The Summit

The perfect location for your special event.

The Summit Country Club adds touches of elegance and refinement to any event. Whether your reception, wedding, meeting or social gathering is formal or relaxed, The Summit's professional team delivers the finest quality, value and service for a seamless event.

Event Locations

Grand Ballroom

An elegant atmosphere offering
A panoramic view the golf course.
Accommodates up to 250 guests.

Clubhouse Patio

Groups up to 200 can celebrate
and enjoy the breathtaking view
of the golf course overlooking #18 green.

Poolside Deck

Offering a unique location for
A fun and relaxed event.
Accommodates up to 100 guests.

Grand Scenic Overlook

Enjoy one of the highest points
in Daviess County! Surrounded
by nature's finest!
Seating for up to 300 people.

Lakeside Oasis

Tranquil lakeside setting can
accommodate up to 200 guests.

Conference Room

Offers a private space for dinners
or meetings. Accommodates 25
guests. * In renovation

Clubhouse Dining Room

A warm and inviting space with
magnificent views of the golf
course. Up to 60 guests.

Revised January 1, 2010

The Summit County Club & Estates
6501 Summit Drive – Owensboro, Kentucky 42303
(270) 281-4653 www.summitky.com summit@milesnmore.com

The Summit

Breakfast Menus

Morning Beverage Service

Beverage station with coffee,
orange juice and water
$2.95 per person

Golfers Breakfast

Fresh assorted donuts, orange
juice, coffee and water
$4.95 per person

Continental Breakfast

A fresh-baked selection of assorted
danish, muffins, seasonal fruit,
yogurt, assorted cereals and granola,
homemade bagels and cream cheese,
jams, jellies and fresh juices
$9.95 per person

The Summit Grand Buffet

Seasonal fruit,
scrambled eggs, sautéed
potatoes, smoked bacon and
sausages, fresh baked biscuits,
gravy, hash browns, assorted
danish, orange juice and coffee.
$14.95 per person
$11.95 per person without danish
and fruit.

Omelet Station

Made-to-order omelets with garnishes
such as ham, mushrooms, tomato, peppers,
onion, cheddar,swiss cheeses and spinach
$10.95 per person

Pancakes and Waffles Station

Fresh made-to-order waffles
and buttermilk pancakes with
maple syrup, whipped
cream and selections of fruit
compates.
$10.95 per person

20% service charge and 6% government tax will be added to all food and beverage charges.
All information and prices and subject to change without notice.

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Hors d'oeuvres Menu

(prices based on two per person)

Cold Selection

Finger Sandwiches (chicken, egg, pimento or tuna) $3.25
Silver Dollar Ham or Turkey Biscuits $2.25
Shrimp Cocktail (medium) $4.50
Shrimp Cocktail (large) $6.26

Cold Display Selections

Fresh Vegetable Garden $2.75
Seasonal Fruit Fantasia and Yogurt Dip $3.50
Domestic Cheese and Crackers $3.25
Import Cheese and Crackers $5.00
Spinach Dip with Tortilla Chips $3.50
Party Mix $125

Vegetarian Hot Selections

Assorted Mini Quiche $2.50
Jalapeno Cream Poppers $3
Vegetable Spring Rolls $2.50
Mozzarella Cheese Sticks $2.50
Potato Skins $2.25

Hot Selection

Mini Beef Wellingtons $4.50
Meatballs (Swedish, Italian or BBQ) $2.00
Cocktail Smokies $2.00
Franks in a Blanket $150
Beef Teriyaki $4.75
Sausage Meatballs $150
Stuffed Mushrooms $3.25
Grilled Steak Kabob $5.25
Chicken Wings $2.25
Lobster Rangoon $4.75
Chicken Tenders $2.25
Chicken Fritters $2.75
Hawaiian Chicken Brochettes $4.25
Mini Hot Browns $4.25
Teriyaki Chicken Kabobs $4.25
Sesame Chicken $4.25
Chicken Spring Rolls $3.50
Crab Cakes $4.25
Bacon Wrapped Scallops $8.25
Crab Rangoon $4.25
Shrimp and Scallop Kabob $6.75

Sweets Menu

Carrot Cake
Chocolate Cake
Cheese Cake
Assorted Pies

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Additional Information

Linens and Furniture

The Summit offers complimentary white linens. Specialty linens are also available, All chairs and specialty tables must be ordered through The Summit. Your event coordinator will be happy to assist you.

