



Wedding *Packet*

THE CARRICK HOUSE

Established 2007

Menu Packages and Design Inspiration



Welcome!

The Carrick House. Where something old, meets something new!

The Carrick House combines the charm and character of a grand Greek Revival Mansion with the versatility of a modern wedding venue-offering the benefits of both for your most special occasion.

The Grand Ballroom can accommodate up to 350 for a butlered dinner. Enjoy the primary mansion spaces for cocktail hour and hors d'oeuvres or visit the rooftop patio for a private tucked away experience. Guests can also enjoy our private bar area in the famed lounge featuring hand painted Zuber wall-coverings original to the 1830's mansion.

We look forward to hearing about your vision for your wedding day. Our experienced team is on hand to help you craft the perfect occasion in our spectacular Bluegrass venue.

Alissa Tibe

3rd Generation | Proprietor

Let's Connect



@thecarrickhouse

hello@thecarrickhouse.com

carrickhouse.com





From a humble beginning selling lemonade at the Germantown Fair in Rural Kentucky over three generations ago, Lundy's Special Events has grown and developed in to the premier social off premise caterer not only locally but nationwide. Now led by the founding members daughters, our Kentucky Proud, women owned business has stayed true to our core values of providing a flawless experiences for our guests while offering the finest of ingredients with un-compromised quality.

When the opportunity to create our own, elegant boutique venue presented itself, we knew The Carrick House would be perfect fit for our hometown! Coupled with charm and history, The Carrick House is our jewel of our portfolio and we look forward to sharing it with you!

A Name Synonymous with Integrity

For over fifty years, Lundy's has built a stellar reputation based on our honest approach to business and unwavering commitment to excellence. We refuse to compromise on quality. We have a team driven culture that complements our award wining food and we are proud to have earned both the respect of our peers and the continued business of our loyal customers.

Fresh Ideas that Keep Guests Talking

The Lundy's team of experts aren't just interested in meeting expectations. We want to make jaws drop. Our creative staff and talented partners continually push the envelope for imaginative new ideas, making us one of the top trendsetters in our industry.

Giving Back To The Community

Lundy's is proud to partner with several organizations locally and nationally that redistribute meals to the hungry and those facing food insecurity. By donating our unused and leftover food to these programs, we make a difference and a contribution to the communities we work within.

Just the Right Fit For Remarkable Results

Lundy's is not a big corporation that churns cookie cutter parties, nor are we a small mom and pop shop that lacks the resources to ensure your event runs smoothly. We are the "sweet spot" that provides you with the utmost personal attention to detail and unlimited possibilities for your most memorable of occasions.

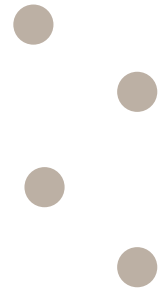
Genuine and Rooted In Family Tradition

Even as we have grown into industry leaders, Lundy's has stayed true to our values as a family owned business. Everything we do centers around our passion for bringing people together and creating unforgettable memories. We treat everyone like family, and greet you with kindness, because for us, its all about the personal connections. Our team is genuinely interested in getting to know you and building friendships that continue long after your event is over.





Genuine Beginnings



✓ An Idyllic Venue

At The Carrick House, ceremonies may be set on the lush main lawn or in the Atrium with the calming effects of our 40' flowing water wall feature.

✓ Tailored Menus

A perfect complement to the setting, our food and beverage program features nationally recognized fine dining, as well as a host of packaged and custom options to meet the most discriminating of budgets.

✓ Bespoke Packages

From vow renewals, to elopement ceremonies and intimate celebrations, to weddings of 20-350, The Carrick House can graciously accommodate you and your guests.

✓ Attentive Service

Our expert team prides itself on making every occasion feel effortless with personalized luxury service every step of the way.

✓ Creating Your Vision

The Carrick House adds an elevated touch to your event. No two weddings should ever be alike. We offer signature items designed just for you and your partner, creating one of the kind elements that will leave your guests in awe.

✓ An Elegant "I DO"

A reception at The Carrick House is an unforgettable experience for you and your guests. Our unique combination of quintessential Bluegrass ambiance, exceptional food and wine plus acclaimed event management ensures your wedding will be a memorable and meaningful celebration.





