

SUMMIT LAKE WINERY

HOLTS SUMMIT, MISSOURI

"A Unique Setting for a Memorable Experience"

Enjoy distinctive Midwest Wines, creative bistro menus, beautiful bluff-top views, and a friendly & knowledgeable staff from Central Missouri's newest winery, conference & banquet center.

Summit Lake Winery Offers:

- Outdoor Garden Terrace with beautiful views of the Missouri State Capitol.
- Enjoy Summit Lake Winery's fine wines, and specialty gourmet Cheese or Chocolate Fondues around an outdoor stone fireplace.
- Creative and unique cuisine from Summit Lake Winery's catering service. Full catering staff available for rehearsal dinners, receptions, large or small parties, conferences and banquets. Breakfast, luncheon, hors d'oeuvres, and plated & buffet dinner menus available.
- Full two-story view of our stainless steel and oak fermentation process.
- American and French Hybrid wines in addition to a wide variety of foreign and domestic beers.
- Conference facilities and seating for up to 150 guests. Smaller gathering rooms also available for private parties.
- Complimentary wine tasting in a beautiful, comfortable lodge-style setting.
- Relaxed indoor atmosphere with a cozy fireplace.

From your first contact with Summit Lake Winery, your Banquet Coordinator will assist you in your event planning; from your choice of gathering room, room set-up requests, date, time, and menu planning. Your Banquet Coordinator will properly direct our staff and insure your event is executed as planned and meets your expectations.

Make reservations now for your next event!

Wine a Little, You'll Feel Better!

General Information for Large and Small Gatherings

Wine Tasting Parties

Summit Lake Winery pairs a medley of distinctive foods with thirteen of our signature wines that compliment your entrée selections. We will pair the appropriate wine with your 3 course meal.

(Example: Salad, dinner, desert) Prices based on consumption.

Gathering Room Rentals

Large & Small gathering rooms are available for breakfast, lunch & appetizer receptions as well as buffet-style & formal plated dinners. With the exception of Wedding Cakes, outside sources of food are not permitted on Summit Lake Winery's premises.

Norton Room

The Norton Room, located on the Winery's main level, accommodates smaller parties for up to 30 guests. This beautiful gathering room is perfect for business meetings, bridal showers, and birthday parties.

Capital View Room

The Capital View Room is located on the second floor of the winery. The beautiful room is surrounded by windows overlooking the rolling hills of Jefferson City and the State Capital. The room can accommodate larger parties of 150 people.

	<u>Norton</u>	<u>Capital View</u>	<u>Patio</u>
Room Rental Fees	\$100.00	\$250.00	\$150.00
Deposit	\$250.00	\$500.00	\$250.00
Food Minimum*	\$250.00	\$500.00	\$250.00
Time Block	3 hours	3 hours	3 hours
Additional Time Blocks per Hour	\$60.00	\$150.00	\$100.00

*Tax, gratuity, Alcohol & Incidentals do not count toward your minimum. Your deposit will be subtracted from your final bill providing minimum is met and there are no damages.

South Patio Rental

Summit Lake Winery's large patio features a beautiful view of Missouri's skyline and State Capitol. The patio was voted "Best Outdoor Dining Experience" by Mid-Missouri Mature Living Magazine. There are limitations on times (For weddings), menus, and sections of patio available for rental. Inquire with your Banquet Coordinator.

Contact Suzy Hunter or Sarah Stegeman at:

Banquets@summitlakewinery.com

Phone: 573.896.9966 Fax: 573.896.5183

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Weddings

All weddings will have a \$500.00 set up/rental charge. Patio Weddings must end before 5:00 pm on Friday and Saturday. All food costs must meet room deposit costs. Inquire with your Banquet Coordinator for more details.

Entire Winery and Outside Patio Rental

Inquire with your Banquet Coordinator

Deposit & Contract

A \$250 deposit for our small gathering room and/or a \$500 deposit for the larger gathering room, along with a signed contract are required to reserve your event on our calendar. If no damages occur during your event, the deposit will be applied to the food costs, excluding tax and gratuity. If food cost does not meet deposit amount, the remaining balance is kept and treated as room rental.

