



FOR YOUR MOMENT

Schedule your next event at Pinnacle Country Club where you and your guests will enjoy Convenience, Quality, Team Building, Privacy, Luxury & Professionalism

- Corporate Meetings
- Fundraising Events
- Retirement Parties
- Holiday Parties
- Client Dinners
- Luncheons
- Professional Seminars
- Birthday Parties
- Anniversary Parties
- Rehearsal Dinners
- Business Receptions
- Bridal Showers

Pinnacle Country Club



Room Rentals

Room Rental includes tables, chairs, basic white linens, china, silverware, setup and cleanup.

The Terrace - 6,089 sqft

\$2,800 / Member Rate - \$1,400

Spacious room with spectacular views of the Patio & Golf Course

The Pinnacle Room - 1,054 sqft

\$650 / Member Rate - \$450

Semi-private area overlooking the 18th Green; features fireplace and decorative 10' mantle

Patio - 5,015 sqft

\$1,000 / Member Rate - \$500

Luxurious outdoor space, overlooking the golf course. **Can be rented by section*

Boardroom - 1,014 sqft

\$300 / Member Rate - \$150

Spacious, private area with natural light from large windows. Located on the first floor

The Grill - 1,021 sqft

\$300 / Member Rate - \$150

Casual atmosphere with a bar, gorgeous views and direct access to the Patio

The Loft - 1,536 sqft

\$450 / Member Rate - \$250

Newly remodeled space located on the 2nd floor. Includes modern staged furniture and windows overlooking the Terrace

The Conference Room - 523 sqft

\$200 / Member Rate - \$100

Private Boardroom with seating for 12 - Includes executive Lazy Boy Chairs, Screen, Whiteboard and Conference Phone. Located on the 2nd Floor

Pinnacle Country Club



Meeting Enhancers

Cinnamon Rolls - \$18 per dozen

Brownies \$18 per dozen

Assorted Cookie Display - \$18 per dozen

Chef's Choice: Chocolate Chip, White Chocolate Chip, Macadamia Nut, Oatmeal Raisin & Peanut Butter.

Assorted Chips and Pretzels - \$2.00 per person

Seasonal Fruit & Berries - \$7.00

Vegetable Display w/ Dip - \$7.00

Selection of International & Domestic Cheeses, Grapes, Assorted Crackers, Sliced Bread - \$8.00

Mediterranean Display - \$9.00

Grilled Asparagus, Fire Roasted Bell Peppers, Assorted Olives, Feta Cheese, Hummus & Grilled Pita Bread

Cheese & Fruit Combination - \$13.00

International and Domestic Cheeses, European Biscuits, Sliced Fruits (Honeydew, Pineapple, Cantaloupe, Strawberries)



Continental Breakfast

Seasonal Fruit and Berry Display
 Chef's Selection of Breakfast Pastries
\$10.00 per person

Breakfast Buffet - 20 Person Minimum

Fresh Seasonal Fruit & Berry Display
 Chef's Selection of Breakfast Pastries
 Preserves and Butter

Scrambled Eggs
 Applewood Bacon
 Sausage Links
 Home Fried Potatoes
\$17.00 per person

*Additional Setup Fee of \$100.00 will be charged for parties with less than 20 guests

Plated Breakfast

Scrambled Eggs
 Two scrambled eggs with cheese, biscuits & gravy fresh fruits display and assorted muffins
\$14.00 per person

Eggs Benedict

Traditional Eggs Benedict, fresh seasonal fruit, breakfast pastries and hashbrowns
\$15.00 per person

Breakfast Sandwiches

English Muffin with Egg, Canadian Bacon and Cheddar Cheese
Breakfast Burrito with Egg, Chorizo, Salsa, Shredded Potato & Cheddar Cheese
Croissant with Egg, Bacon and Swiss Cheese.
\$6.00 per sandwich

Enhanced Items

Cold Cereals - \$3.25
Steel Cut Oatmeal - \$3.50
Biscuits and Gravy \$4.00
French Toast - \$3.50
Breakfast Quiche - \$5.00
Smoked Salmon - \$7.00
with Capers, Onions & Lemon Wedge
Omelet Station - \$10
Chef Fee \$100

