



## INQUIRY PACKET

Thank you for your interest in our beautiful venue. Lakepoint Restaurant & Event Center is ideal for your wedding ceremony and reception, as well as your rehearsal dinner. Our beautiful lakeside pergola provides a picturesque setting and we will accommodate your guests with beautiful white chairs. Your wedding party and guests can enjoy an indoor/outdoor reception with great food, fun, love, and fellowship in our stunning banquet hall.

Our bridal suite is available for you to use to get dressed and ready on your special day. It features a four-person lighted vanity, floor to ceiling mirrors, large hanging area for your dresses, private entry to the bathroom, and steamer for you to steam your wedding dress. Plenty of space to relax, breathe and become beautiful!

Lakepoint comes with a great sound system, plenty of tables and chairs, and delightful environments to meet all your needs. We have delicious and affordable catering options available.

The fees for your Lakepoint ceremony and reception are \$3,000 plus the food minimum of \$27 per person or \$2,500 for reception only plus the food minimum. To rent the entire facility it is a minimum \$8-\$10,000. Included in that is \$3,500 facility fee and the \$27/person food minimum.

Thank you for giving us the opportunity to help make your special day wonderful! If you have further questions or concerns, please call or email me; I am here to help you celebrate your new life together!



Click here or scan the code for a Virtual  
Tour of the Lakepoint Event Center

*Lisa Papin*

Catering and Events Manager





# BEAUTIFUL LAKEFRONT VENUE

BELLA VISTA, ARKANSAS



*Whether planning a wedding, reception or private party, let Lakepoint help you create an event unlike any other. Lakepoint can accommodate up to 300 guests and offers consultation services, day-of event coordination, dressing suites on-site and packages that can be customized to your event's specific needs.*



Contact: **Lisa Papin**  
Catering & Event Manager  
479-855-8111  
[lisap@bvvpoa.com](mailto:lisap@bvvpoa.com)



## BANQUET MENU (HORS D'OEUVRES)

*Unless otherwise noted as "inclusive", all items will have a 20% service charge and 10.5% sales tax applied.*

### HOT HORS D'OEUVRES

*(price per 50 pieces. 50 piece minimum)*

Satay Chicken Skewer	\$168
Fried Chicken Tenderloin Bites	\$120
Mini Assorted Quiche	\$168
Fried Cheese Ravioli, Marinara Sauce	\$101
Herbed Goat Cheese and Wild Mushroom Crostini	\$189
Vegetable Cheese Stuffed Mushrooms	\$182
Mini Crab Cakes, Remoulade Sauce	\$236
Bacon Wrapped Steak and Onion Bites With Balsamic Glaze	\$236
Italian Meatballs- (BBQ, Swedish or Asian)	\$101

### COLD HORS D'OEUVRES

*(price per 50 pieces. 50 piece minimum)*

Cold Shrimp Cocktail Skewers	\$236
Seared Ahi Tuna Crostini, Seaweed Salad, Pickled Ginger and Wasabi	\$236
Antipasti Skewers	\$189
Fresh Fruit Skewers, Princess Sauce	\$120

Heirloom Tomato Bruschetta	\$120
Hummus Crostini on Pita Chips	\$120
BLT Crostini	\$135
Beef Tenderloin Crostini, Horseradish Cream Cheese	\$236
Chicken Salad Filled Pastry Cups	\$135
Smoked Salmon Pastry Cups, Dilled Cream Cheese, Capers and Onions	\$189

### DISPLAYED HORS D'OEUVRES (serves 50)

Cheese board with assorted crackers and fruit	\$202
Crudit� tray of colorful seasonal vegetables and dip	\$135
Charcuterie board variety of meats, cheeses and condiments	\$236

### DISPLAYED DESSERTS (per person)

Brownies	\$4
Assorted Cookies and Brownies	\$4
Assorted Dessert Bites	\$6.50
Chef's Choice Dessert	\$5





# BANQUET MENU (Buffets and A la Carte)

## INCLUSIVE VALUE OPTIONS

*The following buffets include a 20% service charge and 10.5% sales tax*

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### **\$25 INCLUSIVE BREAKFAST BUFFET** *(Available Breakfast Only)*

Breakfast pastries, fresh cracked scrambled eggs, applewood bacon, home fries, sausage gravy, biscuits, fruit salad, orange juice, coffee, assorted jellies and cinnamon honey butter.

