

WELCOME TO

*The Morehead Inn*

Thank you for considering the Morehead Inn for your very special occasion. Whether you are visiting our Inn for business or leisure, the Morehead Inn offers charm, elegance and Southern hospitality. Bringing together convenient location, modern facilities and personalized service, everything we do at The Morehead Inn is designed to make your time with us a truly memorable experience.

This material has been prepared to provide you with the information necessary to make your business or leisure event at the Morehead Inn as convenient and appropriate as possible. For guests who are considering us for the first time, this information will help you take full advantage of your 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 service to you.

Charlotte is a beautiful and lively city with many choices for meetings, retreats, and galas. We are humbled that you are considering us. Please feel free to consult any member of our staff with questions you may have.

Thank you for considering the Morehead Inn. We hope to hear from you soon!

Sincerely,

The Management and Staff  
The Morehead Inn

# *The Morehead Inn*

## **ARCHITECTURAL DESCRIPTION**

By Lisa A. Stamper

February 25, 1985

The extremely successful Charlotte entrepreneur Charles Campbell Coddington hired local architect William Peeps to design a home pattern after Mrs. Coddington's family residence in Western Pennsylvania. The resulting two-story clapboard home with green tiled roof has graced the northwest corner of East Morehead Street and Berkeley Avenue since 1917. Built with colonial revival detailing and symmetrical H-shaped plan, the Coddington House still stands as an excellent example of early twentieth-century architecture. The house and its out building have recently been renovated and are being used as a country inn named "The Morehead Inn".

The original front facade faced East Morehead Street and today looks very much as it did in the early twentieth-century. The design's strongest feature is its symmetry, emphasized by the two gabled wings flanking a spacious terrace. The roof of each wing is contained within the second story and a large chimney is centered within the end of each wing. Located between the first and second stories, connecting the wings is a short sloping roof, which shelters the entrance door and the two large flanking windows and with a slight extension, designated the doorway. The windows of the facade, as well as the original ones vary in size, but are characterized by many small rectangular panes, wooden frames, and delicate decorative shutters.

In 1980, a 3,000 square foot addition was built onto the back of the original house to create more room for an insurance company. This addition extends the length of the house and fills in the rear of the H-shape. The addition is also of the Colonial Revival style and easily blends in with the original design without copying it. According to a plan drawing filed in "William Peeps Papers" in the Special Collections of the University of North Carolina at Charlotte's Library, the addition replaced a first story terrace similar to the one in front of the house, a second story balcony and a two story porch on the western corner of the home.

Although symmetry is an overall theme in Peeps' design, the side facades are not identical. Both have gable ends and two first story windows in their front wings; however, the rest of the openings and architectural elements are varied to accommodate interior planning. The southeast facade, that faces Berkeley Avenue has a side door flanked by two windows and a sloping overhang supported by two simple, delicate round columns in the middle of its main section. Directly above this portico is a triple window. A small window is located higher and to the front of it. On the back wing of this facade, the first story contains two large casement windows. Above these windows is one typical window. All of these openings appear to be original. The last bay on this side is part of the addition. It contains a first story door and one second story window.

The main section of the northwest facade has a first story double window and two typical second story windows. The back wing has a simple, thin chimney near the main section plus a first and second story window near the rear. The last bay, which contains only one second story window, is part of the addition. The original interior plan and architectural features reflect the exterior colonial revival design. However, while the first floor plan follows the concept of symmetry closely, the second floor deviates slightly from true symmetry. Many early architectural elements are still in good condition. Most of the original architectural elements appear to be intact, including the staircase and its ornamentation, flooring, woodwork, mantles paneling, wainscoting, and molding. Most of the original doors and frames still exist within the home. In the sleeping suites, however, fire panels have been applied to the back of each door to meet fire code requirements. A Czechoslovakian chandelier has hung in the Great Room since the early 1940's. The 1980 addition's interior does not detract from the 1917 design. It presently houses various suites, a first floor conference room and a second floor sitting room.

## *The Morehead Inn*

The Great Room is located on the first floor in the center of the house and is presently similar to the original room, with no apparent structural alterations over the years. It has direct access to all the first floor living spaces, both interior and exterior, except the pantry. The southeast side entrance was probably the main entrance, and is still used as such. The entrance hall gives an impressive view of the large Great Room as one enters the inn. The grand U-shape stair is located in this area so that it may present an elegant view to those in the Great Room. As one enters the house, a half-bath was once located underneath the stairs to the left and a closet to the right. Today, the half bath is located to the right, with the left door closed and that area used as a private bath.

The Library, which is located on the first floor of the east wing, also has been altered only slightly at all. It is still being used as a Library. The north wing contained the Dining room, and still does, again without major alterations. According to Peeps' plan, the chimney on this side of the house was fake, built only to complete symmetry in the exterior design. Also on the first floor, the sun parlor, know as the Solarium room today located in the south wing, is now being used as bedroom suite. Only a few minor alterations have been made in this room. The original kitchen was located in the west wing of the first floor. This area now contains private bath and a laundry room. The servants' stair, which is still in use, was located next to the kitchen. The original pantry, located between the Dining Room and the Kitchen, has been converted into a modern kitchen. However, all openings seem to be original.

The second floor originally consisted of four bedrooms, three bathrooms, two sleeping porches, a balcony and a hallway. The original baths have been renovated and four new bathrooms have been created. Two balcony suites, a new balcony, a new upstairs parlor, a new sunroom, a new bedroom suite, and another hallway have been formed. All the heating units on the second floor have been moved to the attic to allow space for bathrooms. At the end and to the right of the hallway an original cedar closet with sliding shelves and drawers is an interesting architectural detail still being used today. Today, two outbuildings exist on "The Morehead Property". A gazebo house built near the back addition, away from Berkeley Avenue in 1980. It is now being used for storage and outdoor entertaining. Next to the gazebo house is a building constructed in 1920 as a three-car garage apartment. It was converted and expanded into a 2,200 square foot private residence in 1976. Today, the upstairs has two bedroom suites for rent along with a full bathroom. The first floor has a kitchen, dining area along with a den type living room with a stone fireplace. Besides the apartment, there are also two bedrooms to the back of the house. One of them has a king size antique brass bed, along with French doors leading out into a private fenced in area. The other is a smaller room decorated in antique golf motif.

