

*Special Events By*  
***The Courtyard at Lake Lucerne***  
*An Award Winning Historic Inn*



***I. W. Phillips House or Dr. Phillips Mansion\* Reception Package:***

- *Full use of the I. W. Phillips House and Courtyard Gardens for a 4 hour event (+ 2 hours set up time for your vendors and an hour breakdown)*
- *Fully catered menu of your choice serviced by a professional wait staff. Catering by Arthur's Catering, Meiner's Catering or Puff N' Stuff catering.*
- *Open call brand beer & wine bar by the Courtyard at Lake Lucerne*
- *Honeymoon Bridal Suite in I.W. Phillips House*
- *Complimentary Parking*

***Reception Package for 2010***

<u><i>Sunday Evening</i></u>	<i>Meiner's</i>	<i>Arthur's</i>	<i>Puff 'n Stuff</i>
<i>5pm to 9pm</i>	<i>\$5450</i>	<i>\$5700</i>	<i>\$5700</i>
<u><i>Friday Evening</i></u>			
<i>5pm to 9pm, 5:30-9:30 or</i>	<i>\$5850</i>	<i>\$6100</i>	<i>\$6100</i>
<i>6pm to 10 pm</i>			
<u><i>Saturday Evening</i></u>			
<i>5pm to 9pm, 5:30-9:30 or</i>	<i>\$6550</i>	<i>\$6800</i>	<i>\$6800</i>
<i>6pm to 10pm</i>			

***+ The above minimum package prices are based on up to 75 guests...***

***Should your guest count exceed 75 then please add the following price per person...***

***Arthur's Or Puff N' Stuff Catering \$53 per person    Meiner's Catering \$49 per person***

***+Maximum Cocktail/Hors d'oeuvres reception capacity is 150 guests in the I. W. Phillips House or 200 guests in the Dr. Phillips Mansion.***

*All of the above are subject to sales tax.*

*Prices are subject to change and will be confirmed upon signing of a contract.*

*Gratuity will not be added and is at the client's discretion.*

***+Chairs for the Ceremony may be rented from the Caterer for \$3.00 a chair.***

***\*\*Ask about Discounted Rates in January, July, & August***

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**Recommended Vendors and Estimated Prices**

**These Prices include Food and Beverage mentioned above and....**

- *Officiator to perform your ceremony* **\$250**
- *Disc Jockey Music for the Reception* **\$650**
- *Custom Wedding Cake* **\$500**
- *Personalized floral designs* **\$900**
- *Valet Assisted Parking* **\$200**
- *Full bar service- Call Brands (\$5.00 for 75 guests)* **\$375**
- *Champagne Toast (\$3.00 for 75 guests)* **\$225**

***Recommended Vendor Package***

	<u>Meiner's</u>	<u>Arthur's</u>	<u>Puff N' Stuff</u>
<u>Sunday Evening</u>	<b>\$8550</b>	<b>\$8800</b>	<b>\$8800</b>
<u>Friday Evening</u>	<b>\$8950</b>	<b>\$9200</b>	<b>\$9200</b>
<u>Saturday Evening</u>	<b>\$9650</b>	<b>\$9900</b>	<b>\$9900</b>

*\*Chairs for the ceremony may be rented from the caterer for \$3 a chair*

*All of the above prices are subject to the appropriate sales tax.  
Prices are subject to change and will be confirmed upon signing of a contract*

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**REQUIRED CATERERS**

<u>CATERER</u>	Arthur's Catering	407-331-1993	<a href="http://www.arthurscatering.com">www.arthurscatering.com</a>	Contact: Sales
	Meiner's Catering	407-383-4413	<a href="mailto:judy@meinerscatering.com">judy@meinerscatering.com</a>	Contact: Judy
	Puff N' Stuff Catering*	407-629-7833	*Please call for menu	Contact: Sales

