



The Summit

Wedding Menu

Congratulations on your Engagement!



Your wedding day is one of the most memorable events in your life. It is a day when everything should be perfect. Let the catering staff at The Summit of Redstone handle all your catering needs. We will work with you from the menu to the table layout and everything in between.

In this packet, you will find our new revised menu, room fees, as well as, the policies of The Summit at Redstone.

The catering office is closed Saturday and Sunday. We strongly recommend appointments (Tuesday- Friday) in order to dedicate sufficient time to thoroughly discuss your special day. For more information or to schedule your appointment, please contact Paula Garrett in the catering office at (256)830-9227/ (256)842-0449 or by email at paula.s.garrett@conus.army.mil.

The Summit at Redstone Catering Policies

Food

- *All food and beverage items must be prepared and provided by The Summit at Redstone; wedding cakes are the only exception to this policy.*
- *Plated split entrée choices are limited to a selection of 3 (including a vegetarian option). The split entrees will be charged at the higher of the requested menu selection so that all meals are the same rate.*
- *Meal identification is required by the client for all split menu entrée meals for your guest tables, as well as, the kitchen.*
- *Due to Army Regulation and food safety, leftover food items may not be removed from the scheduled meal function, the only exception is the wedding cake(s).*
- *Your buffet is not designed or priced to be “all you can eat.” We offer an enjoyable serving of each item listed.*
- *The Summit at Redstone will prepare for 5% over the guaranteed amount. Groups are not allowed to under guarantee for their event to accommodate for this overage. Your final count is due 72 hours (excluding holidays and weekends) before your scheduled event. This number is not to be reduced.*

Meals will be charged for the guaranteed amount given or the number served, whichever is greater.

Room(s)

- *Final requirements for your room set up must be confirmed 24 hours prior to the event. A change made per client with the final 24 hours is subject to a \$50 labor fee.*
- *Banners, signs and/or descriptions may not be hung or taped to the walls of The Summit of Redstone ballroom. Should this happen, a damage fee will be applied.*
- *We ask that items such as birdseed, confetti, sparkles, real flower petals, etc not be thrown inside or outside of the building; there will be a \$250 clean up fee if this policy is not adhered.*
- *Portable Screen, Podium, Microphone and Easels are available to use upon availability. The Summit at Redstone does not provide any audio/visual equipment in the main ballrooms. If you would like to run a slide show, you must provide a laptop and a portable projector.*
- *All live candles must have a globe or be incased where the flame is not above the glass. If wax is spilled on the tablecloths or chairs, you will be subject to a clean up fee.*
- *A \$100 Entertainment fee will be charged for any band/DJ that will be coming in for your event.*
- *Items left at The Summit at Redstone from your wedding/wedding reception must be removed at the end of the function. The Summit at Redstone cannot be responsible for personal items or storing and/or safeguarding property belonging to the florist, party rental and cake companies. A \$50 storage fee per day will be charged if this policy is not adhered to.*

Deposits and Cancellations

- *The deposit for your event is your fee and is due within 48hours of booking The Summit at Redstone and is non-refundable.*
- *Command and official functions have priority over personal functions. Any changes necessary in the office of official command functions will be based on Command direction. However, this seldom affects personal functions. When an official function not previously anticipated conflicts with prior arrangements, the personal function will be furnished the best available alternate location.*

Special Notes

- *The Summit at Redstone is a smoke free facility per Army Regulations and this is no smoking within 50feet of any building entrance.*
- *The Summit at Redstone is a handicap accessible facility.*
- *The host is responsible for the conduct and actions of their invited guests while they are at The Summit at Redstone.*

If you have any questions or concerns, please feel free to contact The Summit at Redstone catering department for further clarification.

