



The Summit House Story

On a sunny spring morning in 1989 the proprietors of the Summit House climbed to the top of a grass covered hill in the city of Fullerton, and upon reaching the Summit, were awed by the spectacular views previously enjoyed only by the native rabbits and coyotes who inhabited this rustic pinnacle. This was the inception of a vision that when realized would become one of the most unique and beautiful special occasion restaurants and event facilities in Southern California.

Today high above the hustle and bustle of North Orange County, like a crown on the hilltop, you'll find built in the tradition of an English country manor the stately Summit House. No matter where you stand on the grounds, a magnificent vista inspires you: to the north loom the San Gabriel and San Bernardino mountains; to the south and west are the Laguna Hills and the sparkling Pacific Ocean. Come nightfall, as you look at the city lights twinkling in the valley below, you can easily imagine yourself adrift on a sea of stars.

Before your event guests may amble along manicured grass pathways and through rose gardens or sip on a cocktail or glass of wine on one of the outside patios before they slip into the Grand Summit Ballroom for dinner. The ballroom is spacious with delicate cream-colored walls and high coffered ceilings adorned with pewter chandeliers. Surrounding the ballroom are enormous bay windows and French doors exposing the spectacular panoramic views.

Above all, the Summit House is famous for the amazing flavors and incredible food presentations created by Executive Chef Timothy Plumb's culinary team, the excellent personalized customer care of our service staff, and the fastidious attention to every detail by our event experts. For more information you can visit our website www.SummitHouse.com. To make an appointment to tour our facilities and discuss your event plans call us at 714-671-3092 or email our event specialists at Events@SummitHouse.com.

Thank you for your interest in the Summit House!

Sincerely,

Mark Fleshner

Mark Fleshner- General Manager



Frequently Asked Questions

How many guests does your ballroom accommodate?

The Grand Summit Ballroom normally seats up to 250 guests. However due to Covid-19 physical distancing restrictions please contact one of our specialists to discuss the options for your particular event.

Can I bring in my own Caterer?

The Summit House provides the food and beverage catering. Unless included in a reception package, you may provide your decorated cake and favors.

Do you provide bar service?

We offer hosted bar service and cash bar service, or a combination of both, which ever you prefer. There is a \$500.00 bar sales minimum for each bar set up.

Can we bring in our own wine?

Yes, our corkage fee is \$25.00 per 750 ml bottle.

What will it cost to have an event at the Summit House?

Your cost per person will be the combined price of the menu that you choose, plus bottled wine, beverages, any additional rentals or services, room fees if applicable, 22% service charge, and applicable sales tax. A refundable \$500.00 facility damage deposit will be included in the final balance. You will contract your own florist, DJ and/or entertainment, photographer, and videographer if you so desire.

Do you have minimums for weekend events?

Yes, however during the current Covid-19 situation our minimums may vary due to the restrictions on group size and necessary physical distancing. The normal food and beverage minimums are as follows:

- *Friday- \$7,500.00*
- *Sunday- \$8,500.00*
- *Saturday- \$15,500.00*

Minimums do not include service charge, sales tax, cash bars, rentals, room fees, ceremony fees, or park rental fees.

Are there room fees charged for an event?

A room fee of \$1,000.00 will be added for all events scheduled in the Grand Summit Ballroom on Saturday evenings, and \$2,000.00 on December weekend dates. Additional fees may apply for the use of additional rooms.

How can I make a reservation for my event?

A signed Summit House event agreement and initial deposits are required to secure a date for your

Summit House
 WEDDINGS & EVENTS
 Est. 1989

Starters

Artisan Cheeses and Cured Meats* 18. per guest

Jumbo Mexican White Prawns (50 pieces) 225.

With a zesty cocktail sauce, fresh lemon garnish.

Assorted Hors D'oeuvres* 22. per guest

Select three (each addition selection add 7. per guest)

New York Strip Spoons

Bordelaise sauce

Buffalo Chicken

Big Rock blue cheese dipping sauce

Crab Cocktail

Layers of Atlantic red crab, celery, mustard, and cocktail sauce.

