

The Pinnacle Club

at Otter Creek Golf Course



Banquets

ANNIVERSARIES

• REUNIONS

GRADUATIONS



HOLIDAY PARTIES

• RETREATS

BIRTHDAYS

Thank you for considering the Pinnacle Club at Otter Creek Golf Course to host your event. Our professional staff at the Pinnacle Club will ensure the highest quality of service for you and your guests. Whether hosting a formal dinner party, or a casual graduation party, the Pinnacle Club has a room to accommodate the needs of your guests. We can accommodate groups from 5-250 guests, and offer full catering and bar menus.

VISIT OUR WEBSITE AT www.ottercreekankeny.com

Rental Fees

Room Rental Fees (minimum 2 hour rental) :

Pinnacle Club (full room, capacity 250 guests)

Mon.-Thurs.	\$200 /hr.
Fri.-Sun.	\$250 /hr.

Apex / Summit Rooms (half room, capacity 80 guests)

Mon.-Thurs.	\$150 /hr.
Fri.-Sun.	\$200 /hr.

Honors Room (capacity 16 guests)

Mon.-Fri.	\$100 /hr.
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*** Any décor setup and cleanup must be done during your scheduled rental time ***

Room rental fee includes:

- Set up & tear down time (*not exceeding 12:00am*)
- Standard white linen table cloths
- Use of the outdoor terrace (Apex Room & Pinnacle Club)
- Table and chair set up and tear down by Pinnacle Club staff

Additional Services Available:

• Dance Floor	\$150.00
• Bar Service	\$25/hour
• A/V Equipment:	
Projection Screen	\$25.00
Projector	\$30.00
Podium	\$25.00
Wireless Microphone	\$30.00
Slideshow on T.V.'s	\$30.00
Easel	\$10.00

Rental Details

General Information

- Otter Creek is a tax exempt municipal golf course owned and operated by the City of Ankeny. Sales tax will not be applied to any rental, food or beverage purchase.
- A service charge of 20% will be added to all food and beverage purchases on the final bill.
- A 3% transaction fee will be added to all credit/debit card transactions.
- Saturday events from the months of April-October require a \$2000 rental/food/beverage minimum.

Reserving a Date

To reserve a date for your event, we ask that you fill out a contract and pay the full room rental fee upon contract submission. The room rental fee is a separate charge and does not apply towards any food and beverage purchases. The room rental fee is non-refundable if event is cancelled within 90 days of the scheduled event.

Catering

The Pinnacle Club at Otter Creek Golf Course offers a wide variety of menu options. Our catering service includes the following:

- Buffet Dinners include china, flatware, glassware, linen napkins
- Party Trays/Casual Menu includes disposable plates, silverware, cups, napkins
- Professional uniformed staff

Outside food or other catering companies are not allowed at the Pinnacle Club. All food and beverage, both alcoholic and non-alcoholic must be purchased from the Pinnacle Club with the exception of cake and desserts not offered by the Pinnacle Club catering. Desserts must be first approved with the Food & Beverage Manager. If bringing cake or other desserts the event contact is responsible for their own plates, forks, and napkins.

Decorations

Decorations may be brought in with approval from Otter Creek. All candles must be in a vase or votive. Nails or tacks may not be used to hang items on the walls or from the ceiling. Table confetti and glitter are not allowed. Otter Creek is not responsible for damaged or stolen decorations.

Clean Up

Otter Creek staff will take care of all cleanup services including taking out trash and vacuuming. We ask that any decoration items that are brought into our facility by the event, are also taken out of our facility by the event.

Slideshow

The Pinnacle Club staff can play your slideshow on the flat screen T.V's for a fee of \$30. Please provide or flash drive with your slideshow at least one day prior to your event date for testing.

Final Payment

The Pinnacle Club requires the final payment for all services to be paid in full at least one day before the event date. The Pinnacle Club accepts all major credit cards, checks, or cash for payment. A 3% transaction fee will be added to all credit/debit card transactions.

Party Trays

All party trays and appetizer trays include disposable plates, silverware, and napkins.

Meat & Cheese Cocktail Sandwich Tray (2oz sandwiches)

Turkey, ham, roast beef
Provolone, cheddar, & pepper jack cheeses
Served with cocktail buns
Mayo and mustard on the side.

Full Tray (48 Sandwiches) \$160
Half Tray (24 Sandwiches) \$80

BBQ Pork Sandwich Tray

Shredded BBQ Pork served with cocktail buns.