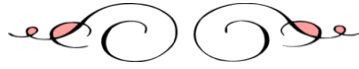
Wedding Reception Package

- ❖ *Set up and break down of your space*
- ❖ *120 inch table cloths*
- ❖ *Bottle of Champagne or Sparkling Grape Juice for the Bride and Groom*
- ❖ *Silver drinking water fountain with cups*
- ❖ *Large decorative water fountain*
- ❖ *Accent lighting for cake and food tables*
- ❖ *Cake cutting service*
- ❖ *1 Bartender*
- ❖ *Octagon or Round mirror tiles*
- ❖ *Votive candles*
- ❖ *Table number stands*
- ❖ *Gift Table*
- ❖ *Sign in Table*
- ❖ *Food tables/Guest Tables and Chairs*

<i>Room</i>	<i>With Bartender</i>	<i>Without Bartender</i>
<i>Ballroom 1-5</i>	<i>\$800</i>	<i>\$750</i>
<i>Ballroom 1-4</i>	<i>\$625</i>	<i>\$575</i>
<i>Ballroom 1-3</i>	<i>\$525</i>	<i>\$475</i>
<i>Ballroom 1-2</i>	<i>\$500</i>	<i>\$450</i>
<i>Ballroom 3-5</i>	<i>\$575</i>	<i>\$525</i>
<i>Ballroom 3-4</i>	<i>\$475</i>	<i>\$425</i>
<i>Ballroom 4-5</i>	<i>\$450</i>	<i>\$400</i>
<i>Bob Howell</i>	<i>\$525</i>	<i>\$475</i>
<i>The Overlook</i>	<i>\$700</i>	<i>\$650</i>
<i>Firehouse Pub</i>	<i>\$475</i>	<i>\$425</i>

All room fees (deposits) are non-refundable

Cold Hor D'oeuvres



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| <i>Minted Melon - \$2.50 per person</i> | <i>Cheese & Sausage Display w/ assorted crackers-- \$3.50 per person</i> |
| <i>Summit Pinwheels--\$80 per 100</i> | <i>Basic Vegetable Display w Ranch Dip and Assorted Crackers \$2 per person</i> |
| <i>Deviled Eggs (Cajun or Plain) \$100 per 100</i> | <i>Deluxe Vegetable Display w Ranch Dip and Assorted Crackers \$3 per person</i> |
| <i>Cranberry and Walnut Chicken Salad on Miniature Croissant-- \$250 per 100</i> | <i>Tomato & Mozzarella Display w/ basil and olive oil-- \$3 per person</i> |
| <i>Miniature Phyllo Cups w/ Cranberry and Walnut Chicken Salad-- \$150 per 100</i> | <i>Basic Fresh Fruit Display w / a Raspberry Yogurt Dip-- \$2 per person</i> |
| <i>Miniature Phyllo Cups w/Deluxe Ham Salad-- \$150 per 100</i> | <i>Deluxe Fresh Fruit Display w / a Raspberry Yogurt Dip-- \$3 per person</i> |
| <i>Deluxe Deli Display-- \$3.50 per person</i> | |
| <i>Domestic Cheese Display w/ assorted crackers-- \$2 per person</i> | |

Hot Hor D'oeuvres

(per 100 pieces)



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|--|---|
| <i>Fried Shrimp - \$225</i> | <i>Brie & Raspberry in Phyllo -- \$200</i> |
| <i>Coconut Shrimp - \$375</i> | <i>Petite Quiche Florentine-- \$200</i> |
| <i>Mini Crab Cakes -\$300</i> | <i>Petite Quiche Black Bean & Pepper Jack
Cheese -- \$225</i> |
| <i>Seafood Stuffed Mushrooms - \$215</i> | <i>Wings O'Fire (bone in)-- \$150</i> |
| <i>Sausage Balls - \$150</i> | <i>Crispy Asparagus w asiago in phyllo-- \$225</i> |
| <i>Chicken Fingers- \$110</i> | <i>Vegetable Spring Rolls -- \$110</i> |
| <i>Boneless Mild Wings-- \$160</i> | <i>Breaded Fried Portobello Mushrooms-- \$135</i> |
| <i>Spanakopita-- \$200
(Spinach and Cheese in a Puff Pastry)</i> | <i>Meatballs (BBQ, Sweet and Sour, Swedish)--
\$110</i> |
| <i>Mushroom vol-au-vent--\$225</i> | <i>Chicken Cordon Bleu Bites-- \$150</i> |
| <i>Southwest Eggrolls-- \$250</i> | <i>Petit Ham Biscuits-- \$175</i> |
| <i>Petite Beef Deluxe Encroute--\$300</i> | |
| <i>Thick Cut Onion Rings \$50</i> | |
| <i>Fried Cheesecake Bites-- \$150</i> | |
| <i>Fried Brownie Bites-- \$125</i> | |