Room Rental

A non-refundable \$100.00 room rental charge is required to occupy the Norton Room for a three hour time block. Additional time blocks may be purchased for \$60.00 per hour. A \$250.00 room rental charge is required to occupy the Capital View Room for a three hour time block. Additional time blocks may be purchased for \$150.00 per hour. A \$150.00 room rental charge is required to occupy the South Patio for a three hour time block. Additional time blocks may be purchased for \$100.00 per hour.

Cancellations

Cancellations must be made three months prior to your event to receive a full refund. If cancellations are made one to three months before your event, the deposit is forfeited **UNLESS** Summit Lake Winery can rebook the canceled date. Deposits are forfeited if cancellations are made less than one month prior to your event. All cancellations due to inclement weather must be rescheduled or deposit will be lost.

Payments

All menus and beverages must be confirmed two weeks preceding your event. Prices will be based on confirmed number of guests one week prior to event. Payment will be due the day of your event. Pre-payment or payments made up to your event are at your discretion. All food and beverage prices are subject to 20% Service Charge & all applicable state and local sales tax.

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Food & Beverage

Summit Lake Winery offers a wide range of menu items from formal dinners to informal hors d'oeuvres receptions. Our professional and friendly catering staff is prepared to accommodate any of your menu needs. All menus must be confirmed two weeks prior to your event. All guest counts must be confirmed one week prior to your event; all prices will be based on this final guest count. Due to any food ordering and staff requirements any changes made within two weeks prior to your event may incur additional charges.

Sorry, outside sources of alcohol, wine, beer or food – (excluding Wedding Cakes) are **NOT** permitted on Summit Lake Winery's premises. If you do not see an item on our menu, please ask and we will do our best to accommodate.

Summit Lake Winery takes every initiative to prepare your menu to meet your every expectation with the highest regard to quality and consistency. However, some food items and/or ingredients may be omitted or substituted due to uncontrollable circumstances. Your banquet coordinator will notify you with any changes if this occurs.

Decorations

The large and small gathering rooms are available at least 1 hour prior to your event to allow for decorating. All decorators must follow Summit Lake Winery decoration policies. Absolutely no sticky materials or nails will be used on any Summit Lake Winery interiors. In the event that such materials are used, which damage Summit Lake Winery's interior there will be a minimum charge of \$50.00 applied to your final bill. All decorations must be removed immediately following the event. **No bubbles or glitter allowed for any event.**

No bubbles, glitter, confetti, bird seed, rice or shredded materials are permitted inside or outside of the Summit Lake Winery facility. In the event that these materials are used there will be a mandatory charge of \$50.00 applied to your final bill.

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Fees & Incidentals

White linens & black napkins are provided at no additional cost. Specialty linens & napkins are available upon request for an additional fee. Additional accommodations such as Audio & Visual equipment are available upon request at additional costs but are subject to availability.

Smoking Policy

Summit Lake Winery is a smoke-free facility. Smoking is allowed only in designated outside areas. Failure to comply by ALL attendees at your event will result in **LOSS of DEPOSIT**.

Directions to Summit Lake Winery

Directions from Hwy 54 N: In Hols Summit, MO take the Center Street Exit; Right onto Center Street; Left onto Summit Drive for 2 1/2 miles. The Summit Lake Winery entrance is on the Left.

Directions from Hwy 54 S: Take the Summit Street Exit 1.5 miles north of the Missouri River; Left onto Summit Drive. The Winery entrance is the 2nd Right.

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MENU SELECTIONS

(Some items not available for small groups)

Continental Breakfast Menu

\$8.00 / person

* Choice of Two:

- Assortment of Muffins (Blueberry, Poppy Seed, Apple Bran)
- Assortment of Bagels w/Cream Cheese
- Fresh Baked Cinnamon Rolls
- Assortment of Danishes (ex. Apple, Cream Cheese, Raspberry, or Strawberry.)

