



# 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 three hours of setup time (two hours of setup time on Sunday), 4.5 hours of event time, and one hour of cleanup time.

**CASA FELIZ CAN ACCOMMODATE UP TO 120 GUESTS**

## October - May Rates

Saturday Rental – 3,750.00 | Plus Tax  
Friday **or** Sunday Rental – 2,750.00 | Plus Tax  
Monday – Thursday Rental – 1,995.00 | Plus Tax

## June - September Rates

Saturday Rental – 2,300.00 | Plus Tax  
Friday **or** Sunday Rental – 1,900.00 | Plus Tax  
Monday – Thursday Rental – 1,500.00 | Plus Tax

**Additional hour 150.00 + Tax**

## 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

## DEPOSIT SCHEDULE

### Casa Feliz

- Initial Deposit: 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 Deposit: 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](http://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](http://www.alistdjentertainment.com)
- Atomic Entertainment - [www.atomicweddingdj.com](http://www.atomicweddingdj.com)
- DJ Rey - [www.dj-rey.com](http://www.dj-rey.com)
- Fun Factory - [www.djfunfactory.com](http://www.djfunfactory.com)
- Junction 88 - [www.junction88.com](http://www.junction88.com)
- Liquid Entertainment - [www.jayliquidentertainment.com](http://www.jayliquidentertainment.com)
- Our DJ Rocks - [www.ourdjrocks.com](http://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 Orlando Wedding and Party Rentals: [www.orlandoweddingandpartyrentals.com](http://www.orlandoweddingandpartyrentals.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.



Celebrate under the stars in our outdoor courtyard.





Enjoy the first day of your forever at our happy home, Casa Feliz.

# 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 available for an additional cost.
- Fruit-infused water station available to guests prior to the ceremony
- Cake cutting service (cake not included)
- Gourmet coffee bar
- Food & beverage minimum: Sunday 4,000; Friday 6,000 ; Saturday 8,000
- All pricing subject to 22% service charge & 6.5% sales tax
- Please contact your Event Designer for Wedding Packages under 60 guests
- Discounted Vendor & Children Pricing is available upon request



# COCKTAIL HOUR

Passed Hors d'oeuvres | Select Three

**Seared Ahi Tuna Canapé**  
Fried Wonton | Wasabi Soy

**Smoked Salmon Savory Cone**  
Crème Fraîche | Dill

**Roasted Tomato Crostini**  
Goat Cheese | Pesto

**Roasted Turkey Breast on Cranberry Scones**  
Orange Marmalade

**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 2.75/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 4.95/Guest\*

Fire Roasted Tomato Bisque  
Candied Bacon | Micro Arugula

#### Lobster Bisque 7.95/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 91.50 | 50-80 Guests 95.50**

### Center Cut Filet Mignon

Herb Compound Butter | Roasted Asparagus  
Sweet Potato & Yukon Gold Gratin  
**81-120 Guests 87.75 | 50-80 Guests 92.50**

### Herb Crusted Seasonal White Fish GF

Lemon Scented Grit Cake | French Green Beans  
Citrus Beurre Blanc  
**81-120 Guests 81.00 | 50-80 Guests 85.25**

### Braised Boneless Short Ribs

Roasted Poblano Cheddar Polenta  
Roasted Broccoli & Carrots  
Fig Balsamic Demi  
**81-120 Guests 84.50 | 50-80 Guests 89.00**

### Mojo Roasted Airline Chicken GF

Chorizo Mashed Potatoes | Green Beans  
Verde Sauce  
**81-120 Guests 79.75 | 50-80 Guests 83.50**

### 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, assorted bread basket, salad course, and entrée (with a vegetarian option available upon request at no additional cost).

If you are planning to offer guests a choice of entrées, you may make up to two selections. The per person cost for offering two selections will be the price of the higher entrée.

#### \*Upgrade Item

All pricing subject to 22% service charge & 6.5% sales tax. Guest menu selections due 60 days prior to event.

# BUFFET PACKAGES

ALL BUFFET PACKAGES INCLUDE (3) PASSED HORS D'OEUVRES

## Gamble Rogers

### Select One 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 Two Sides

Yukon Gold Mashed Potatoes GF

#### Ancient Grain Pilaf

Roasted Broccoli & Carrots GF

Green Beans Amandine  
Toasted Almonds

### Select One Chicken Entrée

#### French Country Chicken

Dijon Dill Sauce  
Or

#### Balsamic Chicken

Basil | Thyme | Oregano | Mushrooms  
Balsamic Sauce

### Included

Santa Maria Beef Tri-Tip GF  
Barbecued Tomato Sauce

### Pricing

81-120 Guests 70.00  
50-80 Guests 74.50

## Barbour House

### Select One 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 Two 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 One Chicken Entrée

#### Chicken Manchego Roulade

Prosciutto | Sun-Dried Tomato Sauce  
Manchego Cheese | Fresh Herbs  
Or

#### Tuscan Chicken

Roasted Garlic Blistered Tomato Sauce

### Included

#### Chef Attended Carving Station

Garlic Rubbed Flank Steak GF  
Chimichurri Sauce

#### Oven-Roasted Salmon Steak GF

Mango Jerk Salsa

### Pricing

81-120 Guests 79.00  
50-80 Guests 82.50

## Casa Feliz

### Select One 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 Two 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 One Chicken Entrée

