuvre

Two Course Meal

Entrée Selections—Choose One

Seared Breast of Chicken

Roasted Garlic Jus, Haricot Vert, Yukon Gold Potato Purée

Heritage Pork Chop

Three Bean Succotash, Sage Vinaigrette

Roasted Salmon Filet

Seared Polenta Cake, Lemon Peppered Broccolini, Roasted Red Pepper Sauce

**Beef Short Rib** 

Yukon Mashed Potatoes, Confit Carrots, Cipollini, Cabernet Demi

\*Vegetarian Entrée Offered

Four Hour Redbank Beer, Wine, & Spirits Bar

**PLATED 2 \$100++** 

One Displayed Hors D'oeuvre

One Butler Passed Hors D'oeuvre

Two Course Meal

Entrée Selections—Choose Two

Seared Breast of Chicken

Roasted Garlic Jus, Haricot Vert, Yukon Gold Potato Purée

Heritage Pork Chop

Three Bean Succotash, Sage Vinaigrette

Roasted Salmon Filet

Seared Polenta Cake, Lemon Peppered Broccolini, Roasted Red Pepper Sauce

**Beef Short Rib** 

Yukon Mashed Potatoes, Confit Carrots, Cipollini, Cabernet Demi

Poached White Fish

Roasted Herb Risotto, Grilled Heirloom Tomatoes, Lemon Basil Vinaigrette

Center Cut Grilled Sirloin au Poivre

Au Gratin Potatoes, Haricot Vert, Caramelized Onions

\*Vegetarian Entrée Offered

Four Hour Redbank Beer, Wine, & Spirits Bar

PLATED 3 \$124++

One Displayed Hors D'oeuvre

Two Butler Passed Hors D'oeuvres

Two Course Meal

Duet Entrée Selections—Choose One Pairing

Filet Mignon & Grilled Shrimp

Au Gratin Potatoes, Roasted Carrots, Sherry Cream Demiglace

Filet Mignon & Lobster Ravioli

Asparagus, Braised Farro, Lemon Butter

Chicken Breast & Salmon

Seared Polenta Cake, Haricot Vert, Yellow Pepper Coulis

\*Vegetarian Entrée Offered

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

Mozzarella, Pearl Balsamic, Basil Oil

**Bouquet of Greens** 

Poached Pear, Almonds, Brie, Broken Raspberry Vinaigrette

Iceberg Wedge

Bacon, Tomato, Bleu Cheese, Ranch

Mixed Greens

Cucumber, Carrots, Tomato, Dijon Vinaigrette

**VEGETARIAN SELECTIONS** 

Butternut Squash Ravioli

Brown Butter, Pine Nuts, Sage

Potato Gnocchi

Roasted Mushrooms, Melted Leeks, Truffle Cream

**VEGAN SELECTION** 

Local Tofu

Bok Choy, Roasted Shiitake, Chile Vinaigrette

\*Kid's Plated Meal \$27++ per Child—12 & Under

# **BUFFET PACKAGES**

**BUFFET 1 \$95++** 

One Displayed Hors D'oeuvre

Chef-Curated Customized Buffet to Include

(1) Green Salad, (1) Composed Salads, (2) Entrées,

(1) Starches, (1) Vegetables

Four Hour Redbank Beer, Wine, & Spirits Bar

BUFFET 2 \$114++

One Displayed Hors D'oeuvre

One Butler Passed Hors D'oeuvre

(1) Green Salad, (2) Composed Salads, (2) Entrées,

(2) Starches, (1) Vegetables

Four Hour Redbank Beer, Wine, & Spirits Bar

BUFFET 3 \$128++

One Displayed Hors D'oeuvre

Two Butler Passed Hors D'oeuvres

(1) Green Salad, (2) Composed Salads, (2) Entrées,

(2) Starches, (2) Vegetables

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.

