

The Pinnacle Club

at Otter Creek Golf Course



Weddings

Your Wedding,



Your Way

Thank you for considering The Pinnacle Club at Otter Creek Golf Course for your wedding reception. Our professional staff at The Pinnacle Club will ensure the highest quality of service for you and your guests on your special day. The Pinnacle Club can accommodate up to a maximum of 200 guests.

VISIT OUR WEBSITE AT www.ottercreekankeny.com

Reception Rental Fees

Room Rental Fees for Wedding Reception:

\$2200.00	Friday/Saturday/Sunday
\$100.00	Custodial Fee
\$100.00	Per Additional Hours of Rental Time

Room rental fee includes:

- Rental time up to 6 hours (*not exceeding 12:00am*)
- Set up and tear down of tables and chairs for up to 200 guests
- Standard white or black table linens and napkins.
- Black skirted tables: DJ table, gift & guest book table, buffet table, head table and cake table (white skirting available)
- Use of the bridal room and pre-function area
- Dance floor

Additional Services Rental

Portable Bar Service	\$25/hr. (minimum 3 hours)
Slideshow	\$30.00
Wireless Microphone	\$30.00
Cake Cutting Service	\$75.00

General Information

- Food and beverage minimum of \$2000 applies May-September
- Sales tax will not be applied to any rental, food, or beverage purchases.
- 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.

Rental Details

Reserving a Date

To reserve your wedding day at the Pinnacle Club, we ask that a contract is signed and the room rental fee/ceremony fee is paid upon contract submission. The room rental fee is a separate charge, and is not applied to food and beverage charges. Your event date may be moved after signing the contract if you are not within 90 days of your original date and the new date is available.

Catering

The Pinnacle Club at Otter Creek Golf Course offers a wide variety of menu options. Our catering service includes the following: Place settings including silverware, glassware, linen napkins, Oneida China, and a professional uniformed staff. Outside food or other catering companies are not allowed at the Pinnacle Club with the exception of cake, desserts, mints, and nuts. All beverages, both alcoholic and non alcoholic must be purchased from the Pinnacle Club. If bringing desserts, or mints and nuts, the wedding contact is responsible for their own trays and bowls and replenishing items if needed unless cake cutting service is purchased from the Pinnacle Club. The Pinnacle Club does not provide food tastings for the catering menu. Our staff can assist you with any questions you may have regarding the menu to ensure that you are satisfied with your final menu decisions.

Alcohol

Under no circumstance can outside alcohol be brought onto Otter Creek Golf Course/Pinnacle Club property. The Pinnacle Club has a liquor license and under Iowa Law we uphold all alcohol laws for the State of Iowa. No patrons under the age of 21 years of age will be allowed to consume alcohol and we reserve the right to refuse service to any guest at anytime. It is against the law in the State of Iowa to serve any patron who appears intoxicated and our bartenders are trained to stop alcohol service to guests if needed. No liquor shots are allowed at weddings. We have many options for hosted alcohol or cash bar service. Guests can use cash or credit/debit card for payments of drinks at the bar.

Decorations

Decorations may be brought in with approval from Otter Creek. All candles must be in enclosed in a vase or votive. Candelabras and free standing pillar candles are not allowed unless the candles are LED. 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. Decorations may be setup by the wedding party (or outside decorating company hired by the wedding party) the day of the reception. A time will be co-ordinated between the wedding contact and the Food & Beverage Manager to setup décor the day of your event. There are no extra charges for time needed to setup decorations the day of the event. The Pinnacle Club requires all decorations to be torn down before the six hour rental time is over.

Custodial Fee

There is a \$100.00 custodial fee for rental of the Pinnacle Club. Otter Creek staff is responsible for all cleaning services except for items brought in by the event.

Cake Cutting

Cake cutting service is available for \$75.00. Our staff will take care of the cutting and plating of your cake, using our china and flatware. You are responsible for plates and silverware for your desserts if cake cutting service is not purchased. If bringing mints and nuts for the cake table, please bring your own trays and bowls and the wedding party is responsible for refilling those items.

Slideshow

The Pinnacle Club staff can play your slideshow on all 7 of our flat screen T.V.'s for a fee of \$30. Please provide a flash drive with your slideshow at least one day prior to your event for testing.

Final Payment

Final payment is due the day before your event date. Otter Creek accepts all major credit cards, check, and cash. Any alcohol items that are on reserve at the bar for the night of your event will be paid for that night before they are served. A 3% transaction fee will be added to all the credit/debit card transactions.

