WELCOME TO PORTERS NECK COUNTRY CLUB

Thank you for considering Porters Neck Country Club as your event venue! Overlooking a 4-star Tom Fazio golf course, our plantation style Clubhouse accommodates a variety of meeting and dining options including wedding ceremonies, receptions, rehearsal dinners, cocktail galas, corporate functions and holiday soirees. We offer a range of menus and services to accommodate any occasion and party size from small meetings of under 10 people to cocktail receptions for up to 200. Our exclusive culinary team is available to provide customizable options, scheduled tastings and is on hand to answer any questions along with our dedicated Events Director. We look forward to assisting you in planning and hosting your event!

BOOKING AGREEMENT

Porters Neck Country Club is open for events Tuesday through Sunday 9am until 11pm. The food and beverage minimum is $3,000 per event held Friday and Saturday evenings. Event requests for Mondays will be subject to a $2,000 food and beverage minimum plus facility fees. The facility fee is due in order to secure your event date and is non-refundable unless cancelled within 30 days of booking. If the event is canceled less than 90 days prior to the event, the client is responsible for 50% of the agreed upon contract total.
The facility rental fee is for use of specific areas of Porters Neck Country Club’s Clubhouse and its pricing is dependent on which rooms are necessary for your event. Included in all event spaces are the tables and chairs needed to accommodate, white tablecloths and white linen napkins, all china and flatware including glassware for both meals and bars with appropriate number of staff to service the event.

**MAIN BALLROOM** 2,000 sq. feet $850.00
Accommodates up to 164 without dance floor
  - 124 with dance floor
  - 154 with 1 Wing and dance floor
  - 184 with 2 Wings and dance floor

**EAST AND WEST WING** 500 sq. feet $75.00 each
Accommodates up to 30 and is perfect for expanding your main ballroom seating or for small gatherings

**MEMBERS LOUNGE** 900 sq. feet $150.00
Accommodates up to 50. Serves as the main bar for large events, can be used to host buffets or can be rented on its own for parties.

**OUTSIDE CEREMONY AND PATIO FOR COCKTAIL RECEPTION** $350.00
Accommodates up to 180. Includes white resin chairs for ceremony and patio furniture for reception.
ENHANCEMENTS

WEDDING DIRECTION $600.00
DANCE FLOOR $200.00
WHITE CHAIR COVERS $3 PER CHAIR
CHAMPAGNE TOASTS $1 PER FLUTE PLUS COST OF ALCOHOL
CHEF FEE FOR ACTION STATION $65.00
HD PROJECTOR AND SCREEN $65.00
LAPTOP $35.00

Additional items such as specialty linens, sashes, chargers or specialty decor is the responsibility of the client to provide, set up and return unless paying a $250 decoration fee. Please ask the Event Director for more information.

Contract and Payments

Deposit of room charges is due to hold the date of the event and is non-refundable. Final menu selections must be confirmed 60 days prior to event date and may not be changed. Final guest headcount must be provided 14 days prior to event date and may not be reduced. Any food allergies or special dietary requests must be provided 14 days prior to event date. All food and beverage prices are subject to 7% sales tax and 20% service charge. All charges must be paid in full 14 days prior to the event with the exception of consumption bars which will be paid immediately after the event’s conclusion.
When hosting both ceremony and reception at Porters Neck Country Club, the client is required to obtain the services of an approved professional Day of Coordinator. These services are available through Porters Neck Country Club for an additional fee.

Porters Neck Country Club is the exclusive caterer for the facility and will be responsible for all food and beverage for events held at the Clubhouse with the exception of wedding cakes and approved desserts.

NC Sales Tax and Service Charge (20%) will be added to all Food and Beverage totals.

In conjunction with the North Carolina Health Department, Porters Neck Country Club does not allow any prepared foods to leave the premises. This regulation is mandated by the State and is solely for the protection of your health.

Staff will be provided to service all food and beverage needs.

In conjunction with North Carolina ABC laws, Porters Neck Country Club does not permit any alcoholic beverages to be brought in or taken out of our licensed establishment. Porters Neck Country Club is solely responsible for handling the purchase, sale and serving of all alcoholic beverages consumed on its premises.

No person under the age of 21 is permitted to consume alcohol. Porters Neck Country Club reserves the right to refuse service to anyone.

