

*Welcome to Harwood
The VanLandingham Estate
Inn and Conference Center*

Welcome and 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.

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

Revised 1/13/06

HISTORY OF HARWOOD AND THE VANLANDINGHAM ESTATE INN AND CONFERENCE CENTER

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 private 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 recently completed construction of a large French Orangery and greenhouse overlooking the historic lily pond in September of 2003. The VanLandingham Inn and Conference Center is a beautiful place to relax and rest your soul.

THE VANLANDINGHAM ESTATE

ESTATE FEES*

Saturday Evening Events

Four-Hour Event (beginning at 6:00 p.m. or thereafter)

"The Estate"

Harwood, Garden Room, Oculus & Gardens

\$2250

\$4375 minimum food purchase required

Saturday Afternoons, Friday Evenings & Sundays

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

Harwood & Garden Room	\$1200
Historic Main Floor (including the Living Room, Parlor and Dining Room) and Garden Room	
\$2625 minimum <u>food</u> purchase required	
Harwood	\$400
Historic Main Floor including the Living Room, Parlor and Dining Room	
\$875 minimum <u>food</u> purchase required	
Garden Room	\$800
Large addition to Historic Main Floor	
\$1750 minimum <u>food</u> purchase required	
Carriage House Verandah	\$300
Verandah Porch and Patio with outdoor gas fireplace	
\$875 minimum <u>food</u> purchase required	
Oculus - The Greenhouse	\$300
French-Style Orangery	
\$875 minimum <u>food</u> purchase required	

*Seasonal Estate Fee discounts may apply.

Lower Estate Fees and minimum food purchase requirements are available for weekday and weeknight events.

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

GUARANTEES

The exact per guest menu price will be finalized and 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 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. 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.

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, wedding coordination assistance from your event planner and our gracious staff, 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. Please ask your event planner for suggestions and details. Items include but are not limited to: dance floor, additional tables and chairs, valet parking, fine china, tents, specialty linens, and miscellaneous catering equipment.

MULTIPLE ENTREES

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

1. Multiple entrees will be limited to two (2) selections, not including requests for vegetarian entrees.
2. If there is a price difference between the two entrees, the higher price will be charged for all entrees.
3. Normal guarantee procedure is required with indications for each entrée.
4. Some form of 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 \$125 to \$199. If you agree to rent all nine rooms, the Estate will offer you a group discount rate of \$140 per room, with breakfast and turndown service included, based on double occupancy. With evening events involving amplified music, we require the five lodging rooms in the Main House be reserved at a discount rate of \$150 per room. Lodging Assignment Sheets must be completed and turned into your event planner fourteen days prior to check-in. It will be the responsibility of the client to pay for any guest room held by 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 \$18 per hour per staff labor charge.
2. Evening receptions involving loud music must end by 10 PM unless the client has rented the Main Floor of the Estate and at least the five (5) guest rooms 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. Sparklers are strictly prohibited on the Estate. 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.
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.

THE VANLANDINGHAM ESTATE

We prepare all food items by hand in our kitchen the day of your event using fresh ingredients with some items from our own gardens!

ELITE PETITES

Elite Petites are considered hors d'oeuvres, priced per guest and served on an unlimited basis

ASSORTED STUFFED MUSHROOMS 6.25	VEGETABLE PAKORAS <i>WITH TAMARIND CHUTNEY</i> 6.50
PARMESAN CUPS <i>WITH BACON AND GOAT CHEESE</i> 5.50	MARINATED ASPARAGUS <i>IN A CREAMY HERB VINAIGRETTE</i> 5.75
BEEF WELLINGTON BITES 5.75	CROSTINI TOSCANA <i>OUR CHEF'S PERSONAL SELECTION OF SAVORY CANAPES WITH THE TASTE OF RUSTIC ITALY</i> 5.25
SPINACH AND ARTICHOKE PINWHEELS 6.00	MINI CHESAPEAKE CRAB CAKES <i>WITH ROASTED SHALLOT MAYONNAISE</i> 10.00
SMOKED SAUSAGE PUFFS <i>WITH MUSTARD</i> 6.75	STUFFED RED BLISS POTATOES 4.00
HONEY HAM BISCUITS 5.75	BLACKENED TUNA SALAD ON ENDIVE 6.25
CHILLED CRABMEAT/HORSERADISH DIP <i>WITH BLACK PEPPER BISCUITS</i> 7.00	STEAMED ASIAN POTSTICKERS <i>WITH DIPPING SAUCE</i> 6.00
VIDALIA ONION CHEESE DIP 4.25	SHREDDED CUBAN PORK AND CHILIES <i>ON AREPAS (LATIN CORN CAKES)</i> 7.50
SPANAKOPITA 5.50	

<p>CHEF'S CHOICE ELITE PETITES <i>A TASTEFUL ASSORTMENT PASSED FOR THIRTY MINUTES</i> 6.00</p>
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All prices listed above are valid for events held before March 31, 2006.
Menus are revised quarterly & prices are subject to change. Prices do not include tax or service charge.

