

Pinnacle Country Club





FOR YOUR MOMENT

Make it with Pinnacle Country Club; where we make *Memorable Moments that last a lifetime!* Our elegantly designed, spacious clubhouse provides *an exceptional environment for your special day.*

- Dream Weddings
- Extravagant Receptions
- Unforgettable Rehearsal Dinners
- Intimate Bridal Showers
- Lavish Engagement Parties
- Post Wedding Brunches

I invite you to contact me directly for a personalized proposal and to schedule a visit to view the venue.

Event Sales Director
Lauren Madson
Event@pinnaclecc.com
479.418.7413 (O)
479.295.1128 (C)

Pinnacle Country Club



Room Rentals

Room Rental includes tables, chairs, basic white linens, china, silverware, setup, cleanup and a “Day of” Coordinator.

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

Pinnacle Country Club



Bridal Suite

Suite Features

Our complimentary Bridal Suite is located in the Loft - a newly remodeled space located on the 2nd floor. It includes floor length mirrors, tables, chairs, modern staged furniture, windows overlooking the Terrace and easy access to private restrooms.

Menu

Option #1

Tea Sandwich Display - \$7 per person

Chicken Salad, Egg Salad & Ham and Swiss

Option #2

Mediterranean Display - \$9.00 per person

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

Option #3

Fruit & Cheese Display - \$13.00 per person

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

Option #4

Bridal Display - \$18 per person

Petite Sandwiches on Mini Croissants & Brioche Rolls
Chicken Salad, Tuna Fish Salad, Smoked Turkey & Ham
Fresh Fruit Display
Mixed Green Salad, Balsamic Vinaigrette

Cocktails & Mocktails

Mimosa - \$9 per drink
Tea Station - \$45 per gallon
Coffee Station - \$45 per gallon
Bottled Water - \$3 per bottle
Tea, Coffee or Soda - \$2.95 per person (free refills)

Specialty Desserts

Assorted Cookies \$18 per dozen
Assorted Brownies \$18 per dozen
Cinnamon Rolls \$18 per dozen
Mini Muffins \$8 per dozen
Petit Fours \$21 per dozen

Pinnacle Country Club



Grubs for the Groom

Menu

Tailgate Display

Mini Beef Cheeseburgers Sliders, Bread & Butter Pickles
House Smoked Brisket Slider with BBQ Onion Sauce
Chicken Wings
Loaded Potato Skins with Bacon, Cheddar & Sour Cream
\$15 per person

Taco Bar

Flour Tortilla and Crispy Corn Taco Shells
Lettuce, Tomato, Fresh Salsa, Sour Cream, Shredded Cheese, Guacamole, Black Beans & Rice
\$6.00 per person

Taco Bar Add On's:

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

Assorted Mini Sandwich Display- \$7 per person

Chicken Salad, Egg Salad & Ham and Swiss

Mini Reuben Sandwiches - \$3.50 per person

Crispy Sauerkraut & Imported Swiss, Russian Dressing

Libations

Draft Beer - price varies
Bloody Mary's - \$9.00 per drink
Tea Station - \$45 per gallon
Coffee Station - \$45 per gallon
Bottled Water - \$3 per bottle
Tea, Coffee or Soda - \$2.95 per person (free refills)

Specialty Desserts

Assorted Cookies \$18 per dozen
Assorted Brownies \$18 per dozen
Cinnamon Rolls \$18 per dozen
Mini Muffins \$8 per dozen

Pinnacle Country Club



Plated Dinner Selections

All Wedding Plated Dinner Packages include; three passed hors d'oeuvres, one starter, one entrée, two accompaniments, warm rolls, our signature blend coffee, iced tea and fountain soda.

Entrees - \$51 per person

6 oz Filet of Beef Tenderloin

Wild Mushroom and Red Wine Demi-Glace

Crab Cake

Cocktail and Remoulade Sauce

Chicken Florentine

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

Chicken Marsala

Mushrooms and a Marsala Wine Cream Sauce

Chicken Chardonnay

White wine Lemon Butter Sauce

Grilled Fillet of Salmon

Citrus Buerre Blanc

Duets - \$61 per person

Petite Filet of Beef Tenderloin and Crab Cake

Red Wine Mushroom Demi-Glace and Roasted Corn Salsa

Petite Filet of Beef Tenderloin and Crab Stuffed Jumbo Shrimp

Red Wine Mushroom Demi-Glace and Tarragon Cream

Petite Filet of Beef Tenderloin and Broiled Shrimp

Roasted Shallot Demi -Glace, and Citrus Beurre Blanc

***Classic Surf & Turf (\$65 per person)**

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

Pinnacle Country Club



Buffet Dinner Selections

Option 1 - \$55.00

Select (3) Hors d'oeuvres, (2) Each of Starter Selections, Accompaniments and Entrees.