It is difficult to discern how much of the surrounding site has changed since 1917. Many trees and shrubs, however, seem to be quite mature and most probably existed early in the twentieth century. The early driveway was probably entered from Berkeley Avenue, then called Coddington Avenue. This driveway was expanded in 1980 to create several small parking areas scattered through out the back and Berkeley Avenue side of the home. The Coddington House, which totals 9,300 square feet, sits in the historic Dilworth area. Today, modern commercial buildings with little if any architectural or aesthetic value threaten East Morehead's early architecture. Along with many other fine residences, the home built next to the Coddington House, which was built by one of Mr. Coddington's friends and also designed by William H. Peeps, has already been destroyed. The Coddington House is an example of an older building being used successfully in our modern society without losing its historic ambiance.

# *The Morehead Inn*

## **ESTATE FEES**

### **Saturday Evening Events**

#### **Main Floor:**

Includes the entire main floor and the outside grounds

Estate Fee: \$1750

Requires a minimum food purchase of \$3500

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### **Friday Evening, Saturday Afternoon and Sunday Events**

#### **Main Floor:**

Includes the entire main floor and the outside grounds

Estate Fee: \$1200

Requires a minimum food purchase of \$2625

#### **Front of the Inn:**

Includes the Great Room, Dining Room, Library and front patio

Estate Fee: \$800

Requires a minimum food purchase of \$1750

#### **Tea Room:**

Includes the Tea Room and back courtyard

Estate Fee: \$400

Requires a minimum a food purchase of \$875

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\*Lower seasonal discounts on Estate Fees and minimum food purchase requirements may apply and are available for weekday and weeknight events.  
Please speak with an Event Planner for further details.

# *The Morehead Inn*

## GENERAL INFORMATION

Thank you for considering Charlotte's most Unique Southern Estate 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 space for the scheduled event. This payment is equal to the full amount of your Estate Fee. The Morehead Inn (MHI) generally stays booked at least one year in advance; therefore, we recommend securing your space as soon as you are sure the Inn 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 (14) days prior to the event. **The Morehead Inn gladly accepts Visa, MasterCard and American Express. However, all of our prices reflect a 3% cash discount and presume that you'll be paying by check or cash. In the event you elect to pay with a credit card, we would need to physically swipe that card at time of payment and also charge a convenience fee of 3% of the total amount of the transaction.** In case of cancellation, Estate Fees are 100% non-refundable. If cancellation should occur within 0-120 days of your event, a 100% cancellation fee will be charged based on total anticipated revenue. If cancellation should occur within 121-180 days of your event, a 75% cancellation fee will be charged based on total anticipated revenue. **PAYMENT FOR THE CANCELLATION IS TO BE PAID WITHIN SEVEN (7) DAYS OF CANCELLATION.**

### **Guarantees**

The exact guest count will be finalized and agreed to no later than seventeen (17) 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 Inn will prepare for the number of guests guaranteed only, we will not prepare for any percentage over the guarantee.

### **Food & Beverage**

The MHI 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 MHI, 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 MHI. Services will be provided on a flat rate basis per guest, per hour for our bars.

### **Guest Minimums \* Accommodations**

The Morehead Inn can comfortably accommodate 300 guests in fair weather & 200 using the interior of the Inn. MHI places certain minimum food purchase guarantees on securing certain areas of the Inn.

### **Service Charge & Tax**

There will be a service charge of twenty-two percent (22%) on all food, beverage, rentals, additional labor, 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. Applicable taxes for all food, beverage, rentals and service charge will apply. There is a \$100 flat fee for any attended stations such as a carver, pasta server, or bartender.

### **Ceremonies & Rentals**

Because of the Inn's beautiful courtyard, you may decide to plan your ceremony at Morehead Inn. There is a \$200.00 ceremony fee, which includes ½ hour for the ceremony, one hour of rehearsal time and set up of your ceremony equipment. Additional rental charges may apply for items that The Morehead Inn 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, fine china, tents, specialty linens, fresh flowers, audio visual equipment and miscellaneous catering equipment.

# *The Morehead Inn*

## **GENERAL INFORMATION (CONTINUED)**

### **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 menu selection per guest is required by the client for the guest tables, i.e. coded place cards.

### **Lodging Accommodations**

The Morehead Inn has thirteen guest rooms and can host 24 to 30 guests overnight. The rooms range in price from \$179 to \$269. If you agree to rent all thirteen rooms, the Inn will offer you a group discount rate of \$150 per room, with breakfast and turndown service included, based on double occupancy. With evening events involving amplified music, we require that the eight lodging rooms in the Main House be reserved at a discount rate of \$160 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 MHI for your party if notice of cancellation is not received sixty (60) days prior to the event date.

“The Morning After” Sunday Brunch – Continue the festivities with a sumptuous Brunch the morning after your reception. Invite your family and out of town guests to join you for a farewell gathering with fresh Coffee, Mimosas, Bloody Mary’s and a delectable assortment of Breakfast and Brunch fare. Please consult your Event Planner for details...