Set up and cleanup of Porters Neck Country Club’s included amenities will be provided by our staff. Any rentals of specialty linens, sashes, chargers, party favors and/or other décor brought in from a third party vendor is the responsibility of the client unless paying a $250 decoration fee.

Confetti, Poppers, Glitter, Rice or Birdseed is not permitted and is subject to a $250 cleanup fee if used. No decorations that will leave permanent marks, holes, or damage are permitted and are subject to a damages fee if used.

A 3-hour time block for decorating is provided on the day of the event for any outside setup but must be concluded 2 hours prior to the event start time. All decorations, gifts, flowers and cake should be taken at the end of the event. 1-hour will be given for cleanup.

All vehicles must be parked in the main lot. A reasonable amount of time will be allowed for loading and unloading any items needed for your event. We encourage you to drop off guests at the clubhouse before parking your vehicle.

Porters Neck Country Club reserves the right to approve all vendors for functions held on property, such as wedding coordinators, entertainment, florists, photographers, officiants etc.

All guests attending a function at Porters Neck Country Club must enter through the security gatehouse. Porters Neck Country Club reserves the right to inspect and control all private functions held on the premises.

Porters Neck Country Club requires a dress code of collared shirts, trousers, shorts for men and dresses, skirts, slacks and shorts for women with appropriate tops. Denim is occasionally acceptable. No hats should be worn in the building.

Porters Neck Country Club does not assume any responsibility for the damage or loss of items stored or displayed on club property. Each guest/member is responsible for any damages to club property cause by the guest/member or their guests. Charges for damages shall be billed in the same manner as that in which other charges are billed.

Under NO circumstances are guests or vendors allowed on the actual golf course greens at any time. Damage will be accessed and the lessee will be held accountable for any damage. Use of golf carts are not allowed for use unless rented through the golf shop for golf course use.

Inquire with the Events Director for golf pricing if interested in playing Porters Neck Country Club course.
BUFFET PACKAGES

Vintage Club Package $35 per person

Choice of 1 Appetizer
   Soup or Salad
Choice of 2 Entrees
Choice of 1 Starch
Choice of 1 Vegetable

Emerald Dunes Package $45 per person

Choice of 2 Appetizers
   Soup or Salad
Choice of 2 Entrees
Choice of up to 3 Starch and Vegetable

Champion Hills Package $60 per person

Choice of 3 Appetizers
   Soup or Salad
Choice of 3 Entrees
Choice of up to 3 Starch and Vegetable

All packages include all non-alcoholic beverages and rolls and butter. All packages are subject to 7% NC tax and 20% service charge.
HORS D’OEUVRES

From the Sea
Bacon wrapped Scallop with Jalapeno Aioli
Smoked Salmon Mouse with Fried Capers on Crostini
Mini Crab Cake with Lemon-Garlic Aioli
Tuna Poke Spoon

From the Land
Soong Glazed Beef Satay
Blackened Beef Crostini with Smoked Tomato Jam
Beef Sliders with Melted Onions and Cheddar
Beef and Bean Empanada with Ranchero Sauce
Mini Ham and Cheddar Biscuits with Honey Mustard

From the Air
Buffalo Chicken and Smoked Blue Cheese Stuffed Phyllo Cups
Sweet Chili Glazed Chicken Satay
Duck and Brie Phyllo Cup with Raspberry-Chipotle Gastrique
Coconut-Tempura Breaded Chicken Tender with Red Curry Coconut Sauce

The Panini
Prosciutto and Brie with Apricot Jam
Beef and Cheddar with Horseradish Sauce
Ham and Swiss with Dijon Mustard
The Cuban with Dijonaise spread
Salads

Fazio Salad~
Mixed Greens with Dried Cranberry, Feta, Spiced Pecans and Balsamic Vinaigrette
Classic Caesar Salad
Spinach Salad with Strawberries~
Red Onions, Goat Cheese and Candied Walnuts and Strawberry Vinaigrette

Soups

Roasted Tomato-Basil Soup
Crab Bisque
Chilled Curried Melon and Mint Soup

Starch Selections

Gourmet Mac and Cheese
Garlic and Herb Whipped Potatoes
Festival Rice Pilaf with Cranberries and Almonds
Roasted Red Potatoes
Saffron-Tomato Basmati Rice

