

Welcome To

*The VanLandingham Estate
Inn and Conference Center*

Thank you for considering the VanLandingham Estate Inn & Conference Center for your very special occasion. Whether you are visiting our Estate for business or leisure, we offer you a unique opportunity to step out of the mainstream and into an environment of urban sophistication. Bringing together convenient location, modern facilities and personalized service, the VanLandingham Estate is designed to make your time with us a truly memorable experience.

This information has been prepared to provide you with the information necessary to make your event at the VanLandingham Estate as convenient 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 services.

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

Thank you again for considering The VanLandingham Estate. We hope to hear from you soon!

Sincerely,

The Management & Staff of the VanLandingham Estate

The VanLandingham Estate

HISTORY OF HARWOOD

Ralph and Susie Harwood-VanLandingham built the VanLandingham Estate in 1913. Ralph moved his wife, twin son and daughter to Charlotte from Georgia. His decision evolved when his father invited him to join his cotton brokerage firm in Charlotte. Though already quite wealthy, the move occurred at the time of the big textile boom, making the cotton brokerage industry and the VanLandingham's even more prosperous. It was actually Susie that helped draw the plans for the house, which was designed for entertaining. They acquired the house and the five acres for \$6000. This area, now Plaza-Midwood was originally called Chatham Estates, an exclusive community of 5-acre lots. The median of what is now "The Plaza" was the old trolley line. When the depression hit, most landowners divided and sold their land, but The VanLandingham Estate remained intact.

The house is a California bungalow, a new style during the 1900's, complete with sleeping porches. Some of the original furnishings still remain including the hall mirror, the couch in the living room, the couch and matching chair in the upstairs foyer, as well as the dining room table, chairs, and built-in china cabinets. Most of these furnishings were brought from the Majestic Hotel on Peachtree Street in Atlanta, which was previously owned by Susie. The VanLandingham family owned a mountain home in Linville, NC, where they spent their summers in cooler climate. They re-created the mountain feeling here on the estate by covering the grounds with rhododendrons, cedars and cypress, including a picturesque garden amidst the acres. In fact, the VanLandingham family had stone delivered from Linville. This stone became incorporated in the structure of the home, as well as around the driveways and gardens.

The Estate was left to his son Ralph Jr., who never married. Upon his death in 1970, the house and the grounds were willed to The University of North Carolina at Charlotte, in the hopes that it would become the Chancellor's residence. Since UNCC already owned a home in Myers Park, they graciously held the VanLandingham Estate for seven years.

Before selling the Estate, The VanLandingham Glen was created on the UNCC campus using rhododendron transplants from the garden. In the first attempt to sell the home, the house was almost sold to a developer who wanted to destroy the house and build a high-rise. Thankfully, the house was saved when it was put on the National Register of Historic Places in 1977. UNCC then sold it to the Cline family as a personal residence. The Cline's owned it for 10 years and in 1986 it became the Charlotte Symphony ASID Designer House. Jack Bowden then purchased the home in 1987. He accomplished major renovations by redoing bathrooms, updating the plumbing and heating systems, adding air conditioning, gas logs in the fireplaces and many other improvements. Mr. Bowden began to receive special requests from friends and neighbors to have weddings and small gatherings on his large property; thus he decided to open the Estate to special occasions to hold weddings, receptions and several other social gatherings.

After Mr. Bowden's death in January 1994, his daughter Margaret and her husband Mark Gilleskie took over the business. They presided over major landscaping improvements and complete renovation of the carriage house. Today, this magnificent estate is owned and operated by a group of local businesspersons, known as Unique Southern Estates. They are also the proud owners of The Morehead Inn in Dilworth. Since the purchase, Unique Southern Estates has spent over one million dollars in renovations, going to great lengths to paint the entire house (inside and out) updating plumbing, and restoring original fixtures in the bathrooms. The grounds and gardens are always in bloom year round. The décor in each room has been carefully selected so that every room provides a unique experience. The Garden Room serves as a large conference center as well as an elegant addition to host Social events. The Estate has been approved to construct a large French Orangery (greenhouse) to be built in 2001. The VanLandingham Inn and Conference Center is a beautiful place to relax and rest your soul.

The VanLandingham Estate

Saturday All Day Estate Exclusivity Rental

Estate Fee: \$10,000

\$4375 minimum food purchase required

Saturday Evening Events

Four-Hour Event (6-10pm access to the house at 4pm)

The Estate

Harwood, Garden Room, Oculus & Gardens

Estate Fees: \$2500*

\$4375 minimum food purchase required*

Saturday Afternoons, Friday Evenings & Sunday Events

Four-Hour Event (Saturday afternoon events must end by 4:00 p.m.)