What to Expect from our Collaboration



Communication

Once you select The Carrick House we will develop a specific time line appropriate to your arrangements. Meeting times and appointments will be set in advance. Our team is available via email and phone to answer any questions you may have.



Quality

The Carrick House team which is owned and operated by our founding catering company Lundy's Special Events takes pride in sourcing our ingredients locally. We provide sustainable options and take pride in reducing our environmental footprint.



Deadlines

Milestones and deadlines are important. We want you to stay on track. We adhere to consistent deadlines so we achieve your goals and that we stay within budget.



Professionalism

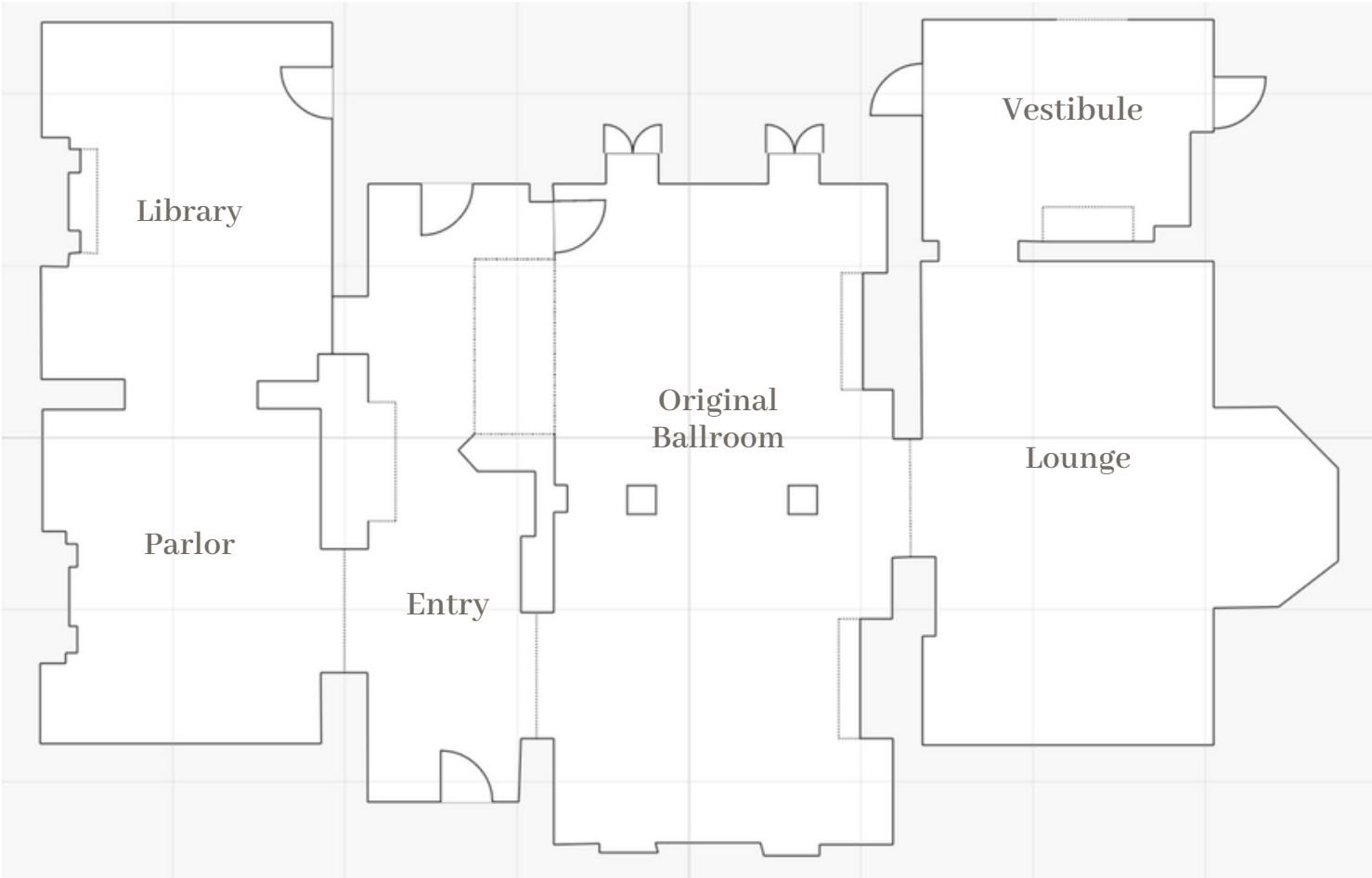
You can rest assured that you will be greeted and treated with the utmost respect and kindness. All the way from the pantry staff to our management team, you will be our priority as we guide you through every step of the process.





