



# PINNACLE

## CLUB

1965

### EVENTS & CATERING PACKET

699 Broad Street, Augusta, Georgia 30901  
[WWW.PINNACLECLUBAUGUSTA.COM](http://WWW.PINNACLECLUBAUGUSTA.COM)



# GET TO KNOW US

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The Pinnacle Club comprises the 17th floor of Augusta, Georgia's most prominent downtown building on the corner of 7th and Broad Streets.

In 1963, William S. Morris III saw a need for Augusta to have a city club to conduct the town's professional business and social affairs. He wanted a place that was private, with excellent food, great ambiance, superb service and a commanding view. The Club was incorporated on June 17, 1965 and opened for business on September 5, 1967.

Since then, members of The Pinnacle Club have celebrated family milestones, formulated civic endeavors and developed business plans while enjoying outstanding food in an elegant setting. Today The Pinnacle Club is managed by Edgar's Hospitality Group, an award-winning mission-driven organization, which honors The Club's storied past while elevating the member experience through innovative cuisine, modern amenities and a robust list of member benefits.

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# PRIVATE DINING ROOMS

Room Fees Apply Only for Non-Members and Sponsored Guests



## CASTLEBERRY ROOM

SEATS UP TO 6 GUESTS / \$75



## MORRIS ROOM

SEATS UP TO 8 GUESTS / \$150

Equipped with Smart TV



## MAXWELL ROOM

SEATS UP TO 14 GUESTS / \$150

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# PRIVATE DINING ROOMS

Room Fees Apply Only for Non-Members and Sponsored Guests



## SANCKEN ROOM

SEATS UP TO 10 GUESTS / \$150



## BROADVIEW

SEATS 32 GUESTS / \$500



## CRYSTAL ROOM

SEATS 100 GUESTS / \$1200

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# RENTAL FEE INFORMATION

Non-member and sponsored guests room rental fees  
DO NOT apply to Pinnacle Club Members.



## AVAILABLE TUESDAY - SATURDAY

Private Functions will be considered on \*Sunday and Monday evening with a \$5,000 food and beverage minimum and Tuesday and Wednesday evenings with a \$2,500 food and beverage minimum.

Below prices are exclusive of tax and service fees.

CASTLEBERRY ROOM - \$75 | MORRIS ROOM - \$150

MAXWELL ROOM - \$150 | SANCKEN ROOM - \$150

BROADVIEW - \$500 | CRYSTAL ROOM - \$1200

The commanding view can be enjoyed from each of our finely appointed dining rooms, and the Club's diverse spaces are suitable for everything from small private meetings to large banquets and celebrations. No facility in Augusta offers such an elite service experience delivered against a backdrop as impressive as our magnificent view from the top.

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# CATERING MENUS



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# BREAKFAST MENU

Minimum 10 guests for Plated | Minimum 25 guests for Buffet  
If less a surcharge will apply

## THE EXECUTIVE CONTINENTAL BREAKFAST, *\$12 per person*

Assorted Muffins, Danish, Croissants,  
Fresh Cut Fruit, Whipped Butter, Two Fruit  
Preserves, Freshly Brewed Regular and  
Decaffeinated Coffee. Assorted Hot Teas  
and Water Service

## GRAND BREAKFAST BUFFET, *\$18 per person*

Scrambled Eggs, Bacon or Sausage,  
Southern Hash brown Casserole,  
Biscuits & Gravy or Pancakes, seasonal  
fruit display, includes regular and  
decaffeinated coffee, assorted hot teas  
and water service

## A LA CARTE ADD-ON'S

House-made Muffins *\$18/dozen* | Bagels with Cream Cheese *\$18/dozen*

## CRAFT YOUR OWN YOGURT BAR

Greek Style Plain and Flavored Yogurt,  
House-made Granola with Assorted Dried  
Fruit and Nut Toppings  
*\$9 per person*

## INDIVIDUAL CHEF CREATED BREAKFAST

Soufflés *\$40/dozen*

Homemade Biscuits *\$24/dozen*

Egg and Cheese Biscuits *\$30/dozen*

Egg, Bacon and Cheese Biscuits *\$36/dozen*



## BEVERAGES

Gourmet Specialty Blend Coffee  
- Regular and Decaffeinated  
*\$30 per gallon*

Assorted Tea Bags with Hot Water  
*\$3 per pack*

Fresh Brewed Iced Tea  
- Sweet and Unsweet  
*\$15 per gallon*

Cranberry Juice, Apple Juice,  
Grapefruit Juice, Orange Juice  
*\$20 per gallon*

Assorted Coca-Cola Soft Drinks  
*\$36 per dozen*

Dasani Bottle Water  
*\$3 each*

San Pellegrino Sparkling Water  
*\$7 per liter*

Other options, included plated breakfast and brunch are available, just speak to your event coordinator for details.

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# BREAKS/SNACKS MENU

## THOUGHTFUL FOODS

*\$13 per person*

Vegetable Crudit  with  
House-Made Hummus  
and Ranch Dressing  
Fresh Fruit  
Assorted Granola and Protein Bars

## MEETING INTERMISSION

*\$18 per person*

Jumbo Soft Pretzels with Mustards  
Mixed Nuts  
Assorted Mini Cupcakes

## SWEET TOOTH

*\$12 per person*

Freshly Baked Cookies  
Freshly Baked Ghirardelli  
Double Chocolate Brownies  
Rice Krispie Treats

## SOUTHERN RESPITE

*\$15 per person*

House made Pimento Cheese with Crackers  
Hushpuppies with Sriracha Mayo  
Pecan Bars and Ghirardelli  
Double Chocolate Brownie

## A LA CARTE

Assortment of Whole Fresh Fruit *\$3 Per Piece*  
Assorted Mixed Nuts and Goldfish *\$5 Per Person*  
Large Sourdough Pretzels  
with Mustard Dipping Sauce *\$6 Per Piece*  
House Made Trail Mix *\$4 Per Person*  
Granola Bars *\$30/Dozen*