Vegetable Selections

Haricot Vert with Bacon and Onion
Roasted Asparagus with Red Pepper
Broccolini with Carrots
Roasted Vegetable Medley
Roasted Carrot Spikes with Curried Honey Glaze
**Buffet Entrees**

**Vintage Club Package**
- Chicken with Wild Mushroom Marsala
- Chicken Picatta~ Onion and Caper Butter Sauce
- Roasted Pork Loin with Dijon Cream
- Espresso Cured Pork Loin with Cherry Cocoa BBQ
- Salmon with Tomato, Cucumber and Caper Relish
- Baked Cod with Sundried Tomato-Basil Butter Sauce

**Emerald Dunes Package**
- Roasted Airline Chicken Breast with Mild Roasted Red Pepper Sauce
- Breaded Chicken Stuffed with Black Forest Ham and Smoked Gouda, Topped with Rosemary Cream Sauce
- Low Country Shrimp and Stone Ground Grits
- Seasonal Catch with Pineapple-Mango Relish
- Roasted NY Strip Loin with Smoked Mushroom Demi Sauce

**Champion Hills Package**
- Mushroom Stuffed Veal Loin with Roasted Garlic Demi Glace
- Slow Roasted Prime Rib with Au Jus and Horseradish Sauce
- Blackened Snapper with Crab Meat Pico de Gallo and Lemon Butter Sauce
- Herb Roasted Beef Tenderloin with Red Wine Shallot Reduction
- Local Grouper with Arabiatta Sauce
- Crab Stuffed Flounder with Pesto Cream Sauce
PLATED ENTREES

All plated entrees come with rolls and butter and your choice of a starch and vegetable. Selections are listed on page 7. Salads, Soups and Hors d’oeuvres are priced individually, ask the Event Manager for more details. All food and beverage is subject to 7% NC sales tax and 20% service charge.

Roasted Free Range Chicken with Red Pepper Coulis $22
   Pan Seared Chicken Arabiatta $20
   Chicken and Wild Mushroom Marsala $20
   Chicken Picatta with Melted Onion-Caper Butter $20
Bread Stuffed Chicken Breast with Ham, Smoked Gouda and Supreme Sauce $23
   Roasted Free Range Chicken with Crab Meat, Asparagus and Hollandaise $26

   Slow Roasted Prime Rib served with Au Jus and Horseradish $30
   Porcini Crusted Beef Tenderloin with Veal Stock Reduction $32
   NY Strip Au Poivre with Green Peppercorn Bourbon Sauce $29
   NY Strip Loin with Smoked Mushroom and Caramelized Onion Cream Sauce $29

   Espresso Cured Berkshire Pork Chop with Cherry Cocoa Sauce $26
      Jerked Marinated Berkshire Pork Chop with Mojo Rojo $26
   Roasted Herb Crusted Pork Loin with Garlic Demi Glace $20
   Grilled Veal Chop in a Red Wine Reduction and Roasted Mushroom Salsa $36
      Boneless Lamb Loin with Jalapeno Mint Demi Glace $29

Local Shrimp and Grits with Tasso Ham $24
   Dry Packed Scallops Dusted in Fennel Seed with Tomato Jam $27
   Seared Salmon with Cucumber Tomato and Ginger Relish $22
      Blackened Snapper with Shrimp and Pico de Gallo $28
   Grilled Mahi Mahi with Pineapple Mango Relish $26 (seasonal)
      Crab Meat Stuffed Flounder with Herb Butter Sauce $26
Duet Plates

Tenderloin Medallion with Red Wine Demi Glace and Salmon with Tomato Caper Relish $32
Tenderloin Medallion with Rosemary Skewered Shrimp and Lobster Cream Sauce $32
Tenderloin Medallion with 4oz Grilled Lobster Tail and Tarragon Sauce $38
Salmon with Lemon Butter Sauce and Jumbo Lump Crab Cake and Roasted Red Pepper Aioli $30

Chef Stations

Marinated and Grilled Turkey Breast with Dried Cranberry Chutney $10
Roasted NY Strip Loin with Dijon Jalapeno Marinade $14
Pork Steam Ship with Assorted Sauces $10
Boneless Leg of Lamb with Mint Gastrique $12
Roasted Beef Tenderloin with Dijon Mustard and Horseradish Sauce $14
Spanish Style Littleneck Clams, Chorizo, Tomato with Herbs and Crostini $12
Mussels Mariniere, Garlic, Parsley and Chive in White Wine Butter Sauce $12
Local Shrimp and Grits and Tasso Gravy with Stone Ground Cheddar Grits $12
Smoked Scallop and Saffron Risotto Station $13

All chef stations are priced per person as accompaniments to buffets and are subject to a $65 chef fee.

