

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 Ballroom for the reception. 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 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 Elliott

Mark Elliott- General Manager, Proprietor

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 Ballroom.

How many people will your Gazebo and Amphitheater hold?

Seated up to 250 guests.

How many guests does your ballroom accommodate?

The Grand Summit Ballroom 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 \$750.00 plus a refundable \$150 damage deposit required. In addition there is a wedding ceremony fee of \$1200.00 which includes coordination of the wedding rehearsal and the ceremony and white wooden padded chairs for all your guests.

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?

Our dance floor is 15 x 19 feet.

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 \$20.00 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 (see below) and the 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.

You will also contract your own florist, DJ and/or entertainment, photographer, and wedding cake (if not included in your wedding package).

Do you have a referral list of outside vendors?

Yes, we do.

Do you have all-inclusive pricing packages?

Yes, in fact we are developing "Everything but the Ring" inclusive pricing for wedding receptions.

How many hours do I have for my wedding?

You may use the Bridal Suite up to five hours prior to your ceremony, six hours for your ceremony and reception; five hours for a reception only.

Do you have minimums for weekend wedding receptions?

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

- *Friday and Sunday Evening- \$10,000.00*
- *Saturday Lunch and Sunday Afternoon- \$10,000.00*
- *Saturday Evening- \$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 a wedding reception?

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 wedding?

A signed Summit House event contract and initial deposits are required to secure a date for your event: \$5,000 for reception only, \$5,750 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.

Reception Packages

THE MANOR PACKAGE \$28. per guest*

Includes the following:

- ♥ *Exclusive use of Summit House bridal room for (5) hours prior to ceremony through the reception.*
- ♥ *Artisan cheese display, crudites, fresh fruit display during cocktail hour.*
- ♥ *Complimentary tasting of food selections prior to your event.*
- ♥ *Choice of Summit House linens and napkins.*
- ♥ *Champagne & cider toast for all your guests.*
- ♥ *Infused water and lemonade station.*
- ♥ *Tea light votive candles and 12" round mirrors for tables.*
- ♥ *Cake cutting and cake service.*
- ♥ *8'x 8' screen for slide show presentations.*
- ♥ *Propane heaters on outdoor patio area.*
- ♥ *Complimentary Valet parking.*
- ♥ *Romantic Dinner for two at the Summit House Restaurant on your first year anniversary.*

THE TUDOR PACKAGE \$47.00 per guest*

Includes all Manor Package items above plus the following:

- ♥ *Chiavari chairs or chair covers.*
- ♥ *Tray passed hot and cold Hors d'oeuvres (in place of artisan cheese display, crudites, and fresh fruit display) during cocktail hour.*
- ♥ *Bottled wine served throughout dinner.*

THE WINDSOR PACKAGE \$65.00 per guest*

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

- ♥ *Premium bottled wine served throughout dinner.*
- ♥ *Your choice of deluxe wedding cake from Creative Cakes or Beverly's Best Bakery.*
- ♥ *Complimentary non-alcoholic bar for entire reception.*
- ♥ *Floor length linens available in multiple colors.*

**Per guest price does not include menu selections. 22% service charge and applicable sales tax will be added.*

Menus

Salads (choose 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.

ORGANIC BABY GREENS

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

CAESAR SALAD

Crisp Romaine lettuce tossed with our classic Caesar dressing and fresh grated Parmigiano-Reggiano cheese.

MISO KALE SALAD

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

BUCKWHEAT PASTA SALAD

Buckwheat pasta tossed with carrots, cucumbers, bell peppers, green onions, cilantro/ toasted sesame seed vinaigrette.

Main Course

ROAST PRIME RIBS OF BEEF 49.

Slow roasted Stockyards of Chicago prime ribs of beef served with cream horseradish/au jus.

FILET MIGNON 55.

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

FILET MIGNON AND BARRAMUNDI 54.

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

FILET MIGNON AND BREAST OF CHICKEN 53.

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

ORANGE MISO GLAZED JIDORI BREAST OF CHICKEN 47.

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

CHICKEN ROULADE 49.

Jidori chicken breast pounded thin and stuffed with spinach, pecans, dried cranberries, gruyere cheese/brandy au jus/ mushroom confit.

Main Course (cont.)

PINEAPPLE CHICKEN 47.

Blackened Jidori chicken breast/coconut cream sauce/blackened cashews/fresh pineapple.

STUFFED JIDORI BREAST OF CHICKEN 49.

Stuffed with prosciutto/artichoke hearts/sun-dried tomatoes/crimini mushrooms.

HERB STUFFED JIDORI CHICKEN BREAST 48.

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

SKUNA BAY SALMON 49.

Choose one sauce: brown sugar citrus glaze, lemon grass miso ginger, or sweet Thai chili glaze.

MEDITERRANEAN BRANZINO 52.