Protein Bars *\$38/Dozen*  
Ghirardelli Double  
Chocolate Brownies *\$4 Per Piece*  
Fresh Baked Cookies *\$3 Per Piece*  
Lemon, Mixed Berry or Pecan Bars *\$4 Per Piece*



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# PLATED LUNCH MENU

Includes Iced Tea, Soup OR Salad, Fresh Baked Rolls, Honey Butter

## SALAD OR SOUP

*(Select One or \$4 per person for both)*

### SEASONAL HOUSE SALAD

Mixed Greens, Tomatoes, Cucumbers,  
Carrots and Garlic Croutons with  
House-Made Vinaigrette

### CLASSIC CAESAR SALAD

Creamy Caesar Dressing with Sundried  
Tomatoes and Garlic Croutons

### PINNACLE CLUB CRAB SOUP (+\$1)

Creamy Crab Bisque with sherry

### ITALIAN WEDDING SOUP

Fresh Seasonal Vegetables,  
Tubetini Pasta and Mini Meatballs

## ENTRÉES

### GRECO STYLE ROASTED PRESTIGE FARM AIRLINE CHICKEN BREAST

*\$21 per person*

Garlic, Sundried Tomato,  
Capers, Onion and Thyme

### CHICKEN MARSALA

*\$19 per person*

Mushroom Marsala Sauce

### TERES MAJOR STEAK

*\$25 per person*

Artisan cut

### SAVORY TURKEY CREPES

*\$20 per person*

Wild Mushroom Cream Sauce

### GRILLED PORK TENDERLOIN

*\$22 per person*

Roasted Apple Chutney

### PAN SEARED SALMON

*\$23 per person*

Honey Glaze

### SHRIMP AND GRITS

*\$23 per person*

Low Country Tomato Sauce,  
Shrimp, Smoked Sausage

## INDIVIDUAL PLATED DESSERTS

*\$5 per person*

- CHOCOLATE MOUSSE
  - KEY LIME PIE
- NY CHEESECAKE WITH BERRIES
  - FRESH BERRY SHORT CAKE
  - RED VELVET CAKE

- CHOCOLATE BOURBON  
PRALINE CHEESECAKE
- APPLE AND WALNUT  
CRUMB CAKE
- BOURBON PECAN PIE

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# COLD LUNCH BUFFET

## PINNACLE CLUB EXECUTIVE SANDWICH DISPLAY *\$18 per person*

Select up to 3 options from our Specialty Sandwiches or Wraps Below, comes with a Chef Selected Soup of the Day, Dill Pickle Spear, 1 Side Item and 1 Dessert Item, Sweet/Unsweet Iced Tea. Served Buffet Style. All Artisanal Breads can be substituted for a Fresh Spinach Tortilla Wrap.

*This can become a boxed lunch with same options, excluding soup and tea - \$14 per person*

## PICK UP TO 3 OPTIONS

### BLACK AND BLUE FOCACCIA

Grilled Tenderloin of Beef and Sliced Tomatoes topped with Gorgonzola Cheese Crumbles, Caramelized Vidalia Onions and Creamy Gorgonzola Spread on Focaccia

### CALIFORNIA CLUB WRAP

Boars Head Smoked Turkey Breast, Honey Ham, Swiss Cheese, House Made Avocado Ranch Sauce with Chiffonade of Romaine and Sliced Roma Tomatoes in a Spinach Wrap

### GRILLED CHICKEN BREAST TOSCANO

Grilled Balsamic Marinated Chicken Breast, Roma Tomatoes, Roasted Red Peppers and Provolone Cheese with a Pesto Mayonnaise on a Ciabatta Roll

### THE HILL PEPPER JACK TURKEY

Boars Head Smoke Turkey Breast, Jalapeno Jam, Sliced Tomato, Leaf Lettuce and Pepper jack Cheese on a Ciabatta Roll

### SAVANNAH RIVER CIABATTA

Slow Roasted Sirloin of Beef, Cheddar Cheese, Lettuce, Tomato, with House Made Ranch Dressing on a Ciabatta Roll

### TUNA SALAD

White Albacore Tuna Salad with Tomatoes, Leaf Lettuce, Thinly Sliced Red Onions on a Rustic Roll

### PINNACLE CLUB CHICKEN SALAD

All White Meat Chicken Salad, Leaf Lettuce on Brioche Roll

### ROASTED TURKEY CAESAR WRAP

Boars Head Roasted Breast of Turkey Sliced Thin, Chiffonade of Romaine, Herbed Croutons and Parmesan Cheese Drizzled with Caesar Dressing and wrapped in an Herbed Tortilla

### MEDITERRANEAN WRAP

Grilled Assorted Vegetables Marinated in a Balsamic Vinaigrette, Fresh Spinach, Sliced Cucumber, Feta Cheese Crumbles, Roasted Red Peppers with a Fresh Hummus Spread in a Spinach Wrap

## SIDE ITEMS (Choose One)

### SOUTHWESTERN ORZO SALAD

Roasted Hatch Chilies, Black Beans, Cilantro and Tomatoes in a Tomatillo Vinaigrette

### PAN ROASTED ISRAELI COUSCOUS

With Grilled Oranges and a Thyme Vinaigrette

### SPICY MEDITERRANEAN CHICK PEA SALAD

Broccoli, Carrots, Scallions, Red Peppers and Parsley in a Spicy Tomato Coulis

### CAESAR SALAD

Romaine Lettuce, Parmesan, Croutons and House Made Caesar Dressing

## DESSERTS (Choose One)

Ghirardelli Double Chocolate Brownies | Fresh Baked Cookies

## ENHANCEMENTS

Additional Sides *\$4 per person* | House Made Chips *\$2 per person* | Additional Dessert *\$3 per person*  
Assorted Coca-Cola Soft Drinks *\$3 per person* | Dasani Bottled Waters *\$3 per person*

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# HOT LUNCH BUFFET

\$25 per person/ Minimum 25 guests, if less a surcharge will apply.  
Includes Iced Tea, Coffee with Dessert, Fresh Baked Rolls, Whipped Butter

