

connect. work. play. host.

celebrate



1901 6th Avenue North Suite 3100 Birmingham AL 35203 • Phone: 205.252.0088





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Breakfast

BREAKFAST BUFFETS

Country Breakfast Buffet

Scrambled eggs, breakfast potatoes, bacon, sausage, grits, biscuits, sliced seasonal fruit, muffins and assorted danish, assorted juices, regular and decaffeinated coffee and herbal teas

22

Summit Continental

Assorted pastries, muffins, bagels with sweet butter, fruit preserves and cream cheese served with sliced seasonal fruit and accompanied with assorted juices, regular and decaffeinated coffee and herbal teas

16

Sunrise Continental

Assorted pastries, muffins and biscuits with sweet butter and fruit preserves, assorted juices, regular and decaffeinated coffee and herbal teas

14

BREAKFAST BUFFET ENHANCEMENTS

Make Your Own Granola Station

Club made granola with a variety of gourmet toppings

5

Omelet Station

Add an omelet station to any buffet

(\$65 Attendant Fee)

5

Prices are per person & subject to 22% service charge and applicable taxes.

Prices are subject to change without prior notification.

The Summit Club reserves the right to substitute items based on availability.

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Breakfast

PLATED BREAKFASTS

Includes Baskets of Assorted Danish with Sweet Butter and Fruit Preserves, Orange Juice, Regular and Decaffeinated Coffee and Herbal Tea Selection

Eggs Benedict with Country Ham

Two poached eggs, country ham and hollandaise over English muffins served with home fried potatoes

23

The Comfort Breakfast

Belgian waffles served with crisp bacon and fresh fruit garnish accompanied with Vermont maple syrup

17

Alabama Breakfast

Fluffy scrambled eggs with home fried potatoes, crisp bacon or sausage and a biscuit

17

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All Day Meeting

ALL DAY PACKAGE

(Minimum 30 Guests Required)

The Executive

Early Morning

Freshly brewed regular & decaffeinated coffee

Assorted mighty leaf hot teas

Selection of chilled fruit juices

Assortment of house baked danish pastries

Mid Morning

Freshly brewed regular & decaffeinated coffee

Assorted mighty leaf hot teas

Assorted soft drinks and bottled water

Choice of club table

Steakhouse

Farmers market

Southern cooking

Far east

Soup, salad and sandwich

Mid Afternoon

Freshly brewed regular & decaffeinated coffee

Assorted mighty leaf hot teas

Assorted soft drinks and bottled water

Whole fruit selection

Pretzel twists

Assorted freshly baked cookies

44

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Beverage & Breaks

BEVERAGES

Regular & Decaffeinated Coffee (per gallon)

49

Iced Tea - Sweet & Unsweetened (per gallon)

39

Citrus Cooler Punch (per gallon)

55

Club Made Lemonade (per gallon)

44

Orange Juice (per gallon)

44

Grapefruit Juice (per gallon)

44

Apple Juice (per gallon)

44

Assorted Sodas (each)

3

Bottled Water (each)

3

Energy Drinks

5

Individual Skim or 2% Milk

3.5

Individual Bottled Juices

4.5

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Beverage & Breaks

A LA CARTE BREAKS

Bacon, Egg & Cheddar Stuffed Biscuits (per dozen)

45

Sausage & Cheddar Stuffed Biscuits (per dozen)

45

Croissants (per dozen)

33

Muffins (per dozen)

31

Danish (per dozen)

38

Bagels & Cream Cheese (per dozen)

29

Petite Yogurt Parfaits (per each)

2.5

Club Made Granola (per person)

5

Fresh Seasonal Fruit Tray (per person)

5

Fresh Whole Fruit (per dozen)

20

Kahlua Infused Pecans (per pound)

24

Assorted Candy Bars (each)

2.5

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Beverage & Breaks

Individual Bags of Chips (each)

2.5

Freshly Baked Cookies (per dozen)

27

Brownies or Blondies (per dozen)

27

BREAK PACKAGES

Milk & Cookies

Cold milk and assorted freshly baked cookies

13.5

Take Me Out to the Ball Game Break

Buttered popcorn, candy bars, peanuts and hot pretzels with mustard

14.5

Health Nut Break

Whole fruit, club made granola, individual fruit yogurts and sweet potato chips

13.5

Sweet & Salty

Individual bags of assorted chips, deluxe mixed nuts, freshly baked cookies and brownies

13.5

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Buffet Lunch

LUNCHEON BUFFETS

Buffets Include Iced Tea, Warm Rolls and Butter, Regular and Decaffeinated Coffee and Herbal Tea Selection. Minimum of 30 People Required.