\*Kid's Buffet Meal \$27++ per Child—12 & Under

### **GREEN SALADS**

Includes Balsamic Vinaigrette, Ranch Dressing, Cracked Pepper Garlic Dressing, Croutons, Toasted Seed Mix, Sundried Fruit Medley

Mixed Lettuce

Cucumber, Carrots, Tomatoes

Romaine Lettuce

Parmesan, Olives, Tomatoes

Arugula

Strawberries, Almonds, Goat Cheese

Iceberg Lettuce

Peppers, Olives, Red Onion, Tomatoes, Feta

COMPOSED SALADS

Rotini Pasta Salad

Loaded Potato Salad

Grape Tomato, Basil & Mozzarella Salad

Orange, Radicchio, & Almond Salad

Strawberry & Feta Tabbouleh

Tofu Niçoise Salad

**ENTREES** 

Tender Braised Beef Wild Mushroom Sauce

Grilled Sirloin

Red Wine Reduction

Chicken Scaloppini

Roasted Garlic-Lemon Cream

Roasted Chicken

Thyme Jus

Asparagus & Boursin Stuffed Chicken Breast

Fontina Sherry Cream

Grilled Pork Tenderloin

Caramelized Cippolini Onion Demi

Fig & Goat Cheese Stuffed Pork Loin

Cranberry Jus Sauce

Seared Salmon

Caper Butter Sauce

**Baked White Fish** 

Roasted Red Pepper Coulis

Baked Tofu Napoleon

Roasted Tomato Sauce

**STARCHES** 

Mashed Potatoes

**Braised Farro** 

Scalloped Potatoes with Chives

Fragrant Spiced Basmati Rice

Rosemary Garlic Roasted Fingerlings

Five Cheese Mac & Cheese

Herb Rice Pilaf

Lemon Truffle Risotto

**VEGETABLES** 

Baby Carrots with Thyme & Honey

Roasted Broccoli & Cauliflower

**Braised Greens** 

**Roasted Root Vegetables** 

Broccolini with Dijon Vinaigrette

Roasted Carrots with Harissa Butter

Zucchini, Squash, & Bell Pepper with Basil Truffle

Butter

Green Beans with Sweet Bacon Vinaigrette

Asparagus with Oven-Roasted Tomatoes

# STATIONS MENUS

**STATIONS 1 \$92++** 

One Butler Passed Hors D'oeuvres

Artisan Cheese Display

One Iced Seafood Display

Two Salad Selections

One Starchy Station

Carving Station Selections—Choose Two

Flank Steak Pork Tenderloin Whole Smoked Roasted Turkey Salmon

Four Hour Redbank Beer, Wine, & Spirits Bar

**STATIONS 2 \$122++** 

Two Butler Passed Hors D'oeuvres

Artisan Cheese Display

Two Iced Seafood Displays

Two Salad Selections

One Starchy Station

Carving Station Selections—Choose Two

Prime Rib Flank Steak Pork Tenderloin Whole Smoked Roasted Turkey Salmon

Four Hour Redbank Beer, Wine, & Spirits Bar

**STATIONS 3 \$137++** 

Three Butler Passed Hors D'oeuvres

Artisan Cheese Display

Three Iced Seafood Displays

**Two Salad Selections** 

**One Starchy Station** 

Carving Station Selections—Choose Two

Herb Roasted Tenderloin of Beef Prime Rib Pork Tenderloin

Whole Smoked Roasted Turkey

Salmon

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.

#### ARTISAN CHEESE DISPLAY

Domestic & Imported Cheeses Dried Berries, Nuts, Fig Jam Crackers

#### ICED SEAFOOD DISPLAY

Shrimp Mussels Clams Oysters Snow Crab Legs

#### SALAD SELECTIONS

#### **Butter Leaf Salad**

Candied Walnuts, Maytag Bleu Cheese, Sun-Dried Cranberries, Red Wine Vinaigrette

#### Heirloom Tomato & Mozzarella Salad

Drizzled with Aged Balsamic & Garnished with Fresh Basil

#### Seasonal Quinoa Salad (v)

Chef's Seasonally Inspired Quinoa Salad

#### STARCHY STATIONS

#### Fresh Pasta Station

Cheese Tortellini & Penne Pasta Creamy Alfredo Sauce & Roasted Marinara Freshly Grated Parmesan Cheese