The Estate

Harwood, Garden Room, Oculus, & Gardens

Estate Fees: \$1600*

\$3150 minimum food purchase required*

Harwood & Garden Room

Historic Main Floor (including the Living Room, Parlor and Dining Room)
and Garden Room

Estate Fees: \$1500*

\$3150 minimum food purchase required*

Harwood

Historic Main Floor including the Living Room, Parlor and Dining Room

Estate Fees: \$500

\$1100 minimum food purchase required

Garden Room

Large addition to Historic Main Floor

Estate Fees: \$1000

\$2050 minimum food purchase required

Carriage House Verandah

Verandah Porch and Patio with outdoor gas fireplace

Estate Fees: \$300

\$875 minimum food purchase required

Oculus – The Greenhouse

French-Style Orangery

Estate Fees: \$300

\$875 minimum food purchase required

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 VanLandingham Estate

GENERAL INFORMATION

Thank you for considering one of Charlotte's most Unique Southern Estates 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 and reserve space for the scheduled event. This payment is for your date and time. The VanLandingham (VLE) generally stays booked at least one year in advance; therefore, we recommend securing your space as soon as you are sure the Estate 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 VanLandingham Estate gladly accepts Visa, MasterCard and American Express. However, all of our prices reflect a 3% 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%-3.5% of the total amount of the transaction.** In case of cancellation, Estate Fees 100% are non-refundable. If cancellation should occur within 0-120 days of your event, a 100% cancellation fee will be charged based on total anticipated revenue. If cancellation should occur within 121-180 days of your event, a 75% 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 paid 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 Estate will prepare for the number of guests guaranteed only, we will not prepare for any percentage over the guarantee.

Food & Beverage

The VLE 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 VLE, 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 VLE. Services will be provided on a flat rate basis per guest, per hour for our bars.

Guest Minimums & Accommodations

The VanLandingham Estate can comfortably accommodate 1000 guests in fair weather & 150 using the interior of the Estate. VLE places certain minimum food purchase requirements on securing certain areas of the Estate.

Service Charge & Tax

There will be a service charge of twenty-two percent (22%) on all food, beverage, rentals, ceremony 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 Estate's beautiful acres of historic gardens, you may decide to plan your ceremony at VanLandingham Estate. There is a \$400 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 VanLandingham Estate does not include with our standard pricing for your special event. Items include but are not limited to: dance floor, additional tables and chairs, valet parking, fine china, tents, specialty linens, and miscellaneous catering equipment.

The VanLandingham Estate

GENERAL INFORMATION (CONTINUED)

Multiple Entrees

1. If multiple entrees are requested for seated dinners, the following stipulations will apply:
2. Multiple entrees will be limited to two (2) selections, not including requests for vegetarian entrees.
3. If there is a price difference between the two entrees, the higher price will be charged for all entrees.
4. Normal guarantee procedure is required with indications for each entrée.
5. Some form of indication is required by the client for the guest tables, i.e. coded place cards.

Lodging Accommodations

The VanLandingham Estate has nine guest rooms and can host 18 to 24 guests overnight. The rooms range in price from \$149 to \$239. If you agree to rent all nine rooms, the Estate will offer you a group discount rate of \$150 per room, with breakfast included, based on double occupancy. With evening events involving amplified music, we require the five 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 VLE 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 \$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 (5) IN THE MAIN HOUSE.
3. **Leftover food items, not including wedding cake, may not be removed from VLE property due to insurance restrictions.**
4. Throwing of any materials on the interior of the Estate is strictly prohibited. No paper products, rose petals, birdseed, rice are permitted to be thrown on VLE property. A \$150 cleaning fee will be assessed if this occurs. Grass seed and bubbles are permitted outside.
5. VLE has a limited number of vendors who are permitted to provide services in conjunction with VLE events. Our Exclusive Relationships insure that both the client's needs and the Estate's quality expectations are likely to be met. No other vendors are allowed to work on VLE property without permission from your Event Planner.
6. VLE will provide 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.
7. No amplified music will be permitted outside.

Liability

The VLE 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 VLE for any damage, loss or liability incurred by VLE 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
STEAMED POTSTICKERS Soy Ginger Dipping Sauce	\$6.00
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
DEVEILED EGG TRIO Traditional, Southwest, Prosciutto	\$5.00
DEVEILED 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 Orange Honey & Stone Ground	\$18.00	Roasted Breast of Tom Turkey	\$7.50
Mustard Glazed Baked Ham	\$10.50	Sliced Loin of Pork	\$10.50
Crusted Salmon	\$16.00	Baked Cod With Burblanc	\$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		
Vegetarian Options: 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

Pepperjack 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

Prefix 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

\$24.00

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

\$34.00



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

\$28.00

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

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

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 VanLandingham Estate

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.

