



TPC EVENTS

RESERVATION AGREEMENT

Name _____
 Address _____ Fountain Ballroom _____
 City, State, Zip _____ Terrace Ballroom _____
 Daytime Phone _____ Evening Phone _____ Full Ballroom _____
 Fax _____ Email _____ Executive Room Fountain _____ Terrace _____
 Agreement between: _____ And TPC Events for a _____
 Scheduled on: _____ Time: _____ to _____ or _____ hour period.
 Room Amenities Charge: \$ _____ Projected Number of Guests: _____ Beverage Service: Yes ___ No ___ B&W ___ Full ___

TPC Events Contract Information

Functions include all private or corporate events that schedule food service, beverage service or other amenities held at The Pinnacle Center.

General Guidelines

1. Evening events run on a six-hour basis and must conclude by 12:00 a.m. Other time arrangements may be made through TPC event staff. Additional charges may apply for events needing more than six hours and must be paid in advance.
2. The leasing individual, group or organization agrees to abide by all applicable laws, rules and regulations.
3. Smoking is prohibited throughout The Pinnacle Center and is permitted in our designated outdoor area. Please inform your guests prior to their arrival.
4. The Pinnacle Center may not be used for discriminatory practices proscribed by Federal, State and City law, ordinance, rule or regulation.

Reservations

1. Reservations may be arranged through the TPC event office. Appointments are required for planning and scheduling of all events. Our event staff may be reached at (616) 662-3330 or through our web site at www.thepinnaclecenter.com.
2. All arrangements for menus and other services must be finalized two weeks prior to your scheduled event.

Deposit

1. A deposit may be required at the time an event is confirmed.
2. TPC Events reserves the right to require an additional deposit.
3. Deposits are accepted in cash, certified check, personal or business check. A convenience fee of 4.0% is added for debit or credit card use (American Express, MasterCard, Visa, or Discover).

Cancellations

1. Deposits and will be refunded only if the cancellation occurs 90 days or more prior to your event and the reserved room can be reserved with another comparable event. A \$500 rebooking fee will be applied to any event refund.
2. All payments will be non-refundable if cancellation occurs within 60 days of scheduled event.

Payments

1. TPC Events accepts cash, certified check, personal or business check for all payments. A convenience fee of 4.0% is added for debit or credit card use (American Express, MasterCard, Visa, or Discover).
2. Full payment of your event invoice is due the day of the scheduled event unless credit has been extended by T.P.C. Events.

Tax Exemption

1. At the time of reservation, a tax-exempt certificate for the State of Michigan must be submitted in order for tax exemption to occur.

Food and Beverages

1. TPC Events will arrange all food and beverage service for events held at The Pinnacle Center with the exception of certain special cakes.
2. All food sales are subject to state sales tax and a 20% service charge.
3. All Federal, State and Local laws pertaining to food and beverage purchases and consumption are adhered to strictly. Your cooperation with our staff is appreciated. **It is not permitted to package and release any food that is not consumed during a scheduled event.**
4. In the event that you delay serving time, TPC Events cannot be responsible for the natural decline in food quality.
5. All perishable food at appetizer parties will be removed after three hours. Any function extending past three hours is subject to an additional charge.
6. **Custom desserts not offered by TPC Events must be approved in advance and may be subject to an additional per guest plating charge.**

Alcoholic Beverages

1. Alcoholic beverages may be served at The Pinnacle Center in accordance with all local and state laws.
2. All alcoholic beverages must be arranged and dispensed through the approved concessionaire.
3. All alcoholic beverage sales are subject to state sales tax.
4. All alcoholic beverages must be consumed inside the building.
5. **Any alcoholic beverage not purchased and dispensed by the approved concessionaire will be immediately confiscated and discarded.**
6. **All beverage service ends one half hour before end of scheduled event. TPC Events reserves the right to discontinue alcohol service during any event at the discretion of the TPC Event staff.**

Guarantees

- 1. Menu prices are subject to change due to market conditions. Menu prices will be guaranteed 60 days before your scheduled event.
2. Your guaranteed attendance is required by 2:00 p.m., seven business days prior to your scheduled event. Please inform TPC Events by phone, fax, or e-mail with your confirmation. If you do not provide us with a guaranteed count, TPC Events will use the estimated number of guests provided at the time of initial reservation as the final count for room preparation, food preparation, and billing.
3. The guaranteed count is the minimum charge and cannot be decreased. Additional guest attendance will be charged accordingly. Increases to the guaranteed count within 24 hours of the event date will incur a 25% additional service charge.
4. TPC Events reserves your banquet room based on your original estimated guarantee. Should the guaranteed attendance fall below 75% of your estimated count, additional charges may be applicable.
5. TPC Events does require a total minimum charge for Friday and Saturday evening events. Excludes bar items, service charge and sales tax.
6. Friday Evening Minimum - \$3,000 / \$6,500 Saturday Evening Minimum - \$4,500 / \$9,500 (\$3,000 for one ballroom / \$6,500 for both ballrooms) (\$4,500 for one ballroom / \$9,500 for both ballrooms)