**All Prices are Per Person*



Luncheon Plated Cold Entrees

Caesar Salad

Topped with your choice of the following:
Grilled Petite Filet Medallions (4oz) - \$18.00
Marinated, Grilled Chicken Breast - \$16.00
Garlic Shrimp (4) - \$24.00
Mini Crab Cake (4 oz) - \$26.00
Grilled Salmon (4oz) - \$24.00

Salad in Avocado Half

Served with Grilled Vegetables, Seasonal Greens and choice of:
Tuna Salad - \$9.00 Chicken Salad - \$9.00

Greek Salad - \$13.00

Romaine, Marinated Chicken, Tomatoes, Kalamata Olives, Pickled Cucumbers and Feta Oregano and Red Wine Vinaigrette

Luncheon Sandwiches

All Sandwiches Served on Your Choice of White, Wheat, Rye, Sourdough or as a Wrap with choice of Fresh Fruit, Fries, Chips, Cottage Cheese & Coleslaw

Classic Reuben- \$12.50

Corned Beef , Crisp Sauerkraut, Swiss Cheese & 1000 Island Dressing

Ham Brie Grilled Cheese Sandwich with Homemade Apple Sauce - \$11.00

Brick Pressed Panini - \$13.50

House Smoked Turkey, Guacamole, Cheddar Cheese & Piquillo Pepper Mayonnaise

Chicken Caprese Sandwich - \$12.50

Herb-grilled Chicken, Heirloom Tomatoes, Fresh Mozzarella & Basil Mayonnaise on Toasted Sourdough

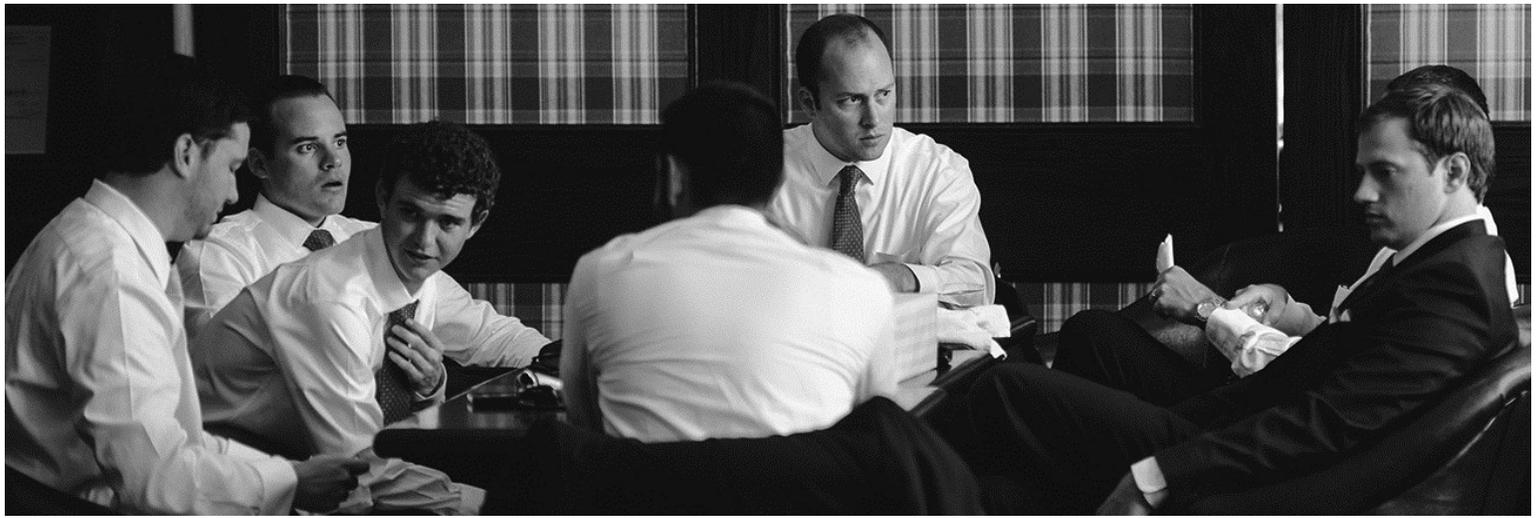
Chipotle Glazed Chicken Sandwich - \$12.50

