

THE HOWEY MANSION

WEDDING & RENTAL PACKAGES



Howey Rental Rates



GRACE HOWEY

THE BASICS (6 Hour Event Time)

INCLUDES

- Exclusive access to Bridal Suite and Groom's Parlor 3 hours prior to event start time
- Complimentary onsite parking with attendant for wedding ceremony
- Mahogany Chiavari Chairs for up to 200 guests
- 60" Round banquet tables for up to 200 guests
- Fruit Infused water station
- Ask about adding the Prohibition room experience

PRICING

- Friday: \$4,500
- Saturday: \$5,500
- Sunday: \$4,000
- Mon-Thurs: \$3,000

*Additional time for getting ready or set up may be added for an additional fee when available.**

WILLIAM HOWEY

EARLY ACCESS (6 Hour Event Time)

INCLUDES

- Exclusive access to Bridal Suite and Groom's Parlor starting at 11am
- Complimentary on site parking with attendant for wedding ceremony
- Mahogany chiavari chairs for up to 200 guests
- 60" round banquet tables for up to 200 guests
- Fruit Infused water station
- The Prohibition Room Experience: Step back in time and indulge in our hidden prohibition room! This unforgettable experience includes a bartender and your choice of two spirits. (100 or more guests. Ask about guest counts under 100)

PRICING

- Friday: \$5,500
- Saturday: \$6,500
- Mon-Thurs: \$4,500

SWEET DREAMS

HOWEY MANSION ESTATE STAY

GARDENER'S COTTAGE

1 Bedroom/1 Bath (Queen, Twin, Trundle)
Fully Equipped Kitchen | Sleeps 4
Pricing: \$300 per night

CARRIAGE HOUSE

2 Bedrooms/1 Bath (Queen, Double, Twin)
Fully Equipped Kitchen | Sleeps 5
Pricing: \$300 per night

HOWEY MANSION ESTATE

5 Bedrooms/4 Baths in Mansion | 2 Bedroom Guest House | 1 Bedroom Gardener's Cottage Fully Equipped Kitchen
Sleeps 19
Pricing: \$3,000 per night

Date subject to availability
Full Mansion Estate rental is only available as an additional rental on the same day as your event.*

Vendors such as florists, DJ, rental companies, and clients have access for setup 3 hours prior to the ceremony and 1 hour of cleanup after guest departure.

INCLUDED IN ALL ARTHUR'S CATERING PACKAGES

- Menu Planning & layout design with a professional Event Designer
- Professional banquet captain to oversee reception, on-site chef, and servers
 - Floor-length poly-cotton linens, napkins, china, flatware, and stemware
 - Fruit-infused water station available to guests before the ceremony
 - Cake cutting service
 - All food & beverage packages are based on a 4-5 hour reception
- Discounted pricing for vendors and children is available upon request
 - Food & beverage minimum required
- All pricing subject to 23% service charge and 7% sales tax

*All pricing is based on 75 or more guests
Please contact our Event Designers for guest counts under 75*