#### Chicken Forestiere

Thyme | Shallots | Garlic  
Wild Mushroom Sauce  
Or

#### Champagne Chicken

Shallots | Thyme | Champagne Cream Sauce

### Select One Seafood Entrée

#### Pan-Seared Seasonal White Fish

White Wine Lemon Butter Sauce  
Or

#### Shrimp and Scallop Skewers

Lemon Cream Sauce

### 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 88.00  
50-80 Guests 92.50

### 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

# 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 6.25/Guest**  
Farmer's Market Crudité & Craft Hummus GF  
Gourmet Cheeses | Crackers  
Spinach Artichoke Dip GF  
Tortilla Chips

**The Seafood Bar GF 14.75/Guest**  
Snow Crab Claws | Joe's Mustard Sauce  
Jumbo Cocktail Shrimp  
Vodka Cocktail Sauce  
Smoked White Fish Dip | Crackers

**The Hokée Poke Station 10.50/Guest**  
**Create Your Own Poke Bowl**  
Basmati Rice or Shredded Lettuce  
Ahi Tuna or Korean BBQ Tofu  
Toppings: Cucumbers | Green Onions  
Pickled Ginger | Wakame | Jalapeño | Kimchee  
Macadamia Nuts | Sesame Seeds | Wonton Strips  
Sauces: Teriyaki | Pineapple | Creamy Miso | Spicy Gochujang

**Avocado Bar Vegan | GF 6.95/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 6.95/Guest**  
Shrimp | Bacon | Mushrooms | Corn  
Onions | Cheese Grits  
Pickled Jalapeño Corn Muffins  
Hot Sauce | Green Onions

## DINNER STATIONS

**Short and Sassy 9.95/Guest**  
Boneless Braised Short Ribs  
Roasted Poblano Cheddar Polenta  
Ancho Coffee Demi

**Mahi BLT 10.75/Guest**  
Blackened Mahi | Candied Bacon  
Arugula | Red & Yellow Tomatoes  
Brioche | Roasted Garlic Aioli

**Savannah Shrimp and Grits 8.95/Guest**  
Shrimp | Bacon | Mushrooms | Corn  
Onions | Cheese Grits  
Pickled Jalapeño Corn Muffins  
Hot Sauce | Green Onions

**Baja Shrimp Tacos 6.25/Guest**  
Grilled Shrimp | Flour Tortillas  
Jalapeños | Pickled Red Onions  
Pineapple Papaya Salsa | Jicama Slaw  
Sriracha Cilantro Cream Sauce

**Mexican Street Corn with Chopped Brisket GF 8.95/Guest**  
Sweet Corn Carved Off the Cob | Crema  
Butter | Cotija Cheese  
Chopped Smoked Brisket  
Lime Squeeze | Chili Powder Sprinkle  
Garnished with Crispy Pork Rind

## DESSERT ENHANCEMENT

to Accompany your Wedding Cake

**Flaming Doughnuts 4.95/Guest**  
Glazed Doughnut Holes | Kahlua | 151 Rum  
Butter | Brown Sugar | Vanilla Ice Cream

**Twisted Ice Cream Bar 5.95/Guest**  
Vanilla Ice Cream | Bacon | Pretzels  
Cocoa Puffs | Caramel Popcorn  
Dark Chocolate Chips | Peanut Brittle  
Salted Caramel Sauce  
Cinnamon Whipped Cream

**Strawberry Shortcake Bar 5.95/Guest**  
Grand Marnier Strawberries  
White Chocolate Biscuits | Whipped Cream

**New Orleans Bananas Foster GF 4.95/Guest**  
Vanilla Ice Cream | Brown Sugar  
Banana Liqueur | 151 Rum

**Campfire Cookie Station 6.95/Guest**  
Select Two of the following flavors:  
Pretzel Peanut Butter  
Chocolate Chip Brownie  
Apple Butterscotch Oatmeal  
Served with Vanilla Ice Cream

**Doughnut Bar 4.95/Guest**  
Flavors may include Maple Bacon  
Chocolate Cream Filled | Oreo  
Old Fashioned Sour Cream | Red Velvet

**Mini Desserts 6.25/Guest**  
Select Three 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



# BEVERAGE PACKAGES

## FULL BAR PACKAGE

**22.00/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

**26.00/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

## BEER & WINE PACKAGE

**19.00/Guest for 4 Hours**

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

## SPECIALTY DRINKS

**Traditional Red Sangria**  
Lemons | Limes | Apples | Pears  
4.50/Guest

**Apple Cider Mimosa**  
Apple Cider | Champagne  
Caramel | Brown Sugar Rim  
4.50/Guest

**Watermelon Jalapeño Margaritas**  
Jalapeño Infused Tequila  
Watermelon Simple Syrup  
Fresh Jalapeño Slice Garnish  
5.50/Guest

## CRAFT BEER UPGRADE

3.00/Guest  
Cigar City Jai Lai  
Cigar City Maduro Brown

## CHAMPAGNE TOAST

3.50/Guest  
House Brut Champagne

## 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 22% 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).



PHOTOGRAPHY BY:

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[www.CasaFelizVenue.com](http://www.CasaFelizVenue.com)  
[www.ArthursCatering.com](http://www.ArthursCatering.com)



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