

WELCOME TO

*The Morehead Inn*

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 your 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  
The Morehead Inn

*The Morehead Inn*

## 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 opening 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 Morehead Inn*

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 All Day Exclusive Event Rental**

Estate Fee: \$8000

Requires a minimum food purchase of \$3500

#### **Saturday Evening Events**

Event Timing: 6-10pm (access to the house at 4pm)

**Main Floor:**

Includes the entire main floor and the outside grounds

Estate Fee: \$1750

Requires a minimum food purchase of \$3500

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**Friday Evening, Saturday Afternoon and Sunday Events**

Event Timing: All Daytime Events must end at 4pm

**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

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**Please Note: Estate Fees are NON-REFUNDABLE date purchases**

\*Lower seasonal discounts on Estate Fees and minimum food purchase requirements may apply and are available for weekday and weeknight events. Please speak with an Event Planner for further details.

# *The Morehead Inn*

## **GENERAL INFORMATION**

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 (14) days prior to the event. **The Morehead Inn gladly accepts Visa, MasterCard and American Express. However, all of our prices reflect a 3% or 3.5% cash discount and presume that you'll be paying by check or cash. In the event you elect to pay with a credit card, we would need to physically swipe that card at time of payment and also charge a convenience fee of 3% to 3.5% of the total amount of the transaction.** In case of cancellation, Estate Fees are 100% non-refundable. If cancellation should occur within 0-60 days of your event, a 100% cancellation fee will be charged based on total anticipated revenue. If cancellation should occur within 61-120 days of your event, a 50% cancellation fee will be charged based on total anticipated revenue. If cancellation occurs 121 days out from the event, a 25% cancellation fee will be charged based on total anticipated revenue. **PAYMENT FOR THE CANCELLATION IS TO BE PAID WITHIN SEVEN (7) DAYS OF CANCELLATION.**

### **Guarantees**

The exact guest count will be finalized and agreed to no later than seventeen (17) 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 twenty-one (21) 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. Applicable taxes for all food, beverage, rentals and service charge will apply. There is a \$100 flat fee for any attended stations such as a carver, pasta server, or bartender.

### **Ceremonies & Rentals**

Because of the Inn's beautiful courtyard, you may decide to plan your ceremony at Morehead Inn. There is a \$200.00 ceremony fee, which includes ½ hour for the ceremony, one hour of rehearsal time and set up of your ceremony equipment. 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, fresh flowers, audio visual equipment 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 \$179 to \$269. If you agree to rent all twelve rooms, the Inn will offer you a group discount rate of \$150 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 \$160 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 sixty (60) days prior to the event date.

“The Morning After” Sunday Brunch – Continue the festivities with a sumptuous Brunch the morning after your reception. Invite your family and out of town guests to join you for a farewell gathering with fresh Coffee, Mimosas, Bloody Mary’s and a delectable assortment of Breakfast and Brunch fare. Please consult your Event Planner for details...

## 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 cocktail and receptions involving music (Band or D.J.) are required to RENT ALL THE ROOMS (8) IN THE MAIN HOUSE.
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 \$160 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 \$150 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.

## HOT HORS D'OEUVRES

*All Hors D'oeuvres are Priced Per Guest*

*\$45 Butler Passing Fee per 100 guests*

PROSCIUTTO WRAPPED SCALLOPS	\$13.00
BOURSIN AND WILD MUSHROOM BEGGAR'S PURSE	\$4.00
THAI CHICKEN SATAY Spicy Peanut Sauce	\$7.00
PETITE BEEF WELLINGTON	\$8.50
CHICKEN TENDERS Honey Mustard Sauce	\$9.00
RASPBERRY AND BRIE FILO PURSE	\$5.25
APRICOT & BRIE CROSTINI	\$4.75
ROMA AND GOAT CHEESE CROSTINI	\$6.50
PETITE CAROLINA CRAB CAKES	\$8.75
SHRIMP AND GRITS CAKES	\$7.50
SPANIKOPITA	\$5.25
MUSHROOM CAP Stuffed with hot Neese's Sausage	\$6.00
FONTINA AND PROSCIUTTO BEGGAR'S PURSE	\$5.00
REUBEN PUFF	\$6.00
BEEF SATAY	\$7.00
VEGETABLE WELLINGTON	\$4.75

