SIMPLY ELEGANT SUNDAYS

WE PROVIDE
A breathtaking venue
Private gallery viewing
High South cuisine/family style
Tables and chairs
Dinnerware
Service staff
Dance floor
Audio visual equipment
Dressing room for the bride
Setup and cleanup

YOU PROVIDE
The happy couple
Linens
Flowers
The wedding cake
A wedding day “wrangler”
An officiant
Entertainment

OPTIONS
Cash or hosted bar
Champagne toast

FINE PRINT

GUESTS
Min/100, Max/150

EVENT TIME
6:30 – 10:00 pm
SUNDAYS ONLY

FAMILY DINNER
SEE MENU

DINNER
Deliveries and setup
After 3:00 pm

WEDDING DAY WRANGLER
Approximately $100 per person, not including tax or options/upgrades.
SIMPLY ELEGANT
SUNDAY MENU

FAMILY STYLE MENU
$55 per guest
Includes choice of farm fresh salad, entrée selection with appropriate sides, bread and butter, iced tea, and coffee. This very special meal is served family style in perfectly designed and sized bowls, platters, and cast iron skillets to accommodate large tables of friends, family, and guests.

SALAD
Ozark Harvest Salad
Caesar Salad
Farmer’s Market Salad

ENTRÉE
Wine-Braised Beef Short Ribs
with carrots, Vidalia onions, rosemary, and mashed potatoes

Side of Roasted Wild Salmon
with lemon, capers, wild rice, and julienne of seasonal vegetables

Chicken Skillet Pie
chock full of Arkansas farm-raised chicken, potatoes, mushrooms, celery, onions, and spring peas, draped in golden brown puffed pastry

Ozark Shepherd’s Pie
with layers of herbed ground beef, seasonal vegetables, and buttered mashed potatoes

Gulf Shrimp and War Eagle Grits
topped with sautéed onions, red peppers, and chive oil

Vegetable Pot Pie
teeming with slow-cooked mushrooms, potatoes, carrots, onions, and peas, covered in golden, flakey crust [VEGETARIAN]

BREADS
An assortment of freshly baked chef’s choice soft rolls, artisan breads, High South biscuits, and crispy lahvosh with whipped sweet crème and sorghum butter.

BEVERAGES
Iced tea, Mountain Valley water, and Airship coffee served with traditional accoutrements of sugar, clover honey, and crème.