



## Wedding Packages

### All Wedding Reception Packages at The Pinnacle Include —

- Champagne Toast for Head Table
- Complimentary Dinner for the Bride and Groom
- Coatroom Attendant In Appropriate Season
- Under Lighting for Head Table and Cake Table
- Uniformed Security Provided By The Lucas County Sheriff's Department
- Full China Service
- Restroom Attendants
- China Cake Cutting Service
- Linen Table Skirting

### Choose One of Our Four Wedding Reception Packages

#### The Pinn Package —

- Four Hour Open Pinn Bar
  - House Chardonnay*
  - White Zinfandel*
  - Jim Beam Bourbon*
  - Lauder's Scotch*
  - Black Velvet Whiskey*
  - DeKuyper Peach Schnapps*
  - Bud Light Draft Beer*
  - Merlot*
  - Seagram's Gin*
  - Ronrico Rum*
  - Amarito Amaretto*
  - Smirnoff Vodka*
  - El Toro Tequila*
  - Bottled O'Doul's*
- Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders
- Four Hour Ballroom Reception
- Limited China Buffet Dinner
- Stainless Flatware on Buffet
- Bridal Tasting Dinner for Four
- 85" Standard White Linen Table Covers
- White Linen Napkins on Buffet
- Complimentary Use of Card Box

#### The Pinnacle Package —

- Five Hour Open Pinnacle Bar
  - Summerfield Chardonnay*
  - Summerfield Merlot*
  - Don Sol White Zinfandel*
  - Jim Beam Bourbon*
  - Cutty Sark Scotch*
  - Black Velvet Whiskey*
  - DeKuyper Peach Schnapps*
  - Bottled O'Doul's*
  - Kahlua*
  - Ronrico Rum*
  - Amarito Amaretto*
  - El Toro Tequila*
  - Beefeater Gin*
  - Smirnoff Vodka*
  - Bud Light Draft Beer*
- Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders
- Five Hour Ballroom Reception
- **First Impressions Station**
- Stainless Flatware
- Multi Course Dinner
- Bridal Tasting Dinner for Four
- **90" Standard White Linen Table Covers**
- **Colored Linen Napkins**
- **Hostess Greeting Guests at the Door**
- Complimentary Use of Card Box



Wedding Packages

**The Pinnacle Signature Package —**

- Five Hour Open Signature Bar
 

<i>Summerfield Chardonnay</i>	<i>Kahlua</i>
<i>Summerfield Merlot</i>	<i>Bacardi Silver Rum</i>
<i>Don Sol White Zinfandel</i>	<i>DeKuyper Amaretto</i>
<i>Jack Daniels Tennessee Bourbon</i>	<i>Jose Cuervo Tequila</i>
<i>Dewar's White Label Scotch</i>	<i>E&amp;J Brandy</i>
<i>Canadian Club Whiskey</i>	<i>Absolut Vodka</i>
<i>DeKuyper Peach Schnapps</i>	<i>Tanqueray Dry Gin</i>
<i>Captain Morgan Spiced Rum</i>	<i>Bottled Budweiser</i>
<i>Bottled Bud Light</i>	<i>Bottled Corona</i>
<i>Bottled O'Doul's</i>	
- Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders
- Five Hour Ballroom Reception
- First Impressions Station
- Stainless Flatware
- Multi Course Dinner
- **Bridal Tasting Dinner for Six**
- 90" Standard White Linen Table Covers
- Colored Linen Napkins
- Hostess Greeting Guests at the Door
- Complimentary Use of Card Box
- **Two Passed Pinnacle Hors D'Oeuvres**
- **Elegant Chair Covers for the Head Table**  
Accented with a Sash of Your Choice

**The Pinnacle Presidential Package —**

- Five Hour Open Presidential Bar
 

<i>BV Signature Chardonnay</i>	<i>Kahlua</i>
<i>BV Signature Merlot</i>	<i>Frangelico</i>
<i>Beringer White Zinfandel</i>	<i>Crown Royal Whiskey</i>
<i>BV Signature Cabernet Sauvignon</i>	
<i>Maker's Mark Kentucky Bourbon</i>	<i>Bacardi Silver Rum</i>
<i>Amaretto Di Saronno</i>	<i>Courvoisier Cognac</i>
<i>Captain Morgan Spiced Rum</i>	<i>Chivas Regal Scotch</i>
<i>Jose Cuervo Gold Tequila</i>	<i>Grey Goose Vodka</i>
<i>Bombay Sapphire Dry Gin</i>	<i>Bottled Corona</i>
<i>DeKuyper Peach Schnapps</i>	<i>Bottled Labatt Blue</i>
<i>Grand Marnier Orange Liqueur</i>	<i>Bottled Bud Light</i>
<i>Bottled Michalob Ultra</i>	<i>Bottled O'Doul's</i>
- Bar Includes Soft Drinks, Juices, Appropriate Garnishes, Glassware, and Bartenders
- Five Hour Ballroom Reception
- First Impressions Station
- Stainless Flatware
- Multi Course Dinner
- **Bridal Tasting Dinner for Six**
- Colored Linen Napkins
- Hostess Greeting Guests at the Door
- Complimentary Use of Card Box
- **Lavish Chocolate River**
- **Three Stationed Pinnacle Hors D'Oeuvres**
- **Two Passed Pinnacle Hors D'Oeuvres**
- **Champagne Toast for All Guests**
- **Elegant Linen Chair Covers for All Guest**  
Tables Accented with a Sash of Your Choice
- **Standard Floor Length Linen Table Covers in**  
White, Black, or Ivory