**RECOMMENDED VENDOR LIST**

<u>OFFICIANT</u>	Rev. Kevin Knox	407-521-8697	<a href="http://www.abeautifulceremony.net">www.abeautifulceremony.net</a>
	Rev. Bob Myers	407-370-2068	<a href="mailto:BMyers41@aol.com">BMyers41@aol.com</a>
	Rev. Jimmy Johnson	407-834-9940	<a href="mailto:dkweddings@aol.com">dkweddings@aol.com</a>
<u>DJ</u>	Fun Factory Entertainment	407-595-1065	Darren Shifrel <a href="http://www.djfunfactory.com">www.djfunfactory.com</a>
<u>Cake</u>	Bake Me a Cake	407-830-9006	<a href="http://www.bakemeacake.net">www.bakemeacake.net</a>
	Anna Cakes	407-792-8096	<a href="http://www.annacakes.com">www.annacakes.com</a>
<u>FLORIST</u>	Lee Forrest Design	407-770-0440	<a href="http://www.leeforrestdesign.com">www.leeforrestdesign.com</a>
	Dream Designs	407-896-1199	Danielle <a href="http://www.dreamdesignsflorist.com">www.dreamdesignsflorist.com</a>
<u>VALET</u>	Valet Service	Coordinate with The Courtyard	\$200 based on up to 100 guests

**Additional Services**

<u>DAY OF COORDINATION</u>	Sherri Rinker	407-925-7991	sherri_rinker@yahoo.com
<u>INVITATIONS</u>	Love My Paper	407-772-3336	Dana Layman
<u>HARPIST</u>	Christine MacPhail	407-239-1330	\$250
<u>VIDEO</u>	Treasured Moments	407-339-4998	Bruce Reynolds \$1195
<u>PHOTOGRAPHY</u>	Albums available in our parlor		

***We do recommend these vendors, as they are familiar with our property  
And offer competitive pricing.***

***All of the above prices are subject to the appropriate sales tax.  
Prices are estimated and must be confirmed with the vendor.***

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**\*Butler Passed Hors d'oeuvres**

Beautifully Presented on Contemporary Garnished Trays by Servers following the Ceremony

**Tuscan Grilled Shrimp**

Marinated in Fresh Basil, Oregano, Garlic and Olive Oil  
Served with Garlic Aioli

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**Oven Dried Tomato and Goat Cheese Canapé**

Creamy Goat Cheese and Oven Dried Tomato with Fresh Basil, Garlic and Olive Oil  
Presented on Lightly Toasted Baguette Rounds

\*\*\*

**Italian Stuffed Mushroom Caps**

Fancy Mushrooms Stuffed with Sausage, Roasted Red Peppers, Garlic  
and Italian Breadcrumbs and Topped with Parmesan Cheese

**\*Butlered Hors d'oeuvres Option**

3.95 per guest

**BUFFET INCLUDED IN PACKAGE**

Many other menu ideas are available, including special menu packages for the IW Phillips House.  
Please contact your Arthur's Wedding Specialist for additional suggestions.

**Magnolia Mixed Green Salad**

Bibb, Romaine, Wild Greens, Spinach Leaves Mixed with Cucumbers, Tear Drop Tomatoes,  
Toasted Sugared Pecans, Julienne Carrots Tossed in Balsamic Vinaigrette

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**Chicken Chardonnay**

Breast of Chicken Sautéed and Topped with Spinach, Proscuitto, Wild Mushrooms and Caramelized Onions  
Presented with Chardonnay Cream Sauce

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**Arthur's Menu Continued...**

**Yukon Gold Mashed Potatoes**

Rough Mashed Yukon Gold Potatoes with Warm Mushroom Madeira Demi-Glace

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**Gourmet Grilled Vegetable Presentation**

An Array of Fresh Seasonal Vegetables, Lightly Grilled  
Presented Beautifully and Laced with a Hazelnut Vinaigrette

**CHEF ATTENDED PASTA & SALAD STATION INCLUDED IN PACKAGE**

The below station again, is just one suggestion to complete your menu. Some other station options are a Carving Station and a Paella Station. Please ask your Arthur's Wedding Specialist for other suggestions that can be included in the package.

