



**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](http://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.**



## PINNACLE CENTER AUDIO VISUAL REQUIREMENTS

<b>Presentation Type:</b>	PowerPoint _____		Embedded Video _____		<b>Web Links</b> _____
	Blu-Ray _____				
	DVD _____				
	Digital Video _____		Format _____		
	Audio _____		Format _____		
<b>Presentation Method:</b>	User Laptop _____		Facility Computer _____		
<b>Equipment Required</b>	Podium _____		# Required _____		
	Laptop _____				
	Projector / Screen _____				
	Blu-Ray / DVD _____				
	TV / Monitor _____				
	Presentation Mouse _____				
	Laser Pointer _____				
	Flip Chart _____				
	Easel _____				
	Whiteboard _____				
<b>Microphones</b>	Podium _____		# Required _____		
	Wireless H.H. _____		# Required _____		
	Wireless LAV _____		# Required _____		
	Vocal Mic _____		# Required _____		
	Instrument Mic _____		# Required _____		
<b>Staging</b>	Staging 8' wide x 6' deep sections		# Required _____		
	_____ feet wide X _____ feet deep				
<b>Stage Equipment</b>	Strait Mic Stand _____		# Required _____		
	Boom Mic Stand _____		# Required _____		
	Direct Box* _____		# Required _____		
	Monitors* _____		# Required _____		
<b>Event Services</b>	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*

**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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**\*\*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**

## APPETIZER MENU

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

### **Pre-dinner passed canapes - \$6.95 per person**

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

### **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.*

### **Boneless Wings - \$50 per 50 pcs NF**

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

### **Buffalo Chicken Dip - \$100 per 50 pcs EF, NF Display only**

*Shredded chicken in a creamy buffalo cheese sauce served with seasoned crostini.*

### **Artichoke Spinach Dip - \$100 per 50 servings V, EF, NF Display only**

*Creamy blend of artichoke, spinach, parmesan, and cream cheese served with crostini and tortilla chips.*

### **Vegetable Display - \$95 per 50 servings V, GF, EF, NF Display Only**

*Assorted fresh cut vegetables accompanied by garlic herb dip.*

### **Imported and Domestic Cheese Display - \$190 per 50 servings Display Only**

*Assortment imported and domestic cheeses accompanied by gourmet crackers.*

### **The Pinnacle Display - \$450 per 100 servings V, EF, NF Display Only**

*Display of seasonal fruits, imported and domestic cheeses accompanied by gourmet crackers.*

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## Flatbreads

**\$8.95 per flatbread; each flatbread is cut in 5 pcs; Display only NF**

**Philly cheesesteak** – shredded beef, peppers, onions, mushrooms with cheddar & provolone cheese.

**BBQ chicken** – shredded chicken, chef-made BBQ sauce, thinly sliced red onion, shredded cheddar cheese and topped with spring onions.

**Classic Italian** – pepperoni, capicola, marinara and shredded mozzarella cheese.

**Vegetarian** – seasonal vegetables, peppers, onions, mushrooms on a cream cheese base finished with shredded mozzarella cheese and chives.

**Chicken Alfredo\*\*upcharge \$12.95** – Chef-made alfredo sauce, parmesan and shredded mozzarella cheese topped with baby arugula.

## Grazing Tables

### **Casual Grazing Table - \$9 per person**

*Assorted deli meats, cheese, fresh fruits, vegetables, assortment of breads, crackers, and dips.*

### **Executive Grazing Table - \$12 per person**

*Assortment of cured meats, deli meats, dried and fresh fruits, vegetables & dips, and a variety of artisan bread.*

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### 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.*

### 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

**Peach Whiskey BBQ Chicken - \$22.95**

*Boneless chicken thighs, smothered in a peach whiskey BBQ sauce.*

**Grilled Chicken Margherita - \$22.95 GF, EF**

*Boneless, skinless chicken breast marinated in basil pesto, topped with fresh mozzarella and tomato medley.*

**Tuscan Chicken - \$22.95 GF, EF, NF**

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

**Chicken Marsala - \$23.95 DF, EF, NF**

*Boneless, skinless chicken breast finished in a classic marsala wine sauce and mushrooms.*

**Chicken Cacciatore - \$23.95 GF, EF, NF**

*Classic Italian dish with bone in chicken thighs, seared and braised in a red wine tomato sauce.*

### Pork

**Carnitas - \$21.95 NF**

*Tender and crispy, braised pulled pork carnitas are best served with salsa verde and flour tortillas.*

**Baby Back Ribs - \$23.95 GF, EF, NF**

*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 - \$20.95 GF, DF, EF, NF**

