



## THANK YOU FOR YOUR INQUIRY

**T**hank you for your interest in Lakepoint, the ideal location for private dinners, anniversary parties, birthdays, weddings and more. Our team has extensive experience creating bespoke packages for your event, regardless of the size or season. Whether you're envisioning an intimate, indoor event or a large, outdoor ceremony, the staff at Lakepoint will make your guests feel like family.

Contact our Catering and Events Manager, Lisa Papin for pricing, details and to begin planning your next favorite memory!



[Click or scan for more information](#)

*Lisa Papin*

Catering and Events Manager





# LAKEFRONT EVENTS VENUE

BELLA VISTA, ARKANSAS



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

## BANQUET MENU (HORS D'OEUVRES)

*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<br>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,<br>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,<br>Capers and Onions | \$189 |

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

|   |       |
|---|-------|
| Cheese board with assorted crackers and fruit                 | \$202 |
| Crudité tray of colorful seasonal vegetables and dip          | \$135 |
| Charcuterie board variety of meats, cheeses<br>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)

*All items will have a 20% service charge and 10.5% sales tax applied.*

---

### **\$25 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 BUFFET** *(Available Lunch Only)*

#### **\$24 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

---

### **\$29 DINNER BUFFET**

#### **\$27 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

---

### **\$32 DINNER BUFFET**

#### **\$30 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

---

### **\$37 DINNER BUFFET**

#### **\$35 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)

All items will have a 20% service charge and 10.5% sales tax applied.

## \$39 DINNER BUFFET \$41 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

### 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 (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 & 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 |

### 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.

### ACTION STATION OPTIONS

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

#### Shrimp and Grits station

\*MKT

Creamy cheesy grits incorporated with sautéed shrimp, Cajun sausage, green onions and diced tomatoes.

\*Market Value



## BANQUET MENU (A la Carte)

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

### 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

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

## 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 |





An example of a classic wedding package includes a 7-hour use of the facility.  
(Additional hours may be added on at an extra cost and bespoke packages available based on needs)

## LIST OF SERVICES

- Customized menu to your preferences and event
- 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
- Dance floor
- Supervised professional wait staff and bartender
- 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!



## 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 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 | nwafloirist.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



# REVIEWS

I want to express my sincere appreciation for the outstanding service provided by Lisa Papin and the staff at Lakepoint. We reserved the facility for my daughter's wedding reception, and from the outset our experience was nothing short of exceptional. When we first toured Lakepoint we were immediately captivated by Lisa's warmth and professionalism. Her ability to address all our inquiries and concerns assured us that it was the perfect choice. When the guest count surpassed our expectations, Lisa expertly accommodated the additional attendees, ensuring ample space and food for everyone. Her coordination with the DJ and photographer ensured that every significant moment was captured flawlessly. Thank you Lisa and Lakepoint team for exceeding all expectations and contributing to the success of this joyous occasion.

**Jason Holyfield**

I had my wedding reception this July at Lakepoint and everything from the food, the drinks and the scenery was just perfect. Working with Lisa was such a breeze, taking into account that we were planning a destination wedding. She was very responsive whether it's via email or a video call to show us the space. Highly recommend!!

**Christie**

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!

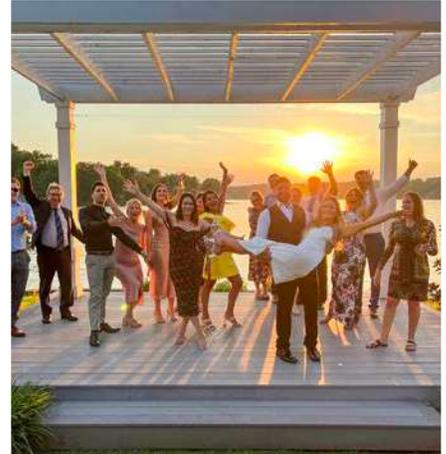
**Bambi Crozier**

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**

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**



We had our wedding here in August. 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. Thank you to all of the Lakepoint staff for making our day effortless and beautiful!

**Courtney Sears**

I'm an event coordinator with B. Jane Events and we had a wedding recently at this lovely venue. I am absolutely floored at the level of service provided by the venue staff and even more impressed with Lisa's ability to handle literally everything thrown her way. This venue is gorgeous in itself, but the people running it make this a top tier experience! The Lakepoint team helped and did so much work, that our team is used to doing, that my work load was easily one third of what I usually carry. They're amazing! I look forward to many more events here! If you're a bride, do not hesitate to book this venue for your big day--best decision ever! Thank you guys for your help running a smooth show. We love yall!!

**Abby Driver**

My husband and I selected Lakepoint for our wedding and reception. The lake front location provided the scenery of a destination wedding without the travel cost. Lisa was very responsive and personable, 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 helped us 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 everything happened 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 and the Lakepoint team and would recommend them as a wedding and reception destination.

**Shirley Smith**

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**

We had our wedding reception here and it was fabulous down to every last detail. Lisa and her team were top notch--always anticipating our needs and rolling with every last minute request or change. I can't say enough about their professionalism and care. The food was excellent, the atmosphere was elegant but relaxed, and the VIEW off the balcony was out of this world. NWA and SWMO brides--do NOT overlook this venue when planning your big day! We are so happy with the wedding memories we made at Lakepoint.

**Clare Davis**

