

PINNACLE
CLUB
1965

EVENTS & CATERING PACKET

699 Broad Street, Augusta, Georgia 30901
WWW.PINNACLECLUBAUGUSTA.COM



GET TO KNOW US



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.

By choosing our services you have made a great investment in our community. Proceeds from your event will go towards supporting our local Goodwill job services programs and Helms College to help others achieve abundant living in the Augusta and surrounding areas.

Please make an appointment to see our event space and discuss the details. Thank you, and we look forward to meeting you!

699 Broad Street, Augusta, Georgia 30901

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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



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

Below prices are exclusive of tax

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

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

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

Private functions will be considered during non-operating club hours.
Specific rates will apply, please inquire with your event planner.

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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BREAK PACKAGES

4 Hours

PACKAGE A

\$13 per person

Selection of:

- Bagged Popcon
- Candy Bars
- Bagged Potato Chips
- Soft Drinks & Bottled Water

PACKAGE B

\$12 per person

Selection of:

- Granola Bars or Trail Mix
- Vegetable Crudite Cups or Fresh Fruit Cups
- Selection of Soft Drinks & Bottled Water

PACKAGE C

\$16 per person

Selection of

- Edgar's Bakehouse:
- Bakehouse Cookies
 - Bakehouse Brownies
 - Soft Drinks & Bottled Water

BEVERAGE PACKAGE

If no food is ordered

COLD BEVERAGE PACKAGE

\$10 per person

Selection of:

- Soft Drinks
- Bottle Water
- Juices

HOT BEVERAGE PACKAGE

\$7 per person

• Regular Coffee

• Decaf Coffee

• Hot Tea

• Condiments

COLD BEVERAGE STATION

\$8 per person

• Sweet Tea

• Unsweet Tea

• Lemonade

• Iced Water

NOTICE: Service Charges and State Sales Tax

A 22% gratuity charge and applicable taxes will be added to the food and beverage total. Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

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BREAKFAST

CONTINENTAL BREAKFAST

\$14 per person

- **Assorted Breakfast Pastries**
Preserves
- **Yogurt Parfait**
Fresh Berries, Granola
- **Steel Cut Oatmeal**
Assorted Toppings
- **Assorted Muffins**
- **Fresh Mixed Fruit**
- **Assorted Juices and Bottled Waters**

BREAKFAST GRAND BUFFET

\$19 per person

- **Assorted Breakfast Pastries**
Preserves
- **Fresh Mixed Fruit**
- **Scrambled Eggs**
- **Bacon and Turkey Sausage**
- **Breakfast Potatoes**
Diced Fried Potatoes, Onions and Peppers
- **Stone Ground Cheddar Grits**
- **Assorted Juices and Infused Water**

HOT BREAKFAST BISCUITS

\$40 per dozen

- Bacon, Egg and Cheese
- Egg and Cheese
- Fried Chicken Cutlet
- Sausage
- Sausage, Egg and Cheese
- Ham, Egg and Cheese

ADDITIONAL ITEMS

(\$5 per person)

Biscuits and Gravy

Buttermilk Pancakes

Whipped Butter, Syrup

French Toast

Powdered Sugar, Syrup

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BOX LUNCH OPTIONS

All boxed lunches are served with cutlery, condiments and bottled water.

SANDWICH <i>(Select One)</i>	SIDES <i>(Select One)</i>
TURKEY CLUB Turkey, Bacon, Lettuce, Tomato	ZAPPS POTATO CHIPS
TAVERN HAM & CHEDDAR Tavern Ham, Lettuce, Tomato, White Cheddar	COLESLAW
ROAST BEEF Roast Beef, Provolone, Arugula, Pickled Red Onion	SOUTHERN POTATO SALAD
CHICKEN SALAD Green Leaf Lettuce	PASTA SALAD
GRILLED VEGETABLE WRAP Mixed Grilled Vegetables, Herb Cream Cheese Spread, Flour Tortilla	BROCCOLI SALAD
ADDITIONAL SIDES OR DESSERTS <i>(\$5 per person)</i>	DESSERTS
	EDGAR'S BAKEHOUSE COOKIES AND BROWNIES Chocolate Chip, Oatmeal Raisin, Fudge Brownie, Blondie

\$16/person

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SOUP, SALAD & SANDWICH LUNCH BUFFET

Served with iced tea.

