

## RECEPTION AMENITIES

At The Pinnacle Center our motto is “*No Place Tops the Pinnacle*”. The Pinnacle Center is a unique blend of architecture, natural setting, technology, award-winning cuisine, exceptional event planning, and an impeccable attention to detail that will enhance your special day. Since our opening in 2000 the Pinnacle Center has continued to add unique amenities that you won't find in any other reception facility. Our philosophy is there should be no surprises on your most special day so we bundle our amenities in a single room rental charge. It's our way of making sure your big day, or night, is easy on the heart and the pocketbook.

### Room Rental Rates –

*Friday Evening - \$2000*

*Saturday Luncheon - \$1000 (11 am – 2 pm)*

*Saturday Evening - \$2500*

*Sunday Afternoon/ Evening - \$2000*

All room rental rates include the following:

- Room set-up – from staging to head tables everything is covered. Our staff will even set up your name cards, toasting glasses, party favors, guest book, and card box. We offer access to the ballroom three hours prior to your reception for your floral and wedding cake set-up.
- Risers for wedding party – A single tier stage will accommodate a wedding party of up to twelve. (24" elevation).
- A double tier stage will accommodate a wedding party of up to twenty-four. (8" elevation).
- Ivory linen service – All ivory tablecloths and napkins for guest tables is included. Ivory skirting and linens required for display tables, gift table, food tables, and head tables is also included.
- Cake cutting and plating – We will cut and plate your wedding cake and furnish a decorative knife for your cake cutting ceremony.
- Soft drinks – We serve the following Pepsi products for your guest's enjoyment – Pepsi, Diet Pepsi, Cherry Pepsi, Mountain Dew, Mug Root Beer, Sierra Mist, and Ginger Ale. In addition, lemonade and iced tea are also available.
- Coffee – Coffee service is offered tableside during dinner and is available at the beverage center after dinner.
- Music Service (includes DJ) – Our DJ system is built-in over the dance floor. This ensures that guests not on the dance floor can enjoy a conversation. Our permanent library contains over 15 million songs. You can also bring in your own music during the event planning process. In addition, we now offer over 20,000 music videos for your dancing pleasure.
- Dance Floor – Our large 20' x 30' wooden dance floor has a lighted floor border for added ambiance.
- A/V System – Each ballroom has two built-in technician operated HD1080p cameras, HD projectors and large widescreen format screens that allow your guests to enjoy the events of your evening from wherever they are seated. Playback of memory productions is also included. Our audio system extends throughout the entire ballroom and into the outdoor areas. Guests in the outdoor areas can enjoy ambient music and conversation while the guests inside are enjoying the dance music.
- Digital recording – a complimentary recording of your event through our HD ceiling cameras allows you to enjoy the memories of your special day at the push of a button. (4-hour mode).
- Live Streaming – We will stream your event live to the internet (50 users maximum).
- Bridal room w/private facilities – Even if you choose to be married elsewhere, you'll certainly want to freshen up before your grand entrance as husband and wife. Relax with your wedding party in your own bridal suite with big screen HD television, wireless internet, and beverage service. Your beautiful private room is located away from your guests, but just steps away from your wedding reception. You'll love the attached bridal restroom designed for brides wearing large gowns, a generous size make-up mirror, and a full length mirror.
- Outdoor areas – Each ballroom has a walkout to a breathtaking outdoor area. The Terrace Ballroom offers an outdoor floral garden, lighted gazebo, and three waterfalls that empty into our lighted goldfish pond. The accent lighting in the trees is a spectacular backdrop in the evening. The Fountain Ballroom offers a magnificent large deck over our large pond. The lighted deck rail is complimented by the lighted 25' fountain in the middle of the pond and the large spotlights under the deck that light up the wooded area across the pond. Both outdoor areas have multiple speakers for background music enjoyment.
- Free parking – The Pinnacle Center offers spacious parking and a circle drive with covered canopy for guest drop-off and pick up.