* Fresh Fruit Tray

* Juice (Orange, V-8, or Apple)

* Coffee, Water, Tea

Brunch Selections

(Priced Per Guest)

Fresh Fruit (Cantaloupe, Pineapple, Grapes, Apples)	\$2.00
Assorted Muffins (Blueberry, Cream Cheese, Banana Nut, Chocolate Chip)	\$2.00
Cinnamon Rolls	\$2.00
Scrambled Eggs	\$2.00
Scrambled Eggs with Cheese	\$2.50
Denver Eggs (Ham, Bell Peppers, Onions, Cheese)	\$3.00
Biscuits with Sausage Gravy	\$3.50
Skillet Potatoes (Southern Style Potatoes Pan-Fried with Onions)	\$2.00
Sausage Links	\$3.00
Bacon Strips	\$3.50

Dessert & Snacks

(Priced Per Guest)

Fudge Brownie	\$1.50
Cookies	\$1.50
Trail Mix (Peanuts, M&M's, Pretzels, Raisins & Rice Chex)	\$1.50
Yogurt Parfait	\$2.00

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Luncheon Menu
\$11.50 per person

Mix & Match any Three (Salad, Sandwich, Chips)

Salad Selections:

- ✦ Caesar Salad (Iceberg and Romaine Lettuce with Red Onions, Croutons, Caesar Dressing)
- ✦ House Salad (Iceberg and Romaine Lettuce with Cheddar Cheese, Tomatoes, Ranch Dressing)
- ✦ Neavess Salad (Spinach with Red Onions, Mandarin Oranges, Grapes, Candied Pecans & Raspberry Vinaigrette Dressing)
- ✦ Potato Salad (Red Potatoes & Mayonnaise)
- ✦ Pasta Salad (Tri-Colored Pasta, Vegetables & Olive Oil)

Sandwich Selections:

- ✦ Turkey Reuben (Turkey, House Slaw, Cheese)
- ✦ Chicken Salad (Mayonnaise Based with Onions & Celery)
- ✦ Tuna Salad (Mayonnaise Based with Onions & Celery)
- ✦ Tuscan Turkey (Smoked Turkey with Sun-Dried Aioli, Onions & Cheese)
- ✦ Combo Club (Roast Beef, Turkey, Tomatoes, Onions & Cheese)
- ✦ Blazin Beef (Roast beef with Hot Mustard, Red Onions, & Cheese)
- ✦ Club Wrap (Roast beef, cheese, lettuce, Tomato, Onion & Horseradish)
- ✦ California Wrap (Turkey, Cheese, Lettuce, Tomato, Onion & Guacamole)

Potato Chips

"Build Your Own" Sandwich Station
\$11.50 per Person

Choice of Salad (Options listed above), Potato Chips, Choice of Two meats (Ham, Turkey, Roast Beef), Two Choices of Bread (White, Rye, Wheat, Sourdough)

Buffet Style Luncheon Stations

\$13.50 per guest

(Add New York Cheesecake for \$1.99 extra per guest)

Mexican:

- ✦ Seasoned Beef
- ✦ Crunchy Taco & Tortilla Chips
- ✦ Lettuce, Tomatoes, Onions, Cheese & Salsa
- ✦ Spanish Rice
- ✦ Mini Chicken Enchiladas

Asian:

- ✦ Teriyaki Chicken
- ✦ Garlic Beef
- ✦ Brown Rice
- ✦ Sautéed Vegetables
- ✦ Mini Egg Rolls

Italian:

- ✦ Chicken Parmesan
- ✦ Mostaccioli Noodles with Olive Oil
- ✦ Marinara Sauce & Fettuccini Sauce
- ✦ Tomato & Basil Salad (Cherry Tomatoes, Mozzarella Cheese, Basil & Olive Oil)
- ✦ Beef Toasted Ravioli with Marinara and Garlic Bread

American:

