

# The Pinnacle Club

at Otter Creek Golf Course



## 2022 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](http://www.ottercreekankeny.com)

# Reception Rental Fees

## Room Rental Fees for Wedding Reception:

\$1200.00	Friday/Saturday/Sunday
\$1700.00	Holiday Weekends
\$100.00	Custodial Fee
\$100.00	Additional Hour 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, black, or ivory linen tablecloths 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	\$20/hr. (minimum 3 hours)
Slideshow	\$30.00
Cake Cutting Service	\$50.00

## 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

# Rental Details

## **Reserving a Date**

In order to reserve your wedding date at the Pinnacle Club, we ask that you sign a contract and pay the full room rental fee at that time. 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 the date is available. There are no penalties for moving your event date.

## **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 or other desserts. All food and beverage, both alcoholic and non-alcoholic must be purchased from the Pinnacle Club with the exception of cake or other desserts, mints, and nuts. If bringing mints and nuts, the wedding contact is responsible for their own trays and bowls and replenishing items if needed. 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. Testimonials are available on our website at [www.ottercreekankeny.com](http://www.ottercreekankeny.com).

## **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. 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 coordinated 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 \$50.00. Our staff will take care of the cutting and plating of your cake, using our china and flatware. Cakes and desserts may be brought in by an outside caterer if first approved by the Food & Beverage Manager. 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 DVD or 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.

# Wedding Ceremonies

Host your wedding ceremony on our newly constructed outdoor patio, just steps away from our indoor reception room! The 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 - \$2.50/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.

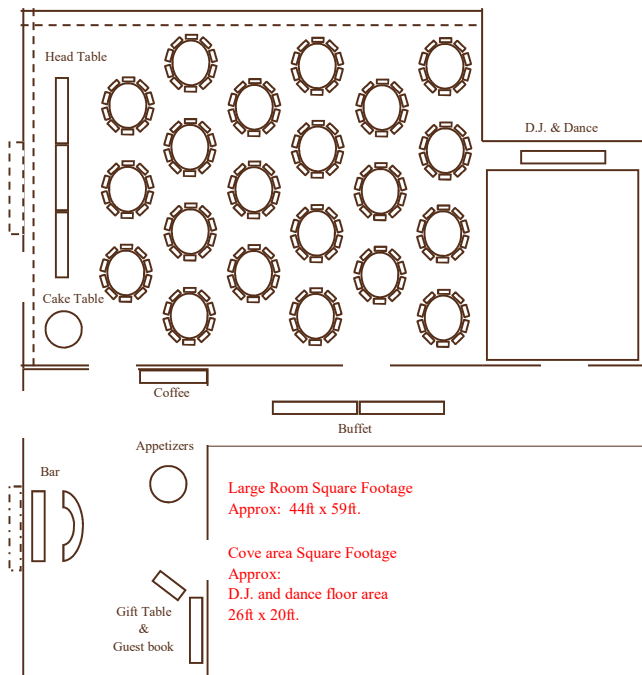




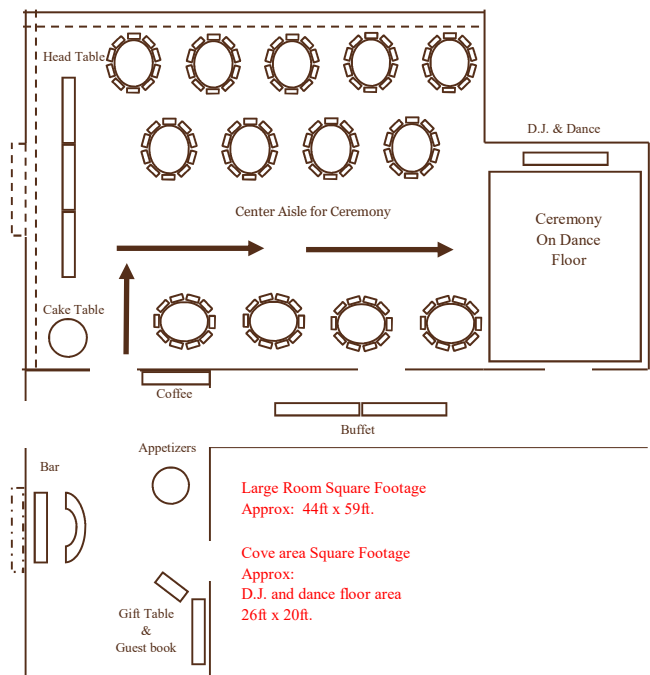
# Reception Room Layouts

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 of our most popular room layouts.

