

Weddings at

The Summit



Welcome . . .

to weddings at The Summit Function Centre.

Located on top of Adelaide's highest peak, it would be hard to find a more unique location.

The Summit features panoramic views overlooking Cleland National Park, with the Adelaide City backdrop contrasting the beautiful coastline.

Our dedicated wedding coordinator and functions team transform our restaurant into your exclusive dream space for your perfect day. We can cater for up to 100 guests for a sit-down wedding or up to 180 for a cocktail reception.

Why not take advantage of our forecourt where we can cater for up to 1000 people!

Only 10 minutes up the freeway, concealed by Cleland National Park and raised 710 meters above sea level, you will be spoilt for choice here at The Summit.

Sea View Ceremony

Your wedding day at The Summit starts with your ceremony !

Isle Carpet

Skirted Signing table and chairs

40 chairs for your guests

Use of The Summit Arbour

Have the beautiful city of Adelaide as your own backdrop while you say, 'I do'.



Piccadilly Package

For a traditional wedding, the Piccadilly Package offers all your usual components. You can spark it up with our fabulous additions or bring some yourself.

Beverage package: A

30 minutes of pre-dinner drinks for your guests on our forecourt

4-hour inside drinks package following your pre dinner

A pre wedding menu tasting

Experience your chosen food before your big day with your loved one to ensure your guests receive the most exquisite meal.

3 Course Seated Menu
(Bread rolls to start, 1 entree/soup, two main *alternate drop* and your wedding cake cut for dessert + sides)
Skirted Bridal Table

Cake Table

Gift Table

Use of The Summits Sound System,
Microphone

Exclusive use of venue



The Lofty Package

An extended celebration, The Lofty Package offers everything from the Piccadilly package but more in every way !

Beverage package: B

30 minutes of pre-dinner drinks for your guests on our forecourt

4.5 hour inside drinks package following your pre dinner

A pre wedding menu tasting

Experience your chosen food before your big day with your loved one to ensure your guests receive the most exquisite meal.

3 Course Seated Menu

(Bread rolls to start, your choice of 1 entree/soup, two main *guests' choice* and your wedding cake cut for dessert + sides)

Skirted Bridal Table

Cake Table

Gift Table

Use of The Summits Sound System,

Microphone

Exclusive use of venue



The Summit Package

A night of pure indulgence, The Summit Package includes all the finer details at an all-inclusive price. Let us take care of everything !

Beverage package: C

30 minutes of pre-dinner drinks and a selection of two (2) different canapes for your guests on our forecourt

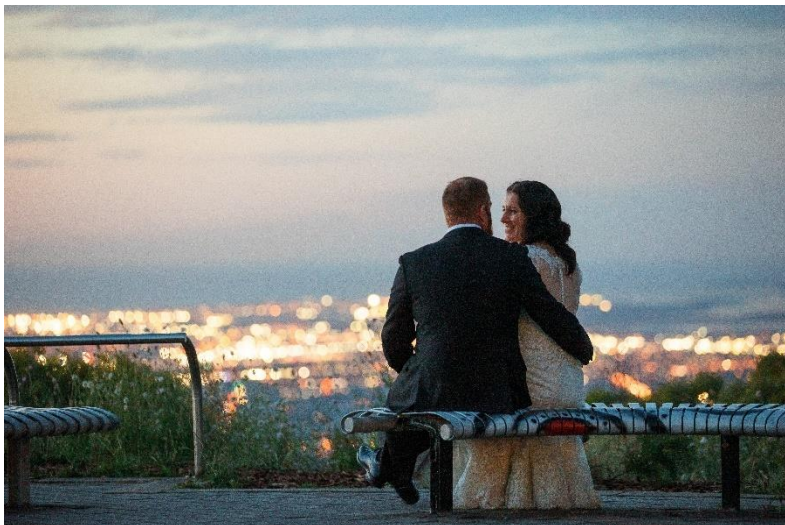
4.5 hour inside drinks package following your pre dinner

A pre wedding menu tasting
Experience your chosen food before your big day with your loved one to ensure your guests receive the most exquisite meal.

3 Course Seated Menu

(Bread rolls to start, your choice of two (2) entree/soup, three (3) main *guests' choice* and petit fours and your wedding cake cut for dessert + sides)

Floral centrepieces on each table
Choice on chair covers
Choice of Sashes
Ceiling draping
Chandeliers



The Obelisk Reception

A little less formal for the modern bride, The Obelisk Reception is for those who want to stand and mingle!

Beverage Package: A

A four (4) hour drinks package

Your choice of four (4) cold and five (5) hot canapes served over a two-hour period

Your wedding cake for dessert

Skirted Bridal Table

Cake Table

Gift Table

Use of The Summits Sound System,
Microphone

Exclusive use of venue

*Upgrade to the Deluxe Obelisk
Reception*

*One (1) extra cold and three (3)
extra hot canapes*

*An Added hour of venue hire (5
total)*

Upgraded to Beverage Package B



The Drinks

Package A

Chain of Fire Sparkling
Chain of Fire Semillon Sauvignon
Chain of Fire Cabernet Sauvignon Shiraz
Coopers Light
Coopers Pale