- ✦ 8 oz Burgers on Buns
- ✦ Lettuce, Tomatoes, Pickles, Onions & Cheese
- ✦ Chicken Tenders
- ✦ Buttered Baby Red Potatoes
- ✦ Macaroni & Cheese

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Appetizer Reception

(Priced Per Guest)

Some Items are not available for smaller groups
Servings are based on an average of three per person

Cold Selections

Marinated Mushrooms (Button Mushrooms in Sweet Onion Marinade)	\$2.00
Antipasto (Marinated Artichokes, Vegetables, Cheeses, Sausages)	\$2.00
Stuffed Cherry Tomatoes (Served on a bed of lettuce; stuffed with a variety of cheeses: Sharp, cheddar & cream cheese)	\$2.00
*Mini Cheesecakes (Strawberry, Vanilla, Chocolate & Lemon)	\$2.00
*Chocolate Fountain (Comes with assorted fruits & cookies)	\$3.00
*Gourmet Dessert Bars (Lemon, Strawberry & Chocolate)	\$2.00
Peel & Eat Shrimp (Beer Boiled Shrimp with Cocktail Sauce)	\$3.50
* Crab Salad (Served on a bed of lettuce surrounded with crackers)	\$2.00

Hot Selections

Swedish Meatballs in Brown Gravy	\$2.00
Artichoke Dip & Chips (Cream cheese based Dip with Artichokes & Spinach)	\$2.00
Mini Egg Rolls (White chicken meat with Sweet & Sour sauce)	\$2.00
*Beef Kabob (Beef wrapped in Bacon on a skewer)	\$3.00
Beef Toasted Ravioli	\$2.50
*Scallops (Baby Scallops Wrapped in Bacon)	\$3.50
Southern Breaded Chicken Tenders	\$2.00
Beer Brats (Bratwurst with Onion, Peppers & Potatoes)	\$2.00
Firecracker Hot Wings	\$2.00
Cocktail Franks (mini Beef Franks served in Hickory Smoke Sauce)	\$2.00
Crab Cakes (Oven baked Mini Crab Cakes with Citrus Sauce)	\$3.50
*Mini Pizzas (Pepperoni & Cheese Pizza)	\$2.00
*Mini Quiche (Swiss cheese, Bacon & Egg)	\$2.00
Jalapeño Poppers (Jalapenos & Cheese)	\$2.00

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Appetizer Trays

Sausage & Cheese (serves 15/20) (Summer Sausage, assorted cheese, & crackers)	\$30.00
Premium Cheese & Fruit (Serves 20/30) (Seasonal Fruit, Bleu Cheese, Goat Cheese or Brie)	\$45.00
Fruit Tray (Serves 15/20) (Cantaloupe, Pineapple, Grapes)	\$25.00
Fresh Vegetable Tray (serves 20/30) (Broccoli, Cauliflower, Carrots, Celery)	\$35.00
Grilled Vegetable Tray (serves 15/20) (Asparagus, Zucchini, Tomatoes, Onions, & Squash)	\$45.00

Buffet Style Service

\$21.99 per Guest

All dinner menus must be confirmed two weeks prior to the event.
All dinner numbers must be confirmed one week prior to the event.

All dinners include:

Choice of Salad, Bread, Choice of Two Entrees, Two Vegetables, One Starch, & New York Cheesecake.
(Extra option for \$2.00 more Per Person)

Salad Selections

Caesar Salad: Iceberg and Romaine Lettuce with Red Onions, Croutons, Caesar Dressing

House Salad: Iceberg and Romaine Lettuce with Cheddar Cheese, Tomatoes, Ranch Dressing

Neavess Salad: Fresh Spinach with Red Onions, Mandarin Oranges, Grapes, Candied Pecans & Raspberry Vinaigrette Dressing

Buffet Style Entrée Selections

(Prices Based on 4 to 6 oz Portions)

Chicken Parmesan: Lightly breaded Chicken Breast with Italian Seasonings & Baked in a Rich Marinara Sauce, Topped with Provel and Parmesan Cheese.