*Sauteed with button mushrooms and pearl onions in brown sauce.*

**Smoked Brisket - \$21.95 GF, DF, EF, NF**

*Smoked and slow cooked.*

**Classic Pot Roast - \$23.95 GF, DF, EF, NF**

*Slow roasted to fork tender with pan gravy.*

**Pinnacle Sirloin - \$31.95\*\* GF, DF, EF, NF**

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

**Tenderloin Filet - \$42.95\*\* GF, NF**

*Seasoned chargrilled tenderloin topped with a mushroom red wine sauce.*

**Roasted Prime Rib\*\* - 10oz \$37.95 or 14oz \$46.95 GF, DF, EF, NF**

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

## Seafood

**Honey Dill Chilean Salmon - \$23.95\*\* GF, DF, EF, NF**

*Seared and glazed with a honey dill sauce.*

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

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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 - \$21.95** GF, DF, EF, NF

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

*Served over basmati rice.*

### Vegetarian

**Stuffed Zucchini - \$21.95** GF, EF, NF

*Ricotta and herb marinated goat cheese in a zucchini boat.*

**Mushroom Bourguignon - \$21.95** 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**

*Fingerling Potatoes*

*Parmesan Crusted Roasted Potatoes*

*Sour Cream & Chive Mashed Potatoes*

*Virginia Cheddar & Sage Mashed Potatoes*

*Rice Pilaf*

*Cilantro Rice*

*Spanish Rice*

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

#### **Vegetable Choices**

*Garlic Green Beans*

*Green Bean and Carrot Medley*

*Fiesta Corn*

*Honey Glazed*

*Carrots Seasoned*

*Broccolini*

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

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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 - \$24.95 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 - \$32.95**

*Choice of two entrees, starch and vegetable.*

### **Carved Turkey - \$35.95**

*Choice of two entrees, plus Chef carved turkey, choice of starch and vegetable.*

### **Prime Rib Carved Buffet – 42.95\*\***

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

### **Entrée Choices**

<i>Tuscan Chicken</i>	<i>Grilled Chicken Margherita</i>	<i>Lobster/Shrimp Lasagna</i>
<i>Lemon Chicken Picata</i>	<i>Baby Back Ribs</i>	<i>Chicken Alfredo Lasagna</i>
<i>Brisket Smoked and Cooked</i>	<i>Classic Pot Roast</i>	
<i>Steak Tips</i>	<i>Honey Dill Salmon</i>	

### **Starch Choices**

<i>Fingerling Potatoes</i>	<i>Rice Pilaf</i>
<i>Parmesan Crusted Roasted Potatoes</i>	<i>Cilantro Rice</i>
<i>Sour Cream &amp; Chive Mashed Potatoes</i>	<i>Spanish Rice</i>
<i>Virginia Cheddar &amp; Sage Mashed Potatoes</i>	

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

### **Vegetable Choices**

<i>Garlic Green Beans</i>	<i>Honey Glazed Carrots</i>
<i>Green Bean and Carrot Medley</i>	<i>Seasoned Broccolini</i>
<i>Fiesta Corn</i>	

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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## 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 - \$7.95 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 - \$12.95 NF**

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

### **Soup Bar - \$10.95 \*25 pp or more**

*Your choice of two seasonal soups, with complimenting garnishes.*

*New England Clam Chowder*

*White Bean Chicken Chili*

*Fire Roasted Tomato Basil*

*Split Pea with Ham*

*Virginia Ham and Bean*

### **Fajita Bar - \$17.95**

*Your choice of flour or corn tortillas, grilled chicken and grilled 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 - \$20.95 DF, EF, NF**

*Chef carved choice of sirloin, smokehouse ham, oven roasted turkey breast, or prime rib\*\*(upcharge) served with rolls and condiments.*

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## DESSERT MENU

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

*Artisan-made gourmet ice cream bar assortment made in Whitehall, Michigan.*

### **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 assorted brownie and cookies designed to serve two pieces per guest. Availability based on group size please inquire.*

### **Mousse Shooters - \$2.95**

*Vanilla and chocolate mousse layered in dessert cups.*

### **Angel Food Cake - \$4.95 Buffet service only**

*Traditional light delight accompanied by fruit compote and whipped topping.*

### **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.*

### **Cheesecake Buffet - \$5.95 per person**

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

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**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.*

**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*

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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	\$20.00	\$22.00	\$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	Jim Beam	Makers Mark
Scotch	N/A	N/A	Macallan
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
Tito's	\$50
Ketel One	\$60
Grey Goose	\$70

#### Flavored Vodka

Smirnoff Flavored	\$35
Stoli Flavored	\$45

#### Amaretto

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	\$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***