

WELCOME TO THE  
*The Morehead Inn*

Welcome and thank you for considering The Morehead Inn for your very special occasion. Whether you are visiting our Inn for business or leisure, The Morehead Inn offers charm, elegance and Southern hospitality. Bringing together convenient location, modern facilities and personalized service, everything we do at The Morehead Inn is designed to make your time with us a truly memorable experience.

This material has been prepared to provide you with the information necessary to make your business or leisure event at The Morehead Inn as convenient and appropriate as possible. For guests who are considering us for the first time, this information will help you take full advantage of our services and facilities. For our many returning clients, the information contained in this guide will help keep you updated as we continue to improve and enhance our service to you.

Charlotte is a beautiful and lively city with many choices for meetings, retreats, and galas. We are humbled that you are considering us. Please feel free to consult any member of our staff with questions you may have.

Thank you for considering The Morehead Inn. We hope to hear from you soon!

Sincerely,

*The Management and Staff of The Morehead Inn*

1122 East Morehead Street, Charlotte, North Carolina 28204  
704-376-3357  
[www.moreheadinn.com](http://www.moreheadinn.com)

## ARCHITECTURAL DESCRIPTION

By Lisa A. Stamper

February 25, 1985

The extremely successful Charlotte entrepreneur Charles Campbell Coddington hired local architect William Peeps to design a home pattern after Mrs. Coddington's family residence in Western Pennsylvania. The resulting two-story clapboard home with green tiled roof has graced the northwest corner of East Morehead Street and Berkeley Avenue since 1917. Built with colonial revival detailing and symmetrical H-shaped plan, the Coddington House still stands as an excellent example of early twentieth-century architecture. The house and its out building have recently been renovated and are being used as a country inn named "The Morehead Inn".

The original front facade faced East Morehead Street and today looks very much as it did in the early twentieth-century. The design's strongest feature is its symmetry, emphasized by the two gabled wings flanking a spacious terrace. The roof of each wing is contained within the second story and a large chimney is centered within the end of each wing. Located between the first and second stories, connecting the wings is a short sloping roof, which shelters the entrance door and the two large flanking windows and with a slight extension, designated the doorway. The windows of the facade, as well as the original ones vary in size, but are characterized by many small rectangular panes, wooden frames, and delicate decorative shutters.

In 1980, a 3,000 square foot addition was built onto the back of the original house to create more room for an insurance company. This addition extends the length of the house and fills in the rear of the H-shape. The addition is also of the Colonial Revival style and easily blends in with the original design without copying it. According to a plan drawing filed in "William Peeps Papers" in the Special Collections of the University of North Carolina at Charlotte's Library, the addition replaced a first story terrace similar to the one in front of the house, a second story balcony and a two story porch on the western corner of the home.

Although symmetry is an overall theme in Peeps' design, the side facades are not identical. Both have gable ends and two first story windows in their front wings; however, the rest of the openings and architectural elements are varied to accommodate interior planning. The southeast facade, that faces Berkeley Avenue has a side door flanked by two windows and a sloping overhang supported by two simple, delicate round columns in the middle of its main section. Directly above this portico is a triple window. A small window is located higher and to the front of it. On the back wing of this facade, the first story contains two large casement windows. Above these windows is one typical window. All of these openings appear to be original. The last bay on this side is part of the addition. It contains a first story door and one second story window.

The main section of the northwest facade has a first story double window and two typical second story windows. The back wing has a simple, thin chimney near the main section plus a first and second story window near the rear. The last bay, which contains only one-second story window, is part of the addition.

The original interior plan and architectural features reflect the exterior colonial revival design. However, while the first floor plan follows the concept of symmetry closely, the second floor deviates slightly from true symmetry. Many early architectural elements are still in good condition. Most of the original architectural elements appear to be intact, including the staircase and its ornamentation, flooring, woodwork, mantles paneling, wainscoting, and molding. Most of the original doors and frames still exist within the home. In the sleeping suites, however, fire panels have been applied to the back of each door to meet fire code requirements. A Czechoslovakian chandelier has hung in the Great Room since the early 1940's. The 1980 addition's interior does not detract from the 1917 design. It presently houses various suites, a first floor conference room and a second floor sitting room.

The Great Room is located on the first floor in the center of the house and is presently similar to the original room, with no apparent structural alterations over the years. It has direct access to all the first floor living

spaces, both interior and exterior, except the pantry. The southeast side entrance was probably the main entrance, and is still used as such. The entrance hall gives an impressive view of the large Great Room as one enters the inn. The grand U-shape stair is located in this area so that it may present an elegant view to those in the Great Room. As one enters the house, a half-bath was once located underneath the stairs to the left and a closet to the right. Today, the half bath is located to the right, with the left door closed and that area used as a private bath.

The Library, which is located on the first floor of the east wing, also has been altered only slightly at all. It is still being used as a Library. The north wing contained the Dining room, and still does, again without major alterations. According to Peeps' plan, the chimney on this side of the house was fake, built only to complete symmetry in the exterior design. Also on the first floor, the sun parlor, know as the Solarium room today located in the south wing, is now being used as bedroom suite. Only a few minor alterations have been made in this room.

The original kitchen was located in the west wing of the first floor. This area now contains private bath and a laundry room. The servants' stair, which is still in use, was located next to the kitchen. The original pantry, located between the Dining Room and the Kitchen, has been converted into a modern kitchen. However, all openings seem to be original.