Chicken Cordon Bleu: Breaded Chicken Breast Stuffed with Smoked Ham & Swiss Cheese.

Chicken Creole: Lightly breaded chicken breast with a spicy Cajun sauce.

Chicken Kiev: Breaded Chicken Breast Stuffed with Broccoli & Cheddar Cheese.

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Smoked Turkey: Slow Roasted Turkey Breast served with a White Wine & Mushroom Sauce.

Cajun Turkey: Oven Roasted Turkey Breast with Cajun Spices.

Chicken Cattiatore: Lightly breaded chicken breast with a green pepper, tomato and onion sauce, accented by oregano.

Smoked Pork Chops: Slow cooked, Bone-In Smoked Pork Chops Smothered in Caramelized Onions.

Teriyaki Chicken: Lightly breaded chicken breast with a sweet pineapple and wine sauce.

Buffet Style Entrée Selections Continued

Fried Chicken: A blend of herbs and spices accentuate the breading.

Bourbon Pork Loin: Slow Roasted Pork Loin served with Caramelized Onions & Bourbon Sauce.

Cape Capensis: Tender & Flaky Mild White Fish, Pan Seared with Leeks in a White Wine & Lemon Sauce.

Tilapia: Delicate & Mild White Fish, Pan Seared in a Zesty Tomato Sauce.

Port Wine Brisket: Slow Roasted Beef Brisket Served with a Mushroom & Port Wine Sauce.

Smoked Brisket: Dry Rubbed & Slow Smoked Tender Beef Brisket Thinly Sliced.

Apricot Brisket: Slow Roasted Beef Brisket served with a Garlic & Apricot Sauce.

Roast Beef: Old-Fashioned Pot Roast with Onion & Beef Gravy.

Orange Glazed Ham: Traditional Boneless Ham with a Zesty Orange Glaze.

Apple Dijon Glazed Ham: Smoked Boneless Ham with a Tangy White Wine, Fresh Apples & Dijon Mustard glaze.

Buffet Style Vegetable Selections

Sweet Bacon Beans: Green Beans with a Sweet Bacon Glaze.

Seasoned Green Beans: Green Beans with Onions & Seasonings.

Green Bean Casserole: Green Beans with Cream of Mushroom Soup & Fried Onions.

Cream Corn Casserole: Buttered Corn with Cream Cheese, Spinach & Seasonings.

Skillet Corn: Skillet Fried Corn, Onions, & Peppers.

Buttered Corn: Cut Corn with Butter.

Baby Carrots: Steamed Baby Carrots with Sweet Honey Glaze.

Cannellini Beans: White Beans with Tomatoes & Seasonings.

Asian Blend: Broccoli, green beans, mushrooms, red peppers & onion

Buffet Style Starch Selections

Buttered Baby Reds: Steamed Red Potatoes with Butter & Parsley.

Rice Pilaf: Long Grained Wild Rice with Onions, Garlic, & Parsley.

Rice Casserole: Long Grained Rice with Broccoli & Cheddar Cheese.

Candied Sweet Potatoes: Sweet Potatoes with a Crunchy Brown Sugar Topping.

Parmesan Mashers: Mashed Potatoes with Garlic & Parmesan Seasonings.

Sour Cream Mashers: Traditional Mashed Potatoes with Sour Cream & Seasonings.

Twice-Baked Casserole: Baked Potatoes, Mashed with Sour Cream, Horseradish, & Cheese)

Roasted Wedges: Roasted Potatoes with Olive Oil & Seasonings.

Callaway Monterey—A Rich, creamy Monterey cheese and Alfrado sauce with a hint of our own Callaway Bluff white wine.

Marinara Norton—The bold zest of a classic chunky tomato marinara with our own full-bodied Norton gives life to an old favorite.

Children's Buffet Selections

(\$9.99 per Child, Choice of 5 items)
(Minimum of 5 Children under 12 years of Age)

Chicken Tenders: Oven Baked Breaded Chicken Breast Strips.