Wedding Ceremonies

Host your wedding ceremony on our outdoor patio, just steps away from our indoor reception room! Our beautifully constructed patio accommodates up to 200 guests (including wedding party). In case of inclement weather, the ceremony would be moved inside to the reception room, and guests would be seated at their guest tables while the ceremony takes place on the dance floor. The decision to move the ceremony inside would be decided at least one day prior to the wedding, and determined by the Bride & Groom and the Food & Beverage Manager. Patio available for outdoor ceremonies April through October (weather permitting).

WEDDING CEREMONY PRICING & DETAILS:

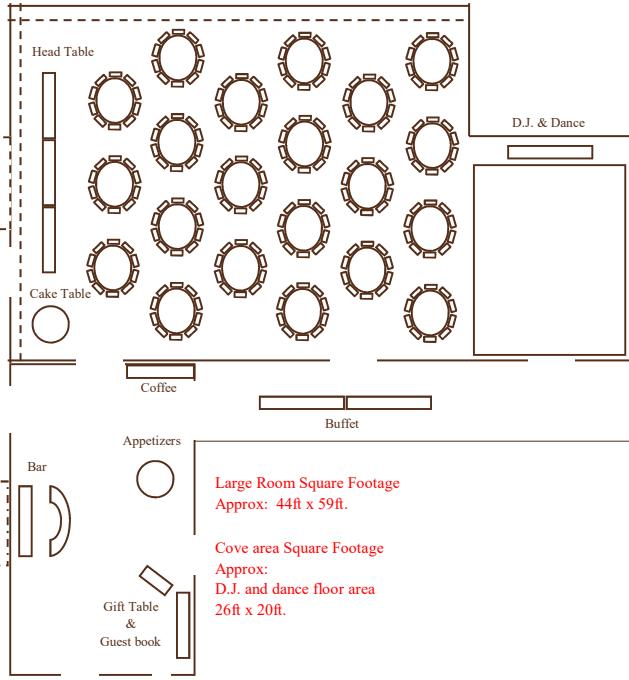
- \$500 Patio Rental for 3 Hours (includes ceremony time, pictures, and decorating)
- Ceremony Chair Rental - \$3.00/chair (standard white folding chair, includes set up/tear down)
- 1 Hr. outdoor rehearsal the day before the wedding (time approved by F& B Manager)
- Otter Creek staff member on site for ceremony rehearsal and ceremony/reception day.
- Otter Creek staff does not coordinate wedding ceremony rehearsal or ceremony day, you are responsible for hiring a wedding officiant and wedding ceremony coordinator if needed.
- Otter Creek does not rent or setup/teardown any outside décor. All décor for the patio with need to be pre-approved by the Food and Beverage Manager and removed the night of the event.
- Bridal Suite available for the ladies in the bridal party to use before the ceremony.



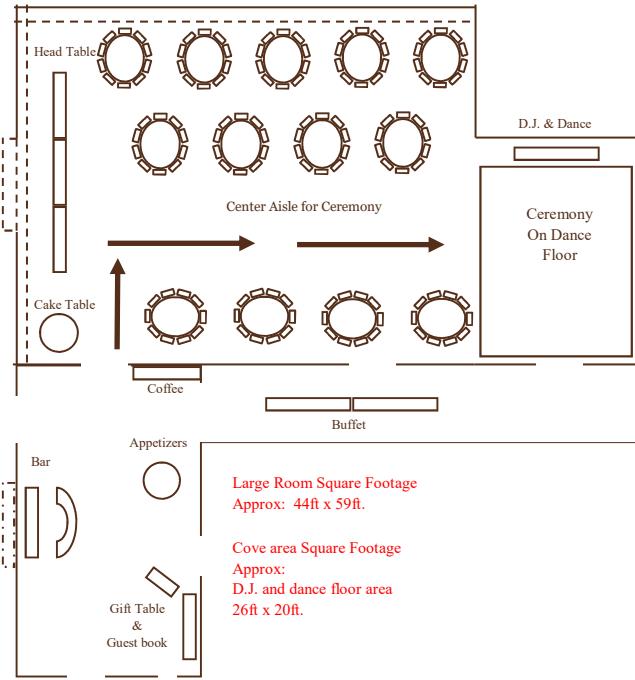
Reception Room Layouts

The Pinnacle Club can accommodate up to 200 guests (including wedding party) for wedding receptions. Depending on your final count of guests, the Pinnacle Club has many different room layout options for you to choose from. Below are some our most popular room layouts.

