



DAVIDSON | CORNELIUS | ASHEVILLE |

The Kitchen at Summit Coffee

Special Events

Let Summit Coffee host your next private event! Our culinary arm, The Kitchen at Summit Coffee specializes in hosting events both big and small. From rehearsal dinners and wedding receptions, to corporate dinners and birthday parties, our combination of culinary skill and events management allows us to execute with remarkable hospitality and a commitment to excellence.

We have two distinct locations in Davidson to offer for your events: Basecamp (on Main St.) and Outpost (on the Davidson College campus). The Kitchen is proud to offer catering options for special events for all meals, plus a robust beer-and-wine program at both locations.

The Outpost

The Outpost space, part of the Summit family since 2013, offers a beautiful, modern design with a farm-meets-factory aesthetic. With scattered reclaimed wood tones and vintage lighting, the Outpost is an ideal setting for your casual but well-executed affair. The Outpost has a capacity for 100+ people, and a seating capacity of 75.

Peak Rental Rate: \$150/hour (Nov. 1 - Jan. 1 and May 1 - August 1)

Offseason Rental Rate: \$125 per hour

Basecamp

Our flagship store since 1998, Basecamp lives in the heart of downtown Davidson. Recently remodeled in 2018 with new paint, finishes and furniture, Basecamp is a modern cafe inside a historic brick building. Basecamp has myriad options for space rental: the entire two-story cafe; the cozy upstairs with a capacity for 50 people; and an outside patio are for 100+ people.

Rental Rate: price varies based on season

* Summit handles all food and beverage service in-house. Please find our catering menu below.

* Staffing for private events is \$40/hour per employee. Summit will determine the appropriate number.



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Food + Beverage Menu

Coffee

- Airpot (serves 15) | \$15
- Joe-to-Go (serves 15) | \$18
- 1.5 Gallon Urn (serves 25) | \$25
- 3 Gallon Urn (serves 50) | \$45
- 5 Gallon Urn (serves 90) | \$65

Includes sugars, cups, sleeves, tops + stirrers. Milk and non-dairy offerings are available for an additional cost

Breakfast

*A minimum of 10 people are required for food caterings. A surcharge will be added for orders under 10 people

\$5 per person

The Basic

coffee + assorted pastries

\$7 per person

The Continental

coffee, juice, biscuits, fruit salad

The Market

coffee, juice, frittatas, fruit salad

\$10 per person

The Summit

coffee, juice, biscuits, fruit salad,
frittatas, yogurt + granola

Lunch

*A minimum of 10 people are required for food caterings. Price includes one entree + one side

\$9 per serving

Assorted cold Sandwiches
Flatbread Pizzas
Veggie or Chicken Enchiladas

\$12 per serving

Pulled Pork Sandwiches
Chicken Parmesan
Four-Cheese Macaroni

sides

Kale Lemon Salad
Spinach or Mixed Greens Salad
Potato or Quinoa Salad

Snacks + Small Plates

*serving size of 12 people per option

\$30 per serving

Hummus + Pita
Crudités
Bacon wrapped Dates
Mini Quiches

\$50 per serving

Dip Trio (guacamole, salsa, queso)
Chicken Skewers
Assorted Flatbread Pizzas
Mini Rice Bowls

\$70 per serving

Shrimp + Grits Shooters
Mini Crab Cakes
Artisan Cheese Board

Dinner

*A minimum of 10 people are required for food caterings. Price includes one entree, two sides + one dessert.

\$15 per person

Chicken Parmesan
Veggie Pasta
Veggie or Chicken Enchiladas
Eggplant Parmesan

\$20 per serving

Pulled Pork
Herb Roasted Chicken
Shrimp and Grits

\$25 per serving

Citrus Glazed Salmon
Chili Rubbed Pork Tenderloin

Dinner Sides

Roasted Vegetables
Mashed Potatoes
Roasted Potatoes
Green Beans
Spinach or Mixed Greens Salad
Kale Lemon Salad

Desserts

Chocolate Espresso Cake
Flourless Chocolate Cake
Vanilla Buttercream Cake
Apple or Berry Crumble
Brownies
Blondies

Bar + Beverage Selections

* Under the guidelines of our State Liquor License, ALL alcoholic beverages must be purchased through Summit Coffee. Guests may not consume their own alcoholic beverages on the premises. No one under 21 years of age may consume alcohol on Summit Coffee premises.

Cash Bar

\$4 craft beers
\$6 wines by the glass

Open Bar

1 Hour - \$8 per person
2 Hours - \$12 per person
3 Hours - \$15 per person

For all special event inquiries, please contact Courtney Spear, Summit Coffee Director of Engagement, at courtney@summitcoffee.com.

The (Not So) Fine Print

All meals served buffet style. Plated dinners available for in-house events at an additional cost.

The final bill will include an 18% service charge on food and beverage, plus tax.

A non-refundable deposit equal to 25% of the projected cost is due to secure the private event or catering. Payment will be due in full on any order canceled within 72 hours of the event time.

We are willing to customize a menu for your occasion, but must have at least 7 days advanced notice. Special requests cannot be guaranteed.

Dietary needs can be met in most cases.