Room Amenities

- 1. The following amenities are included in events held in the designated areas below:

Table with 3 columns: Executive rooms, Conference rooms, Terrace or Fountain Ballroom. Lists amenities like 65" curved LED TV, wireless internet access, flip charts, white boards, Blu-Ray player, etc.

Decorations

- 1. Decorations must be coordinated with an event manager and must conform to all fire regulations.
2. Items are not to be taped or tacked on walls, ceilings or surfaces in meeting rooms, banquet rooms, lobbies, etc.
3. Confetti and glitter are not allowed
4. All candles are required to have glass shields or hurricane lamps. No open flames are allowed. All candles must be waxed based.
5. TPC Events offers a variety of decorations for an additional charge.
6. Party favors must be approved by an event planner.

Linen

- 1. Ivory linen is provided in all banquet rooms without charge. Additional colors may be obtained for an additional charge.

Rental

- 1. TPC Events has decorations, audiovisual equipment, staging, and other special rental needs available for an additional charge. Please consult your event coordinator for a complete listing.

Special Needs

- 1. Anyone needing access to The Pinnacle Center for setup prior to an event may have access to their room three hours prior to the start of the event and no earlier than 6:00 a.m. the day of the event.
2. Special requests can be arranged through an event manager. Additional charges may apply for certain requests.

Outside Services

- 1. Contracting with outside entertainment must be approved by TPC Events. Special services and equipment required for outside entertainment may incur additional charges.
2. All multimedia productions must be in a format supported by The Pinnacle Center. The Pinnacle Center can support most digital formats and PowerPoint. Please contact an event manager prior to your event to ensure compatibility. Productions that do not conform to supported formats may not be shown or may result in additional charges in order to be shown.

Liability/Damage

- 1. TPC Events and The Pinnacle Center reserve the right to inspect and control all private functions. Liability for and damage to the premises will be the responsibility of and charged to the sponsoring person or organization. The party in charge of the function is responsible for the conduct of all that attend.
2. TPC Events and The Pinnacle Center will not assume responsibility for the damage or loss of any merchandise or articles left in the facility prior to or following the scheduled event. Arrangements for the security of exhibits, merchandise or articles set up for display can be made prior to the event.
3. TPC Events may require a property damage deposit for various functions. The damage deposit is totally unrelated to the deposit required to reserve event space. Pending the result of a full inspection of The Pinnacle Center by a TPC Events manager following the event, all or a portion of the deposit will be returned, via mail.
4. You agree to indemnify and hold harmless TPC Events and The Pinnacle Center, its agents, and employees from and against all claims, damages, losses, and expenses including attorney fees arising out of, or resulting from claims by or judgment from the leasing of The Pinnacle Center.

With your deposit and signature, you contract TPC Events for use of The Pinnacle Center and agree to adhere to all of the specified contract information.

Additions: _____

Guest Signature _____ Date _____

Event Manager Signature _____ Date _____

Deposit Received _____ Check _____ Cash/MO _____ Credit Card _____

PINNACLE CENTER AUDIO VISUAL REQUIREMENTS

Presentation Type:	PowerPoint _____		Embedded Video _____		Web Links _____
	Blu-Ray _____				
	DVD _____				
	Digital Video _____		Format _____		
	Audio _____		Format _____		
Presentation Method:	User Laptop _____		Facility Computer _____		
Equipment Required	Podium _____		# Required _____		
	Laptop _____				
	Projector / Screen _____				
	Blu-Ray / DVD _____				
	TV / Monitor _____				
	Presentation Mouse _____				
	Laser Pointer _____				
	Flip Chart _____				
	Easel _____				
	Whiteboard _____				
Microphones	Podium _____		# Required _____		
	Wireless H.H. _____		# Required _____		
	Wireless LAV _____		# Required _____		
	Vocal Mic _____		# Required _____		
	Instrument Mic _____		# Required _____		
Staging	Staging 8' wide x 6' deep sections		# Required _____		
	_____ feet wide X _____ feet deep				
Stage Equipment	Strait Mic Stand _____		# Required _____		
	Boom Mic Stand _____		# Required _____		
	Direct Box* _____		# Required _____		
	Monitors* _____		# Required _____		
Event Services	Event Recording	Yes _____	No _____		
	Event Streaming*	Yes _____	No _____		
	(50 user maximum)				