## SALAD OR SOUP *(Select One)*

### MIXED GREENS SALAD

Mixed Greens with Tomatoes, Cucumbers, Carrots, and Garlic Croutons with House Made Vinaigrette

### CLASSIC CAESAR SALAD

Creamy Caesar Dressing with Sundried Tomatoes and Garlic Croutons

### BABY SPINACH SALAD

Candied Pecans, Blue Cheese Crusted Croutons, Bacon Vinaigrette

### PINNACLE CLUB CRAB SOUP (+\$2)

Creamy Crab Bisque with sherry  
or ITALIAN WEDDING SOUP

## ENTREES *(Select One)*

### GRECO STYLE ROASTED PRESTIGE FARM AIRLINE CHICKEN BREAST

Garlic, Sundried Tomato, Capers, Onion and Thyme

### GRILLED PORK TENDERLOIN

Roasted Apple Chutney

### BOURBON BEEF TENDERLOIN TIPS

Port Demi Glace

### WILD CAUGHT GRILLED SALMON

Dill Cream Sauce

### CHICKEN MARSALA

Mushroom Marsala Sauce

## SIDE DISHES *(Select Three)*

- YUKON GOLD GARLIC MASHED POTATOES
- SWEET POTATO MASH
- AUGUSTA HONEY GLAZED CARROTS
- ORZO, PEAS, YELLOW PEPPERS
- SMOKED GOUDA MAC N' CHEESE
- WILD RICE PILAF
- CHEF LOCAL VEGETABLE SAUTÉ MEDLEY
- HARICOTS VERTS WITH BLISTERED CHERRY TOMATOES

## DESSERTS *(Choose One)*

Sea Salt Chocolate Bread Pudding | Assorted Cookies and Brownies  
Apple and Walnut Crumb Cobbler | Spiced Carrot Cupcakes

## ENHANCEMENTS

Add a Salad or Soup **\$5 per person** | Add Additional Entrees **\$9 per person**  
Add Additional Sides **\$4 per person** | Add Additional Desserts **\$7 per person**

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# PASSED COLD HORS D'OEUVRES

All hors d'oeuvres are sold by the dozen

## BEEF/PORK

### BEEF CROSTINI

\$21

Tenderloin of Beef, Caramelized Onion,  
Baby Arugula, Goat Cheese

### JUMBO DATES

\$30

Stuffed with Blue Cheese and wrapped in  
Applewood Smoked Bacon

### THE SUMMERVILLE BEEF SLIDER

\$48

Sliced Grilled Waygu Beef with Roasted  
Fennel, Shaved Red Onion, Pink Peppercorn  
Aioli, Shaved Parmigiano Reggiano Cheese,  
on a Mini Brioche Roll

### CHEF SIGNATURE SAUSAGE BALLS

\$25

## SEAFOOD

### BUTTERED POACHED LOBSTER MEDALLION

\$60

On Grilled Crostini with  
Meyer Lemon Aioli, Arugula and Chive

### LOX AND BAGEL TOAST

\$36

Smoked Salmon, Whipped Boursin  
Cheese Spread, on Bagel Crisp, Dill

### GRILLED JUMBO GULF SHRIMP

\$39

With Spanish Gazpacho served  
in a Shooter Glass

### SMOKED SALMON AND CUCUMBER CANAPÉS

\$30

### CHILLED COLOSSAL CITRUS MARINATED GULF SHRIMP COCKTAIL

\$48

## CHICKEN/DUCK

### CORONATION CHICKEN SALAD

\$32

Served in a Mini Croissant

### CRISPY CHICKEN SPRING ROLL

\$30

With Sweet Chili Dipping Sauce

### THAI CHICKEN LETTUCE WRAPS

\$32

With Hoisin Sauce Drizzle

### DUCK CONFIT CROSTINI

\$42

With Cherry Marmalade  
and Caramelized Leeks

### NASHVILLE STYLE HOT CHICKEN SLIDERS

\$32

Crispy Buttermilk Fried Chicken,  
Chef Secret Hot Rub, House Made Pickles  
on Soft Roll

## VEGETABLE

### STUFFED ENDIVE

\$36

with Fig Jam, Gorgonzola, Candied Walnuts,  
and Balsamic Glaze

### CAPRESE SKEWERS

\$28

Cherry Tomatoes and Marinated Pesto  
Bocconcini Mozzarella Skewer drizzled with  
Balsamic Glaze

### SEASONAL FRESH FRUIT SKEWER

\$30

### MEDITERRANEAN BRUSCHETTA

\$30

Diced Roma Tomato, Feta Crumbles, Olives,  
Capers, Chiffonade of Basil

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# PASSED HORS D'OEUVRES SELECTIONS

All hors d'oeuvres are sold by the dozen

## BEEF/PORK

### MONTE CRISTO

\$30

Mini Boar's Head Maple Glazed Honey Ham and Oven-Roasted Turkey Breast, Gruyere Cheese on Roll

### GRILLED LOLLIPOP LAMB CHOPS

\$48

with Mint Dipping Sauce

### CAB BURGER SLIDERS

\$48

Melted Cheese, House Made Pickle, Special Sauce, Mini Brioche Bun

### POLPETTINI

\$30

Italian Meatballs in a Tomato Basil Sauce

### MINI BEEF WELLINGTON

\$40

in Puff Pastry with a Duxelle of Mushrooms, Béarnaise Sauce

### LAMB MEATBALLS

\$40

With Tahini Lemon Sauce - Rosemary Skewer, Ground Lamb with Fresh Herbs and Garlic, Tahini Lemon Sauce