Caramelized Onions, Provolone & Chipotle-Ancho Mayonnaise

Chicken Salad Club - \$12.50

Lettuce, Tomato, Applewood Smoked Bacon & Avocado

Pinnacle Country Club



Luncheon Plated Hot Entrees

Chicken Florentine - \$24.00

Pan Seared Chicken, topped Pernod Scented Cream Spinach, Jack Cheese Soufflé and Roasted Red Pepper Sauce. Served with Rice Pilaf and Seasonal Vegetables

Chicken Piccata - \$20.00

Sautéed Skinless Chicken Breast with Herbed Spaghetti, Lemon Caper Cream Sauce & Grilled Asparagus

Charbroiled Salmon Filet - \$26.00

Crème Fraiche Whipped Potatoes, Roasted Shallot Scented French Beans, Citrus Beurre Blanc

Petite Filet of Beef (6oz) - \$32.00

Pan Seared with Cheesy Au Gratin Potatoes, French Beans with a Mushroom Red Wine Sauce

Crab Cake - \$32.00

Roasted Fingerling Potatoes, Seasonal Vegetables, Cocktail and Tartar Sauce

Roasted Pork Loin - \$22.00

Creamy Polenta, Squash & Zucchini Pomodoro and Dijon Mustard Sauce

**Dessert Selections additional charge*

Daily Lunch Buffet Tuesday - Friday \$15 per person

**Complimentary Room Rental with 20+ dining off buffet*

Salads

House Salad - \$5.00

Seasonal Greens, Cucumber, Tomato, Onion, Cucumber

Caesar - \$7.00

Romaine Lettuce Hearts chopped and tossed with Classic Caesar Dressing, Croutons and Parmesan

Iceberg Lettuce Wedge - \$8.00

Apple Wood Smoked Bacon, Grape Tomatoes, Mixed Olives, Red Onion, Bleu Cheese Vinaigrette

Spinach Salad - \$6.00

Tender Baby Spinach, Balsamic Apples, Dried Cranberries, Candied Pecans, Champagne Dressing

Heirloom Tomato Caprese Salad - \$8.00

Fresh Mozzarella, Handpicked Basil, Balsamic Vinaigrette

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Cold Hors d'oeuvres - Passed or Stationed

Tomato, Basil and Mozzarella Bruschetta - \$2.50

Fresh Vegetable Spring Roll with Avocado Dipping Sauce (G.F.) - \$3.00

Chile Spiced Black Bean & Corn Salad in Filo Cup - \$3.00

Gazpacho Shooters (G.F.) - \$3.00

Caprese Skewers (Grape Tomato, Cherry Mozzarella, Basil Oil) (G.F.) - \$3.00

Fresh Fruit Kabobs (G.F.) - \$3.00

Prosciutto Wrapped Melon Skewers - \$3.00

Beef Tenderloin on Grilled Bread with Chipotle Cream - \$4.00

Seared Ahi Tuna, Wasabi Cream, Cucumber Round (G.F.) - \$4.50

Chilled Jumbo Shrimp Cocktail, Cocktail Sauce (G.F.) - \$5.25

Cold Display Stations

Seasonal Fruit & Berries - \$7.00

Vegetable Display w/ Dip - \$7.00

Selection of International & Domestic Cheeses, Grapes, Assorted Crackers, Sliced Bread - \$8.00

Cheese & Fruit Combination - \$13.00

International and Domestic Cheeses, European Biscuits, Sliced Fruits (Honeydew, Pineapple, Cantaloupe, Strawberries)

Mediterranean Display - \$9.00

Grilled Asparagus, Fire Roasted Bell Peppers, Assorted Olives, Feta Cheese, Hummus & Grilled Pita Bread