SALADS *(Select One)*

MIXED GREENS

Tomato, Cucumber, Carrot, Red Onion
House Vinaigrette or Ranch Dressing

CAESAR SALAD

Parmesan, Romaine Lettuce, Croutons, Caesar Dressing

SPINACH SALAD

Baby Spinach, Goat Cheese, Pecans, Bacon,
Roasted Tomatoes, Balsamic Vinaigrette

SOUP *(Select One)*

CREAM OF TOMATO

CLASSIC CHICKEN NOODLE

BROCCOLI AND CHEDDAR

DESSERT

EDGAR'S BAKEHOUSE COOKIES AND BROWNIES

Chocolate Chip, Oatmeal Raisin,
Fudge Brownie, Blondie

SANDWICHES *(Select Up to Three)*

TURKEY CLUB

Turkey, Bacon, Green Leaf Lettuce,
Tomato

TAVERN HAM AND CHEDDAR

Tavern Ham, Green Leaf Lettuce,
Tomato, White Cheddar

ROAST BEEF

Roast Beef, Provolone,
Arugula, Pickled Red Onion

CHICKEN SALAD

Green Leaf Lettuce

GRILLED VEGETABLE WRAP

Mixed Grilled Vegetables, Herb Cream
Cheese Spread, Flour Tortilla

\$25/person

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HORS D'OEUVRES

DISPLAYS

VEGETABLE CRUDITÉS & DIPS

\$8 per person

Assorted Vegetables, Focaccia Crostini, Pimento Cheese Dip, Hummus, Blue Crab Dip, Spinach-Artichoke Dip

CHARCUTERIE DISPLAY

\$14 per person

Selection of Cured Sausages and Meats, Imported Olives, Marinated Vegetables, Peppers, Assorted Jams, Balsamic Glaze, Focaccia Crostini

CHEESE BOARD

\$11 per person

Selection of Domestic and Imported Cheeses, Dried Fruits, Nuts, Artisan Crackers

JUMBO GULF

SHRIMP DISPLAY

\$60 per dozen (min. 3 dozen)

Lemon Aioli, Cocktail Sauce, Sweet Chili Sauce

FRUIT DISPLAY

\$9 per person

Assorted Seasonal Cut Fruit

SLIDER STATION

\$72 per dozen (min. 3 dozen)

(Choose Flavors)

BEEF SLIDERS - Smoked Gouda, Bacon Jam, BBQ Aioli, Pickle, Yeast Roll

PULLED BBQ CHICKEN

OR PORK SLIDERS -

Pulled BBQ Chicken or Pork, Sweet Heat BBQ Sauce, Creamy Slaw

CRAB CAKE SLIDERS -

Crab Cake, Green Leaf, Cajun Remoulade

HORS D'OEUVRES (HOT)

Priced by the dozen

VEGETABLE SPRING ROLLS _____ \$32

Sweet and Sour Sauce

CHICKEN WINGS _____ \$40

Sweet Heat BBQ, Buffalo, Sweet Chili

MEATBALLS _____ \$32

BBQ or Sweet and Sour

CHICKEN TENDERS _____ \$34

Ranch and Honey Mustard

MINI CRAB CAKES _____ \$68

Cajun Remoulade

COCONUT SHRIMP _____ \$50

BURNT PORK BELLY ENDS _____ \$55

Cider BBQ Glaze, House Pickle

HORS D'OEUVRES (COLD)

Priced by the dozen

TOMATO BRUSCHETTA _____ \$34

Tomato, Garlic, Onion, Basil, Balsamic and Extra Virgin Olive Oil

MARINATED MOZZARELLA AND TOMATO SKEWERS _____ \$36

PIMENTO CHEESE CROSTINI _____ \$32

SOUTHERN STYLE DEVEILED EGGS _____ \$36

ONION JAM AND GOAT CHEESE CROSTINI _____ \$32

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LUNCH OR DINNER PACKAGES

Includes water, tea and coffee

SALADS <i>(Select One)</i>	SOUPS <i>(Select One)</i>
<p>MIXED GREEN SALAD Tomato, Cucumber, Red Onion, Shaved Carrot Choice of House Vinaigrette or Ranch Dressing</p> <p>CAESAR SALAD Romaine Lettuce, Parmesan, Croutons, Caesar Dressing</p> <p>GREEN JACKET SALAD Romaine Lettuce, Grape Tomatoes, Parmesan, Green Onions, Fried Pita Chips, Green Jacket Dressing</p>	<p>CREAM OF TOMATO</p> <p>CLASSIC CHICKEN NOODLE</p> <p>BROCCOLI AND CHEDDAR</p>
<p>ICEBERG WEDGE Iceberg Wedge, Tomatoes, Red Onion, Bacon, Chive, Crumbled Blue Cheese, Buttermilk Blue Cheese Dressing</p> <p>SPINACH SALAD Baby Spinach, Goat Cheese, Pecans, Bacon, Roasted Tomatoes Balsamic Vinaigrette</p> <p>SOUTHERN POTATO SALAD</p> <p>PASTA SALAD</p> <p>BROCCOLI SALAD</p>	<p>VEGETABLES <i>(Select One)</i></p> <p>MIXED SEASONAL VEGETABLES</p> <p>STEAMED BROCCOLI</p> <p>SAUTEED GREEN BEANS</p> <p>MARINATED GRILLED VEGETABLES</p> <p>PAN ROASTED BRUSSELS SPROUTS with Bacon</p> <p>ROASTED HONEY GLAZED CARROTS</p> <p>GRILLED ASPARAGUS</p>

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LUNCH OR DINNER PACKAGES (CONT.)

