

Summit House

RESTAURANT

Est. 1989



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We are pleased you are considering Summit House Restaurant for your special Event. Located in Fullerton, the Summit House was designed as an English Country Manor with décor that features carved high beam ceilings, quaint fireplaces and floor to ceiling windows. The Grand Summit Ballroom also offers a spectacular view of Orange County and the San Bernardino Mountains from any angle as well as adjoining patios and a beautiful park setting. The Summit House banquet facilities can accommodate receptions up to 250 guests, however, the menus listed here are for smaller parties from 20-75...intimate Weddings, Business functions, Rehearsal Dinners, Bridal Showers, Anniversaries, Birthdays and all occasions.

The Banquet department is available to answer any of your questions Monday through Friday from 9:30 a.m. – 5:00 p.m. and Saturday by appointment only. You may tour our facility Monday – Friday from 9:30 a.m. and on Saturday and Sunday from 12:00 p.m. You can also look at our website at www.summithouse.net.

Sincerely yours,

Jan Corso

Banquet Manager

jancorso@summithouse.net

2000 E. Bastanchury Road, Fullerton, CA. 92835 • (714) 671-4111

Make Online Reservations or Email this Menu at: YourRC.com

For an immediate FAXED MENU Call: (800) 774-3663, PRESS 2; ENTER EXT. 773

Summit House RESTAURANT

Lunch Party Menu

First Course (choice of one)

Summit House Salad

A Tossing of Bibb Lettuce with Pancetta, Pecans
Gruyere Cheese and Croutons with an Olive Oil and
Mustard Vinaigrette 7.50

Caesar Salad

Crisp Romaine Lettuce tossed with our
Classic Caesar Dressing and Fresh Grated
Parmesan Cheese 6.95

California Baby Greens

A delicate mixture of Baby Greens tossed with
Dried Cranberries, Hearts of Palm, Caramelized
Walnuts and Balsamic Vinaigrette Dressing topped
with Point Reyes Blue Cheese 7.50

Hearts of Romaine

Tender Hearts of Romaine Lettuce served with our
Point Reyes Bleu Cheese Dressing and sliced
Vine ripened Tomatoes 7.50

Main Course (Choice of three)

Slow Roasted Prime Ribs of Beef

Carved to Order, served with Creamed Spinach, Creamed
Corn au Gratin and
Whipped Cream Horseradish 22.95

Wild King Salmon

Sauteed with a Brown Sugar Citrus Glaze,
atop sauteed Tatsoi Spinach,
served with Jasmine Rice 20.95

Mandarin Chicken Salad

Grilled marinated Chicken Breast tossed with crisp
Romaine Lettuce, Julienne of Jicama, Snow Peas,
Caramelized Almonds, and Mandarin Orange with a
Valencia Orange Vinaigrette 16.50

John Dory

Pan Seared with Toasted Macadamia Nut and Crumb
Topping, Lemon Butter Sauce 19.95

Herb Stuffed Breast of Chicken

With Brandied Apricot Demi Glace 17.95

Filet Mignon

Oak Wood Grilled Center Cut 7oz.
Beef Tenderloin Steak with Straw Onions
and a Port Wine Reduction 32.95

Desserts (Choice of one)

English Trifle

Layers of Rum and Brandy Soaked Cake with
English Custard, Strawberries, Chantilly Cream
and Toasted Almonds 7.50

Three Chocolate Torte

Layers of Chocolate Meringue and Chocolate
Mousse, topped with Belgian Ganache 7.50

Creme Brulee

The Summit House "Burnt" Creme, with fresh
Vanilla Bean 7.50

New York Cheesecake

Strawberry and Grand Marnier Sauce 7.50

15% Gratuity, 5% Service Charge & Sales Tax will be added

10/07

Summit House RESTAURANT

Dinner Party Starters

Imported Cheese Display with Assorted Crudites and Relishes
\$11.95 per person*
(English Cheddar, Jarlsberg Swiss, Dill Harvarti, Smoked Gouda)

Assorted Hors D'oeuvres

Selection of *three* of the following \$16.95 per person*
Additional selections \$5.95 per person*
(Table Display or Butler Passed)

Marinated Sirloin Brochettes

Seared Ahi with Gingered Melon

Chicken, Pineapple,
and Mushroom Brochettes

Grape Tomato, Mozzarella, Basil Brochettes

Shrimp and Crab Ceviche Spoons

Turkey Jasmine Rice Balls

Coconut Shrimp
with an Apricot Dipping Sauce

Lobster Bisque Shooter

Smoked Salmon Canapes
with Red Onion Confit, Dill Cream

Spinach, Artichoke,
Gruyere Cheese Dip in Bouchee

Jumbo Cocktail Shrimp on Ice 50 Pieces \$195.00

With a Zesty Cocktail Sauce, Fresh Lemon Garnish

*Minimum order for actual party size or 25 persons whichever is greater
15% Gratuity, 5% Service Charge & Sales Tax will be added

