



Events

The Summit

Pricing from July 2024

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mountloftysummit.com

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266 Mount Lofty Summit Road, Crafers 5152

Welcome . . . to your event at The Summit Function Centre.

Located on top of Adelaide's highest peak, it would be hard to find a more unique location.

The Summit features panoramic views overlooking Cleland National Park, with the Adelaide City backdrop contrasting the beautiful coastline.

Our dedicated coordinator and functions team transform our restaurant into your exclusive space for your guests. We can cater for up to 100 guests for a sit-down reception or up to 180 for a cocktail event.

Why not take advantage of our forecourt where we can cater for up to 1000 people!

Only 10 minutes up the freeway, concealed by Cleland National Park and raised 710 meters above sea level, you will be spoilt for choice here at The Summit.

Package A

Chain of Fire Sparkling
Chain of Fire Semillon Sauvignon
Chain of Fire Cabernet Sauvignon Shiraz
Coopers Light
Coopers Pale

Our range of Soft Drinks and Juice

Package B

Chain of Fire Sparkling
Fiore Moscato
Longhop Riesling
Paracombe 'The Rueben'
Coopers Light
Coopers Pale
Adelaide Hills Apple Cider
Adelaide Hills Pear Cider

Our range of Soft Drinks and Juice
Barista Tea and Coffee to conclude your event

From \$60pp

Package C

Howard Vineyard
Sparkling Chardonnay Pinot Noir

Fiore Moscato
Howard Vineyard Sauvignon Blanc
Pike Joyce Pinot Gris
Hentley Farm Rose
Kalleske GSM
Coopers Light
Corona
Prancing Pony Pale Ale
Prancing Pony Sunshine Ale
Adelaide Hills Apple Cider
Adelaide Hills Pear Cider

Our range of Soft Drinks and Juice
Barista Tea and Coffee to conclude your event

Bespoke

*chat to our team to see how you can create your own package, BYO or set a limit

Two course From \$89pp

Soup:

Roasted Pumpkin And Sage Topped With Sour Cream And Toasted Pepitas

Sweet Potato, Lemongrass And Coconut Soup Topped With Coriander And Fried Shallots

Entrees:

Smoked Salmon Carpaccio, Horseradish Crème Fraiche, Caper Berries, Olive Oil And Pepper Lavosh

Spinach And Ricotta Cannelloni, Tomato Sugo, Parmesan And Basil Oil

Braised Lamb Shank Tart Topped With Rocket, Feta, Blistered Cherry Tomatoes And Sticky Balsamic

Pork Belly, Carrot Puree, Brussel Leaves, Crackling And Nashi Slaw

Vegetable Terrine, Rocket, Feta, Pine Nuts

Prawn And Chorizo Skewer, Pea And Saffron Pilaf Rice, Charred Lime And Dill Aioli

Braised Leek, Brie and Walnut Tart, Relish, Dukkah And Truffle Oil

Capsicum And Feta Arancini, Saffron Aioli, Grana Padano And Herb Salad

Honey peppered Duck Breast, Parsnip Puree, Baby Beets, Orange Jus And watercress

Coconut And Lime Poached Prawn Tails, Green Mango And Herb Salad, Nahm Jim

Under 12:

Chicken Nuggets With Chips, Salad And Tomato Sauce

6" Ham And Cheese Pizza With Chips And Tomato Sauce

Two course From \$89pp

Mains:

Beef Fillet, Potato Mash, Enoki Mushrooms, Snow Peas And Red Wine Jus

Beef Fillet, Fondant Potato, Roasted Shallots, Garlic Green Beans, Green Peppercorn Sauce

Peri Peri Marinated Chicken breast, Chat Potatoes, Lime Salsa, Green Beans.

Chicken Breast, Prosciutto Crisp Topped With Brie, Kipfler Potato, Broccolini And Chicken Jus

Maple Fennel Pork Cutlet, Parsnip Puree, Gratin Potato, Spinach, Pork Jus

Grilled Atlantic Salmon, Potato Gnocchi, Peas, Tomato Salsa, Lemon Beurre Blanc, Chervil

Lime And Macadamia Crusted Barramundi, Saffron Pea Risotto, Asparagus And Hollandaise

Truffled Potato Pumpkin Gratin, Salsa Verde, Asparagus, Baby Carrots

Dessert:

Honey Thyme Brulé, Pistachio Crumb, Vanilla Ice Cream

Chocolate Marshmallow Brownie, Poached Pear, Frangelico Sauce, Caramel Ice Cream

Earl Grey Panna Cotta, Rhubarb Compote, Cinnamon Tea Cake Crumb And Honey Ice Cream

