



CASA FELIZ

VENUE RENTAL & CATERING PACKAGES





Welcome to Casa Feliz, the beautifully restored and award-winning Spanish Farmhouse. The old world details of Casa Feliz's design capture the charm of days gone by. Elegance and romance intertwine to create the perfect venue to celebrate your special day with family and friends. Located in the heart of Winter Park, Casa Feliz's rich textures of original Spanish roof tiles, whitewashed century-old bricks, lush gardens, and sweeping oaks create a gorgeous backdrop for your wedding and reception.



RENTAL RATES

Each wedding includes 3 hours of setup time, 4.5 hours of event time, and 1 hour of cleanup time.

CASA FELIZ CAN ACCOMMODATE UP TO 120 GUESTS

October - May Rates

Saturday Rental – 3,950.00 | Plus Tax
Friday **or** Sunday Rental – 2,900.00 | Plus Tax
Monday – Thursday Rental – 2,095.00 | Plus Tax

June - September Rates

Saturday Rental – 2,450.00 | Plus Tax
Friday **or** Sunday Rental – 2,000.00 | Plus Tax
Monday – Thursday Rental – 1,600.00 | Plus Tax

Additional hour 150.00 + Tax

RENTAL RATES AND MENU PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE

INCLUDED IN CASA FELIZ WEDDING RENTAL

- Use of our hospitality suites prior to your wedding
- Mahogany French Country Chairs
- Cocktail and banquet tables
- Ceremony rehearsal (date & time confirmed 30 days before)
- Use of inside space as rain/backup plan for up to 70 guests
- Complimentary Parking

PAYMENT SCHEDULE

Casa Feliz

- Initial Payment: Half of the total rental amount including 6.5% sales tax
- Final Payment: The final half of the Casa rental is due 120 days prior to the event date

Arthur's Catering

- Initial Payment: 2,000.00
- 50% of the total amount is due 120 days prior to event date
- Final guest count is due to Arthur's 20 days prior to event date
- Final Payment: Due to Arthur's 15 days prior to event date

Payments can be made by Check, Mastercard, or Visa. Pricing is subject to change without notice

EXCLUSIVE VENDORS

Catering

Arthur's Catering - www.arthurscatering.com

Disc Jockey's (DJ's)

To ensure that the Casa Feliz noise and property rules are adhered to, clients wishing to hire a DJ for their event must select a company from the following approved vendor list of licensed and insured professionals

- A List Entertainment - www.alistdjentertainment.com
- Atomic Entertainment - www.atomicweddingdj.com
- DJ Rey - www.dj-rey.com
- Fun Factory - www.djfunfactory.com
- Junction 88 - www.junction88.com
- Liquid Entertainment - www.jayliquidentertainment.com
- Our DJ Rocks - www.ourdjrocks.com

Tent Rental

Tent rentals are highly encouraged for any events expecting more than 70 guests and all events booked June through September. Please contact our exclusive tent company EventWorks: www.eventworksrentals.com

Lighting Rental

The grounds of Casa Feliz are illuminated in the evening, but the courtyards can be too dark for an event after sunset. Casa Feliz and Arthur's Catering recommends renting additional lighting for these areas. Please contact the Arthur's Catering team for a list of preferred lighting vendors.

CANCELLATION POLICY

Should the event cancel for any reason, including force majeure, Arthur's Catering will incur a loss in food and beverage revenue. Cancellations of this agreement for any reason, including force majeure, will result in the forfeiture of all payments applied to your event. Under this agreement, a date change is considered a cancellation. All cancellations must be provided to Arthur's Catering in writing. Cancellation for any reason, including force majeure, within 72 hours of your event will result in the total event invoice balance becoming due. Any payments collected for cancellations within 72 hours of the event will not be eligible for any credits or refunds.

