



**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 and jellies*

**Continental Breakfast - \$8.95**

*Chilled orange juice, cranberry juice, fresh seasonal fruit and an oven baked pastry assortment*

**Sausage Biscuits and Gravy Breakfast - \$12.95**

*Creamy house made sausage gravy, freshly baked biscuits, fluffy scrambled eggs, and a seasonal fruit bowl*

**Breakfast Buffet - \$15.95**

*Chef crafted eggs, crisp bacon and sausage, potatoes, fresh seasonal fruit bowl and an oven baked pastry assortment*

**Assorted Muffins - \$18.00/dozen**

*Chef's selection of assorted muffins*

**Cinnamin Rolls - \$22.00/dozen**

*Freshly baked cinnamon rolls drizzled with white icing*

**Donuts - \$25.00/dozen**

*Chef's selection of assorted donuts*

Prices are subject to 20% service charge and 6% Michigan sales tax.  
V – vegetarian, GF – gluten free, DF – dairy free, EF – egg free, NF – nut free

**\*\*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**



## LUNCH MENU

**SIT-DOWN LUNCH\*\*** - All sit-down lunches include a Garden Salad, Homemade Rolls with fresh creamery butter, and Chef's choice potato.

**Tuscan Chicken - \$16.95 GF, EF, NF**

**Coconut Lime Chicken - \$16.95 GF, EF, NF**

**Classic Pot Roast - \$17.95 GF, DF, EF, NF**

**Steak Tips w/ Noodles - \$16.95 GF, DF, EF, NF**

**Peach BBQ Whiskey Chicken- \$16.95 GF, EF, NF**

**Pasta Primavera - \$15.95 EF, NF**

**Sausage Baked Penne - \$16.95 EF, NF**

**COLD LUNCH BUFFET\*\* - \$16.95 NF**

*Choice of Salad – garden, creamy pasta, pasta in oil, or potato, Assorted Deli Meats, Bread, Assorted Sliced Cheese, Lettuce, Tomato and Condiments. Variety of cookies included.*

*(Chef's Selection of Soup, \$2 per person for each soup)*

**Soups Available** – *New England Clam Chowder, White Bean Chicken Chili, Fire Roasted Tomato Basil*

**ITALIAN LUNCH BUFFET\*\* - \$17.95 NF**

*Garden Salad with Italian Dressing, Garlic Bread, Chicken Piccata, and Baked Ziti with marinara sauce.*

**HOT LUNCH BUFFET\*\* - \$18.95**

*Garden Salad, Homemade Rolls with Butter, Choice of Two Lunch Entrees and Chef's Selection of Potato. (see sit down lunch options)*

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## APPETIZER MENU

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

### **Pre-dinner passed appetizers - \$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 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; BBQ, buffalo, or garlic parmesan.*

### **Garlic & Cheese Stuffed Mushrooms - \$85 per 50 pcs GF, EF, NF**

*Button mushrooms filled with an herb infused cheese blend.*

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

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

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

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

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

*Assorted fresh cut vegetables accompanied by a vegetable dip.*

### **Cured Meats & Specialty Cheese Display - \$210 per 50 servings Buffet Only**

*A variety of meats, assorted cheeses, and gourmet crackers.*

### **The Pinnacle Display - \$250 per 50 servings V, EF, NF Buffet Only**

*A seasonal display of fruits with a variety of meats, assorted cheeses, and gourmet crackers*

### **Charcuterie Table - \$9 per person**

*A variety of cured meats and cheeses, seasonal fresh fruits w/dip, vegetables w/dip, antipasto assortment and crackers.*

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## Flatbreads

**\$8.95 per flatbread; each flatbread is cut in 6 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 topped with spring onions.

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

**Hawaiian** – thin sliced ham, pineapple, marinara and shredded mozzarella cheese.

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

## Punch Bowl/Infused Water

*Punch bowls include a punch bowl, cups, and napkins.*

**Classic Fruit Punch - \$18.00/gallon**

*Bright and fruity, red punch, with a blend of juices and lemon-lime soda.*

**White Fruit Punch - \$18.00/gallon**

*Refreshing white grape juice mixed with pineapple juice and gingerale.*

**Strawberry Lemonade - \$14.00/gallon**

*Strawberry lemonade steeped with fresh lemons and strawberries.*

**Cucumber & Mint Water - \$10.00/gallon**

*Fresh spring water infused with cucumber and mint.*

## Dry Snacks & Refreshments

*Pretzels - \$12.00/lb.*

*Potato Chips & Dip - \$12.00/lb.*

*Chex Mix - \$13.00/lb.*

*Cookies—Assorted - \$14.00/dozen*

*Bottled Water - \$2.50 /each*

*Tortilla Chips & Salsa - \$13.00/lb.*

*Trail Mix - \$13.00/lb.*

*Mixed Nuts - \$16.00/lb.*

*Canned Soda - \$2.00/each*

*Non-Alcoholic Sparkling Juice - \$9.50/bottle*

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

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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 BBQ Whiskey Chicken - \$22.95 GF, DF, NF**

