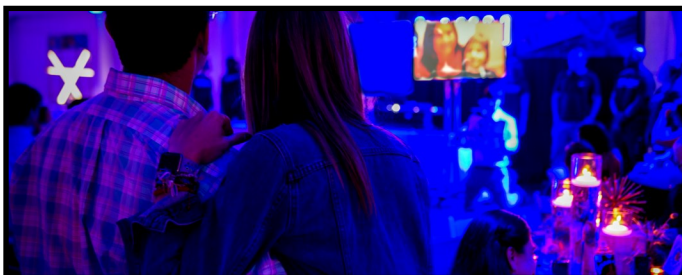


# PARADISE PARK SIMCHAS

*Where Elegance and Fun Create Unforgettable Events!*



**(248) 735-1050**

**45799 GRAND RIVER AVE. NOVI, MICHIGAN 48374**

**WWW.PARADISEPARKNOVI.COM**



# Pavilion Banquet Center

## PAVILION RENTAL

50 to 150 Guests

151 to 250 Guests

251 to 350 Guests

351 to 500 Guests

## EVENT RENTAL INCLUDES

Seating for 50 to 500 Guests in Event Pavilion  
*Full Facility Capacity Up to 1,500*

Built-In Speakers with Background Music

Customizable Colored LED Lighting

Optional Drop-Down Cathedral Sidewalls

4 Hours for Event

Access to Event Space at Least 60 Minutes Prior  
for Setup & 1 Hour After for Clean Up

6' Check-In Table with Linen

60" Round or 6' Banquet Tables for Seating with  
Choice of Black or White 90" Linen  
*Upgrade to Floor Length or Colored Linens*

Padded White Banquet Chairs

Three (3) 8' Banquet Tables for Buffet

*With Black Linen & Skirting*

Buffet Chafing Dishes & Servingware

One (1) Additional 6' Banquet Table with Linen

## POPULAR UPGRADES

**Fireside Patio, Tables, Linens, and Setup**

**Private Gazebo Usage and Setup**

**Specialty Linens**

**Unlimited Attractions Wristbands**

*Includes Unlimited Access to All Attractions (Not Including Arcade Center)*

**Arcade Game Credits**

**(2) 1000W Speakers w/ Mixer & Microphone**

**Video & Audio Setup with (3) 60" Flat Screens**

**Private Event-Side Grill Chef**

**1 Private Bartender per 50 Guests for 4 Hours**

**Private Event Host for 4 Hours**

**Additional 60" Round Table with Linen**

**Additional Padded White Chairs**

**Balloon Bouquets (Non-Helium Filled)**

**Dance Floor (Outside Vendor)**

**DJ Service (Outside Vendor)**

**Volleyball Setup**

**Event-Side Cornhole**

**Heater and Propane (Weather Dependent)**

# Menu Options

---

## APPETIZER SELECTIONS

### COLD

#### Caprese Bites

Miniature buffalo mozzarella, fresh cherry tomato, spinach, balsamic reduction glaze, flaky sea salt

#### Lox Platter

Fresh nova lox, capers, red onion, dill yogurt dip, baguette bites

#### Veggie Stick Shooters

Individually portioned cups filled with crunchy veggie sticks, paired with your choice of ranch or hummus for dipping

#### Raw Vegetable Assortment

A colorful medley of crisp, garden-fresh vegetables served with creamy ranch dip

#### Fresh Seasonal Fruit

An assortment of ripe, seasonal fruits served with creamy yogurt dip

#### Assorted Cheese & Crackers

Chef's selection of cheeses paired with an array of savory crackers

#### Hummus & Homemade Pita Chips

Creamy, flavorful hummus served with warm, soft pita chips

#### Potato Chips & French Onion Dip

Lightly salted potato chips served with a rich French onion dip

#### Corn Tortilla Chips & Salsa

Crispy, golden corn tortilla chips accompanied by a bold, house-made salsa bursting with fresh flavors  
*Upgrade your chips and salsa by adding a generous side of creamy, freshly made guacamole*

### HOT

#### Assorted Puff Pastries

Cheese & onion, spinach & feta, red pepper & parmesan, mushroom & ricotta

#### Swedish Meatballs in Gravy

Tender, seasoned beef meatballs smothered in a rich, creamy classic Swedish gravy

