



# **SUMMIT HILLS COUNTRY CLUB WEDDINGS**

LET US MAKE YOUR DREAMS COME TRUE

Wedding Packages are determined by your menu and is priced per person.  
All wedding packages include:

- ◆ Room Rental
- ◆ Professional Service Team
- ◆ Four Hors D'oeuvres of Your Choice, Passed Out Upon Guest Arrival
- ◆ 4 Hours of Premium Bar Service
- ◆ Large Dance Floor
- ◆ White, Lap Length Table Linens & White Napkins
- ◆ Chair Covers and Your Choice of Colored Sash
- ◆ China & Glassware
- ◆ Complimentary Cake Cutting Service
- ◆ Ample, Lighted Parking

## **On-Site Ceremonies**

We are happy to host your ceremony at Summit Hills Country Club. All chairs and stages must be rented through SHCC. Client is responsible for all sound equipment and décor such as arches, runners, etc.

- ♦ White Resin Folding Chairs — \$5.00 per chair
- ♦ Stage for Couple — \$300

Ceremony Set Up/Tear Down Fees:

- ♦ 100 guests or less — \$350
- ♦ 101-200 guests — \$500
- ♦ 201-300 guests — \$650

## **Additional Services & Selections**

- ♦ Full Length White Dining Table Linens — \$15 per table
- ♦ Chiavari Dining Chairs — \$7 per chair
- ♦ Specialty linens, overlays, and colored napkins can be rented through SHCC at an additional charge. Pricing will vary. Outside linens are permitted.
- ♦ Cocktail Hour may be hosted outside. An additional fee of \$100 per bartender will apply. \$6,000 Club exclusive use fee applies to this option.

## **Service Charge & Tax**

All wedding package charges are subject to a 20% taxable service charge and 6% Kentucky Sales Tax.



# GUIDELINES

- ◆ All food and beverage must be provided by Summit Hills Country Club with the exception of the wedding cake.
- ◆ A \$1000.00 deposit is required to reserve the actual date of the wedding and is due upon the signing of the “Contract of Service.” The deposit will be deducted from your total balance due.
- ◆ All menus must be completed a minimum of (30) thirty days in advance.
- ◆ All packages are priced per person.
- ◆ Final guarantee is due (7) seven days before the wedding date. Billing will be based on the guaranteed amount and any increase above the guarantee.
- ◆ Summit Hills Country Club is a non-smoking facility.
- ◆ Wedding ceremonies on the lawn will have an additional charge for the chair rental, set up and removal.
- ◆ There will be an additional charge of \$5.00 per person for split dinner entrées. The two entrée choices must be included in the RSVP cards for an accurate count. Place cards listing the selections are to be produced for every guest.
- ◆ Special menus for dietary restrictions and children are available.
- ◆ Please inform us of any special dietary needs for your guests prior to the reception.
- ◆ Any alcohol service over (4) four hours will be billed upon consumption.
- ◆ Afternoon weddings are scheduled for completion by 4:00 in the afternoon.
- ◆ Use of birdseed, rice, sparklers or any other aerial favors is not permitted.
- ◆ Bubbles may be used only outside.
- ◆ All weddings booked May 1st through Labor Day will be charged a \$250 fee for a swimming pool monitor.
- ◆ A 50% deposit of the estimated total charge must be paid (30) thirty days in advance and the remaining balance must be paid (14) fourteen days before the reception. Any additional charges must be paid at the conclusion of the wedding.

# Plated Dinners

All Plated Dinners include salad, 2 sides, rolls with butter, soft drinks, iced tea, lemonade, and coffee.

All guests will receive the same salad, vegetable and starch.



## Single Entrées

\*Split entrée choices will be subject to a \$5.00 charge per person

### Slow Roasted Pork Loin ~ \$72

Marinated in orange and oosemary

### Blackened or Seared Grouper ~ \$85

Grouper with lemon butter and shiitake mushrooms

### Chicken Marsala ~ \$75

Grilled chicken with mushrooms and marsala wine sauce

### Stuffed Chicken Breast ~ \$75

Chicken breast stuffed with sundried tomato, spinach, and mushroom mix sauced with a pesto cream

### Parmesan Encrusted Herb Chicken ~ \$75

Herb-marinated chicken breast topped with a tomato pancetta cream sauce

### Vegetarian Gnocchi ~ \$68

Potato dumplings sauteed with red peppers, oyster mushrooms, and artichokes in spinach cream sauce

### New York Strip ~ \$90

Grilled striploin with garlic herb butter

### Grilled Filet of Beef ~ \$90

Petite filet mignon grilled and topped with a mushroom bordelaise

## Duet Entrées

### Slow Roasted Pork & Breast of Chicken ~ \$80

Accompanied with a basil pesto cream sauce ~ *Sub salmon filet for breast of chicken* ~ \$81

### Surf & Turf ~ \$95

Petite filet mignon topped with your choice of a crab OR salmon filet and served with lemon bearnaise sauce

### Petite Filet Mignon & Salmon Filet ~ \$100

Grilled petite filet and salmon topped with a mushroom bordelaise

### Petite Filet Mignon & Scallop ~ \$100

Grilled petite filet with scallops and a lemon beurre blanc

# Buffet Dinner Menus

Minimum of 100 Guests ~ \$86 per guest

Buffet Dinners include choice of salad, rolls with butter, soft drinks, iced tea, lemonade, and coffee.