OUTDOOR CEREMONY

Our outdoor space offers a picturesque view of your reception. Stroll down Casa's century-old bricks and behold the splendor of the home — a heavy timber balcony detailed in colors of the Mediterranean serves as the perfect backdrop for your "I Do's".



INDOOR CEREMONY

Hardwood floors, hand-hewn beams, heavily carved European antiques and a beautiful view of the outside courtyard make our inside space the ideal option for intimate wedding parties.



OUTDOOR RECEPTION

Casa Feliz's gorgeous brick courtyard offers limitless layouts to create a flawless look for your wedding reception.



Farm Tables and Chiavari chairs are **not** included in the rental

INDOOR RECEPTION

Casa's interior has been skillfully refurbished to its original splendor. Guest seating in the living room and the library offer a variety of layout options for intimate wedding parties.



ARTHUR'S CREATIVE EVENTS & CATERING

Arthur's Catering is the expert at creating truly memorable weddings and rehearsal dinners, custom-designed with you in mind. They intimately understand the personal nature of your wedding and how it reflects you as a couple. Arthur's creative menu options make for an unforgettable culinary experience that you and your guests won't forget.

Their chefs are masters of their craft and build every plate with care and consideration, ensuring only the highest quality food makes it to your table. Arthur's is committed to making sure your wedding day dreams come true with the perfect culmination of cuisine, service, and décor!

INCLUDED IN ARTHUR'S CATERING PACKAGES FOR CASA FELIZ

- Knowledgeable Event Designer that will guide you through menu planning
- Professional banquet captain, on-site chef & servers
- Floor-length poly cotton linens, napkins, china, stemware, stainless steel silverware. Upgrades are available for an additional cost.
- Fruit-infused water station available to guests prior to the ceremony
- Cake cutting service (cake not included)
- Food & beverage minimum: Sunday 4,000; Friday 6,000 ; Saturday 8,000
- All pricing is subject to 23% service charge & 6.5% sales tax
- Please contact your Event Designer for Wedding Packages under 50 guests
- Discounted Vendor & Children Pricing is available upon request
- *Rental Rates and Menu pricing are subject to change without notice*



COCKTAIL HOUR

Passed Hors d'oeuvres | Select Three

Seared Ahi Tuna Canapé
Fried Wonton | Wasabi Soy

Arroz Con Pollo Fritters
Lime Cilantro Crema

Roasted Tomato Crostini
Goat Cheese | Pesto

Coconut Shrimp
Rum | Pineapple | Lime Juice | Sweet Chili Sauce

Thai Beef Salad Summer Roll GF
Cilantro | Cellophane Noodles

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

Watermelon Tomato Basil Skewers Vegan
Balsamic Syrup

Miniature Bacon Cheeseburgers
Ketchup

Tuscan Shrimp GF
Garlic Aioli

Thai Chicken Meatballs
Sweet Chili Sauce

Ropa Vieja on Tamale Pancake
Barbecued Beef | Avocado Salsa | Sour Cream

Chicken Empanadas
Sweet Chili Sauce

Beef Empanadas
Sweet Chili Sauce

Wild Mushroom Tartlets
Fontina | Parmesan | Goat Cheese

Artichoke Fritters
Sun-dried Tomato | Parmesan

Brie and Blackberry Bite
Rosemary Fig Jam

Pesto Chicken Flatbread

Butternut Squash Tartlets
Caramelized Onions | Herbs



FORMAL PLATED OPTIONS

ALL PLATED ENTRÉES INCLUDE (3) PASSED HORS D'OEUVRES

Salad

Select One

Grilled Zucchini Salad GF

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

Strawberry Salad GF

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

Caribbean Salad GF

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

The Modern Wedge GF

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

Caprese Salad GF 2.50/Guest*

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

Arugula & Wild Mushroom Salad 3.25/Guest*

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

Optional Second Course | Select One

Tomato Bisque GF 6.00/Guest*

Fire Roasted Tomato Bisque
Candied Bacon | Micro Arugula

Lobster Bisque 8.00/Guest*

Lobster | Savory Whipped Cream
Tarragon | Crouton

Entrées

Select One or Two

Surf & Turf

Center Cut Filet | Jumbo Tuscan Shrimp
Yukon Gold Mashed Potato
Roasted Broccolini | Cabernet Demi-Glace
81-120 Guests 97.50 | 50-80 Guests 104.50

