



THE FLEUR-DE-LYS MANSION
luxury inn at the park

Weddings at The Fleur-de-Lys Mansion

We are pleased you are considering The Fleur-de-Lys Mansion for your wedding celebration. Our intention is to make your experience with us one of pleasant confidence and enjoyment. We are committed to providing an experience that exceeds expectations for luxury, superior service and fabulous cuisine.

We have developed our programs to provide a warm, welcoming atmosphere for you and your guests. Our expertise in how and when to serve the finest cuisine & spirits, and the best way to ensure the graceful flow of your event will ensure that you and your guests experience an elegant and festive affair.

The facilities dedicated to for weddings consist of two dining rooms, the Parlor, the Library and our garden patio. Our Main Dining Room can elegantly seat up to 16, our Parkside Dining Room can seat up to 16. These two rooms can be combined to accommodate 32 people for a seated meal. Our garden patio can seat 16 at umbrella tables. We can accommodate up to 50 people for an indoor, cocktail-style party. Larger outdoor events, using a tent, can be arranged but have additional associated costs.

*These spaces may be rented for a period of 8 hours, between 1:00 and 11:00 p.m., **starting at** \$3,500.00 plus tax. In addition to the public space, you receive 4 overnight guest rooms on the evening of your wedding, and breakfast for 8 the following morning.*

Each event at The Fleur-de-Lys Mansion, regardless of the reason or occasion, brings to life the highest standards of culinary arts and gracious service. We look forward to bringing these to your wedding event.

Small Event or Wedding

Maximum 15 people, from noon to 3:00 p.m. on Friday/Saturday/Sunday, includes use of the parlor, library, grand hall and patio, 4 overnight guest rooms on the evening of your wedding, and breakfast for 8 the following morning: \$3,500.00. Catering priced separately.

Large Seated Event or Wedding

Minimum 15 - Maximum 32 people, 8 hours on Friday/Saturday/Sunday, use of the Parlor, Library, Grand Hall, Parkside Dining Room, Main Dining Room, and Patio. Also includes use of the 4 guest rooms for up to 8 guests over night and gourmet breakfast for 8 the next morning: \$3,500, plus \$20.00 for each person over the minimum. Catering priced separately.

Wedding with Cocktail Reception

Maximum 60 people, 8 hours on Friday/Saturday/Sunday, use of the Parlor, Library, Grand Hall, Parkside Dining Room, Main Dining Room, and Patio. Also includes use of the 4 guest rooms for up to 8 guests over night and gourmet breakfast for 8 the next morning: \$3,500, plus \$20.00 for each person over the minimum. Catering priced separately.

Included in Wedding Packages:

Garden for wedding (or Parlor in the event of inclement weather)
Officiate
Fresh flower arrangement
Music before, during and after wedding
Dining room for reception
Wedding cake
Punch, mints, nuts
Champagne (or non-alcoholic sparkling wine) toast to Bride and Groom, plus souvenir crystal champagne flutes for the Bride and Groom
All Serving pieces, flatware, plates, cups, linens, etc.
Staff to serve cake and drinks
Set up and clean up
Four guest rooms for overnight
Gourmet breakfast for eight

*Example of
Rehearsal Dinner Menu
Wedding Dinner Menu*

First Course

Champagne Leek Soup with Brie

Second Course

*Spinach Salad with Cranberries, Walnuts and Pomegranate Vinaigrette
Bread & Butter*

Entrée (Select One)

*Fillet of Beef Chausseur (Roasted Beef Tenderloin Fillets in a Red Wine
Mushroom Sauce)*

Or

Fleur-de-Lys Peppered Beef Tenderloin Fillet with Brandy Cream Sauce

Pesto-Crusted Salmon Fillets

Mediterranean Stuffed Chicken Breast

Chef's Choice of Two Seasonal Dishes

Dessert (Select One)

Chocolate Mousse

Profiteroles with White Chocolate Mandarin Orange Cream & Chocolate Sauce

Beaujolais Poached Pears with Lavender Honey Cream

Lemonade Cake with Blackberry Coulis

Sticky Toffee Pudding with Caramel Sauce

Double Chocolate Goopy Butter Cake w/Sweetened Whipped Cream and Fruit Garnish

Flourless Chocolate & Vanilla Marble Torte w/Raspberry Sauce

Beverages

Hot coffee, hot or iced tea, and water included

Four-Course Dinner Menu: \$100.00 per person; 20% gratuity

Example of Passed Hors d'oeuvres Menus

Menu Selection #1

Belgian Endive "Spoon" with Lemon Herb Goat Cheese and Toasted Pine Nuts

*Mini Beef Wellingtons..classic mushroom duxelle and beef tenderloin wrapped in golden pastry
Bacon-Wrapped Sea Scallops in Port Wine Glaze...sea scallops encircled with smoky Bacon,
pan-seared and glazed with Port wine sauce*

*Salmon & Dill Eclairs...mini cream puffs filled with a delicate salmon mousse and iced with a
lemon-dill crème fraîche*

*Martini Olive Tapenade Bruschetta...crispyBruschetta topped with a "drunken" olive, mushroom
& tomato tapenade*

*Port Wine Cheese Beignets with Blackberry Brandy Dipping Sauce...golden little cheese puffs
served with a spiked fruit sauce*

Stationary Hors d'oeuvres

Sun-dried Tomato & Pine Nut Pesto

Savory Cheesecake Torte served with an assortment of crackers & flatbreads

Menu Selection #2

Romaine Hearts "Spoon" with Rosemary Goat Cheese, Walnuts & Honey Drizzle

Italian "Lovebirds" in Puff Pastry...Tender, rosemary-scented chicken, fontina cheese and fig preserves enrobed in golden pastry

Orange & Sherry Shrimp Seville...Gulf shrimp wrapped with smoky bacon, pan-seared and coated in a lively sherry & orange glaze

Moroccan Stuffed Baby Bella Mushrooms...a savory and sweet sausage stuffing with pine nuts, olives, herbs & currants topped with pecorino & crispy bread crumbs

Stuffed Phyllo Flowers...crispy phyllo flower cups with your choice of Artichoke-Parmesan, Spinach-Feta or Rosemary & Proscuitto filling

Caramelized Onion & Bacon Alfredo Pizzelle...a flaky, buttery crust topped with a rich alfredo sauce, sweet onions, bacon, thyme and mozzarella.

Stationary Hors d'oeuvres

Roasted Red Pepper & Artichoke Savory Cheesecake Torte served with an assortment of crackers & flatbreads

Pricing for catering, which includes Reception Planning & Set-up and take-down, Food, Beverage, Service & Preparation, 4 Hours Bar Service, Party Rentals, 18% Gratuity... to be determined after discussions with the Chef.