#### Pretzel Bites with Warm Cheddar Fondue

Soft, golden pretzel bites served with a velvety cheddar fondue

#### Chicken Strips with Sauce

Crispy, golden-breaded chicken strips served with your choice of dipping sauce

#### Oven-Roasted Chicken Wings

Juicy chicken wings coated in a tangy and sweet barbecue glaze

#### Mozzarella Sticks with Marinara Sauce

Crispy on the outside, gooey on the inside—breaded mozzarella sticks served with a classic marinara sauce

#### Grilled Cheese Quarters

Classic grilled cheese sandwiches cut into bite-sized quarters, featuring melty cheese and perfectly toasted bread  
*Add Tomato Soup Miniatures*



6% Food Tax & 22% Service Gratuity to be Added to Food and Beverage Totals

# Menu Options

---

## SALAD SELECTIONS

### Garden Fresh Salad Bar

An array of crisp spring green, complemented by a colorful selection of fresh vegetables, toppings, and dressings. Craft your perfect salad with our "Build-Your-Own" experience

### Paradise Park House Salad

Fresh lettuce blend, tomato, red onion, green pepper, cucumber. Served with a variety of dressings

### Gourmet Greek Salad

Tomato, pepperoncini, cucumber, red onion, green pepper, kalamata olive, pickled beet, crumbled feta, tossed in housemade Greek dressing

### Caesar Salad

Fresh romaine, shaved parmesan, garlic croutons, tossed in creamy Caesar dressing

### Classic Potato Salad

Tender diced potato, hard-boiled egg, crisp celery, onion, bell pepper, tossed in a tangy sweet relish dressing

### Italian Pasta Salad

Al-dente pasta combined with crisp, fresh vegetables tossed in a zesty golden Italian dressing

### Coleslaw

A creamy blend of finely shredded cabbage and crisp vegetables in a smooth, flavorful dressing

## BREAD SELECTIONS

### Focaccia Bread

Freshly baked, golden focaccia bread topped with aromatic Italian herbs and a hint of garlic seasoning

### Garlic Parmesan Breadsticks

Soft, warm breadsticks brushed with a savory garlic parmesan butter

### Assorted Dinner Rolls

A variety of freshly baked, soft dinner rolls, each one light and fluffy with a golden crust

### Sweet Southern Cornbread

Moist, tender cornbread with a touch of sweetness, offering a comforting Southern classic

## STARCH SELECTIONS

### Gourmet White Cheddar Macaroni

Tender cavatappi pasta baked in a smooth white cheddar & asiago cheese sauce

### Classic Macaroni and Cheese

Elbow macaroni baked in a rich and creamy cheddar cheese sauce

### Roasted Red Skin Potatoes

Baby red potatoes roasted to crispy, golden perfection and tossed in a savory rosemary butter sauce

### Boursin Mashed Potatoes

Creamy, fluffy potatoes mashed with garlic & herb Boursin cheese

## VEGETABLE SELECTIONS

### Green Beans Almondine

Tender green beans topped with delicately toasted slivered almonds in a rich garlic sauce

### Green Beans

Crisp green beans sautéed in a rich, aromatic garlic sauce

### Steamed Broccoli

Fresh steamed broccoli florets, drizzled with a specialty garlic butter sauce

### Steamed Mixed Vegetables

A vibrant medley of lightly steamed farm-fresh vegetables. Inquire for current seasonal blend



# Menu Options

---

## MAIN ENTRÉES

### Chicken Piccata

Tender pan-seared chicken breast in a bright and tangy lemon wine sauce with capers and artichokes

### Florentine Chicken

Juicy chicken breast smothered in a creamy spinach artichoke sauce, topped with sun-dried tomatoes and melted mozzarella

### Barbecue Chicken

Slow-roasted chicken basted with our signature housemade barbecue sauce, delivering a smoky, sweet flavor

### Hawaiian Chicken

Succulent diced chicken simmered in a sweet and tangy Hawaiian sauce with pineapple and sautéed onions

### Salmon Piccata

Flaky, pan-seared salmon in a silky lemon wine sauce, complemented by capers and artichokes

### Tilapia

Fresh and flaky tilapia, served in a flavorful garlic butter sauce

### Pasta Bar

Create your perfect plate with fettuccine pasta paired with your choice of marinara, Alfredo, or our signature mushroom rosemary cream sauce

