



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 will find built in the tradition of an English country manor the stately Summit House. Designed in the Old World tradition, the Summit House features massive open beam cathedral ceilings, rich dark woods, quaint stone fireplaces, and floor to ceiling divided light windows exposing the spectacular views. 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 winking in the valley below, you can easily imagine yourself adrift on a sea of stars.

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 special event experts. In our private dining rooms we will customize your party with unique culinary choices paired with fine bottled wines, decorations, and whatever it takes to make your party perfect.

For more information please visit our website www.SummitHouse.com. To make an appointment to tour our facilities and discuss your event plans call us at 714-671-3076, or email one of our private party specialists at Parties@SummitHouse.com.

Thank you for your interest in the Summit House!

Sincerely,

Mark Fleshner

Mark Fleshner- General Manager



Frequently Asked Questions

How many guests do your private rooms and patios accommodate?

We have various private rooms and patios that will accommodate a private party. Due to the Covid-19 restrictions on physical distancing, please contact one of our private party 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.

Is there a fee if we bring our own cake or special dessert?

Yes, there will be a \$3.50 per guest charge for cutting and service.

Do you provide bar service?

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

Can we bring in our own wine?

Yes, our corkage fee is \$35.00 per 750 ml bottle for a private party.

Can I bring live music or a DJ?

You can have amplified music in the Grand Summit Room only- not in the Queens Room, or on the Queens, Tavern. or Summit View patios..

Do you offer valet parking?

Yes- it is a complimentary service we offer to all of our guests.

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

Your cost will be the combined price of the menu that you choose, plus bottled wine, beverages, any additional rentals or services, room fees if applicable, a 2% private party surcharge, 20% service charge, and applicable sales tax.

Do you charge room rental fees?

There will be an additional \$500 room rental fee for all private parties .

Do you have audio/visual equipment?

Yes, there is a \$300.00 rental fee for a screen and projector, a \$75.00 fee for screen only.

Do I need to provide meal counts for my entrees?

For parties of 35 or larger we do require exact counts for entrees.

Summit House
WEDDINGS & EVENTS
Est. 1989

Do you have minimums required for private parties?

Yes, to have a party in a private room there will be a minimum guarantee of the total of your food and beverage purchased plus room charge (if applicable). These minimums will vary depending on the specific room, the day of the week, the time of day, and whether the date of the party falls on a holiday or in a holiday season.

How can I make a reservation for my event?

A signed Summit House party agreement and initial deposits are required to secure a date for your event. Standard deposits are as follows:

- *\$500.00 Deposit for events in January through November.*
- *\$1000.00 Deposit for events in December.*

Is my deposit refundable if I need to cancel my event?

Deposits are refundable only if the party is cancelled a minimum of two weeks prior to date of event. Deposits for parties scheduled in the month of December are non-refundable if the event is cancelled.



Private Party Menus

Starters

Artisan Cheeses and Cured Meats 22. per guest

Jumbo Mexican White Prawns on Ice (50 pieces) 245.

With a zesty cocktail sauce, fresh lemon garnish.

Assorted Hors D'oeuvres* 23. 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 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* 18. per guest

Mint honey chimichurri sauce.

Prosciutto Wrapped Hokkaido Scallops* 18. 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 35 guests.*

20% service charge, 2% private party surcharge, and applicable sales tax will be added.

Summit House
WEDDINGS & EVENTS
Est. 1989

Salads (select one)

Summit House Salad

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

Hearts of Romaine with Caesar Dressing

Ocean Mist Farms hearts of romaine tossed with our hand crafted caesar dressing/fresh grated Reggiano-Parmesan /toasted sour dough croutons.

Main Course (select up to three)

Roast Prime Ribs of Beef 68. (lunch 63.)

Summit House Cut of our slow roasted Stockyards of Chicago prime ribs of beef served with our classic creamed corn, creamed spinach, and individual Yorkshire pudding.

Filet Mignon 73. (lunch 68.)

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

Skuna Bay Salmon 58. (lunch 53.)

Oak wood grilled/cabernet sauvignon infusion.

John Dory 62. (lunch 57.)

Pan seared/Macadamia nut and panko bread crumb topping/lemon butter sauce.

Portobello Mushroom Tower 56. (lunch 51.)

Oak wood grilled portobello mushroom/zucchini yellow squash/roasted red bell pepper/sauteed spinach/ brown rice/herbed tomato sauce.

Orange Miso Glazed Jidori Chicken 57. (lunch 52.)

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

Herb Stuffed Jidori Chicken 57. (lunch 52.)

Herb butter stuffed natural free range chicken breast/wild mushroom confit.

Roasted Vegetable Pasta 56. (lunch 51.)

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

Main Course Combinations

Filet Mignon and John Dory 86. (lunch 81.)

7oz. center cut tenderloin of beef/port wine reduction and a 4oz. John Dory filet/Macadamia nut crumb topping/lemon butter sauce.

Filet Mignon and Herb Stuffed Organic Chicken 83. (lunch 78.)

7 oz. center cut tenderloin of beef and grilled Jidori Chicken breast/wild mushroom confit.

*Main course selections include our classic cream corn/
 your choice of garlic mashed potatoes or red rice, eston lentils, and black quinoa pilaf/
 hot sour dough and seven grain artisan breads/coffee, tea, iced tea.*

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Summit House
 WEDDINGS & EVENTS
 Est. 1989

THE FINALE (select one)

English Trifle 13.

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

New York Style Cheesecake 15.

JM Rosen's original kosher cheesecake/fresh strawberries/strawberry sauce/Chantilly cream.

Chocolate Lover's Torte 15.

Three layers of Rum and Grand Marnier laced chocolate meringue/chocolate mousse/Belgian chocolate suace/Chantilly cream.

Creme Brulee 13. (add seasonal fresh berries 6.)

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

Dessert Duo 14.

Choice of two: mini chocolate lover's torte/mini creme brulee/mini English trifle/mini JM Rosen's cheesecake.

Bottle Wine

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

Bar Service

Our party specialists will work with you to create a custom bar program for your private party. 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. A total bar set up with a bartender will require \$500 minimum bar sales.

Following liquor brands that we feature:

	<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>		

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