The second floor originally consisted of four bedrooms, three bathrooms, two sleeping porches, a balcony and a hallway. The original baths have been renovated and four new bathrooms have been created. Two balcony suites, a new balcony, a new upstairs parlor, a new sunroom, a new bedroom suite, and another hallway have been formed. All the heating units on the second floor have been moved to the attic to allow space for bathrooms. At the end and to the right of the hallway an original cedar closet with sliding shelves and drawers is an interesting architectural detail still being used today.

Today, two outbuildings exist on "The Morehead Property". A gazebo house built near the back addition, away from Berkeley Avenue in 1980. It is now being used for storage and outdoor entertaining. Next to the gazebo house is a building constructed in 1920 as a three-car garage apartment. It was converted and expanded into a 2,200 square foot private residence in 1976. Today, the upstairs has two bedroom suites for rent along with a full bathroom. The first floor has a kitchen, dining area along with a den type living room with a stone fireplace. Besides the apartment, there are also two bedrooms to the back of the house. One of them has a king size antique brass bed, along with French doors leading out into a private fenced in area. The other is a smaller room decorated in antique golf motif.

It is difficult to discern how much of the surrounding site has changed since 1917. Many trees and shrubs, however, seem to be quite mature and most probably existed early in the twentieth century. The early driveway was probably entered from Berkeley Avenue, then called Coddington Avenue. This driveway was expanded in 1980 to create several small parking areas scattered through out the back and Berkeley Avenue side of the home.

The Coddington House, which totals 9,300 square feet, sits in the historic Dilworth area. Today, modern commercial buildings with little if any architectural or aesthetic value threaten East Morehead's early architecture. Along with many other fine residences, the home built next to the Coddington House, which was built by one of Mr. Coddington's friends and also designed by William H. Peeps, has already been destroyed. The Coddington House is an example of an older building being used successfully in our modern society without losing its historic ambiance.

# *The Morehead Inn*

## **ESTATE FEES\***

### **SATURDAY EVENING EVENTS**

Main Floor: Includes the entire main floor and the outside grounds  
Estate Fee: \$1750  
Requires a minimum food purchase of \$3500

### **FRIDAY EVENING, SATURDAY AFTERNOON, AND SUNDAY EVENTS**

Main Floor: Includes the entire main floor and the outside grounds  
Estate Fee: \$1200  
Requires a minimum food purchase of \$2625

Front of the Inn: Includes the Great Room, Dining Room, Library and front patio  
Estate Fee: \$800  
Requires a minimum food purchase of \$1750

Tea Room: Includes the Tea Room and back courtyard  
Estate Fee: \$400  
Requires a minimum a food purchase of \$875

\* Seasonal Estate Fee discounts may apply, ask your Event Planner.

Lower food minimums and Estate Fees are available for weekday and weeknight events.

# The Morehead Inn

ROYAL ELEGANCE, SOUTHERN STYLE

Located in Charlotte's Historic Dilworth community, The Morehead Inn offers warm and gracious Southern Hospitality at one of North Carolina's most elegant and well-known estates. Often described as "The most unique experience available in Charlotte," the Inn proudly presents its Southern Traditional menu. We prepare all food items by hand in our kitchen the day of your event using fresh ingredients with some items from our own gardens!

ALL PRICES ARE FOR A GUARANTEED UNLIMITED QUANTITY OF FOOD!

## HORS D'OEUVRES

Scallops wrapped with Bacon	\$10.75	Salt and Pepper Catfish	\$5.50
Smoked Trout Crostini		Chicken and Beef Satay	\$5.25
\$4.25		Fresh Garden Crudité	\$6.50
Bleu Cheese Tarts	\$6.00	Mini Crab Cakes with Remoulade	\$10.00
Spinach Artichoke Puffs	\$6.00	Chipolte Tenderloin	\$10.00
Melon wrapped in Prosciutto	\$4.50	Crab or Artichoke Dip with Crisps	\$6.25
Scallops and Shrimp on Forks	\$9.50	Assorted Stuffed Mushrooms	\$6.25
Spanakopita	\$5.50	Baked Brie and Fruit Display	\$8.75
Lilliputian Lamb Chops	\$10.25	Roma and Goat Cheese Crostini	\$6.00
Honey Ham Biscuits	\$5.50	Gourmand's Fruit & Cheese Display	\$7.75
Shrimp and Asiago Cheese Puffs	\$6.25		
Vidalia Onion Cheese Dip	\$5.00	Salmon Satay with Ginger Lime Sauce	\$10.25
		Crostini Creamed Asparagus	\$6.00

## CARVING BOARD

*All items include assorted condiments and warm homemade rolls*

Carved Apricot Turkey Breast	\$6.50	Carved Roast Pork	\$7.50
Carved Honey-Glazed Ham	\$7.75	Carved Roast Beef	\$6.00

### OUR SPECIALTY

Carved Tenderloin \$11.75

All prices listed above are valid for events held before March 31, 2006.

Menus are revised quarterly and prices are subject to change.  
Prices do not include tax (8.5%) or service charge (22%).