Harwood Specialties

GARDEN FRESH CRUDITÉS
WITH DIPPING SAUCES
6.50

GOURMAND'S FRUIT AND CHEESE
WITH DIPS & FANCY CRACKERS
7.75

MIXED QUESADILLAS
WITH SALSA, GUACAMOLE, AND
SOUR CREAM
8.50

BEEF & CHICKEN TERIYAKI SATAY
6.75

PESTO TOMATO TOASTS
6.25

VEAL MEATBALLS
WITH GREEN PEPPERCORN SAUCE
6.00

ICED SHRIMP COCKTAIL
11.00

SHRIMP AND ASIAGO CHEESE PUFFS
6.50

TANDOORI CHICKEN STRIPS
WITH SPICY CUCUMBER SALAD
6.50

GRILLED SEASONAL VEGETABLES
5.00

MIDDLE EASTERN HUMMUS
WITH PITA CHIPS AND ASSORTED GARNISHES
5.50

BAKED BRIE WITH
FRESH SEASONAL FRUIT
9.75

WHOLE POACHED SALMON
WITH CUCUMBERS AND HERB MAYONNAISE
10.50

THAI CHICKEN SATAY
WITH SPICY PEANUT SAUCE
6.25

SMOKED ATLANTIC SALMON
WITH TRADITIONAL GARNISHES
13.25

MIXED PASTA BAR
PASTA BARS REQUIRE A PASTA SERVER FEE OF \$75
SERVED WITH TWO TYPES OF PASTA, TWO TYPES OF SAUCE,
AND ASSORTMENT OF TOPPINGS.
8.50

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From The Carving Board

All items from the Carving Board are served with fresh baked rolls and appropriate condiments.

HERB ROASTED BEEF TENDERLOIN
11.75

HERB ROASTED ROUND OF BEEF
6.00

MOLASSES & BROWN BUTTER
GLAZED PORK LOIN
7.50

HONEY SMOKED HAM
7.75

SAGE & BUTTER ROASTED
TURKEY BREAST
6.50

SUSHI

OUR CHEF'S SPECIAL ASSORTMENT OF HANDMADE ROLLS AND GARNISHES

9.50

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VANLANDINGHAM ESTATE

PLATED DINNERS

Served with fresh baked rolls and our Estate salad or soup. All dinner entrees will be arranged with appropriate side items at our Chef's discretion. The Chef is happy to accommodate your guests' special dietary needs.

Please be as specific as possible to assist us with special concerns.

CHICKEN

PAN ROASTED CHICKEN BREAST
WITH FOREST MUSHROOMS
\$30

CHICKEN ROLLED WITH GOAT CHEESE
AND SUN DRIED TOMATOES
\$31

LIGHTLY BREADED CHICKEN BREAST STUFFED
WITH DRIED CRANBERRIES
\$30

CHICKEN TOPPED WITH PROSCIUTTO AND BALSAMIC GLAZE
\$30

SEAFOOD

GRILLED ALASKAN SALMON
SERVED WITH SHITAKE MUSHROOMS AND RED ONION
\$41

PAN SEARED TUNA TOPPED WITH A PINEAPPLE MANGO SALSA
\$33

SPICY CHESAPEAKE CRAB CAKES WITH REMOULADE SAUCE
\$39

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VanLandingham Estate Dinner Entrees (cont'd)