### **Restrictions and Obligations**

1. Events are limited to a four-hour period. Additional hours incur an \$18 per hour per staff labor charge.
2. Evening cocktail and receptions involving music (Band or D.J.) are required to RENT ALL THE ROOMS (8) IN THE MAIN HOUSE.
3. At a minimum, we ask that the Main House lodging rooms be reserved with any evening event that will have amplified music. The Morehead Inn will offer a Main House discount rate of \$160 per room including the full breakfast and turndown service based on double occupancy. Or you may take all thirteen lodging rooms for the group discount rate of \$150 per room.
4. No amplified music is allowed outside due to zoning restrictions.
5. Left-over food items, not including wedding cake, may not be removed from MHI property due to insurance restrictions.
6. Throwing of any birdseed or rose petals is prohibited on the MHI property except for outdoor areas designated by your event planner. A \$150 cleaning fee will be assessed if this occurs without approval.
7. MHI has a limited number of vendors who are permitted to provide services in conjunction with MHI events. Our exclusive relationships insure that both the client's needs and the Inn's quality expectations are likely to be met. No other vendors are allowed to work on MHI property.
8. MHI will provide complementary 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.

### **Liability**

The MHI 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 MHI for any damage, loss or liability incurred by MHI 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.

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## **Royal Elegance, Southern Style**

Located in Charlotte's Historic Dilworth community, The Morehead Inn offers warm and gracious Southern Hospitality at one of North Carolina's most elegant and well-known estates. Often described as "The most unique experience available in Charlotte," the Inn proudly presents its Southern Traditional menu. 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! All prices are for a guaranteed unlimited quantity of food!

### **HORS D'OEUVRES**

#### *\* Artisan Fruit & Cheese Display \**

A variety of hand-crafted cheeses & gourmet olives with strawberries (long-stemmed when available), grapes, apples, chocolate sauce and whipped cream **\$15.75**

Scallops wrapped with Bacon	\$12.00	Chicken and Beef Satay	\$ 7.50
Smoked Trout Crostini	\$ 4.50	Fresh Garden Crudit�	\$ 5.00
Bleu Cheese Tarts	\$ 8.50	Fresh Seasonal Fruit Display	\$ 5.00
Spinach Artichoke Puffs	\$ 5.25	Domestic Cheese Display	\$ 7.00
Melon wrapped in Prosciutto	\$ 4.75	Mini Crab Cakes with Remoulade	\$10.75
Scallops and Shrimp on Forks	\$11.00	Chipotle Tenderloin	\$13.75
Spanakopita	\$ 5.00	Crab or Artichoke Dip with Crisps	\$ 9.50
Lilliputian Lamb Chops	\$15.00	Assorted Stuffed Mushrooms	\$ 6.75
Honey Ham Biscuits	\$ 4.50	Baked Brie and Fruit Display	\$10.00
Shrimp and Asiago Cheese Puffs	\$ 8.00	Roma and Goat Cheese Crostini	\$ 6.75
Salt and Pepper Catfish	\$ 6.00	Gourmand's Fruit & Cheese Display	\$ 6.50
Vidalia Onion Cheese Dip	\$ 5.50	Salmon Satay with Ginger Lime Sauce	\$15.00
Crostini Creamed Asparagus	\$ 6.75		

#### **Chef's Choice Elite Petites**

A Tasteful Assortment Passed for Thirty Minutes \$ 6.25

### **CARVING BOARD**

All items include assorted condiments and warm homemade rolls  
Requires a \$100 set up fee for a carver.

Carved Apricot Turkey Breast	\$7.00	Carved Roast Pork	\$11.00
Carved Honey-Glazed Ham	\$9.00	Carved Roast Beef	\$7.00
Carved Beef Tenderloin	\$14.00		

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Menus are revised quarterly and prices are subject to change.

Prices do not include tax or service charge.

# *The Morehead Inn*

## **OTHER SPECIALTIES**

Pistachio Stuffed Chicken	\$9.00	Smoked Salmon Display	\$17.00
Herb Stuffed Pork Loin	\$9.50	Plump Shrimp	\$11.00

### **Our Specialty:**

Chicken Rolled with Goat Cheese and Sun-Dried Tomatoes  
\$8.75

## **PASTA BAR**

Requires a \$100 Set-Up Fee for Pasta Server

Served with two types of pasta, two types of sauces, and assortment of five toppings  
\$8.75

## **SALADS**

Estate Salad	\$5.00	Traditional Chef Salad	\$5.75
Grilled Chicken Caesar	\$6.50	Goat Cheese and Black Eyed Pea	\$5.75
Gourmet Potato or Pasta	\$5.00	Chicken Salad	\$5.00
Greek Salad	\$5.25	Pear and Walnut Salad	\$6.50

### **Our Specialty:**

Spinach Salad with Hot Bacon Vinaigrette  
\$6.00

## **SOUTHERN FAVORITES**

Roasted Garlic Potatoes	\$4.00	Broccoli & Cheese	\$5.00
Green Bean Casserole	\$4.50	Grilled Sweet Potatoes	\$4.25
Country Stuffed Bacon Potatoes	\$4.25	Marinated Grilled Vegetables	\$4.00

### **Our Specialty:**

Mama Sarah's Cashew Chicken  
\$6.75

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# *The Morehead Inn*

## **SEATED DINNERS**

All dinners include choice of soup or salad, Chef's Choice of Side Items and Vegetables,  
Fresh Baked Bread, Water, Tea and Coffee.