**Chef Attended Fresh Pasta Station**

Asiago Cheese Filled Tortellini Sautéed and Finished with a Fresh Red Tomato and Roasted Bell Pepper Marinara and Fresh Penne Pasta with a Creamy Gorgonzola or Alfredo Sauce

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**Warmed French Buttered Bread**

**ADDITIONAL SERVICES INCLUDED IN PACKAGE**

**Professional Experience Wedding Chefs and Service Staff Dressed in  
Black Banded Shirt and Bistro Apron**

**Freshly Brewed Coffee and Cake Cutting Service, Crisp Linens for  
Buffets, Stations and Guest Tables, Silver Chafers, China Plates and Silverware.  
Complete Reception Coordination and Follow Through.**

**Arthur's Catering has many other menu options available. A few of the upgrades that are available may include a Greet Drink Station, Wedding Cake Dessert Compliments, and Formal Place Settings.**

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Please contact one of our Wedding Specialists at Arthur's Fine Gourmet Catering with any questions.

We look forward to serving you!

[www.arthurscatering.com](http://www.arthurscatering.com)

Ring Arthur's @ 407-331-1993

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*Meiner's Catering (Grand Buffet Dinner)*

*Butler Passed Hors d'oeuvres*

*Elegantly presented to your guests immediately following the ceremony*

*Or*

*Chef Attended Pasta Station*

*Pasta and Shrimp Tossed in Lobster Butter and Pasta with Diced Tomatoes and Herbs  
Accompanied with a Delicious Assortment of Fresh Baked Focaccia Bread*

*Choice of Salad*

*Classic Caesar ~ Garden Salad ~ Mixed Green Salad – Spinach Salad*

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*Choice of Two Entrées*

*with Choice of Sauce Preparation for Each Entrée*

*Grilled Breast of Chicken*

*A Delightfully Light Champagne Crème Laced with Sun-Dried Tomatoes and Spinach Tops our Grilled Chicken Breasts*

*Grilled Pork Tenderloin*

*A Beautiful Brown Sauce with the Rich Spice of Peppercorns Blankets our Tender Grilled Pork Tenderloin*

*Oven Roasted Salmon*

*Salmon Fillets Basted with Olive Oil and a Cachet of Seasoning and Oven Roasted Till Tender*

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*Choice of Potato or Rice*

*Whole Roasted Baby Potatoes ~ Parslied Red Bliss Potatoes ~ Red Mashed Potatoes ~ Rice Pilaf ~ Saffron Yellow Rice*

*Garden Fresh Vegetable Medley or Choice of Two Vegetable Sides*

*Glazed Baby Carrots ~ Green Beans Amandine ~ Southern Style Green Beans*

*Southern Style Dinner Rolls*

*Included in Courtyard Package*

*Cake Cutting Service \* Choice of Regular or Decaffeinated Coffee*

*Color Choice of Linens and Skirting for Buffet and Stations, Inside Guest Tables and Cake Table*

*Greenery for Buffet and Stations \* Professional, Tuxedo Attired Wait Staff*

*Silver Chafers, China Plates, and Flatware*

*Sweetheart Table*

*The Meiner's Catering Courtyard Menu Package offers a wide selection of Hors d'oeuvres, Salad Selections, Entrée Sauces, and Vegetable Accompaniments from which to choose.*

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*Meiner's Catering (Classic Carving Buffet)*

*Bruschetta Presentation*

*A Compote of Fresh Italian Tomatoes Blended with Herbs and Olive Oil  
Served with Fresh Asiago Toasts*

*And*

*Crudités with Herb Dipping Sauce*

*A Display of Seasonal Vegetables served with a Fresh Prepared Herb Sauce*

*Mixed Garden Salad*

*Tossed Spring Mix and Romaine Lettuce, Cranberries, Almonds and Gorgonzola Cheese  
Served in a Delightful Citrus Vinaigrette*

*~~~*

*Roasted Beef Carving Station*

*Aged Angus Beef is treated to a Cracked Pepper Rub and Roasted until Tender  
Served with Au Jus and Horseradish Sauce*

*Vesuvio Chicken*

*Lightly Gilled Breast of Chicken served in a Butter Based Sauce with Fresh Herbs, Caper Berries and Fresh Lime Juice*