## OTHER SPECIALTIES

Pistachio Stuffed Chicken	\$7.00	Smoked Salmon Display	\$13.25
Herb Stuffed Pork Tenderloin	\$6.00	Plump Gulf Shrimp	\$11.00

OUR SPECIALTY: Chicken Rolled with Goat Cheese and Sun-Dried Tomatoes \$7.50

## PASTA BAR

*Requires a \$75 Set-Up Fee for Pasta Chef*

Served with two types of pasta, two types of sauces, and assortment of five toppings  
\$8.50

## SALADS

Estate Salad	\$4.75	Goat Cheese and Black Eyed Pea	\$5.50
Grilled Chicken Caesar		Chicken Salad	\$5.00
	\$5.75	Pear and Walnut Salad	
Gourmet Potato or Pasta	\$5.00		\$6.00
Greek Salad	\$5.00		
Traditional Chef Salad			
	\$5.50		

OUR SPECIALTY

Spinach Salad with Hot Bacon Vinaigrette \$5.75

## SOUTHERN FAVORITES

Roasted Garlic Potatoes	\$4.00	Broccoli & Cheese	\$5.00
Green Bean Casserole	\$4.50	Grilled Sweet Potatoes	\$4.25
Country Stuffed Bacon Potatoes	\$4.50	Marinated Grilled Vegetables	\$5.00

OUR SPECIALTY  
Mama Sarah's Cashew Chicken \$6.00

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## *The Morehead Inn*

### **S E A T E D D I N N E R S**

*All dinners include choice of soup or salad, Chef's Choice of Side Items and Vegetables,  
Fresh Baked Bread, Water, Tea, and Coffee.*

## **SEAFOOD**

### *Pecan Encrusted Trout*

Fresh Trout covered in pecans and served with an orange rosemary butter sauce  
\$40

### *Red Snapper with Crab and Cornbread Stuffing*

Ocean Fresh Red Snapper accompanied by a Cornbread and Crabmeat Stuffing  
\$43

### *Stuffed Flounder*

Flounder stuffed with Crabmeat served with Lemon Butter  
\$36

### *Grilled Tuna Key West*

Grilled Tuna served medium marinated and topped with a zesty Key Lime Juice  
\$32

### *Seared Sea Bass*

Seasoned sea bass served over a bed of steamed spinach  
\$46

## **OUR SPECIALTY**

### *Sesame Crusted Salmon with Ginger Vinaigrette*

Easily the best salmon you have ever tasted!

Boneless Salmon Fillet crusted with Sesame Seeds, baked and topped with  
Our outstanding Ginger Vinaigrette  
\$39

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# PORK

## *Pecan Breaded Pork Chops*

Local Pork breaded with Pecans and baked until tender, topped with our unique sauce  
\$35

## *Pork Roast Appalachian*

Pork Roast stuffed with cinnamon and sweet apples  
\$28

## *Herb Stuffed Pork Medallions*

Sliced pork tenderloin stuffed with herb dressing served with a blueberry rum glaze  
\$31

## OUR SPECIALTY

## *Dried Fruit Stuffed Pork*

Apple cider pork tenderloin stuffed with assorted dried fruit  
\$30

# FOWL

## *Roasted Turkey Breast*

Roasted medallions of tender turkey served with a cranberry salsa glaze  
\$29

## *Lemon Chicken with Rosemary*

Simple but elegant...tender boneless breast roasted with lemon and rosemary  
\$27

## *Pistachio Stuffed Chicken*

Medallions of chicken stuffed with Pistachios and covered with a creamy Veloute'  
\$32

## *Chicken Milanese*

Tender chicken breast served with lemon crème sauce with shitake mushrooms and pearl onions  
\$35

## OUR SPECIALTY

## *Roasted Cornish Game Hen with Oyster Stuffing*

Slowly roasted and stuffed with an oyster and cornbread combination  
\$39

All prices listed above are valid for events held before March 31, 2006.  
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Prices do not include tax (8.5%) or service charge (22%).

# BEEF

## *Tournedos of Beef with Tawny Port Gravy*

Medallions of Tenderloin served with a rich Port Gravy

\$44

## *Filet Mignon served with Traditional Béarnaise*

The most tender filet served with traditional Béarnaise

\$43

## *Beef en Croute*

Beef Tenderloin wrapped in puff pastry a complimented with a mushroom red wine sauce

\$45

## *Filet Mignon stuffed with Bleu Cheese*

Filet carefully stuffed with Bleu Cheese and wrapped with lean bacon

\$43

## *Slow Roasted Prime Rib au jus*

The finest prime rib of Beef, cooked all day to tender perfection

\$44

## OUR SPECIALTY

## *Tenderloin with Burned Bourbon and Molasses Sauce*

The name says it all!

\$43

All prices listed above are valid for events held before March 31, 2006.

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Prices do not include tax (8.5%) or service charge (22%).

# *The Morehead Inn*

## FALL/WINTER 2005/2006 SEASONAL MENU SUPPLEMENT

### BUFFET RECEPTION SEASONAL MENU

- Tuna Croquettes \$5.75
- Tomato & Mozzarella Crostini \$5.00
- Apricot & Brie Crostini \$4.00
- Lamb & Artichoke Spiedini \$6.50
- Salmon & Cheddar Cups \$6.00
- Barbecue Chicken Quesadillas \$5.50
- Sirloin & Gruyere Wrapped in Bacon \$6.25
- New Connoisseur's Fruit & Cheese \$10.00  
(A variety of artisan cheeses with strawberries, grapes & apples)

### PLATED DINNER SEASONAL MENU

ALL DINNERS INCLUDE ESTATE SOUP OR SALAD, CHEF'S CHOICE OF TWO SIDE DISHES,  
FRESH BAKED ROLLS, ICED TEA & COFFEE.