The Venue

The Carrick Mansion



The Venue

The Carrick Mansion is the perfect place for cocktail hour, a rehearsal dinner or bridal shower. Recently renovated interiors with original antique pieces from the Carrick family create a historical and contemporary aesthetic.

The Parlor



The Library



Entry Hall



The Venue

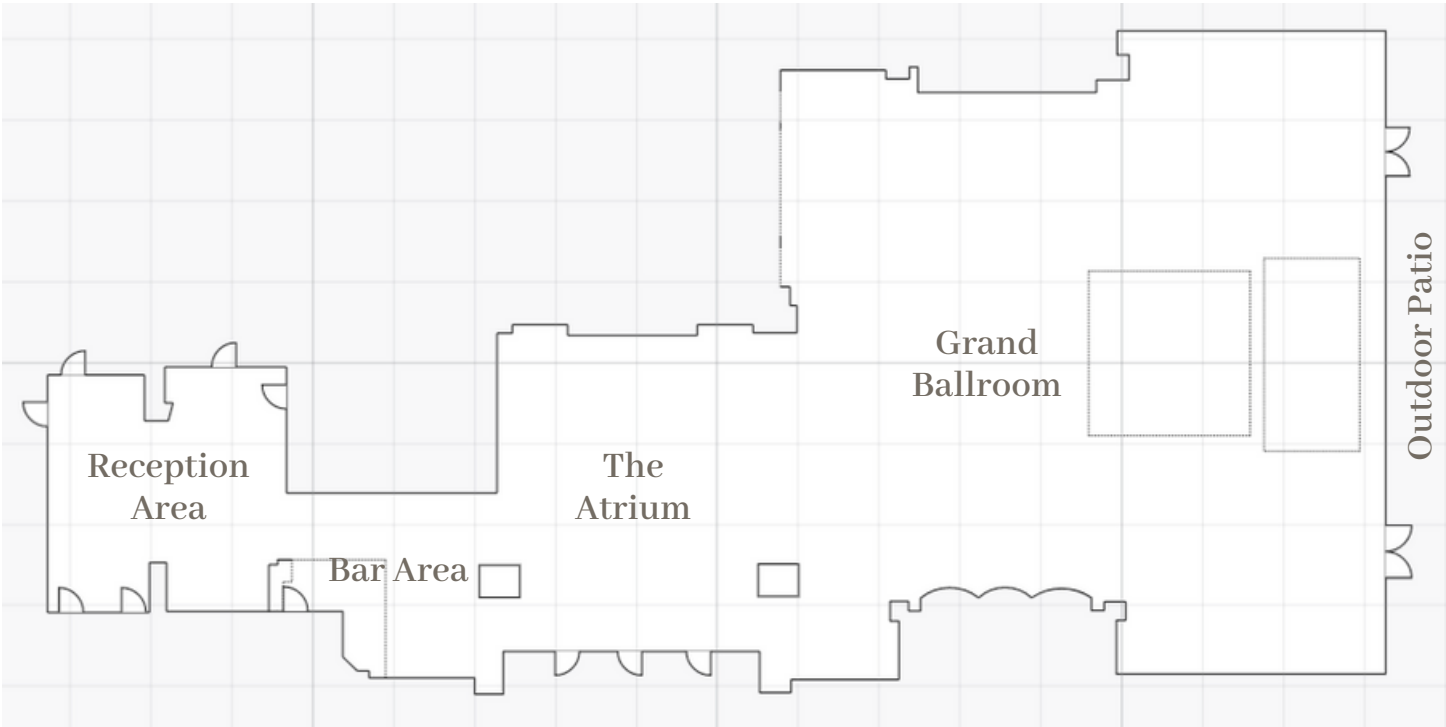
Original gilded twin mirrors with flowing draperies and crystal prism chandelier's from 1860 adorn the mansion ballroom. The artwork is also part of the Carrick collection on display throughout the space. This space coupled with the Parlor, Lounge and Library can accommodate up to fifty guests for a butlered dinner or 150 for a roving cocktail event.