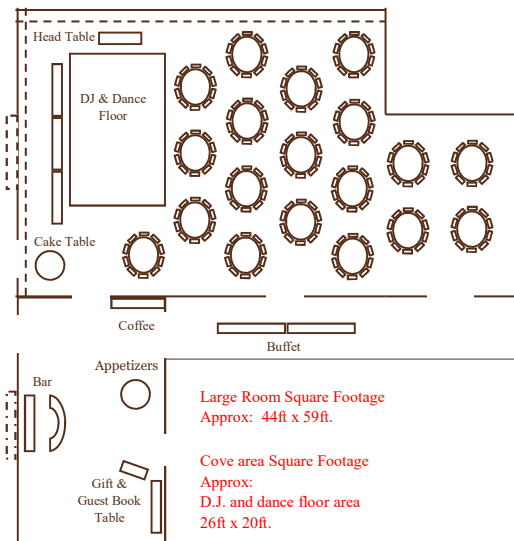
**Room Layout for Maximum Capacity: 200 Guests**



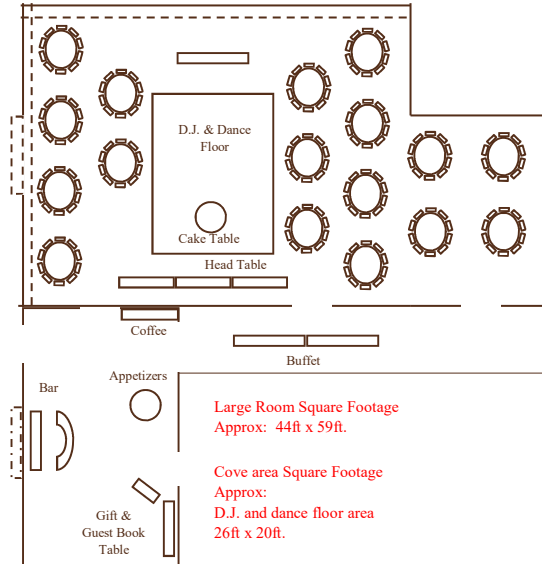
**Room Layout for Indoor Wedding Ceremony: 140 Guests**



**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 people. Price increases if final count is below 100 guests.

*Choose two hors d'oeuvres to be served for 1 hour prior to dinner for \$4.00/guest  
Domestic Cheese and Cracker Display, BBQ Cocktail Meatballs, Breaded Cheese Ravioli with Marinara*

## ***Choice of One Entrée***

Oven Roasted Chicken Breast *with garlic parmesan white sauce*

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

Smothered Chicken Breast *with mushrooms, caramelized onions, bacon, and provolone cheese*

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

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, Corn O' Brien, Vegetable Medley, Pasta with Red Sauce, Potato Salad, Italian Pasta Salad

**\$17.95 / 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 people. Price increases if final count is below 100 guests.

*Choose two hors d'oeuvres to be served for 1 hour prior to dinner for \$4.00/guest*

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

## ***Choose Two Entrees***

Oven Roasted Chicken Breast *with garlic parmesan white sauce*

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

Smothered Chicken Breast *with mushrooms, caramelized onions, bacon, and provolone cheese*

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 mixed vegetables in a light cream 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, Corn O' Brien, Vegetable Medley, Pasta with Red Sauce, Potato Salad, Italian Pasta Salad

# **\$21.95 / 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 people. Price increases if final count is below 100 guests.