Far East Table

Egg drop soup
Thai chicken salad with rice noodles
Pork potstickers
Vegetarian egg rolls
Sesame chicken
Vegetable stir fry
White rice
Fortune cookies

26

Southern Cooking Table

Fresh garden salad with assorted dressings
Vegetable soup
Southern fried chicken
Creole catfish
Macaroni & cheese
Country style green beans
Banana pudding pie

28

Farmers Market Table

Vegetable soup
Garden salad with assorted dressings
Pasta salad with fresh vegetables
Roasted free range chicken
Farm raised sustainable tilapia
Petite fruit crumbles

28

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Buffet Lunch

Steakhouse Table

Steakhouse salad

Grilled bistro filet

Grilled chicken with steakhouse rub

Baked Idaho potatoes with accompaniments

Asparagus with white wine and lemon

Chocolate mousse

26

Soup, Salad & Sandwich Table

French onion soup

Charred tomato soup

Iceberg salad

Chopped caesar salad

Roasted red pepper & feta pasta salad

Pecan chicken salad croissants

Grilled steak sliders

Petite yogurt parfaits

26

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Buffet Lunch

Build Your Own Club Table

Select two:

French onion soup

Charred tomato soup

Garden salad with assorted dressings

Caesar salad

Select two:

Sautéed breast of chicken supreme

Southern fried chicken

Herb roasted pork loin

Creole catfish

Hamburger steak with gravy

Select three:

Mashed potatoes

Macaroni & cheese

Rice pilaf

Green beans

Squash casserole

Broccoli & cauliflower medley

Squash medley

Chef's selection of assorted desserts

28

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Two Course Lunch

TWO COURSE LUNCH SALADS

Includes Iced Tea, Warm Rolls and Butter, Regular and Decaffeinated Coffee, Herbal Tea Selection and Chef's Choice of Dessert

Level 31 Grilled Chicken Salad

Mixed greens, dried cranberries, candied pecans and grilled chicken breast with a fig balsamic vinaigrette

23

Grilled Salmon & Asparagus Salad

Grilled salmon, arugula, asparagus and grape tomatoes with a citrus vinaigrette

25

Spicy Steak Salad

Serrano dill marinated steak, romaine lettuce hearts, grape tomatoes, cucumber, red onion and sliced hard boiled egg with bleu cheese dressing

27

TWO COURSE LUNCH SANDWICHES

Nutty Chicken Salad Croissant

Our signature pecan chicken salad with crisp lettuce and sliced tomato served on a toasted croissant

21

Grilled Chicken Sandwich

Grilled chicken breast topped with provolone cheese and applewood smoked bacon served on a toasted roll and accompanied with potato chips

22

Dijon Turkey Sandwich

Shaved smoked turkey, bacon, shredded lettuce, tomato and Swiss cheese served on toasted rye bread with dijon horseradish aioli

22

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Plated Lunch

Please select one soup OR salad, one entrée and one dessert for all guests. Served with Iced Tea, Warm Rolls and Butter, Regular and Decaffeinated Coffee and Herbal Tea Selection.

SOUP

Select One Soup OR Salad

French Onion Soup

Caramelized sweet onions in a savory beef broth

Chilled Gazpacho Soup

Served with lime scented sour cream

Charred Tomato Soup

Roasted roma tomatoes, sweet onions, garlic and parmesan croutons

SALAD

Crisp Iceberg Wedge

Gorgonzola cheese, applewood bacon and choice of ranch or bleu cheese dressing

Bibb Salad

Bibb lettuce with candied pecans, cambazola cheese, dried cherries and fig balsamic vinaigrette

Chopped Caesar

House made croutons with parmigiano reggiano

Simple Greens

Cucumber, tomato and croutons topped with choice of dressing

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Plated Lunch

LUNCHEON ENTRÉES

Chicken Pappardelle

Pappardelle with asparagus tips, grape tomatoes and sautéed chicken in a peppercorn melange cream sauce with shaved parmesan

24

Grilled Chicken with Meyer Lemon Beurre Blanc

Grilled breast of chicken in a meyer lemon beurre blanc served with rice pilaf and French green beans

24

Chicken Breast with Red Wine Demi Glace

Seared French boned breast of chicken with a red wine demi glace, French green beans and whipped potatoes

26

Chicken Tuscan

Prosciutto, spinach and sun dried tomato stuffed chicken breast in a boursin cream served with rice pilaf and broccolini

28

Bistro Pork Meatloaf

With white Vermont cheddar, mashed potatoes, broccoli & carrot medley, chili jam and crispy onions