Brie Crostini

Balsamic glaze, dried cranberry

Chicken and Waffle Bites

Maple butter cream

Roma Tomato Brushcetta

With basil oil, olive tapenade

Lobster Bisque Shooters

Garnished with micro basil

Spinach, Artichoke, Gruyere
Cheese Dip

Crispy wonton shell

Shrimp with Mango Salsa

On crisp crouton with wasabi cream

Sriracha Rib Eye Meatballs

Honey sriracha sauce

New Zealand Lamb Chops* 16. per guest

Mint honey chimichurri sauce.

Prosciutto Wrapped Hokkaido Scallops* 16. per guest

Fennel soubise/cranberry apple pecan chutney.

Pork Tenderloin Wrapped in Apple Wood Smoked Bacon* 14. per guest

Sweet potato puree/maple red wine reduction.

**Minimum order of 50 guests.*

22% service charge and applicable sales tax will be added.

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Menus

Starter Salads (select one)

Summit House Salad

"Living" Boston lettuce hydroponically grown by Hollandia Farms tossed with pancetta/toasted pecans/ grated gruyere cheese/toasted sour dough croutons/ black mustard seed vinaigrette.

Organic Baby Greens

Kenter Canyon Farms organic spring mix tossed with toasted pistachios /dried cranberries/balsamic vinaigrette/ shaved Midnight Moon gouda.

Hearts of Romaine with Caesar Dressing

Ocean Mist Farms romaine lettuce/our classic Caesar dressing/fresh grated Parmigiano-Reggiano.

Dinner Food Stations 65. per guest

Roast Prime Ribs of Beef

World famous Stock Yards of Chicago prime ribs of beef slow roasted all day, carved to order with au jus/ whipped cream horseradish sauce.

Additional Entrees (select two)

Herb Stuffed Jidori Chicken

Oak wood grilled, herb butter stuffed Jidori chicken breast/wild mushroom confit/Cognac demi glace.

Orange Miso Glazed Jidori Chicken

Jidori breast of chicken/orange miso glaze/candied orange peels.

Barramundi

Macadamia nut crumb topping /lemon butter sauce.

Skuna Bay Salmon

Craft raised salmon/lemon grass miso ginger.

Penne Pasta

With a creamy Parmigiano-Reggiano pesto sauce/sun dried tomatoes/roasted pine nuts.

Accompaniments (select two)

Red Roasted Smashed Potatoes

Red Rice, Eston Lentils, and Black Quinoa Pilaf

Herb Risotto

Locally Grown Seasonal Vegetable

Food stations include our classic creamed corn /artisan breads/coffee and tea service.

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Combination Entrees (select one)

Filet Mignon and Barramundi 68. (lunch 62.)

*5oz. center cut tenderloin of beef/port wine reduction and a 4oz. Barramundi filet/
 Macadamia nut crumb topping/ lemon butter sauce.*

Filet Mignon and Herb Stuffed Jidori Chicken 66. (lunch 60.)

*5oz. center cut tenderloin of beef and grilled Jidori Chicken breast/wild mushroom confit/
 cognac demi glace.*

Main Course (select up to two)

Roast Prime Ribs of Beef

World famous Stock Yards of Chicago prime ribs of beef slow roasted all day/au jus/whipped cream horseradish sauce.

Summit House Cut 63. (Lunch 57.) Cottage Cut 59. (Lunch 53.)

Filet Mignon 65. (lunch 59.)

7 oz. center cut tenderloin of beef oak wood grilled/roasted shallot port wine reduction.

Skuna Bay Salmon 56. (lunch 50.)

Lemon grass miso ginger.

Barramundi 59. (lunch 53.)

Macadamia nut crumb topping/lemon butter sauce.

Orange Miso Glazed Jidori Chicken 54. (lunch 48.)

Jidori breast of chicken orange miso glaze/candied orange peels.

Herb Stuffed Jidori Chicken 54. (lunch 48.)

*Oak wood grilled/ herb butter stuffed Jidori chicken breast finished with a wild mushroom confit/
 Cognac demi glace.*

Portobello Tower 53. (lunch 47.)