- Chicken Florentine \$30
- Tilapia w/Roasted Pepper Coulis \$29
- Crispy Orange Roughy w/ Chilled Yogurt Sauce \$38
- Moroccan Whitefish \$32
- Pork Milanese w/Mushroom-Caper Sauce \$29
- Bourbon-Pecan Chicken \$31
- Filet of Beef w/Mustard, Red Onion & Merlot Confit \$41
- Chicken Stuffed w/Mango & Cranberries \$30

**Seasonal Menu items can be used in conjunction with the tradition menu.  
Prices good for events through March 31, 2006 and are subject to change.**

# *The Morehead Inn Dessert Menu*

ROYAL ELEGANCE, SOUTHERN STYLE

Chef's Choice Assortment of Mini Desserts

Assortment of three - \$6.25

Assortment of five - \$6.75

Crème Brule \$5.00

Key Lime Pie \$5.00

Apple Dumplings \$5.00

Dark & White Chocolate Mousse Swirl with Seasonal Berries \$6.00

Sorbet with Cookie \$4.75

New York Style Cheesecake with Seasonal Fruit \$6.50

Hawaiian Caramelized Pineapple Tart \$5.50

Seasonal Fresh Fruit Tart \$5.75

Tiramisu \$7.00

Banana Macadamia Nut Bread Pudding with Warm Brandy Maple Syrup \$7.00

All prices listed above are valid for events held before March 31, 2006.  
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Prices do not include tax (8.5%) or service charge (22%).

# *The Morehead Inn*

## HOURLY BAR SELECTIONS

There will be a charge of \$75 for the first bartender and \$60 for each bar thereafter.  
Thirty - person minimum

### T H E E S T A T E B A R

*This service includes Michelob Ultra, Michelob Lite, Amstel Light, Heineken, Cottonwood Ale (Carolina microbrew), General Manager's Choice White, Red, and White Zinfandel wines, Sparkling Wine, Toast and Soft Drinks.*

Bar Fee: \$14.00 per guest for the first hour  
\$4.50 per guest each additional hour or part thereof.  
(2 hour bar: \$18.50 per guest; 3 hour bar: \$23.00 per guest; 4 hour bar: \$27.50 per guest)

#### ESTATE LIQUOR

additional \$7.50 per guest; four hour maximum  
*Includes Absolut Vodka, Tanqueray Gin, Crown Royal Whiskey, Dewars Scotch, Gentleman Jack Bourbon, and Bacardi Light Rum*

### T H E F O U N D E R ' S B A R

*This service includes Grolsch Amber, Peroni, Molson Canadian, Fosters, Newcastle, Pete's Wicked Ale, Choose one Red & one White wine from these selections: Raymond Amber Hill Chardonnay, Bollini Pinot Grigio, Meridian Chardonnay, Round Hill Chardonnay or Merlot, Clos du Bois Sauvignon Blanc, Sterling Sauvignon Blanc, Guenoc Sauvignon Blanc, California Excelsior Cabernet Sauvignon, Villa Mt. Eden Pinot Noir, Anapamu Pinot Noir, Fat Bastard Shiraz, Kimball Pinot Noir, Kenwood Yalupa Cuvie Brut, Toast and Soft Drinks.*

Bar Fee: \$17.00 per guest for the first hour  
\$4.75 per guest each additional hour or part thereof.  
(2 hour bar: \$21.75 per guest; 3 hour bar: \$26.00 per guest; 4 hour bar: \$31.25 per guest)

#### FOUNDERS LIQUOR

additional \$9.00 per guest; four hour maximum  
*Includes Johnny Walker Red Scotch, Makers Mark Bourbon, Glenfiddich Scotch, Bushmills Whiskey, Bombay Gin, Ketel One Vodka, and Bacardi Anejo Rum*

### S P E C I A L O F F E R I N G S

#### *Non-Alcoholic Bar*

Includes Soft Drinks, Tea, Water, Coffee, and Punch or Lemonade \$5.00 per guest

#### *Cordial Set-Up*

\$6.50 per drink

#### *Regular & Decaffeinated Coffee Service*

\$1.00 per guest

#### *Coffee Presentation*

\$2.00 per guest

Includes specialty blend of coffee, homemade whipped cream, chocolate shavings, brown & cane sugar cubes, and cinnamon sticks.

You May Substitute Mimosas, Bloody Marys, and Screw Drivers instead of Beers

No Charge

OR

Add Mimosas, Bloody Marys, & Screw Drivers to the Beer, Wine, Champagne Bar

\$3.00 per guest

*\*Above Beers and Wines are subject to change.*

# *The Morehead Inn*

## **GENERAL INFORMATION**

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Thank you for considering Charlotte's most Unique Southern Estate for your Wedding Celebration or Social Gathering. We strive to be more than just a beautiful facility. Our goal is total quality in every aspect of special events...planning, food, service, and décor...insuring that your vision becomes a reality.

### **ESTATE FEES • PAYMENTS • CANCELLATIONS**

An Estate Fee is required for all social events and private parties to hold space for the scheduled event. This payment is equal to the full amount of your Estate Fee. The Morehead Inn (MHI) generally stays booked at least one year in advance; therefore, we recommend securing your space as soon as you are sure the Inn is your choice. A credit card imprint is required with a signed contract, in lieu of a damage deposit. Final balance will be due fourteen days prior to the event, at which time the client will guarantee the final guest count.