Set-Up

Set-up and location charges may apply depending on the extent of the set-up.

Entertainment

The Summit can help you find entertainment for your event.

Decorations

Decorations are not to be affixed to any of the rooms infrastructure. Thumbtacks, tape, nails and hooks are all prohibited from use on any walls or woodwork in the clubhouse. Any use of rice, confetti or glitter will result in an additional cleaning charge of $200.00

Rental Equipment

Podium & Microphone $25.00
Tea Light Holders $1.50
Easel $5.00
Projector Screen $15.00
Round Mirrors Small $5.00 Large $10.00
White Pillars $25.00
Dance Floor Toule $50.00
With Lights $100.00
Staircase Toule $75.00.
With Lights $100.00

Children's Birthday Parties

Let us help you put together the Perfect party! From pool parties To fun ballroom events! We can help with entertainment needs.

Due to insurance and safety regulations, golf carts are not available for use for events.

The Summit will be happy to assist you in selecting flowers, D.J. services and other arrangements to enhance your event. Should you require an item that is not in this brochure, we will be happy to accommodate your special request provided notice is given.

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Lunch Buffet Selections

All lunch buffets are served with your choice of two side items and one dessert, white and wheat bread or buns, cheeses, lettuce, tomato, pickle and appropriate condiments. Drink station to include Water, tea and coffee -soft drinks extra at $1.50 per can. Plastic plates and utensils included.

Cold Salad Sandwiches

Tuna, Chicken, Egg or Pimento Cheese
$8.95

Golfers Delight Cold Cut

Ham, Turkey, Roast Beef and an array of sliced cheeses. $11.95

Grilled Buffet

One third pound Hamburgers
Hotdogs
$10.95

Chef's Special Bar-B-Q

Pulled Pork
BBQ Chicken Breast
$14.95

Side Selections

Baked Beans
Tossed Salad
Potato Salad
Potato Chips
Cole Slaw
Pasta Salad

Box Lunches

Your choice of Ham, Turkey, Roast beef, cheese, assorted bread, side item, condiments and soda
$6.95 per person

Dessert Options

Sheet Cake
Chocolate Chip Cookies
Assorted Brownies

Outdoor Grill Buffet

Your choice of
Boston Butt
Half Chickens
Baby Back Ribs
$16.95 per person

Have your lunch set up on outside patio for $2.50 extra per person. *Excludes Outdoor Grill Buffet

Luncheons associated with Golf Outings or Tournament do not pay a room charge.

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Banquet Bar Selections

Bartender fee $70 (four hour period)
Additional hours available at $20 per hour. A minimum of $200 in sales is required for all open and cash bars.

Non-Alcoholic Beverages

Soft Drink Cans $1.50
Tea $1.75
Lemonade .75

Domestic Beer $2.50

Budweiser
Bud Light
Coors Light
Miller Light
Blue Moon
Bud Select
Michelob Ultra
MGD 64
Mike's Hard Lemonade

Kegs (150 12 ounce cups)

Import Keg $400
Domestic Keg $250

Import Beer /Premium $3.50

New Castle
Corona Light
Erdinger
Corona
Heineken
Bass Ale

Premium Brands

Gray Goose
Maker's Mark
Captain Morgan

House Brands

Kentucky Tavern
Symington's Gin
Hacienda Bonita Tequila
Korski Vodka
St. Regis Rum

Call Cocktail $6.00

Premium Cocktail $7.50

Well Cocktail $4.50

House Wines $4.50
Wine by the case 6 1.5 liter bottles
Speak with your Event Coordinator for pricing.

Meeting Beverage Service

Beverage station with coffee
Tea and water $3.95 per person
Add soft drinks for $1.50 per person

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Dinner Buffet Selections

All dinner buffets include a house salad or Caesar salad with choice of dressing, choice of two entrees, two vegetables, two starches. Served with dinner rolls and butter. Also includes beverage station with coffee, iced tea and water $24.00 per person Buffets with less than 25 people is $2.00 per additional guest.