## CHILLED HORS D'OEUVRES

*All Hors D'oeuvres are Priced Per Guest*

*\$45 Butler Passing Fee per 100 guests*

CHEF'S SELECTION OF 3 PASSED APPETIZERS	\$7.00
BARBEQUE BEEF TENDERLOIN*, On Toasted Brioche	\$14.25
ROASTED PEPPERS & TOMATO BRUSCHETTA	\$6.75
ROMA TOMATO AND BASIL SKEWER	\$6.50
CALIFORNIA ROLL Wasabi and Ginger	\$7.00
PIMENTO CHEESE TOAST WITH CRISPY BACON	\$6.75
CRAB SALAD SPOONS	\$15.00
ANTIPASTO KABOBS	\$8.25
PROSCIUTTO WRAPPED MELON	\$7.00
TAPENADE PITA ROUND, FETA CHEESE	\$7.00
DEVILED EGG TRIO Traditional, Southwest, Prosciutto	\$5.00
DEVILED EGG- All of One Kind (Traditional, Southwest, Prosciutto)	\$5.00

\*Cooked to order May be Undercooked Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



## **COLD SPECIALTIES**

### **DOMESTIC AND IMPORTED CHEESE SELECTION**

Garnished with Grapes and Strawberries, Assorted Sliced Breads, French Baguette, Water Crackers and Lovosh  
\$9.50 per guest

### **DIPS AND SPREADS**

Chilled Carolina Crab Dip with Assorted Crackers, Artichoke Dip with Bread and Crackers, Pimento & Cheddar Cheese Spread with Lavosh  
\$8.75 per guest

### **ESTATE GARDEN CRUDITE**

An array of Fresh Vegetables with Assorted Dips  
\$8.50 per guest

### **BRUCHETTA**

Four Olive Tapenade, Roasted Red Pepper Relish, Eggplant and Crushed Garlic Compote, and Roma Tomato with Basil Pesto served with Focaccia and Bruschetta, Fresh Parmesan and Fontina Cheese  
\$8.50 per guest

### **ITALIAN ANTIPASTI**

Prosciutto, Capicola, Marinated Artichokes, Olives, Balsamic Onions, Roasted Red Peppers, Dried Salami, Cherry Peppers, Caponata, Buffalo Mozzarella, Marinated Mushrooms and Extra Virgin Olive Oil with Sliced Italian Bread  
\$10.00 per guest

### **FRUIT AND CHEESE DISPLAY**

Strawberries, Red Grapes, Cantalope, Honey Dew, Pineapple, Cheddar, Provolone, Dill Havarti, Pepper Jack, Muenster, Smoked Cheddar with Assorted Crackers  
\$10.00 per guest

### **SHRIMP COCKTAIL, SAUCE AND LEMON**

The classic jumbo shrimp cocktail served with our tasty cocktail sauce and lemon  
\$14.25 per guest

### **Fruit Display**

Strawberries, Red Grapes, Cantalope, Honey Dew, Pineapple  
\$6.50 per guest

### **BAKED BRIE EN CROUTE**

Garnished With Red Grapes & Strawberries & Assorted Crackers  
\$10.00 per guest



# BUFFET OPTIONS

All Buffet Options Priced Per Guest

## Meats, Fish, & Chicken Options:

Roasted Tenderloin of Beef	\$18.00	Roasted Breast of Tom Turkey	\$7.50
Orange Honey& Stone Ground			
Mustard Glazed Baked Ham	\$10.50	Sliced Loin of Pork	\$10.50
Crusted Salmon	\$16.00	Baked Cod With Beurre blanc	\$14.00
Chicken Milanese	\$7.00	Lemon Chicken with Rosemary	\$6.75
Chicken Parmesan	\$7.00	Chicken Pistachio	\$9.00
Chicken rolled Goat cheese & Sundried Tomatoes	9.00		
<b>Vegetarian Options:</b> Vegetable Lasagna Rolls	\$6.00	Vegetable Wellington	\$5.00