## **SEAFOOD**

### **Pecan Encrusted Trout**

Fresh Trout covered in pecans and served with an orange rosemary butter sauce  
\$49

### **Red Snapper with Crab and Cornbread Stuffing**

Ocean Fresh Red Snapper accompanied by a Cornbread and Crabmeat Stuffing  
\$41

### **Stuffed Flounder**

Flounder stuffed with Crabmeat served with Lemon Butter  
\$36

### **Grilled Tuna Key West**

Grilled Tuna served medium marinated and topped with a zesty Key Lime Juice  
\$48

### **Seared Sea Bass**

Seasoned Sea Bass served over a bed of steamed spinach  
\$48

### **Our Specialty**

#### **Sesame Crusted Salmon with Ginger Vinaigrette**

Easily the best salmon you have ever tasted! Boneless Salmon Fillet crusted with sesame  
seeds, baked and topped with our outstanding Ginger Vinaigrette  
\$48

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# *The Morehead Inn*

## **SEATED DINNERS (CONTINUED)**

### **PORK**

#### **Pecan Breaded Pork Loin**

Local Pork breaded with pecans and baked until tender, topped with our unique sauce  
\$39

#### **Pork Roast Appalachian**

Pork Roast stuffed with cinnamon and sweet apples  
\$36

#### **Herb Stuffed Pork Medallions**

Sliced Pork Tenderloin stuffed with herb dressing served with a blueberry rum glaze  
\$39

#### **Our Specialty**

#### **Dried Fruit Stuffed Pork**

Apple Cider Pork Tenderloin stuffed with assorted dried fruit  
\$37

### **FOWL**

#### **Roasted Turkey Breast**

Roasted medallions of tender turkey served with a cranberry salsa glaze  
\$29

#### **Lemon Chicken with Rosemary**

Simple but elegant...tender boneless breast roasted with lemon and rosemary  
\$34

#### **Pistachio Stuffed Chicken**

Medallions of chicken stuffed with pistachios and covered with a creamy Veloute  
\$39

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*The Morehead Inn*

**SEATED DINNERS (CONTINUED)**

**FOWL (Continued)**

**Chicken Milanese**

Tender chicken breast served with lemon crème sauce with Shitake mushrooms and pearl onions  
\$39

**Our Specialty**

**Roasted Cornish Game Hen with Oyster Stuffing**

Slowly roasted and stuffed with an oyster and cornbread combination  
\$48

**BEEF**

**Tournedos with Tawny Port Gravy**

Medallions of Tenderloin served with a rich Port Gravy  
\$46

**Filet Mignon served with Traditional Béarnaise**

The most tender filet served with traditional Béarnaise  
\$45

**Beef en Croute**

Beef Tenderloin wrapped in puff pastry and complimented with a mushroom red wine sauce  
\$49

**Filet Mignon stuffed with Bleu Cheese**

Filet carefully stuffed with Bleu Cheese and wrapped with lean bacon  
\$47

**Slow Roasted Prime Rib Au Jus**

The finest Prime Rib of Beef, cooked all day to tender perfection  
\$42

**Our Specialty**

**Tenderloin with Burned Bourbon and Molasses Sauce**

The name says it all!  
\$45

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# *The Morehead Inn*

## **DESSERT MENU**

Chef's Choice Assortment of Mini Desserts

Assortment of three - \$6.75

Assortment of five - \$7.95

The following desserts are \$7.95 per guest

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Crème Brule

Key Lime Pie

Apple Dumplings

Dark & White Chocolate Mousse Swirl with Seasonal Berries

Banana Macadamia Nut Bread Pudding with Warm Brandy Maple Syrup

Sorbet with Cookie

New York Style Cheesecake with Seasonal Fruit

Hawaiian Caramelized Pineapple Tart

Seasonal Fresh Fruit Tart

Tiramisu

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*The Morehead Inn*

*Spring / Summer Seasonal Menu*  
*2010*

Greek Salad Skewers - \$4.75

Chef Edward's Sliders - \$4.50

Pear and Apple Brie Bites - \$4.25

Shrimp and Fennel Crostini - \$5.75

Mini Italian Club Sandwiches - \$5.75

Bacon Wrapped Pineapple Shrimp - \$7.50

Pineapple Pork Tenderloin Skewers - \$7.00

Three Cheese Stuffed Yukon Potatoes - \$4.00

Mini Prosciutto and Goat Cheese Pizzettes - \$5.50

Cranberry, Chutney Goat Cheese and Walnut Envelopes -  
\$5.75

Spicy Lime Marinated Chicken Skewers w/Avocado Cream  
Dip - \$6.75

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## *The Morehead Inn*

### **HOURLY BAR SELECTIONS**

There will be a charge of \$100 per bar & bartender.  
Thirty (30) person minimum

#### **T H E E S T A T E B A R**

This service includes beers such as Michelob Ultra, Bud Light, Amstel Light and Heineken.  
General Manager's choice of 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

#### **T H E E S T A T E L I Q U O R**

There will be an 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.

#### **T H E F O U N D E R ' S B A R**

This service includes beer such as: Blue Moon, Corona Light, Carolina Blonde, Rolling Rock and Yuengling. Please select one Red & one White Wine from these selections: Meridian Chardonnay, BV Century Cellars Chardonnay, Hogue Johannesburg Riesling, McWilliams Chardonnay, Mirassou Chardonnay, Murphy Goode Fume Blanc, Ecco Domani Pinot Grigio, Kimball Chardonnay, Frei Brothers Chardonnay, Sterling Sauvignon Blanc, Rock Rabbit Sauvignon Blanc, Concannon Pinot Noir, Wyndham Pinot Noir, Bin 333, Fess Parker Red, Excelsior Cabernet Sauvignon, BV Century Cellars Merlot, Kenwood Yalupa Cabernet Sauvignon., Fetzer Pinot Noir, Fat Bastard Shiraz, Kimball Cabernet Sauvignon, Mark West Pinot Noir, Louis Martini Cabernet Sauvignon, Salmon Point White Zinfandel, 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: \$26.50 per guest  
4 hour bar: \$31.25 per guest

#### **T H E F O U N D E R ' S L I Q U O R**

There will be an 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

# *The Morehead Inn*

## **HOURLY BAR SELECTIONS (CONTINUED)**

There will be a charge of \$100 per bar & bartender.  
Thirty (30) person minimum

### **SPECIAL OFFERINGS**

#### **Non-Alcoholic Bar**

Includes Soft Drinks, Tea, Water, Coffee, and Punch or Lemonade  
\$7.00 per guest

#### **Cordial Set-Up**

\$6.50 per drink

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#### **Regular & Decaffeinated Coffee Service**

\$1.50 per guest

#### **Coffee Presentation**

Includes specialty blend of coffee, homemade whipped cream, chocolate shavings,  
brown & cane sugar cubes, and cinnamon sticks.