Center Cut Filet Mignon

Herb Compound Butter | Roasted Asparagus
Sweet Potato & Yukon Gold Gratin
81-120 Guests 90.75 | 50-80 Guests 97.50

Braised Boneless Short Ribs

Roasted Poblano Cheddar Polenta
Roasted Broccoli & Carrots
Fig Balsamic Demi
81-120 Guests 91.00 | 50-80 Guests 94.00

Herb Crusted Seasonal White Fish GF

Lemon Scented Grit Cake | French Green Beans
Citrus Beurre Blanc
81-120 Guests 91.00 | 50-80 Guests 93.00

Mojo Roasted Airline Chicken GF

Chorizo Mashed Potatoes | Green Beans
Verde Sauce
81-120 Guests 86.00 | 50-80 Guests 89.00

Vegetarian Entrée | Available Upon Request

Eggplant Involtini

Spinach | Marinara
Spaghetti Squash | Pesto Vinaigrette
Seasonal Green Vegetable

Wild Mushroom Ravioli

Spinach | Toasted Walnuts
Gorgonzola Cream Sauce | Frizzled Leeks

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.

*Upgrade Item

All pricing subject to 23% service charge & 6.5% sales tax. Guest menu selections due 60 days prior to event.

BUFFET PACKAGES

Gamble Rogers

Barbour House

Casa Feliz

All buffet packages Include (3) Passed Hors d'oeuvres

Select (1) Salad

Arthur's Classic Caesar Salad

Parmesan | Caesar Dressing | Croutons

Or

Magnolia Salad GF

Bibb | Romaine | Mesclun | Spinach
Cucumbers | Grape Tomatoes | Carrots
Sugared Pecans | Balsamic Vinaigrette

Select (2) Sides

Yukon Gold Mashed Potatoes GF

Ancient Grain Pilaf

Roasted Broccoli & Carrots GF

Green Beans Amandine

Toasted Almonds

Select (2) Entrées

French Country Chicken

Dijon Dill Sauce

Balsamic Chicken

Basil | Thyme | Oregano | Mushrooms
Balsamic Sauce

Santa Maria Beef Tri-Tip GF

Barbecued Tomato Sauce

Eggplant Involtini

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

Wild Mushroom Ravioli

Spinach | Toasted Walnuts
Gorgonzola Cream Sauce | Frizzled Leeks

Pricing

81-120 Guests 78.00

50-80 Guests 81.00

Select (1) Salad

Caribbean Salad GF

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

Or

Avocado-Mango Salad GF

Bibb | Green Chiles | Pepitas
Lime Cilantro Vinaigrette

Select (2) Sides

Plantains Vegan | GF

Chef Stephen's Potatoes Vegan | GF

Red Potatoes | Sweet Potatoes
Yukon Gold Potatoes | Carrots | Garlic
Shallots | Thyme

Green Beans GF

Caramelized Onions | Crispy Bacon

Roasted Zucchini and Blistered Grape Tomatoes

Select (3) Entrées

Chicken Mancho

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

Tuscan Chicken

Roasted Garlic Blistered Tomato Sauce

Chef Attended Carving Station

Garlic Rubbed Flank Steak GF
Chimichurri Sauce

Shrimp and Scallop Skewers

Lemon Cream Sauce

Eggplant Involtini

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

Wild Mushroom Ravioli

Spinach | Toasted Walnuts
Gorgonzola Cream Sauce | Frizzled Leeks

Pricing

81-120 Guests 85.50

50-80 Guests 89.00

Select (1) Salad

Spinach and Papaya Salad GF

Baby Spinach Leaves | Maytag Bleu Cheese
Papaya | Roasted Hazelnut
Balsamic Caramelized Onion Vinaigrette

