

The Pinnacle Club

at Otter Creek Golf Course



Meetings



CORPORATE • SMALL BUSINESS • RETREATS

Thank you for considering the Pinnacle Club at Otter Creek Golf Course to host your meeting. Our professional staff at The Pinnacle Club will ensure the highest quality of service for you and your guests. The Pinnacle Club offers a full catering menu, A/V equipment rental, and different room layout options to suite the needs of your group. The facility can accommodate groups from 5-250 guests.

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:

- Rental time (not exceeding 12:00am)
- Standard white linen table cloths
- Table and chair set up and tear down

Additional Services Available:

• 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

ROOM LAYOUTS

HONORS ROOM

Oval Tables (seat up to 16)

APEX/SUMMIT ROOM

Oval Tables (seat up to 80)
"U" shape (seat up to 32)
Closed "U" Shape (seat up to 40)
Classroom Style with Tables (seats 40)
Classroom Style Chair Only (seats 80)

PINNACLE CLUB

Oval Tables (seat up to 250)
"U" Shape (seats up to 36)
Closed "U" Shape (seats 48)
Classroom Style with Tables (seats 48)
Classroom Style Chair Only (seats 220)

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.

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.

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.

Casual Menu

Breakfast

All breakfast options served buffet style with disposable plates and silverware. Breakfast is served for one hour and includes coffee. Minimum order of 10 guests.

Continental — mini muffins, mini cinnamon rolls, granola bars, fruit bowl	\$9.00 / person
Gourmet — pastries, fresh fruit bowl, and breakfast pizza assortment	\$14.00 / person
Premium — ham & cheese egg casserole, breakfast potatoes, fresh fruit bowl, assorted pastries	\$17.00 / person

Box Lunches

\$13.00 / person

Includes Choice of Sandwich, Potato Chip, and Cookie. Served in a disposable container. Minimum of 10 orders per sandwich selection.

Turkey & Provolone served on a hoagie with lettuce & tomato

Ham & Cheddar served on a hoagie with lettuce & tomato

Roast Beef & Pepper Jack served on a hoagie with lettuce & tomato

Chicken Salad served on a croissant with lettuce and tomato

Salads

\$15.00 / person

Includes dressing cup, and cookie. Served in a disposable container. Minimum of 10 orders per salad selection.

Dressing choices: Ranch, Italian, French, Honey Mustard, Raspberry Vinaigrette

Cobb Salad— chicken, bacon, tomatoes, hard boiled egg, cheddar cheese, black olives, croutons

Chef Salad - turkey, ham, green pepper, cheddar cheese, tomatoes, hard boiled egg, croutons

Garden Salad - green pepper, hard boiled egg, black olive, tomatoes, cheddar cheese, croutons

Crispy Chicken - diced chicken tenders, cheddar cheese, bacon, hard boiled egg, tomato, croutons

Casual Lunch Menu

\$16.00 / person

Casual lunch menu selections served buffet style with disposable plates and silverware. Minimum order of 10 lunches.

BBQ Pork Sandwich— includes condiment tray, buns, potato chips, Italian pasta salad.

Hamburger - includes condiment tray, buns, cheese tray, potato salad, baked beans.

Grilled Chicken Sandwich—includes condiment tray, buns, potato chips, Italian pasta salad.

Pasta & Meatballs—penne pasta with red sauce, meatballs, dinner salad, garlic bread.

Cavatelli Casserole— pasta baked with sausage & cheeses, dinner salad, garlic bread.

Taco Buffet —Seasoned beef, chicken, tortillas, shredded lettuce, shredded cheese, tomato, salsa, sour cream, Spanish rice, and queso dip with tortilla chips

Buffet Style Dinners

Formal Buffet Style Dinners

Formal dinners are served buffet style and include china, flatware, glassware, white linen napkins, and professional staff service. Formal dinners include two side dishes, dinner salad with Ranch & Italian dressings, dinner roll with butter, and ice water. Minimum order of 20 dinners or add \$3.00/person.

One Entrée Buffet	\$22.00 / person
Two Entrée Buffet	\$26.00 / person
Three Entrée Buffet	\$30.00 / person

Entrees

Oven Roasted Chicken Breast *with garlic parmesan white sauce*
Stuffed Chicken Breast *with Italian Cheeses and garlic parmesan white sauce*
BBQ Pork Loin
Seasoned Pork Loin *with brown gravy*
Baked Ham *with brown sugar and maple glaze*
Garlic Infused Roast Beef *with horseradish cream sauce*
Baked Lasagna
Vegetable Lasagna
Pasta Primavera *(bowtie pasta with sautéed vegetables and garlic parmesan sauce)*

Side Dishes

Garlic Mashed Potatoes	Buttered Corn
Mashed Potatoes and Gravy	Rice Pilaf
Roasted Red Potatoes	Vegetable Medley
Twice Baked Potato Casserole	Penne Pasta with Marinara
Green Bean Almandine	Green Bean Casserole

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

SNACKS & DESSERTS

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

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

Assorted Granola Bars \$1.50/bar

Chocolate Chip Cookie \$1.50/cookie

Chocolate Frosted Brownie \$3.50/brownie

Assorted Cheesecake Bites \$4.00/person

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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