



DR. PHILLIPS HOUSE

EST. 1893

DR. PHILLIPS HOUSE IS THE PERFECT LOCATION FOR YOUR WEDDING OR EVENT. LOCATED IN THE HEART OF DOWNTOWN ORLANDO, DR. PHILLIPS HOUSE IS A DISTINGUISHED REGISTERED HISTORICAL MANSION THAT OFFERS ARCHITECTURE AND CHARM WITH A STUNNING SPACE TO CREATE YOUR PERFECT EVENT. YOU CAN RELY ON OUR EXPERIENCED TEAM TO NOTE EVERY DETAIL TO MAKE YOUR EVENT A SUCCESS. EVERY EVENT IS AS UNIQUE AND SPECIAL TO US AS IT IS TO YOU. WE STRIVE TO TAKE THE WEIGHT OFF YOUR SHOULDERS, MAKING YOUR SPECIAL OCCASION AN EFFORTLESS SUCCESS. WE LOOK FORWARD TO MAKING YOUR NEXT EVENT ONE TO CHERISH FOR MANY YEARS TO COME!



Venue Rental (4 Hours)

Saturday: \$3,500 Friday: \$2,400 Sunday: \$2,000

Mon-Thurs: \$1,500

Ceremony: \$500 (adds half hour)

Ceremony Chairs \$3 each

Rental Includes use of the interior and exterior of the home & gardens

Plus (2) hours prior for set-up and (1) hour after breakdown

Reception tables & chairs for up to 125 guests (additional may be rented)

Honeymoon Suite for the night of the event (2pm check-in to get ready)

Wine Cellar (2nd dressing room) and Complimentary Parking

Capacity up to 150 seating inside or 300 cocktail reception

Menu

(2) Entrée Selections from Main Features

(1) Salad Selection (1) Starch (1) Vegetable

Assorted Dinner Rolls, Flat Bread & Butter Chips

Buffet: \$49 per person Plated/Family/Stations: \$69pp

add (2) hand passed hors d'oeuvres \$3pp

Minimum 60 Guests / Saturday Minimum 80 Guests

Sales Tax: 6.5% Service Fee: 20% to total price.

Beverages

(4 hours of services)

Includes Glassware, Décor, Cocktails Napkins, Ice

Non-Alcoholic Service: \$10pp Soda, Coffee, Water, with Bartender

Beer & Wine Bar: \$15pp (Yuengling, Heineken & Light, 2 Red & 1 White)

House Liquor Bar: \$23pp (vodka, gin, rum, bourbon, tequila, Beer & Wine)

Premium Bar: \$27pp (Tito's, Bacardi, Bombay, Cuervo, Maker's Mark, B&W)

Champagne Toast: \$4pp

All bar packages include non-alcoholic services

PASSED HORS D'OEUVRES (+\$5pp select 3)

Hot

- *Crispy Vegetable Spring Rolls w/Sweet Chili Sauce
- *Spicy Chickpea Samosas w/Coriander Cucumber Dip
- *Mushroom Caps w/Boursin & Spinach
- *Artichoke & Spinach Spanikopita Triangles
- *Beef Tenderloin- Mushroom Duxelle in Puff Pastry
- *Miniature Chicken Cordon Bleu Puff
- *Chorizo Wrapped in Puff Pastry
- *Miniature Maryland Crab Cakes
w/Red Pepper Remoulade
- *Vegetable Cornucopia
- *Beef Empanadas w/Aji Amarillo Sauce

Cold

- +Fresh Strawberries w/Whipped Goat Cheese, Balsamic Syrup & Micro Basil
- +Fingerling Potatoes w/Creme Fraiche, Bacon & Chives
- +Cucumber Bottoms w/Smoke Salmon Salad, Sour Cream & Capers
- +Spiced Devil Eggs, Olive Tapenade, Flat Leaf Parsley
- *Tomato & Mozzarella Bruschetta, Balsamic Glaze, Basil Garnish
- *Sweet Pea Crostini w/Pancetta, Parmesan & Arugula
- +Plantain Chips w/Shrimp Ceviche
- *Ahi Tuna Tataki on Pickled Ginger & Wasabi Cream
- *Brie w/Raspberry in Phyllo Cups
- *Roasted Red Pepper & Goat Cheese on Pita Chips
- +Colossal Shrimp w/Key Lime Cocktail Sauce (+) Gluten Free

MAIN FEATURES (select 2)

CHICKEN:

- *Bourbon Chicken w/Woodford Reserve Reduction
- *Rosemary Rub Chicken w/a Rich Mushroom Marsala Sauce
- *Chicken Chardonnay w/Artichoke, Tomatoes & Goat Cheese
- *Tuscan Chicken w/Tomato, Fennel & Olive Ragu

