

Summit House
 WEDDINGS & EVENTS
 Est. 1989

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 wedding venues 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 a stately English country manor the 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 winking in the valley below, you can easily imagine yourself adrift on a sea of stars.

A short stroll away from our new bridal suite stands our wedding gazebo, joyously festooned according to each couple's wishes. From the gazebo the bride and groom can look out over all their guests seated on the steps of the amphitheater carved into the Vista Park hillside. After the ceremony guests may amble along manicured grass pathways and through rose gardens, or sip champagne on one of the outdoor patios before they slip into the Grand Summit Room for the reception. The Grand Summit Room 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 paid by our wedding experts. For more information visit our website www.SummitHouseWeddings.com. To make an appointment to tour our facilities and discuss your wedding plans call us at 714-671-3092 or email our wedding specialists at Events@SummitHouse.com.

Thank you for your interest in the Summit House!

Sincerely,

Mark Fleshner

Mark Fleshner- General Manager

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Frequently Asked Questions

Do you have facilities for a ceremony?

We have a Terraced Amphitheater and Gazebo just a short stroll from the bridal suite and Grand Summit Room.

How many people will your Gazebo and Amphitheater hold?

Seated up to 250 guests.

How many guests does your Grand Summit Room accommodate?

The Grand Summit Room combined with the Queen's Room seats up to 250 guests.

What is the cost of a wedding ceremony?

To reserve the Gazebo at Vista Park concurrently with your reception there is a non-refundable park rental fee of \$850.00 plus a refundable \$150 damage deposit required. In addition there is a wedding ceremony fee of \$950.00 for Fridays and Sundays, \$1350.00 for Saturdays and December dates. This reception fee includes coordination of the wedding rehearsal and the ceremony, white wooden padded rental chairs, and post ceremony cleanup.

Can I bring in my own Caterer?

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

What is the size of your dance floor?

There is no size or placement limitation as the flooring of our entire Grand Summit Room is European oak.

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 a wedding reception at the Summit House?

Your cost per person will be the combined price of your choice of a wedding package plus bottled wine (if not included in your package), 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 also contract your own florist, DJ and/or entertainment, photographer, and wedding cake (if not included in your wedding package).

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Do you have a referral list of outside vendors?

Yes, we do.

Do you have all-inclusive pricing packages?

Yes, in fact we have our new "Everything but the Ring" inclusive pricing for your ceremony and reception.

How many hours do I have for my wedding?

Six hours for your ceremony and reception (five hours for a reception only). You may also use the Bridal Suite up to five hours prior to your ceremony.

Do you have minimums for weekend wedding receptions?

Yes, the combined food, beverage, and reception package minimums are as follows:

- *Friday- \$8,750.00*
- *Sunday- \$9,750.00*
- *Saturday- \$17,500.00*

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 a wedding reception?

A room fee of \$2,500.00 will be added for all events scheduled in the Grand Summit Room on Saturdays and on December weekend dates. Additional fees may apply for the use of additional rooms.

How can I make a reservation for my wedding?

A signed Summit House event contract and initial deposits are required to secure a date for your event: \$5,000 for reception only, \$5,850 for a reception with a ceremony.

What happens if I need to cancel my event?

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

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Wedding Packages

MANOR PACKAGE \$125. per guest*

Includes the following for your reception:

- ☞ Exclusive use of Summit House bridal room prior to ceremony throughout the reception.
- ☞ Choice of Summit House linens and napkins.
- ☞ Tea light votive candles and 12" round mirrors for tables.
- ☞ 8'x 8' screen for slide show presentations.
- ☞ Propane heaters and umbrellas on outdoor patio areas.
- ☞ Complimentary valet parking.
- ☞ Cake cutting and cake service.
- ☞ Romantic Dinner for two at the Summit House Restaurant on your one-year anniversary.

Includes the following food and beverages:

- ☞ Complimentary tasting of food selections prior to your event.
- ☞ Artisan cheese and cured meats during cocktail hour.
- ☞ Infused water and lemonade station (may not available due to Covid-19 restrictions).
- ☞ Champagne & cider toast for all your guests.
- ☞ Choice of one of the following (See descriptions on the following pages):
 - A starter salad and the reception food stations.
 - A starter salad and one combination entrée, or
 - A starter salad and choice of up to two main courses.