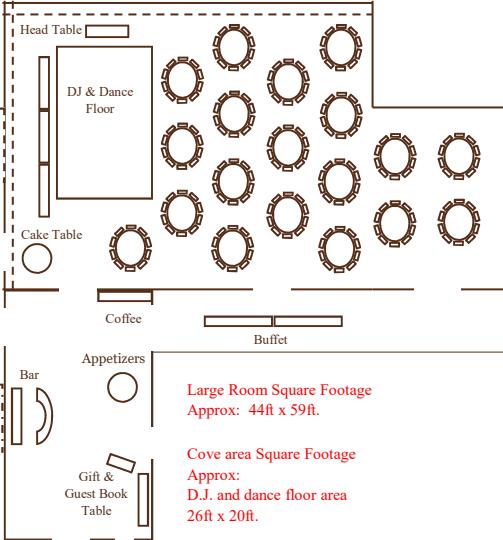
Room Layout for Maximum Capacity: 200 Guests



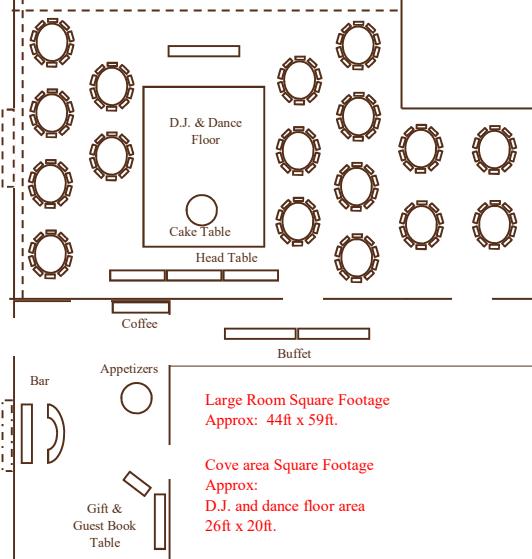
Room Layout for Indoor Wedding Ceremony: 140 Guests



Room Layout Dance Floor In Front of Head Table: 200 Guests



Room Layout Dance Floor In Center of Room: 170 Guests



Select Buffet

Our Select Menu comes with your choice of one entrée served buffet style. Includes choice of two side dishes, dinner salad, dinner roll with butter, iced water, and coffee bar. Price based on a minimum of 100 guests. Price increases if final count is below 100 guests.

Choose two hors d'oeuvres to be served for 1 hour prior to dinner for \$5.00/guest

Domestic Cheese and Cracker Display, BBQ Cocktail Meatballs, Breaded Cheese Ravioli with Marinara, Bruschetta

Choice of One Entrée

Oven Roasted Chicken Breast *with garlic parmesan white sauce*

Three Cheese Stuffed Chicken Breast *with garlic parmesan white sauce*

BBQ Chicken Breast

BBQ Pork Loin

Seasoned Pork Loin *with brown gravy*

Brown Sugar & Maple Glazed Baked Ham

Garlic Infused Roast Beef *with au jus and horseradish cream sauce*

Baked Lasagna with Graziano's Sausage

Cavatelli Casserole with Graziano's Sausage and Italian Cheeses

Pasta Primavera *with roasted vegetables in garlic parmesan white sauce*

Baked Vegetable Lasagna

Choice of two side dishes

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

\$22.00 / guest

A 20% service charge will be added to all food and beverage purchases. All prices subject to change.

Gourmet Buffet

Our Gourmet Menu comes with your choice of two entrées served buffet style. Includes choice of two side dishes, dinner salad, dinner roll with butter, ice water, and coffee bar. Price based on a minimum of 100 guests. Price increases if final count is below 100 guests.

Choose two hors d'oeuvres to be served for 1 hour prior to dinner for \$5.00/guest

Domestic Cheese and Cracker Display, BBQ Cocktail Meatballs, Breaded Cheese Ravioli with Marinara, Bruschetta

Choose Two Entrees

Oven Roasted Chicken Breast *with garlic parmesan white sauce*

Three Cheese Stuffed Chicken Breast *with garlic parmesan white sauce*

BBQ Chicken Breast

Garlic Infused Roast Beef *with au jus and horseradish cream sauce*

Brown Sugar & Maple Glazed Baked Ham

BBQ Pork Loin

Seasoned Pork Loin *with brown gravy*

Baked Lasagna with Graziano's Sausage

Baked Vegetable Lasagna

Cavatelli Casserole with Graziano's Sausage and Italian Cheeses

Pasta Primavera *with roasted vegetables in garlic parmesan white sauce*

Choice of two side dishes

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

\$26.00 / guest

A 20% service charge will be added to all food and beverage purchases. All prices subject to change.

Premier Buffet

Our Premier Menu comes with your choice of three entrées served buffet style. Includes choice of two side dishes, dinner salad, dinner roll with butter, ice water, and coffee bar. Price based on a minimum of 100 guests. Price increases if final count is below 100 guests.