29

Bourbon Glazed Salmon

Served with a wild rice medley and grilled seasonal vegetables

28

Fresh Catch of the Day

Prepared blackened or grilled and served with chef's choice of starch and seasonal vegetable medley
Market

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Plated Lunch

Bistro Filet of Beef

Served with a smoked onion demi glace, roasted garlic mashed potatoes and grilled asparagus

30

Grilled Manhattan Strip Steak

8 ounce New York strip steak with Manhattan sauce, roasted new potatoes and grilled asparagus

42

LUNCHEON ENTRÉE DUETS

Grilled Fillet of Salmon & Char Grilled Chicken

Served with rice pilaf and French green beans

38

Bistro Filet & Grilled Shrimp Skewer

Served with roasted new potatoes, grilled asparagus, bordelaise and a citrus beurre blanc

38

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Plated Lunch

DESSERT

Lunch entrées will be accompanied by one lunch dessert selection.
Upgraded dinner desserts may be served with lunch entrées for an additional \$3 per guest.

Key Lime Pie

Caramel Apple Deep Dish Pie

New York Style Cheesecake

Southern Pecan Pie

Decadent Chocolate Cake

TABLE ENHANCEMENTS

Per Table Served Family-Style

Kahlua Infused Pecans

12

Club Marinated Spiked Olives

14

Alabama Cheese Straws

10

Pickled Vegetable Plate

12

Fresh Fruit & Cheese Plate

16

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Buffet Dinner

DINNER BUFFETS

Buffets Include Iced Tea, Warm Rolls and Butter, Regular & Decaffeinated Coffee and Herbal Tea Selection. Minimum of 30 Guests Required.

Select Two Table

Select two of the following soup or salad:

Charred tomato soup

Red skinned potato salad

Cole slaw

Caesar salad

Garden salad with choice of two dressings

Select two of the following entrées:

Southern fried chicken

Chicken breast supreme

Bistro filet with Manhattan sauce

Sliced beef with brandy mushroom jus

Bistro pork meatloaf

Blackened grouper

Seared salmon with citrus dill cream

Roasted vegetable lasagna

Select two of the following side dishes:

Roasted garlic mashed potatoes

Herb roasted new potatoes

Rice pilaf

Macaroni & cheese

Country style green beans

Squash medley

Chef's selection of desserts

35

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Buffet Dinner

Select Three Table

Select three of the following soup or salads:

Charred tomato soup

Red skinned potato salad

Cole slaw

Caesar salad

Garden salad with choice of two dressings

Select three of the following entrées:

Southern fried chicken

Chicken breast supreme

Bistro filet with Manhattan sauce

Sliced beef with brandy mushroom jus

Bistro pork meatloaf

Blackened grouper

Seared salmon with citrus dill cream

Roasted vegetable lasagna

Select three of the following sides:

Roasted garlic mashed potatoes

Herb roasted new potatoes

Rice pilaf

Macaroni & cheese

Broccoli & carrot medley

Country style green beans

Squash medley

Chef's selection of desserts

39

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Buffet Dinner

City Lights Table

French onion soup

Bibb salad with candied pecans, cambazola cheese, dried cherries and fig balsamic vinaigrette

Classic caesar salad

Seared frenched bone chicken breast

Pan seared grouper with meyer lemon beurre blanc

Carved inside round of beef with horseradish cream, dijon mustard and split rolls

(\$65 attendant fee)

Roasted garlic mashed potatoes

Rice pilaf

Steamed asparagus

Broccoli with carrots

Assorted specialty dessert display

44

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Plated Dinner

Please select one soup OR salad, one entree and one dessert for all guests. Served with Iced Tea, Warm Rolls and Butter, Regular and Decaffeinated Coffee and Herbal Tea Selection

APPETIZERS

Jumbo Shrimp Cocktail

with cocktail sauce and fresh lemon

14

Lobster Martini

Fresh baby greens topped with Maine lobster salad in a chilled martini glass

14

Ahi Tuna Napoleon

Avocado, cucumber, sweet peppers, pickled ginger and wasabi aioli

14

Carpaccio of Prime Beef

Shaved prime tenderloin with truffle oil, sea salt, cracked black pepper and
parmesan shards

22

Creole Crab Cake

with rémoulade sauce

12

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Plated Dinner

SOUP

Select One Soup OR Salad

French Onion Soup

Caramelized sweet onions in a savory beef broth

Chilled Gazpacho Soup

Served with lime scented sour cream

Charred Tomato Soup

Roasted roma tomatoes, sweet onions, garlic and parmesan croutons

SALAD

Strawberry Salad

Mixed greens with sliced strawberries, almonds, bleu cheese crumbles and strawberry balsamic vinaigrette