## VEGETABLE

### FRIED GOAT CHEESE BALL

\$36

With Augusta Honey Drizzle

### STUFFED BABY PORTABELLA

\$36

With Taleggio Cheese drizzled with Aged Balsamic Vinegar

### WHITE TRUFFLE POTATO CROQUETTE

\$30

### PAPAS BRAVAS

\$28

Spanish Style Crispy Potatoes with Smoked Paprika and Roasted Tomato Aioli

## CHICKEN/DUCK

### MINI CHICKEN WELLINGTON

\$38

In Puff Pastry with a Duxelle of Mushrooms and Béarnaise Sauce

### CHICKEN EMPANADAS

\$28

With Red Pepper Dipping Sauce

### MEMPHIS STYLE PULLED BARBEQUE CHICKEN SLIDER

\$33

With House Made Pickle

### MINI JERK CHICKEN NACHO BITE

\$36

With Jicama Slaw

### CHICKEN PARMESAN LOLLIPOPS

\$32

Buttermilk and Parmesan Cheese Battered Chicken with Marinara Dipping Sauce on Soft Roll

## SEAFOOD

### MINIATURE LUMP CRAB CAKES

\$48

Lemon Aioli and Micro Greens

### SAUTÉED JUMBO SEA SCALLOP

\$42

Wrapped in Peppered Bacon

### TOASTED COCONUT SHRIMP

\$40

With Orange Marmalade Sauce

### LOW COUNTRY SHRIMP AND GRITS

\$36

Creamy Organic Grits with Sautéed Georgia Shrimp

### TEQUILA GRILLED SHRIMP

\$42

Cherry Tomato, Garlic Lime Aioli and Dill Garnish served Lollipop Style

### LOBSTER MAC N' CHEESE

\$50

Our signature Smoked Gouda Mac n' Cheese, Butter Poached Lobster and Herb Garnish served on a tasting spoon

### HOT CRAB AND ARTICHOKE DIP

\$50

With chips (serves 25)

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# DISPLAYED HORS D'OEUVRES

Small (serves 25 guests) | Medium (serves 50 guests) | Large (serves 100 guests)

## CRUDITÉS

Baby Carrots, Baby Yellow and Green Zucchini, Cherry Tomatoes, Broccoli Florets, Julienne Red Peppers with Herbed Gorgonzola and Buttermilk Ranch Dipping Sauces

*Small \$100 | Medium \$200 | Large \$400*

## ARTISAN CHEESE DISPLAY

Chef's Selection of Imported and Domestic Assorted Cheeses, Artisan Breads and Crackers, Local Augusta Honey, Candied Pecans and Red Grapes

*Small \$150 | Medium \$300 | Large \$600*

## MEDITERRANEAN ANTIPASTO

A Trio of Hummus — Roasted Garlic Chick Pea, Black Eye Pea, and Roasted Pepper served with Toasted Pita Chips, Feta Cheese, and Stuffed Grape Leaves

*Small \$175 | Medium \$350 | Large \$700*

## TUSCAN TABLE

An over-the-top Tour of Italy with Assorted Cured Italian Meats and Imported Cheeses accompanied with Olive Tapenade, roasted red peppers, Marinated Artichokes, Buffalo Mozzarella, and Chef's selection of Artisan Breads

*Small \$250 | Medium \$500 | Large \$1000*

## COASTAL SEAFOOD DISPLAY

Local Georgia Shrimp, Lobster Claws, Clams, Raw Shucked Oysters, and Cracked Crab Claws on Ice. Served with Lemon Wedges, Traditional Cocktail Sauce, Remoulade, Mignonette, Artisan Bread, Crackers and Hot Sauce

*Market Price*

## PETIT FOURS DISPLAY

Miniature Cannoli's, Miniature Eclairs, Lemon and Berry Tarts Cheesecake Lollipops, Assorted Mini Cheesecakes, Ghirardelli Chocolate Brownies

*Small \$150 | Medium \$300 | Large \$600*



## INDIVIDUAL SALAD DISPLAY

(\$8/PER PERSON)

25 guest - \$150 | 50 guest - \$300 | 100 guest - \$600

Arugula, Sweet Potatoes, Feta, Dried Cranberries, Maple Sherry Vinaigrette

Spinach, Fresh Strawberries, Goat Cheese, Candied Pecans, Pomegranate Dressing

Roasted Red & Yellow Beets, Crumbled Gorgonzola, Balsamic Glaze

Roasted Brussel Sprouts, Butternut Squash, Toasted Pecans, Dried Cranberries, Maple Cider Vinaigrette Dressing

## SALADE NICOISE

French Beans, Roma Tomato, Olives, Potatoes, Chicken, Egg, Radish, Basil, Lemonette Vinaigrette

## CAESAR SALAD

Crisp Romaine, Creamy Caesar Dressing, Shaved Parmesan, Ciabatta Croutons

## SOUTHERN SUCCOTASH

Roasted Corn, Cherry Tomatoes and Baby Limas, Red Onion, Bacon Lardons, Sweet Onion and Bacon Vinaigrette

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# CHEF ATTENDED DESSERT ACTION STATION

\$12 Per Person | Minimum (50) guests

## BANANAS FOSTER

Cinnamon Sugar Crispy Crust, Caramelized Bananas, Toasted Walnuts, Brown Sugar Rum Sauce, and Chocolate Shavings

## ITALIAN DREAMER

Crispy Flat Bread, Milk Chocolate, Honey Mascarpone, Balsamic Strawberries, drizzled in White Chocolate

## PEANUT BUTTER S'MORES

Crispy Flat Bread, Nutella, Peanut Butter Chips, Toasted Marshmallow, Chocolate Sauce

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## INTERNATIONAL COFFEE STATION

*\$8 per person*

Gourmet Specialty Blend of Coffee. Freshly Brewed Regular and Decaffeinated Coffees along with Hot Teas served with Cream, Sugar, Sweeteners, Honey, and Sliced Lemons. Accompanied by Cinnamon Sticks, Crystallized Sugar Stirrers, Peppermint Sticks, Fresh Whipped Cream, and Chocolate Shavings. House selection of Gourmet flavored syrups: Hazelnut, Irish Cream, Peppermint, Vanilla

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## HIGH TEA

*\$19 per person*

Assorted Gourmet Teas, Chef's Selection of Canape's and Finger Sandwiches, Berry Scones with Devonshire Cream and Jam, Mini Sweet Petit Fours