### **\$26 INCLUSIVE BUFFET** *(Available Lunch Only)* **\$24 INCLUSIVE PLATED OPTION**

A preset dressed house salad / Ranch or Italian dressing

Choose ONE of following entrées *(Add \$5 for second option)*

- Grilled chicken breast / Pesto cream or Pomodoro tomato sauce
- Roasted pork loin / Apple demi or Mustard onion dill sauce
- Broiled white fish / Lemon garlic wine or Hollandaise sauce
- Bolognese 3 meat Lasagna, marinara / with chef's choice vegetable

Rolls and butter

Chefs choice dessert

Iced Tea and Coffee Station

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### **\$29 INCLUSIVE DINNER BUFFET** **\$27 INCLUSIVE PLATED OPTION**

Mixed Greens Salad Bar with Ranch & Italian dressings or Caesar Salad Bar

Choose ONE of following entrées *(Add \$6 for second option)*

- Chicken breast with marsala mushroom sauce
- Grilled boneless pork chop medallions with maple balsamic glaze
- Baked scrod with almond crumb topping
  - ♦ Choice of rice pilaf or garlic mashed potatoes
  - ♦ Chef's choice vegetable
  - ♦ Rolls and butter
  - ♦ Chef's choice dessert
  - ♦ Iced Tea and Coffee station

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### **\$32 INCLUSIVE DINNER BUFFET** **\$30 INCLUSIVE PLATED OPTION**

Mixed Greens Salad Bar with Ranch & Italian dressings or Caesar Salad Bar

Choose ONE of the following entrées *(Add \$8 for second option)*

- Parmesan crusted chicken, marinara, provolone cheese
- Sliced beef sirloin, red wine herb demi sauce
- Broiled tilapia filet, Dijon mustard cream sauce

Choice of rice pilaf, oven roasted potatoes or garlic smashed potatoes

Chef's choice vegetable

Chef's choice dessert

Rolls and butter

Iced Tea and Coffee station

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### **\$37 INCLUSIVE DINNER BUFFET** **\$35 INCLUSIVE PLATED OPTION**

Mixed Greens Salad Bar with Ranch & Italian dressings and Caesar Salad Bar or Spinach Salad

One Choice of one of following entrées *(Add \$8 for second option)*

- Grilled chicken breast bruschetta
- Pork tenderloin, burgundy peppercorn sauce
- Sliced London broil, woodsman sauce
- Blackened salmon, cilantro lime beurre blanc
  - ♦ Choice of rice pilaf, au gratin potatoes or garlic mashed potatoes
  - ♦ Green beans with caramelized onions or mixed vegetable medley
  - ♦ Rolls and butter
  - ♦ NY cheesecake with strawberry topping
  - ♦ Iced Tea and Coffee station



# BANQUET MENU (Buffets and A la Carte)

## INCLUSIVE VALUE OPTIONS

*The following buffets include a 20% service charge and 10.5% sales tax*

### \$39 INCLUSIVE DINNER BUFFET

### \$41 INCLUSIVE PLATED OPTION

Mixed Greens Salad Bar with Ranch & Italian dressings or Caesar Salad Bar or Spinach Salad

One Choice of one of following entrées *(Add \$9 for second option)*

- Pecan crusted chicken breast with brandy cherry sauce
- Grilled mediterranean chicken breast, artichokes, kalamata olives, feta and lemon
- Beef tournedos with caramelized onions and bearnaise sauce
- Salmon with tropical fruit salsa
  - ◆ Choice of scalloped potatoes, Boursin mashed or mushroom risotto
  - ◆ Seasonal colorful mixed medley; ratatouille; broccoli, cauliflower, carrot mix; or green beans with bacon and onions
  - ◆ Assorted artisan dinner rolls and butter
  - ◆ NY cheesecake strawberry topping
  - ◆ Iced Tea and Coffee station

### FEATURE PLATED MEAL OPTIONS (Non-Inclusive)

#### PRIME RIB

\*MKT

Slow roasted prime rib, horseradish sauce, au jus, choice of potato and vegetable, choice side salad, rolls and butter

#### TWIN MEDALLIONS OF BEEF

\*MKT

Grilled beef medallions, brandy au poivre sauce, choice of potato and vegetable, choice of side salad, rolls and butter