Payment may be made in cash or by check, we do not accept credit cards as payment for social or private functions. In case of cancellation, Estate Fees are non-refundable. If cancellation should occur within 61-90 days of your event, a 25% cancellation fee will be charged based on total anticipated revenue. If cancellation should occur within 31-60 days of your event, a 50% cancellation fee will be charged based on total anticipated revenue. If cancellation should occur within 30 days or less of your event, a 100% cancellation fee will be charged based on total anticipated revenue.

### **GUARANTEES**

The exact per guest menu price will be finalized and agreed to no later than fourteen days prior to the event. This minimum number of guests will be considered a guarantee for which you will be billed. An increase in the guaranteed attendance will be accepted up to 24 hours before the function. The Inn will prepare for the number of guests guaranteed only, we will not prepare for any percentage over the guarantee.

### **FOOD & BEVERAGE**

The MHI will cater all the food and beverage for your event. Final menu selection is due no later than fourteen (14) days prior to the function. Custom menu items may be provided for the client and prepared by the MHI, with the approval of the chef. The North Carolina Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. Therefore, all alcoholic beverages will be supplied and serviced by the MHI. Services will be provided on a flat rate basis per guest, per hour for our bars.

### **GUEST MINIMUMS • ACCOMMODATIONS**

The Morehead Inn can comfortably accommodate 300 guests in fair weather & 200 using the interior of the Inn. MHI places certain minimum food purchase guarantees on securing certain areas of the Inn.

### **SERVICE CHARGE & TAX**

There will be a service charge of twenty-two percent (22%) on all food, beverage, rentals, additional labor, and set-up fees. This service charge includes all service personnel, event planning, setup, cleanup, cake cutting and any other services required with your event. Additional gratuity is not expected. Sales tax of eight and one half percent (8.5%) for all food and beverages and a sales tax of seven and one half percent (7.5%) will be added to service charges and any miscellaneous rentals. There is a \$75 flat fee for any attended stations such as a carver, pasta server, or bartender. Each additional bartender after the first is a \$60 flat fee.

## RENTALS

Additional rental charges may apply for items that The Morehead Inn does not include with our standard pricing for your special event. Please ask your event planner for suggestions and details. Items include but are not limited to: dance floor, additional tables and chairs, fine china, tents, specialty linens, and miscellaneous catering equipment.

## MULTIPLE ENTREES

If multiple entrees are requested for seated dinners, the following stipulations will apply:

1. Multiple entrees will be limited to two (2) selections, not including requests for vegetarian entrees.
2. If there is a price difference between the two entrees, the higher price will be charged for all entrees.
3. Normal guarantee procedure is required with indications for each entrée.
4. Some form of menu selection per guest is required by the client for the guest tables, i.e. coded place cards.

## LODGING ACCOMMODATIONS

The Morehead Inn has twelve guest rooms and can host 24 to 30 guests overnight. The rooms range in price from \$125 to \$199. If you agree to rent all twelve rooms, the Inn will offer you a group discount rate of \$140 per room, with breakfast and turndown service included, based on double occupancy. With evening events involving amplified music, we require that the eight lodging rooms in the Main House be reserved at a discount rate of \$150 per room. Lodging Assignment Sheets must be completed and turned into your event planner fourteen days prior to check-in. It will be the responsibility of the client to pay for any guest room held by MHI for your party if notice of cancellation is not received forty-five (45) days prior to the event date.

## RESTRICTIONS AND OBLIGATIONS

1. Events are limited to a four-hour period. Additional hours incur an \$18 per hour per staff labor charge.
2. Evening receptions must end by 10 PM unless the client has rented the entire facility and twelve guest rooms.
3. At a minimum, we ask that the Main House lodging rooms be reserved with any evening event that will have amplified music. The Morehead Inn will offer a Main House discount rate of \$150 per room including the full breakfast and turndown service based on double occupancy. Or you may take all twelve lodging rooms for the group discount rate of \$140 per room.
4. No amplified music is allowed outside due to zoning restrictions.
5. Left-over food items, not including wedding cake, may not be removed from MHI property due to insurance restrictions.
6. Throwing of any birdseed or rose petals is prohibited on the MHI property except for outdoor areas designated by your event planner. A \$150 cleaning fee will be assessed if this occurs without approval.
7. MHI has a limited number of vendors who are permitted to provide services in conjunction with MHI events. Our Exclusive Relationships insure that both the client's needs and the Inn's quality expectations are likely to be met. No other vendors are allowed to work on MHI property.
8. MHI will provide complementary rehearsal space for wedding receptions involving the actual ceremony. The client may use this space for one hour during a time approved by an event planner.

## LIABILITY

The MHI is not responsible for damage to or loss of items left on the property prior to or following any function. The customer is responsible and shall reimburse MHI for any damage, loss or liability incurred by MHI due to negligence of the client, the client's guests or any persons or organizations contracted by the client to provide goods or services before, during and after the event.

# *The Morehead Inn*

## **A D D I T I O N A L   S E R V I C E S**

The following additional services and items are available. Your Event Planner will coordinate all the details.  
Further customized services are available upon request.