10lbs Pork & 48 Buns \$200
5lbs Pork & 24 Buns \$100

Chicken Salad Sandwich Tray (40 sandwiches)

Homemade chicken salad served on mini croissants.

\$120

Vegetable Tray (serves approx. 30 guests)

Fresh celery, baby carrots, gherkin pickles, cucumbers, and grape tomatoes.
Served with sour cream ranch dip.

\$80

Fresh Fruit Tray (serves approx. 30 guests)

Juicy pineapple, honeydew, cantaloupe, strawberries, and red grapes.

\$90

Chicken Strips Tray (60 strips)

Served with Ranch dressing, BBQ sauce, and Honey Mustard dressing.

\$160

BBQ Cocktail Meatballs Tray (160 half ounce meatballs)

\$95

Seven Layer Taco Dip Tray (serves approx. 30 guests)

Seasoned refried beans, sour cream, salsa, shredded cheese, tomato, jalapeno, black olive
Served with tortilla chips

\$75

Cheese & Salami Tray (serves approx. 30 guests)

Cheddar, Colby Jack, Swiss, and Pepper jack
Served with salami and crackers.

\$90

Cheese & Cracker Tray (serves approx. 30 guests)

Cheddar, Colby Jack, Swiss, and Pepper jack
Served with Crackers

\$60

SIDES

Potato Salad \$50
(5lbs, feed approx. 20 guests)

Italian Pasta Salad \$50
(5lbs, feed approx. 20 guests)

Chips & Dip \$50
(feeds approx. 20 guests)
Ruffles & Ranch sour cream dip

Assorted Potato Chip Bags \$2.50/bag
BBQ, Regular, Doritos

Tortilla Chips & Salsa \$50
(feeds approx. 20 guests)

Casual Menu

Breakfast (served with coffee for one hour and disposable place settings)

Continental **\$9.00/person**

Assortment mini muffins, mini cinnamon rolls, granola bars, and fresh fruit bowl.

Gourmet **\$14.00/person**

Assortment of pastries, fresh fruit, and breakfast pizzas. Our breakfast pizza starts with a creamy cheese sauce topped with scrambled eggs and your choice of bacon or breakfast sausage, then topped with cheddar and mozzarella cheeses.

Premium **\$17.00/person**

Egg casserole with diced ham and cheddar cheese. Served with breakfast potatoes, fresh fruit bowl, and assorted pastries.

Casual Lunch Menu (served with disposable place settings)

Deli Sandwich **\$15.00/person**

Assorted turkey, ham, and chicken salad sandwiches. Served with pasta salad, and potato chips.

BBQ Pork Sandwich **\$16.00/person**

Shredded pork in a sweet and tangy barbecue sauce. Served with buns, condiment tray (onion, pickles, barbecue sauce), potato salad, and baked beans.

Hamburger **\$16.00/person (add hot dog \$4.50/add brat \$5.00)**

Served with buns, condiment tray (lettuce, tomato, onion, pickle, mustard, ketchup), cheese tray, potato salad, and baked beans.

Cavatelli Casserole **\$16.00/person**

Cavatelli pasta with red sauce and a mix of Graziano's sausage and Italian seasoned ground beef, topped with Italian cheeses and baked! Served with dinner salad with Ranch & Italian dressings and garlic bread.

Grilled Chicken Sandwich **\$16.00/person**

Seasoned chicken breast served with buns, condiment tray (lettuce, tomato, red onion), potato salad and chips.

Taco Buffet **\$16.00/person**

Seasoned ground beef and chicken with flour tortillas, shredded lettuce, tomatoes, shredded cheese, salsa and sour cream. Served with Spanish rice, and queso and tortilla chips.

Pizza Buffet (50 guests or less)

16" One Topping Pizza (14 slices) **\$15.00/pizza** 16" Specialty Pizza **\$20/pizza**

Add: Salad **\$3.00/person** / Tin Cup Chips **\$3.00/person** / Cheese Breadsticks **\$7.00/each**

Buffet Style Dinners

Buffet style dinners include two side dishes, dinner salad with Ranch & Italian dressings, dinner roll with butter, and iced water. Includes china, flatware, glassware, white linen napkins, and professional staff service. One entrée buffet dinners include one portioned entrée per person.

Oven Roasted Chicken

6 oz. oven roasted boneless chicken breast topped with garlic parmesan white sauce.

Three Cheese Stuffed Chicken Breast

6oz. boneless chicken breast stuffed with Italian cheeses and topped with garlic parmesan white sauce.

BBQ Grilled Chicken

6oz. boneless chicken breast grilled to perfection and smothered in tangy barbecue sauce.