**NO PLACE TOPS THE PINNACLE!**





TPC EVENTS

WEDDING RESERVATION AGREEMENT

Name \_\_\_\_\_ Bride \_\_\_\_\_  
 Address \_\_\_\_\_ Groom \_\_\_\_\_  
 City, State, Zip \_\_\_\_\_  
 Daytime Phone \_\_\_\_\_ Evening Phone \_\_\_\_\_ Terrace Ballroom \_\_\_\_\_ Fountain Ballroom \_\_\_\_\_  
 Fax \_\_\_\_\_ Email \_\_\_\_\_ Outdoor Garden \_\_\_\_\_ Outdoor Deck \_\_\_\_\_  
 Agreement between: \_\_\_\_\_ and TPC Events for a Wedding Reception / ceremony / ceremony + reception  
 Scheduled on: \_\_\_\_\_ Time: 6 pm. to 12 am. or 6 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 4 weeks prior to your scheduled event.

**Deposit**

1. A deposit is 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, debit card or credit card (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, debit card, or credit card (American Express, MasterCard, Visa, or Discover) for all payments.
2. Fifty percent of the estimated payment will be required 60 days before the scheduled event.
3. Full payment of your guarantee is due by 2:00 p.m. seven business days prior to the scheduled event.
4. Any additional charges that may be incurred during the scheduled event will be due 7 days prior to the scheduled event.

**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 19% 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 does require a total food and decorating minimum charge for evening events. **Excludes bar service, service charge and sales tax.**

All evenings Sunday- Friday Evening Minimum - \$3,000 / \$6,500  
 (\$3,000 for one ballroom / \$6,500 for both ballrooms)

Saturday Evening Minimum - \$4,500 / \$9,500  
 (\$4,500 for one ballroom / \$9,500 for both ballrooms)

**Room Amenities**

1. The following amenities are included in events held in the Terrace Ballroom and Fountain Ballroom:

- Room set-up
- Risers for wedding party
- Music Service (includes DJ)
- Ivory linen service
- Cake cutting/plating with decorative knife
- Dance Floor
- Bridal room w/private facilities
- Use of deck or terrace garden area
- Soft drinks (Pepsi products) including lemonade and iced tea
- Coffee
- Free parking
- A/V equipment – cameras, projectors, screens, audio systems, and microphone
- HD recording of event through ceiling cameras (4-hour mode)
- Live Internet Streaming (50 users maximum)

**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, glitter, and rice are not allowed
4. All candles are required to have glass shields or hurricane lamps. No open flames are allowed. All candles must be wax based.
5. TPC Events offers a variety of decorations for an additional charge.
6. **Party favors must be approved by an event planner. Soft mints are not allowed as favors.**

**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. **Access to The Pinnacle Center for setup or delivery is three hours prior to the start 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 purveyors of food or beverage is not allowed; with the exception of wedding cakes.** Contracting with outside entertainment is strongly discouraged and may not be allowed at the discretion of 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 the use of The Pinnacle Center and agree to adhere to all of the specified contract information.

**Additions:** Menu Price Sheet; Bar Options; Budget Estimate provided. M&M Bakery is not an approved concessionaire for Wedding cakes.

Guest Signature \_\_\_\_\_ Date \_\_\_\_\_

Event Manager Signature \_\_\_\_\_ Date \_\_\_\_\_

Deposit Received \_\_\_\_\_ Check \_\_\_\_\_ Cash/MO \_\_\_\_\_ Credit Card \_\_\_\_\_

## APPETIZER MENU

### **Pre-Dinner Passed Canapes - \$5.95 per person**

*Choose three items from the hors d'oeuvres marked with an asterisk. These will be passed by service staff for approximately an hour while selections last.*

### **Prosciutto and Melon\* - \$80 per 50 pcs**

*Cantaloupe, honeydew and watermelon wrapped with prosciutto and topped with goat cheese mousse.*

### **Steak Crostini\* - \$80 per 50 pcs**

*Garlic herb seared sirloin stacked on a crostini and topped with bleu cheese ruby port onions and balsamic vinegar reduction.*

### **BBQ Beef Crostini\* - \$80 per 50 pcs**

*Hickory smoked and slow roasted tossed with chipotle bbq sauce served atop a crostini with bleu cheese cole slaw.*

### **Pork and Ginger Pot Sticker\* - \$80 per 50 pcs**

*Flash fried pork and ginger stuffed pot stickers drizzled with sweet soy and sesame seeds.*

### **BBQ Meatballs\* - \$80 per 50 pcs**

*House prepared sesame honey bbq glazed meatballs*

### **Mini Quesadillas\* - \$80 per 50 pcs**

*Tortilla stuffed with chicken, corn, black beans, and cheese which is flash fried. Served with a cilantro lime crème.*