Or

Caprese Salad GF

Mozzarella | Tomatoes | Olive Oil
Balsamic Syrup

Select (2) Sides

Sun-Dried Tomato Risotto Cakes

Roasted Sweet & Yukon Potatoes Vegan | GF

Seasonal Roasted Vegetables Vegan | GF

Roasted Asparagus GF

Toasted Pine Nuts | Shaved Parmesan | EVOO

Select (2) Entrées

Chicken Forestiere

Thyme | Shallots | Garlic
Wild Mushroom Sauce

Champagne Chicken

Shallots | Thyme | Champagne Cream Sauce

Pan-Seared Seasonal White Fish

White Wine Lemon Butter Sauce

Shrimp and Scallop Skewers

Lemon Cream Sauce

Eggplant Involtini

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

Wild Mushroom Ravioli

Spinach | Toasted Walnuts
Gorgonzola Cream Sauce | Frizzled Leeks

Included

Chef Attended Carving Station

Angus Tenderloin of Beef GF
Horseradish Cream | Béarnaise

One of the following Enhancements:

Tapas Buffet

Avocado Bar

Shrimp N' Grits Station

Dessert Enhancement Station

Descriptions of each enhancement are on page 12

Pricing

81-120 Guests 94.00

50-80 Guests 97.50

VEGETARIAN OPTION 4.00PP

Pumpkin Cashew Curry Vegan | 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

Eggplant Involtini

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

All pricing subject to 23% service charge & 6.5% sales tax. Guest menu selections due 60 days prior to event.

RECEPTION ENHANCEMENTS

COCKTAIL HOUR STATIONS

Charcuterie Station 7.95/guest

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

Tapas Buffet 7.00/Guest

Farmer's Market Crudité & Craft Hummus GF
Gourmet Cheeses | Crackers
Spinach Artichoke Dip GF
Tortilla Chips

The Seafood Bar GF 16.00/Guest

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

Mexican Street Corn 8.00/Guest

Sweet Corn | Crema | Butter | Cotija Cheese
Smoked Brisket | Lime | Chili Powder
Garnished with Crispy Pork Rind

Avocado Bar Vegan | GF 8.00/Guest

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

Savannah Shrimp and Grits 8.00/Guest

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

DESSERT ENHANCEMENT

to Accompany your Wedding Cake

Flaming Doughnuts 6.00/Guest

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

Twisted Ice Cream Bar 6.00/Guest

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

Strawberry Shortcake Bar 6.50/Guest

Grand Marnier Strawberries
White Chocolate Biscuits | Whipped Cream

New Orleans Bananas Foster GF 6.00/Guest

Vanilla Ice Cream | Brown Sugar
Banana Liqueur | 151 Rum

Campfire Cookie Station 6.50/Guest

Select Two of the following flavors:
Pretzel Peanut Butter, Chocolate Chip Brownie
Apple Butterscotch Oatmeal, Smores,
Red Velvet, and Cookies and Cream
Served with Vanilla Ice Cream

Flaming S'mores 4.00/Guest

Marshmallows | Chocolate Chips
Crushed Graham

Mini Desserts 6.25/Guest

Select Four Desserts:
Almond Cream Bar
Espresso Brownies
French Macarons
Heavenly Peanut Butter Bars
Lime Thyme Tarts
Passion Fruit Clouds
Chocolate Toffee Cupcake
Maple Whiskey Cupcake
Key Lime Pie Dessert Shot
Red Velvet Dessert Shot

MOONLIGHT MUNCHIES

As your night draws to an end, surprise your guests with one more round of delights!