Seasoned Pork Loin

Seasoned pork loin sliced and served with brown gravy.

BBQ Pork Loin

Grilled pork loin sliced and basted with barbecue sauce.

Maple & Brown Sugar Cured Ham

Baked ham with brown sugar and maple glaze.

Garlic Infused Roast Beef

Served with Au Jus and Horseradish cream sauce.

Penne Pasta with Meatballs

Penne Pasta with red sauce and Italian cheeses served with meatballs on the side.

Cavatelli Casserole

Cavatelli pasta, red sauce, and a mix of Graziano's sausage and Italian seasoned ground beef, topped with Italian cheeses and baked in the oven.

Baked Lasagna

Layers of Graziano's sausage, Italian seasoned ground beef, Italian cheeses, and red sauce.

Baked Vegetable Lasagna

Layers of fresh sautéed vegetables, Italian cheeses, and red sauce.

Pasta Primavera

Pasta tossed with sautéed vegetables in garlic parmesan white sauce.

One Entrée

\$22.00/guest

Two Entrée Buffet

\$26.00/guest

Three Entrée Buffet

\$30.00/guest

Pasta Buffet

Pasta buffet includes ice water, china, flatware, glassware, white linen napkins, and professional staff service. One entrée buffet dinners include one portioned entrée per person.

Penne Pasta with red sauce and Italian cheeses

Meatballs in Red Sauce

Pasta Primavera with roasted vegetables in garlic parmesan white sauce

Dinner Salad with Ranch & Italian Dressings

Garlic Bread

\$19.95/guest

Side Dishes & Desserts

Side Dishes

Garlic Mashed Potatoes / Mashed Potatoes & Gravy / Roasted Red Potatoes
Twice Baked Potato Casserole / Green Bean Almandine / Green Bean Casserole
Baked Beans / Buttered Corn / Rice Pilaf / Vegetable Medley
Penne Pasta with Red Sauce / Potato Salad / Italian Pasta Salad (cold)

Desserts

New York Style Cheesecake <i>with seasonal fruit topping or chocolate drizzle</i>	\$7.00/guest
Assorted Cheesecake Bites	\$4.00/guest
Chocolate Frosted Brownie	\$3.50/guest
Chocolate Chip Cookie	\$1.50/guest

Hors D'oeuvres

Hors d'oeuvres includes china plates, flatware, and professional staff. Hors d'oeuvres served on a buffet table line or stations.

Cold Hor D'ouerves

Assorted Cheese & Salami with crackers	\$3.50/guest
Jumbo Shrimp Cocktail <i>with cocktail sauce</i>	\$7.00/guest
Fresh Vegetables <i>with Dip</i>	\$3.00/guest
Chicken Salad Cocktail Croissants	\$4.50/guest
Domestic Cheese & Cracker Display	\$3.00/guest
Seven Layer Mexican Dip <i>with Tortilla Chips</i>	\$3.00/guest
Fresh Fruit Display	\$3.50/guest

Hot Hor D'ouerves

Italian Roast Beef Cocktail Sandwiches <i>With Roasted Peppers and Horseradish Sauce</i>	\$7.00/guest
Stuffed Mushrooms (with Spinach & Artichoke dip)	\$4.00/guest
Bruschetta	\$3.50/guest
Cocktail Meatballs (<i>Red Sauce or BBQ</i>)	\$3.00/guest
Italian Breaded Cheese Ravioli <i>with marinara</i>	\$3.00/guest
Chicken Strips <i>with sauces (2 strips)</i>	\$5.00/guest
Spinach Artichoke Dip with assorted crackers	\$3.50/guest

Beverages

Non Alcoholic Beverages

Bottled Soda (Coke Products)	\$3.00/bottle
Bottled Water	\$3.00/bottle
Powerade	\$3.00/bottle
Red Bull	\$5.50/can
Iced Tea (1 gallon)	\$12.00
Lemonade (1 gallon)	\$12.00
Orange Juice (1 gallon)	\$15.00
Coffee Carafe (8-10 servings)	\$15.00 (includes creamers and sugars)

Alcoholic Beverages

Full bar service is available for \$25/hr. (minimum of 2 hours). Bar service includes bartender and heavy plastic cups for beer and mixed drinks.

Can Beer	\$4.75 domestic /\$5.75 premium
Hard Seltzers	\$7.00
Keg of Beer Domestic	\$450.00 (approximately 170 -12oz glasses)
Glass of Wine	\$6.50
Bottle of Wine	\$30.00
Well Liquor	\$6.50
Premium Liquor	\$7.50



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