Pork

- *Pan Fried Pork Tenderloin w/Chorizo, Tomatoes & Parsley
- *Slow Roast Pork Loin w/Georgia Peaches & Apricot Glaze
- *Sage Pork w/Creamy Mushroom Madeira Reduction
- *All Spice Baked Honey Ham w/Port Wine Cherry Glaze

FISH:

- *Seared North Atlantic Salmon w/Honey Garlic Glaze
- *Blackened Salmon w/Lemon Buerre Blanc & Pineapple Mango Salsa
- *Tilapia Thermidor Stuffed w/Crab Meat laced
w/Light Lobster Bechamel Sauce

PASTA:

- *Gemelli Pasta w/Meat Bolognese Sauce Topped with Ricotta & Basil
- *Fusilli Pasta Primavera in Tomato Fondue w/ Fresh Basil & Parm.
- *Baked Ziti in a Four Cheese Cream Sauce w/Chicken
- *Portofino Pasta w/Shrimp, Scallops, Pearl Onions Green Peas, Parmesan
Pinot Grigio Cream Sauce

Hand Carved Steak w/ Chef Attendant: (+\$5pp)

- *Grilled New York Steak w/Horseradish Cream
- *Mojo Marinated Steak w/ Herb Chimichurri
- *Herb Seasoned Strip Loin w/Red Wine Demi Glaze

SALADS (select 1)

- *Tomato & Buffalo Mozzarella Salad w/Balsamic Glaze/BV
- *Traditional Caesar Salad w/Homemade Croutons & Parmesan
- *Spinach Salad w/Mushrooms, Chopped Eggs & Bacon/Poppy Seed
- *Garden w/Tomatoes, Cucumber, Carrots & Croutons/BV+ Ranch
- *Autumn Harvest Salad w/Gala Apples, Cranberries,
Almonds & Gorgonzola/ Walnut Raspberry Vinaigrette
- *Ybor City Salad w/Ham, tomatoes, olives, swiss /Red Wine Vin
- *Fall Greens w/Pear, Pumpkin seeds, dried cherries
& goat cheese/ Honey Mustard

SIDES

Starch (select 1)

- *Garlic Mash Potatoes
- *Potato Au Gratin
- *Roasted Red Bliss Potatoes
- *Rice Pilaf
- *Saffron Infused Rice
- *Long Grain Wild Rice Blend

Vegetable (select 1)

- *Broccoli & Baby Carrots
- *Steamed Corn Kernels
- *Green Beans
- *Ratatouille
- *Vegetable Medley

Dr. Phillips House

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(407) 716-5627



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How can I reserve a date? Once you have seen the property, you may request to hold a date (based on availability) complimentary for 5 days. Following the date hold, a contract will be sent at your request and the initial payment will be due within 10 days to secure the venue. The balance is due two weeks prior to your event. All payments are non-refundable.

How long are events? Events are four hours. An additional (2) hours of set-up for your vendors and (1) hour for breakdown are included. If a ceremony is included, an extra half hour will be added to your start time. All events can NOT go past 10:30 pm. Additional time may be added in advance of your event for a rate of \$350 per half hour. This rate will extend the rental of the property, our staff, and your bar service.

Am I required to use the vendors mentioned? Except for the caterer, you may use any vendor you choose. However, we highly suggest that you select vendors from our preferred vendor list. Vendors paid directly..

Who provides chairs for the ceremony? White folding ceremony chairs will be provided for \$3 each.. This includes transportation, setup, and removal.

Wedding Insurance: Wedding insurance is required. We recommend a company for a nominal fee.

What do food & beverage prices include? Our prices include everything you need: glassware, china, linen, flatware, staffing & cake cutting.

Is a wedding rehearsal included? A one-hour wedding rehearsal is included during the week, based on availability.. However, we do require that you hire or appoint someone to organize your rehearsal.

Alcohol Service? All alcohol service is exclusive through Millenia Catering.

Where does the bridal party get ready? The honeymoon suite is available (check-in 2pm) for one side of the wedding party to get ready and the wine cellar is available for the other side to get ready.

Not permitted? Sparklers, rice, confetti, or items tossed are not permitted. Candles must be enclosed to contain the wax.

Hotel Rooms? Dr. Phillips House has (6) hotel rooms total. One is included in our rental. Based on availability you may add the additional (5) for \$1250 or \$250 each. Hotel tax and cleaning fee are included in the price.

Catering Contact? Angie will be your contact for both catering and the venue.
Angie@Drphillipshouse.com
(407) 716-5627