### **Chicken Spring Roll\* - \$80 per 50 pcs**

*Shredded chicken and ginger cabbage slaw stuffed spring rolls flash fried and served with Thai peanut dipping sauce.*

### **Braised Chicken Wings - \$95 per 50 pcs**

*Slow roasted with pineapple, ginger and jalapeno then flash fried and served with an arrangement of sauces*

**Prices are subject to 19% service charge and 6% Michigan sales tax**

**\*\*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**

**Sausage & Cheese Stuffed Mushrooms - \$100 per 50 pcs**

*Gourmet mushrooms stuffed with Italian sausage covered in marinara and mozzarella. Finished with a balsamic reduction.*

**Spinach Triangles - \$100 per 50 pcs**

*Puff pastry stuffed with feta cheese, garlic, and spinach. Oven roasted and finished with a red pepper gastric.*

**Wild Mushroom Tartlet\* - \$100 per 50 pcs**

*Oven roasted wild mushrooms sautéed with garlic thyme and smoked bacon in a parmesan thyme cream sauce and stuffed in a buttery pastry tartlet shell topped with crispy leeks.*

**Caprese Skewer\* - \$95 per 50 pcs**

*Fresh mozzarella skewered with marinated olives, artichoke, tomatoes and salami.*

**Barbecue Chicken Satay\* - \$100 per 50 pcs**

*Barbecue seasoned chicken skewers paired with bourbon barbecue reduction*

**Coconut Shrimp\* - \$140 per 50 pcs**

*Hand battered and coconut crusted black tiger shrimp. The shrimp are then flash fried and served with a pineapple dipping sauce.*

**Bacon wrapped Shrimp - \$170 per 50 pcs**

*Smoked bacon wrapped tiger shrimp served with bourbon barbecue sauce.*

**Vegetable Display - \$95 per 50 servings**

*Assorted fresh cut vegetables accompanied by creamy ranch dip.*

**Fresh Fruit Display - \$175 per 50 servings**

*A beautiful display of fresh sliced fruit accompanied by yogurt dipping sauce.*

**Smoked Salmon Display - \$190 per 50 servings**

*Smoked Atlantic salmon with French baguette, chopped white onion, lemon slices, capers and a horseradish dill cream.*

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

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

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**The Pinnacle Display - \$395 per 100 servings**

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

**Shrimp Cocktail - \$150 per 50 pcs**

*Includes cocktail sauce and horseradish dipping sauce.*

**Jumbo Shrimp Cocktail - \$185 per 50 pcs**

*Includes cocktail sauce and horseradish dipping sauce.*

**Artichoke Spinach Dip - \$100 per 50 servings**

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

**Beer Cheese Dip - \$100 per 50 servings**

*Pale Ale beer mixed with a homemade four cheese blend mixed with roasted red peppers and served with crostinis and pretzel rods.*

**Crab Dip - \$140 per 50 servings**

*Artichoke, leeks, and crab meat sautéed with garlic and shallots tossed in a sherry cream sauce topped with Cajun bread crumbs served with crostini and fire chips.*

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## DINNER MENU – PLATED STYLE

### Chicken

#### **Pesto Chicken - \$17.95**

*Char grilled chicken breast topped with sun dried tomato pesto and parmesan cheese served atop three cheese stuffed tortellini pasta tossed in creamy basil infused Alfredo sauce finished with balsamic reduction.*

#### **Bourbon Barbequed Chicken- \$17.95**

*Oven roasted chicken breast basted with house prepared bourbon barbeque sauce served over sweet potato hash and roasted sweet corn jus topped with apple pecan chutney.*

#### **Garden Chicken- \$18.95**

*Roasted garlic marinated and char grilled topped with herbs and fresh mozzarella served with roasted vegetable medley a choice of starch and wild mushroom jus.*

#### **Champagne Chicken- \$18.95**

*Char grilled chicken breast served with boursin whipped potatoes, garlic seared green beans and topped with a wild mushroom leek champagne cream sauce.*

#### **Chicken Marsala- \$18.95**

*Lightly dusted and pan fried chicken breast topped with a rich wild mushroom marsala sauce presented with rosemary garlic roasted redskin potatoes and steamed broccoli.*

#### **Lemon & Chive Chicken- \$19.95**

*Lemon and rosemary marinated chicken breast that's coated with a lemon zest & chive crust then pan fried and served with roasted garlic and dill smashed Yukon potatoes, choice of vegetable, red pepper Pernod sauce and lemon thyme cream.*

#### **Chicken & Brie- \$19.95**

*Char grilled chicken breast topped with brie cheese and fire roasted apple chutney served with smoked Gouda mashed potatoes, choice of vegetable and caramelized onion and bacon demi-glace.*

#### **Chicken Cordon Blue- \$20.95**

*Chicken breast stuffed with gruyere cheese and smoked ham then coated with herb infused bread crumbs and flash fried till golden brown served atop parmesan chive mashed potatoes, roasted asparagus and finished with roasted garlic volute.*

All Dinner Entrees include a garden salad, fresh baked rolls, and creamery butter.