*Add Italian beef meatballs or chicken*

### Chicken Toscano Pasta

Cavatappi pasta tossed with diced chicken, roasted red peppers, and Tuscan herbs in a creamy blend of asiago, mozzarella, and parmesan cheeses

### Swedish Meatballs with Ribbon Pasta

Savory beef meatballs in a rich, traditional Swedish gravy, served over ribbon noodles for a comforting classic

### Chicken Florentine Pasta

Perfectly cooked pasta coated in a decadent spinach cream sauce with tender chicken breast

### Fettuccine Alfredo

Classic, creamy Alfredo sauce served over al dente fettuccine

*Add chicken*

### Classic Lasagna

Layers of pasta, flavorful marinara meat sauce, and melted cheeses baked to perfection

### Vegetable Lasagna

A vegetarian delight featuring layers of pasta, fresh vegetables, creamy cheeses, and hearty pasta in a parmesan cream sauce

### Mostaccioli with House Made Tomato Sauce

Penne pasta baked in a rich, savory marinara meat sauce with a blend of Italian cheeses

*Available vegetarian or vegan by request*

### Taco Bar

A build-your-own taco feast featuring seasoned Mexican ground beef, shredded lettuce, diced tomatoes, onions, Mexican cheese blend, salsa, guacamole, sour cream, and crispy hard taco shells

*Accompanied by refried beans and Mexican rice as side dishes*

### BBQ Pulled Chicken Sliders

Savory pulled chicken, tossed in our signature barbecue sauce and served on soft slider buns

### Hotdogs

Cooked to perfection and served with a variety of toppings and condiments for a classic favorite

*Detroit –style coney chili available by request*



6% Food Tax & 22% Service Gratuity to be Added to Food and Beverage Totals

# Menu Options

---

## DESSERT SELECTIONS

### Miniature Mousse Parfaits

Indulge in velvety layers of mousse paired with delightful toppings. Available in tempting flavors: Chocolate Mint, Raspberry Brownie, Turtle, Orange Creamsicle, and Chocolate Oreo

### Miniature Cheesecake Bites

A bite-sized delight of creamy cheesecake with seasonal rotating flavors

### Fresh Baked Cookies

Warm, soft, and freshly baked, featuring an assortment of classic and creative flavors

### Fudge Brownies

Decadently rich brownies drizzled with luscious chocolate and caramel sauce

### Lemon Squares

A bright combination of flaky pastry crust and tart lemon filling, dusted with powdered sugar

### Chocolate-Dipped Oreo Cookies

Oreos dipped and drizzled in an assortment of milk, dark, and white chocolate

### Macarons

A colorful selection of elegant meringue cookie sandwiches filled with a variety of sweet, melt-in-your-mouth fillings

### Fresh Seasonal Fruit

An assortment of ripe, seasonal fruits served with creamy yogurt dip

## DESSERT STATIONS

### Decadent Chocolate Fountain

Dive into a rich, cascading chocolate fountain, accompanied by a delightful spread of dipable treats, including Rice Krispies, classic Oreos, crunchy pretzel rods, and an assortment of fresh, juicy fruits

*Priced Per Guest*

### Ice Cream Sundae Bar

Creamy vanilla ice cream served with a wide variety of delectable toppings, drizzles, whipped cream, and colorful sprinkles. Reese's lovers, rejoice—peanut butter cups available upon request

*Priced Per Guest*

### Sweets Gift Table

Indulge in an irresistible assortment of decadent fudge brownies, freshly baked cookies, gourmet chocolates, and candies. Guests can fill complimentary treat bags to take their favorite goodies home

*Priced Per Guest*

### Candy Table

Take a sweet trip down memory lane with a vibrant selection of new and retro candies, plus premium chocolates. Guests can curate their perfect mix with provided treat bags

*Priced Per Guest*

**PLEASE NOTE: A MINIMUM OF 50 SERVINGS IS REQUIRED FOR ALL DESSERT STATIONS**



*6% Food Tax & 22% Service Gratuity to be Added to Food and Beverage Totals*

# Menu Options

---

## LATE NIGHT SNACK OPTIONS

AVAILABLE DURING THE FINAL HOUR OF YOUR EVENT

### Chef Selection Pizza Bar

Savor an assortment of our house-made specialty pizzas featuring a mouthwatering mix of classic and creative toppings, including fresh veggies, premium cheeses, and flavorful meats