\$2.75 per guest

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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, and Champagne Bar  
\$3.00 per guest

Above Beers, Wines and prices are subject to change.

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# *The Morehead Inn*

## **Exclusive Vendor List**

At the Morehead Inn we always try to take the extra step to insure that your special event is the very best that we can deliver. 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 our 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**

Cake Expressions By Lisa	<a href="http://www.cake-expressions.com">www.cake-expressions.com</a>	704-560-2013
Cakes by Victoria	<a href="http://www.cakesbyvictoriamoore.com">www.cakesbyvictoriamoore.com</a>	704-492-7101
Cakes of Distinction – Kathy Allen		704-552-9898
Cheesecake, Etc. – Gail Ciriello Buff	<a href="http://www.cheesecakeetc.biz">www.cheesecakeetc.biz</a>	704-509-2020
Dale R. Richardson		704-321-1621
Decadent Designs	<a href="http://www.decadentdesignsbakery.com">www.decadentdesignsbakery.com</a>	704-542-7797
Edible Art – Cathy DuFault	<a href="http://www.edible-art-charlotte.com">www.edible-art-charlotte.com</a>	704-342-2253
Elizabethan Delights-Lisa McRae	<a href="http://www.elizabethan-delights.com">www.elizabethan-delights.com</a>	704-806-1963
For Goodness Cakes	<a href="mailto:hpruden@yahoo.com">hpruden@yahoo.com</a>	704-905-6739
Cakes By Jill - Jill Delmastro	<a href="http://www.weddingcakesbyjill.com">www.weddingcakesbyjill.com</a>	704-877-7748
Nona's Sweets	<a href="http://www.nonassweets.com">www.nonassweets.com</a>	704-717-6144
Tizzerts – Tiz Benson	<a href="http://www.tizzerts.com">www.tizzerts.com</a>	704-375-7400
The WOW Factor – Amy Craparo	<a href="http://www.thewowfactorcakes.com">www.thewowfactorcakes.com</a>	239-213-8443

### **THE FLORISTS**

Carolyn Shepard Design Group	<a href="http://www.carolynshepard.com">www.carolynshepard.com</a>	704-523-5237
Crawford & Company Florist	<a href="http://www.crawfordandcompanyflorist.com">www.crawfordandcompanyflorist.com</a>	704-523-8474
Elizabeth House Florist		704-342-3919
Flowers From The Cellar – Pam Bailey		704-534-2451, 704-366-3844
In Bloom, Ltd. – Jay Lugibihl & Sissy Hunter		704-343-9899, 704-616-7950
Providence Florist – Sara Kathrotia	<a href="http://www.providencefloristnc.com">www.providencefloristnc.com</a>	704-542-3500
The Blossom Shop, Inc. – Ted Todd	<a href="http://www.blossomshopflorist.com">www.blossomshopflorist.com</a>	704-376-3526
The Flower Diva - Carrie Cassidy-Struble	<a href="http://www.theflowerdiva.com">www.theflowerdiva.com</a>	704.889.DIVA
The Place for Flowers	<a href="http://www.placeforflowers.com">www.placeforflowers.com</a>	704-521-6111

# *The Morehead Inn*

## **Exclusive Vendor List**

### **THE PHOTOGRAPHERS**

Casey Cunningham Photography	<a href="http://www.caseycunninghamphotography.com">www.caseycunninghamphotography.com</a>	704-343-2577
Catch Light Studios	<a href="http://www.catchlightonline.com">www.catchlightonline.com</a>	704-376-5290
Charlotte Image Photography, Inc.	<a href="http://www.charlotteimage.com">www.charlotteimage.com</a>	704-334-5506
Cliff Nichols Photography & Cinematography	<a href="http://www.cnphotovideo.com">www.cnphotovideo.com</a>	800-449-3781
Critsey Rowe Photography	<a href="http://www.critseyrowe.com">www.critseyrowe.com</a>	800-699-6518, 704-777-7707
Dave Krehl Photography	<a href="http://www.davekrehl.com">www.davekrehl.com</a>	704-807-6179
Deborah Triplett Studios		704-651-3330
Diane Hughes Photography	<a href="http://www.dianehughesphotography.com">www.dianehughesphotography.com</a>	704-376-9908
Diane Mason Photography	<a href="http://www.dianemasonphotography.com">www.dianemasonphotography.com</a>	704-408-1400
GG-Images – Thomas Geist	<a href="http://www.gg-images.com">www.gg-images.com</a>	800-361-3520
George Miller Photography	<a href="http://www.georgemillerphotography.com">www.georgemillerphotography.com</a>	704-594-9096
Honour Hiers Fine Arts Photography	<a href="http://www.honourhiers.com">www.honourhiers.com</a>	704-332-1940
Indigo Photography	<a href="http://www.indigocharlotte.com">www.indigocharlotte.com</a>	704-335-0948
Jim Aiello Photography	<a href="http://www.jimaiellophotography.com">www.jimaiellophotography.com</a>	704-849-8675
Joanna DeHart Photography	<a href="http://www.joannadehartphotography.com">www.joannadehartphotography.com</a>	704-545-5850
Michael Catlow Group	<a href="http://www.bludomain57.com/~michael/#">www.bludomain57.com/~michael/#</a>	704-996-3780
Photographic Elegance	<a href="http://www.photographicelegance.net">www.photographicelegance.net</a>	704-598-9099
Photosynthesis – Ginger Wagoner		704-358-3587
Professional Photographic Services – Gregg Owen	<a href="http://www.professionalphotographic.com">www.professionalphotographic.com</a>	704-921-6655
Pro-Fusion Photography	<a href="http://www.profusionphotography.com">www.profusionphotography.com</a>	704-377-1494
Ralph Melvin Photography	<a href="http://www.ralphmelvin.com">www.ralphmelvin.com</a>	704-553-9110
Southern Light Photography	<a href="http://www.southernlightphoto.com">www.southernlightphoto.com</a>	704-443-7152
Stephanie Chesson Photography	<a href="http://www.stephaniechesson.com">www.stephaniechesson.com</a>	704-333-1209
Tommy McCart Photography	<a href="http://www.tommymccartphotography.com">www.tommymccartphotography.com</a>	704-372-3213