#### SURF AND TURF

\*MKT

Petite filet and 3 jumbo grilled shrimp, garlic beurre blanc, choice of potatoes and vegetable, choice side salad, rolls and butter

\*Market Value

### VARIETY BUFFET THEMES

**(non-inclusive - minimum 40 guests)**

#### Italian

\$29

Caprese salad tray, classic Italian salad bowl, two pastas, alfredo and marinara sauces, grilled marinated chicken breast strips, meatballs or Italian sausage, seasonal vegetable and garlic bread sticks

#### All American

\$27

Classic tossed salad, two dressings, loaded American potato salad, creamy coleslaw, grilled chicken, grilled burgers, baked beans and corn with buns and toppings.

#### Across the Border

\$29

Taco salad, chopped southwestern salad, seasoned grilled chicken strips and seared peppers and onions, taco meat, Spanish rice and refried beans, fried chips, flour tortillas and toppings.

#### Arkansas Barbeque

\$27

Southern style potato salad and coleslaw, tossed salad and two dressings, pulled barbeque pork, barbequed grilled chicken breast, baked beans and mac & cheese with rolls.

#### Deluxe Traditional

\$39

Tossed salad with side toppings, two dressings and Caesar salad, a choice of two entrée selections from the list below, a vegetable and starch selection and dinner rolls.

#### Chicken

- ◆ Grilled chicken breast with mushroom marsala sauce
- ◆ Parmesan crusted chicken breast with marinara and cheese
- ◆ Barbeque roasted airline chicken breast

#### Beef

- ◆ Pepper steak
- ◆ London broil, woodsman sauce
- ◆ Beef tips stroganoff

#### Pork

- ◆ Barbeque pulled pork
- ◆ Boneless chop, apple chutney

#### Fish

- ◆ Grilled or Broiled Salmon filet, dill cream sauce
- ◆ Baked Scrod, almond crumb topping
- ◆ Tilapia, lemon garlic white wine butter sauce

*Please speak to your event planner about vegetarian options.*



## BANQUET MENU (Stations)

*The following selections can be paired with the above buffet options.*

### CARVERY OPTIONS

*Priced per person. \$125 for culinary attendant*

Slow Roasted Prime Rib: au jus, horseradish sauce	*MKT
New York Strip Loin: au jus, horseradish sauce and beef demi sauce	*MKT
Beef Tenderloin: horseradish sauce, red wine herb demi sauce	*MKT
London Broil: roasted garlic demi sauce	*MKT
Herb Roasted Pork Loin: apple beurre blanc sauce	*MKT
Glazed Pit Ham: mustard sauce	*MKT
Boneless Roasted Turkey Breast: turkey gravy, cranberry orange relish	*MKT

### ACTION STATION OPTIONS

*Priced per person. \$125 for culinary attendant*

<b>Shrimp and Grits station</b>	*MKT
Creamy cheesy grits incorporated with sautéed shrimp, Cajun sausage, green onions and diced tomatoes.	

### Omelette station

\*MKT

Fresh whipped eggs, diced bacon, ham, mushrooms, tomatoes, peppers, onions and cheese.

### Pasta station

\*MKT

A sauté station consisting of 2 pastas, marinara and alfredo sauces, grilled chicken and Italian sausage bites, with tomatoes, onions, peppers, mushrooms and garlic bread sticks.

### Stir fry station

\*MKT

Choice of 2 proteins- (chicken, beef, pork or shrimp) with orange and stir fry sauces, assorted vegetables, rice and crunchy noodles.

### Fajitas station

\*MKT

Grilled marinated chicken and beef strips, with peppers and onions, flour tortillas, cilantro, lime wedges, salsa, cheese and sour cream.

\*Market Value





## BANQUET MENU (A la Carte)

*Served with house salad and two sides unless otherwise noted.*

*Adding a second or third entrée choice may add to the per person price. Market priced based on selections.*

### Chicken

- ◆ Pecan crusted chicken breast with brandy cherry sauce
- ◆ Grilled chicken breast with mushroom marsala sauce
- ◆ Parmesan crusted chicken breast with marinara and cheese
- ◆ Grilled chicken breast, lemon artichoke, kalamata olives and feta cheese
- ◆ Barbeque roasted airline chicken breast