* additional charges may apply

CENTERPIECE AND DECORATING RENTAL OPTIONS

CENTERPIECES*

10" round mirror or 8" square mirror - \$2.00

Crystal tulip votive cup or Clear votive w/ silver top with ivory tea light - \$3.00

Centerpiece cake stands - \$10.00

12" bell hurricane lamp and base with ivory taper - \$10.00

Clear glass bubble bowl with three floating ivory tea lights - \$10.00

Three Clear graduated cylinders with ivory tea light, taper and pillar candles - \$30.00

Head & gift table lighting - \$35.00/\$50.00

Florals – ranging from \$10.00 - \$25.00

***limited quantities available**

SPECIALTY ITEMS

Custom Colored Linens – inquire

Shimmer Back Stage Curtain, L.E.D. Downlighting of Stage, Lighted Head Table & gift Table - \$300.00

Dance Floor Pole Uplighting (2) - \$50.00

LED Mobile Uplights - \$25/each

Cocktail Tables (spandex shirting) - \$25.00

Prices are subject to 6% Michigan sales tax

BREAKFAST MENU

Fresh Fruit Bowl - \$6.95

An Assortment of Fresh Seasonal Fruits

Bagel Bar – \$7.95

Assorted Bagels with a variety of Cream Cheeses, Jams and Jellies

Continental Breakfast - \$8.95

Assorted Chilled Juices, Assorted Breakfast Pastries, and Fresh Seasonal Fruit

Sit-Down Breakfast - \$12.95

*Fluffy Scrambled Eggs, Crisp Bacon or Sausage, Potatoes,
Fresh Seasonal Fruit Cup, Breakfast Pastries*

Egg Strata Buffet - \$13.95

*Whole Eggs Layered with Sliced Bread, Smokehouse Bacon, Sausage, Ham,
Cheddar Cheese and Fresh Herbs Baked Casserole style
Fresh Seasonal Fruit Cup, Breakfast Pastries*

Breakfast Buffet - \$15.95

*Fluffy Scrambled Eggs, Crisp Bacon and Sausage, Potatoes,
Fresh Seasonal Fruit Bowl, Breakfast Pastries*

Mini Pastries - \$14.00/dozen

Chef's selection of assorted mini pastries

Donuts - \$25.00/dozen

Chef's selection of assorted donuts

Prices are subject to 20% service charge and 6% Michigan sales tax.

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LUNCH MENU

SIT-DOWN LUNCH** - All sit-down lunches include a Garden Salad, Homemade Rolls with fresh creamery butter, Chef's choice potato, and coffee.

Spinach Chicken - \$14.95 GF, EF, NF

Beef Stroganoff - \$14.95 NF

Classic Pot Roast - \$15.95 GF, DF, EF, NF

Herb Crusted Turkey - \$13.95 GF, DF, EF, NF

Pasta Primavera - \$13.95 EF, NF

Sausage Baked Penne - \$15.95 EF, NF

COLD LUNCH BUFFET** - \$14.95 NF

Choice of Two Salads, Assorted Deli Meats, Bread and Rolls, Assorted Sliced Cheese, Appropriate Condiments and 100% Colombian Coffee. (add Assorted Cookies or Chef's Selection of Soup for an additional charge)

ITALIAN LUNCH BUFFET** - \$15.95 NF

Garden Salad with Italian Dressing, Garlic Bread, Chicken Piccata, Baked Ziti with marinara sauce, 100% Colombian Coffee.

HOT LUNCH BUFFET** - \$16.95

*Garden Salad, Homemade Rolls with Butter, Choice of Two Lunch Entrees
Chef's Selection of Potato and 100% Colombian Coffee.*

All lunch buffets require a minimum guarantee of 30 guests.

PRE-CEREMONY LUNCH

\$13.95 PER PERSON

Chef's choice sliced tailgater with condiments, chips, assorted cut fruit in season, assorted crackers with cubed cheese, one bottled water & one canned soda per person.

All served on disposable plates with cutlery and napkins.

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APPETIZER MENU

Appetizers may be passed. Select appetizers are for display only.