Our range of Soft Drinks
Orange Juice

Filtered Tea and Coffee to conclude your event

Package B

Chain of Fire Sparkling
Fiore Moscato
Longhop Riesling
Paracombe 'The Rueben'
Coopers Light
Coopers Pale
Adelaide Hills Apple Cider
Adelaide Hills Pear Cider

Our range of Soft Drinks
Orange Juice

Barista Tea and Coffee to conclude your event

Package C

Howard Vineyard Sparkling Chardonnay Pinot Noir
Fiore Moscato
Howard Vineyard Sauvignon Blanc
Pike Joyce Pinot Gris
Hentley Farm Rose
Kalleske GSM
Coopers Light
Corona
Prancing Pony Pale Ale
Prancing Pony Sunshine Ale
Adelaide Hills Apple Cider
Adelaide Hills Pear Cider

Our range of Soft Drinks
Orange Juice

Barista Tea and Coffee to conclude your event

The Menu

Soup:

Roasted Pumpkin and Sage topped with Sour Cream and toasted Pepitas

Sweet Potato, lemongrass and coconut soup topped with coriander and fried Shallots

Entrees:

Smoked Salmon Carpaccio, Horseradish Crème Fraiche, caper Berries, Olive Oil and pepper Lavosh

Spinach and Ricotta Cannelloni, Tomato Sugo, Parmesan and basil Oil

Braised Lamb Shank tart topped with Rocket, Feta, blistered Cherry Tomatoes and sticky Balsamic

Pork Belly, Carrot Puree, Brussel Leaves, Crackling and Nashi Slaw

Vegetable terrine, Rocket, Feta, Pine Nuts

Under 12:

Chicken Nuggets with Chips, salad and Tomato Sauce

6" Ham and Cheese Pizza with chips and Tomato Sauce

Prawn and Chorizo Skewer, Pea and Saffron Pilaf Rice, Charred Lime and Dill Aioli

Braised Leek, Brie and Walnut tart, relish, Dukkah and Truffle Oil

Capsicum and Feta Arancini, Saffron Aioli, Grana Padano and herb Salad

Honey peppered Duck Breast, Parsnip Puree, baby Beets, Orange Jus and watercress

Coconut and Lime poached Prawn tails, Green Mango and Herb Salad, Nahm Jim

The Menu

Mains:

Beef Fillet, Potato Mash, Enoki Mushrooms, Snow Peas and Red Wine Jus

Beef Fillet, Fondant Potato, Roasted Shallots, Garlic green Beans, Green Peppercorn Sauce

Peri Peri marinated Chicken breast, Chat Potatoes, Lime Salsa, Green Beans.

Chicken Breast, Prosciutto Crisp topped with Brie, Kipfler Potato, Broccolini and Chicken Jus

Maple Fennel Pork Cutlet, Parsnip Puree, Gratin Potato, Spinach, Pork Jus

Grilled Atlantic Salmon, Potato Gnocchi, Peas, Tomato Salsa, Lemon Beurre Blanc, Chervil

Lime and Macadamia crusted Barramundi, Saffron Pea Risotto, Asparagus and Hollandaise

Truffled Potato Pumpkin Gratin, Salsa Verde, Asparagus, baby Carrots

Dessert:

Honey Thyme Brulé, Pistachio Crumb, Vanilla Ice Cream

Chocolate Marshmallow Brownie, Poached Pear, Frangelico Sauce, Caramel ice Cream

Earl grey panna Cotta, Rhubarb Compote, Cinnamon Tea Cake Crumb and Honey Ice Cream

Lemon Lime tart, Candied Zest and double Cream

Vanilla Meringue, passionfruit Curd, Chantilly Cream, Charred Pineapple

Sticky Date pudding, Butterscotch sauce, Vanilla Ice Cream, Toffee

Chocolate Tart, Raspberry Coulis, Salted Caramel Popcorn, Vanilla Cream

A little extra. . .

The Summit Recommendations:

Preferred local suppliers :

Celebrant –

Peter Champion - Creative Celebrant
0424 549 820
peter@creativecelebrant.com.au

Victoria Edwards
0434 386 812

Photography –

Jason Wong
0412 994 238
jasonwongphotography@gmail.com

Luke Simon Photography
0439890198
lukesimonphotography.com

Blooms –

Sharon McLaren
Unique Events
0407392382
uniqueevents@optusnet.com.au

MJ Floral and Events
(08) 7006 0474
info@mjfloralandevents.com.au

Transportation –

Jag Classic Cars
0417 883 199

Lofty Coaches

8391 5272
service@loftycoaches.com.au

Entertainment –

Lucy Zola – Acoustic Singer
www.lucyzola.com
lucyzola.art@gmail.com

Little Dirty Entertainment
info@littledirtyentertainment.com
www.littledirtyentertainment.com

Choonz & Moovz
Tania Smith
0408 808 385
hello@choonz&moovz.com.au

Ali
Black Cherry events
0402 555 005

Styling & Decor –

A touch of Elegance
Trent Symes
Ph 0407367895
atouchofelegancesa@gmail.com

Venue Productions
(08) 8382 4112
info@venueproductions.com.au

Here at The Summit, our experience and knowledge of the hospitality industry and wedding coordination ensures the very best of the best for your special day.

Speak with our team now on (08) 8339 2600 or email us at weddings@mountloftysummit.com with your details.

We would like to curate your day exactly to your specifications.