### Beef

- ◆ Pepper steak
- ◆ Beef brisket, natural jus
- ◆ London broil, woodsman sauce
- ◆ Roasted sirloin slices with red wine herb demi sauce
- ◆ Beef tips stroganoff

### Pork

- ◆ Roasted pork loin, apple butter Beurre blanc sauce
- ◆ Barbeque pulled pork
- ◆ Boneless chop, apple chutney

### Fish

- ◆ Grilled or broiled salmon filet, dill cream sauce
- ◆ Baked scrod, almond crumb topping
- ◆ Tilapia, lemon garlic white wine butter sauce

### Vegetarian - Served with house salad and one vegetable

- ◆ Cheese ravioli with red or alfredo sauce
- ◆ Baked vegetable lasagna
- ◆ Roasted vegetables with penne pasta in garlic herb butter sauce

## SIDE CHOICES

### STARCHES

Garlic Mashed Potatoes  
Parsley Boiled Yukon Potatoes  
Herb and Garlic Rice Pilaf  
Mashed Potatoes  
Oven Roasted Seasoned Potatoes  
Baked Macaroni & Cheese

### VEGETABLES

Green Beans w/ onions, bacon or carrots  
Broccoli, Cauliflower, Carrot Medley  
Seasonal Colorful Mixed Medley  
Buttered Carrots  
Ratatouille  
Buttered Corn

## BANQUET MENU (Desserts and Extras)

### DESSERTS (per piece)

New York Cheesecake with Strawberry Topping	\$7
Red Velvet Cake	\$7
Apple Pie a la mode	\$7
Carrot Cake	\$8
Tiramisu	\$8
Italian Lemon Cake	\$8



To book your next event or for more information contact:

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101 Marina Dr, Bella Vista, AR 72715



Our Classic **Lakepoint Package** includes a 7-hour use of the facility.  
(Additional hours may be added on at an extra cost)

## LIST OF SERVICES

- Use of our lakefront pergola, outside ceremony space, reception hall, patio, bridal & grooms private dressing rooms
- Ceremony set-up and clean-up
- Reception set-up and clean up
- 45-minute rehearsal with coordinator (for ceremony only)
- Guest registration table and writing pens
- Wedding day coordinator
- Tables and banquet chairs
- White tablecloths and White cloth napkins
- Supervised professional wait staff and bartender
- Dance floor
- Indoor/outdoor reception area
- Silver coffee urn
- Silver champagne bucket
- Steamer for your dress on day of
- 2 - 50" plasma TVs for video presentation
- 2 bride and groom cake stands with serving utensils
- Iced tea, water, and coffee w/ buffet options
- Glassware, plates and flatware
- Gift table and cake table
- Coordinate the send off method of your choice (sparklers, etc...)

8 - 6ft rectangle tables / 9 - 8ft rectangle tables /  
10 - 4ft round tables / 6 - 5ft round tables / 10 - 6ft round tables

Schedule a visit to see our complete list of services, optional enhancements, pricing, rentals & more!

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101 Marina Dr, Bella Vista, AR 72715





## PREFERRED VENDOR LIST

### PHOTOGRAPHERS

- o DuMond Photography  
(471).291.0243 | dumondphotography.com
- o Bryan Striegler Photography  
(479).530.0445 | strieglerphoto.com
- o Photo Love Photography  
(479).366.5950 | ThePhotoLove.com
- o Complete Weddings + Events  
(479).430.2122 | completeweddingnwa.com

### DISC JOCKEYS

- o Onelife Entertainment | (501).680.6267
- o Brock Entertainment  
(479).553.9535 | djbrockentertainment.com
- o Groove Productions  
(479).200.1313 | djgrooveproductions.com
- o Complete Weddings + Events  
(479).430.2122 | completeweddingnwa.com

### FLORISTS

- o The Pink Daisy  
(479).876.5400 | thepinkdaisyflorist.net
- o Northwest Arkansas Florist  
(479).443.3232 | nwaflorist.com
- o Shirley's Flower Studio  
(479).636.0118 | shirleysflowersinc.com

### BAKERIES

- o Bizzy B's Bakery | (479).657.2557 | bizzybbakery.com
- o Harps Food Bakery | (479).273.2245 | harpsfood.com
- o Rick's Bakery | (479).202.4010 | rogers.ricksbakery.com

