

Rentals are 4 hour long time blocks

<p>Ballrooms 1 & 2 or 2 & 3 Each Room Round Tables & Charis Up to 64 seated guests Auditorium Style Seating Up to 80 seated guests</p>	<p>\$500 Monday-Thursday 9 a.m. – 8 p.m. \$1000 Friday & Saturday 5:00 p.m. – 11:00 p.m.</p>	<p>\$1500 Saturday 6 p.m. Set-up 7 p.m. Event Start 11 p.m. Exit Ballrooms 1, 2, 3 and Dining Room Round Tables & Chairs Up to 312 seated guests Auditorium Style Seating Up to 320 seated guests</p>
<p>Dining Room Round Tables & Chairs Up to 120 seated guests Auditorium Style Seating Up to 150 seated guests</p>	<p>\$500 Saturday 9 a.m. – 5:00 p.m.</p>	<p>\$150 (2 Hour Church Rate) Sunday 9 a.m. – 5 p.m.</p>
<p>Theater House Seating Up to 70 seated guests</p>	<p>\$500 Monday-Thursday 9 a.m. – 8 p.m.</p>	<p><i>*Rental Space Rates*</i> Effective January 2, 2017 Rates are subject to change.</p>
<p>Conference Room Table & Chairs Up to 10 seated guests</p>	<p>\$200 Monday-Saturday 9 a.m. – 9 p.m.</p>	
<p>Backyard Patio Cafe Tables & Chairs Up to 50 seated guests Patio Chairs Up to 70 seated guests</p>	<p>\$250 Friday & Saturday 9 a.m. – 11 p.m.</p>	

Rental Includes:

The specific rental space as stated on the Rental Agreement.

Rental times must include decorating, setup needed and removal of all personal items.

Summit staff is there to set up and take-down tables, chairs, trash cans and audio visual options.

Required Rental Reservation Confirmation Includes:

A signed Rental Agreement with the event specifics and the reservation damage deposit of \$250 paid in full confirms the reservation. All fees and charges are due 30 days prior to the event.

Possible Rental Service Charges:

The client is responsible for any damages caused by guests of the client. Additional Time Fee of \$100 per 30 minutes will be deducted from the reservation damage deposit. Reservation damage deposit is refunded if there are no service charges assessed.

The Summit Rental Agreement

Day of the Rental: _____ Date of Rental: _____

Start Time (including set-up) _____ Stop Time (including item removal): _____

Rental Space: _____ Expected Attendance: _____

Client Name: _____ Client Phone #: _____

EVENT NAME:				
	Yes	No	Fees	Comments
# of Tables	<input type="checkbox"/>	<input type="checkbox"/>	No Charge	Rounds Square Rectangular
Linens – Tables Cloths	<input type="checkbox"/>	<input type="checkbox"/>	\$15 each	
Linens - Napkins	<input type="checkbox"/>	<input type="checkbox"/>	\$2 each	
Linens- Chair Covers	<input type="checkbox"/>	<input type="checkbox"/>	\$5 each	
Podium/ Microphone	<input type="checkbox"/>	<input type="checkbox"/>	No Charge	
Microphone	<input type="checkbox"/>	<input type="checkbox"/>	No Charge	
Projector/ Screens	<input type="checkbox"/>	<input type="checkbox"/>	No Charge	
Laptop/ DVD	<input type="checkbox"/>	<input type="checkbox"/>	No Charge	
Rental Attendant	<input type="checkbox"/>	<input type="checkbox"/>	\$150/ \$200	
Catering Selection	<input type="checkbox"/>	<input type="checkbox"/>		
Cash Bar w/ Bartender	<input type="checkbox"/>	<input type="checkbox"/>	\$250	
Additional Bartender	<input type="checkbox"/>	<input type="checkbox"/>	\$30	
Damage Deposit	<input type="checkbox"/>	<input type="checkbox"/>	\$250	
Room Rental Charges	<input type="checkbox"/>	<input type="checkbox"/>		
Catering Charges	<input type="checkbox"/>	<input type="checkbox"/>		
Total Other Charges	<input type="checkbox"/>	<input type="checkbox"/>		
Total Estimated Charges				

Client Signature _____ Date _____

Rental Catering Rates & Additional Charges

All food and beverage must be purchased through an approved Summit catering venue. The only allowance to non-catered food that is for specialty cakes.

A minimum for 50 persons is required for catering food services. Buffet catering uses disposable plastic cups, plates, flatware and napkins. All catering options come with water and iced tea drink service.

