



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&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, Rolled Pirouette Cookies, 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