## Sides & Such

Roasted Garlic Potatoes	\$5.00	Stuffed Red Bliss Potatoes	\$5.00
Asparagus Bundles wrapped in Bacon	\$6.00	Green Bean Bundles wrapped in Bacon	\$6.00
Loaded Twice Baked Potatoes	\$5.75	Grilled or Roasted Sweet Potatoes	\$5.00
<i>Available with Bacon for additional \$0.50</i>		Marinated & Roasted Vegetables	\$5.50
Baked Mac & Cheese	\$5.00	Mash Potatoes	\$4.50

## Salads

Estate Salad	\$7.00	Greek Salad	\$7.25
Caesar Salad	\$6.00	Pear & Walnut Salad	\$9.50
Spinach Salad with Hot Bacon Vinaigrette	\$8.50	Two Tomato Salad	\$6.00

## Soup and Salad Combination

Classic Caesar	Tomato Basil Soup
Spring Greens	Clam Chowder
Spinach	Broccoli Cheddar Soup

**Pick any Two for \$13 per guest**

## CRAB OR CRAWFISH CAKES

Sautéed Crab and Crawfish Cakes with Tomato Basil  
Chutney and Spicy Remoulade  
\$12 per guest for crab cakes/ \$14 per guest for crawfish cakes

## CUSTOM SLIDERS

*Choose one or more of the following custom sliders:*

ANGUS BEEF*, Grilled Tomatoes- \$9.50 per guest	CRAB CAKE, Cucumber Relish- \$11.00 per guest
BUFFALO CHICKEN, Crumbled Bleu Cheese- \$6.50 per guest	BBQ PORK, Cole Slaw- \$6.00 per guest
OPEN FACE REUBEN- \$8.50 per guest	VEGETARIAN, Sautéed Mushrooms, Grilled
Vegetables, Pesto Cream - \$4.00 per guest	

# CARVING DESTINATIONS

*\$100 Carver Fee per 125 guests*

## HORSERADISH CRUSTED ROAST PRIME RIB OF BEEF\*

\$17 per guest

## ROAST TENDERLOIN OF BEEF\*

\$18 per guest

## RACK OF LAMB

\$22 per guest

## ORANGE HONEY AND STONE GROUND MUSTARD

### GLAZED BAKED HAM

\$10.50 per guest

## ROASTED BREAST OF TOM TURKEY

\$7.50 per guest

## CARVED LOIN OF PORK

\$10.50 per guest

## SALMON EN CROUTE

\$23 per guest

# SAVVY ACTION STATIONS

*\$100 Station Setup Fee per Station*

*Why just have food out when we can cook it in front of you!*

*Stations will be set for two hours.*

## SUMPTUOUS SOUPS & SALADS (any two)

Classic Caesar    Tomato Basil Soup  
Spring Greens    Clam Chowder  
Spinach            Broccoli Cheddar Soup

\$16 per guest for Action Station

## GOURMET MACARONI & CHEESE

Macaroni sautéed with your choice Shrimp, Prosciutto, English Peas, Diced Tomatoes and Wild Mushrooms, Topped with Gruyere, Gouda and Parmesan Cream Sauce  
\$15 per guest / Add \$5 per guest for Lobster

## PERFECT PASTA

Bow Tie and angel hair, tossed with a choice of marinara, Alfredo, and pesto. Toppings include sliced chicken, baby shrimp, sautéed mushrooms, peppers, onions, and parmesan cheese.

\$18 per guest

## SHRIMP & GRITS

Sautéed Shrimp, diced tomatoes, shredded cheddar, ground sausage, parmesan cheese.

\$12 per guest

## QUESADILLAS

Pepper jack cheese with choice of fillings: chicken, roasted tomato salsa, black beans, barbeque and brie. Toppings include: sour cream, guacamole, and jalapenos.