Pre-dinner passed canapes - \$5.95 per person

Choose three appetizers per person to be passed by service staff for approximately an hour while selections last.

Jerk Pineapple Skewers - \$65 per 50 pcs V, NF

Jerk marinated fresh pineapple roasted to sweet and spicy perfection.

Roma Bruschetta - \$85 per 50 pcs V, NF

Roma tomato bruschetta served on crostini, topped with Parmigiano Reggiano.

Pork and Ginger Pot Stickers - \$85 per 50 pcs DF, NF

Oven roasted pork potstickers drizzled with sweet soy and toasted sesame seeds.

Meatballs - \$85 per 50 pcs DF, EF, NF

Beef and pork blend meatballs, oven roasted and tossed in your choice of sauce: bourbon BBQ, honey BBQ, or Swedish.

Falafel Bites - \$85 per 50 pcs Vegan, DF, EF, NF

A chickpea and herb fritter, deep fried to a rich golden crust served with tzatziki sauce.

Caprese Skewer - \$95 per 50 pcs V, DF, EF, NF

Vine ripened grape tomatoes and fresh mozzarella marinated in herb infused olive oil.

Garlic and Cheese Stuffed Mushrooms - \$100 per 50 pcs V, EF, NF

Garlic and herb cheese stuffed cremini mushrooms, topped with panko and a balsamic reduction.

Coconut Shrimp - \$140 per 50 pcs NF

Hand battered coconut crusted black tiger shrimp, flash fried, served with a pineapple dipping sauce.

Shrimp Cocktail - \$150 per 50 pcs GF, DF, EF, NF

White wine and citrus poached jumbo shrimp served with house made cocktail sauce.

Boneless Wings - \$50 per 50 pcs NF

All white meat with choice of sauce; sweet heat, buffalo, or garlic parmesan.

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Shrimp Ceviche - \$190.00 per 50 servings GF, DF, EF, NF

Fresh chopped shrimp, mixed with avocado, tomatoes, onions and lemon juice. Served with pita chips.

Cucumber Bites - \$150.00 per 50 servings GF, EF, NF

Sliced cucumber, topped with cream cheese, lox, and fresh dill.

Fig Jam Crostini - \$130.00 per 50 servings EF, NF

Fig jam and goat cheese spread across slices of crostini and topped with prosciutto.

Buffalo Chicken Dip - \$100 per 50 pcs EF, NF

Shredded chicken in a creamy buffalo cheese sauce served with seasoned crostini. (Display only)

Beer Cheese Dip - \$100 per 50 servings V, EF, NF

Craft beer mixed with a four cheese blend and roasted onions and peppers served with crostini and pretzels. (Display only)

Artichoke Spinach Dip - \$100 per 50 servings V, EF, NF

Creamy blend of artichoke, spinach, parmesan, and cream cheese served with crostini and tortilla chips. (Display only)

Smoked Whitefish Dip - \$190 per 50 servings EF, NF

Smoked Whitefish Dip served with crackers. (Display only)

Vegetable Display - \$95 per 50 servings V, GF, DF, EF, NF

Assorted fresh cut vegetables accompanied by garlic herb dip. (Display only)

Imported and Domestic Cheese Display - \$190 per 50 servings V, EF, DF

Assortment imported and domestic cheeses accompanied by gourmet crackers. (Display only)

The Pinnacle Display - \$395 per 100 servings V, EF, NF

Display of seasonal fruits, imported and domestic cheeses accompanied by gourmet crackers. (Display only)

Punch Bowl

Punch bowls include a punch fountain, cups, and napkins.

Fruit Punch - \$18.00/gallon

Bright and fruity, red punch, with a blend of juices and club soda.

Champagne Punch - \$25.00/gallon

Orange juice and pink lemonade, blended with our house champagne.

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Grazing Tables

Casual Grazing Table - \$9 per person

Assorted deli meats, cheese, fresh fruits and vegetables, assortment of breads, crackers, vegetable dips and cucumber mint infused water.

Executive Grazing Table - \$12 per person

Assortment of cured meats, deli meats, international cheese, dried and fresh fruits, vegetables & dips, variety of artisan bread with house made jams, sweet treats, and strawberry-basil lemon infused water.

Pinnacle Grazing Table - \$18 per person

Assortment of international cured meats and cheeses, cured salmon & cream cheese spread, fresh shrimp cocktail, artisan & international breads, dried & fresh fruits with dips, vegetables with dips, house made jams, assorted chocolates, and cucumber mint and strawberry-basil lemon infused waters.