#### Macaroni & Cheese Station

Macaroni & Cheese Applewood Smoked Bacon, Pickled Jalapenos, Additional Cheeses





# **HORS D'OEUVRES**

### DISPLAYED

### Local & Far Cheeses

Crackers, Nuts, Jam

#### Mediterranean

Hummus, Herb & Tomato Tapenade Cucumber, Carrots, Bell Pepper Olives, Grilled Pita Bread

#### Antipasto

Grilled Pepper, Red Onion, Asparagus Olives, Balsamic Cippolini, Artichokes Fresh Mozzarella, Salami Grilled Bread

#### Charcuterie

Local & Far Meats Manchego, Boursin Grilled Bread Whole Grain Mustard & Pickled Things

#### BUTLER PASSED

Boursin Stuffed Artichokes Thai Glazed Chicken Skewer Herb & Cheddar Potato Croquettes Tempura Shrimp

Ceviche Shrimp Cocktail Dried Tomato Caprese Crostini Smoked Salmon Crostini Avocado Chicken Salad Crostini Beef Tenderloin Carpaccio Bites

\*\*Add Additional Appetizers
Displayed: \$8++ per person
Butler Passed: \$6++ per person

# BEVERAGE PACKAGES—Cheers!

All Packages include Complimentary Champagne Toast!

#### REDBANK

#### **Domestic Beer**

Bud Light, Miller Lite, Corona Extra, Select Hard Seltzers

#### Local Beer

(6) Local, Seasonal Craft Beers

#### Wine

Bosco dei Cirmioli Pinot Gris, Aves del Sur Sauvignon Blanc, Grove Ridge Chardonnay, Rosé, 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 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, Select Hard Seltzers

#### Local Been

(7) Local, Seasonal Craft Beers

#### Wine

Vigneti Pinot Gris, Butterfield Station Sauvignon Blanc, Butterfield Station Chardonnay, Rosé, 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

#### **Domestic Beer**

Bud Light, Miller Lite, Corona Extra, Select Hard Seltzers

#### Local Beer

(8) Local, Seasonal Craft Beers

#### Wine

Vigna del Lauro Pinot Gris, Vigna del Lauro Sauvignon Blanc, Chime Chardonnay, Rosé, 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

<sup>\*</sup>Additional Hour \$10++ per person

<sup>\*\*</sup>Upgrade Package for \$12 per person

<sup>\*</sup>Additional Hour \$12++ per person

<sup>\*\*</sup>Upgrade Package for \$17 per person

# CEREMONIES Included with all Ceremonies

#### 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** 

\$2,500++ Rental 200 Guest Maximum **AULT PARK** 

\$2,500++ Rental 200 Guest Maximum **ART GALLERY** 

\$4,000++ Rental 300 Guest Maximum

# **RECEPTIONS**

Wedding Specialist to detail Food & Beverage Minimums



## **MARKET**

150 Guest Maximum 120 with Dance Area

## MADISONVILLE BALLROOM

280 Guest Maximum 250 with Dance Floor

### **ART GALLERY**

300 Guest Maximum 275 with Dance Area

# ENHANCEMENTS The Inspired Life

### **Outdoor Terrace Space**

\$1,500 Rental Fee to Include...
High Top Tables & Linens
Summit Patio Furniture
Bars & Hors D'oeuvres included in Selected Package

\*Please note reimbursement does not apply in the event of inclement weather

### **Tableside Wine Service**

Offered Throughout Dinner Hour
Redbank Beverage Package: Additional \$7 per person
Madison Beverage Package: Additional \$8 per person
Erie Beverage Package: Additional \$10 per person

### Late Night Snack

Nacho Bar \$17 Baja Taco Bar \$17 Slider Bar \$17 Cincinnati Chili Bar \$22 Seasonal Pizza Board \$14 BBQ Bar \$22 Bagel Bite Bar \$17