Mini Pizza: Chicago Style Cheese pizza.

Cheese Burgers: 4 oz Juicy Burger with Cheese

Corn Dogs (Hot Dog wrapped in Corn Bread)

Macaroni & Cheese: Elbow Macaroni with Cheese.

French Fries: Oven Baked French Fries.

Tatar Tots: Oven baked Tator Tots.

Corn on the Cob: Sweet Corn on the Cob.

Cookie: Chocolate Chip, Oatmeal or Peanut Butter.

Fudge Brownie: Chocolate Brownie with Fudge Icing.

Butler Style Service

All dinner menus must be confirmed two weeks prior to the event.
All dinner numbers must be confirmed one week prior to the event.

All dinners include:
Choice of Salad, Bread, & New York Cheesecake.

Salad Selections

Caesar Salad: Iceberg and Romaine Lettuce with Red Onions, Croutons, Caesar Dressing

House Salad: Iceberg and Romaine Lettuce with Cheddar Cheese, Tomatoes, Ranch Dressing

Neavess Salad: Fresh Spinach with Red Onions, Mandarin Oranges, Grapes, Candied Pecans & Raspberry Vinaigrette Dressing

Butler Style Entrees

Choose one of the following:

Prime Rib: A Succulent Cut of our Oven Roasted Prime Rib, served with Horseradish Mashed Potatoes & Seasoned Haricot Verts. (~~\$~~ Market Price)

Smoked Pork Chops: Thick Cut Hickory Smoked Pork Chops, served with Spicy Fruit Chutney & Candied Yams. (~~\$~~26.99)

French Farmhouse Chicken: Juicy Bone-In Chicken Sautéed in White Wine & Garlic, served with green bean bundles & baby red potatoes. (~~\$~~26.99)

Apricot Hens: Apricot Glazed Cornish Hens, served with Cous Cous & Polynesian Vegetable Blend. (~~\$~~26.99)

Tilapia: Delicate & Flaky Pan Seared White Fish, served with Roasted Tomatoes & Fettuccini with Sun-Dried Tomato Oil. (~~\$~~26.99)

Creole Shrimp: Jumbo Shrimp Sautéed in a Tomato Based Cajun Sauce, served with Long-Grain Rice & Vegetables. (~~\$~~26.99)

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Gourmet Desserts for Buffet & Butler Style Dinners

(May be substituted for additional Charges per guest)

Midnight Chocolate: Deluxe Chocolate Cake with Chocolate Frosting	\$2.99
Carrot Cake: Gourmet Carrot Cake with Cream Cheese Frosting	\$1.99
Bourbon Pecan: Gourmet Pecan Pie with Bourbon	\$2.99
Apple Pie: Old-Fashioned Apple Pie	\$1.99
Lemon Meringue Pie (Bursting with Lemon taste & a sweet, creamy meringue topping)	\$1.99
Seasonal Cobbler a fruit filled crust with sweetened crumbled topping	\$1.99
Seasonal Cobbler Ala Mode Fruit filled crust with sweetened topping with ice cream	\$2.99

Catering Beverage Prices

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(Prices are subject to change)

<u>Wines</u>	<u>Glass</u>	<u>Bottle</u>
NORTON	8.75	25.06
LEGEND	8.51	21.28
LEWIS & CLARK	6.62	15.61
ST MARTIN	7.09	16.55
ST ANDREW	7.09	16.55
CHARDONEL	8.04	17.97
CALLAWAY BLUFF	6.15	14.66
KINGDOM BLUFF	7.09	17.03
SO BLUE	8.51	20.33
EBERBACH RED	7.09	17.03
MISSOURI PORT	4.73	25.06
ROSE	5.68	14.19
RED RIDER	5.68	14.19

All wine selections are subject to availability

Keg Beer

Domestic Beer

16 gallon \$200.00 8 gallon \$100.00

Specialty Keg Beer available upon request. Prices may vary.