*Priced Per Guest*

### Soft Pretzel Bar

Warm, fluffy pretzel bites sprinkled with sea salt and served with an assortment of dipping sauces, including tangy mustards, creamy nacho cheese, and sweet cinnamon-sugar glaze

*Priced Per Guest*

### Taco Bar

Build your own tacos with flavorful Mexican-seasoned ground beef on crunchy hard taco shells, crisp shredded lettuce, diced tomatoes, onions, and a blend of grated Mexican cheeses. Top it off with salsa, guacamole, and sour cream

*Priced Per Guest*

### Chicken Wing Bar

Assortment Savor a selection of oven-baked, perfectly seasoned chicken wings accompanied by creamy ranch dressing, served with your choice of three flavorful sauces, including BBQ, mild, hot, garlic parmesan, mango habanero, or honey mustard

*Priced Per Guest*

### Hot Dog Bar

Classic all beef hot dogs served on soft buns with ketchup, mustard, relish, and diced onions

\*Detroit coney chili available upon request

*Priced Per Guest*



# *Beverage Service*

---

## **BAR SERVICE**

Professional TIPS certified staff ensuring top-quality service for your event  
1 bartender required for every 50 adults

*\$165 Per Bartender*

## **PREMIUM BAR SERVICE INCLUDES**

### **Gin**

Tanqueray

### **Vodka**

Peach, Raspberry, Citron Absolut  
Tito's

### **Tequila**

1800 Sliver  
Jose Cuervo Gold

### **Draft Beer**

Miller Lite  
Blue Moon  
Alaskan Amber Ale  
Truly Hard Seltzer  
Rotating Seasonal Drafts

### **Bourbon**

Bulleit

### **Scotch**

Chivas Regal

### **Whiskey**

Jack Daniel's Old No. 7  
Fireball Cinnamon  
Seagrams Seven

### **White Wines**

Pinot Grigio  
Chardonnay  
Semi-Dry Riesling

### **Rum**

Captain Morgan Spiced  
Malibu Coconut  
Bacardi Superior Silver

### **Liqueur**

Kahlua  
Disaronno Amaretto

### **DeKuyper Schnapps**

### **Red Wines**

Pinot Noir  
Cabernet Sauvignon  
Malbec

**KIDDUSH WINE TOAST AVAILABLE FOR \$4 PER GUEST**

## **AVAILABLE OPTIONS:**

### **Open Bar**

*Per guest or consumption-  
based pricing available*

**Per Guest/4 Hours  
or  
Consumption/Per Drink**

### **Drink Tickets**

*Valid for any beer, wine, or  
premium cocktail*

**Drink Ticket Packages  
Available**

### **Cash Bar**

*Includes full bar service. Cash,  
credit, or debit accepted*

### **Standard Menu Pricing**



## **FOUNTAIN BEVERAGE SERVICE**

Enjoy refreshing soft drinks, featuring Pepsi products and fountain water served throughout the duration of your event

*6% Food Tax & 22% Service Gratuity to be Added to Food and Beverage Totals*



# Event Package Upgrades

---

## MEAL & BEVERAGE UPGRADES

### Table Snacks

Delight your guests with a selection of table snacks, featuring your choice of M&M's with pretzels, mixed nuts, pub mix, or refreshing table mints

*Priced Per Table*

### Hot Chocolate & Coffee Station

Elevate the festivities with a hot chocolate and coffee station. Enjoy rich hot cocoa and freshly brewed coffee, paired with indulgent toppings like chocolate and caramel sauces, flavored creamers, whipped cream, cinnamon sprinkles, and peppermint sticks. A cozy and customizable beverage experience

*Priced Per Guest*

### Premium Tableware

Add an elegant touch to your event with premium china and stainless steel flatware. Upgrade includes plates and bowls for appetizers, main courses, and desserts, along with high-quality cutlery

*Pricing Varies Based Upon Menu*

## DECORATION UPGRADES

### Customized Activity Wristbands

Custom Designed Printed with Your Event Logo or Name and Color Scheme

*Priced Per Wristband*

### Custom Colored Event Linens

Pricing Varies Depending on Size, Color, and Fabric

### Floor Length Linens

Upgrade the seating linens on your 60" round tables from 90" to 120" black or white linens

*Priced Per Table*

### Balloon Bouquets

Non-Helium Filled, Set of 5 Per Bouquet, Can be Same Color or Mix of Colors

*Priced Per Table*

## ATTRACTIONS UPGRADES

### Additional Attraction Tickets

For Use at Any Venue (Not Including Arcade Center)

*Priced Per Ticket*

### Unlimited Attractions Wristband

Unlimited Access to Formula Go-Karts, Balloon Drop Tower, Miniature Golf, Euro Bungy Dome, Climbing Wall, Trampoline Center, Fun Slide, Laser Tag & Mini Bowling

*Pricing Varies Depending on Duration of Wristband*

### Arcade Game Cards

Enjoy full access to our arcade room! Including an exciting mix of new and classic games.