Butter poached with a cherry tomato olive tapenade /basil oil.

PACIFIC SWORDFISH 51.

Oak wood grilled and served with grilled pineapple salsa/ cilantro oil.

BARRAMUNDI 49.

Macadamia nut crumb topping/lemon butter sauce.

PORTOBELLO TOWER 46.

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

ROASTED VEGETABLE PASTA 44.

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

PORTOBELLO PASTA 44.

*Portobello mushroom sauteed with tatsoi spinach, toasted pine nuts and sun dried tomatoes/
lemon, garlic, caper, butter sauce/fettucine pasta.*

*Dinner includes choice of salad/ our classic cream corn/ chef's selection of seasonal vegetables/
your choice of one of the following:(Red Roasted smashed potatoes, Boursin cheese potato,
herb risotto, coconut rice, roasted red bell pepper mashed potato)
Artisan breads/ coffee and tea service.*

22% service charge and applicable sales tax will be added

Buffet Menu

ROASTED PRIME RIBS OF BEEF *Carved to order with au jus/whipped cream horseradish.*

ADDITIONAL ENTREES (choice of two)

JIDORI CHICKEN BREAST

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

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 with choice of sauce: brown sugar citrus glaze, lemon grass miso ginger, or sweet Thai Chili glaze.

GRILLED PORTOBELLO PASTA

Oak wood grilled Portobello mushroom/Tatsoi spinach/roasted pine nuts/sun dried tomatoes/bowtie pasta/lemon, garlic, caper, butter sauce.

ACCOMPANIMENTS (choice of two)

RED ROAST SMASHED POTATOES

RED BELL PEPPER MASHED POTATOES

BOURSIN CHEESE POTATOES

WILD RICE

HERB RISOTTO

COCONUT RICE

SALADS (choice of one)

MISO KALE SALAD

Flowering kale/macadamia nuts/Mandarin oranges/red bell pepper/edamame/daikon radish/Miso vinaigrette.

ORGANIC BABY GREENS

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

CAESAR SALAD

Crisp Romaine lettuce tossed with our classic Caesar dressing/fresh grated Parmesan cheese.

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.

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

60. per guest

22% service charge and applicable sales tax will be added

Mini Desserts

SUMMIT ENGLISH TRIFLE 5.

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

THREE CHOCOLATE TORTE 5.

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

CREME BRULEE 5.

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

PINEAPPLE UPSIDE DOWN CAKE 3.50

Caramelized pineapple/house made sponge cake.

MINI LEMON TART 3.50

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

SMORES DECONSTRUCTED 3.50

Chocolate mousse/graham cracker crumble/toasted meringue.

MINT CHOCOLATE MOUSSE 3.50

Mint chocolate mousse with chocolate cookie crumble.

BANANA CREAM MOUSSE 3.50

Banana cream/cookie crumble/topped with brulee banana.

LEMON CREAM PROFITEROLE 3.50

Topped with toasted meringue.

STICKY RICE WITH MANGO 3.50

Sticky rice with fresh mangos/toasted sesame seeds.

IRISH CHOCOLATE CREAM AND SALTED CARAMEL TARTS 3.50

Pretzel tart layered with caramel and Irish chocolate cream.

22% service charge and applicable sales tax will be added

Beverage Options

BOTTLED WINE

Following are the standard bottled wines we pour by the glass:

- *Sycamore Lane Chardonnay and Cabernet Sauvignon* 8.
- *Salmon Creek Merlot and Pinot Noir* 8.
- *JFJ Sparkling Wine* 8.

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

BARS

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>8.00</u>	<u>9.50</u>	<u>11.</u>
Vodka	<i>Amsterdam</i>	<i>Absolute</i>	<i>Grey Goose</i>
Gin	<i>Gordons</i>	<i>Beefeater</i>	<i>Bombay Sapphire</i>
Rum	<i>Don Q</i>	<i>Myers Rum</i>	<i>Captain Morgan</i>
Scotch	<i>Clan Macgregor</i>	<i>Dewars</i>	<i>Chivas</i>
Bourbon	<i>Early Times</i>	<i>Jack Daniels</i>	<i>Woodford Reserve</i>
Whiskey	<i>Seagrams 7</i>	<i>Seagrams VO</i>	<i>Crown Royal</i>
Tequila	<i>Sauza</i>		<i>Patron</i>
Brandy	<i>Christian Brothers</i>		

Cordials 11.-15.

Hennessey VS
Courvoisier VSOP
Amaretto
Baileys Irish Cream
Kahlua
Grand Marnier
Chambord

Beers 6.50

Coors light
Stella Artois
Heineken
Corona
Newcastle Brown Ale
Ballast Point Sculpin

Soft Drinks 4.50

Coca Cola
Diet Coke
Sprite
Ginger Ale

22% service charge and applicable sales tax will be added