BEEF

FILET MIGNON
WITH A BORDELAISE SAUCE
\$40

SLOW COOKED PRIME RIB OF BEEF
WITH MUSHROOM GRAVY
\$44

HERB-CRUSTED BEEF MEDALLIONS WITH
ZINFANDEL-SHALLOT SAUCE
\$43

BEEF WELLINGTON

*BEEF TENDERLOIN STUFFED CRUSTED IN MUSHROOMS AND
FLAKY PASTRY. BAKED AND SERVED WITH MADEIRA SAUCE*
\$43

ADDITIONAL ENTREES

PEPPERED PORK TENDERLOIN
WITH PORT WINE GLAZE
\$30

APRICOT MAPLE GLAZED PORK LOIN
\$31

GARLIC AND HERB CRUSTED NEW ZEALAND LAMB RACK
WITH ROASTED GARLIC JUS
\$49

WILD MUSHROOM STRUDEL
Vegetarian
\$28

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VANLANDINGHAM ESTATE DESSERTS

NEW YORK STYLE CHEESECAKE WITH SEASONAL FRUIT
\$6.50

TIRAMISU
\$7.00

HOUSE MADE MINI DESSERTS AND PASTRIES
\$6.75

CHOCOLATE MOUSSE WITH BERRIES
\$5.50

TARTE AU CITRON
\$5.50

CHOCOLATE CAKE WITH HAZELNUTS
\$6.00

SOUTHERN PECAN PIE WITH VANILLA ICE CREAM
\$6.50

WHITE CHOCOLATE MOUSSE WITH TROPICAL FRUITS
\$6.75

COFFEE PRESENTATION STATION

Specialty Coffee & Gourmet Teas served with Shaved Chocolate, Flavored Syrups,
Fresh Cut Lemon Wedges, Brown Sugar & Cane Sugar Cubes, Cinnamon Sticks, Honey,
and Fresh Whipped Cream

\$2.25

Regular & Decaffeinated Coffee Service	\$1.00
Belgian Chocolate Dipped Spoons	\$1.00

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The VanLandingham Estate

Fall/Winter 2005/2006 Menu Supplement

Buffet Reception Seasonal Menu

- Tuna Rolled in Red Peppers \$4.25
- Cranberry, Rosemary & Walnut Tartlets \$5.00
- Shrimp & Feta Purses \$5.25
- Nutty Chicken Strips \$6.25
- Ham & Asparagus Rolls \$5.00
- Sirloin & Gruyere Wrapped in Bacon \$6.25
- Roasted Pepper Crostini \$4.50
- New Connoisseur's Fruit & Cheese \$10.00
(A variety of artisan cheeses with strawberries, grapes & apples)

Seated Dinner Seasonal Menu

All dinners include Estate soup or salad, Chef's choice of two side dishes, fresh baked rolls, iced tea & coffee.

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

Seasonal Menu items can be used in conjunction with the tradition menu.

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THE VANLANDINGHAM ESTATE HOURLY BAR SELECTIONS

Charges are made on a per guest basis for each hour of continuous bar service.
Bar Set-up Fee of \$75 for the first bar and \$60 each additional bar will apply for all bars.
Twenty – Five person minimum.

THE ESTATE BAR

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

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

Estate Liquor

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

THE FOUNDER'S BAR

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

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

Founder's Liquor

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

SPECIAL OFFERINGS

Non-Alcoholic Bar

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

Cordial Set-Up

\$6.50 per drink

Regular & Decaffeinated Coffee Service

\$1.00 per guest

Coffee Presentation

\$2.25 per guest

Specialty Coffee & Gourmet Teas served with Shaved Chocolate, Flavored Syrups, Fresh Cut Lemon Wedges,
Brown Sugar & Cane Sugar Cubes, Cinnamon Sticks, Honey, and Fresh Whipped Cream

You May Substitute Mimosas, Bloody Marys, and Screw Drivers instead of Beers No Charge
OR

Add Mimosas, Bloody Marys, & Screw Drivers to the Beer, Wine, Champagne Bar \$3.00 per guest

** All wines and beers are subject to change*

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.

Additional Nearby Parking	(Required for parties over 125 guest)	\$100
Wedding Ceremony	(Chairs, Setup, extra time & coordination of rehearsal)	\$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 Damask Cloth 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		Included with your event
Toasting Champagne Flutes for all guests		Included with your event
Paper Cocktail & Dinner Napkins		Included with your event
6' Round Tables with Ten Chairs and Linens		\$ 50 ea.
(Three tables included with your mingling cocktail event, ALL tables included with seated full-service meals.)		
Bistro Tables with Linens (without chairs)		\$ 15 ea.
Cocktail Tables with Four Chairs and Linens		\$ 20 ea.
(Four included with your event)		
Cordless Microphone		\$50
Gold/Natural/Mahogany/Black/Silver/White Chivari Chairs		\$ 8.50 ea.
(Includes coordinating seat cushions)		
Specialty Table Linens – Ask your event planner for samples!		\$8 - \$55
Specialty Chair Covers		\$4 - \$10
Specialty Chair Sashes		\$2 - \$8
Sterling Silver 22" Round Cake Stand		\$35
Patio Heater		\$150 ea.
Tents (To be Determined on a Case-by-Case Basis)		

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

HEAR WHAT OUR CLIENTS HAVE TO SAY...