*Cards begin at \$5 for 20 Credits*

*6% Food Tax & 22% Service Gratuity to be Added to Food and Beverage Totals*

# Attractions

## Formula Go-Karts

Must be 56" tall to drive, double go-karts available

## Double Go-Karts

Must have a valid license to drive a passenger

## Climbing Wall

26 ft., 3 tries to the top

## Euro Bungy Jump

60 ft dome. Min 40 lbs. Max 200 lbs.

## Balloon Drop Tower

8 & younger accompanied by guardian

## Fun Slide

100 ft. long. Must be 32" to ride solo

## Miniature Golf

18 holes

## Laser Tag

State of the art arena. 15 players per session

## Olympic Style Trampolines

17 & younger

## Miniature Bowling

5 or 10 frames available

## Arcade Game Room

## Additional Activities

*To be provided by outside vendors & contracted by Paradise Park*

## Casino Nights

Poker, Roulette, & Black Jack Tables, Dealers

## Dueling Pianos

## Face Painters

## Caricature Artists

## Fortune Teller

## Magician

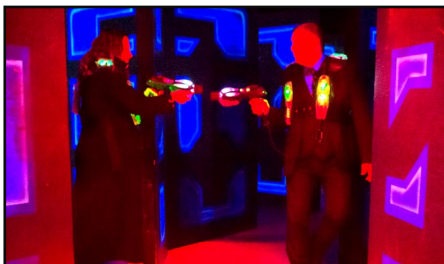
## Comedian

## Water Balloon Toss

## Dunk Tank

## Bounce House with Slide

## Tug-O-War



# *Special Event Policies*

---

## **FOOD & BEVERAGE**

All food and beverages are to be provided, prepared, and served exclusively by Paradise Park and consumed on-site. Exceptions for outside food or beverages are permitted only for religious or cultural reasons, require prior approval from Management, and may incur a service fee.

All consumables are subject to a taxable 6% State Sales Tax and 22% Service Charge. All catering menu, beverage, and bar service details and items are due twenty (20) days prior to the event. If the details are received after 20 days, a 15% surcharge per item will apply. Food and beverage choices are based on availability and Paradise Park's discretion.

Requests for specialty meals for guests with religious or dietary needs must be placed no later than twenty (20) days prior to the event.

Paradise Park reserves the right to cease alcohol service and/or remove any intoxicated guests from the premises to ensure the safety and enjoyment of all attendees.

Alcohol will not be served to any guest under the age of 21, without exception. All guests must present a valid photo ID upon request to verify their age before being served.

## **GUARANTEES**

The final guest count must be provided to Paradise Park at least ten (10) days before the event. If no final count is submitted, the anticipated number of guests will be used as the confirmed count. The number will be considered a guarantee and is not subject to reduction. Increases to your guarantee are subject to approval and may be subject to surcharge. If additional guests are added after the 10 day minimum, Paradise Park cannot guarantee full availability of all menu items for these guests. In this case, alternative menu items may be provided.

## **PAYMENTS & DEPOSIT POLICY**

An authorized credit card must be submitted to Paradise Park upon signing of the contract & agreement for all events. A deposit equal to 25% of the initial estimated cost of the event is due at the time of booking. The deposit will be applied towards the final balance of your event. Additional scheduled deposit payments may be required prior to the event date. All event balances must be paid in full on the day of the event. Payment may be made by business check, credit, debit, or cash. Personal checks and direct billing require pre-authorization.

Deposits are non-refundable unless otherwise noted. Cancellation or rescheduling of the event within fifteen (15) days of the event date, barring acts of God, will result in charges for food for your event which we cannot cancel or return to our suppliers.