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# *The Morehead Inn*

## **Recommendations List**

The Morehead Inn enthusiastically recommends the following exclusive vendors.  
You are not limited to this list.

### **CHAPELS**

Belk Chapel – Queens College Special Events Office	704-337-2560
Holy Trinity Lutheran Church – Pastor Nancy Craft	704-377-5439
Little Church on the Lane	704-334-1381
St. Mary’s Chapel	704-333-1235

### **ENTERTAINERS**

All the Right Grooves	<a href="http://www.TheRightGrooves.com">www.TheRightGrooves.com</a>	704-549-9951
Anne Trenning – Pianist – Morehead Inn’s “Artist In Residence”		704-371-3264
Aris Quiroga – Spanish, classical, contemporary guitar	<a href="http://www.arisguitarist.com">www.arisguitarist.com</a>	704-394-8430
Audio To Go	<a href="http://www.AudioToGoDJ.com">www.AudioToGoDJ.com</a>	704-537-9300
Audio Video Architects -Ty Coleman	704-201-6790,	704-821-3715
Black Top Entertainment & Limo – Steve & Teresa Blackburn		800-957-0676
Brandon T. Williams	<a href="http://www.brandontwilliams.com">www.brandontwilliams.com</a>	704-813-3975
Carolina Chamber Players: Emily Chatham	<a href="http://www.ccplayers.com">www.ccplayers.com</a>	704-367-1949
Carolina Strings	<a href="http://www.carolinastings.com">www.carolinastings.com</a>	704-597-1531
Charles Vaughn –Guitar	<a href="http://www.charlesvaughn.net">www.charlesvaughn.net</a>	704-563-6479
Charlotte Penland – Pianist & Flutist		704-933-7491
Curious George DJ Service		704-588-8838
Cynthia Hunt Lawrence – Pianist	<a href="http://www.cynthialawrence.net">www.cynthialawrence.net</a>	704-458-5470
Daryll Ryce – Vocalist & Guitar		704-563-5079
David McKenzie (bagpiper)		704-552-0816
DJ Dan Rice – Mobile DJ	<a href="mailto:Djdandan@aol.com">Djdandan@aol.com</a>	704-737-3962
DJ Levi Brown	<a href="http://www.djlevibrown.com">www.djlevibrown.com</a>	704-517-8344
DJFUZZ – Kelvin Little	<a href="mailto:a1djfuzz@yahoo.com">a1djfuzz@yahoo.com</a>	704-287-8067
Dorian Trio	<a href="http://www.cynthialawrence.net">www.cynthialawrence.net</a>	704-364-3830
Dynamic Duet	<a href="http://www.dynamicduet.com">www.dynamicduet.com</a>	704-583-4738
East Coast Entertainment		704-339-0100
HARP Occasions – Joan Johnson		803-548-3832
Harry Bell Music	<a href="http://www.harrybellmusic.com">www.harrybellmusic.com</a>	704-589-0129
Jazztrack – Celine Berman	<a href="http://www.jazztrack.com">www.jazztrack.com</a>	704-821-7351
Keynote Group, Inc. – DJ and/or Pianist & Vocals		704-535-6878
Legacy Brass ensemble – Rick Price	<a href="mailto:ricktrumpetman@aol.com">ricktrumpetman@aol.com</a>	704-827-4941
Lyle Back Quartet – Jazz Group		704-827-2092
Meg Huyck – Pianist		704-408-9849
Melonbelly	<a href="http://www.melonbellymusic.com">www.melonbellymusic.com</a>	704-905-4131

# *The Morehead Inn*

## **Recommendations List Continued**

The Morehead Inn enthusiastically recommends the following exclusive vendors.  
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### **ENTERTAINERS**

Michael Holian		336-299-4591
Nathan Wright Shirley – pianist		704-563-8947
Shelly Sutton - “The Songwriter/Singer/Acoustic Guy”		803-547-5134
Silas Aldridge - Pianist		980-297-8834
Split Second Sound & DJ	<a href="http://www.splitsecondsound.com">www.splitsecondsound.com</a>	704-907-9507
The Doug Burns Band		704-552-9598
The Holiday Singers – Jeanine Dovell	<a href="http://www.holidaysingers.com">www.holidaysingers.com</a>	704.567.6766, 704.258.4354
The Jerry Goodman Group	<a href="http://www.goodmanmusic.com">www.goodmanmusic.com</a>	704-782-0913
The Michael Catlow Group, L.L.C.		704-996-3780
The “Z” Brothers – Disc Jockeys		704-542-0123
Tom Billotto – Guitarist/Vocalist	<a href="http://www.tombillottomusic.com">www.tombillottomusic.com</a>	704-341-4891
Violin by Christine Robinson	<a href="http://www.violinbychristine.com">www.violinbychristine.com</a>	803-802-1930