Sliders

Strawberry Delight Slider - \$100 per 50 pcs V, NF

Seasoned beef, bacon, goat cheese, and strawberry preserve on a brioche bun

Cheeseburger Slider - \$100 per 50 pcs V, NF

Seasoned beef, smoked cheddar, on a brioche bun

Buffalo Chicken Slider - \$100 per 50 pcs V, NF

Tender crispy all white chicken tossed in buffalo sauce, topped with ranch dressing, on a brioche bun

BBQ Pork Slider - \$100 per 50 pcs V, NF

Braised Pork, sweet & spicy barbecue sauce, topped with homemade coleslaw

Dry Snacks & Refreshments

Pretzels - \$12.00/lb.

Potato Chips & Dip - \$12.00/lb.

Mints - \$12.00/lb.

Cookies—Assorted - \$14.00/dozen

Bottled Water (16 oz.) - \$2.50 /each

Nacho Chips & Salsa - \$13.00/lb.

Trail Mix - \$13.00/lb.

Mixed Nuts - \$16.00/lb.

Canned Soda - \$1.75/each

Non-Alcoholic Sparkling Juice - \$9.50/bottle

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DINNER MENU – PLATED

All Dinner Entrees include a choice of two sides (listed below), garden salad, fresh baked rolls, and creamery butter.

Chicken

Fiesta Chicken - \$17.95 GF, DF, EF, NF

Mexico inspired, marinated, bone-in grilled chicken quarters.

Peach Whiskey BBQ Chicken - \$19.95

Chicken thighs, smothered in a peach whiskey BBQ sauce.

Grilled Chicken Margherita - \$20.95 GF, EF

Basil pesto, fresh mozzarella, topped with fresh tomato medley.

Tuscan Chicken - \$21.95 GF, EF, NF

Pan seared chicken breast, topped with a bacon, sundried tomato, and spinach, cream sauce.

Lemon Chicken Picata - \$21.95 DF, EF, NF

A classic piccata, with capers and fresh lemon juice, over pan seared chicken.

Stuffed Spinach Chicken - \$22.95 GF, EF, NF

Three cheese and spinach stuffed chicken breast.

Pork

Carnitas - \$19.95

Tender and crispy, braised pulled pork carnitas are best served with salsa verde and guest's choice of flour or corn tortilla.

Baby Back Ribs - \$21.95

Smoked and slow cooked, Memphis style BBQ ribs.

Prices are subject to 20% service charge and 6% Michigan sales tax.

Choosing additional sides will add \$2.00 to menu price.

Please add \$1.25/person if ordering split entrees. Not applicable to combo plates.

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Beef

Steak tips - \$17.95 GF, DF, EF, NF

Sauteed with button mushrooms and pearl onions in brown sauce.

Smoked Brisket - \$18.95 GF, DF, EF, NF

Smoked and slow cooked overnight.

Classic Pot Roast - \$21.95 GF, DF, EF, NF

Slow roasted to fork tender with pan gravy.

Grilled Flank Steak with Chimmi Churri - \$24.95 GF, DF, EF, NF**

Seasoned grilled flank steak, topped with Chimichurri.

Pinnacle Sirloin - \$29.95 GF, DF, EF, NF**

Pinnacle signature cut, seasoned steak, char grilled and served with a wild mushroom bordelaise.

Tenderloin Filet - \$36.95 GF, NF**

Seasoned char-grilled tenderloin topped with a mushroom red wine sauce.

Roasted Prime Rib - 10oz \$33.95 or 14oz \$41.95 GF, DF, EF, NF**

Rib eye, slow roasted to medium, with our signature house rub.

Seafood

Miso Honey Salmon - \$21.95 GF, DF, EF, NF**

Pan seared salmon with Miso Honey glaze.

Grilled Mahi Mahi - \$23.95 GF, EF, NF**

Chargrilled Mahi Mahi with a lemongrass lime aioli.

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Combination Plates

Your choice of any two entrees - chicken, pork, beef, or seafood items with two sides
Pricing available based on choices.

Vegan

Sweet Potato and Chickpea Curry - \$19.95 GF, DF, EF, NF

*Sweet potato, chickpeas, dried apricots and spinach in a creamy coconut curry sauce.
Served over basmati rice.*

Vegetarian

Stuffed Zucchini - \$20.95 GF, EF, NF

Ricotta and herb marinated goat cheese in a zucchini boat. Drizzled with cherry rosemary sauce.