Cocktail Hour

PASSED HORS D'OEUVRES ARE INCLUDED IN ALL PLATED & BUFFET DINNER PACKAGES

Seared Ahi Tuna Canapé

Fried Wonton | Wasabi Soy

Roasted Tomato Crostini

Goat Cheese | Pesto

Shrimp Puff

Gruyere | Fontina | Lemon Zest | Dill

Goat Cheese and Caramelized Onion Flatbread

Rosemary | Chili Pepper Flakes

Caprese Salad Skewers | GF

Mozzarella | Grape Tomato | Basil

Caribbean Bacon Wrapped Scallops

Mango Beurre Blanc

Thai Summer Rolls | VE

Asian Vegetables
Cellophane Noodles | Bok Choy
Rice Paper | Soy Dipping Sauce

Miniature Bacon Cheeseburgers

Ketchup

Artichoke Fritters

Sun-Dried Tomato | Parmesan

Whipped Goat Cheese Crostini

Lemon Curd | Red Quinoa | Thyme

Miniature Chicken and Waffles

Maple Syrup | Cream Gravy

Tuscan Shrimp | GF

Garlic Aioli

Thai Chicken Meatballs

Sweet Chili Sauce

BBQ Beef on Tamale Pancake

Barbecued Beef | Avocado Salsa
Sour Cream

Beef Empanadas

Verde Aioli

Wild Mushroom Tartlets

Fontina | Parmesan | Goat Cheese

Pesto Chicken Flatbread

White Sauce | Sautéed Spinach
Tomatoes

Wild Mushroom Tartlet

Caramelized Onions | Herbs

Soup and Sandwich Shots

Tomato Soup | Mini Grilled Fontina
Sandwiches

Coconut Shrimp

Rum | Pineapple | Lime Juice Sweet
Chili Sauce

Smoked Paprika Beef Tenderloin

Piquillo Pepper Jam | Lemon Aioli
Arugula | Naan Bread

Smoked Salmon Deviled Eggs GF

Cornichon | Dijon | Paprika

GF: Gluten Free

V: Vegetarian

VE: Vegan

Pricing based on 75 or more guests

All pricing subject to 23% service charge & 7% sales tax





Formal Plated Options

ALL PLATED OPTIONS INCLUDE FOUR PASSED HORS D'OEUVRES | SALAD | ENTRÉE | VEGETARIAN OPTION

SALAD

Select one

Grilled Zucchini Salad | GF

Arugula | Bibb Lettuce | Radish | Sliced Almonds
Shaved Parmesan | Lemon Vinaigrette

The Modern Wedge | GF

Butter Lettuce | Diced Tomato | Bacon | Red Onion
Spiced Pumpkin Seeds | Frizzled Leeks Bleu Cheese
Roasted Tomato Vinaigrette

Caribbean Salad | GF

Baby Greens | Strawberries | Mangoes
Goat Cheese | Caramelized Pecans
Passion Fruit Vinaigrette

Caprese Salad | GF | 2.50 PP*

Mozzarella | Tomatoes | EVOO | Basil | Garlic
Sea Salt | Fresh Cracked Pepper

Arugula & Wild Mushroom Salad | 3.75 PP*

Arugula | EVOO | Gorgonzola Panna Cotta Roasted
Wild Mushrooms | Grilled Garlic Crostini

OPTIONAL SECOND COURSE | SELECT ONE

Fire Roasted Tomato Bisque | GF | 6 PP*

Candied Bacon | Micro Arugula

Lobster Bisque | 8 PP*

Lobster | Savory Whipped Cream
Tarragon | Crouton

Southern Crab Cakes | 11 PP*

Crabmeat | Red and Green Peppers | Sweet Onion
Asian Slaw | Cilantro Cream

ENTRÉES

Select one or two entrées

Grilled Filet Mignon | 105 PP

Rosemary Potato Au Gratin
Roasted Asparagus | Cabernet Demi

Braised Boneless Short Ribs | 100 PP

Roasted Poblano Cheddar Polenta
Roasted Broccoli & Carrots | Fig Balsamic Demi

Tropical Florida Fish GF | 102 PP

Pineapple Mango Salsa | Coconut Scallion Rice
Caramelized Plantains

Champagne Chicken | 92 PP

Parmesan Risotto Cake | Roasted Asparagus
Champagne Cream Sauce

Surf & Turf | 110 PP

Center Cut Filet | Jumbo Tuscan Shrimp
Yukon Gold Mashed Potatoes
Roasted Broccolini | Cabernet Demi

Land & Sea GF | 114 PP

Coriander Crusted Lamb Chop
Citrus Seared Scallops | Smoked Paprika Butter
Lemon Parmesan Polenta Cake
Haricot Verts | Blistered Tomatoes

VEGAN & VEGETARIAN ENTRÉES

Eggplant Involtini

Spinach | Marinara | Spaghetti Squash | Pesto
Vinaigrette Seasonal Green Vegetable

Pumpkin Cashew Curry | VE | GF

Coconut Milk | Red Onion | Ginger | Cumin
Lime Juice | Cilantro | Basmati Rice

*Upgrade item

Per person entrée price includes passed hors d'oeuvres, artisan bread, salad, and entrée. If you are planning to offer guests a choice of entrées, you may make up to two selections (Plus Vegetarian Entrée). The per-person cost for offering two selections will be the price of the higher entrée.