Glassware, Silver Flatware, & Glass or China Plates	Included with your event
Chrome & Silver Serving Trays, Chafers & Utensils	Included with your event
White, Ivory, or Damask Cloth Linens/Napkins for tables	Included with your event
Specialty Linens for all Food & Cake Displays	Included with your event
Silver Wedding Cake Cutting Utensils	Included with your event
Toasting Champagne Flutes for all guests	Included with your event
Paper Cocktail & Dinner Napkins	Included with your event
5' Round Tables with Eight Chairs and Linens (Three tables included with your mingling cocktail event, ALL tables included with seated full-service meals.)	\$ 40 ea.
Bistro Tables with Linens (without chairs) (Two included with your event)	\$ 15 ea.
Cocktail Tables with Four Chairs and Linens (Three included with your event)	\$ 20 ea.
White/Natural/Black Wooden Padded Chairs (40 WHITE chairs are included with your ceremony)	\$ 3 ea.
Gold/Natural/Mahogany/Black/Silver/White Chivari Chairs (Includes coordinating seat cushions)	\$ 8.50 ea.
Specialty Table Linens – Ask your event planner for samples!	\$8 - \$55
Specialty Chair Covers	\$4 - \$10
Specialty Chair Sashes	\$2 - \$8
Sterling Silver 22" Round or Square Cake Stand	\$35
Edinburgh Crystal Cake Server and Knife available (for PURCHASE)	\$75 for the set
Edinburgh Crystal "Morehead Inn" Engraved Toasting Flutes (for PURCHASE)	\$75 for the set
Wood Parquet Dance floor	\$275
Patio Heater	\$150 ea.
Tents (To be Determined on a Case-by-Case Basis)	

*All prices listed above are subject to change. Prices do not include 7.5% tax or 22% service charge.*

## HEAR WHAT OUR CLIENTS HAVE TO SAY...

*"I just couldn't wait to thank you and let you know that everything was perfect, or even better than perfect! We loved the way that everything turned out and really want to thank you for everything that you did to make this the best wedding ever!"*

**- HEATHER TING - ROCK HILL, SOUTH CAROLINA**

*"You made our engagement party wonderfully unforgettable. Thank you for creating a perfect memory for us! We will always have warm thoughts about the vanLandingham Estate and are really looking forward to our rehearsal dinner ...at the Morehead Inn."*

**- KATHLEEN KEENER - RALEIGH, NORTH CAROLINA**

*"It was perfection! The food was superb, the presentation was beautiful, and the ambiance was simply beyond words...our families will always treasure the memories of that evening."*

**- JOANNE MASONE - CHARLOTTE, NORTH CAROLINA**

*"What a day. It was as close to perfect as anything I have been involved in... thank you so much. Please tell everyone...how helpful and pleasant they all were. It was all a pleasure. You were so professional in all you did and yet became a friend."*

**- ELIZABETH FINK - CHARLOTTE, NORTH CAROLINA**

*"I can't thank you enough for all your help in making (the) party a success. You and the vanLandingham staff are awesome."*

**- ANGELA POPE - CHARLOTTE, NORTH CAROLINA**

*"Dave and I can't thank you enough for all your efforts on behalf of our wedding celebration...our family and guests continue to comment on the beauty of the reception and the friendliness of the staff...the dinner from soup to coffee was wonderful and the attention to our guests superb."*

**- E. LYNN FINLON - CHARLOTTE, NORTH CAROLINA**

# The Morehead Inn

## EXCLUSIVE LIST

At the Morehead Inn we always try to take the extra step to insure that your special event is the very best that we can deliver. Since we have chosen to limit our focus and specialize, we have selected the very best support network available for all of your related needs. The following groups have been selected to partner with us to deliver the very best in value and quality for all VanLandingham Estate clients. ***We guarantee that our exclusive support team will deliver only the best.*** However, to insure that our own quality of standards is always met, we allow only our exclusive vendors to work with our clients. This team is a result of our experiences and is intended to benefit all involved.

### The Bakers

Cakes of Distinction – Kathy Allen		704-552-9898
Cake Designs	<a href="http://www.cakedesignsetc.com">www.cakedesignsetc.com</a>	704-895-4540
Tizzerts – Tiz Benson	<a href="http://www.tizzerts.com">www.tizzerts.com</a>	704-375-7400
Edible Art – Cathy DuFault	<a href="http://www.edible-art-charlotte.com">www.edible-art-charlotte.com</a>	704-342-2253
Cakes by Gayle – Gayle Bennett		704-541-1562
Dale R. Richardson		704-321-1621
Cake Expressions By Lisa	<a href="http://www.cake-expressions.com">www.cake-expressions.com</a>	704-560-2013
Maxine Vandiver		704-847-6777
Cheesecake, Etc. – Gail Ciriello Buff	<a href="http://www.cheesecakeetc.biz">www.cheesecakeetc.biz</a>	704-717-3333
Decadent Designs – Diane Pasciolla	<a href="http://decadentdesignsbakery.com">decadentdesignsbakery.com</a>	704-542-7797 or 704-779-9542
Jill Delmastro		704-544-4655

### The Florists

Elizabeth House Florist		704-342-3919
Carolyn Shepard Design Group	<a href="http://www.carolynshepard.com">www.carolynshepard.com</a>	704-523-5237
The Blossom Shop, Inc. – Ted Todd		704-376-3526
The Place for Flowers	<a href="http://www.placeforflowers.com">www.placeforflowers.com</a>	704-377-2167
Charlotte & Matthews Flower Shop		704-332-8586
Lake Norman Florist – William Walker, Jr.	800-747-0864 or	704-483-4492
Flowers From The Cellar – Pam Bailey	704-534-2451 or	704-366-3844
In Bloom, Ltd. – Jay Lugibihl & Sissy Hunter		704-343-9899 or 704-616-7950
Crawford & Company Florist		704-332-6823