Soda (Coke, Diet Coke & Sprite)..... \$1.00

Coffee (Regular or Decaffeinated) 3 liter.....\$12.00

Cash/Host Bar House Drinks.....\$5.00 - \$6.00

Domestic Beer..... \$3.00

Import/Premium Beer..... \$3.50

Bartender Fee.....\$25.00/hour/bartender

All prices are subject to change

How do I know what type & how much food to order?

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Your banquet coordinator will be able to assist you in planning a menu for your guests. Suggestions may include consideration of the time of your event, i.e.; will the guests have eaten prior to their arrival? (Guests will eat dinner portions of meals served during the dinner hour, whether it's an appetizer reception or a dinner reception.) Sending RSVP cards with your invitation may help you to determine your guest counts and possibly eliminate some guest work.

Do you offer selections for guests with dietary needs?

With proper notice and specific requirements, we will be more than able to accommodate your guests.

What is an appetizer reception?

For an appetizer reception the room is generally set up to allow for your guests to intermingle. Wait staff is available to assist your guests with food & drink selections.

What is buffet style service?

Unfortunately, buffet style service is not all you can eat. Salads are served at the table. Your guests then help themselves to a "buffet-like" line. Wait staff is available for drink refills & plate removal.

What is butler style service?

Butler style service receptions are set up for a full service three course meal. Wait staff is provided to accommodate all your guests' needs from drinks, salads, & bread to entrée and dessert service.

Will my wedding party go through the buffet line?

If the wedding party does not wish to participate in the buffet service along with their guests, there are two options. 1.) "Family-Style" service where the food is placed directly on the head tables in large serving dishes. 2.) "Butler-Style" service where the food is plated & will be served as a three-course meal. Both options are available for additional costs. Ask your banquet coordinator for details.

What is a cash bar vs. a host bar?

A cash bar is one in which your guests pay for their drinks as they are ordered. A host bar is an open bar that is available to your guests at your expense.

What happens to left over food from my event?

In the event that there is food left over, our staff will box it up at your request.

Will my deposit be refunded?

Yes, your deposit will be subtracted from your final bill. (less any damages.)

Rental Contract

Please fill out the following information and requested services after thoroughly reading the Party Planner.

Name of Applicant:			
Address:			
City:		State:	Zip:
Telephone: Daytime:		Evening:	
Email Address:			
Date of Rental:		Fax Number:	
Space being rented: Capitol View: _____ (\$500.00 Deposit) Norton Room: _____ (\$250.00 Deposit) South Patio _____ (\$250.00 Deposit) South Patio (\$500.00 Flat Fee) _____ (For Wedding Ceremony Only)		Time of Rental: Ceremony Time: _____ Reception Time: _____ Event Time: _____	
Purpose of Rental:		Guest Count:	
Summit Lake Winery will provide the following:			
ITEM	UNITS	PRICE	TOTAL
ESTIMATED SUB-TOTAL (Plus Tax & 20% Service Charge)			

EXCLUSIONS (if any):

**** See Back Page for Signer agreement****

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The undersigned hereby makes application to Summit Lake Winery for above named applicant/organization for the use stated and certifies that the information given is correct. **The applicant/undersigned must be 21 years of age, and place required deposit with Summit Lake Winery the day this contract is submitted.** The undersigned further states that he/she has the authority to make this application and agrees the applicant will observe all regulations forth by Summit Lake Winery. The applicant will exercise the utmost care in the use of the Winery premises and property and will make good any damage arising from applicant's use of said premises and property and agrees to conditions stated in the Winery's regulation policy. Furthermore, Summit Lake Winery is not responsible for lost or stolen property during or after the event & Summit Lake Winery is hereby released from any injuries, which may occur while on said premises. The applicant/undersigned agrees to conform by Summit Lake Winery's rules & regulation stated in the general information packet.

(Applicant Signature)

(Date)

(Banquet Coordinator Signature)

(Date)

Summit Lake Winery 1707 South Summit Drive
Holts Summit, MO 65043 573.896.9966 Fax 573.896.5183
9/10/09