



Join us @
Summit Events Centre
for Yuletide fun this
Christmas 2010!

All pricing is per person & inclusive of gst | Menu selections are seasonal and subject to change | Menu valid to 01.12.11
Please contact an Event Consultant for a comprehensive Price Estimate based on your requirements.
Direct 07 3512 7820 | **Fax** 07 3368 2449 | **Email** events@summitevents.com.au | **Website** www.summitevents.com.au



Christmas Packages include

Room hire
Lectern, roving and lapel microphones with surround sound
Parquetry dance floor
Free undercover parking for your guests *(subject to availability)*
Room & table theming either red & white or black & silver, this includes:
Premium prize bon bons on each place setting
Christmas centrepiece and themed table runner
Tailored chair cover with sash
Crisp napkin and themed napkin tie

To take your event to the next level we are also able to arrange....

Nightlife Video Jukebox with unlimited plays throughout your event
(currently available in Summit 1&2) \$295

Enhance the atmosphere at your event with a live DJ for 5 hours \$450

Karaoke with two microphones and library booklet includes over 500 varied songs from then to now

Without host \$450

With host \$750

Your host will MC the night to help get the party started.

This includes four hours of fully guided interactive entertainment.

Summit would also be pleased to arrange guest speakers for your event together
with a Master of Ceremonies upon request.

Summit Photography for photos outside the venue or during your function, it's nice to know that your Photographer is a tried and true professional. Charged at \$190 per hour and includes high resolution images on disk to use and keep.

Summit Chauffeur Drive consists of modern prestige cars together with limousines, people movers and luxury coaches. Book for a secure, safe and comfortable journey.



Christmas Packages for 2010

Rudolph

Canape's on arrival
3 course plated menu
4 hour beverage package
\$135 per guest

Blitzen

Canape's on arrival
Table buffet menu
Four hour drinks package
\$120.00 per guest

Cupid

Spoon Wall on arrival
Cocktail menu
Roasting station or substantial stand-up
Four hour beverage package
\$110.00 per guest

Dancer

Mezze platters on arrival
Two course plated menu
Three hour drinks package
\$115.00 per guest

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Rudolph

Canapes on arrival | 3 course plated menu | Four hour drinks package | \$135 per guest

Canapes on Arrival

Cold canapé

Blue swimmer crab, scented fennel & Buderim ginger pearl iris cup (do)

Slow roasted organic cherry tomato, Persian feta, basil pesto beetroot cup (v/do)

Hot canapés

Mini lamb cassoulet pie, garlic parsley gratin (do)

Bread

Corn rolls warmed with butter

Entree alternate drop, please choose two

Peppered bug medallion with baby yam salad and burnt sage butter.

Smoked tomato jelly pyramid, chicken and leek roulade, pesto aioli,
snow pea tendrils salad and orange oil.

Avocado filled with ocean king prawns, chiffonade of cos lettuce,
Japanese mayonnaise, lemon oil and crisp prosciutto

Main alternate drop, please choose two

Turkey and walnut pie with Careme Belgium butter puff pastry on creamed potatoes, wilted frisee and
cranberry jus.

Crispy barramundi with sweet potato mash, baby red beets, steamed asparagus and butter oil.

Angus beef fillet with sage roasted pears, parsnip & pomme puree, sugar snaps and red wine reduction.

Dessert alternate drop

Beenleigh rum scented cherry Christmas pudding, traditional crème anglaise

Double vanilla panacotta with roasted rhubarb and champagne sabayon.