Choose two hors d'oeuvres to be served for 1 hour prior to dinner for \$5.00/guest

Domestic Cheese and Cracker Display, BBQ Cocktail Meatballs, Breaded Cheese Ravioli with Marinara, Bruschetta

Choose Two Meat Entrees

Oven Roasted Chicken Breast with garlic parmesan white sauce

Three Cheese Stuffed Chicken Breast with garlic parmesan white sauce

BBQ Chicken Breast

Garlic Infused Roast Beef with au jus and horseradish cream sauce

Brown Sugar & Maple Glazed Baked Ham

BBQ Pork Loin

Seasoned Pork Loin with brown gravy

Choose One Pasta Entrée

Baked Lasagna with Graziano's Sausage

Cavatelli Casserole with Graziano's sausage and Italian Cheeses

Baked Vegetable Lasagna

Pasta Primavera with roasted vegetables in garlic parmesan white sauce

Cheese Ravioli with red sauce

Choice of Two Side Dishes

Garlic Mashed Potatoes, Mashed Potatoes & Gravy, Roasted Red Potatoes, Twice Baked Potato Casserole, Rice Pilaf, Green Bean Almandine, Green Bean Casserole, Baked Beans, Buttered Corn, Vegetable Medley, Potato Salad, Italian Pasta Salad

\$30.00 / guest

A 20% service charge will be added to all food and beverage purchases. All prices subject to change.

Pasta Buffet

Pasta buffet includes ice water, and coffee bar. Priced based on a minimum of 100 guests. Prices increase if final count is below 100 guests.

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

\$21.00 / guest

Kid's Meal

Kid's meals are served with disposable plates on a separate buffet table. Choose one menu selection for all children 12 years and younger.

Chicken Strips & French Fries

Cheeseburger & French Fries

Cheese Pizza

Pepperoni Pizza

\$7.00 / child

A 20% service charge will be added to all food and beverage purchases. All prices subject to change.

Hors D'oeuvres

Hors d'oeuvres buffets can be served on a buffet line or in stations set up around the reception room. Hors d'oeuvres are served for 2 hours, or until the food is gone.

Hors d'oeuvres buffet menu price is based on a minimum of 100 guests.

Price will increase if final count of guests is below guests.

Choose 3 Hors d'oeuvres	\$13.95/guest
Choose 5 Hors d'oeuvres	\$19.95/guest
Choose 7 Hors d'oeuvres	\$26.95/guest

Cold Hors d'oeuvres

Assorted Meat & Cheese Tray with Crackers

Jumbo Shrimp Cocktail (add \$2.00/guest)
with Cocktail Sauce

Fresh Vegetables with Assorted Spreads

Mini Chicken Salad Croissants

Domestic Cheese & Cracker Display

Seven Layer Mexican Dip
with Tortilla Chips

Fresh Fruit Display

Cocktail Sandwiches
(turkey, ham, roast beef)

Hot Hors d'oeuvres

Italian Roast Beef Cocktail Sandwiches with roasted red peppers and Horseradish Cream Sauce

Stuffed Mushrooms (Spinach Artichoke)

Bruschetta

Cocktail Meatballs (*Red Sauce or BBQ*)

Italian Breaded Cheese Ravioli
served with red sauce

Chicken Strips *with sauces*

Spinach Artichoke Dip *with assorted crackers*

BBQ Pork Cocktail Sandwiches

Bar Menu

Cash Bar Service

Full bar service is available for \$25/hr. (minimum of 3 hours). Bar service includes one bartender and heavy plastic cups for keg beer and mixed drinks. Glassware available for additional charge.

Can Beer	\$4.75 domestic / \$5.75 premium
Keg of Beer	\$450 (approximately 170 / 12 oz. glasses)
Hard Seltzers	\$7.00
Glass of Wine	\$6.50
Bottle of Wine (house)	\$30.00 (wine glasses included)
Bottle of Champagne	\$30.00
Well Liquor	\$6.50
Premium Liquor	\$7.50
Soda	\$2.00
Bottled Water	\$3.00
Red Bull	\$5.50
Soda Packages (unlimited soda for your guests during bar hours)	
50-100 guests	\$75.00
100-175 guests	\$125.00
175-200 guests	\$150.00

Champagne Toast

Head Table Toast \$60.00 champagne / \$45.00 sparkling cider
(includes 2 bottles of our house champagne or sparkling cider served in silver champagne buckets and glass champagne flutes at each place setting.)

House Champagne with glass flutes for guest tables	\$6.50/person
Sparkling Cider with glass flute for guest tables	\$4.50/person



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