Mushroom Bourguignon - \$20.95 GF, EF, NF

*An assortment of mushrooms, carrots, and pearl onions in a rich red wine sauce.
Served over creamy polenta.*

Side Choices

Starch Choices

<i>Fingerling Potatoes</i>	<i>Long Grain Wild Rice</i>	<i>Brown Rice[^]</i>
<i>Asiago Crusted Roasted Potatoes</i>	<i>Rice Pilaf</i>	<i>Quinoa[^]</i>
<i>Parmesan Crusted Roasted Potatoes</i>	<i>Cilantro Rice</i>	<i>Loaded Mashed Potatoes[^]</i>
<i>Sour Cream & Chive Mashed Potatoes</i>	<i>Spanish Rice</i>	
<i>Vermont Cheddar & Sage Mashed Potatoes</i>	[^]add \$.50 to the menu price for these selections.	

Vegetable Choices

<i>Garlic Green Beans</i>	<i>Refried Beans</i>
<i>Green Bean and Carrot Medley</i>	<i>California Blend</i>
<i>Honey Glazed Carrots</i>	<i>Fiesta Corn</i>
<i>Seasoned Broccolini</i>	<i>Brown Butter Carrots[^]</i>

[^]add \$.50 to the menu price for these selections

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DINNER MENU - BUFFET

All Dinner Buffets include a choice of two sides, garden salad, fresh baked rolls, and creamery butter.

Minimum of 30 guests

Italian Buffet - \$22.95 EF, NF

Homemade beef or veggie lasagna from an old family recipe and Mild Italian Sausage with peppers. (Spicy option available) Served with your choice of one vegetable and garlic bread

Pinnacle Buffet - \$30.95

Choice of two entrees, choice of starch and vegetable.

Pork Tenderloin Carved Buffet - \$33.95

Choice of two entrees, plus Chef carved Pork Tenderloin, choice of starch and vegetable.

Prime Rib Carved Buffet – 39.95**

Choice of two entrees, Chef carved Prime Rib, choice of starch and vegetable.

Beef Tenderloin Carved Buffet - \$45.95**

Choice of two entrees, Chef carved Beef Tenderloin, choice of starch and vegetable.

Entrée Choices

<i>Tuscan Chicken</i>	<i>Baby Back Ribs</i>	<i>Classic Pot Roast</i>
<i>Lemon Chicken Picata</i>	<i>BBQ Pulled Pork</i>	<i>Grilled Flank Steak with Chimichurri</i>
<i>Grilled Chicken Margherita</i>	<i>Carnitas</i>	<i>Brisket Smoked and Cooked</i>
<i>Spinach Stuffed Chicken</i>	<i>Miso Honey Salmon</i>	<i>Steak Tips</i>
<i>Fiesta Chicken</i>	<i>Grilled Mahi Mahi</i>	<i>Pinnacle Sirloin</i>

Starch Choices

<i>Fingerling Potatoes</i>	<i>Long Grain Wild Rice</i>	<i>Brown Rice[^]</i>
<i>Asiago Crusted Roasted Potatoes</i>	<i>Rice Pilaf</i>	<i>Quinoa[^]</i>
<i>Parmesan Crusted Roasted Potatoes</i>	<i>Cilantro Rice</i>	<i>Loaded Mashed Potatoes[^]</i>
<i>Sour Cream & Chive Mashed Potatoes</i>	<i>Spanish Rice</i>	
<i>Vermont Cheddar & Sage Mashed Potatoes</i>	[^]add \$.50 to the menu price for these selections	

Vegetable Choices

<i>Garlic Green Beans</i>	<i>Seasoned Broccolini</i>	<i>Green Bean and Carrot Medley</i>
<i>California Blend</i>	<i>Honey Glazed Carrots</i>	<i>Brown Butter Carrots[^]</i>
<i>Fiesta Corn</i>	<i>Refried Beans</i>	[^]add \$.50 to the menu price for these selections

Prices are subject to 20% service charge and 6% Michigan sales tax.

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STATION BUFFET MENU

Stations are portioned to add to an existing plated or buffet menu
and can be combined to customize your own party.

Salad Station - \$6.95 GF, EF, NF

Mixed green salad with two dressings, chef made pasta salad, fresh vegetable trays with dip and assorted rolls with butter

Pasta Bar - \$10.95 NF

Two pastas with homemade marinara and alfredo sauces accompanied by sautéed fresh vegetables, chicken breast strips, gulf shrimp, parmesan cheese and garlic bread.

Soup Bar - \$10.95

Your choice of two seasonal soups, with complimenting garnishes.