All beef items will be cooked to Medium temperature unless requested otherwise.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.

All food and beverage is subject to 7% sales tax and 20% service charge.
Mini Antipasti Bar ~ Mini Mozzarella, Basil, Aged Balsamic, Sun-Dried Tomato, Prosciutto, Genoa Salami, Garlic Infused Oil, Roasted Red Bell Peppers $6

Mediterranean ~ Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Feta and Hummus with Pita Chips $5

Smoked Salmon ~ Capers, Hard Boiled Eggs, Red Onions and Tomato-Basil Aioli; Bagel Chips $6

Raw Bar ~ Oysters, Cocktail Shrimp, Jonah Crab Claws; Assorted Sauces ~ Market price

Chips and Dips ~ Buffalo Chicken Dip, Spicy Guacamole, Pico de Gallo, Hummus with Corn Chips $4

Assorted Sushi ~ Shrimp, Tuna, Spicy Crab, Avocado Roll ~ Market price and based on availability

Artisanal Cheese Display with Crackers $4

Fresh Seasonal Fruit served with Yogurt $3.50

Fresh Garden Crudités served with Ranch or Bleu Cheese Dressing $3.50

Assorted Finger Sandwiches ~ select from pimento cheese, cucumber and cream cheese, tuna salad or chicken salad $3.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk for foodborne illness.

All food and beverage is subject to 7% NC sales tax and 20% service charge.
Porters Neck Country Club offers either Hosted Bars (charges are based on number of drinks consumed) paid for at the end of an event or Cash Bars (guest are responsible for purchasing their own drinks) paid as drinks are ordered. All bars are subject to 7% sales tax and Service Charge of 20%.

**House Wine Selections: $6 per person** (Rockbrook Cellars, Napa Valley, California)
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- White Zinfandel
- Cabernet Sauvignon
- Merlot
- Shiraz

**Domestic Beer Selections: $4 per person**
- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- Yuengling

**Specialty Beer Selections: $5 per person**
- Heineken
- Amstel Light
- Becks
- Corona
- Corona Light
- Guinness
- Smithwicks
- Paulaner Hefe-Weizen
- Highlands Black Mocha Stout
- Highlands Oatmeal Porter
- Sierra Nevada
- Dogfish 90 Minute IPA
- Dogfish 60 Minute IPA
- Original Sin Apple Cider
- Mike’s Hard Lemonade

**Well Brand Liquor: $6 per person**
- Burnett’s Vodka
- Gordon’s Gin
- Clan McGregor Scotch
- Country Gentlemen Bourbon
- Early Times Whiskey
- Montezuma Tequila
- Montego Bay Rum

**Call Brand Liquor: $7 per person**
- Vodka: Stolichnaya, Stoli Raspberry, Stoli Orange, Absolute, Absolute Vanilla, Absolute Citron, Tito’s
- Gin: Beefeater, Tanqueray, Bombay Sapphire
- Rum: Bacardi, Malibu, Mount Gay, Captain Morgan’s, Myers, Kraken Spiced, Malibu Coconut
- Whiskey: Jack Daniel’s, George Dickel Black, Seagram’s 7, Seagram’s V.O., Canadian Club
- Bourbon: Jim Beam, Wild Turkey
- Scotch: Dewars, J & B Rare, Johnny Walker Red
- Tequila: Cuervo Gold

**Top Shelf Liquor: $8.00 per person**
- Vodka: Ketel One, Belvedere, Grey Goose
- Gin: Beefeater, Tanqueray, Bombay Sapphire
- Rum: Bacardi, Malibu, Mount Gay, Captain Morgan’s, Myers, Kraken Spiced, Malibu Coconut
- Whiskey: Crown Royal, Jameson, Bushmills
- Bourbon: Woodford Reserve, Knob Creek, Maker’s Mark, Buffalo Trace, Eagle Rare
- Scotch: Johnny Walker Black, Chivas Regal
- Tequila: Patron Silver

**Specialty Scotch:**
- Balvenie $11.25, Glenlivet 12yr. $12.50, Talisker $14.50, McCallans 12yr. $15.50

All alcoholic beverages are subject to 7% NC sales tax and 20% service charge.