Option 2 - \$60.00

Select (3) each Hors d'oeuvres, Starter Selections, Accompaniments and Entrees.

Entrees

Roasted Filet of Salmon

with Citrus Buerre Blanc

Chicken Florentine

Pernod Scented Cream Spinach, Jack Cheese Soufflé 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**

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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

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

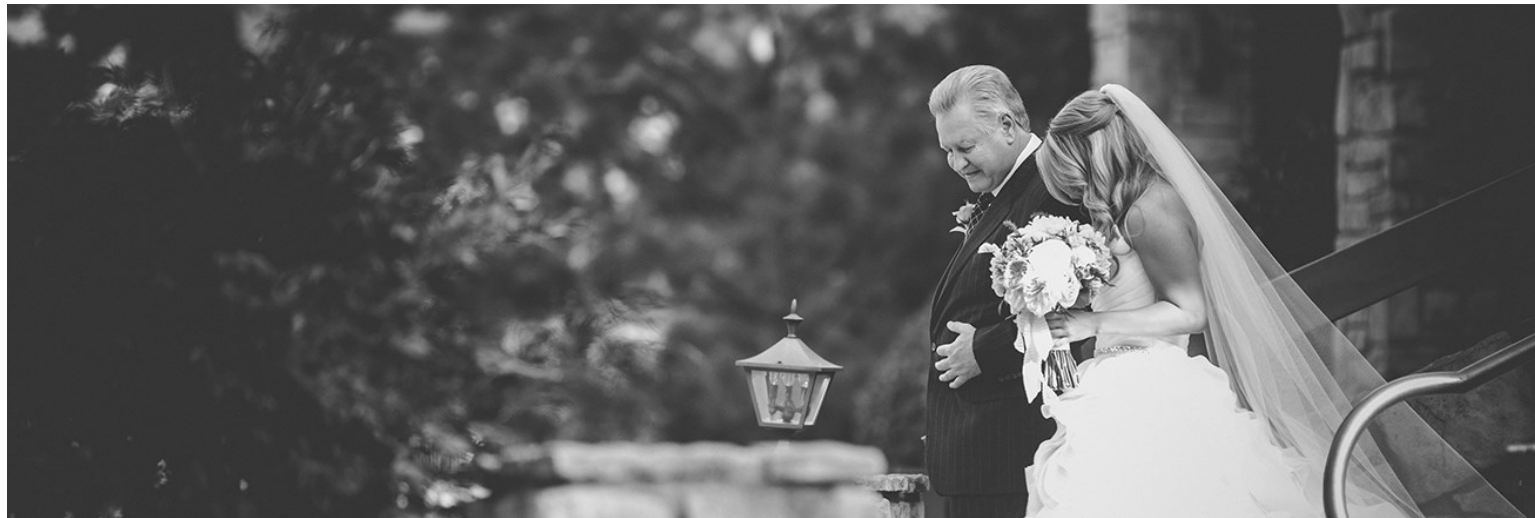
Squash and Zucchini Pomodoro

Gran Marnier Glazed Carrots

French Beans Amandine

Vegetable Medley

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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 and Sliced Fruits (Honeydew, Pineapple, Cantaloupe, Strawberries)

Mediterranean Display - \$9.00

Grilled Asparagus, Fire Roasted Bell Peppers, Assorted Olives, Feta Cheese, Hummus and 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

**All Hors d'oeuvres priced per person*

Pinnacle Country Club



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



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

**Wedding Cakes available - Must setup consultation with Pastry Chef*

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

Pinnacle Country Club



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



Alcohol Packages

Silver Standard Package: The Silver Package includes domestic beer, house wine selections Beers including; Bud Light, Budweiser, Coors Light, Michelob Ultra & Miller Lite House Wine including; PCC Cabernet, Merlot & Chardonnay
\$30 per person

