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Cocktail Functions

for something a little less formal

Package 1 Let's keep it Simple

Our Package offers you the following:
minimum 50 guests

\$95 per person including beverages
\$70 without beverages.

Selection of four cold and five hot canapes. Please choose from the Cocktail menu list with a coffee and tea and your wedding cake as dessert. Menu to be served over a two-hour period.

included for you...

Complimentary room hire for 4 hours
Use of the Summit Sound System including hand held radio microphone
High bar tables with White Lycra socks
Skirted gift, and cake table seating in line with your guest numbers.
Exclusive use of the Summit Restaurant and forecourt.
Beverage package for a 3.5 hour duration
Chain of Fire Sparkling, Sauvignon Blanc and Shiraz Cabernet. Coopers range of Beer Orange juice and soft drinks

Our cocktail packages include the use of our restaurant and the forecourt. Floor to ceiling glass in the restaurant giving you and your guests and an interrupted view of the city of Adelaide. Enjoy the sun setting and the city lighting up in the evening, the perfect setting for your special day.

Our cocktail packages are based of 50 guests up to 1100. All our menu items are made in house with products sourced from the Adelaide Hills.

Package 2 Stunning Summit

the ultimate cocktail experience

Our Package offers you the following:
minimum 40 guests

\$130.90 per person including beverages
\$105 without beverages.

Selection of five cold and six hot canapes and two dessert canapes. Please choose from the Cocktail menu list with a coffee and tea and your celebration cake as dessert. Menu to be served over a three-hour period.

included for you...

Complimentary room hire for 5 hours
Use of the Summit Sound System including hand held radio microphone
High bar tables with White Lycra socks
Skirted gift, and cake table seating in line with your guest numbers.
Complimentary use of the forecourt and Summit Restaurant for your wedding
Use of the Summit crystal candelbra.
Use of the Clear acrylic chairs with an organza sash colour of your choice
Beverage package for a 4.5 hour duration
Lois Blanc de blanc, Paracombe Sauvignon blanc and St Hallet Faith Shiraz, Coopers beer and Premium Beers, Corona and Peroni, Adelaide Hills pear and apple Cider, Fiore Moscato, Orange Juice and soft drinks.
We also include a Champagne cocktail on arrival for your guests.

Cocktail packages



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Additions

*To enhance
your function
experience
why not add
one of the
following
selections*

30 minutes of canapes

Chefs selection of one hot
and one cold canape

\$9 per person

the Summit tasting platter

Barossa cured prosciutto, pepperoni
and double smoked ham

Chicken and almond pate,
marinated olives, sundried tomatoes

Salted and roasted nut selection,
Udder delights brie

Duo of dips, pan seared chorizo,
southern fried chicken tenders

served with grilled flat bread & grissini sticks

\$45 per platter

dip selection

Trio of dips served with char grilled flat bread

\$25 per platter

additional sides

A selection of Salads or vegetables are
available:

\$11 per side

cheese platter

A selection of Adelaide hills cheese
with fresh and dried fruit and nuts,

Barossa quince paste
water crackers and lavosh

\$45 per platter

hot or cold canapes

\$5.50 each

dessert canapes

\$5.50 each

Summit classic cocktails

Cosmopolitan

Expresso Martini

Aperol spritz on arrival

\$15 per person (1 cocktail each)

champagne cocktail on arrival

\$8 per person

package extension with beverages:

30 minutes

\$9 per person

One hour

\$16 per person



enhance your experience

Cold Cocktails

*for cold
cocktail menus
please select
from these
options*

your choice:

Savoury chive scone with topped with smoked salmon, cream fraiche, and salmon caviar

Californian cold roll with a soy dipping sauce

Roasted mushroom and goats curd mini bruschetta

Smoked salmon on walnut bread with horseradish cream topped with a Spanish onion and caper salsa

Assorted Sushi with Soy and wasabi including vegetarian, chicken, salmon, and tuna

Smoked turkey on a seeded bread crouton with Udder delights brie and finished with cranberry jam

Maggie Beer Pheasant farm pate on toasted brioche with quince paste and topped with pea sprout

Pepper crusted beef fillet with a semi dried tomato tepanade on a seeded bread crouton

Yellow Fin Tuna with a shallot, sesame and ponzu dressing served in an Asian spoon



Cocktail Selection

Hot Cocktails

*for hot
cocktail menus
please select
from these
options*



your choice:

- Southern Style chicken tenderloins served with a ranch style dressing
- Spicy lamb Kofta balls finished with a Yoghurt riata
- Beer battered flat head with lemon wedges and house made tartare sauce
- Vegetable Spring rolls with a sweet chilli plum sauce
- Panko crumbed Kind prawns with a ginger and lime dipping sauce
- Spinach and fetta filo triangles
- Malaysian style Chicken satays with peanut sauce
- Salt and pepper squid with lemon and lime wedges and aioli
- Chicken and porcini mushroom arancini
- Selection of Gourmet pies [including chicken Lamb and beef] with Homestyle tomato relish
- Gourmet quiche selection including Loraine and fetta and caramelized onion
- Mini Pork sliders on brioche bun with Asian style slaw
- King prawn kebab with a sticky soy and chilli dressing
- Roasted capsicum and fetta arancini
- Crab cakes with Chilli and char grilled salsa with a lemon dressing

Cocktail Selection