

WELCOME TO HARWOOD THE VANLANDINGHAM ESTATE INN AND CONFERENCE CENTER

Welcome and thank you for considering the VanLandingham Estate Inn & Conference Center for your bridal luncheon 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.

You can view our Web Site at www.vanlandinghamestate.com

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

Sincerely,

The Management & Staff of The VanLandingham Estate

HISTORY OF HARWOOD AND THE VANLANDINGHAM ESTATE

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 VanLandinghams 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

GENERAL INFORMATION

Thank you for considering one of Charlotte's most Unique Southern Estate for your bridal luncheon. 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.

PAYMENTS & CANCELLATIONS

An Estate Fee is required for all social events and private parties to hold 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 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.

GUARANTEES

The exact per guest menu price will be finalized and paid 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 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 minimum food cost per guest begins at seventeen dollars (\$17.00). 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 & 250 using the interior of the Estate. During our busy months, VLE places certain minimum guest guarantees 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. Sales tax of eight and one half percent (8.5%) will be added to all food and beverages and a sales tax of seven and one half percent (7.5%) will be added to any miscellaneous rentals and service charges. 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.

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 indication is required by the client for the guest tables, i.e. coded nametags.

LODGING ACCOMMODATIONS

The VanLandingham Estate has nine guest rooms and can host 18 to 20 guests overnight. The rooms range in price from \$120 to \$190. If you agree to rent all of the rooms, the Estate will offer you a discount rate of \$140 per room, with breakfast included based on double occupancy. 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 forty-five (45) days prior to the event date.

RESTRICTIONS AND OBLIGATIONS

1. Events are limited to a four-hour period. Additional hours incur additional per hour labor charge.
2. Evening receptions involving loud music must rent the entire Main House and guest rooms.
3. Leftover food items, not including wedding cake, may not be removed from VLE property due to insurance restrictions.
4. 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..
5. 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.

THE VANLANDINGHAM ESTATE

ESTATE FEES

Bridal Luncheons *Monday through Friday*

Whatever the occasion, The VanLandingham Estate is just the place for opulent, festive and decidedly fresh entertaining. From business dinners and awards ceremonies to company picnics, the main house and gardens cater to your every need. The main house of the estate, Harwood, contains the Living Room, Dining Room and Solarium. With the addition of the Garden Room, The Estate can accommodate receptions for up to 350 and seated dinners for up to 170 guests.

HARWOOD

\$325

Harwood, the Main House, includes the living room for meeting space and dining room for lunch plus outside patio and garden areas for break-out sessions or relaxing lunch during nice weather. The Harwood has High Speed Internet access. Maximum of 30 guests.

THE GARDEN ROOM

\$425

Located adjacent to the main house, this 1275 square foot private and elegant room overlooks our beautiful landscaped gardens. The Garden Room has large mullioned windows and skylights that reflect all the light you need to focus a productive meeting. The room can accommodate up to 80 guests for business meetings and 100 for seated dinners. The Garden Room is a perfect setting for all your meetings and special occasions. The Garden Room is equipped with High Speed Internet access and cordless microphone.

THE CARRIAGE HOUSE VERANDAH

\$225

Suitable for 20 guests or less. Enjoy the seclusion of the Carriage House that includes, an enclosed sun porch and outdoor courtyard with large fireplace for your breakfast, lunch, breaks and meeting. The Carriage house Verandah is equipped with High Speed Internet access.

OCULUS

\$225

The Orangery, a working French-style greenhouse sits on a knoll overlooking the historic lily pond. French doors open to allow for ample cross ventilation and wonderful aromas from the herb gardens. Just relax or conduct your business at a beautiful teak table that seats up to 12. This space also accommodates up to 24 for a seated meal.

SOUTHERN COMFORT PLATE LUNCH ENTREES

ENTREES (CHOOSE 1)

POULTRY:

Herbed Baked Chicken Breast
Roasted Turkey Breast
Chicken Pot Pie
Almond Chicken Salad
Smothered Chicken Breast with Gravy
Chicken & Dumplings
Fried Chicken Breast

BEEF:

Shepard's Pie
Beef Tips
Meat Loaf
Stuffed Green Peppers
Salisbury Steak & Gravy
Beef Stroganoff
Country Fried Steak with Gravy

SEAFOOD:

Fried Catfish
Fried Salmon Patties
Lemon-Dill White Fish

PORK:

Roasted Pork Loin with Apple Gravy
Pork BBQ
Fried Pork Chops
Roasted Pork Chops

THIS MENU OFFERS ONE ENTRÉE, ANY
TWO SIDES, CHOICE OF BREAD & ONE
DESSERT, ICED TEA & COFFEE.