Simple Greens

Cucumber, tomato and croutons topped with choice of dressing

Crisp Iceberg Wedge

Gorgonzola cheese, applewood bacon and choice of ranch or bleu cheese dressing

Bibb Salad

Bibb lettuce with candied pecans, cambazola cheese, dried cherries and fig balsamic vinaigrette

Chopped Caesar

House made croutons with parmigiano reggiano

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Plated Dinner

DINNER ENTRÉES

Cavatappi Pasta with Lobster Cream

Cavatappi pasta, Maine lobster and heavy cream

30

Greek Chicken

Spinach and feta stuffed chicken breast with lemon caper sauce served with cous cous and Greek style green beans

34

Chicken Madeira

French boned breast of chicken with truffled madeira sauce, baby fingerling potatoes, broccolini and roasted roma tomato

36

Pepper Rubbed Pork Chop

Pepper rubbed bone in pork chop with chutney, French green beans with pearl onions and smashed sweet potatoes

34

Herbed Salmon in Phyllo

Herb crusted salmon wrapped in phyllo with red bell pepper coulis served with grilled seasonal vegetables and Parmesan risotto

36

Grilled Ribeye

with cremini mushroom sauté, steamed new potatoes and grilled asparagus

56

Filet Mignon Oscar

Grilled filet of beef topped with lump crab meat and hollandaise, served with grilled potatoes and asparagus

48

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Plated Dinner

ENTRÉE DUETS

Filet and Lobster

Grilled filet of beef with bearnaise paired with a lobster tail and drawn butter, served with crab macaroni and cheese and broccolini

74

Crab Cake with Shrimp Skewer

Crab cake topped with a grilled shrimp skewer and rémoulade, served with grilled lemon pepper asparagus and serrano grits

39

Grilled Chicken Breast & Salmon Fillet Duet

with a meyer lemon beurre blanc, rice pilaf and grilled asparagus

42

Filet Mignon & Gulf Snapper

Grilled filet and fresh Gulf snapper, served with savoyard potatoes, broccolini and confitted tomatoes

56

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Plated Dinner

TABLE ENHANCEMENTS

Per Table Served Family-Style

Kahlua Infused Pecans

12

Club Marinated Spiked Olives

14

Alabama Cheese Straws

10

Pickled Vegetable Plate

12

Fresh Fruit & Cheese Plate

16

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Plated Dinner

DESSERT

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Triple Chocolate Mousse Cake

Chocolate Ganache Cheesecake

Bourbon Pecan Pie

Key Lime Cheesecake

Turtle Cheesecake

Tall New York Cheesecake

Chocolate Confusion

Chocolate Ribbon Cake

3

Creme Brûlée Cheesecake

3

Flourless Chocolate Torte

3

Key Lime Calypso

3

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Plated Dinner

Lemon Chantilly

3

Tropical Fruit Mousse Torte

3

Cappuccino Latte Mousse Torte

3

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DISPLAYS

Hot Bacon & Swiss Dip with Tortilla Chips for 50

100

Hummus with Toasted Pita Chips for 50

100

Hot Crab Dip with Toasted Baguettes for 50

150

Smoked Salmon for 25

Smoked salmon with capers, shaved red onion, hard boiled eggs, snipped chives and toasted baguettes

150

Antipasto for 25

A colorful display of grilled, marinated and pickled vegetables with an assortment of meats and cheeses

125

Antipasto for 50

A colorful display of grilled, marinated and pickled vegetables with an assortment of meats and cheeses

200

Antipasto for 100

A colorful display of grilled, marinated and pickled vegetables with an assortment of meats and cheeses

325

Fruit, Cheese & Cracker Display for 25

Imported and domestic cheeses, sliced seasonal fruit and a variety of crackers and lavosh

150

Fruit, Cheese, & Cracker Display for 50

Imported and domestic cheeses, sliced seasonal fruit and a variety of crackers and lavosh

225

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Receptions

Fruit, Cheese & Cracker Display for 100

Imported and domestic cheeses, sliced seasonal fruit and a variety of crackers and lavosh
350

Vegetable Crudités for 25

Sliced and chopped fresh vegetables with creamy peppercorn ranch dipping sauce
100

Vegetable Crudités for 50

Sliced and chopped fresh vegetables with creamy peppercorn ranch dipping sauce
150

Vegetable Crudités for 100

Sliced and chopped fresh vegetables with creamy peppercorn ranch dipping sauce
300