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# DINNER BUFFET

\$35 per person/ Minimum 25 guests, if less a surcharge will apply.  
Includes Iced Tea, Coffee, Soup OR Salad with Dessert, Fresh Baked Rolls, Honey Butter

## SALAD OR SOUP *(Select One)*

### SEASONAL HOUSE SALAD

Romaine, Dried Cranberries, Feta Cheese, Walnuts, Sweet Potatoes, Cranberry Vinaigrette

### CLASSIC CAESAR SALAD

Creamy Caesar Dressing with Sundried Tomatoes and Garlic Croutons

### BABY SPINACH SALAD

Candied Pecans, Blue Cheese Crusted Croutons, Bacon Vinaigrette

### PINNACLE CLUB CRAB SOUP *(+\$2)*

Creamy Crab Bisque and Chunks of Crab

### ITALIAN WEDDING SOUP

Fresh Seasonal Vegetables, Tubetini Pasta, and Mini Meatballs

## ENTREES *(Select Two)*

### CHICKEN PARMESAN

Crusted Chicken Breast topped with Fresh Mozzarella Cheese, House Made Marinara

### MAKER'S MARK BOURBON GLAZED PORK TENDERLOIN

Peach Barbeque Sauce

### PETITE BEEF TENDERLOIN

Coffee Rub with Sautéed Mushroom Gravy

### WILD CAUGHT GRILLED SALMON

Lemon Cream Sauce

### GRECO STYLE ROASTED PRESTIGE FARM AIRLINE CHICKEN BREAST

Garlic, Sundried Tomato, Capers, Onion and Thyme

### EGGPLANT PARMESAN

Fried Eggplant Fried Topped with Fresh Mozzarella and Asiago Cheese

### CAULIFLOWER TIKI MASALA

Roasted Cauliflower with Ginger, Curry, Paprika, and Fresh Garlic Tomato Sauce

## SIDE DISHES *(Select Three)*

### • CRISPY ROSEMARY FINGERLING POTATOES

### • CREAM CORN WITH CHARRED POBLANO

### • AUGUSTA HONEY GLAZED BABY CARROTS

### • YELLOW SQUASH & VIDALIA ONION CASSEROLE

### • IDAHO BAKED POTATO

### • ROASTED BRUSSELS SPROUTS WITH PANCETTA

### • SAUTÉED LOCAL SPINACH WITH GARLIC SMOKED GOUDA MAC N' CHEESE

## DESSERTS *(Select One)*

Chocolate Mousse | Sea Salt Chocolate Bread Pudding  
Mixed Berry Cobbler | Banana Foster with Vanilla Gelato  
Bourbon Pecan Pie with Chantilly Cream

## CARVING STATION ENHANCEMENT

Savannah River Farms Smoked Prime Rib with Rolls, Horseradish Crema, Au Jus \$15

Apricot-Brown Sugar Glazed Carved Ham with Mustard Glaze \$8

Augusta Honey – Balsamic Glazed Wild Caught Salmon \$8

Roasted Breast of Turkey with Citrus-Cranberry Jam and Basil Aioli \$8

ENHANCEMENTS *(Per Person)* | Add a Salad or Soup \$5 | Entrees \$9 Sides \$4 | Desserts \$7

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# CHEF ATTENDED ACTION STATION ENHANCEMENT

Minimum of 25 Guests

## GRAIN & VEGETABLE STATION

*\$10 per person*

Assortment of Farro, Quinoa, Bulgur Wheat, Seasonal Grilled Vegetables, Roasted Garlic, Brussels Sprouts, Cumin and Cayenne Pepper Roasted Cauliflower

## MAC 'N CHEESE STATION

*\$10/person*

Penne Pasta, Smoked Gouda Cheese Sauce, assorted toppings to include: Applewood Smoked Bacon, Diced Grilled Chicken Breast Peppers and Onions, Grilled Seasonal Vegetables and Herb Seasoned Bread Crumbs

### ENHANCEMENTS:

- Braised Short Rib: *+\$6 Per Person*
- BBQ Pork: *+\$3 Per Person*
- Lobster: *+\$9 Per Person*

## SHRIMP AND GRITS STATION

*\$15 Per Person*

Stone Ground Grits with a Traditional Creamy Lowcountry Tomato Sauce with Sautéed Georgia Shrimp and Smoked Sausage, assorted toppings to include: Shredded Cheddar Cheese, Applewood Smoked Bacon, Roasted Red Peppers and Scallions. Served with Fried Green Tomatoes and Smoked Chili Cream Sauce

## AVOCADO STATION

*\$12 Per Person*

Fresh Ripe Avocado served in a Martini Glass with Guest Choice of Toppings: Shrimp Ceviche, Black Bean Corn Salad, Tortilla Strips, Charred Tomato Salsa, Red Onion, Chili Lime Pepitas, Queso Fresco, and Cilantro.

## ASIAN STATION

*\$12 Per Person*

Green Papaya Salad and Ground Pork Dumplings Served with a Sweet Soy Sauce - or - Warm Pad Thai with Tofu Displayed in Mini Takeout Containers with Chopstix, assorted toppings to include: Cilantro, Lime Wedges, Crushed Peanuts & Soy Sauce)

### ENHANCEMENTS:

Chicken: *\$5 Per Person*  
Shrimp: *\$7 Per Person*  
Beef: *\$6 Per Person*

## SLIDER STATION

*\$10 Per Person*

Burger, BBQ Pulled Pork, Crispy Nashville Hot Chicken, assorted accompaniments: Crispy Onion Straws, House-Made Pickles, Firecracker Coleslaw, Cheddar Cheese Pimento Spread, Blue Cheese Sauce, BBQ Sauce, Garlic Aioli, Stone Ground Mustard

## BARBEQUE STATION

*\$14 Per Person*

Guest Choice of Carved Smoked Beef Brisket & Pulled Pork, Tangy Molasses BBQ Sauce, Hushpuppies, Remoulade, Sweet Potato Soufflé, Firecracker Coleslaw