Gold Standard Package: The Gold Package includes premium beer & wine selections Beers including; Amstel Light, Corona, Corona Light, Heineken, Budweiser, Bud Light, Coors Light, Michelob Ultra & Miller Lite (Select 5) Wine including; Chardonnay, Cabernet & Pinot Noir
\$32 per person

Silver Liquor Package: The Silver Liquor Package includes the Silver Package along with a selection of well liquors. Beers including; Bud Light, Budweiser, Coors Light, Michelob Ultra & Miller Lite House Wine including; PCC House Cabernet, Merlot & Chardonnay Well Liquor including; New Amsterdam Gin, Jim Beam 8 Star Bourbon, Cutty Sark Scotch, New Amsterdam Vodka and Bacardi Light Rum
\$36 Per Person

Gold Liquor Package: The Gold Liquor Package includes the Gold Package along with a selection of Call liquors. Beers including; Amstel Light, Corona, Corona Light, Heineken & Sam Adams, Budweiser, Bud Light, Coors Light, Michelob Ultra & Miller Lite (Select 5) Wine including; Chardonnay, Cabernet Merlot & Pinot Noir Call Liquor including; Tito's Vodka, Absolut Vodka, Tanqueray Gin, Crown Royal Whiskey, Jack Daniels Black, Dewar's Scotch, Myers Dark Rum & Captain Morgan
\$40 per Person

Platinum Liquor Package: The Platinum Liquor Package includes the Gold Package along with a selection of Premium liquors. Beers including; Amstel Light, Corona, Corona Light, Heineken, Budweiser, Bud Light, Coors Light, Michelob Ultra & Miller Lite (Select 5) Wine including; Chardonnay, Cabernet Merlot & Pinot Noir Premium Liquor including; Woodford Reserve, Hendrick's Gin, Bombay Sapphire Gin, Patron, Ten Cane Rum, Glenlivet 12, Johnny Walker Black, Macallan 12 scotch, Belvedere Vodka & Grey Goose Vodka
\$42 per person

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 an additional cost. _____ Initial

Deposits & Cancellations

Pinnacle charges a refundable Security Deposit of \$2000 which will be refunded within a week after the event, assuming there is no damage caused by the event to the Pinnacle Clubhouse and it's property. Pinnacle also requires a deposit in the amount of the full room rental price which is Non-Refundable, but will be applied to your final bill. *Pinnacle Members are excluded from paying the Security Deposit.

_____ Initial

Payment and Guarantees

It is our policy that the final guarantee number of guest will be due 72 hours prior to your Event. The final payment of estimated total will be due 24 hours prior to commencement. Food preparation and charges are based upon the guaranteed number of guests. If more than the guarantee is served, you will be charged accordingly. If no guarantee is received 24 hours prior, charges will be based on original estimated number of guests. Remaining balances are due at the conclusion of the event with any overage coming out of the security deposit unless secured with a credit card. Any remaining credit will be returned within one week. _____ Initial

Vendor Payments

Pinnacle Country Club will work with outside vendors throughout the planning of your event. Patron's may setup billing for outside vendors (certain exclusions apply) through Pinnacle Country Club, these charges will be added to your final bill and must be paid in full at the conclusion of your event. It is the sole responsibility of the patron to provide payment for all services rendered & equipment rented from outside vendors. In the case of a cancellation, the patron is responsible for all outside vendor cancellation and miscellaneous fees. Pinnacle Country Club is not liable for any damages to the rentals caused by guests of the event. _____ Initial

Service Charge and Sales Tax

All charges, including but not limited to, food, beverage, room rental, and audio-visual are subject to applicable service charges and taxes. Service fees for bartenders, food carvers & additional service staff are applicable.

_____ Initial

Pinnacle Country Club



Contract

Liability and Damage:

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. Pinnacle cannot be held responsible for storing extra items. Signer agrees to pay for any damage to the function space or the 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 \$2000 Security Deposit will not be refunded if any damage is done. _____ Initial

Food & Beverage Policies

All contractual agreements state a minimum revenue guarantee in food and beverage, based upon the size of your event. Minimum guarantees do not include the service charge and sales tax. All food and beverage pricing is subject to change due to market conditions and will be confirmed thirty (30) days prior to event. Food and beverage services from an outside source are not permitted in any public area by the patron or any of the patron's guests. No leftover food, except the Anniversary Tier of the Wedding Cake or extra Cake, may be removed from the premises. A service charge of 21% is added on all food and beverage sales; and a sales tax of 9.5% on all food, beverage and labor. Alcohol Tax (liquor, beer, wine) will also be added per county/state laws.