To Finish

Petite four Chocolates

Four Hour Beverage package

Chalk Hill Blue Sparkling

The Vines Semillon Sauvignon Blanc

The Vines Cabernet Merlot

Bottled Beers

Pure Blonde, XXXX Gold, Cascade Premium Light

Non-alcoholic Selection

Orange juice, Coke, Diet Coke, lemonade & still water

Spirits can be served on a cash or consumption basis

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Blitzen

Canapes on arrival | Table Buffet Menu | Four hour drinks package | \$120 per guest

Canapes on arrival

Cold Canapes

Duo of salmon roulade, lemon almond cake, avruga caviar (*gf/do*)

Peppered beef, s.d.t, white truffle aioli, rosemary scented tartlet (*do*)

Bread

Polenta dusted roll with butter

Mains

Star anise honey glazed leg of ham with buttercup honey mustard sauce

Turkey roulade with walnut farce and sautéed mushrooms, cranberry port wine jus

Whole baked harrisa and brioche crusted salmon, minted yogurt dressing

Sides

Rocket, red onion & Parmesan with balsamic

Roasted root vegetables with a honey and cumin glaze

Medley of steamed vegetable with butter

To Finish

Petite Four chocolates

Four Hour Beverage package

Chalk Hill Blue Sparkling

The Vines Semillon Sauvignon Blanc

The Vines Cabernet Merlot

Bottled Beers

Pure Blonde, XXXX Gold, Cascade Premium Light

Non-alcoholic Selection

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Cupid

**Spoon Wall on arrival | Cocktail menu | Roasting station or substantial stand-up
Four hour beverage package | \$110 per guest**

On arrival

Spoon wall Blue swimmer crab, scented fennel & Buderim ginger pearl iris cup (*do*)
Slow roasted organic cherry tomato, Persian feta, basil pesto beetroot cup (*v/do*)

Cold Canapés Duo of salmon roulade, lemon almond cake, avruga caviar (*gf/do*)
Peppered beef, s.d.t, white truffle aioli, rosemary scented tartlet (*do*)
Foie gras mousse, brioche wafer, limoncello cranberry cone

Hot Canapés Garlic chive & prawn gyoza, umeboshi white miso ginger dipping sauce
Mini lamb cassoulet pie, garlic parsley gratin (*do*)
Steamed pumpkin moon cake, coriander peanut dipping sauce
Honey toasted peanut & lemon grass chicken skewer (*gf*)

ONE of the following substantial stand up plated item

Blood orange braised beef cheeks, smoked paprika
sweet potato mash, snow pea tendrils & cinnamon jus (*gf*)
Cajun grilled salmon fillet, tomato, toasted fennel & chickpea salad, citrus yoghurt
Basil ginger crusted barramundi, creme fraiche tossed new
potatoes, garlic chives, rice wine hollandaise

OR

Roasting Station Served with crusty breads & a selection of condiments.

Orange glazed **leg of ham** – minimum of 50 serves –
Red grape mustard **wagyu beef** – minimum of 30 serves
Cranberry port wine roasted turkey –minimum 30 serves
(Option to have both stand-up plated and roasting station add \$9.00 per head)

Four Hour Beverage package

Chalk Hill Blue Sparkling
The Vines Semillon Sauvignon Blanc
The Vines Cabernet Merlot

Bottled Beers

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Dancer

Mezze platters on arrival | Two course plated menu
Three hour drinks package | \$115 per guest

On arrival

Chargrilled assorted bread selection, Turkish, baguettes, & olive loaf with extra virgin olive oil
Antipasto selection, our own char grilled Mediterranean vegetables, including: garlic eggplant, toasted fennel seed zucchini, balsamic mushrooms, fire roasted capsicums, chilli marinated olives, capers, artichoke hearts & pickled vegetable medley including a selection of babaganoush, hummus & tzatziki dipping sauces

Bread

Corn rolls warmed with butter

Main alternate drop, please choose two

Turkey and walnut pie with Careme Belgium butter puff pastry on creamed potatoes, wilted frisee and cranberry jus.
 Crispy barramundi with sweet potato mash, baby red beets, steamed asparagus & butter oil.
 Angus beef fillet with sage roasted pears, parsnip & pomme puree, sugar snaps and red wine reduction.

Dessert alternate drop

Beenleigh rum scented cherry Christmas pudding, traditional crème anglaise
 Double vanilla panacotta with roasted rhubarb and champagne sabayon.

To finish

Petite four Chocolates

Three Hour Beverage package

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