Prices are subject to 19% service charge and 6% Michigan sales tax

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

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## DINNER MENU – PLATED STYLE

### Pork

#### **Honey Dijon Glazed Pork Loin- \$18.95**

*Center cut pork loin char grilled and basted with a tangy honey Dijon glaze served with caramelized onion and apple glaze, smoked bacon sweet potato hash and vegetable.*

#### **Maple Molasses Pork Loin- \$19.95**

*Center cut pork loin sugar cured and oven roasted then basted with a maple molasses glaze served with sweet potato mash and garlic seared green beans.*

#### **Rosemary Sage Pork Loin- \$19.95**

*Pan seared center cut pork loin with a rosemary sage crust, mustard infused demi-glaze and topped with cranberry compote served with goat cheese whipped potatoes and choice of vegetable.*

#### **Braised Pork Loin- \$19.95**

*Slow roasted pork medallions served with bleu cheese whipped potatoes, oven roasted vegetable medley and Madeira demi-glaze topped with haystack onions.*

### Seafood

#### **Herb and Parmesan Whitefish- \$18.95**

*Fresh Lake Superior whitefish filet coated in an herb and parmesan breading and pan fried served with rice pilaf, vegetable medley and lemon beurre blanc.*

#### **Cedar Planked Salmon- \$20.95\*\***

*Jet fresh Norwegian salmon filet cedar plank roasted and drizzled with apple shallot glaze presented with wild rice and roasted asparagus.*

#### **Blackened Salmon- \$20.95\*\***

*Jet fresh Norwegian salmon filet dusted in a spicy Cajun rub and pan seared served with chipotle mashed potatoes, fresh tomato salsa and mango beurre blanc.*

#### **Dijon & Potato Crusted Walleye- \$21.95**

*Crusted with Dijon, scallions and shredded potatoes then pan fried and oven roasted served with choice of sides and lemon dill cream.*

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## DINNER MENU – PLATED STYLE

### Beef

**Pinnacle Filet or Sirloin- \$30.95 or \$21.95\*\***

*The Pinnacles signature cut and seasoned steak char grilled and served with choice of vegetable, garlic herb roasted Yukon potatoes and wild mushroom bordelaise.*

**Smoked Filet or Sirloin- \$31.95 or 22.95\*\***

*Cold smoked and char grilled served with grilled asparagus, horseradish roasted redskin potatoes, wild berry compote and bleu cheese cream.*

**Garlic Seared Filet or Sirloin- \$31.95 or \$22.95\*\***

*Fresh garlic and herb crusted then pan seared served with choice of starch, vegetables and wild mushroom bordelaise.*

**Balsamic Cured Sirloin or Filet- \$31.95 or \$22.95\*\***

*Marinated with garlic, shallots, scallions and tangy balsamic vinegar then grilled to temperature served with parmesan crusted redskin potatoes and charred tomato demi-glace.*

**Oscar Filet or Sirloin- \$32.95 or \$23.95\*\***

*Char grilled and topped with lump crab meat and hollandaise served with garlic whipped potatoes and steamed asparagus.*

**Rosemary Garlic Roasted Prime Rib- 10oz \$26.95 or 14oz \$29.95\*\***

*Fresh rosemary and garlic rubbed rib eye slow roasted and served with choices of starch and vegetables, and herb peppercorn infused ajus.*

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## DINNER MENU – PLATED STYLE

### Combination Plates

**Pesto Chicken & Balsamic Cured Sirloin- \$26.95\*\***

*Served with parmesan crusted potatoes, choice of vegetables and charred tomato demi-glace.*

**Garlic Seared Sirloin & Herb and Parm Whitefish- \$26.95\*\***

*Served with goat cheese whipped potatoes, choice of vegetables and wild mushroom bordelaise.*