\$13 per guest

## MASHED POTATO

Red Bliss Mashed Potatoes, selection of: Herbed Butter, Chive Sour Cream, Pancetta, Gorgonzola and Parmesan Cheese  
–OR– Mashed Sweet Potatoes with Maple Crème Fraiche, Walnuts and Raisins

\$11 per guest for Red Bliss/\$11 per guest for Sweet Potato

## MINI TACOS

*Choose two of the following:*

Marinated Beef\*, Chicken, Shrimp or Grouper  
Sautéed with Garlic, Onion and Cilantro, Chipotle Aioli Cole Slaw, Pico de Gallo, Guacamole, Cilantro Sour Cream

\$11 per guest



## **PREFIXED DINNER BUFFETS**

*Prefixed Menu No Substitutions*

*Prices per Guest*

### **LATIN BUFFET**

Estate Salad

Soft and Hard Tacos

Spanish Rice

Refried Beans

Cheddar and Shredded Lettuce

Salsa and Guacamole

Chopped Chicken

Sautéed Mixed Julienne Peppers

Freshly Brewed Coffees and a Selection of Cold and Hot Teas

\$28.00

### **ITALIAN BUFFET**

Estate Salad

Fettuccini Alfredo

Garlic Bread

Shrimp Scampi

Ciabatta Bread

Meatballs in Marinara

Grilled Chicken

Steamed Broccoli

Freshly Brewed Coffees and a Selection of Cold and Hot Teas

\$38.00



## **SOUTHERN COMFORT BUFFET**

Estate Salad  
Pulled Pork Barbeque  
Barbeque Chicken  
Parsley New Potatoes  
Baked Beans  
Coleslaw  
Hushpuppies  
Sweet Potato Casserole  
Freshly Brewed Coffees and a Selection of Cold and Hot Teas

\$32.00

## **MYERS PARK DINNER BUFFET**

SHE CRAB SOUP WITH FINO SHERRY  
VINE RIPE AND GREEN TOMATO SALAD  
Asparagus and Basil Vinaigrette  
BOASTED CORN, BELL PEPPERS, AND GREEN ONION SALAD  
Grilled Country Ham  
CRAB AND SHRIMP CAKES  
Julienne Roasted Pepper Sauce  
GRILLED TENDERLOIN OF BEEF\*  
Wild Mushroom Sauce  
ROASTED CHICKEN  
Rosemary Garlic Gnocchi, Root Vegetables, and Natural Sage Jus  
FRESHLY BREWED COFFEES AND A SELECTION OF COLD AND HOT TEAS

**\$80**

\*Cooked to order May be undercooked Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



## ESTATE SEATED DINNERS

*All Dinners include Estate Salad, Chef's Choice Starch & Vegetable, Fresh Baked Rolls, Water, Tea, & Coffee*

### **BEEF\***

Filet Mignon with Bordelaise

*Pan Seared Tender Filet Mignon Topped with a Savory Bordelaise*

\$48.00

Herb-Crusted Beef

*Garlic and Herb Coated Beef medallion Accompanied with a Shallot-Zinfandel Sauce*

\$48.00

Seared Filet with Brandy Mushroom Sauce

*Pan Seared Garlic and Herb Coated Filet Mignon Served with a Brandy Mushroom Sauce*

\$49.00

Filet Mignon with Bleu Cheese

*Bacon Wrapped Beef Tenderloin Medallion, Topped with Melted Bleu Cheese*

\$49.00

### **SEAFOOD**

Citrus Salmon

*Oven Roasted Citrus Pecan Salmon Filet Topped with a Creamy Frangelico Sauce*

\$54.00

Herb Crusted Salmon

*Salmon Filet Coated with Herbed Breadcrumbs, Roasted & Topped with Tarragon Cream Sauce*

\$52.00

Tilapia

*Seasoned Boneless White Fish Pan Seared and Drizzled with a Lemon Caper Beurre Blanc.*

\$37.00

Pecan Encrusted Trout

*Herb and Pecan Encrusted Trout Topped with a Creamy Orange Sauce*

\$62.00

### **PORK**

Balsamic Pork Loin

*Garlic & Herb Roasted Pork Loin, Drizzled with a Balsamic & Honey Reduction*

\$35.00

Herb Crusted Pork Medallion with Bourbon Mustard Sauce

*Oven Roasted Herb Crusted Medallion topped with a Tangy Stone Ground Mustard & Bourbon Sauce*

\$36.00

Maple Glazed Pork Loin

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*Menus are revised quarterly and prices are subject to change.*

*Prices do not include tax or service charge.*

*Seasoned Pork Loin, Roasted and Drizzled with a Brandied Apricot maple Sauce*  
\$36.00

