



Rental Guide

(Ex: Class Reunions, Bridal Showers, Baby Showers, Gender Reveal Parties, Graduation Parties, Birthday Parties, Holiday Parties, Staff Appreciation Party, etc. For weddings/receptions, please see our wedding guide.)

Occupancy: Due to the approval of our venue’s zoning on October 17th, 2017; the occupancy rating will not be completed until mid-November of 2017. We can book you for a consultation beginning November 8th to see the facility but will not have the exact number until the rating is finished.

Rental Fees for the Facility:

Rental Length	Rental Fee	Security Deposit	Damage Deposit	Clean Up Fee
2 Hour Rental	\$175.00	\$50.00	\$100.00	\$100.00
4 Hour Rental	\$340.00	\$50.00	\$100.00	\$100.00
6 Hour Rental	\$500.00	\$200.00	\$200.00	\$100.00
8 Hour Rental	\$675.00	\$200.00	\$200.00	\$100.00
12 Hour Rental	\$1,000.00	\$200.00	\$300.00	\$0.00

Your rental time is the entire time that you are allowed in the facility. Your set up, event, and clean up all needs to be within your rental time. Each additional hour that you add onto a rental (Ex: to make a rental of 3 hours, 5 hours) is \$84/hour. If you are not out of the lodge by the end of your rental time, you will be billed for the additional time. The clean-up fee is separate for each rental.



Clean-Up Fee: \$100 for all rentals, except 12-hour rental. If you purchase our 12-hour rental, the clean-up fee is included.

Deposit:

Security Deposit: Due at booking to hold your date. If the event goes as planned, the security deposit goes towards your rental fee. If the event is cancelled after booking, the security deposit will NOT be refunded.

Damage Deposit: Due 2 weeks before the event. If there are no damages or theft, then the damage deposit will be returned. Please allow up to 2 weeks for processing.

Outdoor Tent:

If you are interested in renting a tent to put on our grounds for your event, that is an option. The use of Summit Lodge's catering and bar services are required. There is a rental of the grounds fee but also includes the lodge restrooms. The renters are responsible for coordinating their tent service. Please discuss this option with your event coordinator as the tent will need to be put up prior to the event with a staff member present. Summit Lodge has ample space to put a tent for a larger reception if so desired.

Cost: \$500 with a \$300 damage deposit and \$200 security deposit. Renters must still purchase the tent from an outside vendor for the event.



**On-Site Catering
Menu and Price Guide**

Creating the perfect menu for your special day is made easy with our In-House Catering! We take the stress out of booking your event. Choose from several Entree choices with or without sides for every budget. We offer everything from a full bar to beer by the keg. Remember stressed spelled backwards is desserts, so you supply the desserts and we take care of the rest! Choose from the options below. Price is based on the options you choose so you get the most value from your budget! All food must go through the on-site catering. Exceptions: cake, cupcakes, mint, and nut mixes. Tax is included in catering. A 20% gratuity charge will be added to the total catering bill.

Entrée Packages: (per guest) Served buffet style

\$22 Per Guest

Prime Rib
One Starch
Mixed Green salad
One Side Salad
One Vegetable
Roll
Beverage

\$20 Per Guest

Sirloin Steak
One Starch
Mixed Green Salad
One Side Salad
One Vegetable
Roll
Beverage

\$18 Per Guest

Breaded Shrimp
One Starch
Mixed Green Salad
One Side Salad
One Vegetable
Roll
Beverage

\$15 Per Guest

Chicken Breast
One Starch
Mixed Green salad
One Side Salad
One Vegetable
Roll
Beverage

\$8 Per Child (12 & under only)

Chicken Strips
French Fries
Roll
Beverage

Tax is included. A 20% gratuity will be added to the overall catering bill. All prices are subject to change.



Food and Beverage Options for Entrée Packages:

Entres

Sirloin Steak
Prime Rib
Shrimp Breaded & Fried
Chicken Breast
Chicken Strips

Side Salads

Macaroni Salad
Pasta Salad
Potato Salad

Starch

Mashed Potatoes
Scalloped Potatoes
French Fries
Garlic Mashed Potatoes

Vegetables

Green Beans
Carrots
Corn
California Medley

Beverages

Coffee
Lemonade
Milk

Included

Dinner roll with butter
Mixed Green Salads
(Spring Mix)

Hors d'oeuvres:

Hot:

Sweedish Meatballs
Breaded Mushrooms
Chicken Bites
Cocktail Franks

Cold:

Shrimp Cocktails
Tomato Bruschetta
Cheese, Meat, & Cracker Tray
Veggie Tray

Please ask your event coordinator for a current list and pricing.

Pizza n' Pop Party!