## **AUDIO/VISUAL**

Any audio and visual components of the event that will be using equipment provided by Paradise Park will need to be tested on the premises at least seven (7) days prior to the event.

All audio played during the event must adhere to Paradise Park guidelines and city noise ordinances.

Any outside audio or video equipment must be approved by Paradise Park no later than ten (10) days prior to the event.

## **VENUE ACCESS**

Clients will, in general, have access to the venue at least 90 minutes before the event begins for setup and at least one hour after the event concludes for clean-up. If additional setup time is needed, Paradise Park will make every effort to accommodate the request. Any requests for extended setup or clean-up time must be discussed with the Event Manager at least one month prior to the event.

Paradise Park will strictly adhere to your scheduled event end time. If the event runs over your scheduled end time, a fee of \$3 per guest included in your final guarantee will be charged.

## **OUTSIDE VENDORS & DECORATIONS**

Glitter, rice, popcorn, confetti, and pinata use is prohibited throughout the facility.

To maintain the integrity and appearance of our venue, Paradise Park does not permit decorations that could alter or damage the facility. Items such as nails, screws, tape, or adhesives of any kind may not be used on walls, fixtures, or surfaces. All signage and displays must be reviewed and approved by Paradise Park in advance.

The client is responsible for removing all decorations and items not provided by Paradise Park at the conclusion of the event, including any items brought in by vendors hired by the client. A Removal Fee will be assessed and charged on any items remaining after the event. Items may not be left overnight for next-day pickup without prior written permission from Paradise Park management.

Candles are only permitted if contained in proper cylinders, globes, or floating.

All outside vendors must be pre-approved by Paradise Park management. Client maintains liability for any outside vendors not booked directly through Paradise Park.

Vendors must provide a copy of their business license and insurance policy to Paradise Park at least ten (10) days prior to the event. Paradise Park reserves the right to deny entry to any vendors who have not been preauthorized or have not submitted valid documentation.



# *Special Event Policies*

---

## **DAMAGE & LIABILITY**

Contracting client or organization is the responsible party for any damage to the facility or grounds resulting from the event, including vendors.

Paradise Park reserves the right to inspect and oversee all private functions to ensure safety and compliance with our policies. Paradise Park is not liable for any loss or damage to materials, equipment, or personal belongings.

## **COMPLIMENTARY AMENITIES**

- ✓ Set-up and teardown of all tables and chairs
- ✓ Black or white linen tablecloths
- ✓ Full dinnerware and drinkware
- ✓ Buffet serving pieces
- ✓ Arrangement and placement of assembled favors and/or completed centerpieces

## **GENERAL**

Paradise Park is a smoke-free environment, which includes cigarettes, cigars, vapes, marijuana, and any other smoking devices.

Client is responsible for the conduct and actions of guests, including children, vendors, and contractors. When children are present, an adult supervisor must be on-site and remain with them at all times.

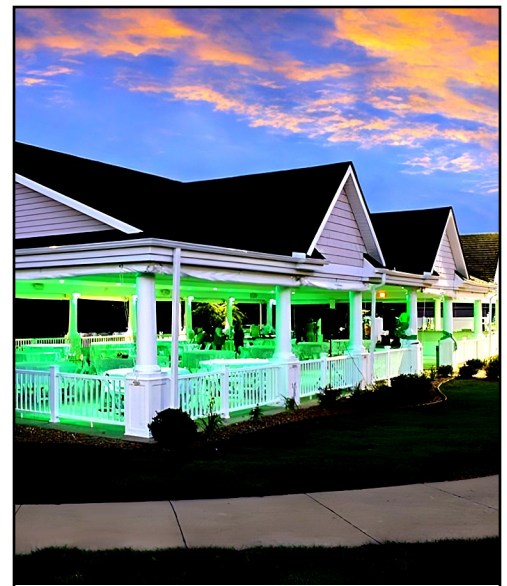
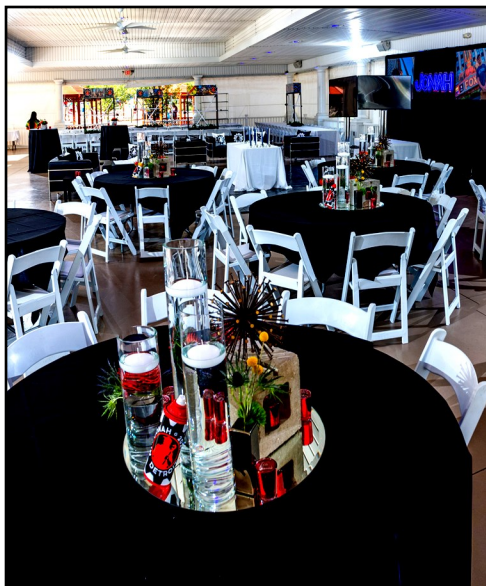
Paradise Park has a zero tolerance policy for verbal and/or physical abuse of our staff. Any guest who conducts themselves in a way that violates this policy will be removed from the premises.