### The Photographers

Charlotte Image Photography, Inc.	<a href="http://www.charlotteimage.com">www.charlotteimage.com</a>	704-525-2968
Photographic Elegance	<a href="http://www.photographicelegance.net">www.photographicelegance.net</a>	704-598-9099
Phil Aull Studio		704-332-2211
Ralph Melvin Photography	<a href="http://www.ralphmelvin.com">www.ralphmelvin.com</a>	704-553-9110
Diane Hughes Photography	<a href="http://www.dianehughesphotography.com">www.dianehughesphotography.com</a>	704-376-9908
Deborah Triplett Studios	<a href="http://www.deborahtriplett.com">www.deborahtriplett.com</a>	704-521-3233
Stephanie Chesson Photography	<a href="http://www.stephaniechesson.com">www.stephaniechesson.com</a>	704-333-1209
Photosynthesis – Ginger Wagoner	<a href="http://www.photosynth.com">www.photosynth.com</a>	704-358-3587
Catch Light Studios	<a href="http://www.catchlightonline.com">www.catchlightonline.com</a>	704-376-5290
Indigo Photography	<a href="http://www.indigocharlotte.com">www.indigocharlotte.com</a>	704-335-0948
Joanna DeHart Photography		704-545-5850
Southern Light Photography	<a href="http://www.southernlightphoto.com">www.southernlightphoto.com</a>	704-364-8901
Professional Photographic Services – Gregg Owen		704-921-6655
Dave Krehl Photography	<a href="http://www.davekrehl.com">www.davekrehl.com</a>	704-821-2845
George Miller Photography	<a href="http://www.georgemillerphotography.com">www.georgemillerphotography.com</a>	704-594-9096
Tommy McCart Photography	<a href="http://www.tommymccartphotography.com">www.tommymccartphotography.com</a>	704-372-3213
Sean Busher Photography	<a href="http://www.seanbusherWeddings.com">www.seanbusherWeddings.com</a>	704-577-3149
Jim Aiello Photography	<a href="http://www.jimaiellophotography.com">www.jimaiellophotography.com</a>	704-849-8675
Honour Hiers Fine Arts Photography	<a href="http://www.honourhiers.com">www.honourhiers.com</a>	704-332-1940
J. Wes Bobbitt Photographer	<a href="http://www.epix.photorelect.com">www.epix.photorelect.com</a>	704-542-0327
Pro-Fusion Photography	<a href="http://www.profusionphotography.com">www.profusionphotography.com</a>	704-377-1494
Diane Mason Photography	<a href="http://www.dianemasonphotographer.com">www.dianemasonphotographer.com</a>	704-408-1400
Cliff Nichols - Video Dimensions		800-449-3781
Photographs by V.Mae	<a href="http://www.photographybyvmae.com">www.photographybyvmae.com</a>	888-941-4584

# The Morehead Inn

## RECOMMENDATIONS LIST

The Morehead Inn Enthusiastically recommends the following vendors.  
*You are not limited to this list.*

### E N T E R T A I N E R S

Harry Bell – Guitarist & Vocalist	704-544-2844
Dan Rice DJ <a href="http://www.djdanrice.com">www.djdanrice.com</a>	704-545-7755
Tom Billotto – Guitarist/Vocalist	704-333-2692
HARP Occasions – Joan Johnson	803-548-3832
Jazztrack – Celine Berman <a href="http://www.jazztrack.com">www.jazztrack.com</a>	704-821-7351
Lyle Back Quartet – Jazz Group	704-827-2092
Carolina Strings <a href="http://www.carolinastings.com">www.carolinastings.com</a>	704-597-1531
Carolina Chamber Players: Emily Chatham <a href="http://www.ccplayers.com">www.ccplayers.com</a>	704-367-1949
Cynthia Hunt Lawrence – Pianist <a href="http://www.cynthialawrence.net">www.cynthialawrence.net</a>	704-364-3830
Dorian Trio <a href="http://www.cynthialawrence.com">www.cynthialawrence.com</a>	704-364-3830
Charlotte Penland – Pianist & Flutist	704-933-7491
Sarah Whitson – Pianist	704-458-4686
Violin by Christine Robinson (flute, guitar & piano)	803-802-1930
Daryll Ryce – Vocalist & Guitar	704-563-5066
Lyle Back Quartet	704-471-1352
East Coast Entertainment	704-339-0100
Split Second Sound & DJ <a href="http://www.splitsecondsound.com">www.splitsecondsound.com</a>	704-907-9507
Doug Daniel Entertainment	704-553-0222
Black Top Entertainment & Limo – Steve & Teresa Blackburn	800-957-0676
Keynote Group, Inc. – DJ and/or Pianist & Vocals	704-535-6878
The Zamboni Brothers – Disc Jockeys	704-921-0098
Curious George DJ Service	704-588-8838
David Juneau – Pianist	704-376-2337
Carolina Sound & Light – Michael & Diane Catlow	704-906-3716
Jim Reary's Mobile DJ	704-578-5244
Ty Coleman DJ Service	704-361-4577
Neil Davenport Band – Meg Huyck	704-535-6878
Shelly Sutton – “The Songwriter/Singer/Acoustic Guy”	803-547-5134
The Bigg Wiggle – Brent Moore	704-400-6875
Great Highland Bagpipes – Warren Morrison	704-395-2446
The Jerry Goodman Group <a href="http://www.goodmanmusic.com">www.goodmanmusic.com</a>	704-782-0913
Ann Trenning – Pianist – Morehead Inn's “Artist In Residence”	704-371-3264
Silas Aldridge – Pianist <a href="mailto:siyoung@comporium.net">siyoung@comporium.net</a>	803-984-7478