Fajita Bar - \$15.95

Your choice of flour or corn tortillas, chicken and beef, sauteed peppers and onions, refried beans, Spanish rice, diced tomatoes, sour cream, shredded cheese, nacho chips and queso dip. (Substitute ground beef for steak, pricing available on request.)

Carving Station - \$16.95 DF, EF, NF

Chef carved choice of flank steak, smokehouse ham, or oven roasted turkey breast, served with rolls and condiments.

Cajun Station - \$18.95

Chef's homemade gumbo, red beans with rice, blackened chicken strips and blackened prime rib strips with Cajun mayonnaise.

Prices are subject to 20% service charge and 6% Michigan sales tax.

Choosing additional sides will add \$2.00 to menu price.

Please add \$1.25/person if ordering split entrees. Not applicable to combo plates.

V – vegetarian, GF – gluten free, DF – dairy free, EF – egg free, NF – nut free

****All Meats can be cooked to order—Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

DESSERT MENU

Ice Box Brand – Mini Ice Cream Bars -\$2.25

Artisan-made gourmet ice cream bars made in Whitehall, Michigan and come in the following varieties:

Belly Full of Hoppiness, Green Dragon, Caramel Cashewlicious, Strawberry Lemonade, Summertime Smores, Key Lime Pie, Toffee Crunch, Fancy Pants Raspberry, German's Chocolate Cake.

Chocolate Dipped Strawberry - \$2.25

Plump berry with stem on dipped in dark chocolate and drizzled with white chocolate.

Pinnacle Sheet Cake - \$2.95

Your choice of chocolate, strawberry or orange cream layer cake with sauce and whipped cream.

Dessert Plate - \$2.95 per person

A plate of gourmet petit fours and cookies designed to serve two pieces per guest. Availability based on group size please inquire.

Crème Brulee - \$3.95 per person

The classic French dessert of custard and caramelized sugar (for parties of 100 guests or less only)

Angel Food Cake - \$4.95

Traditional light delight accompanied by fruit compote and whipped topping. (buffet service only)

Premium Cake Buffet - \$5.25 per person

Assortment of double chocolate, carrot and German chocolate cake with accompanying sauces.

New York Style Cheesecake - \$5.95

Creamy Cheesecake on a Graham Cracker Crust with fresh strawberry sauce.

Mousse Shooters - \$2.95

Vanilla and chocolate mousse layered in dessert cups.

Cheesecake Buffet - \$5.95 per person

Assortment of cheesecakes including New York Style, fruit, and chocolate cheesecake designed to serve one slice per guest.

Prices are subject to 20% service charge and 6% Michigan sales tax.

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Flourless Chocolate Torte - \$6.95

A gluten free torte with a rich and robust chocolate flavor served with strawberry sauce.

Double Chocolate Torte -\$8.95

Layers of dark moist chocolate cake with chocolate custard, chocolate drizzle, drenched cake chunks and chocolate curls garnished with whipped topping and more chocolate sauce.

Colossal Cut Cheesecake - \$10.95

A jumbo slice of New York style cheesecake dressed with a fresh fruit compote.

Assorted Custom Cupcakes

Please inquire for a customized quote.

Dessert Buffet

Customize your own buffet from our dessert selections. Please inquire for a customized quote.

CUSTOMIZED MENU

*The Pinnacle offers custom menus tailored to your event.
Please inquire with the office to discuss your special requests.
(616) 662-3330*

Prices are subject to 20% service charge and 6% Michigan sales tax.
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TPC EVENTS BAR SERVICE*

The Hosted Bar

In order to assist you in planning your budget for an event that includes bar service, we will provide you with a per person charge for up to four hours of bar service over a five-hour time period. This allows your guests to enjoy an open bar and gives you, the host the total charge prior to the event. The charge will be based on the number of seats. The pricing includes, bartenders, glassware, condiments, and mixers.

Beer & Wine	House Level	Call Level	Premium Level
\$16.00	\$18.00	\$21.00	\$24.00

Hosted bar includes two beers, five liquors, and five wines. Custom options and upgrades available.