## SOUTHERN STATION

*\$12 Per Person*

Crispy Fried Chicken Medallions Black Pepper Gravy, Mac 'N Cheese, Miniature Buttermilk Cheddar Biscuits, Fruit Preserves, Whipped Butter

## ITALIAN STATION

*\$15 Per Person*

Heirloom Tomato and Fresh Mozzarella Caprese Salad with EVOO, Balsamic Reduction and Fresh Basil, Veal Osso Bucco, Rosemary Roasted Red Bliss Potatoes

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# PLATED DINNER

Priced by Selection Per Course. Includes Iced Tea (Sweet and Unsweet), Coffee,  
Fresh Baked Rolls and Honey Butter

## FIRST COURSE

*\$8 Per Person*

### BUTTERNUT SQUASH RAVIOLI

With a Hazelnut Brown Butter Sauce

### CHICKEN AND MUSHROOM CREPES

Roasted Chicken, Baby Portabella Mushrooms, Gruyère Cheese, with Beurre Blanc

### SHRIMP COCKTAIL

Chilled Jumbo Shrimp with a Lemongrass Cocktail Sauce Mint, Thai Basil Garnish, and Lemon Zest presented in a Martini Glass

### PORTABELLA NAPOLEON

Grilled Portabella Mushroom Cap layered with Seasonal Vegetables, Fingerling |Hash with Yellow Tomato Coulis

### BAKED WILD MUSHROOM TART

Sautéed assorted Wild Mushrooms, Baby Spinach, Goat Cheese, Shallots

## SECOND COURSE (SOUP or SALAD)

*\$7 Per Person*

### CARROT & GINGER BISQUE

Carrot Bisque with Fresh Grated Ginger Root, Crème Fraîche and Chives

### PINNACLE CLUB CRAB SOUP (+\$2)

Creamy Crab Bisque and Chunks of Crab

### ITALIAN WEDDING SOUP

Fresh Seasonal Vegetables, Tubetini Pasta and Mini Veal Meatballs

### MIXED GREENS SALAD

Mixed Greens with Tomatoes, Cucumbers, Carrots, and Croutons with House Made Vinaigrette

### TOSSÉD CAESAR SALAD

Caesar Salad in a Caesar Dressing with Sundried Tomatoes and Garlic Croutons

### BABY SPINACH SALAD

Baby Spinach, Candied Pecans, Blue Cheese Crusted Croutons and garnished with a slice of Bacon and a Bacon Vinaigrette

### GREEK SALAD

Chopped Romaine with Feta Cheese, Tomatoes, Cucumbers, Pepperoncini and Black Olives with Lemon Herb Vinaigrette



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# PLATED DINNER ENTREE

Priced by Selection Per Course. Includes Iced Tea (Sweet and Unsweet), Coffee,  
Fresh Baked Rolls and Honey Butter

## BEEF/PORK

MARINATED SAVANNAH RIVER  
FARMS SHORT RIB \$30  
with Parmesan Cauliflower Purée  
and Roasted Brussels Sprouts with  
Torn Pancetta

BRASS TOWN GRILLED  
PORK TENDERLOIN \$27  
with a Peach Barbeque Sauce,  
Sweet Potato Hash, Zucchini Sticks

MARINATED SAVANNAH RIVER FARMS  
CARVED ROAST BEEF \$35  
with Honey Glazed Carrots, Crispy Rosemary  
Fingerling Potatoes and Local Peas

GRILLED SAVANNAH RIVER  
FARMS PRIME RIBEYE \$43  
with a Port Wine Demi-Glace,  
Asparagus and Wild Mushroom

## CHICKEN

GRECO STYLE ROASTED  
PRESTIGE FARM CHICKEN \$24  
with Garlic, Sundried Tomato, Capers,  
Onion and Thyme, with Yukon Gold  
Mashed Potatoes and Honey Glazed Carrots

LEMON THYME CHICKEN \$23  
Marinated Prestige Farms Chicken Breast  
with Yukon Gold Mashed Potatoes,  
and Grilled Asparagus

CHICKEN KIEV \$24  
Stuffed Breast with Cheese and  
Ham, Sautéed Asparagus and Crispy  
Rosemary Fingerling Potatoes

CHICKEN MILANESE \$24  
Topped with Arugula, Heirloom Tomatoes  
and Shaved Pecorino Romano Cheese  
served with Grilled Asparagus

## SEAFOOD

PAN ROASTED STRIPED BASS \$32  
with a Ratatouille Provençal and Peruvian  
Roasted Purple Potatoes

WILD CAUGHT SALMON WELLINGTON \$28  
Wrapped in a Puff Pastry with Fennel and  
Leek Beurre Blanc, Grilled Asparagus and  
Augusta Honey Glazed Baby Carrots

GEORGIA MOUNTAIN TROUT \$27  
Boy Scout Style with Southern Style Succotash

SEARED SEA SCALLOPS \$34  
Sweet Potato Hash, Chipotle Beurre Blanc

## DUO

Each Item Served with Chef's Seasonal Vegetable and Rice Pilaf

PETITE FILET WITH PAN SEARED  
CHICKEN BREAST \$32

PETITE FILET WITH  
HONEY GLAZED SALMON \$34

PETIT FILET WITH SCALLOPS \$38

## INDIVIDUAL PLATED DESSERTS \$5

CHOCOLATE MOUSSE | KEY LIME PIE  
NY CHEESECAKE WITH BERRIES  
FRESH BERRY SHORT CAKE  
RED VELVET CAKE | CHOCOLATE BOURBON  
PRALINE CHEESECAKE  
APPLE AND WALNUT  
CRUMB CAKE | BOURBON PECAN PIE

## VEGETABLE

PORTABELLA NAPOLEON \$18  
Grilled Portabella Mushrooms, Zucchini,  
Acorn Squash and Roasted Peppers served  
on Scented Couscous

SPINACH & RICOTTA CANNELLONI \$19  
in a Béchamel Sauce, with marinated  
tomato salad

BEGGARS PURSE \$21  
with Sweet Potatoes, Butternut Squash,  
Roasted Cauliflower and

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# BAR PACKAGES



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# BAR PACKAGES

All guests over the age of 21 will be charged for the Bar Package rates regardless if they are drinking alcohol or not. Sparkling Wines are not included in the Bar Packages, but can be purchased separately.