Pricing based on 75 or more guests
All pricing subject to 23% service charge & 7% sales tax

Buffet Packages

BUFFET ONE | 107 PP

Includes 3 Passed Hors d'oeuvres
and 1 Cocktail Hour Station

Strawberry Salad | GF

Baby Spinach | Spring Mix | Strawberries
Sunflower Seeds | Jicama | Feta Cheese
Sugarcane Vinaigrette

Or

Chopped BLT Salad | GF

Butter Lettuce | Tomato | Bacon
Spiced Pumpkin Seeds | Red Onion | Bleu
Cheese Roasted Tomato Vinaigrette
Frizzled Leeks

SELECT 2 SIDES

Roasted Asparagus | GF

Toasted Pine Nuts | Shaved Parmesan
EVOO

Seasonal Roasted Vegetables | GF

Chef's Selection

Sun-Dried Tomato Risotto Cakes

Roasted Fingerling Potato Ragout | GF

Wild Mushroom | Shallots | Leeks

SELECT 2 ENTRÉES

Miso Glazed Corvina

Miso Glaze

Shrimp and Scallop Skewers

Lemon Beurre Blanc

Manchego Chicken

Prosciutto | Manchego Cheese
Fresh Herbs | Sun-Dried Tomato Sauce

Jambalaya Pasta

Orecchiette | Chicken | Sausage | Shrimp
Scallop | Peppers | Onions
Cajun Cream Sauce

Carved Angus Tenderloin of Beef | GF

Horseradish Cream | Béarnaise

Carved Garlic Rubbed Flank Steak | GF

Chimichurri Sauce

PLUS SELECT A CHEF-INSPIRED DINNER
STATION OR DESSERT INDULGENCE

BUFFET TWO | 97 PP

Includes 3 Passed Hors d'oeuvres

Caribbean Salad | GF

Baby Greens | Strawberries | Mangoes
Goat Cheese | Caramelized Pecans
Passion Fruit Vinaigrette

Or

Green Goddess Salad

Bibb | Baby Spinach | Toasted Almonds
Feta | Avocado | Toy Box Tomatoes
Green Goddess Dressing

SELECT 2 SIDES

Green Beans | GF

Caramelized Onions | Crispy Bacon

Roasted Brussels Sprouts

Crispy Shallots

Yukon Gold Mashed Potatoes

Penne Alla Vodka

Tomato Vodka Cream Sauce | Parmesan
Italian Herbs

SELECT 2 ENTRÉES

Bourbon Molasses Wild Salmon

Chicken Chardonnay

Spinach | Mushroom | Onion | Prosciutto
Chardonnay Cream Sauce

Honey Rosemary Chicken

White Wine | Shallots
Rosemary Cream Sauce

Santa Maria Beef Tri-Tip | GF

Barbecued Bacon Tomato Sauce

PLUS SELECT A CHEF-INSPIRED DINNER
STATION OR DESSERT INDULGENCE

BUFFET THREE | 89 PP

Includes 3 Passed Hors d'oeuvres

Arthur's Classic Caesar Salad

Parmesan | Caesar Dressing | Croutons
Or

Chopped Garden Salad

Romaine | Iceberg | Cheddar Cheese
Tomatoes | Cucumbers | Green Onions
Croutons | Ranch Dressing

SELECT 2 SIDES

Roasted Broccoli & Carrots | GF

Yukon Gold Mashed Potatoes | GF

Macaroni & Cheese

Monterey Jack | Fontina | Cheddar

SELECT 2 ENTRÉES

Champagne Chicken

Shallots | Thyme | Champagne Cream
Sauce

Balsamic Chicken

Basil | Thyme | Oregano | Mushrooms
Balsamic Sauce

Santa Maria Beef Tri-Tip | GF

Barbecued Bacon Tomato Sauce

Eggplant Involtini

Spinach | Marinara | Spaghetti Squash
Pesto Vinaigrette
Seasonal Green Vegetable

Wild Mushroom Ravioli

Spinach | Toasted Walnuts
Gorgonzola Cream Sauce | Frizzled Leeks

VEGETARIAN OPTION | 5 PP

Pumpkin Cashew Curry | VE | GF

Coconut Milk | Red Onion | Ginger
Cumin | Lime Juice | Cilantro
Basmati Rice

Eggplant Involtini

Spinach | Onion | Pomodoro Sauce
Can be made vegan & gluten free
upon request

Alfredo Vegetable Lasagna

Pasta Layers | Spinach | Mushrooms
| Mozzarella | Alfredo Sauce
GF upon request

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Reception Enhancements

COCKTAIL HOUR STATIONS

Cocktail Buffet | 7.5 PP

Farmer's Market Crudit  & Craft Hummus GF
Spinach Artichoke Dip | Tortilla Chips GF
Cast Iron Brie Fruit & Shallot Compote | Balsamic Syrup
Water Crackers | Grilled Bread

Charcuterie Station GF | 7.95 PP

Soppressata | Bresaola | Prosciutto | Parmesan
Bleu Cheese | Fresh Mozzarella | Dried Fruits
Spiced Nuts Crackers | Homemade Jam