### MINISTERS

Rev. Patrick Maloy – Interfaith/Non-Denominational	704-263-4677
Rev. Loy Ritherspoon – United Methodist	704-547-4600
Harry Griffin – Non- Denominational (Daytime Phone)	704-336-4879
Rev. Rebecca A. Nagy	704-588-4623
Father Michael Flynn <a href="mailto:flynnjm1@aol.com">flynnjm1@aol.com</a>	704-366-9889

### CHAPELS

Belk Chapel – Queens College Special Events Office	704-337-2560
St. Mary's Chapel	704-333-1235
Little Church on the Lane	704-334-1381

# *The Morehead Inn*

## RECOMMENDATIONS LIST

The Morehead Inn Enthusiastically recommends the following vendors.  
*You are not limited to this list.*

### VIDEOGRAPHERS

Serendipity Studios - <a href="http://www.serendipitystudiosproductions.com">www.serendipitystudiosproductions.com</a>	704-502-2023
Cliff Nichols - Video Dimensions	800-449-3781
PVI Video Imagery - Ron & Nancy Bryant	704-375-7019
Chris Tezzard - <a href="http://www.ccvproductions.com">www.ccvproductions.com</a>	704-426-2861
A Video Vision	704-225-0611
Vittorio Video - Jason Vittorio – <a href="http://www.vittoriovideo.com">www.vittoriovideo.com</a>	704-650-5258

### TRANSPORTATION

Adams Stage Lines – Horse & Carriage – John D. Adams	704-537-5342
Country Time Carriages - <a href="http://www.countrytimecarriages.com">www.countrytimecarriages.com</a>	704-580-0423
Jenkins Classic Cars – George Decsy	704-540-0707
Carnegie Limousines	704-329-0441
Trolley of the Carolinas	800-230-8857
Rose Limousine – Andy Thompson	704-522-8258
My Bus – Rebecca Cherry	704-556-1415
Uptown Charlotte Limousines & Rolls Royce - Chris Rand	704-575-7494
English Carriage Company <a href="http://www.englishcarriage.com">www.englishcarriage.com</a>	704-451-6003
Royal Limousine <a href="http://www.royallimousine.net">www.royallimousine.net</a>	704-374-9982

### OTHER SERVICES

Creations Hair & Makeup <a href="http://www.creationshairandmakeup.com">www.creationshairandmakeup.com</a>	704-712-3429
Affordable Wedding Website Design <a href="http://www.DBLab.com">www.DBLab.com</a>	704-724-4097
Natural Brides – Prof. Hair & Make-up on Location by Cathy	704-525-9916
Jeannie Fry – Hair & Make-up Artist on Location	704-566-4905
Spa South	704-376-5002
Julie Moore – Makeup Artist	704-488-4662
Georgetown Bodyworks of Charlotte	704-335-0050
Lynn Wadell Originals – Calligraphy	704-344-0070
Ice Sensations – Gary Ross – Ice Sculptures	704-569-9392
Dottie Maloy – Wedding Director	704-263-4677
The Wedding Affair – Bridal Accessories	704-535-0511
Fit to be Wed – Heather Webb Young	704-362-5818
Brideshead – Bridal Headpieces & Accessories	704-372-8573

*Directions to*  
*The Morehead Inn*

1122 East Morehead Street  
Charlotte, NC 28204  
(704) 376-3357

*From the North:*

I-77 South      Exit 9B (John Belk Freeway - I277)  
Travel past the Panthers' Bank of America Stadium and the Charlotte Skyline  
Exit 2A - Kenilworth Ave. - Exit Right onto Kenilworth Ave.  
Go to the second stop light (ignore blinking light) - E. Morehead St.  
Turn Right  
Next street on left is Berkeley Ave. - We are right on the corner.

*From the West:*

I-85 North      To I-77 South (Towards Columbia)  
Follow Directions listed above

*From the South:*

I-77 North      Exit 9B (John Belk Freeway - I277)  
Travel past the Panthers' Bank of America Stadium and the Charlotte Skyline  
Exit 2A - Kenilworth Ave. - Exit Right onto Kenilworth Ave.  
Go to the second stop light (ignore blinking light) - E. Morehead St.  
Turn Right  
Next street on left is Berkeley Ave. - We are right on the corner.

*From the South on I-85:*

I-85 North      Exit Billy Graham Parkway  
Follow signs to I-77 North  
Exit 9B (John Belk Freeway - I277)  
Travel past the Panthers' Bank of America Stadium and the Charlotte Skyline  
Exit 2A - Kenilworth Ave. - Exit Right onto Kenilworth Ave.  
Go to the second stop light (ignore blinking light) - E. Morehead St.  
Turn Right  
Next street on left is Berkeley Ave. - We are right on the corner.

*From the Airport:*

Follow Airport Expressway away from the airport  
Merge Right onto the Billy Graham Parkway East/South  
Follow signs to I-77 North  
Exit 9B (John Belk Freeway - I277)  
Travel past the Panthers' Bank of America Stadium and the Charlotte Skyline  
Exit 2A - Kenilworth Ave. - Exit Right onto Kenilworth Ave.  
Go to the second stop light (ignore blinking light) - E. Morehead St.  
Turn Right

Next street on left is Berkeley Ave. - We are right on the corner.