

## Celebration of Life

	Gold Gathering	Platinum Celebration
Private use of the entire four-acre estate and gardens	3 hours <sup>1</sup>	5 hours <sup>1</sup>
Set-up time	1/2 hour <sup>1</sup>	1 hour <sup>1</sup>
Set-up, breakdown, and cleanup of your event <sup>2</sup>	✓	✓
Event Coordinator – Pre-planning and event day coordination	✓	✓
Service Team	✓	✓
Bartender & Security		✓
Tables, chairs, flatware, china, linens <sup>3</sup>	✓	✓
Event Equipment	✓	✓
Carl House Signature Iced Tea and Coffee	✓	✓
Soda – Coke, Sprite, Diet Coke	✓	✓
Beer and Wine Package <sup>4</sup>		Basic
Mirror Me Electronic Photobooth		✓
Hors d'oeuvres		Select 2
Salad	Select 1	Select 1
Side Items	Select 2	Select 2
Entrée	Select 1	Select 2
Dessert	Select 1	Select 1

Our Estate Rental includes most everything you will need to make your event a grand success.

**Menu subject to change**

1. Client is responsible for all personal belongings and any outside décor set up by themselves or their agents/vendors.
2. Additional estate rental hours are available
3. Choice of white or ivory linens
4. Beer, wine, and liquor brands may change without notice in an effort to continually improve our beverage selection. Full Bar options available at an additional cost.

REV: 1.9.22

## *More Details*

- Beautifully decorated historical house.
- We understand that this is a very difficult time, and it can be a challenge to get an exact headcount for how many you expect to attend your loved ones Celebration of Life. We are happy to work with you and accommodate these needs.
- Private use of the entire estate including use of our picturesque gardens with gorgeous photographic options for memories in the making!
- Time provided for set-up inside our grand ballroom.
- Tables, mahogany Chiavari chairs, flatware, stemware, china, linens (white or ivory).
- Time with our expert Carl House Event Planner to assist you with creating your memorable event. Also includes day-of coordination.
- Quality buffet prepared by our in-house Executive Chef.
- Beer and Wine Package\* – *see detailed packages for which ones include this.*
- Event Manager who assists you and your guests.
- Experienced and well-trained service team to serve you and your guests.
- Set-up, break down, and clean-up of your event.<sup>1</sup>

### **Flexible Rental Times<sup>2</sup>**

## *Event Equipment*

*Microphone  
Podium  
Projector  
Speaker*

## *Floral*

*Our in-house florist, Lindy, has decades of experience crafting a wide array of floral arrangements for every occasion. She will work with you to create the perfect arrangements to honor your loved one.*

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## Gold Gathering

### Assorted Rolls with Butter

#### Select One Salad<sup>1</sup>

- Carl House Tossed Salad (Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion, Buttermilk Ranch and Balsamic Vinaigrette)
- Classic Caesar Salad (Romaine Lettuce, Garlic Herb Croutons, Parmesan Cheese, Traditional Caesar Dressing)

#### Select Two Side Items

- Applewood Bacon Creamy Mashed Potatoes
- Black Eye Peas with Bacon
- Smoked Gouda Mac and Cheese
- Saffron Rice Pilaf
- Seasonal Vegetable Medley
- Garlic Rosemary Roasted Red Potatoes with Parmesan Cheese
- Penne with Roasted Garlic-Basil Marinara
- Sweet Corn Spoonbread
- Traditional "Mess o' Greens"
- Sweet Potato Soufflé with Toasted Pecans
- Carrot Souffle

#### Select One Entrée

- Grilled Chicken Breast with Creamy Basil Sauce
- Herb Roasted Pork Loin with Savory Brown Gravy
- Roasted Pork Loin with Brown Sugar Dijon Glaze
- Baked Tilapia with Lemon Caper Sauce
- Beef Stroganoff with Egg Noodles
- Chicken Penne Alfredo with Mixed Vegetables
- BBQ Pulled Pork with Southern Buttermilk Biscuits
- Lemon Pepper Chicken with Rosemary<sup>2</sup>
- Traditional Southern Fried Chicken<sup>2</sup>

#### Select One Dessert

- Assorted Cookie Platter
- Assorted Mini Pies
- Assorted Gourmet Cupcakes
- Peach Cobbler with Crème Anglaise
- White Chocolate Bread Pudding with Bourbon Sauce
- House-made Strawberry Shortcake with Whipped Cream

#### Beverages:

- Carl House Signature Iced Tea & Coffee
- Soda (Coke, Sprite, and Diet Coke)

#### Menu subject to change

Menu served buffet style (Plated Meal option available for up to 150 guests at no charge)

**CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS CAN INCREASE YOUR RISK OF ACQUIRING A FOOD BORNE ILLNESS.**

1. Salad will be served pre-dressed with only one dressing option for plated meals.

2. Menu selections not available for Plated Meal.

## Platinum Celebration

### Select Two Hand Passed Hors d'Oeuvres

- Fresh Tomato Bruschetta, Shaved Parmesan Cheese, on Crostini, & Balsamic Glaze
- Mini Quiches with Cheddar, Bacon, and Spinach
- Deep Fried Pickles with Buttermilk Ranch
- Peaches and Goat Cheese Crumbles with a Honey Drizzle on Crostini
- Baked Goat Cheese and Ratatouille Phyllo Cups
- Fried Chicken with Honey Mustard
- Pimento Cheese on a Multigrain Cracker
- Catfish Bites with Cajun Aioli
- Pepperoni Pizza Bites
- B.L.T Bites with Aioli
- Southern Red Grape Chicken Salad served on an English Cucumber
- Bacon & Cheddar Croquettes
- Black Bean Hummus on Cron Chips
- Balsamic Marinated Mini Tomato & Mozzarella Kebob
- Chicken with Sweet Thai Chili Sauce
- BBQ Meatballs
- Mini Chicken Pot Pies
- Cheeseburger Skewers
- Mini Taco Bowl

### Assorted Rolls with Butter

### Select One Salad<sup>1</sup>

Any selection from Gold Gathering or

- Greek Salad (Baby Greens, Kalamata Olives, Cucumbers, Shaved Red Onion, Feta Cheese, Cherry Tomato, Roasted Garlic, and Greek Dressing)
- Old South Garden Salad (Fried Okra Croutons, Mixed Greens, Heirloom Tomatoes, Red Onion, Cucumbers, Shredded Carrots with House-made Buttermilk Ranch & Balsamic Dressing)
- Arugula Salad (Red Onion, Orange Segments, Pistachios, Goat Cheese, and Citrus Chive Vinaigrette)

### Menu subject to change

Menu served buffet style (Plated Meal option available for up to 150 guests at no charge)

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS CAN INCREASE YOUR RISK OF ACQUIRING A FOOD BORNE ILLNESS.

1. Salad will be served pre-dressed with only one dressing option for plated meals.

### Select Two Side Items

Any selection from Gold Gathering or

- Brussels Sprouts with Pancetta
- Green Beans with Toasted Almonds
- Roasted Butternut Squash with Pine Nuts
- Roasted Zucchini with Parmesan Cheese
- Truffled Mashed Potatoes
- Broccoli with Garlic Butter
- Cheese Tortellini with Marinara

### Select Two Entrées

Any selection from Gold Gathering or

- Blackened Salmon with Corn Salsa
- Teres Major with Red Wine Demi-Glaze
- Grilled Chicken with Cremini Mushrooms
- Chicken with Spinach, Pancetta, & White Wine Cream Sauce
- Salmon with Lemon Dill Cream Sauce
- Braised Beef with Onions and Mushrooms
- Teriyaki Glazed Salmon

### Select One Dessert

- Assorted Cookie Platter
- Assorted Mini Pies
- Assorted Gourmet Cupcake
- Peach Cobbler with Crème Anglaise
- White Chocolate Bread Pudding with Bourbon Sauce
- House-made Strawberry Shortcake with Whipped Cream

### Beverages:

- Carl House Signature Iced Tea & Coffee
- Soda (Coke, Sprite, and Diet Coke)

### Basic Beer, Wine, & Champagne Package<sup>1</sup> (Bar closes 30 minutes prior to end of event)

#### Beer

Bud Light  
Miller Light  
Michelob Ultra  
Yuengling  
White Claw

#### Wine

Pink Moscato  
Pinot Grigio  
Chardonnay  
Merlot  
Cabernet Sauvignon

### Menu subject to change

Menu served buffet style (Plated Meal option available for up to 150 guests at no charge)

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS CAN INCREASE YOUR RISK OF ACQUIRING A FOOD BORNE ILLNESS.

1. Brands may change without notice in an effort to continually improve our beverage selections. Full bar options are available at an additional cost.





*Extraordinary. Memorable. Events.*

## *Adding or Upgrading Menu Items*

*Upgrading from a Gold Gathering Item to a Platinum Celebration Item*

- \$1 per person per salad
- \$1 per person per side dish
- \$2 per person per entrée

### *Adding Additional Items to Your Menu*

#### From Gold Gathering package menu

- \$2 per person per side dish
- \$3 per person per entrée

#### From Platinum Celebration package menu

- \$3 per person per hors d'oeuvres
- \$3 per person per side dish
- \$5 per person per entrée

7% Sales Tax will apply

1. Client is responsible for all personal belongings and any outside décor set up by themselves or their agents/vendors.
2. Event start time will be determined by client when meeting with planner. Event start time can be no earlier than 9am for daytime events and 12pm for evening events. All events must end no later than 12 midnight.