**** Please Note:** If patron or their guests have brought food or alcohol into the Pinnacle Clubhouse, a fee of \$25 per person (Guaranteed Number) will be added to the final bill. This is Non-Negotiable. Please Sign: _____

Liquor License

The patron understands that the Club's liquor license requires that beverages only be dispensed by Club employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. It is the responsibility of the patron to notify the Club if any attendees are minors.

Pinnacle Country Club's Alcohol policies are:

- Shots of alcohol will not be served.
- Guests are not allowed to bring any food or alcohol into the event.
- Guests are not allowed to take any alcohol from event.
- Last call will be given 1/2 hour prior to end of event.
- After last call, no alcoholic beverages will be available.

_____ Initial

Pinnacle Country Club



Contract

Decorations and Equipment:

Decorations, displays, and signage brought into any area of the Club must be approved prior to arrival. Items may not be attached to any wall, floor, window, or ceiling with nails, staples, tape, or any other material in order to prevent damage to the fixtures and furnishings. In addition, all guest favors are the responsibility of the Signer and their agents to bring in and take upon the function's conclusion. The Club reserves the right to inspect and control all private functions. All decorations and support equipment must be picked up the day following the event. _____ Initial

Parking:

Complimentary self-parking is available. The Club offers valet parking with an applicable fee.

Bride and Groom Departure:

Due to environmental concerns, no rice, potpourri, birdseed, paper products or fireworks may be used at departure. We allow and recommend rose petals and bubbles for outdoor use.

On Behalf of Pinnacle Country Club, we would like to take this opportunity to thank you for your interest in the Club and are pleased to acknowledge the following arrangements:

Event Name: _____

Event Location and Date: _____

Event Time: _____

Deposit Amount: _____

Thank you for choosing the Pinnacle Country Club.

Printed Name: _____

Signature: _____ 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

Recommendations

COORDINATING

Bates-Reed Events
479.530.0164 www.bates-events.com

ARC Events - Alqueeah Cates
248.914.0208 www.arceventsww.com/

Details Weddings & Events - Amy & Pam
479.459.7681 www.weddingsbydetails.com/

PHOTOGRAPHY & VIDEOGRAPHY

Miles Witt Boyer
479.616.8508 www.mileswittboyer.com

Hudson Photography
www.hudsonphotos.com

Lissa Chandler Photographer
www.lissachandler.com

Benfield Photography
479.871.2479 www.benfieldphotography.net

Nilo Productions
479.420.3915 www.niloproductions.com

CAKES

Pinnacle Country Club
479.418.7432

Shelby Lynn's Cake Shop
479.750.0044 www.Shelbylynnscaleshoppe.com

Rick's Bakery
www.ricksbakery.com

Briar Rose Bakery
479.300.6027

BRIDAL JEWELRY

Blakeman's Fine Jewelry
479.845.0088 www.blakemansfinejewelry.com

HAIR & MAKEUP

Fresh Hair - Kensie - 479.263.6000

ALTERATIONS

Stitch by Stich - 479.422.7168

CAR SERVICE

Pinnacle Car Service - 479.205.0505
www.pinnlimo.com

FLORAL

Shirley's Flowers
479.636.0118 www.shirleysflowersinc.com

Jules by Design
<http://www.julesdesignevents.com/>

Zuzu's Petals
www.zuzuspetalsandgiftsnwa.com/

ENTERTAINMENT

Memphis Soul Revue
901.757.4900

Michael J. Bedford - Ceremony Music
Bedford.Mike@gmail.com 479.466.8208

Guy Wilcox - Pianist
417.529.1971

DJ Brock
479.553.9535

DJ Greg
479.935.6161

PARTY RENTALS

Eventures
479.444.7526 www.eventurespartyrentals.com

LightWorks - Steve Wilhelm
479.200.0074 EventLighting@yahoo.com

Say Cheese Photobooth - Adam
719.310.7646

Casino Rentals
918.261.1111 esiparties@aol.com

A Taste of Chocolate - Pam Ingram
479.621.0374

A Bonita Balloons - Franny
479.426.6412