All guests will receive the same salad, vegetable and starch.



## ~ Carved Entrée (Choose One) ~

### Prime Rib Au Jus

Slow roasted in our signature herbs and spices

### Oven Roasted Turkey Breast

Slow roasted and served with cranberry fig relish

### Glazed Kentucky Ham

Smoked ham glazed in Vermont maple syrup and Woodford Reserve bourbon

### Pork Tenderloin

Garlic and herb-roasted or blackened with apple chutney

## ~ Additional Entrée Selections (Choose Two) ~

### Baked Boneless Breast of Chicken

Choice of topping: White wine & herb, Garlic mushroom cream, Citrus herb, Monterey or Marsala

### Pasta

Baked ziti smothered in a three cheese red sauce

Chicken alfredo with penne

Farfalle pasta tossed in marinara sauce with meatballs

Rigatoni pasta tossed in a mushroom-brandy cream sauce with beef, wild mushrooms and scallions

### Seafood

Honey garlic salmon

Blackened mahi-mahi with citrus herb butter

Mustard maple-roasted salmon

Price does not include 20% taxable service charge and 6% Kentucky state tax.

# Salads & Dinner Accompaniments

## Salads

- ◆ **Wedge Salad:** Iceberg Lettuce, Bacon Bits, Cherry Tomatoes, Crumbled Blue Cheese & Blue Cheese Dressing
- ◆ **Summit Hills Signature Salad:** Kentucky Bibb Lettuce, Wedge of Tomato, Crumbled Bacon & House Made Special Dressing
- ◆ **Mesclun Salad:** Potpourri of Young Salad Greens, Carrot Slivers, Cherry Tomato, Cucumber, & Balsamic Vinaigrette
- ◆ **Garden Salad:** Chopped Iceberg and Field Greens, Cherry Tomato, Cucumber, Red Onion, Feta Cheese, Craisons, & House Made Ranch Dressing
- ◆ **Eagle Salad:** Chopped Romaine with Arugula, Toasted Almonds, and Apple Vinaigrette

## Vegetables

- ◆ Maple Glazed Heirloom Carrots
- ◆ Toasted Corn Sauté
- ◆ Sautéed Asparagus with Garlic Herb Butter
- ◆ Roasted Vegetable Medley
- ◆ Steamed Broccoli
- ◆ Braised Collard Greens
- ◆ Sautéed Haricots Verts
- ◆ Sautéed Spinach with Mushrooms
- ◆ Roasted Balsamic Brussel Sprouts
- ◆ Grilled Eggplant
- ◆ Grilled Squash & Zucchini

## Starches

- ◆ Traditional Mashed Potatoes
- ◆ Smoked Cheddar Mashed Potatoes
- ◆ Rosemary Roasted Red Skin Potatoes
- ◆ Wild Rice Blend with Fresh Herbs
- ◆ Twice Baked Potatoes
- ◆ Parmesan Couscous
- ◆ Baked Potato
- ◆ Polenta (choice of Parmesan, Smoked Cheddar or Gruyere)
- ◆ Smashed Redskin Potatoes with Ramps
- ◆ Truffled Parmesan Potato Wedges



# Passed Hors D'oeuvres

All Wedding Packages include your choice of four hors d'oeuvres to be passed out upon guest arrival

## Chilled

- ◆ Heirloom Tomato & Whipped Feta Crostini
- ◆ Chilled Shrimp Poached in Court Bouillon
- ◆ Smoked Salmon and Dill Cucumbers
- ◆ Shrimp Gazpacho Cup
- ◆ Goat Cheese Stuffed Peppadew Peppers
- ◆ Buffalo Chicken Celery
- ◆ Crab Salad Wontons

## Hot

- ◆ Bacon Wrapped Sea Scallops
- ◆ Arancini
- ◆ Mini Tenderloin Sliders with Balsamic Red Onion & Garlic Aioli
- ◆ Mini Crab Cakes with Cajun Remoulade
- ◆ Mushroom Caps with Herbed Cheese
- ◆ Vegetable Quesadilla Cornets
- ◆ Candied Bacon-Wrapped Cracker with Apple Puree
- ◆ Street Corn Potato Skin Minis
- ◆ Smoked Pork Belly Lollipops
- ◆ Spinach and Artichoke Zucchini Bites




# Hors d'oeuvre Reception Packages

Includes, Soft Drinks, Iced Tea, Lemonade, Coffee

Minimum of 100 Guests, Maximum of 250 guests

\$86 Per Guest



## Imported and Domestic Cheese Display

Assorted Wedges of Cheeses, Market Fruits, Melons and Berries, House Made Crostini,  
French Baguettes and Assorted Crackers