## BAR SETUP FEE, \$100

Includes mixers, garnish, glassware, setup and breakdown

## BARTENDER FEE \$30, per bartender per hour

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### STANDARD BAR PACKAGE

*(Based Upon Consumption)*

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#### STANDARD LIQUORS \$9

New Amsterdam Vodka  
New Amsterdam Gin  
Bacardi Silver Rum  
1792 Whiskey  
J&B Scotch  
Capitan Tequila

#### SELECT WINES \$9

Canyon Road,  
Chardonnay,  
California,  
Cabernet

#### STANDARD BEERS \$6

Domestic: Miller Lite  
Import: Heineken \$7

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### PREMIUM BAR PACKAGE

*(Based Upon Consumption)*

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#### PREMIUM LIQUORS \$9

Grey Goose Vodka  
Bombay Sapphire Gin  
Captain Morgan Rum  
Crown Royal Blend Whiskey  
Chivas Regal Scotch  
Jose Cuervo Silver Tequila

#### PREMIUM WINES \$13

Laguna,  
Chardonnay,  
Buehler,  
Cabernet,  
California

#### PREMIUM BEERS \$6

Domestic: Bud Light,  
Savannah River Brewing  
Seasonal

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### BEER & WINE BAR PACKAGE

### CONSUMPTION/CASH BARS

*(Price Per Drink)*

One Hour Event \$15 Per Person  
Two Hour Event \$20 Per Person  
Three Hour Event \$24 Per Person  
Four Hour Event \$29 Per Person

#### SELECT WINES

Canyon Road,  
Chardonnay,  
California  
Canyon Road,  
Cabernet, California

#### BOTTLED BEERS

Domestic: Miller  
Lite, Budlight  
Import: Heineken  
and Corona

#### HOUSE WINE \$9

DOMESTIC BEER \$6

IMPORTED BEER \$7

STANDARD COCKTAILS \$9

PREMIUM COCKTAILS \$13

COCA COLA PRODUCTS \$3

DASANI BOTTLED WATER \$3

Additional wine selections  
are available upon request.

Pricing and availability  
may vary. Our professional  
catering team looks forward  
to guiding you through your  
selections and working with  
you on your special event.

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# WEDDING MENU



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# WEDDING MENU

## MENU OPTION ONE

(\$45 Per Person)

### TWO HAND PASSED HORS D'OEUVRES

#### THREE COURSE PLATED DINNER

Baby Kale & Romaine,  
Pink Grapefruit Segments,  
Candied Pecans,  
Melba Raspberry Dressing

Chicken Roulade with  
Sundried Tomatoes, Spinach  
& Gruyere Cheese, Saffron  
Israeli Couscous,  
Steamed Baby Zucchini

#### DESSERT

See plated options

## MENU OPTION TWO

(\$55 Per Person)

### THREE HAND PASSED HORS D'OEUVRES

#### THREE COURSE PLATED DINNER

Roasted Butternut  
Squash, Brussels Sprout  
& Chicken Soup

Artisan Lettuces, Poached  
Pear, Gorgonzola, Pickled  
Red Onions, Tarragon  
Honey Vinaigrette

Honey-Balsamic  
Marinated Salmon Filet,  
Roasted Vegetable Quinoa,  
Baby Carrots

#### DESSERT

See plated options

## MENU OPTION THREE

(\$65 Per Person)

### FOUR HAND PASSED HORS D'OEUVRES

#### FOUR COURSE PLATED DINNER

Italian Wedding Soup  
with Meatballs, Spinach  
& Pecorino Romano

Roasted Beet "Caprese"  
Salad with Buffalo  
Mozzarella, Arugula  
& Balsamic Glaze

Beef Tenderloin & Savannah  
Crab Cake, Sweet & Savory  
Potato Gratin, Broccoli,  
Fig Demi Glaze &  
Lemon Cream

#### DESSERT

See plated options

## HORS D'OEUVRES SELECTIONS

(cold)

**POACHED PEAR &  
GORGONZOLA CHEESE PUFFS**  
with Arugula

**PEKING DUCK**  
on a Crispy Wonton with  
Plum Sauce & Scallions

**POLENTA CAKE**  
with Peppered Goat Cheese and  
Applewood Bacon Lardons

**PROSCIUTTO WRAPPED MOPS**  
with Balsamic Glaze

**CUCUMBER BITES**  
with Moroccan Couscous  
and Yogurt Harissa

**FRESH MOZZARELLA, MARINATED  
GREEK OLIVES, TOMATO & SKEWER**

**SHRIMP CEVICHE SPOONS**  
with Avocado Cream

## HORS D'OEUVRES SELECTIONS

(hot)

**TANDOORI  
CHICKEN SKEWER**  
with Carrot,  
Cumin Yogurt Sauce

**SHE CRAB AND  
SHERRY SHOOTER**  
with Crème Fraiche

**SOUTHERN HAM AND  
PIMENTO CHEESE BISCUITS**  
with Preserves

**VEGETABLE AND PORK  
POTSTICKERS**  
with Yuzu Sauce

**HONEY SRIRACHA  
CHICKEN MEATBALL**  
with Ginger Orange Sauce

**PETITE PORK CARNITAS**  
with Queso Fresco and  
Pickled Red Cabbage

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# GENERAL INFORMATION

It is recommended that reservations should be made as far in advance as possible, up to 18 months from the calendar date. A deposit is required to hold a room at least 48 hours in advance. Parties of more than 15 people are required to arrange set menus prior to the event. To allow adequate preparation time, plans for each function must be completed with our staff a minimum of 14 business days in advance.

The guaranteed number of guests is required 7 business days prior to the function.