Avocado Bar GF | 8 PP

Can be prepared VE & GF

Chicken | Bacon | Chickpeas | Feta | Parmesan
Grilled Corn | Grape Tomatoes | Green Onions
Balsamic Vinegar | EVOO | Sriracha Aioli
Southwest Ranch Lemon Vinaigrette | Tortilla Crisps

Savannah Shrimp and Grits | 8 PP

Shrimp | Bacon | Mushrooms | Corn | Onions
Cheese Grits | Pickled Jalape o Corn Muffins
Hot Sauce | Green Onions

PREMIUM COCKTAIL HOUR STATIONS

The Seafood Bar GF | 16 PP

Jumbo Cocktail Shrimp | Housemade Cocktail Sauce
Peruvian Ceviche | Lime | Cilantro | Peppers
House Wood Smoked Salmon | Green Goddess

PASSED LATE NIGHT SNACKS

Mini Burgers and Kettle Chips | 4 PP

Ketchup | Pickles

Mini Chicken and Waffles | 3.50 PP

Maple Syrup | Cream Gravy

Soft Pretzel Bites | 3.00 PP

Cheese Sauce

CHEF INSPIRED DINNER STATION

Short and Sassy | 12 PP

Boneless Braised Short Ribs
Roasted Poblano Cheddar Polenta | Ancho | Coffee Demi

Mahi BLT | 11 PP

Blackened Mahi | Candied Bacon | Arugula
Red & Yellow Tomatoes | Brioche | Roasted Garlic Aioli

Savannah Shrimp and Grits | 9 PP

Shrimp | Bacon | Mushrooms | Corn | Onions | Cheese Grits
Pickled Jalape o Corn Muffins | Hot Sauce | Green Onions

Cuban Pork Taco | 8 PP

Fried Plantains | Cotija Cheese | Pickled Red Onion
Jalape o Flour Tortillas | Cilantro Lime Crema

Mexican Street Corn with Chopped Brisket GF | 9 PP

Sweet Corn Carved Off the Cob | Crema | Butter
Cotija Cheese | Chopped BBQ Brisket | Lime Squeeze Chili
Powder Sprinkle | Garnished with Crispy Pork Rind

Agnolotti Stack | 9 PP

Three Cheese Ravioli | Gorgonzola Cream Sauce
Frizzled Leeks | Spinach | Crushed Walnuts

DESSERT ENHANCEMENT

TO ACCOMPANY YOUR WEDDING CAKE

Flaming Doughnuts | 6 PP

Doughnut Holes | Kahlua | 151 Rum Butter | Brown Sugar
Vanilla Ice Cream

Twisted Ice Cream Bar | 6 PP

Vanilla Ice Cream | Bacon | Pretzels Cocoa Puffs
Caramel Popcorn | Dark Chocolate Chips | Peanut Brittle
Salted Caramel Sauce | Cinnamon Whipped Cream

Mini Desserts | 6.25 PP

Heavenly Peanut Bars | Lime Thyme Tarts | Macarons
Almond Cream Bars | Dark Chocolate Berry Cups

New Orleans Bananas Foster GF | 6 PP

Vanilla Ice Cream | Brown Sugar | Banana Liqueur | 151 Rum

Campfire Cookie Station - Select Two | 6.50 PP

Chocolate Chip Brownie | Apple Butterscotch Oatmeal
Pretzel Peanut Butter | Vanilla Ice Cream
Whipped Cream | Chocolate Sauce | Caramel Sauce

Strawberry Shortcake Bar | 6.50 PP

Grand Marnier Strawberries | White Chocolate Biscuits
Whipped Cream

Flaming S'mores | 4 PP

Marshmallows | Chocolate Chips | Crushed Graham

Doughnut Bar | 5 PP

Flavors may include:

Maple Bacon | Chocolate Cream Filled | Old Fashioned
Oreo | Sour Cream | Red Velvet

*Pricing based on 75 or more guests
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Prohibition Room Experience

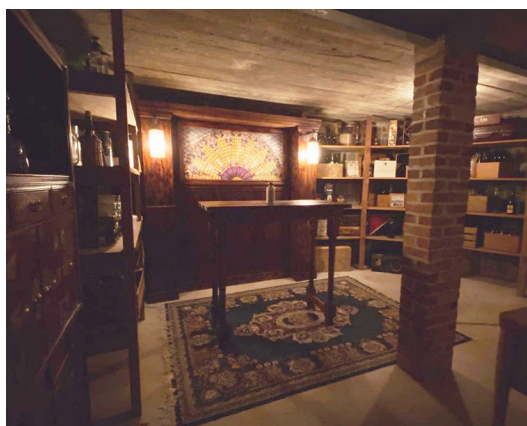
Step back in time and indulge in our hidden prohibition room!