Caesar Salad Display - \$9.00

Romaine Lettuce, Classic Caesar Dressing, Croutons, Parmesan Cheese

Add Grilled Chicken Additional \$6.00 Add Grilled Shrimp Additional \$10.00

Marinated Grilled Vegetable Display - \$8.00

Old Bay Poached Shrimp Cocktail \$12.00

House Smoked Salmon Display - \$14.00

Corn & Pickled Onion Salad, Ancho Mayo, Assorted Sliced Bread

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Hot Hors d'oeuvres

Spanakopita (Phyllo Filled with Spinach & Feta Cheese) - \$2.00

Asian Chicken Satay with Peanut Sauce - \$2.75

Assorted Mini Quiche - \$2.75

Mini BLT Bites - \$3.00

Asian Pork & Vegetable Pot Stickers, Ponzu Sauce - \$3.00

Crispy Vegetable Spring Roll, Hoisin BBQ Sauce - \$3.00

Crispy Fried Brie Bites, Raspberry Dipping Sauce - \$3.00

Baked Apple & Brie Crostini, Candied Pecan - \$3.00

Mini Ground Sirloin or Chicken Sliders, Mini Brioche - \$3.25

Chicken Tenderloin Bites, Chipotle Ranch Dipping Sauce - \$3.50

Mini Reuben (Crispy Sauerkraut & Imported Swiss, Russian Dressing) - \$3.50

Bacon Wrapped Sea Scallops - \$4.00

Fried Crabmeat Balls, Cocktail Sauce - \$4.50

Mini Beef Wellingtons - \$6.00

Hot Display Stations

Baked Spinach & Artichoke Dip with Herb Crostini - \$4.00

Whole Baked Brie with Seasonal Garnish, Fresh Berries, Crostini - \$5.00

Carved Herb Marinated Pork Loin (Chef) - \$15.00

Butcher Block (Chef) - \$20.00

Pepper Crusted Carved Beef Tenderloin, Brioche Rolls, Horseradish Cream, Grain Mustard

Pasta Station - \$15.00

Primavera Vegetables, Grilled Chicken, Shrimp, Marinara, Alfredo, Bolognese, Garlic Bread, Caesar Salad

Pasta Add On's:

Ziti with Sweet Italian Sausage, Basil and Marinara Sauce - \$7.00

Spinach - Cheese Ravioli with Pomodoro Sauce - \$7.00

Taco Bar - \$6.00

Flour Tortilla and Crispy Corn Taco Shell with Lettuce, Tomato, Fresh Salsa, Sour Cream, Shredded Cheese, Guacamole, Black Beans, Rice

Taco Add On's

Chicken Taco Meat \$5.00 - Beef Taco Meat \$5.00 - Skirt Steak \$8.00 - Grilled Fish of the Day \$7.00

Pinnacle Country Club



Plated Dinner Selections

Plated Dinner Selections include: one starter and two accompaniments.

Entrees

Filet of Beef Tenderloin - 6oz \$42 8oz \$48

Wild Mushroom and Red Wine Demi-Glace

Crab Cake - \$42

Cocktail and Remoulade Sauce

New York Strip Steak - \$49

10oz Finished with Roasted Mushrooms and Shallot Herb Sauce

Chicken Florentine - \$34

Pan Seared Breast topped with Pernod Scented Cream Spinach, Jack Cheese Soufflé, Roasted Bell Pepper Sauce

Chicken Marsala - \$32

Mushrooms and a Marsala Wine Cream Sauce

Chicken Chardonnay - \$32

White wine Lemon Butter Sauce

Grilled Fillet of Salmon - \$38

Citrus Buerre Blanc

Duets

Petite Filet of Beef Tenderloin and Crab Cake - \$57

Red Wine Mushroom Demi-Glace and Roasted Corn Salsa

Petite Filet of Beef Tenderloin and Crab Stuffed Jumbo Shrimp - \$59

Red Wine Mushroom Demi-Glace and Tarragon Cream

Petite Filet of Beef Tenderloin and Broiled Shrimp - \$57

Roasted Shallot Demi-Glace, and Citrus Beurre Blanc

Classic Surf & Turf - \$60

Butter Roasted Beef Tenderloin, Cold Water Lobster Tail, Lemon Butter

Pinnacle Country Club



Plated Dinner Selections

Plated Dinner Selections include: one starter and two accompaniments.