Petite Gourmet Desserts

(50 pieces per display)
200

Gourmet Mini Cupcakes

(50 pieces per display)
200

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ACTION STATIONS

Attendant Required at \$65 per Station

Mashed Potato Martini Bar

Mashed potatoes, whipped sweet potatoes, applewood smoked bacon, shredded cheddar cheese, beef tips, sour cream, chives, brown sugar and mini marshmallows

8

Gourmet Coffee Station

Freshly brewed regular and decaffeinated coffees and assorted herbal teas served with rock candy stirrers, chocolate dipped spoons, whipped cream, flavored creamers and assorted sugars

6

Taste of Italy

A selection of fresh pastas, classic bolognese and alfredo sauces, mushrooms, olives, fresh and roasted garlic, roasted peppers, roma tomatoes, sweet onion, artichokes, diced ham, green peas, asparagus, parmesan, white wine and extra virgin olive oil

8

Stone Ground Shrimp and Grits Station

Sautéed gulf shrimp in a spicy tomato gravy, applewood smoked bacon, sherry, scallions and parmesan served over creamy cheddar grits

14

Asian Stir-Fry Station

Sautéed chicken with assorted sauces and a selection of various stir fry vegetables, fried rice and sweet chili sauce

8

Bananas Foster Station

Classic bananas foster flambéed to order and served with vanilla bean ice cream

8

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CARVING STATIONS

Attendant Required at \$65 per Station

Pit Ham (Approximately 60 Servings)

Honey glazed pit ham carved to order and served with split rolls and dijon mustard

200

Oven Roasted Turkey (Approximately 25 Servings)

Slow roasted turkey carved to order and served with split rolls and cranberry compote

200

Roasted Pork Loin (Approximately 40 Servings)

Herb crusted roasted pork loin carved to order and served with split rolls and sweet mustard

250

Tenderloin of Beef (Approximately 30 Servings)

Herb crusted tenderloin of beef carved to order and served with split rolls and horseradish cream

300

Inside Round of Beef (Approximately 75 Servings)

Carved to order and served with split rolls and creamy horseradish sauce

300

Rosemary & Sea Salt Prime Rib (Approximately 25 Servings)

Carved to order and served with creamy horseradish sauce, aioli, Creole mustard and split rolls

350

Whole Roasted Suckling Pig (Approximately 75 Servings)

Served with split rolls and Alabama white barbeque sauce

350

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COLD HORS D' OEUVRES

Fifty pieces per order

Assorted Finger Sandwiches

125

Mini Croissants with Pecan Chicken Salad

150

Tomato & Basil Bruschetta

150

Antipasto Skewers

175

Grilled Asparagus Wrapped with Prosciutto

200

Iced Jumbo Shrimp Cocktail

250

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HOT HORS D' OEUVRES

Fifty pieces per order.