## *Additional Time*

*Must be added by final meeting*

*Pre-Event Time*  
\$100/hour

*Earliest arrival is 9am for daytime events and 12 noon for evening events.*

### *Event Time*

\$3/person per hour

Includes staff.

\$5/person per hour

Includes staff, beer, wine, and champagne.

\$8/person per hour

Includes staff, beer, wine, champagne, and liquor.

### *For Brunch Package Only*

\$4/person per hour

Includes staff and mimosas

*Latest end time for all events is 12 midnight. Client will be charged for all attendees ages 6+.*

*Client must keep same bar package for entire event time including additional time. 7% Sales Tax will apply*

REV: 1.9.22



## *A la Carte Dip Stations*

*Open during cocktail hour only*

Spinach & Artichoke Dip  
(with Tortilla Chips)  
\$3.00/person

B.L.T. Dip  
(with Tortilla Chips)  
\$3.00/person

Smoked Salmon Dip  
(with Gourmet Crackers)  
\$4.00/person

Buffalo Chicken Dip  
(with Celery & Tortilla Chips)  
\$3.00/person

Vegetable Dip  
(with Crudité & Potato  
Chips)  
\$3.00/person

Hummus  
(with Crudité & Pretzels)  
\$3.00/person

Queso Dip (with Tortilla Chips)  
\$3.00/person  
Add Chorizo Sausage \$0.50/person

## *Cocktail Hour Platters*

*Open during cocktail hour only*

Assorted Domestic & Imported Cheeses (served with Crackers)  
Medium serves 50: \$150 | Large serves 100: \$300

Fresh Seasonal Fruit Display  
Medium serves 50: \$150 | Large serves 100: \$300

Antipasto Platter (Assorted Sliced Meats with Marinated Artichokes,  
Fresh Mozzarella, Olives, Roasted Red Peppers, Served with Garlic Aioli & French Baguette)  
Medium serves 50: \$250 | Large serves 100: \$500

## *A la Carte Soup Stations*

*Open during dinner service only*

Choose one of the following...

Tier 1: \$3.00/person

- Tomato Basil
- Loaded Baked Potato
- Carrot Ginger

Tier 2: \$4.00/person

- She Crab
- Chicken, Sausage, and Shrimp Gumbo
- Creamy Tuscan White Bean with Sausage

...or request a special soup of your own and we'll tell you what category it falls under!

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## Interactive Stations

*Open during dinner service only*

### Mashed Potato Station

Mashed Sweet & Idaho Potatoes served with Assorted Chef's Choice of Toppings

\$3.50 per person

### Mac and Cheese Station

Served with Assorted Chef's Choice of Toppings

\$3.50 per person

### Taco Bar

Ground Beef and Chicken with soft and hard shell and Assorted Chef's Choice of Toppings

\$4 per person

## A la Carte Carving Station

*Carving attendant fee: \$75.00*

Honey Glazed Ham (with Rosemary Mayonnaise)

\$4 per person

Herb Crusted Roasted Pork Loin (with Whole Grain Mustard Sauce)

\$4 per person

Teres Major\* (with Horseradish Sauce)

\$7 per person

Roasted Prime Rib of Beef\* (Horseradish Sauce)

\$13 per person

*Menu subject to change*

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## Mirror Me Photobooth

\$600.00

*(Photobooth will be closed during dinner service and will close 30 minutes prior to end of event)*

Your guests will love taking playful shots using our interactive full-length touch screen mirror.

### Includes:

- Customized photo cards with your event name and date for your guests as party favors!
- A USB with all the evening's images for you to take home and share with others
- All the above provided in-house so you don't have to worry about set-up, break down, or delivery fees



## Carl House Chocolate Fondue

\$5.00 per person

*for events with 100 or less attendees only  
(Station opens after dinner service and will close  
30 minutes prior to end of event)*

### Includes:

- Premium Chocolates
- Strawberries, Marshmallows, and Angel Food Cake
- Skewers for dipping

7% Sales Tax will apply

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## Gourmet S'mores Station

\$3.95 per person

(Station opens after dinner service for 1 hour)

**Includes:**

Graham Crackers, Milk Chocolate,  
Marshmallows, & Peanut Butter Cups



## Gourmet Popcorn Station

\$3.95 per person

(Station opens after dinner service and will close  
30 minutes prior to end of event)

**Includes:**

- 2 Flavors of Your Choice
- Decorative Station Display
- Popcorn Containers

*Flavors subject to change*

7% Sales Tax will apply

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## Candy Flavors (Sweet)