Lemon Lime Tart, Candied Zest And Double Cream

Vanilla Meringue, Passionfruit Curd, Chantilly Cream, Charred Pineapple

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream, Toffee

Chocolate Tart, Raspberry Coulis, Salted Caramel Popcorn, Vanilla Cream

The Menu - cocktail

Cold Selection

Smoked Salmon Walnut Bread Horseradish Creme Fraiche Spanish Onion Capers

Beef Fillet Pepper Sundried Tomato Crouton

Turkey Flat Bread Cranberry Watercress

Cold Rolls - Vegetarian OR Pork

Blue Cheese Tart Waldorf Salad

Bruschetta Tomato Basil

Hot selection

Prawn Panko Lemon Lime Aioli

Arancini Red Capsicum Feta Aioli

Chicken Satays Lemongrass Marinade

Squid Salt Pepper lemon

Samosas Coriander Chutney

Pulled Pork Sliders Slaw

Lamb Shank Pie Mashed Potato

Meatballs Pork Beef Tomato Sugo Parmesan

Sweet Selection

Lemon Meringue tartlet

Chocolate Banana Salted Caramel Tart

Vanilla Panna Cotta Berry Coulis

Fudge Cranberry Pistachio OR White Chocolate Macadamia

Choice of 6 From \$79pp



Breakfast

Individual selection from our Cafe menu

Breakfast Buffet

Filtered or barista coffee

Selection of loose leaf teas

Sparkling Wine

Juice

Lunch

Individual selection from our Cafe menu

Light lunch baguettes and cake

Function Menu available

Bottomless Juice / Soft Drinks

Wine List + full bar accessible

Dinner

Function Menu Only

Open Bar / Drinks Package / Set limit

End of Financial Year Celebration

Christmas Functions

Professional Development Seminars

Presentations

Product Launches

Awards Nights

The Finer Details

\$1,800 room rental applies for Morning/Afternoon exclusive use

No room rental for Morning/Afternoon shared space

\$1,800 room rental for Evening final attendees under 50

No room rental for Evening 50 attendees +

100 attendees maximum for inside sit down

120 attendees for maximum inside stand up

500 (suggested) for inside + outside venue

Licensed for 1000 attendees

There is only 1 space/venue at Mount lofty Summit

Latest 12 am (midnight) departure

\$1,500 booking payment to secure a date (deducted from final invoice)

Signed copy of terms and conditions to secure a date

Presentations Product Launches Awards Nights

The Extras

Additions:

Extended Beverage Package - \$10pp per hour

Upgraded Beverage Package - from \$10 pp

Cocktail Bar - \$12 per cocktail (consumption)

Additional Entree - \$9 pp per entre choice

Additional Main - \$12 pp per main choice

Additional Dessert - \$15 pp per dessert choice

Dessert Buffet - \$9 per person minimum 50 pax

Complete Floral Package - from \$1450

Outside Dance Floor Festoon Lights - \$1350

Ceiling Lining, Lighting and Chandeliers - \$1650

BYO Beverages - \$20 per bottle + \$500 service fee

Our Partners:

Off grid photography

www.offgridphotography.net/

A touch of elegance decor

www.atouchofelegancesa.com.au/

Black Cherry Events entertainment

www.blackcherryevents.com.au/

Adelaide musicians live entertainment

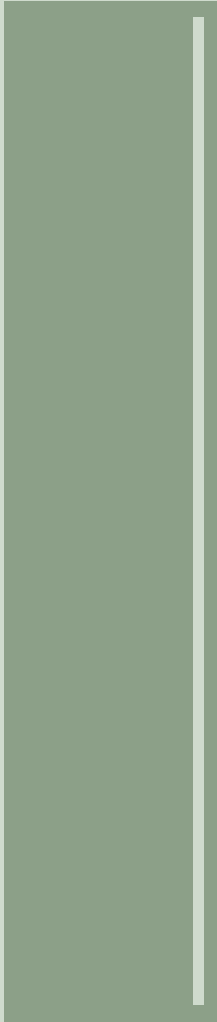
www.amlive.com.au/

Ollie English entertainment

www.ollieenglishmusic.bandcamp.com/

Choonz n Moovz entertainment

www.choonsandmoovz.com.au/



Speak with our team now on (08) 8339 2600 or email us at
andrew@mountloftysummit.com with your details.

We would love to curate your event exactly to your specifications.