If the renters choose to not order a buffet dinner (from the entrée list above), they can choose to do a Pizza n' Pop Party. Pizza and breadsticks with marinara are the only food options. Pop choices are: Pepsi, Diet Pepsi, Mtn Dew, Mug Root Beer, and Lemon Lime Twist. Pop is \$5/pitcher (4 servings).
Pizza (pepperoni, sausage, or cheese) \$15ea Breadsticks with Marinara (3 breadsticks) \$3.50ea

"Keep the Party Going" Food:

If the renters so wish, you can also add foods to be brought out after the dinner. In addition to gratuity there is a late-night service fee of \$75 when served from 8-11pm. You can also choose these foods as your main course for your dinner.

Pizza (Choice of pepperoni, cheese, or sausage.) \$15ea
Breadsticks with Marinara (3 breadsticks) \$3.50ea



Kegs & Liquor

Open Bar

\$1,000 pre-paid deposit that will go toward your overall bill. At the end of the evening the bartender will tell you the total of the open bar and it is your responsibility (or the person in charge of paying for the cash bar) to pay the difference before leaving that night. Will need to have contact's information and card on file one week prior to the bar.

Kegs

Domestic \$250 Imported \$300 (Price includes tax)

Kegs must be pre-ordered and pre-paid. Keg beer is the only source of beer. There are no cans or bottles at the bar. Any kegs un-tapped can be returned and refunded. We cannot add more kegs the night of. If you order more than you think you will need, the bartender will come up to you the night of the event before tapping more kegs. Please tell us the number of kegs that you for sure want tapped and who to contact the night of to make the decision to tap more. Kegs must be ordered at least 2 weeks in advance. Supplied by Stern Beverage.

Liquor

Mixed drinks are priced at the bar. If you choose to do a signature drink, please let us know ahead of time and we can price those out for you. You may also choose to put down a certain amount on the bar as pre-paid for your guests.

Tax is included on all alcohol sales. A gratuity of 20% will be added to alcohol sales. All prices are subject to change.



Wine & Champagne

Supplied by Creekside Vineyards



Reds

First Kiss (Marechal Foch) 15.99

Aged in American Oak, this bold vintage offers complex hints of earth, spice, and nuttiness with a velvety finish. 2014: Silver, IL Wine, Bronze, Finger Lakes International

Crooked Owl (Corot Noir) 15.99

Heavier than a Pinot Noir, this barrel aged dry red boasts big soft tannins, light fruit notes, and a soft finish. 2014: Silver (Best in Category), IL Wine

Country Road (Norton) 13.99

A spicy, dry red, notes of dark fruit, coffee and chocolate-like flavors with a silky finish. 2015 (Norton): Silver, IL Wine; Silver, Indy International

Rock Island Red (Frontenac) 12.99

This semi dry red boasts fruit forward notes with a hint of spice, a light cherry tartness and a smooth finish. 2015: Silver (Best in Category), IL Wine; Bronze, Finger Lakes International

Tax is included. A 20% gratuity will be added to the total of all food/beverage sales. All prices are subject to change.



Wine & Champagne
Supplied by Creekside Vineyards



Whites & Blush

Creekside White (LaCrosse) 12.99 Available Jan 2018

A dry white, estate grown with notes of lemongrass & light tropical fruit.

Front Porch (Traminette) 12.99 Available Dec 2017

A German styled off-dry / semi-sweet vintage offers memorable light notes of floral, spice, and honey.

Hugs & Hearts 13.99

A semi sweet Vidal Blanc with light fruit notes. Supports QCA' s Gilda's Club, a cancer support community "Where the hugs are free and the hearts are compassionate"

Blossom (Vidal Blanc) 12.99

A wonderfully semi-sweet white with ever so light tones of citrus, honey, and florals.

Moonbeam (La Crescent) 12.99

This semi sweet white bursts with front flavors of melon, peach, and pear.

2015: Silver, IL Wine; Silver, Indy International

Native Flower (Edelweiss) 12.99

A semi sweet white with soft hints of white grape, almond, pear, and grapefruit.

2015: Bronze, Finger Lakes International

Blush: Blushing Bonnie (Rose Blend) 12.99

A light semi sweet blush with soft hints of berries. Enjoy with cheesecake, strawberries, or chocolate.

2015-2016 Blend (Frontenac / LaCrosse): Bronze: IL Wine

Tax is included. A 20% gratuity will be added to the total of all food/beverage sales. All prices are subject to change.



Rental Consultations

Interested and ready to hear more? Have some questions? Want to see the facility?
Ready to meet your event coordinator?

Booking a consultation is easy!

Give us a call at 309-798-2673 or email our event coordinators to set up a time and day! We will walk you through our facility. Consultations will begin November 8th, 2017 and then given year-round. Please keep in mind that depending on the season, certain areas will not be set up. We will also sit down with you and discuss packages and pricing. For pictures, check out our website skisnowstar.com and click on Summit Lodge or our Facebook Page "The Summit Lodge at Snowstar Village."

Our coordinators are highly experienced and are ready to make your party planning go smoothly! Let us help make your event perfect!

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