Please ask the Event Director about Special Requests and Signature Cocktail pricing.
# Preferred Vendors

## Bakeries

<table>
<thead>
<tr>
<th>Bakery</th>
<th>Website</th>
<th>Phone</th>
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<tbody>
<tr>
<td>Imaginary Cakes</td>
<td><a href="http://www.imaginarycakes.com">www.imaginarycakes.com</a></td>
<td>910-795-0920</td>
</tr>
<tr>
<td>One Belle Bakery</td>
<td><a href="http://www.onebellebakery.com">www.onebellebakery.com</a></td>
<td>910-769-3280</td>
</tr>
<tr>
<td>Creative Cakes</td>
<td><a href="http://www.tammycakelady.com">www.tammycakelady.com</a></td>
<td>910-515-6303</td>
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<tr>
<td>The Peppered Cupcake</td>
<td><a href="http://www.thepepperedcupcake.com">www.thepepperedcupcake.com</a></td>
<td>910-399-1088</td>
</tr>
<tr>
<td>Coastal Cupcakes</td>
<td><a href="http://www.coastalcupcakes.com">www.coastalcupcakes.com</a></td>
<td>910-251-8844</td>
</tr>
<tr>
<td>Pink Baking Company</td>
<td><a href="http://www.hotpinkcakestand.com">www.hotpinkcakestand.com</a></td>
<td>910-343-4727</td>
</tr>
<tr>
<td>Apple Annie’s Bake Shop</td>
<td><a href="http://www.appleanniesbakeshop.com">www.appleanniesbakeshop.com</a></td>
<td>910-256-6585</td>
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## Entertainment

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<tr>
<th>Entertainment</th>
<th>Website</th>
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<tbody>
<tr>
<td>Active Entertainment</td>
<td><a href="http://www.activedjentertainment.com">www.activedjentertainment.com</a></td>
<td>910-232-5577</td>
</tr>
<tr>
<td>Absolute Best DJ</td>
<td><a href="http://www.absolute-best.com">www.absolute-best.com</a></td>
<td>910-538-3237</td>
</tr>
<tr>
<td>Global DJ Entertainment</td>
<td><a href="http://www.globaldjentertainment.com">www.globaldjentertainment.com</a></td>
<td>910-471-9509</td>
</tr>
<tr>
<td>DJ Wilmington</td>
<td><a href="http://www.myweddingdj.us">www.myweddingdj.us</a></td>
<td>910-762-8851</td>
</tr>
<tr>
<td>Atlantic Premier Entertainment</td>
<td><a href="http://www.atlanticpremierentertainment.com">www.atlanticpremierentertainment.com</a></td>
<td>910-367-1726</td>
</tr>
<tr>
<td>Maura Kropke (Violinist)</td>
<td><a href="http://www.weddingviolinist.com">www.weddingviolinist.com</a></td>
<td>910-612-7348</td>
</tr>
<tr>
<td>Elaine Pohl (Harpist)</td>
<td><a href="mailto:elenakpohl@gmail.com">elenakpohl@gmail.com</a></td>
<td>910-616-4892</td>
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## Florist

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<thead>
<tr>
<th>Florist</th>
<th>Website</th>
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<tbody>
<tr>
<td>Eco Chic Blossoms</td>
<td><a href="http://www.ecochicblossoms.com">www.ecochicblossoms.com</a></td>
<td>910-617-3864</td>
</tr>
<tr>
<td>Beautiful Flowers by June</td>
<td><a href="http://www.beautifulflowersbyjune.com">www.beautifulflowersbyjune.com</a></td>
<td>910-617-7687</td>
</tr>
<tr>
<td>Fiore Fine Flowers</td>
<td><a href="http://www.fioreflories.com">www.fioreflories.com</a></td>
<td>910-791-6770</td>
</tr>
<tr>
<td>Julia’s Florist</td>
<td><a href="http://www.juliasflorist.com">www.juliasflorist.com</a></td>
<td>910-395-1868</td>
</tr>
<tr>
<td>Lou’s Flower World</td>
<td><a href="http://www.lousflowerworld.com">www.lousflowerworld.com</a></td>
<td>910-395-1004</td>
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### Photographers