### **MINISTERS**

Father Michael Flynn	<a href="mailto:flynnjm1@aol.com">flynnjm1@aol.com</a>	704-366-9889
Harry Griffin – Non- Denominational (Daytime Phone)		704-336-4879
Rev. Eric Guthrie	<a href="mailto:ericguthrie@hotmail.com">ericguthrie@hotmail.com</a>	704-567-6933
Rev. Loy Ritherspoon – United Methodist		704-547-4600
Rev. Patrick Maloy – Interfaith/Non-Denominational		704-263-4677
Rev. Rebecca A. Nagy		704-588-4623
Rev. Ronald Parker		704-494-4083
Rev. William “Linn” Fisher	<a href="mailto:ministertoyou@yahoo.com">ministertoyou@yahoo.com</a>	704-650-9005

### **TRANSPORTATION**

A Step Above Limousine Service	<a href="http://www.astepabovelimo.com">www.astepabovelimo.com</a>	707-605-1108
Adams Stage Lines – Horse & Carriage – John D. Adams		704-537-5342
Carnegie Limousines		704-329-0441
Country Time Carriages -	<a href="http://www.countrytimecarriages.com">www.countrytimecarriages.com</a>	704-580-0423
English Carriage Company	<a href="http://www.englishcarriage.com">www.englishcarriage.com</a>	704-488-7800
Jenkins Classic Cars – George Decsy		704-540-0707
Lakeside Limousine – Jeff Canady		704.202.9942, 704.807.3016
My Bus – Rebecca Cherry		704-556-1415
Rose Limousine – Andy Thompson		704-522-8258
Royal Limousine	<a href="http://www.royallimousine.net">www.royallimousine.net</a>	704-779-3118
Trolley of the Carolinas – Lynn Bartlett	<a href="mailto:lynn@trolleyinc.com">lynn@trolleyinc.com</a>	704-348-1200
Uptown Charlotte Limousines & Rolls Royce - Chris Rand		704-575-7494

# *The Morehead Inn*

## **Recommendations List Continued**

The Morehead Inn enthusiastically recommends the following exclusive vendors.  
You are not limited to this list.

### **OTHER SERVICES**

Affordable Wedding Website Design	<a href="http://www.DBLab.com">www.DBLab.com</a>	704-724-4097
Bonnie Boughter Eft Beautiful Calligraphy		704-579-0462
Brideshead – Bridal Headpieces & Accessories		704-372-8573
Connie Duglin Linens	<a href="http://www.connieduglinlinen.com">www.connieduglinlinen.com</a>	704-8490646
Creations Hair & Makeup	<a href="http://www.creationshairandmakeup.com">www.creationshairandmakeup.com</a>	704-712-3429
Dottie Maloy – Wedding Director		704-263-4677
Georgetown Bodyworks of Charlotte		704-335-0050
Ice Sensations – Gary Ross – Ice Sculptures		704-569-9392
Jeannie Fry – Hair & Make-up Artist on Location		704-566-4905
Joel Kweskin	<a href="http://www.caricaturesbyjoel.com">www.caricaturesbyjoel.com</a>	704-846-4835
Julie Moore – Makeup Artist		704-488-4662
Lynn Wadell Originals – Calligraphy		704-344-0070
Natural Brides – Prof. Hair & Make-up on Location by Cathy		704-577-2961
Signature Designs By Shawon	<a href="http://www.signaturedesignsbyshawon.com">www.signaturedesignsbyshawon.com</a>	704-904-2381
Spa South		704-376-5002
Starforest Photo Quilts	<a href="http://www.starforestquilts.com">www.starforestquilts.com</a>	828-682-7331
Successful Meetings & Events	<a href="http://www.successfulmeetingsandevents.com">www.successfulmeetingsandevents.com</a>	704-780-7365
The Wedding Affair – Bridal Accessories		704-535-0511
The LOOK (Hair & Make-Up) – Heather Bryson	<a href="http://www.heatherbryson.com">www.heatherbryson.com</a>	704-502-3866
Jeannie Fry Hair & Make-Up	<a href="http://www.jeanniefryartistgroup.com">www.jeanniefryartistgroup.com</a>	704-566-4905

### **VIDEOGRAPHERS**

A Video Vision		704-254-3181
Carolina Video Productions	<a href="http://www.carolinavideo productions.com">www.carolinavideo productions.com</a>	704-661-0320
Chris Tezzard -	<a href="http://www.ccvproductions.com">www.ccvproductions.com</a>	704-426-2861
Cinematrimony Videographer	<a href="http://www.cinematrimony.com">www.cinematrimony.com</a>	704-418-6000
Cliff Nichols Photography & Cinematography	<a href="http://www.cnphotovideo.com">www.cnphotovideo.com</a>	800-449-3781
James B. Sommers Studios		704-780-0068
Precision Videography – Eric or David Lawrence		704-502-2487
PVI Video Imagery - Ron & Nancy Bryant		704-375-7019
Serendipity Studios -	<a href="http://www.serendipitystudiosproductions.com">www.serendipitystudiosproductions.com</a>	704-502-2023
Vittorio Video - Jason Vittorio –	<a href="http://www.vittoriovideo.com">www.vittoriovideo.com</a>	704-650-5258

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# *The Morehead Inn*

## **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.

Wedding Ceremony (Chairs, Set-up, Rehearsal Time & Ceremony) \$200.00

Glassware, Silver Flatware, & Glass or China Plates	Included with your event
Chrome & Silver Serving Trays, Chafers & Utensils	Included with your event
White, Ivory Linens/Napkins for Tables	Included with your event
Specialty Linens for all Food & Cake Displays	Included with your event
Silver Wedding Cake Cutting Utensils & Cake Cutting	Included with your event
Toasting Champagne Flutes for all guests	Included with your event
Paper Cocktail & Dinner Napkins	Included with your event

### **RENTALS**

5' Round Tables with Eight Chairs and Linens ( <u>Three</u> tables included with your mingling cocktail event, ALL tables included with seated full-service meals.)	\$40.00 each
Bistro Tables with Linens (without chairs) ( <u>Two</u> included with your event)	\$15.00 each
Cocktail Tables with Four Chairs and Linens ( <u>Three</u> included with your event)	\$15.00 each
Gold/Natural/Mahogany/Black/Silver/White Chivari Chairs (100 GOLD Chivari chairs are included with your ceremony)	\$4.00 each + Delivery Fee*
White/Natural/Black Wooden Padded Chairs* (Includes coordinating seat cushions)	

Specialty Table Linens\* – Ask your Event Planner for samples!