Specialty Items



Small Chocolate Fountain w/ Strawberries & Marshmallows up to 100 guests - \$4pp

Chocolate Fountain w/ Strawberries, seasonal fruit, marshmallows, cookies, pound cake, pretzels, mini shots, thick cut potato chips 100 guests \$6pp

Fresh Fruit Tree of Pineapple and Strawberries w/ chocolate fountain fondue - \$285

Imported & Domestic Cheese Display w/ fresh fruit & assorted crackers- \$3.50pp

Mediterranean Display-- Green and Black Olives served on a tray with Asiago, Feta Cheese, artichokes, red roasted peppers, pita wedges and humus dip- \$3 per person

Smoked Salmon Display- Whole smoked salmon including diced red onion, cream cheese, capers, lemon and petite baguettes – (market price)

Boiled and Deveined Shrimp w Cocktail Sauce (ice carving additional)—market price

Glitter Bon-Bons-- \$300 per 100 (Bon Bons with an edible glitter)

**Cheesecake Pops-- \$250 per 100*



Bar Stations to Accompany Receptions



Baked Potato-- \$6 per person

Butter, sour cream, bacon bits, shredded cheese

Chili--\$6 per person

Corn Chips, saltine crackers, onion, shredded cheese, sour cream

Hotdog/Hamburger-- \$7 per person

Lettuce, tomato, onion, pickle, mustard, ketchup, mayonnaise, sliced cheese

Taco/Nacho-- \$7 per person

**Taco shells, tortilla chips, lettuce, diced tomato, onion, shredded cheese, sour cream & salsa*

Cheesecake-- \$6 per person

Assorted fruit topping, whipped cream, chocolate sauce

Carving Station

(Minimum 100 person order)



Pineapple & Brown Sugar Glazed Ham- \$4 per person

Roast Beef Round-- \$4.25 per person

Oven Roasted Turkey Breast-- \$4 per person

London Broil -- \$5 per person

Steamship Round-- \$4.75 per person



Prime Rib-- \$5.75 per person

Bourbon Glazed Garlic & Herb Porkloin-- \$5.00 per person

**All carving stations are accompanied by a carver, petite party rolls and appropriate condiments*

Please Add 18% Service Fee Per Person

Revised August 2011

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Dips



Bread Bowl w/ Spinach & Artichoke Dip w/miniature baguettes or tortilla chips
\$3 per person

Bread Bowl w/ Smoked Tuna Dip w/ pita chips
\$3 per person

Shrimp & Crab Dip w/ pita chips
\$3 per person

Black Bean, Corn & Salsa Dip w/ tortilla chips
\$2 per person

Salsa w/ tri-colored tortilla chips
\$2 per person

French Onion Dip w/ dipping chips
\$2 per person

Dinner Buffets



1 Entrée- \$16 2 Entrée- \$18 3 Entrée- \$20

Children's Prices: up to 5- Free, Age 6-10 Half Price

Each Buffet Includes: Salad, Entrée(s), 2 Sides, Freshly Baked Rolls, Choice of Dessert

Beverage Station of Iced Tea, Lemonade & Coffee Included

<u>Choice of (1)</u>	<u>Choice (2) Dressings for Tossed Salad</u>	<u>Additional \$1 pp</u>
Tossed House Salad	Thousand Island/Honey	Caesar Salad (Parmesan Cheese and Croutons)
Cole Slaw	Mustard/Ranch/Bleu	Spring Mix Salad w/ Strawberries and Mandarin Oranges
Pasta Salad	Cheese/ROCC House	

Entrée Selections

Chicken Cordon Bleu w a supreme sauce	Lasagna (Meat, Chicken or Vegetable)
Fried Chicken (bone in)	Grilled Pork Chops w baked apples
Baked Chicken (bone in)	Portuguese Pork Loin w plum sauce
BBQ Chicken (bone in)	Seasoned Pork Cutlet w a brown gravy
Chicken n' Dumplins	Smoked Turkey w brown gravy
Homestyle Pot Roast w/ potatoes & carrots	Crispy Fried Cod Fillet
Meatloaf w/ brown gravy	Baked Orange Roughy w/ white wine cream sauce
Oriental beef w/ orange glaze	Four-Cheese Ravioli w/ creamy cheese sauce

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Side Options (2)