*~~~*

*Red Mashed Potatoes*

*Delicious Red Skin Potatoes Cooked Tender, Mashed with Hot Milk and Creamery Butter*

*Whole Green Beans*

*Fresh Green Beans Cooked Al Dente and Flavored with Butter*

*Southern Style Dinner Rolls*

*Meiner's Catering would enjoy the pleasure to serve you and your guests and look forward to assisting you in making your wedding day an event you will cherish.*

*Please contact Judy King, Catering Coordinator, at (407) 383-4413 to arrange an appointment to meet and discuss your catering needs.*

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**OPEN BAR OPTIONS**

*3 to 3 1/2 hours Call Brand Beers & Wines*

*included in our package*

*All bars will include...*

*Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice  
Tonic, Water & Bloody Mary Mix.*

*All beverage service is in glassware and presented by a professional bartender.*

**Open Bar Upgrades**

*3 to 3 1/2 hours Call Brand Liquors*

*+\$5.00 per person*

*3 to 3 1/2 hours Premium Brand Liquors*

*+\$8.00 per person*

*3 to 3 1/2 hours non- alcoholic bar*

*-\$4.00 per person*

*Add \$3.00 per person to add a Champagne toast.*

*Alcoholic beverage packages are for guests 21 + years of age.*

**HOTEL GUEST ROOMS**

*The Courtyard at Lake Lucerne offers a variety of accommodations...from quaint Victorian rooms, filled with antiques to Art Deco apartment suites and lavish, one of a kind suites in our Dr. Phillips House. We are glad to offer a special rate to your wedding guests of \$120 for a room in our Normant Parry House or Wellborn Suites. All rooms accommodate 2 adults with the exception of the Wellborn Suites; select rooms have a foldout sofa. These rooms may accommodate up to two children at a charge of \$10 per extra guest. Reservations are to be made direct with the inn and are based on availability.*

*Accommodations include continental breakfast, wine basket upon check-in and evening cocktails.*

**PAYMENT POLICIES**

*We offer a 5- day courtesy hold on a date upon completing a tour of our facilities and meeting with our sales person. An initial deposit of \$2000 is due with your signed contract; an additional \$4000 is due 90 days prior to your event date. The balance of your payment is due thirty days prior and a Guarantee guest count is due 10 days prior to your event date. Final payment must be made with either a credit card or cashier's check. All monies are non-refundable.*

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**OPEN BAR BRANDS**

**OPEN CALL BRAND BEER AND WINES**

**CALL BRAND BEERS**

*Budweiser, Budweiser Lite, and Corona*

**CALL BRAND WINES**

*Leaping Horse Chardonnay*

*Leaping Horse Merlot*

*Leaping Horse White Zinfandel*

**OPEN CALL BRAND LIQUORS, BEERS AND WINES**

**CALL BRAND LIQUORS**

*VODKA- Smirnoff*

*SCOTCH- Cutty*

*RUM- Bacardi*

*WHISKEY-Seagram 7*

*GIN-Beefeater*

*BOURBON- Jim Beam*

**CALL BRAND BEERS**

*Budweiser, Budweiser Lite, and Corona*

**CALL BRAND WINES**

*Leaping Horse Chardonnay*

*Leaping Horse Merlot*

*Leaping Horse White Zinfandel*

**OPEN PREMIUM BRAND LIQUORS, BEERS AND WINES**

**PREMIUM BRAND LIQUORS**

*VODKA- Absolute*

*SCOTCH- Dewars*

*RUM- Bacardi*

*WHISKEY-Canadian Club*

*GIN-Tanqueray*

*BOURBON- Jack Daniels*

**PREMIUM BRAND BEERS**

*Budweiser, Budweiser Lite, and Corona*

**PREMIUM BRAND WINES**

*Leaping Horse Chardonnay*

*Leaping Horse Merlot*

*Leaping Horse White Zinfandel*

**BAR ACCOMPANIMENTS FOR LIQUOR BAR SERVICE**

*Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Bottled Water, Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, & Limes.*

**BAR ACCOMPANIMENTS FOR BEER & WINE BAR SERVICE**

*Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Cranberry Juice, Bottled Water.*