## MEMBER PARTIES

Banquet facilities are available for use by club members Monday through Saturday during business hours with no room rental charge. Private functions will be considered on Monday evening with a \$2,500 food and beverage minimum and Sundays with a \$5,000 food and beverage minimum. Members are welcome to schedule events as far in advance as necessary with a deposit. Above prices are exclusive of tax and service fees.

## SPONSORED PARTIES

The Pinnacle Club allows member-sponsored functions under the following considerations: Space is subject to availability. A room rental charge will be charged for all sponsored functions if a member is not present at the event. A deposit is required to hold space. Full payment of final charges due no later that day of event. Unpaid balances will be put on member account.

## DEPOSIT AND CANCELLATION POLICIES

A non-refundable deposit is required on all private functions, 30% estimated cost or \$500 minimum. The club reserves the right to withhold all or a portion of the deposit if the function is cancelled and the club is unable to book another event of equal value on that date. Cancellations within three days prior or less will be charged 100% of the cost of the event. Deposits guarantee function space, not specific room(s). We reserve the right to change groups to a room more suitable for the attendance, if an increase or decrease is experienced.

## PRICE AND SERVICE CHARGE

All prices listed on our menus are subject to change due to market fluctuations, excluding our 60 day price guarantee. 22% service charge and 8% Georgia State Sales Tax is added to the total of all food and beverage charges.

## GUARANTEED ATTENDANCE

In arranging for private functions guaranteed guest count is required for all catered events. The final attendance must be confirmed 7 business days in advance of the function. This number will be your guarantee and is not subject to reduction. If no guarantee is received, the highest expected count will be the guarantee. Billing will be based upon the guaranteed count or actual attendance, whichever is greater. Parties may increase in size within 48 hours by no more than 5 guests subject to availability.

## DECORATIONS

All decorations must have prior approval by management. Any furniture or other fixture rearrangement must be approved and performed by a staff member. Decorations left behind will be held ONLY for 24 hours after the event. No glitter or confetti may be used under any circumstances. No decorative candles may be lit/burned, but can be used for decorative purposes only. Votive candles and tea light candles may be burned in appropriate holders as approved by The Pinnacle Club. No scented candles may be used.

## ADDITIONAL INFORMATION

Dinner prices are in effect after 5pm. All food and beverage items must be provided by The Pinnacle Club, Wedding or other specialty cakes are allowed. \$20 Corkage fee will apply per bottle for outside wine brought in the club. All food is to remain on the premise, there are no To-Go boxes provided for buffets or receptions.

# FEE SCHEDULE

22% SERVICE CHARGE AND 8% SALES TAX  
APPLIED TO ALL FOOD & BEVERAGE CHARGES (++).

8% SALES TAX APPLIED TO ALL CHARGES FOR FEES (+).

GROUPS OF 15-30 SET-UP FEE: \$75

GROUPS OF 31-50 SET-UP FEE: \$150

GROUPS OF 50 - 100 SET-UP FEE: \$250

GROUPS OF 101 OR MORE SET-UP FEE: \$300

*(If multiple rooms being used for event, additional set-up  
Fees may apply based on space being used and details of set-up).*

BAR SET-UP FEE: \$100

BARTENDER FEE IS \$30 per bartender per hour

CARVING STATION ATTENDEE FEE IS \$30 per attendant per hour

TRAY SERVICE FEE IS \$30 per server per hour

CAKE CUTTING FEE FOR OUTSIDE CAKE BROUGHT IN TO CLUB \$3+pp

CORKAGE FEE FOR WINE BROUGHT IN TO CLUB \$20+ per bottle

USE OF FLIP CHART & MARKERS \$25+

85 INCH TV \$85

MICROPHONE \$45





**PINNACLE**  
CLUB

## CATERING & EVENT CONTRACT

To solidify your reservation, we ask that you complete & sign this form. The only times you will be charged are: a) at the end of your party when you're ready to cash out; b) half the cost of your final order or the room rental rate if you cancel; c) entire cost of your final order if you cancel within five (5) days of your party.

Host Name \_\_\_\_\_

Phone Number \_\_\_\_\_ Email \_\_\_\_\_

Type of Party \_\_\_\_\_ Date of Party \_\_\_\_\_ Time of Party \_\_\_\_\_

Number of Guests \_\_\_\_\_ Food Ready By \_\_\_\_\_

PINNACLE CLUB Section: Castleberry Room  Morris Room   
Maxwell Room  Sancken Room   
Broadview  Crystal Room

Electronics (Select One): Microphone? YES  NO  85IN TV? YES  NO

Catering Order: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Table Cloth Rentals (Select One) YES  NO  If yes, how many? \_\_\_\_\_

Additional Requests/Comments: \_\_\_\_\_  
\_\_\_\_\_

Goodwill Welcome (Select One) YES  NO



**PINNACLE**  
CLUB

## CATERING & EVENT CONTRACT

### BILLING INFO

Cardholder Name \_\_\_\_\_

Billing Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Card Number \_\_\_\_\_ Exp. Date \_\_\_\_\_ CVV \_\_\_\_\_

Card Type (select one) VISA  MASTERCARD  AMEX  DISCOVER

Will you be paying with this card? YES  NO  UNSURE

We need your credit card info to finalize your reservation. You will only be charged at the end of your party or within five (5), seven (7) or fourteen (14) days from the date of your reservation due to a cancellation.

### AUTHORIZATION

I hereby authorize Pinnacle Club to charge the indicated credit card. I agree that this is a one-time charge that will be made as indicated above. I guarantee and warrant that I am the legal cardholder for this credit card and that I am legally authorized to enter into this one-time billing agreement with Pinnacle Club. I acknowledge and agree that I have thoroughly read and agree to the terms of hosting a party/event at Pinnacle Club and am responsible for any charges associated.

Signature of Cardholder \_\_\_\_\_

Today's Date \_\_\_\_\_

\*\*\*\* Payment Due At The End Of Your Party On The Day Of \*\*\*\*



**PINNACLE  
CLUB**

1965

**THANK  
YOU!**

706.722.5792 | [gjones@goodwillworks.org](mailto:gjones@goodwillworks.org)

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