Specialty Chair Covers\*

Specialty Chair Sashes\*

Wood Parquet Dance Floor \$275.00

MHI Patio Heater (one available) \$100.00

Tents\* (To be Determined on a Case-by-Case Basis)

MHI Sterling Silver 22" Round or 18" Square Cake Stand \$35.00

MHI Sterling Silver 16" Round Cake Stand \$25.00

Edinburgh Crystal Cake Server and Knife\* (available for purchase)

Edinburgh Crystal "Morehead Inn" Engraved Toasting Flutes\* (available for purchase)

\*Call For Pricing

\*\*Additional Services continued on next page...

Above prices are subject to change.  
Prices do not include tax or service charge.

# *The Morehead Inn*

## **CONSERVE**

The Morehead Inn is dedicated to protecting the environment. We understand the importance of greening the hospitality and event planning industry and we are committed to contribute our part.

Listed below are a few ways we are implementing ideas and making a significant impact to become more eco-friendly.

~

### **At the Morehead Inn we...**

#### Reduce, Reuse and Recycle

Purchase reusable products from culinary items to office items

Purchase fresh, organic produce and support local farmers

Offer a Linens & Towels Program for our lodging guests

Use energy efficient fluorescent lighting and dimmers on lights

Use minimal chemicals for Lawn & Garden use

Installed low flow showerheads & toilets in public restrooms and guest rooms

Encourage all staff to minimize the use of paper, and general waste

Offer ways for our guests to re-cycle

Compost for our gardens

 **PLEASE CONSIDER THE ENVIRONMENT BEFORE PRINTING.**

# *The Morehead Inn*

## **LODGING**

### **A few ways our Lodging Guests can make a difference...**

- Participate in hotel linen programs, or let the hotel know that it's not necessary to change your sheets and towels every day.
- Reduce the amount of water used for bathing or showering.
- When you leave your hotel room, turn off the AC/heat, lights, TV and radio. Be sure to close the drapes.
- Participate in hotel recycling programs by placing recyclables in appropriate bins.
- Carry a dry cleaning or grocery bag with you in which to carry dirty laundry home.
- Leave little bottles of amenities in the guestroom if unopened.
- Keep bar soap wrappers and take used bars of soap home.
- Let hotel management know, by speaking directly to management or writing them a note, that you want them to conserve and that you want to participate.
- Instead of leaving bathroom lights (and fans) on all night, use hotel night lights.
- Re-cycle complimentary newspapers, or better yet...get updates / headlines online!
- Patronize hotels, airlines, tour operators who support "greening" programs.
- Check in/out of the hotel via the hotel's electronic program.

## **MEETINGS & EVENTS**

### **Thinking of more GREEN ideas for your next meeting?**

- Participate in our company Eco-Friendly Lodging Program
- Have overnight meeting attendees do the same.
- Use only recyclable products for your next meeting
- Use only reusable items for your next meeting (glasses, cloth, ceramic, etc.)
- Serve food & beverage buffet style, with less garnish and plates
- Serve beverage items from pitchers, coolers and dispensers instead of individual bottles
- Serve creamers & sugars in pourers on tables
- Use left over water and ice to water house plants
- Offer double side copying at a reduced rate
- Use windows for natural lighting
- Use property green centerpieces, and seed packets as favors
- Please ask an Event Planner for our Green Event Questionnaire.



# *The Morehead Inn*

1122 East Morehead Street  
Charlotte, NC 28204  
(704) 376-3357

## **DIRECTIONS**

**I-77 South** Exit 9B (John Belk Freeway - I277). Travel past the Panthers' Bank of America Stadium and the Charlotte Skyline. Exit 2A - Kenilworth Ave. - Exit Right onto Kenilworth Ave. Go to the second stop light (ignore blinking light) - E. Morehead St. Turn Right. The next street on left is Berkeley Ave. - We are right on the corner.

**I-85 North** To I-77 South (Towards Columbia). Follow Directions listed above

**I-77 North** Exit 9B (John Belk Freeway - I277). Travel past the Panthers' Bank of America Stadium and the Charlotte Skyline. Exit 2A - Kenilworth Ave. - Exit Right onto Kenilworth Ave. Go to the second stop light (ignore blinking light) - E. Morehead St. Turn Right. The next street on left is Berkeley Ave. - We are right on the corner.

**I-85 North** Exit Billy Graham Parkway. Follow signs to I-77 North. Exit 9B (John Belk Freeway - I277). Travel past the Panthers' Bank of America Stadium and the Charlotte Skyline. Exit 2A - Kenilworth Ave. - Exit Right onto Kenilworth Ave. Go to the second stop light (ignore blinking light) - E. Morehead St. Turn Right. The next street on left is Berkeley Ave. - We are right on the corner.

### **From Airport:**

Follow Airport Expressway away from the airport. Merge Right onto the Billy Graham Parkway East/South. Follow signs to I-77 North. Exit 9B (John Belk Freeway - I277). Travel past the Panthers' Bank of America Stadium and the Charlotte Skyline. Exit 2A - Kenilworth Ave. - Exit Right onto Kenilworth Ave. Go to the second stop light (ignore blinking light) - E. Morehead St. Turn Right. The next street on left is Berkeley Ave. - We are right on the corner.