*Choose two hors d'oeuvres to be served for 1 hour prior to dinner for \$4.00/guest*

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

## ***Choose Two Meat Entrees***

Oven Roasted Chicken Breast *with garlic parmesan white sauce*

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

Smothered Chicken Breast *with mushrooms, caramelized onions, bacon, and provolone cheese*

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

Chicken Lasagna *with white sauce and Italian cheeses*

Cavatelli Casserole with Graziano's sausage and Italian Cheeses

Baked Vegetable Lasagna

Pasta Primavera *with mixed vegetables in a light cream sauce*

Cheese Ravioli *with Marinara 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, Corn O' Brien, Vegetable Medley, Potato Salad, Italian Pasta Salad

# **\$26.95 / 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 people. Prices increase if final count is below 100 guests.*

Penne Pasta with red sauce and Italian cheeses

Meatballs in Marinara Sauce

Pasta Primavera with roasted vegetables in garlic parmesan white sauce

Dinner Salad with Ranch & Italian Dressings

Garlic Bread

**\$15.95 / 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

**\$6.00 / 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 people.

Price will increase if final count of guests is below 100 people.

Choose 3 Hors d'oeuvres	\$12.95/guest
Choose 5 Hors d'oeuvres	\$18.95/guest
Choose 7 Hors d'oeuvres	\$22.95/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 *with fruit dip*

Cocktail Sandwiches  
(turkey, ham, roast beef)

## ***Hot Hors d'oeuvres***

Italian Roast Beef Cocktail Sandwiches with  
roasted red peppers and herb cheese

Stuffed Mushrooms (Spinach Artichoke)

Bruschetta

Cocktail Meatballs (*Red Sauce or BBQ*)

Italian Breaded Cheese Ravioli with marinara

Chicken Wings *with Ranch Dressing*

Spinach Artichoke Dip *with assorted crackers*

BBQ Pork Cocktail Sandwiches

# Bar Menu

## Cash Bar Service

Full bar service is available for \$20/hr. (minimum of 3 hours). Bar service includes bartender and heavy plastic cups for keg beer and mixed drinks. Glassware available for additional charge.

Can Beer	\$4.00 domestic / \$5.00 premium
Keg of Beer	\$400 (approximately 170 / 12 oz. glasses)
Glass of Wine	\$6.00
Bottle of Wine(house)	\$25.00 (wine glasses included)
Bottle of Champagne	\$25.00
Well Liquor	\$6.00
Premium Liquor	\$7.00
Soda	\$1.50
Bottled Water	\$2.50
Red Bull	\$5.00

Soda Packages (unlimited soda for your guests during bar hours)

50-100 guests	\$75.00
100-175 guests	\$100.00
175-250 guests	\$150.00

## Champagne Toast

Head Table Toast     \$50.00 champagne / \$40.00 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	\$5.00person
Sparkling Cider with glass flute for guest tables	\$4.00person

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

## Nearby Area Hotels

Fairfield Inn & Suites  
215 NE Delaware Ave.  
Ankeny, IA  
515-965-8400  
[www.marriott.com](http://www.marriott.com)  
3 Miles

Ramada  
133 SE Delaware Ave.  
Ankeny, IA  
515-964-1717  
[www.wyndhamhotels.com](http://www.wyndhamhotels.com)  
3 miles

My Place Hotel  
2506 SE Tones Dr.  
Ankeny, IA  
515-381-0589  
[www.mylacehotels.com](http://www.mylacehotels.com)  
5 miles

Sleep Inn & Suites  
2406 SE Tones Dr.  
Ankeny, IA  
515-964-5909 ext. 2  
5 miles

Holiday Inn Express  
2402 SE Tones Drive  
Ankeny, IA 50021  
515-965-2400  
[www.hiexpress.com](http://www.hiexpress.com)  
5 miles

Courtyard Marriott Ankeny  
2405 SE Creekview Drive  
Ankeny, IA 50021  
515-422-5555  
[www.marriott.com](http://www.marriott.com)  
5 miles

Country Inn & Suites By Carlson  
2510 SE Tones Drive  
Ankeny, IA 50021  
515-965-2646  
[www.countryinns.com](http://www.countryinns.com)  
5 miles

Comfort Inn  
2602 SE Creekview Drive  
Ankeny, IA 50021  
515-963-1100  
[www.choicehotels.com](http://www.choicehotels.com)  
5miles

AmericInn by Wyndham  
1610 SE Oralabor Road  
Ankeny, IA 50021  
515-964-2004  
[www.americinn.com](http://www.americinn.com)  
5 miles

Best Western Premier  
2502 SE Tones Dr.  
Ankeny, IA 50021  
515-965-5678  
[www.bestwestern.com](http://www.bestwestern.com)  
5 miles