

Rental Pricing and Food/Service Packages offered With our parent company, California Fresh Catering

Our goal is to exceed your expectations!

The Event Center at Summit Square specializes in full-service packages for groups of 50 - 200. We take care of many of the details of your special occasion so that you can focus on what really matters!

Choose the rental option that best suits your event, then select a catering/service package or ask us about custom packages!

Included with all packages at The Event Center

- Free parking and a large, well-lit, easily accessible parking lot
- An Event Host who will keep the room comfortable, adjust lighting, tidy/stock the restrooms and make sure the room is set up to your specifications
- Twenty-five 60" rounds; six 8' tables, four 6' tables, two 4' tables, four 36" tall cocktail tables & one 48" round table
- 200+ comfortable padded chairs
- Tablecloths; choice of a variety of colors
- Linen Napkins; choice of a variety of colors (Premium and Summit Packages only)
- Flatware/plates/glassware
- Service staff
- Table setting service
- Dressing room

Rental pricing

- Monday Thursday: \$450/4 hour rental; \$150/each additional hour
- Friday & Sunday: \$1000/6 hour rental; \$150/each additional hour
- **Saturday:** \$1500/All day access beginning at 11:00 a.m.
- Wedding Package: \$2,000/6 hours on Friday and all day access on Saturday beginning at 11:00 a.m.
- Corporate Packages: Speak with an event specialist for details



Catering/Service Packages - (50 guest minimum)

Premium Package (\$37.95/person)

Choose two from each category:

Hors d'oeuvres: fruit and cheese display, vegetable platter, parmesan puffs, spinach artichoke dip with pita chips, Caprese skewers, assorted cooked hors d'oeuvres platter, cocktail meatballs

Entrées: Chicken Provencal, Honey Dijon Chicken, Caprese Chicken, Parmesan Ranch Chicken, Beef Burgundy, Dill or Kobayaki Glazed Salmon, Bourbon Street Chicken, Roast Beef carving station, Hoisin Pomegranate Glazed Pork Loin carving station, Medallions of Beef, Sirloin Tips Bordelaise, Chili Lime Shrimp Linguine, Tomato Pie (veg.), Curried Chickpeas (veg.)

Vegetables- Haricots Verts, garden salad or spring mix salad with dried cranberries, vegetable medley, buttered brussels sprouts, seasoned collard greens, asparagus (seasonal)

Choose one starch- Creamy mashed potatoes, garlic mashed potatoes, roasted red potatoes, rice pilau, Basmati or brown rice, garlic parmesan roasted potatoes

Artisan rolls with whipped butter

Tea/Water Station and Coffee Station

Summit Package (\$27.95/ person)

Choose two from each category:

Entrées- Chicken Provencal, Honey Dijon Chicken, Chicken Parmesan, Parmesan Ranch Chicken, Beef Burgundy, Medallions of Beef, Dill or Kobayaki Glazed Salmon, Bourbon Street Chicken, Roasted Pork Loin, Chili Lime Shrimp Linguine, Tomato Pie (veg.), Curried Chickpeas (veg.),

Vegetables- Green beans (Hericots Verts or southern style), garden salad or spring mix salad with dried cranberries, vegetable medley, buttered brussels sprouts, honey gingered carrots, zucchini with mushrooms

Choose one starch- Creamy mashed potatoes, garlic mashed potatoes, roasted red potatoes, rice pilau, Basmati or brown rice

Yeast rolls and/or sliced artisan breads with whipped butter

Tea/Water Station

Classic Package (\$19.95/ person)

Choose one entrée and two sides:

Entrées- Roasted Pork Loin, Citrus Glazed Chicken, Pulled Pork or Lexington Style Barbecue, Barbacoa, Southwest Chicken, Bourbon Street Chicken, Fried Chicken, Barbecue Chicken Quarters, Beef Lasagna, Artisan Meatloaf, Baked Spaghetti, Pot Roast (potatoes count as side)

Sides- Green beans (steamed or southern style), garden salad, honey gingered carrots, zucchini with mushrooms, seasoned collard greens, macaroni and cheese, creamy mashed potatoes, garlic mashed potatoes, Basmati rice, baked beans, potato salad, Mexican rice, Mexican black beans

Corn tortillas or yeast rolls with whipped butter

Tea/Water station



Hors D'oeuvres Party Package (\$19.95/person)

This package is perfect for a variety of events from networking and business get-togethers to afternoon wedding receptions. We can tailor it to fit your specific event!

Includes:

- Party Meatballs
- Vegetable Platter
- Fruit and cheese display with crackers
- Choice of dip served with tortilla, pita or potato chips. Choose from: house made salsa, Chipotle Chicken Dip, Spinach Artichoke Dip, assorted chip dips
- Assorted finger hors d'oeuvres
- Mock champagne or fruit punch, tea, water
- Clear disposable plates or bagasse biodegradable plates, cups and forks/toothpicks and cocktail napkins

Add a dessert to round out your meal!

Banana pudding, assorted cookies and brownies - \$2.95/person Assorted bite-sized desserts, pumpkin cobbler - \$3.95/person

Bar Service - \$300

We offer bartending services to serve your beer, wine and signature drink. This includes an open bar for up to four hours and includes liability insurance; no extra permit is needed.

Our event specialist can help you determine your selection and whether a second bartender will be needed. \$35/hr for a second bartender

Corporate All Day Packages

Breakfast, breaks, lunches...A/V equipment, we have you covered! Call for more information!

If you would like a custom designed package, please ask an Event Specialist and we will put together a proposal that is right for you!