ENTREES

BUFFET (Select Two) | **PLATED** (Select One) | **ADDITIONAL ENTREE** (\$7 per person)

Chicken	Pork	Beef	Seafood
HERB MARINATED CHICKEN	BABY BACK RIBS	BEEF TENDERLOIN MEDALLIONS, Mushroom and Onion Demi	BALSAMIC -FIG GLAZED SALMON
GRILLED BBQ CHICKEN	SOUTHERN FRIED BONELESS PORK CHOP	HOME STYLE MEATLOAF	FRIED CATFISH
SOUTHERN FRIED CHICKEN	ROASTED HERB PORK LOIN	COUNTRY FRIED STEAK	SAUTEED SHRIMP Tasso Gravy
TUSCAN CREAM CHICKEN	MAPLE-MUSTARD GLAZED HAM	Sawmill Gravy	BLACKENED TILAPIA
LEMON GARLIC CHICKEN	APPLE-BOURBON GLAZED BONELESS PORK CHOPS	BRAISED SHORT RIBS (+\$4) with Cabernet Demi-Glace	LEMON-PARSLEY COD
		BOURBON GLAZED FLANK STEAK	

STARCHES (Select One)

ROASTED FINGERLING POTATOES
HERB MASHED POTATOES
WILD RICE PILAF
WHIPPED SWEET POTATOES
SMOKED GOUDA MAC & CHEESE
STONE GROUND CHEDDAR GRITS
LOADED BAKED POTATOES

DESSERT (Select One)

ASSORTED COOKIES <i>(Buffet Only)</i>	CHOCOLATE MOUSSE CUP	NY CHEESECAKE
ASSORTED BROWNIES <i>(Buffet Only)</i>	TIRAMISU	RED VELVET CAKE
BANANA PUDDING	STRAWBERRY SHORT CAKE	PECAN TARTLET
	LEMON CREAM SHORT CAKE	CHEF'S CHOICE COBBLER
	TUXEDO TRUFFLE MOUSSE CAKE	

ADDITIONAL STARCH OR DESSERT (\$5 per person)

LUNCH: Plated \$32/person | Buffet \$29/person
DINNER: Plated \$42/person | Buffet \$38/person

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MEXICAN BUFFET

Salads and desserts can be on buffet or pre-plated for table.
Served with rolls and butter.

SALADS <i>(Select One)</i>	ENTRÉE <i>(Select Two)</i>
CHOPPED SALAD Romaine, Black Beans, Jicama, Grilled Corn, Tomatoes, Peppers, Avocado, Cotija Cheese Lime Vinaigrette	CHICKEN ENCHILADAS Corn Tortilla, Shredded Chicken, Mixed Cheese, Enchilada Sauce, Cilantro
MEXICAN CAESAR SALAD Romaine, Avocado, Fried Tortilla Strips, Cotija Cheese, Caesar Dressing	STREET TACOS Tequila-Lime Chicken, Blackened Tilapia, Carnitas, Shredded Red Cabbage, Cilantro, Onion
SIDES <i>(Select Two)</i>	CHILE RELLENOS Poblano Peppers, Chorizo, Queso, Rice, Cilantro
STREET CORN	MARINATED FLANK STEAK Sliced and served with Classic Mole Sauce
MEXICAN RICE	FAJITAS Chicken and Steak, Onions, Bell Peppers, Flour Tortillas, Pico de Gallo, Guacamole
REFRIED BEANS	
GRILLED VEGETABLES	
ROASTED ZUCCHINI	
ADDITIONAL ENTRÉE <i>(\$7 per person)</i>	DESSERT <i>(Select One)</i>
ADDITIONAL SIDES OR DESSERTS <i>(\$5 per person)</i>	TRES LECHES
	FLAN
	CHURROS

\$35/person

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SOUTHERN BUFFET

Salads and desserts can be on buffet or pre-plated for table.
Served with iced tea & lemonade and corn bread squares.