**Rosemary Sage Pork & Cedar Planked Salmon- \$26.95\*\***

*Served with roasted asparagus, wild rice and Dijon, cider demi-glace.*

### Specialties

**Yankee Pot Roast- \$21.95**

*Slow roasted with redskin potatoes, onions and carrots with a tomato red wine jus.*

**Baked Penne- \$19.95**

*Penne pasta tossed in a hearty marinara sauce with roasted chicken, Italian sausage, roasted red peppers and caramelized onions topped with mozzarella and provolone cheese.*

**Vegetarian Napoleon- \$18.95**

*Portobello mushroom caps layered with parsnips, turnips, roasted red peppers, and asparagus with charred tomato demi-glace.*

All Dinner Entrees include a garden salad, fresh baked rolls, and creamery butter.

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## DINNER MENU - BUFFET

### Buffet Menu\*

\*Certain minimums apply

#### **Pinnacle Buffet-\$24.95**

*Choice of two entrees (excluding filet or prime rib), Chef's choice starch, and vegetable*

#### **Pork Tenderloin Carved Buffet-\$26.95**

*Choice of two entrees (excluding filet or prime rib), Chef carved Pork Tenderloin, Chef's choice starch, and vegetable*

#### **Prime Rib Carved Buffet-\$28.95\*\***

*Choice of two entrees (excluding filet or prime rib), Chef carved Prime Rib, Chef's choice starch, and vegetable*

#### **Beef Tenderloin Carved Buffet-\$33.95\*\***

*Choice of two entrees (excluding filet or prime rib), Chef carved Beef Tenderloin, Chef's choice starch, and vegetable*

All Dinner Entrees include a garden salad, fresh baked rolls, and creamery butter.

Upgrade options available for salads please add \$1.50 to menu price

Vegetable or Starch additions to any entrée please add \$2.00 to menu price.

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## DESSERT MENU

### **Chocolate Dipped Strawberry - \$2.00**

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

### **Chocolate Cake - \$2.75**

*Three-layer chocolate cake with chocolate buttercream frosting topped with chocolate sauce and fresh whipped cream*

### **Strawberry Cake - \$2.75**

*Three-layer white cake with strawberry preserves and buttercream icing topped with fresh whipped cream*

### **Dessert Plate - \$2.95 person**

*A plate of gourmet mini dessert-bars and homemade cookies designed to serve two pieces per guest*

### **Angel Food Cake - \$4.50**

*Traditional light delight accompanied by fruit*

### **Carrot Cake - \$4.95**

*Moist Carrot Cake topped with a Rich Cream Cheese Frosting and whipped cream*

### **New York Style Cheesecake - \$5.25**

*Creamy Cheesecake on a Graham Cracker Crust with Fresh Fruit*

### **Crème Brulee Cheesecake - \$5.95**

*Crème Brulee flavored New York style cheesecake finished with a caramel top*

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

*Assortment of Cheesecakes including New York Style, Turtle, and Chocolate Chip equal to one slice per guest*

### **Double Chocolate Torte -\$6.95**

*Layers of dark moist chocolate cake with chocolate custard between, smothered with chocolate drizzle, drenched cake chunks and chocolate curls. Garnished with whipped cream and more chocolate sauce. Truly a chocolate lovers dream.*

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**Ice Cream Brand – Mini Ice Cream Bars -\$1.95**

*Artisan-made gourmet ice cream bars with a focus on locally sourced quality ingredients.*

*Ice Box bars are made in Whitehall, Michigan and come in the following varieties:*

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

**Assorted Custom Cupcakes – inquire**

**Dessert Buffet - inquire**

*Customize from our dessert selections .*

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## 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**



## 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. 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 guaranteed adult meal count.

Beer & Wine	House Level	Call Level	Premium Level
\$13.00	\$16.00	\$18.00	\$20.00

*Hosted Bar prices subject to 6% Michigan sales tax*

### The Sponsored Bar

Our Beverage Department will provide a bar with your choice of house, call, or premium brands for up to four hours of bar service. 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, ice, stemware, mixers, and condiments for bar service.

*Sponsored Bar prices subject to 6% Michigan sales tax on alcohol purchases*

### 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. 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 sponsored bar service.
3. One bartender provided for approximately every 100 guests (additional charges may apply for custom service requests.)
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.