Hosted Bar prices subject to 6% Michigan sales tax

TPC Events Bar Classifications

	House	Call	Premium
Vodka	Smirnoff	Skyy	Tito's
Whiskey	Canadian Club	Seagrams 7 crown	Jack Daniels
Light Rum	Castillo	Bacardi	Bacardi
Spiced Rum	Castillo	Captain Morgan	Captain Morgan
Gin	New Amsterdam	Beefeater	Tanqueray
Bourbon	N/A	Buffalo Trace	Makers Mark
Scotch	N/A	N/A	Maccallan (12 yr)
White Zinfandel	House	House	Premium
Chardonnay	House	House	Premium
Cabernet	House	House	Premium
Merlot	House	House	Premium
Riesling/Moscato	House	House	Premium
1/4 Barrel Beer	Domestic (2 ea.)	Domestic/Import (1 ea.)	Craft/Import (1 ea.)

****All prices subject to change without notice***

TPC EVENTS BAR SERVICE*

THE ALA CARTE BAR

Custom design your bar service with your choice of house, call, or premium brands for up to four hours of bar service over a five-hour time period. Charges are based on the selections ordered. A bar set-up fee of \$5.00 per guest will be added to the total to cover all bartenders, glassware, condiments, and mixers.

Ala Carte Bar prices subject to 6% Michigan sales tax on alcohol purchases

Whiskey/Scotch/Bourbon

Canadian Club	\$30
Seagrams 7 Crown	\$40
Seagrams VO	\$40
Makers Mark	\$55
Crown Royal	\$60
Dewar's	\$55
Jim Beam	\$45
Jack Daniels	\$55

Gin

New Amsterdam	\$35
Beefeater	\$45
Bombay	\$50
Tanqueray	\$50
Bombay Sapphire	\$60

Rum

Malibu Coconut	\$45
Castillo Ltd	\$30
Bacardi	\$40
Castillo Spiced	\$30
Captain Morgan	\$40

Vodka

Smirnoff	\$35
Skyy	\$40
Absolut	\$45
Stoli	\$45
Ketel One	\$60
Grey Goose	\$70

Flavored Vodka

Smirnoff Flavored	\$35
Stoli Flavored	\$45

Amarretto

Amarito	\$25
DiSaronno	\$60

Coffee

Kamora	\$30
Kahlua	\$45

Schnapps

Dekuyper Peachtree	\$30
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Cordial

Southern Comfort	\$35
Jagermeister	\$50

Cream

Carolans	\$40
Baileys	\$55

Tequila

Sauza Extra Gold	\$45
Jose Cuervo Especial	\$50

Domestic ¼ Barrel Beer

Coors Light, Miller Lite, Bud Light	\$125
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Imported ¼ Barrel Beer

Labatts, Modelo	\$150
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Micro Brew ¼ Barrel Beer

Bell's, Founders, New Holland, Perrin	
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Bottled Beer* 24/case

Domestic**	\$60
Import***	\$75

House / Call Wine

White Zinfandel	\$15
Chardonnay	\$15
Riesling	\$15
Merlot	\$15
Cabernet	\$15

Premium Wines

Rose	\$20
Pinot Grigio	\$20
Riesling	\$20
Merlot	\$20
Cabernet	\$20

Sparkling Wine

Spumante	\$15
Moscato D'Asti	\$20

**All prices subject to change without notice*

TPC EVENTS BAR SERVICE*

The Cash Bar

Our Beverage Department will provide a bar for up to four hours of bar service. Guests are responsible for purchasing their own alcoholic beverages. As the host of the event you will be charged a bartender fee of \$200 for the first bartender. A bartender fee of \$100 will be charged for each additional bartender required.

Cash Bar prices include 6% Michigan sales tax

BEVERAGE POLICIES

1. TPC Events is licensed by the Michigan Liquor Control Commission to provide beverage service at The Pinnacle Center and catered locations in the state of Michigan. Alcoholic beverages are available to patrons of scheduled events. All beverages are provided and served in conformance with the requirements of the Michigan Liquor Control Commission. Alcoholic beverages not purchased and dispensed by TPC Events are not allowed on the premises and may be confiscated.
2. Champagne toast and/or wine service with dinner have a \$5 per bottle corking charge, which will be waived with hosted or ala carte bar service.
3. One bartender provided for approximately every 150 guests (additional charges may apply for ala carte or cash bar service. Custom service requests available.)
4. All beverage service ends one half hour before end of scheduled event. Bar closing announcements are not made.
5. TPC Events does not serve straight shots of alcohol or doubles.
6. TPC Events reserves the right to discontinue bar service to an individual or group at any time.
7. TPC Events accepts cash, certified check, personal or business check for all payments.
8. A convenience fee of 4.0% is added for debit or credit card use (American Express, MasterCard, Visa, or Discover).
9. A mileage fee may be added bases on contracted location.

****All prices subject to change without notice***