<i>Macaroni and Cheese</i>	<i>Baby Carrots Glazed w brown sugar</i>
<i>Rice Pilaf</i>	<i>Whole Green Beans</i>
<i>Mashed Sweet Potatoes</i>	<i>Green Beans Almandine</i>
<i>Red Beans & Rice</i>	<i>Baked Apples</i>
<i>Garlic Mashed Potatoes</i>	<i>Fruit Salad</i>
<i>Whole Kernel Corn</i>	<i>Mashed Potatoes w brown gravy</i>
<i>Succotash</i>	<i>Herb Seasoned Long Grained Rice</i>

*** Freshly baked rolls with butter ***

Dessert Station (1)

Included in Price

Choice of (1)

*Sheet Cake (Chocolate, German Chocolate,
Orange, Banana, Carrot)*

Apple Cobbler or Peach Cobbler

Banana Pudding

Deluxe Desserts (Add \$2pp)

*Assorted Layer Cake, Cheesecake w/ fruit
topping, Strawberry Shortcake, Fruit Trifle,
Cherry or Blackberry Cobbler, Pecan Pie,
Chocolate Silk Pie*

Specialty Desserts (Add \$3.50pp)

Requires 3 week notice

*Hot Fudge Sundae Cheesecake, Deep Dish
Caramel Apple Pie, Tiramisu Cake, Crème
Brule Cheesecake, Decadent Key Lime Pie*

Our Buffets are not priced or designed to be "all you can eat". We offer an enjoyable serving of each item listed.

Served Meal Options

Salads (1)



*Spring Mix Salad w/ dried cranberries, red onion & mozzarella cheese served
w/ raspberry vinaigrette*

Caprese Salad of tomato-mozzarella salad w/ basil & balsamic vinaigrette

Caesar Bowtie Pasta w/ sundried tomatoes & light vinaigrette

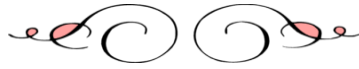
Iceberg Wedge w/ Bleu Cheese, Bacon, Red Onion and Buttermilk Ranch Dressing

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Entree Options (1)



Cheese Tortellini w/ Marinara Sauce--\$16

*Chicken Veronique (panko breaded fried chicken breast
w/ a white wine cream sauce)-- \$17*

Chicken Monterey (crowned w/ ham, Swiss & cheese sauce) -- \$18

Parmesan Crusted White Fish--\$18

Shrimp and Grits-- \$20

London Broil w/ mustard caper sauce-- \$21

Prime Rib w/ Crab Cake-- \$30

Add-on to each Entree:

Crabcake \$6pp, Filet Mignon-6oz -\$15pp, Shrimp Skewer \$6pp, Lobster Tail \$14pp

NY Strip 8oz-\$13pp, Specialty Chicken Breast \$5pp

Sides (2)

Cinnamon Baked Apples

Red Skinned Potatoes

Green Beans Almondine

Buttered Rice

Antigua Vegetable Medley

Baked Potato w butter & Sour cream

Garlic Mashed Potatoes

Pan Seared Asparagus

Sweet Potato Soufflé

Whole Kernel Corn

Freshly baked dinner rolls with butter

Iced Tea

Chilled Water

Coffee Service

Children's Prices: up to 5- Free, Age 6-10 Half Price

Kids Meal

(up to age 10)



Mini Corn Dogs

Hot Dog

Burger

Chicken Nuggets

(Served w French fries, fresh seasonal fruit or applesauce cup)

\$6 per child

Non-Alcoholic Beverages



Freshly Brewed Coffee

(Regular & Decaf) \$25 gallon

Lemonade \$20 gallon

Fresh Brewed Iced Tea Unsweet \$18 gallon

Fresh Brewed Iced Tea Sweet

\$20 gallon

White Grape Juice Punch \$20 gallon

Soft Drinks 12oz \$2.00

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Open –Bar (Consumption)

Each drink is accounted for when served and the sponsor pays the cost based on the cash register tape. Minimum of \$100.00 in sales required for a 2 hr period, or the difference will be assessed and charged to your contract.

There is a \$25 Bartender Fee.

No Host- Bar (Cash Bar)

Each drink is paid for by the customer at the time of the purchase. Minimum of \$75.00 in sales required for a 2 hr period, or difference will be assessed and charged to your contract.