**CHICKEN**

Lemon Chicken with Rosemary  
*Boneless Chicken Breast, Marinated with Lemon Juice, Herbs, & Ground Rosemary*  
\$31.00

Chicken Prosciutto  
*Boneless Chicken Breast wrapped with Thinly Sliced Prosciutto & drizzled with a Balsamic Reduction*  
\$39.00

Chicken Milanese  
*Boneless Chicken Breast Coated with Seasoned Breadcrumbs and Parmesan Cheese.  
Sautéed and Topped with a Mushroom, Lemon Cream Sauce.*  
\$40.00

Chicken with Forest Mushrooms  
*Pan Seared Chicken Breast Topped with an Array of Sliced Mushrooms and Covered with a Rich Veloute Sauce.*  
\$38.00

**VEGETARIAN**

All Vegetarian Options do not come with sides.

Vegetable Lasagna Roll  
*Roasted Julienned Vegetables Rolled in Lasagna Sheets & Covered with Zesty Marana & Alfredo Sauce*  
\$36.00

Vegetable Risotto  
*Mounded Seasoned Risotto with Goat Cheese*  
\$18.00

Pasta Primavera  
*Pasta with Seasonal Roasted Vegetables Topped with a Creamy Alfredo Sauce*  
\$15.00

## FOUNDER'S SEATED DINNER PACKAGES

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*Menus are revised quarterly and prices are subject to change.  
Prices do not include tax or service charge.*

*All Seated Dinners are served with your choice of Appetizer, Soup or Salad Course, Chef's Selection of Accompaniments, Rolls and Butter, Water, Freshly Brewed Coffee, and Iced Tea.*

## **APPETIZERS**

### **CRAB CAKES**

Roasted Yellow Tomato Beurre Blanc

### **SHRIMP AND CRAB RAVIOLI**

In Saffron Pasta with Shellfish Veloute

### **TRUFFLED RISOTTO CAKE**

Chicken Pesto Cream topped with Goat Cheese Fondue

### **CHICKEN GOAT CHEESE AND SUNDRIED TOMATO ROULADE**

### **SAVORY FIG TARTLET**

Goat Cheese, Dried Figs, & Walnuts

## **SALADS**

### **MIXED FIELD GREENS**

Hericot Vert, Red and Yellow Tomatoes,  
Olives, Red Onion, Hearts of Palm and Truffle Vinaigrette

### **TWO TOMATO SALAD**

Pesto Vinaigrette

### **ROMAINE HEARTS**

Reggiano Cheese, Grilled Tomato Vinaigrette,  
And Toasted Pecans

### **SPINACH AND ARUGULA**

Gorgonzola, Candied Walnuts and Pear Vinaigrette

## **SOUPS**

### **FIVE ONION SOUP**

Sweet Onions, Garlic, Shallots, Scallions  
and Red Onions.

### **ROASTED TOMATO & BASIL SOUP**

Fresh Basil

### **CLASSIC LOBSTER BISQUE**

Herbed Cream

### **GOLDEN TOMATO MARGARITA SOUP**

Lime and Tequila

## **DINNER MAIN COURSES**

### **ROAST BREAST OF CHICKEN**

Wild Mushroom and Rosemary Demi-Glace  
\$50

### **GRILLED FILET MIGNON\***

Scallions, Mushrooms and Black Pepper Cabernet Glace  
\$60

### **SEARED FILET MIGNON & SAUTEED JUMBO SHRIMP\***

Tomato-Mushroom Ragout  
\$63

### **VEGETABLE WELLINGTON**

Marinated Mushrooms, Goat Cheese, Vegetable  
Ratatouille wrapped in Puff Pastry with Beurre Blanc  
\$51

### **GRILLED BONE IN PORK CHOP**

Sautéed Garlic Spinach and Peach Barbeque Puree  
\$49

### **GRILLED ATLANTIC SALMON**

Jumbo Crab and Sauce Béarnaise  
\$65

### **SAUTEED CRAB CAKE & BEEF FILET \***

Tomato Creole Sauce and Truffled Demi-Glace  
\$66

### **HICKORY GRILLED SALMON & PETITE FILET OF BEEF\***

Wild Mushroom Cream Sauce  
\$60

### **ROASTED HALIBUT**

Warm Fingerling Potato; Champaign Sauce  
\$97

### **CORNISH GAME HEN**

Wild Grain Rice, Apple Normande Sauce  
\$58

## **BANQUET BEVERAGES & BARS**

\$100 Bartender Fee per 75 guests

*Additional Bartenders or Bars may be necessary for Additional Guests at the House's Discretion*

