



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.

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!

A handwritten signature in black ink that reads "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 set up fee for each bar utilized during an event.

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.



Starters/Appetizers

Artisan Cheeses and Cured Meats* 25. per guest

Jumbo Mexican White Prawns (50 pieces) 295.
With a zesty cocktail sauce, fresh lemon garnish.

Assorted Hors D'oeuvres* 28. per guest
Select three (each addition selection add 8. per guest)

Braised Short Rib Spoons
Horseradish cream

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

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

New Zealand Lamb Chops* 20. per guest
Mint honey chimichurri sauce.

Prosciutto Wrapped Hokkaido Scallops* 23. per guest
Fennel soubise/cranberry apple pecan chutney.

Pork Tenderloin Wrapped in Apple Wood Smoked Bacon* 16. per guest
Sweet potato puree/maple red wine reduction.

**Minimum order of 50 guests.*

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



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 92. PER GUEST

Roast Prime Ribs of Beef

WR Reserve of Nebraska black angus 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.

Fresh Basil Pesto Risotto (vegetarian)

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

Accompaniments (select two)

Herb Garlic Mashed Potatoes

Red Roasted Smashed Potatoes

Cilantro Lime Jasmine Rice

Herb Risotto

Buffet includes locally grown seasonal vegetable, our famous creamed corn/ artisan breads/coffee and tea service.

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



COMBINATION ENTREES (SELECT ONE)

Filet Mignon and Barramundi 95.

*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 91.

*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

WR Reserve of Nebraska black angus prime ribs of beef slow roasted all day/au jus/whipped cream horseradish sauce.

Summit House Cut 85. Cottage Cut 77.

Filet Mignon 88.

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

Skuna Bay Salmon 73.

Lemon grass miso ginger.

Barramundi 73.

Macadamia nut crumb topping/lemon butter sauce.

Orange Miso Glazed Jidori Chicken 64.

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

Herb Stuffed Jidori Chicken 68.

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

Portobello Mushroom Tower (vegan) 60.

*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) 62.

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

*Combination and Main Course selections include choice of salad/our famous cream corn
au gratin/chef's selection of seasonal vegetables,your choice of one of the following: red roasted
smashed potatoes, herb risotto, cilantro lime jasmine rice, or garlic mashed potatoes/
Artisan breads/ coffee and tea service.*

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



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.

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 separate \$500.00 fee.

Our Special Event Bars feature the following brands:

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

<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>

*Beverage pricing will be consistent with Summit House Restaurant pricing the day of the event.
22% service charge and applicable sales tax will be added.*