*Grilled boneless chicken breast, then baked in a sticky, sweet and tangy BBQ sauce flavored with peach preserves and a splash of Whiskey.*

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

*Pan seared boneless chicken breast covered with a classic red wine sauce and sauteed mushrooms.*

**Coconut Lime Chicken - \$23.95 GF, DF**

*Marinated boneless and skinless chicken breast seared until golden and smothered in a creamy coconut milk sauce infused with fresh lime juice.*

**Margarita Chicken - \$24.95 EF**

*Boneless, skinless chicken breast, chargrilled and marinated in a tequila citrus blend, topped with a margarita jus and fresh pico.*

**Tuscan Chicken - \$24.95 GF, EF, NF**

*Grilled, boneless and skinless chicken breast marinated with Italian spices, chargrilled and simmered with a creamy spinach, parmesan and sun-dried tomato sauce.*

**Peruvian Style Chicken - \$24.95 GF, EF, NF**

*Grilled, boneless and skinless chicken breast marinated in a blend of peruvian spices, grilled to perfection and topped with a traditional Aji Verde.*

### Pork

**Carnitas - \$21.95 NF**

*Tender braised pulled pork carnitas served with salsa verde and flour tortillas.*

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

*Smoked and slow cooked, smothered in Memphis style BBQ.*

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. Served over a bed of egg noodles.*

**Smoked Brisket - \$23.95 GF, DF, EF, NF**

*Juicy and perfectly rendered savory slices of slow smoked brisket.*

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

*Slow braised chuck roast, hand shredded and served in a brown gravy pan drippings.*

**Korean Style Short Rib Steak - \$26.95 GF, DF, EF, NF**

*Beef short rib steak, marinated in sweet and savory sauce that is grilled and caramelized.*

**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**

*Slow roasted and chef crafted Rib-eye with our house made Au-jus.*

## Seafood

**Creamy Sundried Tomato Salmon - \$24.95\*\* GF, EF, NF**

*Seared salmon fillet smothered under a rich creamy sundried tomato sauce.*

**Greek Salmon - \$24.95\*\* GF, EF, NF**

*Seared salmon fillet marinated in olive oil and Greek spices, topped with a traditional Greek salad chutney.*

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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## Combination Plates

Your choice of any two entrees - chicken, pork, beef, or seafood items with two sides

*Pricing available based on choices.*

## Vegan/ Vegetarian

**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.*

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

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

**Jackfruit Crabcakes - \$22.95 DF, EF, NF**

*Vegan twist on crabcakes without the crab! A mixture of braised jackfruit combined with coconut yogurt, celery, and roasted red pepper in a polenta breading.*

**Mushroom Bourguignon - \$22.95 EF, NF, DF**

*An assortment of mushrooms, carrots, and pearl onions in a rich red wine sauce.*

*Served over creamy polenta.*

**Vegan Pot Roast - \$22.95 GF, DF, EF, NF**

*Slow cooked jackfruit with all the traditional spices of our classic pot roast.*

## Side Choices

### Starch Choices

*Cilantro Lime Rice*

*Southwestern Rice*

*Twice Baked Potatoes\*\**

*Fingerling Potatoes*

*Sour Cream & Chive Mashed*

*Parmesan Roasted*

*White Cheddar & Sage*

*Mashed*

*Tri-Colored Potato Hash*

### Vegetable Choices

*Garlic Green Beans*

*Baby Glazed Carrots*

*Herb Garlic Roasted Root Vegetables*

*Sweet & Spicy Brussel Sprouts*

*Seasoned Broccolini*

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

Choosing additional sides will add \$2.00 to menu price.

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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

### **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

*Tuscan Chicken  
Coconut Lime Chicken  
Peruvian Style  
ChickenChicken Marsala  
Margarita Chicken*

*BBQ Peach Whiskey Chicken  
Smoked Brisket  
Classic Pot Roast  
Steak Tips  
Baby Back Ribs*

*Korean Short Rib Steak  
Greek Salmon  
Creamy Sundried Tomato  
Salmon*

#### Starch Choices

*Southwestern Rice  
Cilantro Lime Rice  
Twice Baked Potatoes\*\**

*Fingerling Potatoes  
Sour Cream & Chive Mashed  
Parmesan Roasted*

*White Cheddar & Sage  
Mashed  
Tri-Colored Potato Hash*

#### Vegetable Choices

*Garlic Green Beans  
Baby Glazed Carrots*

*Herb Garlic Roasted Root  
Vegetables*

*Sweet & Spicy Brussels  
Seasoned Broccolini*

*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*

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

*Your choice of flour or corn tortillas, grilled chicken, and ground 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.*

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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## 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***