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<tr>
<th>Photographer</th>
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<tbody>
<tr>
<td>Chris Lang Photography</td>
<td><a href="http://www.chrislangphotography.com">www.chrislangphotography.com</a></td>
<td>910-795-0920</td>
</tr>
<tr>
<td>Baca Photography</td>
<td><a href="http://www.bacaphotography.com">www.bacaphotography.com</a></td>
<td>910-297-6526</td>
</tr>
<tr>
<td>Theo Milo Photography</td>
<td><a href="http://www.theomilophotography.com">www.theomilophotography.com</a></td>
<td>910-665-9801</td>
</tr>
<tr>
<td>Anchored in Love Photography</td>
<td><a href="http://www.anchoredinlove.com">www.anchoredinlove.com</a></td>
<td>910-398-7498</td>
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<tr>
<td>KMI Photography</td>
<td><a href="http://www.kmiphotography.com">www.kmiphotography.com</a></td>
<td>910-292-9551</td>
</tr>
<tr>
<td>Bella Rose Photography</td>
<td><a href="http://www.bellarosephotography.com">www.bellarosephotography.com</a></td>
<td>910-547-0501</td>
</tr>
<tr>
<td>Indigo Silver Photography</td>
<td><a href="http://www.indigosilverstudio.com">www.indigosilverstudio.com</a></td>
<td>910-399-6790</td>
</tr>
<tr>
<td>Billy Beach Photography</td>
<td><a href="http://www.billybeachphoto.com">www.billybeachphoto.com</a></td>
<td>910-817-6284</td>
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### Hair and Makeup

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<th>Hair and Makeup</th>
<th>Website</th>
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<tbody>
<tr>
<td>Makeup by Amy Kennison</td>
<td><a href="http://www.makeupbyamykennison.com">www.makeupbyamykennison.com</a></td>
<td>910-255-5131</td>
</tr>
<tr>
<td>Tyler Kent Salon</td>
<td><a href="http://www.tylerkentsalon.com">www.tylerkentsalon.com</a></td>
<td>910-515-5069</td>
</tr>
<tr>
<td>Adrianne Lugo Professional</td>
<td><a href="http://www.adriannelugo.com">www.adriannelugo.com</a></td>
<td>910-616-8078</td>
</tr>
<tr>
<td>Harbor Club Day Spa and Salon</td>
<td><a href="http://www.harborclubdayspa.com">www.harborclubdayspa.com</a></td>
<td>910-256-5020</td>
</tr>
<tr>
<td>Bombshell Brides</td>
<td><a href="http://www.bombshellbridesmobile.com">www.bombshellbridesmobile.com</a></td>
<td>910-640-9132</td>
</tr>
<tr>
<td>Head to Toe Salon and Spa</td>
<td><a href="http://www.headtotoedayspa.com">www.headtotoedayspa.com</a></td>
<td>910-256-3370</td>
</tr>
<tr>
<td>Beauty Bar Boutique</td>
<td><a href="http://www.beautybarboutique.com">www.beautybarboutique.com</a></td>
<td>910-256-5757</td>
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### Specialty Rentals

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<tr>
<th>Specialty Rentals</th>
<th>Website</th>
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<tr>
<td>L and L Rentals</td>
<td><a href="http://www.llrentals.com">www.llrentals.com</a></td>
<td>910-719-4141</td>
</tr>
<tr>
<td>Party Suppliers and Rentals</td>
<td><a href="http://www.partysuppliers.com">www.partysuppliers.com</a></td>
<td>910-617-7687</td>
</tr>
<tr>
<td>ETC Party Rentals</td>
<td><a href="http://www.etcpartyrentals.com">www.etcpartyrentals.com</a></td>
<td>910-279-5530</td>
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</tbody>
</table>
Porters Neck Country Club
8403 Vintage Club Drive. Wilmington, North Carolina 28411
www.portersneckcountryclub.com

Pallas Adamopoulos
Member & Private Events Director
910-686-8180 x.106
catering@portersneckcountryclub.com