SALADS *(Select One)*

HEIRLOOM TOMATO SALAD

Red Onion, Chives, Herb Vinaigrette

ARUGULA AND GRILLED PEACH SALAD

Shallots, Goat Cheese, Candied Pecans,
Lemon-Mustard Vinaigrette

MIXED GREEN SALAD

Tomato, Cucumber, Red Onion, Shaved Carrot Choice of
House Vinaigrette or Ranch Dressing Bacon Vinaigrette

SIDES *(Select Two)*

BBQ BAKE BEANS

EDGARS SIGNATURE COLLARD GREENS

SMOKED GOUDA MAC & CHEESE

SAUTÉED GREEN BEANS

MASHED POTATOES

FRIED OKRA

HONEY GLAZED CARROTS

ADDITIONAL ENTRÉE

(\$7 per person)

ADDITIONAL SIDES OR DESSERTS

(\$5 per person)

ENTRÉE *(Select Two)*

SOUTHERN FRIED CHICKEN

Hot Sauce, Local Honey

BABY BACK RIBS

Sweet Heat BBQ Sauce

BBQ PULLED PORK

Sweet Heat BBQ, Carolina Gold BBQ Sauce

FRIED CATFISH

Cajun Remoulade

SHRIMP AND GRITS

Shrimp, Stone Ground Cheddar Grits,
Tasso Gravy

DESSERT *(Select One)*

RED VELVET CAKE

PECAN TART

BANANA PUDDING

CHEF'S CHOICE COBBLER

\$35/person

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ITALIAN DINNER BUFFET

Salads and desserts can be on buffet or pre-plated for table.
Served with rolls and butter.

SALADS *(Select One)*

TOMATO MOZZARELLA SALAD

Sliced Tomatoes, Fresh Mozzarella, Pesto, Balsamic Glaze

CAESAR SALAD

Romaine Lettuce, Parmesan, Croutons, Caesar Dressing

ITALIAN CHOPPED SALAD

Romaine, Radicchio, Iceberg, Celery, Red Onion, Tomatoes, Green Olives, Pepperoncini, Parmesan, Creamy Herb Dressing

SIDES *(Select Two)*

ROASTED FENNEL TOMATOES

GREEN PEAS AND PANCETTA

ROASTED BRUSSELS SPROUTS

BROCCOLI RABE WITH PINE NUTS

FRESH BUTTERED PASTA

POLENTA

ROASTED HERB POTATOES

ADDITIONAL ENTRÉE

(\$7 per person)

ADDITIONAL SIDES OR DESSERTS

(\$5 per person)

ENTRÉE *(Select Two)*

CLASSIC LASAGNA

Ground Beef, Italian Sausage, Ricotta, Mozzarella, Pomodoro Sauce

TUSCAN CHICKEN

Spinach, Tomatoes, Garlic, Onions, Cream Sauce

SPAGHETTI AND MEATBALLS

SLICED FLANK STEAK PIZZAIOLA

Marinara Sauce, Herbs, Extra Virgin Olive Oil

ITALIAN SAUSAGE AND PEPPERS

Italian Sausage, Onions, Peppers, Pomodoro Sauce

DESSERT *(Select One)*

TIRAMISU

VANILLA PANNA COTTA

ITALIAN CHOCOLATE CREAM CAKE

\$38/person

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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

STANDARD BAR PACKAGE

(Based Upon Consumption)

STANDARD LIQUORS \$9

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

SELECT WINES \$9

Pinnacle Club
Select Wines

STANDARD BEERS

Domestic: Miller Lite \$6
Import: Heineken \$7

PREMIUM BAR PACKAGE

(Based Upon Consumption)

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

PREMIUM BEERS

Domestic: Bud Light,
Savannah River Brewing
Seasonal \$6
Import: Heineken,
Corona \$7

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

Pinnacle Club
Select Wines

BOTTLED BEERS

Domestic: Miller
Lite, Bud Light
Import: Heineken
and Corona

HOUSE WINE \$9

DOMESTIC BEER \$6

IMPORTED BEER \$7

STANDARD COCKTAILS \$9

PREMIUM COCKTAILS \$13

COCA COLA PRODUCTS \$3

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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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 Tuesday through Saturday during business hours with no room rental charge. Private functions will be considered during non operating club hours. Specific rates may apply, please inquire with your event planner. 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.

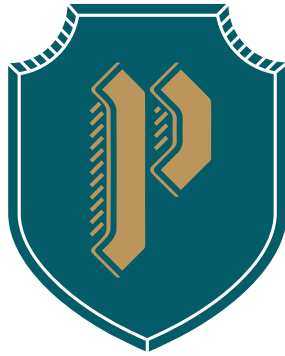
AUTHORIZATION

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 | diningservices@pinnacleclub.us

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