Starters

House Salad

Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Shaved Carrot; Choice of Dressing

Classic Caesar

Crisp Romaine, Parmesan Cheese, Seasoned Croutons, Classic Dressing

Spinach Salad

Baby Spinach Balsamic Apples, Dried Cranberries, Candied Pecans, Champagne Dressing

Tomato Caprese Salad

Layered Tomato and Fresh Mozzarella Cheese, Basil, Balsamic Syrup

Wedge Salad

Iceberg Wedge, Shaved Red Onion, Crumbled Bleu Cheese, Grape Tomato, Black Pepper and Brown Sugar Bacon, Bleu Cheese Dressing

Accompaniments

Please select one Starch & one Vegetable

Starch Selections

- Twice Baked Potato - *Cheddar Cheese/Bacon*
- Creamy Whipped Potatoes
- Potato Dauphinoise - *Scalloped Potato with Bleu Cheese*
- Wild Mushroom Risotto
- Roasted Fingerling Potatoes
- Roasted Red Potatoes
- Rice Pilaf

Vegetable Selections

- Fresh Asparagus
- Buttered Broccoli Florets
- Roasted Cauliflower Florets
- Squash and Zucchini Pomodoro
- Gran Marnier Glazed Carrots
- French Beans Amandine
- Vegetable Medley

Pinnacle Country Club



Dessert Options

Full Portion \$7.50pp / Half Portion \$4.50

Tiramisu

Chocolate Decadence

Chocolate Ganache Cake

Carrot Cake with Cream Cheese Icing

Lemon Ice Box

Cheesecake with topping of choice

Strawberry Shortcake

Red Velvet Cake with Cream Cheese Icing

Pecan Pie

Key Lime Pie

Apple Pie

****Specialty Desserts Prepared upon Request*

Pinnacle Country Club



Buffet Dinner Selections

Option 1 - \$46.00

Select (2) Each of Starter Selections, Accompaniments and Entrees.
Select (3) Desserts for Dessert Display

Option 2 - \$52.00

Select (3) Each of Starter Selections, Accompaniments and Entrees.
Select (4) Desserts for Dessert Display

Entrees

Roasted Filet of Salmon
with Citrus Buerre Blanc

Chicken Florentine
Pernod Scented Cream Spinach, Jack Cheese Souffle and Roasted Pepper Cream

Chicken Chardonnay
White Wine Lemon Butter Sauce

Beef Stroganoff

Herb Roasted Pork Loin
Dijon Cream Sauce

****Sliced Roasted Turkey**
Gravy

****Sliced Tenderloin of Beef**
with traditional condiments

****Requires a Carver - \$100**

Pinnacle Country Club



Buffet Dinner Selections

Starters

Seasonal Fresh Fruit and Berries

Imported and Domestic Cheese Display

Mixed Greens with Tomatoes, Cucumbers, Shredded Carrot, House Vinaigrette

Caesar Salad with Classic Dressing, Croutons, Parmesan Cheese

Boston Wedge Salad

with Apple Wood Smoked Bacon, Crumbled Bleu, Mixed Olives, Grape Tomatoes Bleu Cheese Dressing

Roma Tomato with Fresh Mozzarella, Basil, Balsamic Drizzle

Spinach Salad with Balsamic Apples, Candied Pecans, Dried Cranberries, Champagne Dressing

Grilled Marinated Vegetables with French Feta Cheese

Accompaniments

Please select one Starch & one Vegetable

Starch Selections

Twice Baked Potato - *Cheddar Cheese/Bacon*

Creamy Whipped Potatoes

Potato Dauphinoise - *Scalloped Potato with Bleu Cheese*

Wild Mushroom Risotto

Roasted Fingerling Potatoes

Roasted Red Potatoes

Rice Pilaf

Vegetable Selections

Fresh Asparagus

Buttered Broccoli Florets

Roasted Cauliflower Florets

Squash and Zucchini Pomodoro

Gran Marnier Glazed Carrots

French Beans Amandine

Vegetable Medley

Pinnacle Country Club



Buffet Dessert Options

Apple Pie

Cherry Pie

Pecan Pie

Key Lime Pie

Warm Apple Crisp

Bourbon Pecan Bread Pudding

Lemon Tart with Berries

Tiramisu

Chocolate Decadence

Chocolate Ganache Cake

Carrot Cake with Cream Cheese Icing

Lemon Ice Box

Cheesecake with topping of choice

Strawberry Shortcake

Red Velvet Cake with Cream Cheese Icing

Assorted Cookies

Assorted Brownies

Specialty Orders:

Assorted Cookies \$18 per dozen

Assorted Brownies \$18 per dozen

Cinnamon Rolls \$18 per dozen

Mini Muffins \$8 per dozen

Muffins \$12 per dozen

Cup Cakes \$24 per dozen

Petit Fours \$21 per dozen

Half Sheet Cake \$65

Serves 30-40

Full sheet Cake \$120

Serves 60-80



Beverage Options

Tea/Soda/Coffee

\$2.95 each (free refills)

Hot Tea/Hot Chocolate

\$2.95 each (no refills)

Individual Juice Bottles

\$2.25 each

Sparkling Bottled Water (Perrier)

\$3.75 each

Bottled Water

\$3.00 each

Red Bull Energy Drink

\$5.00 each

Half Day Beverage Station

\$7.50 per person

*(Coffee/Tea/Soda/Water) Meetings/
Conferences only*

All Day Beverage Station

\$10.50 per person

(Coffee/Tea/Soda/Water) Meetings/Conferences only

Regular or Decaf Coffee

\$40 per gallon

Hot Chocolate

\$45 per gallon

Pinnacle Country Club



Beer & Wine Options

Beer

Domestic Beer (Bottles/Cans) - \$4.00 each

Budweiser, Bud Light, Coors Light, Michelob Ultra & Miller Lite

Imported Beer (Bottles/Cans) - \$5.00 each

Amstel Light, Corona, Corona Light, Heineken & Stella Artois

Full Keg—Domestic Beer - \$350 each

Bud Light, Coors Light & Miller Lite

Pony Keg - Domestic Beer - \$200 each

Bud Light, Coors Light & Miller Lite

1/6 Keg - \$175 each

Blue Moon, Boulevard, Bike Rack Golden or Bentonville Brewing Co. Amber

White Wine

PCC House Chardonnay - \$26

Kendall Jackson Chardonnay - \$36

Pine Ridge Chenin Blanc - \$38

Nobilo Sauvignon Blanc - \$40

Cuvasion Chardonnay - \$45

Chateau Ste. Michelle Eroica Riesling - \$45

Santa Margherita Pinot Grigio - \$63

Sparkling Wine

Domaine Chateau Ste Michelle - \$32

La Marca Prosecco - \$34

*Premium champagnes available upon request
(requires one week notice)*

Red Wine

PCC House Cabernet Sauvignon - \$26

PCC House Pinot Noir - \$26

PCC House Merlot - \$26

Stump Jump - \$36

Cliffhanger - \$36

Kendall Jackson Cabernet Sauvignon - \$40

Meiomi Pinot Noir - \$42

Cambria Pinot Noir - \$58

King Estate Signature Pinot Noir - \$54

Arrowwood Cabernet - \$70



Cocktails

Well Cocktails - \$6.75 per Drink plus tax and service charge

Alcohol options include:

Jim Beam 8 Star, New Amsterdam Gin, Bacardi Rum, Cutty Sark Scotch & New Amsterdam Vodka

Call Cocktails - \$7.75 per Drink plus tax and service charge

Alcohol options include:

Crown Royal Whiskey, Jack Daniels Black Whiskey, Tanqueray Gin, Jose Cuervo Tequila, Myer's Dark Rum, Captain Morgan Rum, Dewar's Scotch, Absolut Vodka & Tito's Vodka

Premium Cocktails - \$10.75 per Drink plus tax and service charge

Alcohol options include:

Woodford Reserve Whiskey, Hendrick's Gin, Bombay Sapphire Gin, Patron Tequila, Glenlivet 12 Scotch, Johnny Walker Black Scotch, Macallan 12 Scotch, Belvedere Vodka, Grey Goose Vodka & Ciroc Vodka