Church Parking Lot (Required for parties over 125 guests)	\$100
Wedding Ceremony (Chairs, Setup & Rehearsal Time)	\$400
Glassware, Silver Flatware, & Glass or China Plates	Included with your event
Chrome, Silver, Pewter Serving Trays, Chafers & Utensils	Included with your event
White or Ivory Linens/Napkins for Seated Meals	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

6' Round Tables with 10 Chairs and Linens \$60.00 each
(Three included with your mingling cocktail event, ALL tables included with seated full-service meals.)

-OR-

5' Round Tables with 8 Chairs and Linens \$50.00 each
(Four included with your mingling cocktail event, ALL tables included with seated full-service meals.)

Cocktail Tables with Linens (without chairs) \$15.00 each
(Four included with your event)

Cafe Tables on Patio with Chairs and Linens \$15.00 each
(Six included with your event)

Gold/Natural/Mahogany/Black/Silver/White Chivari Chairs*
(Includes coordinating seat cushions)

Specialty Table Linens* – Ask your Event Planner for samples!
Specialty Chair Covers*
Specialty Chair Sashes*

VLE Sterling Silver 22" Round Cake Stand \$25.00
VLE Sterling Silver 18" Square Cake Stand \$35.00

Tents* (To be Determined on a Case-by-Case Basis)

*Call For Pricing

The VanLandingham Estate

CONSERVE

The VanLandingham Estate 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.

At the Vanlandingham Estate 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 guests
- 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

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 certain 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 table,
- 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.



PLEASE CONSIDER THE ENVIRONMENT BEFORE PRINTING.

The VanLandingham Estate

2010 The Plaza
Charlotte NC 28205
704-334-8909

DIRECTIONS

I-85 South

Take exit #41 (Sugar Creek) come to the stop light, make right turn Onto Sugar Creek. Turn right onto The Plaza. The Estate is ½ mile up on the Right side.

I-85 North

Take exit #41 (Sugar Creek) come to the stop light and make a left onto Sugar Creek. Turn right onto The Plaza. The Estate is ½ mile up on the right.

I-77 North

Take Brookshire freeway exit 11 - 277 Hwy exit, stay in left lane on I-277 Follow I-277 until you reach Hwy 74 East, take 74 East to the second exit, (Briarcreek). Take Briarcreek exit, at the stop sign make a right on to Briarcreek, go to the 2 stop light and make a left on to Central Avenue. Follow Central Ave for 1.3 miles until you reach the intersection of The Plaza, make a right on the Plaza, The Estate will sit ½ mile up on your right.

I-77 South

Take John Belk Exit toward Bank of America Stadium this is I-277, stay on I-277 until you see the exit for (74 east, Independence BLVD.) Take this exit to the second exit, (Briarcreek) Take Briarcreek exit, at the stop sign make a right on to Briarcreek, go to the 2 stop light and make a left on to Central Avenue. Follow Central Ave. for 1.3 miles until you reach the intersection of The Plaza, make a right on the Plaza, The Estate is ½ mile on the right.

From Airport

Follow Airport Expressway away from the airport. Airport "Exit" to 1st stop light -- Old Dowd Road. Turn Left on Old Dowd to stop sign -- Little Rock Road. Turn Right on Little Rock to 1st light -- Wilkinson. Turn Right on Wilkinson Boulevard. Follow Wilkinson towards "Uptown" It will become John Belk Freeway/ I-277 stay on I-277 Hwy until you see the exit for (74 east, Independence Boulevard.) Take this exit to the second exit, (Briarcreek) Take Briarcreek exit, at the stop sign make a right on to Briarcreek, go to the 2 stop light and make a left on to Central Avenue. Follow Central Avenue for 2 miles until you reach the intersection of The Plaza, make a right on The Plaza, The Estate is 1/2 mile on the right.

From 74 West

Take the Briarcreek exit, it is across from the Ovens Auditorium. You will come to a stop sign on ramp, make a left onto Briarcreek. Go to the second stop light, make a left onto Central Avenue. Go to the 3rd light (The Plaza) and make a right. The Estate is ½ mile up on the right.

From Uptown

Take Tryon Street North to 7th Street, follow 7th Street until you reach the intersection of Kings Drive and Central Avenue. Make a left onto Central Avenue. Make a left at the 5th light onto The Plaza. The Estate is ½ mile on the right..