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

- HEATHER TING - ROCK HILL, SOUTH CAROLINA

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

- KATHLEEN KEENER - RALEIGH, NORTH CAROLINA

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

- JOANNE MASONE - CHARLOTTE, NORTH CAROLINA

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

- ELIZABETH FINK - CHARLOTTE, NORTH CAROLINA

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

- ANGELA POPE - CHARLOTTE, NORTH CAROLINA

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

- E. LYNN FINLON - CHARLOTTE, NORTH CAROLINA

THE VANLANDINGHAM ESTATE EXCLUSIVE LIST

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

The Bakers

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

The Florists

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

The Photographers

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

Cliff Nichols - Video Dimensions
Photographs by V.Mae

www.photographybyvmae.com

800-449-3781
888-941-4584

THE VANLANDINGHAM ESTATE

RECOMMENDATIONS LIST

The VanLandingham Estate enthusiastically recommends the following vendors.

You are not limited to this list.

ENTERTAINERS

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

MINISTERS

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

CHAPELS

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

THE VANLANDINGHAM ESTATE

RECOMMENDATIONS LIST

The VanLandingham Estate enthusiastically recommends the following vendors.

You are not limited to this list.

VIDEOGRAPHERS

Serendipity Studios - www.serendipitystudiosproductions.com 704-502-2023
Cliff Nichols - Video Dimensions 800-449-3781
PVI Video Imagery - Ron & Nancy Bryant 704-375-7019
Chris Tezzard - www.ccvproductions.com 704-426-2861
A Video Vision 704-225-0611
Vittorio Video - Jason Vittorio - www.vittoriovideo.com 704-650-5258

TRANSPORTATION

Adams Stage Lines – Horse & Carriage – John D. Adams 704-537-5342
Country Time Carriages - www.countrytimecarriages.com 704-580-0423
Jenkins Classic Cars – George Decsy 704-540-0707
Carnegie Limousines 704-329-0441
Trolley of the Carolinas 800.230.8857
Rose Limousine – Andy Thompson 704-522-8258
My Bus – Rebecca Cherry 704-556-1415
Uptown Charlotte Limousines & Rolls Royce - Chris Rand 704-575-7494
English Carriage Company www.englishcarriage.com 704-451-6003
Royal Limousine www.royallimousine.net 704-374-9982

OTHER SERVICES

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

Elegant Picnics

All picnics are served either at a private table or on a large themed blanket in the area of your choice, on the Estate's five-acre garden and grounds*. Picnic baskets and wine are completely ready and waiting upon your arrival!

Simply Southern

Barbecue Sundaes
Fresh Fruit Salad
Green Bean, Corn and Tomato Salad
Buttermilk Biscuits
Raymond Amber Hill Chardonnay or Lemonade
Banana Puddin'
\$25.00/guest

Simply Proper

Assorted Tea Sandwiches
Hearts of Palm with Tomatoes and Currants
Asparagus with Parmesan Butter
Fresh Croissant with Honey Butter
Coffee & Tea or *Clos du Bois Sauvignon Blanc*
Chocolate-Toffee Trifles
\$35.00/guest

Mediterranean

Ham, Brie and Pepperoncini Panini
Prosciutto with Melon
Bruchetta with White Beans, Olives & Tomatoes
Crusty Baguette with Grapes and Cheese
Fat Bastard Shiraz
Tiramisu
\$35.00/guest

SPLENDOR IN THE GRASS

Orange-Scented Crab Cakes with Fresh Tomato Relish or
Roasted Oysters on the Half Shell
Lilliputian Lamb Chops
Sautéed Baby Pattypan Squash
Goat Cheese and Fontina Risotto
Kenwood Cuvie Brut
Chocolate Croissant Bread Puddings
\$50.00/guest

**Weather permitting. Various interior options are available for bad weather.*

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.