\$16.95 PER GUEST

SIDES (CHOOSE 2)

Black-eyed Peas	Yams
Green Beans	Lima Beans
Creamed Corn	Peas & Carrots
Stewed Squash	Fried Corn
Macaroni & Cheese	Cole Slaw
Combread Stuffing	Pinto Beans
Squash Casserole	Corn Pudding
Steamed Broccoli	Tossed Salad
Parsley New Potatoes	Buttered Rice
Green Bean Casserole	Collard Greens
Steamed Cabbage	Whipped Potatoes
Macaroni Salad	

BREADS (CHOOSE 1)

Cornbread
Buttered Biscuits
Dinner Rolls

DESSERTS (CHOOSE 1)

Peach Cobbler
Apple Pie
Chocolate Cake
Pound Cake
Key Lime Pie
Banana Pudding
Bread Pudding

PRICES DO NOT INCLUDE APPROPRIATE SALES
TAX & SERVICE CHARGE.

THE VANLANDINGHAM ESTATE LIGHT LUNCH MENU

Soups, Salads & Sandwiches Plate Lunches

Choose ONE item from each group below.

Includes iced tea, coffee & a Chef's choice side item.

\$19.50 per guest

Specialty Salads

Baby Spinach with Warm Bacon Vinaigrette

Estate Salad

Traditional Caesar Salad with Grilled Chicken or Shrimp

Fresh Fruit Salad

Greek Salad

Chef's Salad

Soups

Creamy Potato Bacon

Tomato Basil

Cream of Mushroom

Chicken Noodle

Cream Broccoli

Country Vegetable

Seafood Bisque

Vegetable Beef

Cream of Asparagus

Clam Chowder

Sandwiches

Chef's Choice Assorted Deli Sandwiches

Chicken Salad Melt

Turkey Club on Wheatberry Bread

Prosciutto on a Croissant with Apple and Brie

Caribbean Chicken Wrap

Roast Beef & Boursin Cheese on French Baguette

PRICES DO NOT INCLUDE APPROPRIATE SALES TAX & SERVICE CHARGE.

Elegant Main Course

Served with your choice of an Estate Salad or Soup, Homemade Rolls, Tea, and Coffee.

\$19.95 per person

Chicken Milanese

Tender Chicken Breast served with a lemon butter crème sauce with shitake mushrooms and pearl onions. Served with Chef's Choice Starch and Vegetable Side.

Vegetarian Lasagna Roll

Herbed cream cheese and fresh vegetables wrapped with lasagna and served with a marinara and light cream sauce (you may add Grilled Chicken upon request).

Tri-Salad Plate

Shrimp Salad, Chicken Salad, and Pasta Salad served on a bed of lettuce. Includes Soup or Fruit Salad and Basket of Assorted Homemade Breads and Croissants.

Salmon & Asparagus

Served over pasta with an olive oil sauce.

Pork Tenderloin

Tender marinated Pork Tenderloin Medallions stuffed with Seasoned Dressing and served with a light sauce. Served with Chef's Choice Starch and Vegetable Side.

Pasta Primavera

Fresh Seasonal Vegetables and Herbs combined in either a rich cream or olive oil sauce (you may add Grilled Chicken upon request).

Spanish Chicken Crepes

Delicate crepes filled with tender chicken, garlic, peppers, and tomatoes. Served with saffron rice.

Salmon Cobb Salad

Grilled marinated Atlantic salmon over chopped lettuce with egg, Gorgonzola cheese, bacon, and avocado.

Quiche and Fruit

A generous portion of homemade quiche served with a seasonal selection of fresh fruit. Choose vegetable, seafood, or classic Lorraine.

Prices do not include appropriate sales tax & service charge.

DESSERT

Chef's Choice Assorted Mini Desserts
\$4.00

Tiramisu
\$4.00

Seasonal Fruit Cobbler with Vanilla Ice Cream
\$4.00

New York Style Cheesecake with Seasonal Fruit
\$4.00

Chilled Berry Parfait
\$4.00

White Chocolate & Chocolate Mousse with Raspberry Puree
\$4.00

Lemon Meringue Tart
\$4.00

Chocolate Silk or Key Lime Pie
\$4.00

NON-ALCOHOLIC BAR

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

COFFEE PRESENTATION

Specialty Coffee & Gourmet Teas served with Shaved Chocolates,
Brown Sugar & Cane Sugar Cubes, Cinnamon Sticks, Honey, and Fresh Whipped Cream
\$2.25

SPECIALTY DRINKS

Mimosa	\$5.25 per Drink
Bloody Mary	\$5.25 per Drink
Wine Spritzers	\$5.25 per Drink
Estate Wines	\$30 per Bottle

Prices do not include tax or service charge.

DIRECTIONS TO
THE VANLANDINGHAM ESTATE
2010 THE PLAZA CHARLOTTE NC 28205
704-334-8909

Traveling I-85 North Take exit #41 (Sugar Creek) come to the stop light, make right turn onto Sugar Creek. Go through 6 lights until you reach Eastway Drive and turn right. On Eastway go to 3rd light, turn right onto Central Avenue. At 4th light, turn right onto The Plaza. The Estate is ½ mile up on the Right side.

Traveling I-85 South Take exit #41 (Sugar Creek) come to the stop light and make a left onto Sugar Creek. Go to Eastway (7 lights) turn right. On Eastway go to the 3rd Light, turn right onto Central Avenue. At the 4th light, turn right onto The Plaza. The Estate is ½ mile up on the right.

From 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 2 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.

From I-77 South Take John Belk Exit toward Ericsson 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 2 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.