### OFFICIANTS

- o Ozark Ceremonies | (479).966.7895
- o Michelle Chiocco | (479).295.1722

### HOTELS

- o Four Points by Sheraton  
(479).715.6388 | fourpointsbentonville.com
- o Hampton by Hilton  
(479).986.0500 | hamptoninn3.hilton.com
- o Cedar Lodge Arkansas Resort | (479).250.3124  
cedarlodgearkansasresort@gmail.com

### COSMETIC STYLISTS

- o Blush Salon - Jordan Evans | (479).256.8186
- o NWA Occasions Traveling hair and makeup Artists  
(870).350.0357

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## FREQUENTLY ASKED QUESTIONS

**1. What is the deposit (facility fee)?**

A. The deposit is the facility fee that secures the date of your event and your only upfront cost.

**2. What comes in the facility fee?**

A. What is included in the facility fee the tables, the chairs, the linens, the napkins, the plates, the silverware, the stemware, the set-up, the tear-down, and the clean-up.

**3. What is the service charge?**

A. The 20% service charge is added onto everything — facility fee, food, alcohol, décor (if you use ours), additional hours etc. You just don't see it until we finalize two weeks prior. It is built in gratuity for the event team.

**4. What is the difference between a hosting tab or bartender fee on my event?**

A. A bar hosting tab is a tab where all drink orders will be placed on and once the limit is hit the tab will be closed and we will switch to a full cash bar, while a bartender fee is an hourly fee that will be charged while your event is running. The bartender fee will be waived if a hosting tab is chosen for your event.

**5. Can I bring my own decorations?**

A. Yes, you can bring your own decorations. You are responsible for the set up and tear down of your décor, but the venue does not allow glitter, confetti, or anything hung on the walls or ceiling.

**6. When can I come in to set up decoration for my event?**

A. All our bookings come with a 7-hour time slot of your choice with all events ending at 9:00pm, additional hours can be purchased to expand your time slot if needed.

**7. Can I take my food home after the event?**

A. We do not allow to-go boxes for events to ensure the quality of the food; this also applies to dessert such as cakes, cookies, and cupcakes that we provide. You are welcome to take home your wedding cake. We do provide to-go boxes for un-eaten cake for small a fee.

**8. Can I bring food and drinks to the venue?**

A. No, the facility does not allow ANY outside food or drinks. Food can be purchased prior to the event if early morning/lunch or snacks/food are wanted.

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**9. Can I bring my own alcohol?**

- A. Outside alcohol is not allowed. It is illegal to bring it on the premises (if outside alcohol is found it will be taken and dumped); this is to ensure all guests are safe and no one is over served. This includes alcohol as gifts or wedding favors.

**10. Can I come to the venue early to get ready for my event?**

- A. Guests can arrive at the venue in your 7-hour time frame but, if guests arrive earlier an additional hour fee will be applied to your invoice.

**11. Is there a space for the groomsmen to get ready?**

- A. The venue does not have a designated space for groomsmen unless you rent the entire facility. Then we extend the tasting room to them.

**12. Can I order a certain kind of wine or beer for my event?**

- A. Yes, if you have a favorite wine or beer we can and will try to get your wine/beer in for your event if given plenty of time to order it.

**13. Can I take the extra wine or beer I ordered home?**

- A. Yes, the wine can be taken home, but every single bottle must be opened and placed into a bag by staff for it to leave the venue. The beer must stay on the property as the Keg has to be returned to the brewery company.

**14. Will there be a Coordinator for my event?**

- A. Yes, there will be a day of coordinator that makes sure the day is moving smoothly and the timeline is being followed.

**15. Is the venue wheelchair accessible?**

- A. Yes, the venue is wheelchair accessible.

**16. Does the venue allow smoking?**

- A. Yes, smoking is only allowed at the front of the venue.

**17. Can I use my phone for the music on my event?**

- A. Yes, the banquet room has a built-in sound system, but it is only used for background music not DJ loud music. If you choose to utilize it, you will need to bring in an AUX cord. We will plug it into our system and work our systems.

**18. Is WIFI available?**

- A. Yes, public WIFI is available.

**19. Are the TV's in the space available to guests?**

- A. Yes, the TV's can be used if given 1 weeks' notice and what it will be needed for.

**20. How soon does everything need to be finalized for my event?**

- A. Everything needs to be finalized, paid, and signed 2 weeks prior to your event date to avoid a processing fee of \$250.