This unforgettable experience includes a bartender and your choice of two spirits.

Bartender | All Glassware
2 Spirits of Choice - One 750ml Bottle of Each

Glenfiddich 12 year old Single Malt
Woodford Reserve Distiller's Select Kentucky Bourbon
Elijah Craig 1769 Original Small Batch Bourbon
Appleton Estate Extra 12 year old Rum
Grand Marnier Cordon Rouge
Frangelico

*Included in the William Howey package.
Ask your event designer about adding the Prohibition Experience to the
Grace Howey Package or RSVP's under 100 guests.*





Beverage Packages

INCLUDES PROFESSIONAL BAR STAFF | SOFT DRINKS, SPARKLING & SPRING WATER, MIXERS, GLASSWARE, ICE, ETC | LIQUOR LICENSE AND INSURANCE.

BEER & WINE PACKAGE

20 per Guest for Four Hours
24 per Guest for Five Hours

House Cabernet
House Chardonnay
Stella Artois
Corona Extra
Sierra Nevada Pale Ale

PREMIUM BAR PACKAGE

32 per Guest for Four Hours
37 per Guest for Five Hours

Ketel One Vodka
Maker's Mark
Johnnie Walker Black
Bombay Sapphire
1800 Silver Tequila
Mount Gay Rum
House Cabernet
House Chardonnay
Stella Artois
Corona Extra

CRAFT BEER

Cigar City Jai Lai
Cigar City Maduro Brown
Add 3 per Guest

CHAMPAGNE TOAST

House Brut Champagne
Add 5 per Guest

TABLESIDE WINE SERVICE

House Cabernet House
Chardonnay
Add 7 per Guest

MIXOLOGY BAR UPGRADE

AVAILABLE ONLY AS AN UPGRADE

5.00 Per Guest
Includes full bar mixers,
juices and garnishes

Creates: Jalapeno Margaritas
Old Fashioneds | Moscow Mules

Mixers: Local Jalapeno Lime Juice,
Fever Tree Ginger Beer,
Angostura & Orange Bitters
Garnishes: Bourbon Cherries

SIGNATURE COCKTAILS

The Orange Blossom

Kettle One Vodka | Grand Marnier
Lime Juice | Orange Juice
Orange Blossom Essence
5 per Guest

Traditional Red Sangria

Lemons | Limes | Apples | Pears
4 per Guest

Elderflower Mule

St Germain Elderflower | Gin
Lime | Ginger Beer
5 per Guest

Whiskey Apple Smash

Jack Daniels | Apple Cider
Ginger Beer | Squeeze of Lime
Cherry
5 per Guest

Pricing as of 4-1-23 | Pricing subject to adjustment without notice
All pricing subject to 23% service charge & 7% sales tax

Your essentials

PLATES



Ivory & Gold



White Sonata



Platinum



Camellia

INCLUDED IN ALL CATERING PACKAGES



Gold Firenze Salad Plate

Upgrade 1.00/piece



Camellia Charger

Upgrade 4.00/piece

FLATWARE



Prim



Ironstone

INCLUDED IN ALL CATERING PACKAGES



Beaded



Gold



Lissome

Upgrade 1.00/piece

GLASSWARE



Wine Glass



Tritan
Water Glass



Hi Ball



Martini



Champagne
Flute



Bordeaux
Glass

INCLUDED IN ALL CATERING PACKAGES



Rose Beaded



Blue Goblet



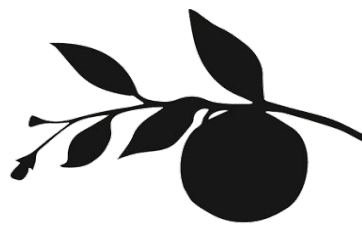
Riedel
Bordeaux Glass



Riedel
Champagne Flute

Upgrade 2.00/guest





THE HOWEY MANSION

established 1925

*Photography by: Garry & Stacy Photography | Daylin Lavoy Photography & Videography
Grace Jicha Photography | Arianna Photography | Meche Ausina Photography | 28 & North Photography
Blak & Tammy Photography | Autumn Nicole Photography | Lazzat Photography | J Lebron Photography*