Walking Tacos 4.50/Guest

Seasoned Ground Beef | Black Beans | Fritos
Cheddar Cheese | Lettuce | Sour Cream
Green Onions | Jalapenos

Tomato Basil Ciabatta Pizza 3.00/Guest

Basil | Tomatoes | Fresh Mozzarella

Cubans and Plantain Chips 4.25/Guest

Cuban Pork | Ham | Swiss Cheese
Pickle | Mustard

Mini Burgers and Kettle Chips 4.00/Guest

Ketchup | Pickles

Mini Chicken and Waffles 3.50/Guest

Maple Syrup | Cream Gravy

Soft Pretzel Bites 3.00/Guest

Cheese Sauce



BEVERAGE PACKAGES

BEER & WINE PACKAGE

20.00/Guest for 4 Hours

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

FULL BAR PACKAGE

24.00/Guest for 4 hours

Tito's Vodka
Jack Daniels
Bacardi
Tanqueray
Dewars
House Cabernet
House Chardonnay
House Pinot Grigio
Stella Artois
Corona Extra

PREMIUM BAR PACKAGE

28.00/Guest for 4 Hours

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

SPECIALTY DRINKS

Traditional Red Sangria
Lemons | Limes | Apples | Pears
5.50/Guest

Florida Fizz
Ketel One Botanical Peach & Orange Blossom
Orange | Soda
5.50/Guest

Jalapeno Margarita
Jalapeno Infused Tequila
Watermelon Simple Syrup
Fresh Jalapeno Slice Garnish
5.50/Guest

CRAFT BEER UPGRADE

3.00/Guest
Cigar City Jai Lai
Cigar City Maduro Brown

CHAMPAGNE TOAST

4.50/Guest
House Brut Champagne
Champagne flute rental included

BEVERAGE PACKAGE INCLUDES

Four Hour Service | Liquor License and Insurance | Professional Bar Staff | Soft Drinks, Sparkling & Spring Water, Glassware, Ice, etc.

All pricing subject to 23% service charge & 6.5% sales tax. Alcohol is to be served for four consecutive hours or less.

One additional hour of service can be added for 12.00 per guest plus service charge and taxes.

ALCOHOLIC BEVERAGE POLICY

Arthur's Catering, Inc. and its employees endorse the responsible consumption of alcoholic beverages at all events for the safety of our mutual guests. We do not serve shots, shooters, or any alcoholic beverage intended for rapid consumption or inebriation. We reserve the right to ask any guest to furnish identification in order to ensure they meet the minimum 21 year of age requirement pursuant to Florida Beverage Law (Title 34, Chapter 562.11). Arthur's Catering, Inc. and its employees may refuse service to any person who is objectionable and appears intoxicated at its sole discretion (Title 34, Ch. 562.51).



YOUR ESSENTIALS

PLATES



IVORY & GOLD



WHITE SQUARE



WHITE SONATA

INCLUDED IN ALL CATERING PACKAGES



CAMELLIA



PLATINUM



GOLD FERENZE
SALAD PLATE

UPGRADE
1.00/PIECE

SILVER FLATWARE



PRIM



IRONSTONE



CLASSIC



BEADED

INCLUDED IN ALL CATERING PACKAGES

GOLD FLATWARE



GOLD



LISSOME

UPGRADE
1.00/PIECE

GLASSWARE



WINE GLASS



TRITAN
WATER GLASS



HI BALL



WATER
GOBLET



SMALL
STEMLESS

INCLUDED IN ALL CATERING PACKAGES



CHAMPAGNE
FLUTE

UPGRADE
1.00/GUEST



BLUE
GOBLET

UPGRADE
2.00/GUEST

CHARGERS



ALL CHARGER PLATES ARE UPGRADES
ADDITIONAL CHARGER STYLES AVAILABLE



PHOTOGRAPHY BY:

Anna So Photography || Bumby Photography || Chelsea Renay Photography || Erika Grace Photography
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www.CasaFelizVenue.com
www.ArthursCatering.com



ARTHUR'S
CREATIVE EVENTS & CATERING