Roasted portobello mushroom served with sauteed spinach/ brown rice/herbed tomato coulis.

Roasted Vegetable Pasta 51. (lunch 45.)

Roasted seasonal vegetables/fusilli pasta/marinara sauce /Reggiano-Parmesan cheese.

*Combination and Main Course selections include choice of salad/our classic cream corn/ chef's selection of
 seasonal vegetables/your choice of one of the following: red roasted smashed potatoes;
 herb risotto; red rice, eston lentils, and black quinoa pilaf/
 Artisan breads/ coffee and tea service.*

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THE FINALE

English Trifle 12.

Layers of rum and brandy soaked cake with English custard, strawberries, Chantilly cream, and crisp toasted almonds.

New York Cheesecake 12.

With fresh strawberry sauce.

Three Chocolate Torte 12.

Layers of rum and Grand Marnier laced chocolate meringue and chocolate mousse topped with Belgian chocolate and velvety Chantilly cream.

Creme Brulee 12.

The Summit House "burnt" creme with fresh vanilla bean.

Dessert Duo 10.

Choice of two: mini chocolate torte/mini creme brulee/mini English trifle/mini lemon tart/mini cheesecake.

Mini Desserts 5. each

Minimum of 50 each per selection.

Summit English Trifle

Layers of rum and brandy soaked cake with English custard/strawberries/Chantilly cream/ toasted almonds.

Three Chocolate Torte

Layers of rum and Grand Marnier laced chocolate meringue/chocolate mousse/Belgian chocolate sauce/Chantilly cream.

Creme Brulee

The Summit House "burnt" crème with fresh vanilla bean.

Mini Lemon Tart

Almond cookie crust filled with lemon custard/wild huckleberry sauce.

Smores Deconstructed

Chocolate mousse/graham cracker crumble/toasted meringue.

Mini Cheesecake

Fresh strawberries/Chantilly cream.

Irish Chocolate Cream and Salted Caramel Tarts

Pretzel tart layered with caramel and Irish chocolate cream.

22% service charge and applicable sales tax will be added

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Beverage Options

Bottle Wine

Following are the standard bottle wines we pour for events:

- *Salmon Creek Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir*
- *JFJ Sparkling Wine*

The Summit House offers a wide variety of premium bottle wines by the glass and an extensive bottled wine list from which you may make selections for your guests.

Bar Service

The Summit House will work with you to create a custom bar program and even design signature cocktails for your special occasion. We can set up host bars for a certain period of time, for a preset dollar amount, for specified products, or any combination of host bars and cash bars that you desire. For each bar set up there will be a \$500 minimum bar sales required.

Our Special Event Bars feature the following brands:

	<u>Well</u>	<u>Call</u>	<u>Premium</u>
Vodka-	<i>Smirnoff</i>	<i>Absolute</i>	<i>Grey Goose</i>
Gin-	<i>Gordons</i>	<i>Bombay</i>	<i>Hendricks</i>
Rum-	<i>Bacardi</i>	<i>Myers</i>	<i>Captain Morgan</i>
Scotch-	<i>Dewars</i>	<i>J & B</i>	<i>Johnny Walker Bl</i>
Bourbon-	<i>Four Roses</i>	<i>Jack Daniels</i>	<i>Makers Mark</i>
Whiskeys-	<i>Seagrams 7</i>	<i>Jameson</i>	<i>Bulleit Rye</i>
Tequila-	<i>Sauza</i>	<i>Cazadores</i>	<i>Patron</i>
Brandy-	<i>Christian Brothers</i>		

<u>Cognacs</u>	<u>Beers</u>	<u>Soft Drinks</u>
<i>Hennessey VSOP</i>	<i>Coors light</i>	<i>Coca Cola</i>
<i>Courvoisier VS</i>	<i>Stella Artois</i>	<i>Diet Coke</i>
<i>Remy Martin VSOP</i>	<i>Ballast Point Sculpin</i>	<i>Sprite</i>
<i>Couvoisier Napoleon</i>	<i>Corona</i>	<i>Ginger Ale</i>

22% service charge and applicable sales tax will be added.