## Limited China Buffet

### Menu Offerings for The Pinn Package

#### Salad

##### Tossed Garden Salad

*Spring Mix and Iceberg with Tomatoes, Cucumbers, Shredded Carrots, and Red Onion Rings Served with French and Ranch Dressings*

##### Build Your Own Salad Table

*Available at \$2.25 Additional per Guest  
Includes Above Toppings as well as Bean Sprouts, Rice Noodles, Shredded Cheese, Chopped Eggs, and Crumbled Bacon*

#### Starches — Choose One

Herb Roasted Red Skin Potatoes

White and Wild Rice with Sun-dried Cherries, Almonds, and Green Onions

Boursin Mashed Potatoes

Orzo with Exotic Mushrooms

#### Vegetables — Choose One

Miniature Carrots and Green Beans

Seasonal Chef Blend

California Mix

#### Entrées — Choose Two

##### Poultry

*Scaloppini of Turkey Breaded and Served with Rich Marsala Wine Sauce*

*Boneless Oven-Roasted Chicken Breast Served with Dijon, Piccata, Champagne or Wild Mushroom Sauce*

*Boneless Oven-Roasted Chicken Breast Stuffed with Mascarpone Cheese and Spinach, Topped with Roasted Garlic Pan Sauce*

*Breast of Chicken Stuffed with Pineapple and Rice Served with Teriyaki Glaze*

*Breast of Chicken Stuffed with Bread Stuffing Served with Sun-Dried Tomato Garlic Sauce*

##### Beef and Pork

*Sliced Beef Top Rounds with Peppercorn Rosemary or Madeira Sauce or Red Wine Reduction*

*Roasted Pork Loin with Sesame Ginger or Whole Grain Mustard Sauce*

##### Seafood

*Atlantic Farm Raised Salmon Topped with Dill White Wine Sauce or Lime Hollandaise*

#### Compliments

Fresh Baked Assorted Rolls with Butter

Colombian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar



## Hors D'Oeuvres

### Jumbo Tiger Shrimp Display

Fresh Shrimp Served with Horseradish and Cocktail Sauce  
(Additional Charges of \$3.50 Per Guest Apply When Using Hors D'Oeuvres  
Included In Signature and Presidential Packages)

### Parmesan Bacon Mushroom Caps

Prepared with a Parmesan Bread Crumb and Smoked Bacon Stuffing

### Crab Cakes

Mini Lump Crab Baked In a Light Olive Oil, Dijon, and Parmesan Breading

### Mozzarella-Stuffed Tomatoes

Cherry Tomato Stuffed with Fresh Basil, Sun-Dried Tomato,  
Mozzarella Cheese, and a Hint of Garlic

### Caramelized Bacon Strips

### Bacon-Wrapped Almond-Stuffed Dates

### Baby Spinach Crostini

Bacon, Spinach, and Parmesan Cheese, Served with French Bread Croutons

### Italian Mozzarella Crostini

Fresh Mozzarella, Diced Tomatoes, and Garlic in Basil Vinaigrette  
Served with French Bread Croutons

### Chicken Parmesan Meatballs

Ground Chicken Meatball Seasoned with Italian Seasoning  
Rolled in Bread Crumbs, Topped with Marinara Sauce

### Shrimp Meatballs

Meatball Made of Shrimp and Dill, Served with a Dill Hollandaise

### Swedish Meatballs

Beef Meatballs with a Lemon Caper Twist

### Cucumbers with Wasabi Cream Cheese and Shrimp

Crisp Cucumber Round Topped with Wasabi Flavored Cream Cheese and Shrimp  
Garnished with Cocktail Sauce

*Prices do not include 20% service staff fee and applicable state sales tax.*



## Sitdown & Buffet

### First Impressions Station

An Elegant Display of Select Domestic and Imported Cheeses, Fresh Vegetables with Homemade Dips, Seasonal Fruits, Baked Brie, French Bread, and Gourmet Crackers

### Salad — Choose One

*All Served with Fresh Baked Breads and Whipped Butter*

*Asian Salad of Mixed Greens, Baby Corn, Water Chestnuts, Mandarin Oranges, and Rice Noodles with Ginger Soy Vinaigrette*

*Caesar Salad of Crisp Romaine, Parmesan Cheese, and Baked Croutons with Caesar Dressing*

