

# *Weddings at the Summit Inn*

A celebration at the Summit Inn turns moments into memories for you and your guests. We have the perfect location for your wedding. Our skilled team creates inspiring settings and delectable cuisines that transform the expected into the unforgettable. Our culinary staff looks forward to collaborating with each special couple to create a celebration of food, wine and love! Happily ever after begins at the Summit Inn.



- A friendly professional catering staff to assist you
- A stunning setting nestled in the majestic mountains
- Custom event set-up with your choice of white or ivory linens
- Breathtaking photography opportunities
- A selection of gourmet meals with a variety of options
- Complimentary cake cutting service
- Professional bar service
- Complimentary champagne toast for you and your bridal party
- Discounted room rates for guests staying overnight
- Special pricing for rehearsal dinner and farewell breakfast
- Indoor and outdoor ceremony spaces available
- Assistance with set up and clean up

# Weddings Packages

Our packages all include an one hour cocktail reception with an open bar and choices of hot and cold hors d'oeuvres, choice of plated or buffet dinner and three hours of open bar following dinner. The packages take the guesswork out of planning and allow you to better estimate costs prior to the celebration.



## *Classic Summit Celebration \$ \$88.00++ / person*

- Choice of two hot hors d'oeuvres served butler style
- Assorted cheese and vegetable crudité display
- Choice of buffet dinner (Skyline or Chestnut Ridge)

## *Majestic Summit \$ \$100.00++ / person*

- Choice of three hot hors d'oeuvres served butler style
- Assorted Cheese and vegetable crudité display
- Plated Dinner with choice of two entrees

## *Grand Summit \$ \$111.00++ / person*

- Choice of three hot hors d'oeuvres served butler style
- Assorted cheese, vegetable crudité and fresh fruit display
- Choice of buffet dinner (Ford or Edison)
- Champagne toast for all guests

## *Top of the Summit \$ \$115.00++ / person*

- Choice of four hot hors d'oeuvres served butler style
- Assorted cheese, vegetable crudité and fresh fruit display
- Choice of one duet entrée plate from our Duet Menu
- Champagne toast for all guests

*Customize your wedding package from these selections:*

Hors D'oeuvres

Sweet & Sour Cocktail Meatballs  
Coconut Chicken with Raspberry Glaze  
Mushroom Caps stuffed with Sausage  
Mini Crab Cakes  
Assorted Mini Quiche  
Scallops wrapped with Bacon  
Maple Bacon wrapped Brussels Sprouts  
Shrimp Purses  
Spanakopita  
Bang Bang Shrimp  
Pot Stickers

Entrees

Salmon Fillet with Lemon Dill Sauce  
Chicken Marsala  
Chicken Cordon Bleu  
Chicken Ramono  
New York Strip Steak  
Cheese Manicotti  
Petite Filet Mignon (+\$8/pp)  
Signature Crab Cakes (+\$8/pp)

Duet Entrees

Chicken Cordon Blue with Crab Cake  
Filet Mignon with Crab Cake  
Filet Mignon with Chicken Ramona

Sides

Garlic Mashed Potatoes  
Cheddar Mashed Potatoes  
Rice Pilaf  
Asparagus (+\$4 pp)  
Green Beans Almondine  
Roasted Vegetables  
Honey Glazed Carrots  
Buttered Broccoli  
Paella Rice (+2 pp)

Chestnut Ridge Buffet

Garden Salad  
Caesar Salad  
Choice of Mashed Potatoes  
Green Beans Almondine  
Pasta Verde  
English Style Cod  
Rosemary Sliced Roast Beef

Skyline Buffet

Garden Salad  
Caprese Salad  
Rice Pilaf  
Buttered Broccoli  
Cheese Manicotti  
Chicken Marsala  
Rosemary Pork Loin

Ford Buffet

Choice of Two Salads  
(Garden, Caesar, Caprese, Mae's)  
Choice of Mashed Potatoes  
Asparagus  
Lemon Dill Mascarpone Ravioli  
Cabbage Rolls  
Chicken Cordon Bleu  
Carving Station (prime rib, ham or turkey)

Edison Buffet

Choice of Two Salads  
(Garden, Caesar, Caprese, Mae's)  
Paella Rice  
Vegetable Medley  
Cheese Manicotti  
Chicken Romano  
Honey Glazed Salmon  
Carving Station (prime rib, ham or turkey)



# Enhancements

## Hors d'oeuvres (each order serves ~50 guests)

Chilled Jumbo Shrimp Cocktail \$250

Decorative Fruit Display \$165

Caprese Skewers \$155

Charcuterie Display \$275

Chocolate Covered Strawberries \$200

## Late Night Snacks

Hot Bavarian Pretzels with Warm Beer Cheese \$5/pp

Pierogis \$125 a tray

## Ceremony 200 guests or less

Indoor Ceremony (Sunset 150/ Henry Ford 250 guests or less)  
\$1,500.00

Lookout Ceremony (125 guests or less) \$1,500.00

Outdoor Pool Pavilion (250 guests or less: 4:30pm or later)  
\$2,000.00

## Cookie Table Display

*(includes set up, serving trays and dishes, replenishing and coffee station)*

100-150 guests—\$500.00

150-200 guests—\$750.00

200-350 guests—\$1000.00

## Details and Add-ons

### Bridal Dance Shot Service: \$275.00

Peach Schnapps, Apple Pucker, Jack Daniels, Jim Beam

### Extra Bar Set Up \$500.00

(included for parties of over 250 guests)

### Traditional Bar

Nikolai Vodka, Seagram's Gin, Castillo Silver Rum, Seagram's 7  
Whiskey, Jim Beam Bourbon, Dekuyper Peach Schnapps,  
Kutty Sark Scotch.

House wines and choice of three house beers.

### Premium Bar Upgrade \$24.00/person

Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Silver  
Rum, Jack Daniels Whiskey, Maker's Mark Bourbon, Dekuyper Peach  
Schnapps, Dewar's Scotch & Crown Royal Canadian Whiskey.

House wines and choice of two house beers & two premium beers.

### House Beers:

Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra,  
Yeungling, IC Light, Coors Banquet or assorted White Claws

### Premium Beers:

Blue Moon, Modelo, Dogfish 60 min IPA, Heineken, Guinness,  
Seasonal Sam Adams or Stella Artois

Champagne and wine service available at per bottle pricing.

*Additional services available upon request. Please discuss any  
requests with the event manager.*