Entrée Selections

Grilled Chicken Breast
Roasted Herb Chicken
Cajun Chicken
Fried Chicken
Chicken Marsala
Beef Stroganoff
Sliced Roast Beef with Au Jus
Sirloin Beef Tips
Pork Chops
Country Ham

Sliced Turkey and Gravy
Grilled Fillet of Tuna with a Dill Butter Sauce
Grilled Salmon with Dill Butter Sauce

New York Strip $30.00 per person
Filet Mignon $30.00 per person

Soups

Add to any menu for $2.00 per person

French Onion	Chili
Chicken Noodle	Broccoli Cheddar
Potato	Vegetable Beef & Barley

Add to Any Dinner Buffet

Roast Beef Carving Station $8.00
Country Ham Carving Station $10.00
Additional Vegetable or Starch $3.50
Additional Entrée selection $5.00

Vegetable Selections

Country Style Green Beans
Vegetable Medley
Bacon Wrapped Sweet Green Beans
Buttered Peas
Maple and Honey Glazed Carrots
Broccoli and Cheese
Grilled Asparagus

Starches

Three Cheese Mashed Potatoes
Herb Roasted Red Potatoes
Roasted Garlic Mashed Potatoes
Baked Macaroni and Cheese
Rice Pilaf
Baked potato
Baby Baked Potatoes

There will be an additional charge of $75 per hour for any station that requires a chef.
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Plated Dinner Menu

All plated menu selections are served with a house salad or Caesar salad with choice of dressing, one vegetable, one starch, warm dinner rolls with butter, coffee and iced tea.

Prime Rib
14 ounce aged prime beef slow roasted and served au jus $30.00

Filet Mignon
8 ounce beef filet topped with sautéed mushrooms, finished with a red wine sauce $30.00

Sirloin
8 ounce sirloin finished with a red wine sauce $26.00

Beef Tenderloin
Beef tenderloin served with a garlic demi glaze $30.00

Beef Stroganoff
Tenderloin beef tips slow cooked with mushrooms, shallots and sour cream in a red wine sauce, served atop a bed of fettuccini $26.00

Chicken Parmesan Alfredo
Italian bread crumbs and parmesan cheese, sautéed and topped with marinara and mozzarella cheese served a top a bed of fettuccini $26.00

Chicken Marsala
Breast of chicken with wild and domestic mushrooms sautéed in Marsala wine and demi-glaze $26.00

Chicken Cordon Bleu
Grilled chicken with smoked ham and Swiss served with a creamy white cheese sauce $26.00

Asian Pork Tenderloin
Succulent pork tenderloin marinated in a hoi son, soy and honey marinade roasted to a juicy perfection $26

Pork Chops
Boneless pork chops pan fried and served to perfection $26.00

Lemon Caper Ruby Red Trout
Fresh ruby red trout sautéed and finished with a white wine, lemon caper butter sauce $26.00

Asian Grilled Yellow Fin Tuna
Fresh yellow fin tuna grilled and topped with soy ginger sauce atop a bed of rice $30.00

Tilapia
Grilled tilapia served with citrus buerre blanc $26.00

Scallops
8 ounce pan seared scallops served with a lemon caper sauce $30.00

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Catering Terms and Conditions

1. To confirm the event, a 100% Room deposit is required and must be received upon signing contract. No refunds will be given if the event is cancelled for any reason. The remaining balance must be paid in full before or the day of the event. Members may charge the event to their accounts.

2. The menu and all other details of Your event are to be finalized A minimum of 14 days prior To the date of your event.

3. A 20% service charge and a 6% Government tax will be added To all food and beverage charges. All prices are subject to change. If tax exempt, please provide a copy Of exemption certificate to club at Signing of contract.

4. All food, beverage and alcohol ` Must be purchased from The Summit. Wedding cake, grooms cake, punch, Peanuts and mints may be provided By the customer. No leftover food or Beverage may be removed by the Customer.

5. Every effort will be made to accommodate any request for prior access to your reserved space for decorating purposes. However, some spaces may not be available until the day of your event.

6. All information and prices are subject to change without notice.

7. Reservations are for a four hour period. Additional hours available for $100 per hour.

8. Renting the ballroom with no food purchase will result in an additional charge of 20%. Bar Only may not be served without Food.

9. The Summit is not responsible For any items left by the patron or guests during or after an event.

10. Staffing of personnel is Dependant upon the size and type of function. Management will determine the staffing requirements. However, should additional staffing be requested by the patron, a per hour, per person charge will be added to the contract.

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Catering Terms and Conditions Continued

11. The Club will not be responsible For service to more than five (5) percent Over and above your final guaranteed Attendance figure.

12. If no guarantee is given at the Appropriate time, the club will assume The indicated contract attendance to Be correct and charges will be made Accordingly.

