

# 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  
Sleeps 10  
Pricing: \$3,000 per night

*Date subject to availability\*  
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

## Miniature Bacon Cheeseburgers

Ketchup

## Artichoke Fritters

Sun-Dried Tomato | Parmesan

## Whipped Goat Cheese Crostini

Lemon Curd | Red Quinoa | Thyme

## Tuscan Shrimp | GF

Garlic Aioli

## Thai Chicken Meatballs

Sweet Chili Sauce

## BBQ Beef on Tamale Pancake

Barbecued Beef | Avocado Salsa

Sour Cream

*\*Can be made vegan*

## Beef Empanadas

Verde Aioli

## Wild Mushroom Tartlets

Fontina | Parmesan | Goat Cheese

## Pesto Chicken Flatbread

White Sauce | Sautéed Spinach  
Tomatoes

## 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

## Vegan Wild Mushroom Flatbread

Cashew Cheese

## Nashville Hot Chicken Bites

Pickles | Ranch



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 | Crispy Shallots  
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  
Crispy Shallots

### 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

#### **Carved Garlic Rubbed Flank Steak | GF**

Chimichurri 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  
Crispy Shallots

## VEGETARIAN OPTION | 5 PP

### **Pumpkin Cashew Curry | VE | GF**

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

### **Alfredo Vegetable Lasagna**

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

*Pricing based on 75 or more guests  
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# Reception Enhancements

## COCKTAIL HOUR STATIONS

### Cocktail Buffet | 7.5 PP

Farmer's Market Crudité & 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 Jalapeño 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 | Bacon | Arugula | Red & Yellow Tomatoes  
Roasted Garlic Aioli | Brioche

### Savannah Shrimp and Grits | 9 PP

Shrimp | Bacon | Mushrooms | Corn | Onions | Cheese Grits  
Pickled Jalapeño Corn Muffins | Hot Sauce | Green Onions

### Cuban Pork Taco | 8 PP

Fried Plantains | Cotija Cheese | Pickled Red Onion  
Jalapeño 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

### Quattro Formaggi Ravioli | 9 PP

Four Cheese Ravioli | Gorgonzola Cream Sauce  
Crispy Shallots | 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

### Miniature Dessert Trio | 6.25 PP

May include: Heavenly Peanut Bars | Lime Thyme Tarts  
Macarons | Almond Cream Bars | Dark Chocolate Berry Cups  
| Key Lime Pie Dessert Shot | Red Velvet Dessert Shot  
Chocolate Toffee Cupcake

### 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

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# Prohibition Room Experience

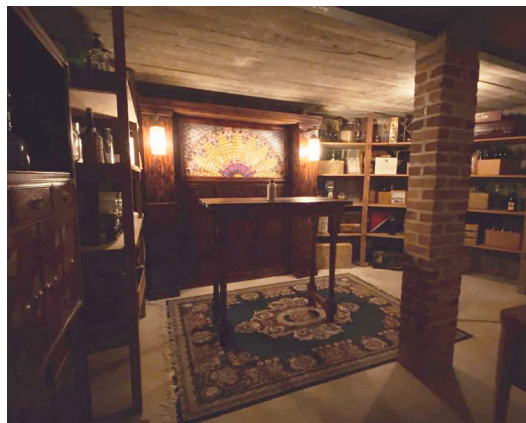
Step back in time and indulge in our hidden prohibition room!

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 TO THE  
PREMIUM BAR PACKAGE

5.00 Per Guest

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



Gold Firenze Salad Plate

**Upgrade 1.00/piece**



Camellia Charger

**Upgrade 4.00/piece**

INCLUDED IN ALL CATERING PACKAGES

## FLATWARE



Prim



Ironstone



Beaded



Gold



Lissome

**Upgrade 1.00/piece**

INCLUDED IN ALL CATERING PACKAGES

## 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

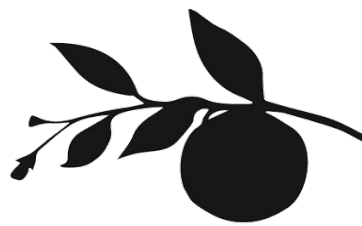


Riedel  
Champagne Flute

**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*