



## 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 Room for dinner. The Grand Summit is spacious with delicate cream-colored walls and high coffered ceilings adorned with pewter chandeliers. Surrounding 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](http://www.SummitHouse.com). To make an appointment to tour our facilities and discuss your event plans call us 714-671-3092 or email our event specialists at [Events@SummitHouse.com](mailto: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 Grand Summit Room accommodate?

*The Grand Summit Room normally seats up to 250 guests.*

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 \$35.00 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, the food and beverage minimums are as follows:*

- *Friday- \$9,250.00*
- *Sunday- \$10,250.00*
- *Saturday- \$18,500.00*

*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 \$2,500 will be added for all events scheduled in the Grand Summit Room on Saturdays and 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 event.*

What happens if I need to cancel my event?

*In the event of a cancellation by the client deposits are non-refundable.*

*Summit House*  
**WEDDINGS & EVENTS**  
*Est. 1989*

## Starters

Artisan Cheeses and Cured Meats\* 23. per guest

Jumbo Mexican White Prawns (50 pieces) 275.

*With a zesty cocktail sauce, fresh lemon garnish.*

Assorted Hors D'oeuvres\* 27. per guest

*Select three (each addition selection add 8. 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 tappenade*

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\* 19. per guest

*Mint honey chimichurri sauce.*

Prosciutto Wrapped Hokkaido Scallops\* 21. per guest

*Fennel soubise/cranberry apple pecan chutney.*

Pork Tenderloin Wrapped in Apple Wood Smoked Bacon\* 15. 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.*

#### Miso Kale Salad

*Flowering kale/Macadamia nuts/mandarin oranges/red bell pepper/edamame/daikon radish/miso vinaigrette.*

### Dinner Buffet 83. 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

Cilantro Lime Jasmine Rice

Herb Risotto

*Buffet includes our famous creamed corn /chef's selection of seasonal vegetables/  
 artisan breads/coffee and tea service.*

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



## Combination Entrees (select one)

### **Filet Mignon and Barramundi 84.**

*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 79.**

*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 76. Cottage Cut 69.**

### **Filet Mignon 78.**

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

### **Skuna Bay Salmon 66.**

*Lemon grass miso ginger.*

### **Barramundi 67.**

*Macadamia nut crumb topping/lemon butter sauce.*

### **Orange Miso Glazed Jidori Chicken 60.**

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

### **Herb Stuffed Jidori Chicken 64.**

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

### **Portobello Mushroom Tower (vegan) 58.**

*Oak wood grilled portobello mushroom/zucchini yellow squash/roasted red bell pepper/sauteed spinach/  
cilantro lime jasmine rice/herbed tomato coulis.*

### **Fresh Basil Pesto Risotto (vegetarian) 59.**

*Asparagus tips/baby heirloom tomatoes/roasted pine nuts/fresh burrata gratinee.*

*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; cilantro lime jasmine rice; garlic mashed potatoes/  
Artisan breads/ coffee and tea service.*

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

*Summit House*  
 WEDDINGS & EVENTS  
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## THE FINALE

### English Trifle 15.

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

### New York Cheesecake 17.

*With fresh strawberry sauce.*

### Three Chocolate Torte 16.

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

### Creme Brulee 17.

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

### Dessert Duo 17.

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

### Displayed Mini Desserts 9. 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



## Beverage Options

### Bottle Wine

Following are the standard bottle wines we pour for events:

- *Salmon Creek Chardonnay, and Cabernet Sauvignon*
- *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 &amp; B</i>    | <i>Johnny Walker Black</i> |
| Bourbon- | <i>Four Roses</i> | <i>Jack Daniels</i> | <i>Makers Mark</i>         |
| Tequila- | <i>Sauza</i>      | <i>Cazadores</i>    | <i>Patron</i>              |

| <u>Cognacs</u>             | <u>Bottle 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.*