13. It is the responsibility of the patron To notify the catering office no later Than 14 days prior to your event of the Exact attendance. This number shall Constitute a final guarantee not subject To reduction. Should fewer guests attend, Billing will be based on the final guarantee. Should additional guests attend, billing Will be based on the actual attendance and will Appear on the invoice.

14. Noise shall be maintained at reasonable levels so as not to disturb other members and their Guests. When entertainment is Booked, the patron is responsible For any cost incurred for electrical hook ups or damage.

15. Patron shall conduct the event in an orderly manner in full compliance with applicable laws, regulations and club rules Including adherence to the club's Dress code. Patron assumes responsibility for the conduct of all persons in attendance and for any damage done to any part of the club's premises during any event. Any damages to the club, Summit properties or other Structures or property within The Summit community as a result of the event, patron or Patron's guests, shall be invoiced directly to the patron.

Patron hereby indemnifies and holds harmless the club, its officers, directors, employees, agent and each of the foregoing against any and all claims, liabilities or costs (including reasonable attorney's fees and whether by reason or personal injury or death or property damage or otherwise) arising out of connected with the event of this agreement independent contractor hired by the patron. The club is not responsible for personal property or members or guests which may be lost during private party.

If for any reason beyond its' control including, but not limited to strikes, labor disputes, accidents, governmental requisitions, restrictions or regulation on travel. Club operation commodities or supplies, acts of war, or acts of God, and the club is unable to perform its obligation under this agreement, such nonperformance shall be excused and the club may terminate this agreement without liability of any nature whatsoever upon the return of the patron's deposit. In no event shall the club be liable for consequential damages of any nature for any reason whatsoever.

If for any reason space is reserved hereunder and is not available for the function, the club reserves the right to transfer the function to more appropriate facilities.

The terms and conditions of this agreement have been read and understood and are agreed to:

_____ _____

Patron / Member Date Customer receives one copy

The Summit

Members Usage of Facilities

Summit Members may reserve and use the facilities (ballroom, patio, pool, lakeside, conference room) at no room rental cost for their immediate family functions. This is for a Four (4) hour period. Additional hours over a Four hour period will be billed at $100.00 per hour. The Summit defines immediate family members as children and parents. All food and beverage must be purchased from The Summit and will not go towards the monthly food minimum. Birthday and wedding cakes, along with punch may be brought in by the member. No other outside food is allowed at the Club. Members may not reserve the room at "no cost" for other parties such as friends, co-workers, companies (owned by the member or not) or extended family.

Members who use the facilities which do not require food service, must pay for any linens used. Depending on the scale of the event, a room set up and clean up fee may apply. If a bartender is required a bartender fee along with minimum drink sales will be required. Please speak with the Event Coordinator to determine cost.

Men's and Ladies Golf Associations and Homeowner Associations may use the ballroom at no charge. This is for a Four (4) hour period. Additional hours over a Four hour period will be billed at $100 per hour. Facility usage is based upon hours that the dining room is open. A room charge will apply if facilities are requested after the hours that the dining room is closed. No outside food or beverage may be brought into the Club. A set up and clean up fee may apply along with any used linens. Please speak with the Event Coordinator to determine cost. Please see above pricing for beverage station service.

All above policies apply to pool parties. For private pool parties in which the pool will be closed to everyone except your party, a fee of $200.00 is required. For parties in which the pool is not closed to other members and guests, there is a charge of $3.00 per person. Private parties are held after 6:00 p.m. In addition, a lifeguard must be present at member expense and must present a copy of the lifeguard's current certificate. No loud music will be allowed. Parties must be concluded by 10:00 p.m. All food and beverage must be purchased through the Food & Beverage department. Please see membership packet for Pool Rules & Regulations.

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Location Fees and Capacity Details

Grand Ballroom

Accommodates up to 250 guests.
50 and under $150.00
100 and under $350.00
100 and above $600.00
*Each additional Hour $100.00

Clubhouse Patio

Accommodates up to 200 people
$250.00

Poolside Deck

Accommodates up to 100 guests
$200.00

Lakeside Oasis

Accommodates up to 250 guests
$250.00

Conference Room

Accommodates 25 Guests
$75.00

Clubhouse Dining Room

Accommodates up to 60 people
$75.00

Grand Scenic Overlook

Accommodates 300 guests
$300.00 Set up and Clean up must take place on the same day
Due to member golf play.

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The Summit Mission Statement: "To provide a unique lifestyle in a family golf community to members, residents, customers and their guests, by delivering the finest quality, value and service".

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