Crab Rangoons with Sweet Chili Sauce

100

Fried Macaroni & Cheese Bites

100

Boursin Stuffed Mushrooms

100

Brie & Raspberry Phyllo Stars

100

Vegetable Empanadas with Black Bean Salsa

100

Petite Reubens en Croute

100

Spanikopita

100

Pecan Chicken Tenders with Honey Mustard

100

Parmesan Stuffed Artichoke Hearts

100

French Onion Soup Boule

150

Egg Rolls with Sweet Chili Sauce

150

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Receptions

Bacon Wrapped Scallops

150

Chili Lime Chicken Kabobs

150

Low Country Boil Skewer

175

Mini Beef Wellingtons

175

Mini Chicago Dogs

175

Portabella Puffs

175

Alabama Shrimp & Grit Cakes

175

Cornbread Cake with Carolina Pulled Pork

175

Butter Pecan Shrimp with Peach Chutney

175

Mini Crab Cakes with Rémoûlade

175

Mini Braised Short Rib Pot Pies

200

Mini Philly Cheesesteaks

200

Bacon & Chevre Tart

200

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Receptions

Mini Black Angus Cheese Burgers

200

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Beverages

	TOP SHELF	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
Vodka	SVEDKA	SVEDKA	ABSOLUT	Grey Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire	Hendrick's
Bourbon	Jim Beam White	Maker's Mark	Knob Creek	Woodford Reserve
Scotch	Cutty Sark	Dewar's White Label	Johnny Walker Red	Johnny Walker Black
Single Malt				Glenfiddich 18
Blended	Seagram's 7	Canadian Club	Crown Royal	Crown Royal Reserve
Rum	Bacardi	Captain Morgan	Myer's Dark	10 Cane
Tequila	Cuervo Especial Gold	Milagro Silver	Hornitos Reposado	Patron Silver
Cognac				Couvoisier VSOP
Cordials				Cointreau Chambord
Wines	LaTerre Chardonnay Merlot	BV Coastal Estates Chardonnay Cabernet Sauvignon	Club's Wine List selection Chardonnay Cabernet Sauvignon	Club's Wine List selection Chardonnay Pinot Noir Cabernet Sauvignon
Beer	Assorted Domestic and Imported Beers	Assorted Domestic and Imported Beers	Assorted Domestic and Imported Beers	Assorted Domestic and Imported Beers
Domestic Beer	Bud Light Budweiser Michelob Ultra Miller Lite O'Doul's	Bud Light Budweiser Michelob Ultra Miller Lite O'Doul's	Bud Light Budweiser Michelob Ultra Miller Lite O'Doul's	Bud Light Budweiser Michelob Ultra Miller Lite O'Doul's
Imported Beer	Corona Corona Light	Corona Corona Light	Corona Corona Light Sam Adams Boston Lager	Blue Moon Corona Corona Light Sam Adams Boston Lager Stella Artois





Beverages

	TOP SHELF	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
Non-Alcoholic	Assorted Sodas, Bottled Water and Juices	Assorted Sodas, Bottled Water and Juices	Assorted Sodas, Bottled Water and Juices	Assorted Sodas, bottled Water and Juices





Beverage Pricing

	TOP SHELF	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
PACKAGE				
1 Hour	14	19.00	23.00	27.00
2 Hour	18	29.00	33.00	37.00
3 Hour	26	36.00	40.00	44.00
4 Hour	32	41.00	45.00	49.00
INDIVIDUAL				
Cocktails	7.00	8.00	9.00	10.00
Wine by the Bottle	28.00	32.00	36.00	42.00
Domestic Beer	4.50	4.50	4.50	4.50
Imported Beer	5.25	5.25	5.25	5.25
Non-Alcoholic Beer	4.50	4.50	4.50	4.50
Sodas, Bottled Water, Juices	3.25	3.25	3.25	3.25
CASH				
Cocktails	7.50			
Wine by the Glass	6.00			
Domestic Beer	5.00			
Imported Beer	5.50			
Non-Alcoholic Beer	5.00			
Sodas, Bottled Water, Juices	3.50			





Club Spirits, Wine & Beer

	TOP SHELF	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
Vodka	SVEDKA	Firefly Sweet Tea SVEDKA	ABSOLUT Ketel One Stolichnaya ABSOLUT Citron Stolichnaya Vanil	Belvedere Grey Goose Grey Goose Le Citron
Gin	Beefeater	Tanqueray	Bombay Sapphire	Hendrick's
Bourbon	Jim Beam White	Maker's Mark	Knob Creek	Woodford Reserve
Scotch	Cutty Sark	Dewar's White Label	Chivas 12 Johnny Walker Red	Johnny Walker Black
Single Malt			Glenlivet 12 Macallan 12	Glenfiddich 18
Blended	Seagram's 7	Canadian Club Jack Daniel's	Crown Royal Jameson	Crown Royal Reserve
Rum	Bacardi	Captain Morgan Malibu Coconut	Myer's Dark	10 Cane
Tequila	Cuervo Especial Gold	Milagro Silver	Hornitos Reposado	Don Julio Anejo Patron Silver
Cognac		Hennessy VS	Courvoisier VSOP	Hennessy VSOP
Cordials	DeKuyper Southern Comfort	Amaretto Disaronna Baileys Kahlua	Chambord Grand Marnier	Chambord Cointreau Grand Marnier
Wines	LaTerre Chardonnay Merlot Woodbridge White Zinfandel J Roget Brut Champagne / Sparkling	Woodbridge White Zinfandel BV Coastal Estates Cabernet Sauvignon Chardonnay	Club's Wine List Cabernet Sauvignon Chardonnay Pinot Noir Woodbridge White Zinfandel	Club's Wine List Cabernet Sauvignon Chardonnay Pinot Noir Woodbridge White Zinfandel





Club Spirits, Wine & Beer

	TOP SHELF	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
Domestic Beer	Bud Light	Bud Light	Bud Light	Bud Light
	Budweiser	Budweiser	Budweiser	Budweiser
	Coors Light	Coors Light	Coors Light	Coors Light
	Miller Lite	Miller Lite	Miller Lite	Miller Lite
	Michelob Ultra	Michelob Ultra	Michelob Ultra	Michelob Ultra
	O'Doul's	O'Doul's	O'Doul's	O'Doul's
Imported Beer	Blue Moon	Blue Moon	Blue Moon	Blue Moon
	Corona	Corona	Corona	Corona
	Corona Light	Corona Light	Corona Light	Corona Light
	Sam Adams Boston Lager	Sam Adams Boston Lager	Sam Adams Boston Lager	Sam Adams Boston Lager
	Stella Artois	Stella Artois	Stella Artois	Stella Artois