*\*All prices subject to change without notice*

## TPC Events Bar Classifications

	<b>House</b>		<b>Call</b>		<b>Premium</b>
Vodka	UV		Smirnoff		Skyy
Whiskey	seag 7crown		CC		Seag VO
Lt Rum	castillo		bacardi		bacardi
Spiced Rum	castillo		captain		captain
Gin	Seagrams		New Amst		Beefeater
Bourbon	n/a		Jim Beam		Jack D
Chardonnay	House		House		Premium
White Zinfandel	House		House		Premium
Riesling	House		House		Premium
Merlot	House		House		Premium
Cabernet	House		House		Premium
1/4 Barrel Beer	coors lt	choose 2	choose 1 from house		choose 1 from house
	bud/bud lt		labatts/killians	choose 1	labatts/killians choose 1
	miller lite				Bell's Oberon(seasonal)

## TPC EVENTS BEVERAGE PRICING

### Whiskey/Scotch/Bourbon

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

### Gin

Seagrams	\$30
New Amsterdam	\$35
Beefeater	\$40
Bombay	\$45
Tanqueray	\$45
Bombay Sapphire	\$55

### Rum

Malibu Coconut	\$30
Castillo Ltd	\$30
Bacardi	\$35
Castillo Spiced	\$30
Captain Morgan	\$35

### Vodka

UV Plain	\$30
Smirnoff	\$35
Skyy	\$40
Absolut	\$50
Ketel One	\$55
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	\$35
Baileys	\$55

### Tequila

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

### Domestic ¼ Barrel Beer

Coors Light, Budweiser, Bud Light	\$110
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### Imported ¼ Barrel Beer

Labatts, Killians	\$130
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### Micro Brew ¼ Barrel Beer

Available on Request	Varies
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### Bottled Beer\* 24/case

Domestic**	\$50
Import***	\$65

### House / Call Wine

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

### Premium Wines

White Zinfandel	\$20
Chardonnay	\$20
Reisling	\$20
Merlot	\$20
Cabernet	\$20

### Sparkling Wine

Spumante	\$15
Moscato D'Asti	\$20

## **PRICES SUBJECT TO CHANGE**

\*Bottled beer must be purchased by the case

\*\* Domestic brands offered – Coors Light, Bud Light, Miller Light, Budweiser

\*\*\* Import Brands Offered – Heineken, Amstel Light, Molson, Killians



## PINNACLE CENTER CEREMONY PACKAGES WITH RECEPTION TO FOLLOW

### PACKAGE A: OUTDOOR CEREMONY

**\$600**

This package includes the following:

- Use of Terrace or Deck for ceremony
- 200 outdoor chairs (additional chairs may be rented at \$2.00 each)
- Wireless Lav Microphones (Groom & Minister)
- Outdoor speakers for prelude and ceremony music and microphones
- HD camera set-up
- HD recording of ceremony
- Livestream internet broadcasting (up to 50 sites)
- Technician
- Rehearsal (up to one hour)
- Use of bridal rooms and facility up to three (3) hours prior to scheduled start time
- Terrace and Deck include permanent pergola
- Ceremonies moved inside will be charged at full rate
- Event time begins one-half hour prior to ceremony. Additional reception hours may be purchased prior to event at \$200 per hour.

### PACKAGE B: INDOOR CEREMONY

**\$200**

This package includes the following:

- Use of ballroom dance floor for ceremony
- Sound system for prelude and ceremony music and microphones
- Wireless Microphones (Groom & Minister)
- HD recording of ceremony
- Livestream internet broadcasting (up to 50 sites)
- Technician
- Rehearsal (up to one hour)
- Use of bridal rooms and facility up to three (3) hours prior to scheduled start time
- Event time begins one-half hour prior to ceremony. Additional reception hours may be purchased prior to event at \$200 per hour.

**NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT IN TO THE PINNACLE CENTER  
PLEASE INQUIRE ABOUT OUR PRE-CEREMONY MENU OPTIONS**

Event Date: \_\_\_\_/\_\_\_\_/\_\_\_\_ Rehearsal Date: \_\_\_\_/\_\_\_\_/\_\_\_\_ Location: Deck Garden

Client Signature \_\_\_\_\_ Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

**PRE CEREMONY LUNCH**  
**\$11.95 PER PERSON**

**Chef's choice sliced tailgater with appropriate 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 appropriate cutlery and napkins**

**Prices are subject to 19% service charge and 6% Michigan sales tax**

**\*\*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**