Required Catering Wait Staff: \$150/ 50-100 guests \$200/ 100+ guests

Optional Table Linens Each: \$15/ Table \$5/ Chair \$2/ Napkin

Optional Cash Bar with Bartender: \$250/ Beer, Wine, Spirits

The Summit In-House Catering \$1-\$12 per person

\$1 per person	Drinks: (pick 2) Ice Water, Iced Tea, Lemonade and/ or Coffee Service
\$2-8 per person	Desserts: (pick 1) Cupcakes, cake, cookies, or other options
\$8 per person	Continental Breakfast: Fruit, muffins, coffee cake
\$8 per person	Summit Party Pack: Seasonal Fruit, Vegetables Cheese, Crackers, Pickles
\$10 per person	Sandwich Assortment: Pimento Cheese, Ham, Turkey, Chicken or Tuna Salad

BBQ at its Best! \$19 per person

- Sliced beef brisket and cracked black pepper sausage served with Texas style BBQ sauce
- Greens (pick 1) Tossed Salad * Relish Tray: Pickles, Onions and Jalapenos
- Sides (pick 2) Garlic Mashed Potatoes * Buttery Whole Kernel Corn * Pinto Beans * Cole Slaw * Potato Salad * Green Beans
- Fresh Baked Rolls with Butter

Legendary Texas BBQ \$20 per person (2 meats) \$22 per person (3 meats)

- Meat (pick 2 or 3) served with original Texas BBQ sauce
*BBQ Chicken Quarters * Mesquite Grilled Chicken Breast * Carved Turkey Breast * Hickory Smoked Beef Brisket * Carved Pit Ham * Seasoned Pulled Pork * Hill Country Smoked Sausage * Marinated Smoke Pork Loin * Spicy Earl Campbell's Sausage * Charbroiled Jalapeno Pork Chop
- Sides (pick 2): * Garlic Mashed Potatoes * Buttery Whole Kernel Corn * Pinto Beans * Cole Slaw * Potato Salad * Green Beans * Sweet Cabbage Cloe Slaw
- Greens (pick 1) Tossed Salad * Relish Tray: Pickles, Onions and Jalapenos
- Fresh Baked Rolls with Butter

Classic Steak Dinner \$24 per person

- 10 oz. Char-grilled Rib Eye served with Au Jus
- Sides (pick 3) Tossed Green Salad with Two Dressings * Baked Potato with Butter & Sour Cream * Potato Salad * Seasoned New Potatoes * Garlic Mashed Potatoes * Seasoned Green Beans * Roasted Vegetables
- Fresh Baked Rolls with Butter

Classic Italian Grill \$24 per person

- Meat (pick 1) * Chicken Marsala * Chicken Parmesan
- Pasta (pick 1) * Creamy Fettuccine Alfredo * Penne Marinara with Roasted Vegetables and Garlic Infused Olive Oil
- Salad (pick 1) * Caesar Salad * Tossed Green Salad
- Green Beans Almandine
- Fresh Baked Baguettes and Assorted Rolls with Butter

Classic Cancun Fajita Texas Style \$24 per person

- Flame Kissed Chicken and Beef Fajita with Green Peppers and Onions
- Soft Flour Tortillas, Cheddar Cheese, Sour Cream, Guacamole, Southwestern Rice, Chips and Salsa
- Beans (pick 1) Pinto Beans * Mexican Refried Beans

Elegant Plated Dinners \$28 per person

- Meat (pick 1)
 - * Herbed Marinated Chicken Breast
 - * Mushroom Stuffed Chicken
 - * Beef Tender Chuck with Brown Sauce
 - * Pork Loin with Creamy Mustard
 - * Herb Tilapia with Jalapeno Cream
 - * Chicken with Spicy Curry Sauce
 - * Spinach Queso Fresco Chicken Breast with Poblano Sauce
 - * Roasted Chicken with Creamy Tarragon Sauce
 - * 7oz Flat Iron Steak with Worcestershire Vinaigrette Sauce
 - * Pecan Crusted Rainbow Trout with Herb Cream Sauce
 - * Pan Seared Salmon with Chipotle Cream Sauce
- Vegetable (pick 1)
 - * Green Bean Almandine
 - * Squash Casserole
 - * Grilled Seasonal Vegetables
 - * Wild Rice
 - * Roasted Vegetables
- Starch (pick 1)
 - * Rustic Garlic Mashers
 - * Roasted Red Bliss Potatoes
 - * Mediterranean Couscous
 - * Creamy Polenta
- Salad (pick 1)
 - * Caesar
 - * Tossed Herb Balsamic Vinaigrette
 - * Romaine with Creamy Chipotle Dressing
 - * Field Greens with Sun-dried Tomato Vinaigrette