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# TESTIMONIALS

Don't even know where to begin....Sarah said you were amazing to work with! The food was wonderful and even some of our friends that are the hardest to please were pleased LOL! Heard many good comments about the food! The entire event was perfect in my eyes! Thank you for all you did to make it that way! You are the BEST!

**Janet**

Wedding venue was excellent. Lisa was phenomenal with the families and bride. Excellent service, food and experience. I would recommend venue to all brides in Northwest Arkansas!!!

**Dianna**

We celebrated our Mom's birthday here. Lisa and her staff were attentive and accommodating, exceeding our expectations! We had a plated dinner option that was well presented. The rolls and fruit salad were pre-set and enjoyed by the guests as they arrived. Having access to the deck with a view of the Marina was an added bonus.

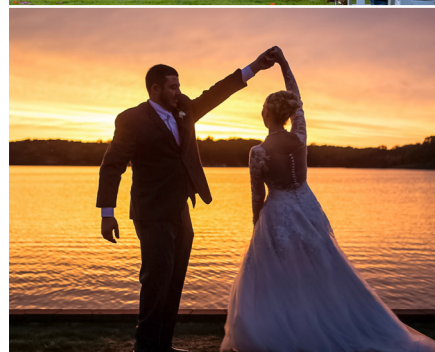
**Susanne Lay**

My husband and I selected Lakepoint as our venue for our wedding and reception destination. The lake front location provided the scenery of a destination wedding without the travel cost. Lisa was very responsive and personable to responding to all of our questions and requests for assistance. We met with her prior to our special day and she assisted us in getting everything set up and to find quality local vendors to make our day complete. On our special day, Lisa and the staff at Lakepoint were very attentive and guaranteed that our wedding day plans were delivered exactly as we had planned. After the wedding ceremony, our family gathered for the reception. The food quality and flavors were exceptional. My husband and I were extremely happy with Lisa's attention to details and would recommend her and Lakepoint as a wedding and reception destination.

**Shirley Smith**

I'm writing to let you know about the great service we received from Lisa Papin and her staff. My daughter, Sarah, had her wedding reception at the Lake Point Restaurant on October 29th and everything was handled professionally. Lisa picked up the process, kept in touch with me, and was a kind calming influence on a day that can be very stressful. I would highly recommend your facility and Lisa's services to others. Thank you!

**Liz Heimbach**



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We had our wedding here in August and weren't really sure how things would go do to COVID. Lisa was amazing! She constructed communicated with us throughout process. She ensured the day of went smoothly and on time. Our guests raves about her and her management of the day. Braden was the groom's party's bartender and he went above and beyond. Thank you to all of the LakePoint staff for making our day effortless and beautiful!

**Courtney Sears**

AMAZING! I had my wedding here and let me tell you: I would have never wanted it to be anywhere else. This whole Covid-19 mess really put our plans through a loop and Lisa was so incredibly helpful, she helped me stay calm and collected when I thought everything was falling apart. The food was some of the best, the staff would stop and help at the start of a question and I can't describe what an amazing view they have. I will always and forever recommend Lakepoint!

**Kirsten Olson**

We had our daughter's wedding at Lakepoint this weekend. It was absolutely beautiful. Lisa went above and beyond to help us with the space, reminders on things needed, and even day of preparations and timing. The sunset was stunning, the outdoor area was beautiful. The indoor reception was lovely. The bride had her own space to prepare with her party. Everyone was helpful, friendly, and eager to add value to us on our special day. THANK YOU Lisa for making this so special and turn key. Kirsten told me she was under such stress and that all disappeared when she spoke with you. She felt calm and confident that all was going to go well. AND IT DID!

**Bambi Crozier**

In Spring 2020, Lake point restaurant event planning staff helped me make a memory I will never forget. With the breath taking view of the lake, I proposed to my fiancé by the pergola. The staff was extremely accommodating in decorating and organizing this flawless event. Even with some last minute changes, they were able to happily take care of this event. Thank you very much for making my vision come true.

**Siddharth Patel**

Our compliments to your Catering and Events Sales Manager, Lisa Papin. Her attention to detail helped us create the event we imagined for our club. She worked with Chef Jerry James to come up with a great menu for our large group. We appreciated her being with us throughout the evening to keep everything running smoothly. What a wonderful setting for our event.

**Carol Lintner**



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