*Citrus Salad of Feta Cheese, Mandarin Oranges, and Onions over Baby Greens with a Citrus Cream Dressing*

*House Salad of Spring Mix and Iceberg with Grape Tomatoes, Cucumbers, Red Onion Rings, and Rice Noodles Served with Choice of Balsamic Vinaigrette, Raspberry Vinaigrette, French, Ranch, or Italian*

### Starches — Choose One

Herb Roasted Red Skin Potatoes

White and Wild Rice with Sun-dried Cherries, Almonds, and Green Onions

Boursin Mashed Potatoes

Caramelized Onion Mashed Potatoes

### Vegetables — Choose One

Miniature Carrots and Green Beans

Asparagus with Roasted Tomatoes (Seasonal)

Sugar Snap Peas with Red and Yellow Peppers

Oven Roasted Zucchini, Yellow Squash, Tomatoes, and Peppers

Chef Choice Garden Blend

### Entrées — Choose Up to Two

#### Poultry

*Scaloppini of Turkey Breaded and Served with a Rich Marsala Wine Sauce*

*Boneless Oven-Roasted Chicken Breast Served with Dijon, Piccata, Champagne or Wild Mushroom Sauce*

*Boneless Oven-Roasted Chicken Breast Stuffed with Mascarpone Cheese and Spinach, Topped with Roasted Garlic Pan Sauce*

*Breast of Chicken Stuffed Hawaiian Style with Pineapple and Rice Served with Teriyaki Glaze*

*Breast of Chicken Stuffed with Bread Stuffing Served with Sun-Dried Tomato Garlic Sauce*

#### Beef and Pork

*Beef Medallions Served with Red Wine Reduction, Madeira Sauce or Peppercorn Rosemary Sauce*

*Roasted Pork Loin With Sesame Ginger or Whole Grain Mustard Sauce*

#### Seafood

*Jumbo Sea Scallops Wrapped in Bacon Topped with a Vanilla Chile Butter and Balsamic Glaze*

*Atlantic Farm Raised Salmon Topped with a Dill White Wine Sauce or a Lime Hollandaise*

#### Vegetarian

*Portabella Mushroom Stacker Filled with Sautéed Seasonal Vegetables Served with a Teriyaki Sauce*

*Beggar's Purse of Sautéed Vegetables Wrapped in Phyllo Dough, with Roasted Pepper Sauce*

*Pasta Primavera Served with Alfredo or Marinara Sauce*



## Finishing Touches

### Additional Items Available

#### Chocolate River

*River of Hot Fudge, Caramel, Milk and White Chocolates Served with Strawberries, Maraschino Cherries Pineapple, Pretzel Rods, Shortbread Cookies, Biscotti, and Miniature Cream Puffs*

#### Gold/Silver Charger Plates

#### Linen Chair Covers

*Black, White or Ivory with Standard Poly Sash*

#### Satin Chair Covers

*White or Ivory with Standard Poly Sash*

\*Additional colors and fabrics available for sashes at an additional cost.

#### Champagne Toast

*House Champagne Served in Toasting Glasses Placed at Each Guest Table*

#### Floor Length Linen Table Covers

*Available in Black, White, or Ivory*

#### Organza Table Overlays

In Stock Items

Special Order Items

#### Centerpieces

Choice of Gold or Silver Charger Plate, Caberet Lamp or Bubble Ball with Marbles, and Three Votive Candles

#### Frozen Drinks

Frozen Margaritas and Strawberry Daiquiris



## Tiffany Breakfast Buffet

*Perfect for opening presents with the family the morning after the reception.*

Decorative Bowls Filled with Fresh Raw Vegetables of Carrots, Celery, Broccoli, Cauliflower, and Cucumbers Served with Ranch Dip

Colby, Cheddar, Baby Swiss, Pepper Jack, and Mozzarella Cheeses Served with Assorted Gourmet Crackers and Wafers

Fresh Fruit Spears of Cantaloupe, Honeydew, and Pineapple, Garnished with Strawberries, Kiwi, and Grapes Served with Kahlua Dip

Marinated Mushrooms

Assorted Danishes and Bagels with Butter and Flavored Cream Cheeses

Fluffy Scrambled Eggs

Waffle Bar with Cherries, Strawberries, Blueberries, Whipped Cream, Powdered

Sugar, Chocolate, and Flavored Syrups  
Chef Carved Top Rounds of Beef Served with Miniature Croissants and Silver Dollar Buns

Augratin Potatoes

Condiments to Include Dijon Mustard, Ketchup, Mayonnaise, and Horseradish

Colombian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar  
Assorted Juices and Soft Drinks

*Includes 3 Hour Rental of The Pinnacle Salon, Full China Service, Stainless Flatware, Glassware, White Linen Table Covers, Colored Linen Napkins, and Linen Table Skirting.*

We are proud members of the following organizations:

- International Caterers Association
- CaterSource
- Ohio Restaurant Association
- Maumee Chamber of Commerce
- Toledo Chamber of Commerce
- Sylvania Chamber of Commerce