## **SPECIAL REQUESTS**

Any special requests beyond the provisions outlined in this document must be submitted to Paradise Park management for approval prior to the event, ideally at the time of contract signing. If additional requests arise after the contract is signed, they must be presented to Paradise Park management in writing no less than ten (10) days before the scheduled event date.

## **FORCE MAJEURE**

Paradise Park shall not be liable or responsible for failure to perform under this Agreement due to strikes, riots, acts of God, shortages of labor or materials, war, governmental or governmental health agencies laws, regulations or restrictions or shut-downs, or any other causes of any kind whatsoever which are beyond the control of Paradise Park. In such case, Paradise Park shall give the Client a complete refund of the deposit if the event is cancelled at least 10 days prior to the date of the event in full satisfaction of all Client's claims due to such cancellation. If the event is cancelled within 10 days of the date of the event, Paradise Park shall not refund the deposit to the Client except in the instance of a governmental mandated closure, or shut down, due to Covid-19 or other public health concerns. In latter instance, Paradise Park shall refund the deposit to the Client, less any supplies and costs already expended by Paradise Park for such event, in full satisfaction of all Client's claims related to the cancellation.



# *Recommended Vendors*

---

## DJ Services

### **Cloud 9 Special Events**

Interactive M.C's, Dancers, Dance Floor,  
Dance Studio, & DJ'S  
www.cloud9specialevents.com  
cloud9specialevents@gmail.com  
Office: 1 (866) 526-3909  
Direct: 1 (313) 363-5312

### **The Rick Lieder Band**

4, 5, or 6 Piece Live Band Playing New &  
Classic Hits  
<https://www.rickliederband.com/>  
rickanddayna@comcast.net  
248-255-1170

### **Encore Event Group**

DJ's, Venue Transformations, Draping,  
Lighting, Furniture, Floors, & Columns  
21312 Hilltop St. Southfield, MI 48033  
www.encoreeventgroup.com  
Rob@encoreeventgroup.com  
(877) 643-8368

### **Disc Jockey Productions**

Professional Sound & Lighting  
www.djdcproductions.com  
dc@djdcproductions.com  
(734) 707-1712

### **Star Trax Events**

Interactive Entertainment, Dance Floor,  
Party Planning Services, and Rentals  
www.startrax.com  
info@startrax.com  
(248) 263-6300

## Printed Stationary

### **Priced Right Printing**

lincolnrowin@gmail.com  
Office: (248) 546-0740  
Cell: (248) 909-7165

## Photographer Services

### **Paul Stoloff Photography**

www.paulstoloff.photo  
paul@paulstoloff.photo  
(248) 207-4678

### **Josh Aaron Photography**

www.joshaaron.photo  
(248) 229-9722

### **Blue Puffin Media**

www.blue-puffin-media.com  
aaron@blue-puffin-media.com  
(248) 613-8942

## Party & Linen Rentals

### **Fabulous Events**

Chair Cover & Linen Rentals, LED Lighting,  
Chiavari Chairs, Chargers, & More!  
*Event Rental Gallery:*  
6251 Orchard Lake Rd, Sugartree Plaza,  
West Bloomfield, MI 48322  
*Showroom & Main Warehouse:*  
1110 Crescent Lake Rd - Suite A,  
Waterford, MI 48327  
www.fabulousevents.com  
Lyle@fabulousevents.com  
(877) 200-2424

### **Barry's Let's Rent It**

Chair Covers, Linens, & Party Rentals  
(248) 855-0480  
25220 Trans X. Rd.  
Novi, MI 48374

## Online Stationary

### **Greenvelope**

Offers a Variety of Paper-Free, Online,  
Stationary, Specializing in Customized Work  
www.greenvelope.com  
(888) 737-5635