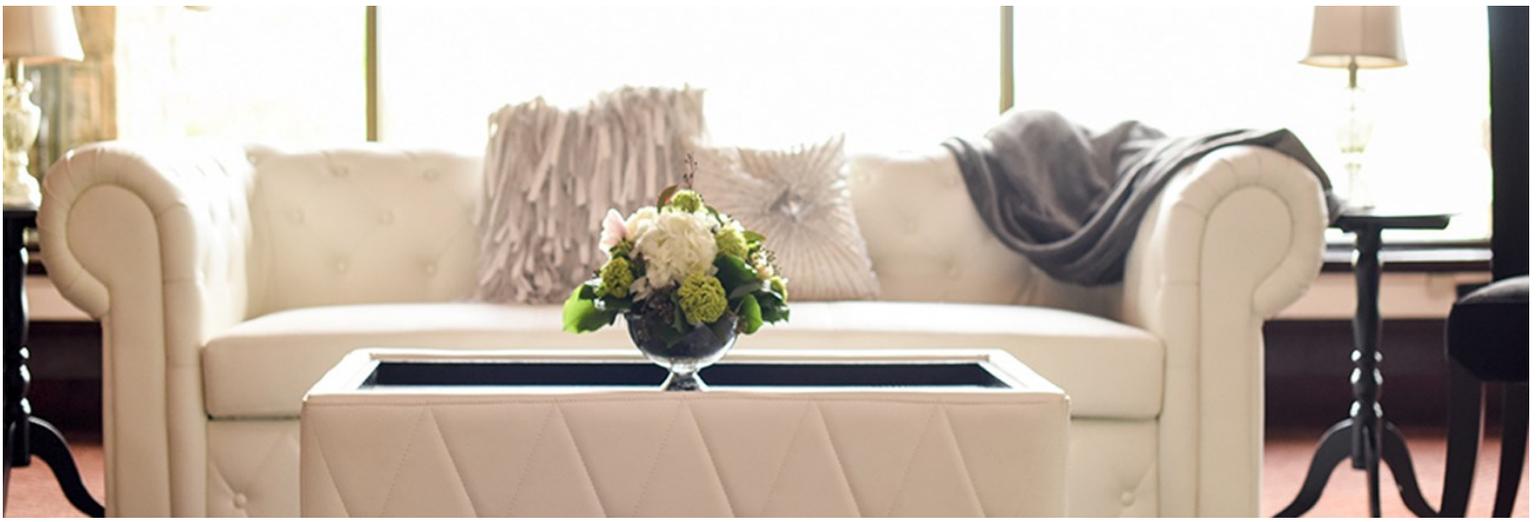
Cash Bar Pricing

All Cash Bar Prices include sales tax & service charge.

Well	\$9.75 per drink
Call	\$11.25 per drink
Premium	\$15.75 per drink
Domestic Beer	\$6.00 per drink
Import Craft	\$7.50 per drink
House Wine	\$8.25 per drink

Signature Cocktails by request

Pinnacle Country Club



Rental Options

A/V Equipment

60" Television - \$100.00

Screen - \$25.00

Podium - \$25.00

Stage - \$75.00

Flipchart (Includes Markers & Pad) - \$20.00

Easel - no charge

Projector - \$100.00

Microphone - \$75.00 each

Free Wi-Fi

Wi-Fi Access:

Login: PCCGuest

Password: guest1999

Rentals

Large White Sofa - \$250.00

Rounded Sofa - \$150.00

Banquet Sofa - \$100.00 per piece

Fees

Bartender Fee - \$100 per Bartender

The number of bartenders will be based on the number of guests in your party.

1 Bartender per 75 guests

Carver Fee - \$100 per Carver

The number of carvers will be based on the number of guests in your party.

1 Carver per 100 guests

Valet Fee - \$50 per Valet

The number of valets will be based on the number of guests in your party.

Coat Room Attendant - \$60

Pinnacle Country Club



Contract

Services

Upon request, our staff will be pleased to assist you. Arrangements can be made for floral centerpieces, decorations, music, entertainment, ice carvings, transportation, valet parking, special linen and tableware services all at additional cost. Services may be subject to a 10% handling fee.

Food & Beverage Policies

Food and beverages must be purchased from Pinnacle Country Club. NO food or beverage may be brought onto club premises. Exceptions are allowed for special occasion and wedding cakes from a reputable bakery. NO food or beverages (with the exception of wedding cakes) may be taken from Pinnacle Country Club for any reason following an event. A service charge of 21% is added to all food and beverage sales; a sales tax of 9.5% is added to food and beverage (excluding alcohol). Alcohol Tax (liquor, beer, wine) will also be added per county/state laws. Pinnacle Country Club selects and serves only the highest quality foods and will do everything possible to maintain price quotations; however, certain market conditions may warrant price adjustments. Price quotes for liquor, wine and beverages are only estimates and are based on similar past events. Prices are subject to change.