- Banana
- Blue Raspberry
- Bubble Gum
- Butterscotch
- Candy Apple
- Caramel Bacon
- Caramel
- Cherry Cola
- Cherry
- Cinnamon
- Cotton Candy
- English Toffee
- Grape
- Green Apple
- Key Lime
- Orange
- Peach
- Pina Colada
- Rainbow Mix
- Saltwater Taffy
- Strawberry
- Watermelon



## Cheese Flavors (Savory)

- Bacon & Cheddar
- Cheese
- Cheesy Garlic Bread
- Cilantro Lime
- Crab Legs
- Craft Beer
- Creamy Cucumber & Dill
- Dill Pickle
- Doritos® Cool Ranch®
- Dorito® Nacho Cheese
- Hot Cheddar
- Hot White Cheddar
- Hot Wings & Blue Cheese
- Hot Wings & Ranch
- Hot Wings
- Jalapeno Nacho
- Kettle Corn
- Loaded Baked Potato
- Movie Theater Butter
- Parmesan & Garlic
- Pizza Combos®
- Pizza
- Rae's Bacon BBQ
- Salt & Vinegar
- Sea Salt & Cracked Pepper
- Spicy Hot Wings
- Sriracha
- White Cheddar

## Gourmet Flavors

- Banana Pudding
- Birthday Cake
- Blueberry Cheesecake
- Blueberry Muffin
- Butterfinger
- Butterfinger®
- Cap-N-Crunch®
- Caramel Sea Salt
- Chocolate Bourbon
- Chocolate Maple Bacon
- Cinnamon Toast Crunch®
- Coconut Cream Pie
- Coffee
- Cookies & Cream
- Dark Chocolate
- Dark Chocolate Pretzel
- Dark Chocolate Strawberry
- Fruity Pebbles®
- Girl Scout Cookie
- Heath Toffee Almond
- Key Lime Pie
- M&M Plain®
- Milk Chocolate Pretzel
- Orange Dreamsicle
- Oreo® Cheesecake
- Peanut Butter Chocolate
- Rae's Best Popcorn (Cheddar coated Caramel)
- Red Velvet Cake
- Reese's Pieces®
- Rice Krispy Treats®
- S'mores
- Snickers®
- Strawberry Cheesecake
- The Elvis (peanut butter and banana)
- Thin Mint Cookie
- Twix®
- White Choc. Peanut Butter
- White Chocolate
- White Gold
- White Tiger
- White Truffle

...and more!

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## Adding or Upgrading Bar Items

### *Basic Beer, Wine, & Champagne<sup>1</sup>*

Included in Platinum Celebration

\$8/person (21+) to add to Gold Gathering

#### Beer

Bud Light  
Miller Light  
Michelob Ultra  
Yuengling  
White Claw

#### Wine

Pink Moscato  
Pinot Grigio  
Chardonnay  
Merlot  
Cabernet Sauvignon

### *Premium Beer, Wine, & Champagne<sup>1</sup>*

\$11/person (21+) to add to Platinum Celebration

\$19/person (21+) to add to Gold Gathering

#### Beer

Bud Light  
Michelob Ultra  
Sweet Water 420  
Yuengling  
Stella  
White Claw

#### Wine

Noble Vines Cabernet Sauvignon  
Noble Vines Chardonnay  
Noble Vines Merlot  
Noble Vines Pinot Grigio  
Beringer Pink Moscato

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### Full Bar Options<sup>1</sup>

(Must have beer and wine package to add full bar)

Additional 3% Liquor Sales Tax will be added

#### Basic: +\$12.50/person (21+)

Whiskey  
Bourbon

Vodka  
Gin  
Scotch

Rum  
Tequila

#### Premium: +\$17.50/person (21+)

Whiskey  
Bourbon

Vodka  
Gin  
Scotch

Rum  
Tequila

### One Event Specialty Drink<sup>2</sup>

\$3.95 per person (21+)

Served during Cocktail Hour | Up to 2 liquors and 2 mixers

### Customize Your Bar

Customization	Description	Included	Price
Add a Second Bar	Second bar location, serving beer and wine only, during cocktail hour (only).	An additional Bartender included for the entire evening. After cocktail hour bartender will assist at primary bar.	\$295.00 + tax
Convert your Bar to a Cash Bar	Choose beer and wine or a full bar with available liquors. Guests pay per drink.	Attendant, bartender and security included.	\$295.00 + tax <u>charge</u> \$5 per person <u>discount</u> to your package price.
Add Liquor Cash Bar	Your guests continue to have beer and wine available at no charge but can choose to pay for a liquor drink.	Included attendant added to staff.	\$200.00 + tax

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2. All drink(s) must be pre-approved by Management.

7% Sales Tax will apply

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