There is a \$25 Bartender Fee.

Dollar- Bar (Consumption)

The sponsor establishes a dollar limit for an open bar (consumption). Once that limit is reached, the bar converts to a no host bar (cash-pay as you go). Minimum of \$100 in sales required in a 2hr period.

There is a \$25 Bartender Fee.

Beer-Keg Station

Each 15 gallon keg of beer (Serves 150-12oz plastic Beer cups) is set-up and tapped. There is no refund on unused portions of the keg. Beer kegs cannot be removed from the premises.

Kegs of beer are only set-up on the ground floor and cannot be set-up on the 2nd floor in The Loft (The Summit at Redstone) or The Skyview (Firehouse Pub).

Wine Station

Wines served in carafes or original bottles are available. (Payment for uncorked bottle and or filled carafes is the responsibility of the customer). Prices vary according to selection; Bottled or Carafes of wine are not allowed to be carried out of the facility.

Punch Station

Available to you is our own special recipe punch (alcoholic or none) or we will use your “special recipe” upon request (priced accordingly). Punch may be served using conventional punch bowl (crystal or silver). Prices are normally quoted by the gallon and vary depending on punch contents.

Butler Style Champagne Toast

A listing of champagne, sparkling wine is available in your catering packet. Prices vary according to selection. Members desiring a label, not listed, need only to inquire. We will provide the procurement for you.

There is a \$3.00 per person fee.

Water Station

Punch Bowl or Dispenser of Ice Water, small glasses and cocktail napkins

There is a \$25 set-up fee.

Bar Prices



Liquor

Well \$3.50
Call \$4.00
Premium \$4.50

Cordials \$3.50
Liqueurs \$4.00
Doubles-Double Price

Well Brands

Gin- McCormack
Rum- Military Special
Brandy- E&J
Bourbon- Jim Beam

Vodka- Smirnoff
Scotch- Clan McGregor
Tequila- Montezuma, El Jimador
Whiskey- Canadian Club

Call Brands

Gin- Seagram's
Scotch- JW Red, Dewar's, J&B,
Cutty Sark
Whiskey- Crown Royal, Jack Daniel's,
Gentleman Jack
Tequila- Jose Cuervo

Vodka- Absolut, Ketel One
Bourbon- Wild Turkey, Prichards Double
Barrel
Brandy- Hennessy

Premiums

Gin- Tangueray
Scotch- MacCallan, Chivas,
Glenlivet
Whiskey- Jack Daniel's Single Barrel

Vodka- Grey Goose
Bourbon- Woodford Reserves,
Sweet Lucy
Brandy- Courvoisier

*Mixed drinks-\$3.75(well brands), \$4.00(call brands), \$5.00 (Premium brands)– All shots are 1oz

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Draft Beer

	<i>Domestics</i>	<i>Imports</i>
<i>12oz</i>	<i>\$1.75</i>	
<i>16oz</i>	<i>\$2.25</i>	<i>\$3.00</i>
<i>22oz</i>	<i>\$3.25</i>	<i>\$4.00</i>
<i>1 Liter</i>	<i>\$4.25</i>	<i>\$5.00</i>
<i>30oz Pitcher</i>	<i>\$4.50</i>	
<i>60oz Pitcher</i>	<i>\$6.00</i>	

Note: German and European import beer price subject to change based on season cost.

<i>Bottled</i>	<i>Domestic</i>	<i>Imports</i>	<i>Wine (Small Bottle)</i>
<i>Longnecks</i>	<i>\$2.50</i>	<i>\$4.00</i>	<i>\$4.00</i>

Kegs

<i>Amber Bock</i>	<i>\$225</i>
<i>Bud Light</i>	<i>\$200</i>
<i>Budweiser</i>	<i>\$200</i>
<i>Coors Light</i>	<i>\$175</i>
<i>George Killians</i>	<i>\$200</i>
<i>Heineken</i>	<i>\$250</i>
<i>Michelob Ultra</i>	<i>\$200</i>
<i>Miller Light</i>	<i>\$200</i>
<i>Paulaner Hefe</i>	<i>\$275</i>
<i>Paulaner Salva</i>	<i>\$300</i>
<i>Sam Adams</i>	<i>\$300</i>
<i>Yuengling</i>	<i>\$200</i>