Enhancements

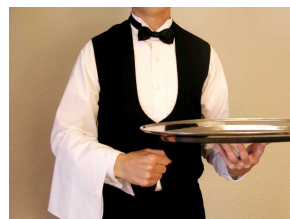
Audio Visual

Portable LCD Projector \$150.00
Portable Floor Screen \$35.00
LCD Projector and Dropdown Video Screen (North Room Only)
\$250.00
Wireless Microphone \$75.00 (North Room Only)
Video Conferencing Equipment \$165.00
DVD Player \$50.00
MP3 Player House Sound Connection \$30.00
Flip Chart with Markers \$45.00
Microphone and Stand \$25.00
Lavalier Wireless Microphone \$60.00
Channel Mixer \$50.00
Wireless Remote for Laptop \$25.00
Polycom Speaker Phone \$30.00
Podiums, Easels, Extension Cords and Power Strips-
Complimentary



Additional Staffing

The prices below are reflective of a 4-hour Private Event:
Chef Attendants \$65.00 each
Bartenders \$65.00 each (required for private events)
\$50.00 for each additional hour



Dancefloor

15 x 15 Dancefloor \$150.00



Enhancements

Piano Rental

Grand Piano \$100.00

Upright Piano \$100.00

*please ask the Private Event Staff if you are in need of a pianist referral



Decor

Votive Candles are Complimentary

Floral Centerpieces, Upgraded Linens and Decor Rental can all be coordinated by our experienced Private Event staff. We can assist you by facilitating the actual rental/purchase of the items or simply guide you in the right direction with our recommendation listing.



Linens

The Summit Club offers complimentary white underlays with your choice of white, ivory or black accent overlay linen.

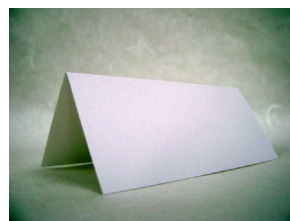
Colored Sheer Overlays \$10.00 each

Chocolate Floorlength Pintuck Linen \$15.00 each



Place Cards

Individualized Place cards on Ivory Stock with Guest Name and/or Entrée Choice \$2.00 each



Directions

The Summit Club

Directions

I-65 North, coming from Montgomery

Coming into the downtown area, take the 3rd Ave North exit. Turn right & go 9 blocks to 20th St. Turn left onto 20th St & go 3 blocks to 6th Ave North. Turn left onto 6th Ave North. The Regions-Harbert Plaza sits between 19th & 20th St on 6th Ave. Entrance to the Parking Deck is in the center of the block on your left.

I-65 South, coming from Huntsville

Coming into downtown area, follow the signs to I-59 North to Atlanta. As soon as you merge I-59, go to the right-hand lane & take the 22nd St exit. Turn right & go 3 blocks to 6th Ave North. Turn right onto 6th Ave North & go 2 blocks to 20th St. The Regions-Harbert Plaza sits between 19th and 20th St on 6th Ave North. Entrance to the Parking Deck is in the center of the block on your left.

I-59 South, coming from Gadsden

Coming into downtown area, move to the far left hand lane & take the 22nd St exit. At the foot of the exit, turn left & go 3 blocks to 6th Ave North. Turn right onto 6th Ave North & go 2 blocks to 20th St. The Regions-Harbert Plaza sits between 19th & 20th St on 6th Ave North. Entrance to the Parking Deck is in the center of the block on your left.

I-59 North, coming from Tuscaloosa

Coming into downtown area, pass I-65 & then move into right lane. Take the 22nd St exit. Turn right & go 3 blocks to 6th Ave North. Turn right onto 6th Ave North & go 2 blocks to 20th St. The Regions-Harbert Plaza sits between 19th & 20th St on 6th Ave North. Entrance to the Parking Deck is in the center of the block on your left.

I-20 West, coming from Atlanta

I-20 West will bring you into Birmingham & then merge onto I-59. Follow the signs to I-59 South to Tuscaloosa. Once on I-59, follow the directions above approaching downtown area on I-59.

Highway 280 West, coming from Sylacauga

Highway 280 will bring you through the Mountain Brook area. Follow the signs to Birmingham & Highway 31 North. As you enter the downtown area, take the 1st Ave North exit. At the foot of the exit, turn left onto 1st Ave North & go 5 blocks to 20th St. Turn right onto 20th Street & go 5 blocks to 6th Ave North. Turn left onto 6th Ave. The Regions-Harbert Plaza sits between 19th & 20th St on 6th Ave North. Entrance to the Parking Deck is in the center of the block on your left.