Summit House

RESTAURANT

Dinner Party Menu

First Course

(Choice of one)

California Baby Greens

A delicate mixture of Baby Greens tossed with Dried Cranberries, Hearts of Palm, Caramelized Walnuts and Balsamic Vinaigrette Dressing topped with Point Reyes Blue Cheese

Summit House Salad

A Tossing of Bibb Lettuce with Pancetta, Pecans, Gruyere Cheese and Croutons with an Olive Oil and Mustard Vinaigrette

Classic Caesar

Crisp Romaine Lettuce with our Classic Caesar Dressing, Sourdough Croutons and Fresh Grated Parmesan Cheese

Hearts of Romaine

Tender Hearts of Romaine Lettuce served with our Point Reyes Blue Cheese Dressing and Sliced Vine Ripened Tomatoes

Main Course

(Choice of three)

Roasted Prime Ribs of Beef

Slow Roasted and Carved to Order, served with Creamed Horseradish, Creamed Spinach, Creamed Corn, Individual Yorkshire Pudding 35.95

Wild King Salmon

Sauteed with a Brown Sugar Citrus Glaze, atop sauteed Tatsoi Spinach, served with Jasmine Rice 33.50

Herb Stuffed Breast of Chicken

With Brandied Apricot Demi Glace 33.50

Filet Beef Steak

Broiled Beef Tenderloin Steak with Straw Onions, and a Merlot Bordelaise
7oz. 40.95 10oz. 46.95

Filet Beef Steak and John Dory

Broiled 7 oz. Beef Tenderloin Steak with Straw Onions, and a Port Wine reduction, accompanied by our Famous John Dory with Toasted Macadamia Nut and Crumb Topping, Lemon Butter Sauce 53.00

Sauteed John Dory

With Toasted Macadamia Nut and Crumb Topping, Lemon Butter Sauce 34.95

Desserts

(Choice of one)

English Trifle

Layers of Rum and Brandy Soaked Cake with English Custard, Strawberries, Chantilly Cream, Toasted Almonds 7.50

Three Chocolate Torte

Layers of Chocolate Meringue and Chocolate Mousse, topped with Belgian Ganache 7.50

New York Cheesecake

With a Strawberry and Grand Marnier Sauce 7.50

Creme Brulee

The Summit House "burnt" creme with fresh Vanilla Bean 7.50

Summit House Restaurant

Restaurant Event Agreement

Function # _____ Function Date _____

The following will be our agreement at the time the initial deposit is received:

FOOD AND BEVERAGE

All food and beverages, with the exception of decorated cakes, must be purchased through The Summit House Restaurant.

If alcoholic beverages are brought on to the premises, or if any person under 21 years of age is found consuming alcoholic beverages, or if the client, client's guests or client's vendors are intoxicated on the premises, we reserve the right to discontinue alcoholic beverage service or terminate the function, at no expense to the Summit House Restaurant and with no refund to the client.

DEPOSITS

Advance deposits will be required to reserve facilities for a function. Deposits are refundable only with a notice of cancellation seven days prior to function date or thirty days prior if function date is between Thanksgiving and New Years day.

GUARANTEES

A guarantee for the number of guests and invitees to be served must be received by our Private Party Manager five (5) days prior to your function date. If no guarantee is received, the client agrees to pay a minimum guarantee not less than the estimate of guest received at the time of agreement acceptance. _____ init.

PAYMENTS, FEES, SERVICE CHARGES

Charges will be based on the quoted dollar minimum, or the actual check total, whichever is greater. Credit Card payments must be made on the premises of the Summit House Restaurant, with the actual card, and the person named on the credit card must sign the voucher.

Prices quoted are subject to change up to the date of the function. We reserve the right to substitute menu items, in the event that a product is unavailable or has been affected by unusual circumstances.

Additional and incidental charges must be paid the day of the function by cash or credit card. No personal checks over _____ will be accepted the day of the event.

A gratuity charge of 15% and a service charge of 4% will be applied to all food, beverage and other charges including, but not limited to Room Fees and equipment rental fees.

All charges for food, beverage, room fees, rentals, service charges, and other fees are subject to California State Tax (Ref. California Sales Tax Law Regulation #1603 and annotation #550 and #780).

A Fee of \$450.00 plus rental fees for required furniture and equipment will be charged for a wedding ceremony performed on the premises of the Summit House Restaurant. The Summit House will provide coordination of the rehearsal and ceremony, arrangement of required rentals, set up and tear down.