*All guests under 21 years of age must purchase Non-Alcoholic Bar*

**HOSTED CONSUMPTION BAR BY THE DRINK**

CALL BRAND per drink	\$8.00
PREMIUM BRAND per drink	\$9.75
DOMESTIC BEER per bottle	\$6.00
IMPORT BEER per bottle	\$6.50
HOUSE WINE per bottle	\$36.00
FOUNDERS WINE per bottle	\$40.00
SOFT DRINKS per drink	\$2.00
LIQUEURS per drink	\$12.00
Courvoisier/Remy Martin per drink	\$13.00

**HOSTED HOURLY PACKAGED BAR**

ESTATE CALL BRAND B/W/C

\$17 for the initial hour

\$26 for 2-3 hours

\$31 for 4 hours

ADD ESTATE CALL BRAND LIQUOR

\$11 (4 hour maximum)

*Add extra hour of B/W/C bar for \$4.50 per person*

FOUNDERS PREMIUM BRAND B/W/C

\$20 for the initial hour

\$29 for 2-3 hours

\$34 for 4 hours

ADD FOUNDERS PREMIUM LIQUOR

\$14 (4 hour maximum)

*Add extra hour of B/W/C bar for \$4.75 per person*

**CAPTIVATING COFFEE STATION**

Brewed Kona Coffee, Made to Order Cappuccino and Espresso

Served with an assortment of flavored syrups and fresh Whipped Cream

Accompanied by a variety of Hot Tea options, Honey, and Cinnamon Sticks

\$8 per guest

**BLOODY MARY SHOOTER SET-UPS**

House made Bloody Mary Shooters with Absolut Vodka, Lemon and Lime wedges, Tobasco, Spears of Celery,

Carrot and Dill Pickle, Pickled Green Beans, Olives, and Okra

\$9 per guest

**NON-ALCOHOLIC BAR**

Required for all guests under 21 years of age for a bar

Soft Drinks, Tea, Water, Coffee, and Punch or Lemonade

\$7 per guest

**COFFEE STATION**

\$2 per guest



# *The VanLandingham Estate*

## **Late Night Menu**

Breaded Chicken Wings- \$29.00 a dozen  
Mini Hot Dog Sliders- \$53.50 a dozen  
Mini Hamburger Sliders\*- \$42.00 a dozen  
Pigs in a Blanket- \$39.00 a dozen  
Cheese Pizza- \$27.00 each  
Pork BBQ or Philly Cheese Steak stuffed Bread Balls- \$5.50 each

## **KIDS MENU**

Kids eat 50% off buffet and seated dinners or one of the items below plated:

Chicken Wings with French fries  
Hot Dog with French Fries  
Chicken Fingers with French Fries  
**\$13.00 each**

## **Desserts**

**Priced per guest**  
**\$7.75 each**

Southern Pecan Pie w/ Cinnamon Mousse  
Key Lime Pie  
Decadent Chocolate Cake  
Dark Chocolate Mousse w/seasonal Berries  
New York Style Cheesecake w/seasonal fruit  
Creme Brule

\*Cooked to order May be undercooked Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# *The Morehead Inn*

## **ADDITIONAL SERVICES**

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

Wedding Ceremony (Chairs, Set-up, Rehearsal Time & Ceremony) \$200.00

100 Gold Chavari Chairs	Included with your event
Silver Flatware, & Glass or China Plates	Included with your event
Chrome & Silver Serving Trays, Chafers & Utensils	Included with your event
White, Ivory Linens/Napkins for Tables	Included with your event
Specialty Linens for all Food & Cake Displays	Included with your event
Silver Wedding Cake Cutting Utensils & Cake Cutting	Included with your event
Toasting Champagne Flutes for all guests	Included with your event
Paper Cocktail & Dinner Napkins	Included with your event