Policies

General Information

LOCATION & HOURS OF OPERATION

The Summit Club is located at 1901 6th Avenue North, in the Regions-Harbert Plaza building. The Club is on the 31st & 32nd floors with parking available off of 6th Avenue North. The Club is open Monday 7am-3pm, Tuesday 7am-7pm, and Wednesday through Friday 7am-10pm. We will open for private events on Saturday and Sunday, with a minimum commitment.

PRIVATE ROOM SPECIFICATIONS

Our main Ballrooms can comfortably provide room for dining, dancing & entertainment. The Northwest Ballroom has floor to ceiling windows and can host 150 people for a seated dinner or up to 200 for a reception-style party. The entire Penthouse space, including the Appalachian Dining Room, the Cahawba Room and the Living Room can accommodate groups of up to 200 for a seated meal or up to 400 for a reception-style party. We also have the Harbert, Boardroom, Chairman's and Arlington rooms which can work for a variety of smaller and more intimate gatherings.

FOOD MINIMUMS

Each space has a food minimum associated with its use. The minimums vary based on the size of the room and the meal period. Food Minimum do not include miscellaneous items, amenities, taxes or gratuities. Please contact your Private Events Director for minimums.

TIMINGS

Your reception space is blocked in a four-hour time period. Should you wish to extend the length of your reception later than four hours, we are happy to accommodate that request at a charge of \$500.00 per hour. We do ask that no matter your start time, you schedule an end time of 12:30am for your event.

NON-MEMBER FEES

Non-Member fees are applied to all events not hosted by club Members. Non-Member parties that secure a Member sponsor will be charged a reduced Non-Member fee. Much like the food and beverage minimums the Non-Member fees vary based on meal time and day of the week. Member sponsored events will require written approval from the sponsoring Member. The sponsoring Member does not have to be present at the event. Billing will not flow through the Member's account, rather a guest account will be established, good for the life of the event.

CONTRACTS, DEPOSITS AND GUARANTEES

A signed commitment contract and non-refundable deposit are required for all business, social and holiday events. The initial deposit is \$500.00 and is requested by cash, check or credit card. A second deposit, equal to fifty percent of the estimated revenue is requested 60 days prior to the event and is also requested by cash, check or credit card. The final guest count and estimated balance of the event are due 7 days prior to the scheduled event. This final payment is requested by cashiers check or a credit card. Any outstanding miscellaneous charges or credits accumulated after the event will be processed to the card on file.

FUNCTION SHEET DETAILS

As a courtesy, your Catering Manager will provide you with an estimated event proposal. This includes typical allowances for food, beverage, and services provided by the Club. The details of the function sheet will be constantly revised, as decisions are made. Your sales manager will work with you



Policies

through all the details of the event. We request that all menu specifics and details are planned 30 days prior to your event and finalized two weeks prior to your event. A final draft of the function sheet will require your signature, reflecting the final guest count and balance of the charges.

TASTINGS

We will host up to four people for a tasting once the contract has been signed, which will allow you to experience the Club and our cuisine - then select a menu with confidence. You may choose to try two items from our a la carte menu or you may sample two menu items specifically from our banquet menus. This tasting should be scheduled with your Private Event Director no later than 30 days prior to your event.

ADDITIONAL SERVICE VENDORS

We currently welcome any additional service vendors into the Summit Club. We are happy to recommend service vendors for your convenience. Please have all of your contracted service vendors communicate with your Private Events Director to schedule building access and receive load-in instructions. Vendors are permitted on-site two hours prior to the event and arrangements should be made for same-day or next-day pickup. Any additional time required by the vendors will be at an additional charge to the client. Vendors are to adhere to the Club's dress code and are prohibited from consuming alcohol while providing you service in our facility.

CLUB DECOR

We ask that you use the Club, as viewed on a daily basis. We do not move furnishings or decor items. The furnishings and fixtures of the Club are provided with use of the space. We can rent any additional items needed for your event. Should any damage occur, as the host, you are responsible for the repair/replacement of these items.

SECURITY

We have a \$100.00 security fee for all events over 100 people. This ensures a security officer in the Regions-Harbert center and the Parking Garage. Your guests will have complimentary access to the Parking Garage on the 6th Ave N side of the building. There is an additional security fee of \$75.00/per door for Balcony access in our Private Rooms. Food and Beverage as well as Smoking is not permitted on the balconies.

DRESS CODE

The club's dress policy is set forth by the Board of Governors. Guests are asked to use discretion and dress accordingly. Casual clothing such as jeans, sneakers, shorts, T-Shirts, and athletic apparel are not permitted.

