

Your Wedding Day

The Summit

Pricing from January 2025

(08) 8339 2600
mountloftysummit.com
weddings@mountloftysummit.com

Welcome . . . to your wedding 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 wedding coordinator and functions team transform our restaurant into your exclusive dream space for your perfect day. We can cater for up to 100 guests for a sit-down wedding or up to 180 for a cocktail reception.

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.

Ceremony Location next to the 'Obelisk'

40 Woven Chairs

Full set up

Access to The Summit Arbour

Full pack up

Chilled Water station

Aisle Carpet

Exclusive use of Outdoor Courtyard

Wine Barrel or Clothed and Skirted Signing Table

Freedom of Photography



Reception Only

Exclusive use of venue from 5pm
Full venue set up
Full venue pack up
White Linen Tablecloths
White Linen Napkins
Full dining set - Cutlery, Crockery and Glassware
Clear Acrylic Plinth for cake display
Silver Cake Knife
Printed Menus in The Summit style
Gift / Guest Book / Memorabilia table
Choice of Round or Long table set up *if applicable
Access to The Summits PA system - speeches only

Beverage package: A

Available Bar prior to reception - Cash or Tab

4-hour duration responsible beverage package

Pre wedding day menu tasting

3 Course Seated Menu

- Semi Sourdough Rolls
- · 1 entree/soup
- Two main course *alternate drop*
- Summer Salad OR Winter Veg per table
- Your wedding cake for dessert



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Beverage package: B

Available Bar prior to reception - Cash or Tab

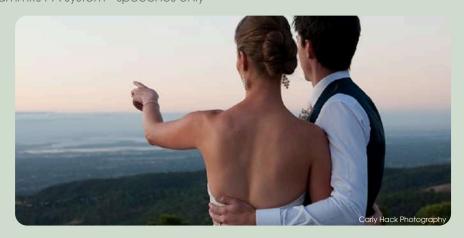
30 minute pre dinner package extension

4.5-hour duration responsible beverage package

Pre wedding day menu tasting

3 Course Seated Menu

- Semi Sourdough Rolls
- 1 entree/soup
- Two main course *Guests Choice*
- Summer Salad OR Winter Veg per table
- · Your wedding cake for dessert



Sea View Ceremony Inclusion

Exclusive use of venue from 5pm Full venue set up Full venue pack up

White Linen Tableclett

White Linen Tablecloths

White Linen Napkins

Full dining set - Cutlery, Crockery and Glassware

Clear Acrylic Plinth for cake display

Silver Cake Knife

Printed Menus in The Summit style

Gift / Guest Book / Memorabilia table

Choice of Round or Long table set up *if applicable

Access to The Summits Soundsystem

Access to The Summits PA system - speeches only

Beverage package: C

Available Bar prior to reception - Cash or Tab

30 minute pre dinner package extension

Chefs choice of 2 canapes

4.5-hour duration responsible beverage package

Pre wedding day menu tasting

Ceiling draping & Chandeliers

3 Course Seated Menu

- Semi Sourdough Rolls
- 2 entree/soup *Guests Choice*
- Two main course *Guests Choice*
- Summer Salad OR Winter Veg per table
- · Your wedding cake for dessert



Reception Only

Exclusive use of venue from 5pm
Full venue set up
Full venue pack up
Clear Acrylic Plinth for cake display
Silver Cake Knife
Gift / Guest Book / Memorabilia table
Access to The Summits Soundsystem
Access to The Summits PA system - speeches only

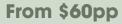
Beverage package: A

Available Bar prior to reception - Cash or Tab 4 hour duration responsible beverage package

Roaming Menu Service

- · Choice of 3 cold items
- Choice of 4 Hot items
- Your wedding cake for dessert on platters





Package A

Chain of Fire Brut Cuvee

Chain of Fire Semillon Sauvignon

Chain of Fire Cabernet Sauvignon Shiraz

Coopers Light

Coopers Pale

Soft Drinks / Tea & Coffee

Package B

Chain of Fire Brut Cuvee

Fiore Moscato

Longhop Riesling

Paracombe 'The Rueben'

Coopers Light

Coopers Pale

Adelaide Hills Apple Cider

Adelaide Hills Pear Cider

Soft Drinks / Tea & Coffee

Package C

Howard Vineyard Sparkling Chardonnay Pinot Noir

Fiore Moscato

Howard Vineyard Sauvignon Blanc

Pike Joyce Pinot Gris

Seppeltsfield Rose

Kalleske GSM

Coopers Light

Corona

Prancing Pony Pale Ale

Prancing Pony Sunshine Ale

Adelaide Hills Apple Cider

Adelaide Hills Pear Cider

Soft Drinks / Barista Tea & Coffee



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 Safron 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

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

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

Additions:

Extended Beverage Package - \$10pp per hour

Upgraded Beverage Package - from \$10 pp

Cocktail Bar - \$14 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 - \$1850

Ceiling Lining, Lighting and Chandeliers - \$1650

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

The Extras

Our Partners:

Off grid photography

www.offgridphotography.net/

Paper Plane weddings photography

www.littlepaperplaneweddings.com/

A touch of elegance decor

www.atouchofelegancesa.com.au/

Peter champion creative celebrant

www.creativecelebrant.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/

Choons n Moovz entertainment

www.choonsandmoovz.com.au/

Classic Jag Wedding Cars transportation

www.classicjags.com.au/

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



















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

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