### **RENTALS**

5' Round Tables with Eight Chairs and Linens ( <u>Three</u> tables included with your mingling cocktail event, <u>ALL</u> tables included with seated full-service meals.)	\$90.00 each
Bistro Tables with Linens (without chairs) ( <u>Two</u> included with your event)	\$15.00 each
Cocktail Tables with Four Chairs and Linens ( <u>Three</u> included with your event)	\$15.00 each
Gold/Natural/Mahogany/Black/Silver/White Chivari Chairs (100 GOLD Chivari chairs are included with your ceremony)	\$9.50 each + Delivery Fee*
White/Natural/Black Wooden Padded Chairs* (Includes coordinating seat cushions)	
Specialty Table Linens* – Ask your Event Planner for samples!	
Specialty Chair Covers*	
Specialty Chair Sashes*	
Wood Parquet Dance Floor	\$275.00
MHI Patio Heater (one available)	\$100.00
Tents* (To be Determined on a Case-by-Case Basis)	
MHI Sterling Silver 22" Round or 18" Square Cake Stand	\$35.00
MHI Sterling Silver 16" Round Cake Stand	\$25.00

#### **\*Call For Pricing**

Above prices are subject to change.

Prices do not include tax or service charge.

# *The Morehead Inn*

## CONSERVE

The Morehead Inn is dedicated to protecting the environment.  
We understand the importance of greening the hospitality and event planning industry  
and we are committed to contribute our part.

Listed below are a few ways we are implementing ideas and making  
a significant impact to become more eco-friendly.

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### **At the Morehead Inn we...**

Reduce, Reuse and Recycle

Purchase reusable products from culinary items to office items

Purchase fresh, organic produce and support local farmers

Offer a Linens & Towels Program for our lodging guest

Use energy efficient fluorescent lighting and dimmers on lights

Use minimal chemicals for Lawn & Garden use

Installed low flow showerheads &

toilets in public restrooms and guest rooms

Encourage all staff to minimize the use of paper, and general waste

Offer ways for our guests to re-cycle

Compost for our gardens



**PLEASE CONSIDER THE ENVIRONMENT BEFORE PRINTING.**

# *The Morehead Inn*

## LODGING

A few ways our Lodging Guests can make a difference...

Participate in hotel linen programs, or let the hotel know that it's  
not necessary to change your sheets and towels every day.

Reduce the amount of water used for bathing or showering.

When you leave your hotel room, turn off the AC/heat, lights,

TV and radio. Be sure to close the drapes.

Participate in hotel recycling programs by placing recyclables in appropriate bins.

Carry a dry cleaning or grocery bag with you in which to carry dirty laundry home.

Leave little bottles of amenities in the guestroom if unopened.

Keep bar soap wrappers and take used bars of soap home.

Let hotel management know, by speaking directly to management or writing them a note, that you  
want them to conserve and that you want to participate.

Instead of leaving bathroom lights (and fans) on all night, use hotel night lights.

Re-cycle complimentary newspapers, or better yet...get updates / headlines online!

Patronize hotels, airlines, tour operators who support "greening" programs.

Check in/out of the hotel via the hotel's electronic program.

## **MEETINGS & EVENTS**

## Thinking of more GREEN ideas for your next meeting?

- Participate in our company Eco-Friendly Lodging Program
- Have overnight meeting attendees do the same.
- Use only recyclable products for your next meeting
- Use only reusable items for your next meeting (glasses, cloth, ceramic, etc.)
- Serve food & beverage buffet style, with less garnish and plates
- Serve beverage items from pitchers, coolers and dispensers instead of individual bottles
- Serve creamers & sugars in pourers on tables
- Use left over water and ice to water house plants
- Offer double side copying at a reduced rate
- Use windows for natural lighting
- Use property green centerpieces, and seed packets as favors
- Please ask an Event Planner for our Green Event Questionnaire.



## *The Morehead Inn*

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

### DIRECTIONS

**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. The next street on left is Berkeley Ave. - We are right on the corner.

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

**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. The next street on left is Berkeley Ave. - We are right on the corner.

**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. The next street on left is Berkeley Ave. - We are right on the corner.

### **From 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. The next street on left is Berkeley Ave. - We are right on the corner.