



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 — \$275

Ceremony Set Up/Tear Down Fees:

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

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.

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 ~ \$69

Marinated in Orange and Rosemary

Parmesan Encrusted Herb Chicken ~ \$67

Herb Marinated Chicken Breast Topped with a Tomato Pancetta Cream Sauce

Chicken Alouette ~ \$69

Breast of Chicken Stuffed with Garlic Herb Cream Cheese then Topped with White Wine Garlic Sauce

Vegetarian Gnocchi ~ \$64

Potato Dumplings Sautéed with a Medley of Seasonal Vegetables Tossed in a Parmesan Cream Sauce

Grilled Filet of Beef ~ \$80

Petite Filet Mignon Grilled and Topped with a Mushroom Bordelaise

Duet Entrées

Slow Roasted Pork & Breast of Chicken ~ \$71

Accompanied with a Basil Pesto Cream Sauce

Sub Salmon Filet for Breast of Chicken ~ \$81

Surf & Turf ~ \$89

Petite Filet Mignon Topped with Your Choice of a Crab OR Salmon Filet and Served with Lemon Bearnaise Sauce

Petite Filet Mignon & Salmon Filet ~ \$90

Grilled and Topped with a Mushroom Bordelaise

Price does not include 20% taxable service charge or 6% Kentucky sales tax.

Buffet Dinner Menus

Minimum of 100 Guests ~ \$80 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.

Herb Roasted Pork Loin

Slow Roasted with Select Herbs & Spices Served with Apple Chutney

~ Additional Entrée Selections (Choose Two) ~

Baked Boneless Breast of Chicken

Choice of Topping: White Wine & Herb, Garlic Mushroom Cream, Citrus Herb or Monterey

Pasta

Baked Ziti Smothered in a Three Cheese Red Sauce.

Chicken Alfredo with Penne Pasta.

Farfalle Pasta Tossed in Marinara Sauce with Meatballs.

Seafood

Honey Garlic Salmon.

Crab Stuffed Flounder with White Wine Garlic Sauce.

Herb Crusted Cod with Basil Mint Pesto Aioli.

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

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

Starches

- ♦ Traditional Mashed Potatoes
- ♦ Smoked Cheddar Mashed Potatoes
- ♦ Rosemary Roasted Red Skin Potatoes
- ♦ Wild Rice Blend with Fresh Herbs
- ♦ Twice Baked Potatoes
- ♦ Red Quinoa with Toasted Pine Nuts
- ♦ Parmesan Couscous

Passed Hors D'oeuvres

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

Chilled

- ◆ Roast Beef & Grilled Asparagus Roulade
- ◆ Sun Dried Tomato Hummus Cucumber Cups
- ◆ Lobster & Cornbread Bites
- ◆ Heirloom Tomato & Wrapped Feta Crostini
- ◆ Chilled Shrimp Poached in Court Bouillon

Hot

- ◆ Bacon Wrapped Sea Scallops
- ◆ Arancini
- ◆ Mini Tenderloin Sliders with Balsamic Red Onion & Garlic Aioli
- ◆ Mini Crab Cakes with Cajun Remoulade
- ◆ Pork, Fig & Gorgonzola Crostini
- ◆ Mushroom Caps with Herbed Cheese
- ◆ Vegetable Quesadilla Cornets
- ◆ Bacon Wrapped Blue Cheese Meatballs
- ◆ Cuban Spring Roll



Hors d'oeuvre Reception Packages

Includes, Soft Drinks, Iced Tea, Lemonade, Coffee

Minimum of 100 Guests, Maximum of 200 guests

\$82 Per Guest



Imported and Domestic Cheese Display

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

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, Sushi Rice and Sesame Crackers

Raw Bar

(Add \$10 per guest)

Chilled Poached Shrimp, Oysters on the Half Shell and Crab Legs

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

Charbroiled Peppered Tenderloin of Beef

Horseradish Cream, Whipped Mayonnaise, Poupon Shallot Mustard, Silver Dollar Yeast Rolls
(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
Samuel Adams

WINE

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

LIQUOR

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



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.

\$10 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.

Coffee

Juices & Soft Drinks

Mimosas

Fresh Fruit

Club Sandwiches & Chips

Pastries

Salad



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.