Guarantees

An approximate guest count is required at the time of the booking. Pinnacle Country Club requests your confirmation of a guaranteed number of attending guests 72 hours (3 business days) prior to the date of the event; the Club can accept no changes after that confirmation. Charges will be based upon your guaranteed number or the actual number in attendance, whichever is greater. Any changes after 72 hours may result in substitution of entrée item ordered and/or additional service charges.

Deposits

Pinnacle Country Club requires a deposit in the amount of the room rental. This deposit is due at the time of booking. NO room will be held without deposit. Deposits are non-refundable.

Payment

Payment is due upon completion of the event. Credit Cards, Checks & Cash are accepted as payment. ***Member Charges are not accepted as payment for Banquet Events unless pre-approved by accounting.**

Pinnacle Country Club



Contract

Liability

Pinnacle Country Club assumes no responsibility or liability for damage to or loss of any merchandise or articles left behind after your function. Pinnacle Country Club will check in coats and hats, but guests are responsible for the claim ticket. All decorations and support equipment must be picked up the day following the event. Pinnacle cannot be held responsible for storing extra items. Signer agrees to pay for any damage to the function space or Pinnacle Property that occurs while using it. Signer will not be responsible, however, for ordinary wear and tear or for damage that it can show was caused by person other than the signer and his/her attendees. The Club reserves the right to inspect and control all private functions. The Deposit will not be refunded if any damage is done.

Entertainment

Entertainment and all support personnel must be approved by the Director of Events.

Staffing

An extra charge will be applied if any additional staff must be brought to the club in order to fulfill special requests by the host, i.e. bartenders, cooks, servers, or coat room attendants.

Dress Code

The dress code for all evening events in the Clubhouse is business casual.

Tax Exemption

If the group hosting an event is a tax-exempt organization, a signed certificate with all the proper information filled out is required to be submitted to the Club prior to the function for the exemption to be honored. Arrangements must be made at least a week in advance for special billing of the group. If the Club is held liable for taxes not paid, the group will be required to reimburse Pinnacle Country Club for the taxes.

I have read and agree to the terms & conditions put forth by Pinnacle Country Club.

Signature: _____

Print Name: _____ Date: _____

Pinnacle Country Club

Pinnacle Country Club

Credit Card Authorization Form

Name as it Appears on Card: _____

Credit Card Number: _____

Method of Payment: *(Please Circle One)* **Master Card** **Visa** **American Express**

Expiration Date: ____/____ Security Code: *(3 digits on back)* _____ Amount: \$ _____

Signature: _____

Pinnacle Country Club

3 Clubhouse Drive

Rogers, AR, 72758

Phone: (479) 273-0500

Fax: (479) 273-0444



SPONSORSHIP OPPORTUNITIES

Presenting Sponsor - \$500

- ◆ Company Logo on Event Advertisement
- ◆ Announcement During Event
- ◆ Opportunity to Welcome Members & Guests and Introduce Your Company
- ◆ Logo on Event Ad on Website
- ◆ Brochures, Cards, Marketing Materials & Banners may be displayed
- ◆ Promotional Items can be given to event participants (optional)
- ◆ Quarter Page Ad in Newsletter (valued at \$250)
- ◆ Logo on Thank-You Ad in Newsletter & on Social Media

Gold Sponsor - \$350

- ◆ Company Logo on Event Advertisement
- ◆ Logo on Event Ad on Website
- ◆ Brochures, Cards & Marketing Material may be displayed
- ◆ Promotional Items can be given to event participants (optional)
- ◆ Logo on Thank-You Ad in Newsletter & on Social Media

Silver Sponsor - \$250

- ◆ Company Logo on Event Advertisement
- ◆ Logo on Event Ad on Website
- ◆ Brochures, Cards & Marketing Material may be displayed
- ◆ Promotional Items can be given to event participants (optional)
- ◆ Logo on Thank-You Ad in Newsletter & on Social Media

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