TUDOR PACKAGE \$147. per guest*

Includes all Manor Package items above plus the following:

- ☞ Chiavari chairs in your choice of color.
- ☞ Hot and cold Hors d'oeuvres during cocktail hour (replaces artisan cheese and cured meats).
- ☞ Bottled wine served throughout dinner.

WINDSOR PACKAGE \$164. per guest*

Includes all Manor and Tudor Package items above plus the following:

- ☞ Your choice of deluxe wedding cake from Patty's Cakes or Beverly's Bakery.
- ☞ Host bar up to \$10.00 per guest.

**Children 10 and under: Manor Package \$31., Tudor Package \$38., Windsor Package \$45.*

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

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“Everything but the Ring” Wedding Package

Includes the following for your ceremony:

- ☞ Park rental fees for the Gazebo in Vista Park.
- ☞ Wedding coordinator for your rehearsal and your ceremony.
- ☞ Exclusive use of Summit House bridal room prior to ceremony and throughout the reception.
- ☞ White wooden padded chairs for your guests.
- ☞ Ordinary cleanup of the Gazebo area following your reception.

Includes the following for your reception:

- ☞ Chiavari chairs in your choice of color.
- ☞ Choice of Summit House linens and napkins.
- ☞ Tea light votive candles and 12” round mirrors for tables.
- ☞ 8’x 8’ screen for slide show presentations.
- ☞ Propane heaters and umbrellas on outdoor patio area.
- ☞ Complimentary valet parking.

Includes the following food and beverages:

- ☞ Complimentary tasting of food selections prior to your event.
- ☞ Hot and cold hors d’oeuvres during cocktail hour.
- ☞ Choice of one of the following (See descriptions on the following pages):
 - Starter salad and reception food stations
 - Starter salad and a combination entrée, or
 - Starter salad and choice of up to two main courses.
- ☞ Custom wedding cake, cutting, and cake service.
- ☞ Infused water and lemonade station (may not be available due to Covid-19 restrictions).
- ☞ Champagne & cider toast for all your guests.
- ☞ Bottled wine served throughout dinner.
- ☞ Host bar up to \$1000 on Friday or Sunday, \$2000 on Saturday.

Also included in the “Everything but the Ring” wedding package:

- ☞ DJ services.
- ☞ Wedding photography services throughout your ceremony and reception.
- ☞ Florist services, including:
 - Floral decorations for the Wedding Gazebo.
 - Bridal bouquet, throw bouquet for the bride, bridesmaids’ bouquets, and boutonnieres.
 - Custom centerpieces.
 - Cake table florals.
- ☞ Romantic Dinner for two at the Summit House Restaurant on your one-year anniversary.
- ☞ All service charges and applicable sales tax*.

Fridays and Sundays up to 75 guests- \$27,900. (each additional guest \$217.)

Saturdays up to 135 guests- \$45,900. (each additional guest \$217.)

**Additional DJ, photography or floral services will be contracted directly with the vendor.*

**22% service charge and sales tax will be added for additional products or services purchased through the Summit House.*

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Wedding 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.

Reception Food Stations

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.

Fresh Basil Pesto Risotto (vegetarian)

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

Accompaniments (select three)

Red Roasted Smashed Potatoes

Cilantro Lime Jasmine Rice

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

*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

*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.*

Filet Mignon

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

Skuna Bay Salmon

Lemon grass miso ginger.

Barramundi

Macadamia nut crumb topping/lemon butter sauce.

Orange Miso Glazed Jidori Chicken

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

Herb Stuffed Jidori Chicken

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

Portobello Mushroom Tower (vegan)

*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)

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.*

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Ala Carte Starters

Artisan Cheeses and Cured Meats* 20. per guest *(included with the Manor Package)*

Jumbo Mexican White Prawns (50 pieces) 235.

With a zesty cocktail sauce, fresh lemon garnish.

Assorted Hors D'oeuvres* 24. per guest *(included with the Tudor, Windsor, and "EBTR" Packages)*

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* 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 50 guests.*

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

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Ala Carte Desserts

Mini Desserts 8.

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.

Smoers Deconstructed

Chocolate mousse/graham cracker crumble/toasted meringue.

Banana Cream Mousse

Banana cream/cookie crumble/topped with brulee banana.

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.