## Antipasto Platter

Prosciutto, Genoa Salami, Pepperoni, Fresh Mozzarella, Provolone Cheese, Marinated Mushrooms,  
Kalamata Olives, Black Olives Green Olives, Roasted Red Peppers,  
Sliced Tomatoes, Red Onions and Seasonal Grilled Vegetables

## Ahi Tuna Display

Smoked Salt & Pepper Seared Tuna, Ahi Tuna Poke, Ponzu Sauce, Seaweed Salad,  
Pickled Ginger, Wasabi, and Sesame Crackers

## Raw Bar

(Add \$15 per guest)

Chilled Poached Shrimp, Oysters on the Half Shell and Smoked Mussels

## Gourmet Pasta Station

(Select Two)

- ◆ Farfalle Pasta, Italian Sausage, Julienne Peppers and Onions Sautéed with Marinara Sauce
- ◆ Penne Pasta, Julienne Chicken Breast with Broccoli Florets and Parmesan Cream Sauce
- ◆ Angel Hair Pasta with Shrimp, Julienne Zucchini, Tomatoes, Garlic Butter-White Wine Sauce & Parmesan
- ◆ Cavatappi Pasta with Exotic Mushroom Blend and Creamy Mushroom Sauce
- ◆ Gnocchi with Julienne Vegetables and Basil Pesto Cream Sauce

## Charbroiled Peppered Tenderloin of Beef

Horseradish Cream, Red Wine Demi Glace, Horseradish, Creamy Peppercorn Sauce  
**(Chef Attended)**



# Premium Bar Offerings

All Wedding Packages include Four Hours of Continuous Premium Bar Service

Shots are not permitted under any circumstances.

Additional beers, wines and liquors are available upon request.

## BEER

Bud Light  
Miller Lite  
Budweiser  
Corona  
Heineken  
White Claw

## WINE

**Coastal Vines & Canyon Road**  
Merlot  
Cabernet Sauvignon  
Chardonnay  
Pinot Grigio  
White Zinfandel

## LIQUOR

Triple Sec  
Bacardi Rum  
Maker's Mark Bourbon  
Captain Morgan Rum  
El Jimador Tequila  
Dewar's White Label Scotch  
Tito's Vodka  
Amaretto di Saronno  
Beefeater Gin  
Seagram's 7 Whiskey  
Peach Schnapps



# Kids Menu

Kids will love the dance floor, but may not like the grown up food! Below is a specialty menu for children 12 years old and under.

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## \$15 per child

- Chicken Tenders or Grilled Chicken Breasts
- French Fries or Mac & Cheese
- Fresh Fruit
- Soft Drinks

# Getting Ready

Get ready in our spacious Locker Rooms. There is plenty of space for your entire wedding party to have their makeup and hair done while relaxing before the big day.

All food and beverages must come from Summit Hills CC. Below you will find suggested items to enhance your experience.

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- Coffee
- Juices & Soft Drinks
- Mimosas
- Fresh Fruit
- Club Sandwiches & Chips
- Pastries
- Salad



# Late Night Snack Options

These options are priced per piece

- ◆ Hamburger Sliders \$2.50
- ◆ Cheeseburger Sliders \$3
- ◆ Chicken Sliders \$3
- ◆ Fries \$3 per person
- ◆ Taco Bar \$9 per person
- ◆ Coney Station \$8 per person
- ◆ Pretzel Bar \$7 per person
- ◆ Popcorn Bar \$5 per person



# Frequently Asked Questions



## **Are there any decorating restrictions?**

You may not affix anything to the walls.

## **Can we use candles?**

Yes! We ask that all candles are in a glass or fire-proof vessel to ensure no wax or fire hazards.

## **Can I bring my own food or alcohol?**

No. We do not allow outside food or beverages to be brought onto the property. The exception to this rule is wedding cakes and desserts.

## **Can I hire my own vendors?**

Yes. Food and beverage are required to come directly from SHCC. For all other vendors, you can hire the vendor of your choice. The Main Dining Room can accommodate bands and DJs.

## **Do you provide any decorations?**

SHCC does not provide tables centerpiece decorations. Gold or silver chargers can be rented through SHCC. During the winter, there are Christmas decorations set up throughout the Clubhouse. Those do stay for all winter events.

## **What if a guest has dietary restrictions or food allergies?**

We are happy to accommodate any allergies or food restrictions. We are able to make separate plates for those guests. Please let us know prior to your event of any special requests.

## **Do you have a place to get ready?**

If you are having your ceremony and reception here, we offer the use of the men's and women's locker rooms. These are accessible no earlier than 8:00 AM. We do not restrict any of our club members from coming in the locker rooms. Any food and drinks must be purchased through the club while getting ready.

## **Can we do a food tasting?**

We offer food tastings with secured bookings only.

## **Can the reception last longer than 4 hours?**

Yes, you may have the reception last as long as you would like. We do not charge an additional fee for the room, however, all alcohol consumed over the allotted four hours will be charged by consumption.

## **Is there a minimum spend requirement?**

No.

## **Will the Club be open to members during my event?**

Yes. We do not close down the Club to the membership for any event. We assure you that our members will not be intruding on your event in any way. They will have access to other areas of the Club for dining.