The Mansion Ballroom



The Venue

The Grand Ballroom



The Venue

The Atrium and Grand Ballroom offers fantastic light and an airy feel. It's not your typical ballroom! From floor to ceiling windows, a 40' expansive skylight in the atrium along with a water feature that rivals no other in the area and contemporary lighting ; this the perfect space for events up to 350 guests.

The Grand Ballroom includes a permanent dance floor and stage space with decorative moldings as well as art by Kentucky artists, Tyler Robertson and Monica Pippa.

The Grand Ballroom



The Carrick House
Facility & Venue
Rental

On Site Ceremony

- ✓ Outdoor Lawn Ceremony < 350 Guests (May 1st through October 1st)
- ✓ Indoor Atrium Ceremony < 150 guests (year round)
- ✓ Includes White Padded Chairs
- ✓ Access to Bridal Changing Room 2 hours Prior to Ceremony
- ✓ Complimentary Infused Beverage Station for Guests Comfort
- ✓ One (1) Hour Rehearsal the day prior to your event between 1pm and 4 pm.
- ✓ Complimentary On Site Parking

\$3,200

PLUS SERVICE FEE & TAX

The Carrick Mansion

- ✓ First floor rental of the Carrick Mansion to include the parlor, library, lounge and original ballroom by the Hour
- ✓ Includes Cocktail and Guest Seating Tables
- ✓ Includes Ballroom Chairs
- ✓ Access to the Event Space two (2) hours prior to your event and one (1) hour post event
- ✓ Complimentary On Site Parking

*Please note linens are not included and priced upon request.

\$850

PER HOUR, 2 HOUR MINIMUM

The Grand Ballroom & Atrium

- ✓ Exclusive Use for a four (4) Hour Period to Include Access Three (3) Hours Prior to Your Event & One (1) Hour Post Event in the Atrium & Grand Ballroom
- ✓ Includes Cocktail and Guest Seating Tables & Chairs
- ✓ Professional Cake Cutting Services
- ✓ Your choice of Ivory, White or Black Table Linen with Coordinating Napkin
- ✓ Dance Floor, Stage and Use of Outdoor Patio with Fireplace and/or Roof Top Terrace
- ✓ Elegant China, Silver and Crystal Service
- ✓ Complimentary On Site Parking

\$4,800

PLUS SERVICE FEE & TAX

The Carrick House
Facility & Venue
Rental

Roof Top
Terrance

**INCLUDED IN ATRIUM & GRAND BALLROOM RENTAL

- ✓ Includes cocktail and or guest seating tables & Chairs
- ✓ All Permanent Patio Furniture and Fixtures
- ✓ Rental is Invoiced Per Hour

*Please note linens are not included and priced upon request.

\$550

PER HOUR, 2 HOUR MINIMUM

Courtyard
Patio

**INCLUDED IN ATRIUM & GRAND BALLROOM RENTAL

- ✓ Includes cocktail and or guest seating tables & Chairs
- ✓ All Permanent Patio Furniture and Fixtures
- ✓ Patio Heaters & Wood Burning Fireplace
- ✓ Rental is Invoiced Per Hour
- ✓ All Necessary Serviceware as Required (Crystal, Cocktailware, China, Eco Friendly Disposables)

*Please note linens are not included and priced upon request.

\$550

PER HOUR, 2 HOUR MINIMUM

The Wine
Room

- ✓ Includes guest seating tables & Chairs
- ✓ Access to the Cigar Bar for Service
- ✓ Food and Beverage Design Services
- ✓ Rental is Invoiced Per Hour

*Please note linens are not included and priced upon request.

\$550

PER HOUR, 2 HOUR MINIMUM



Inclusive Buffet & Station Packages

Lundy's takes pride in creating custom bespoke menus and enhancements for your occasion. For your convenience we have designed our wedding packages for our most discerning clients to assist in creating your dream event.

BUDGET	MOST POPULAR
<h2>The Bluegrass</h2>	<h2>The Carrick</h2>
<ul style="list-style-type: none">✓ Exclusivity to The Carrick House for Your Event.✓ On site catering manager for food, beverage and venue arrangements✓ Freshly Baked House Rolls with Butter✓ One Hour Cocktail Reception with Passed Hors D'oeuvres✓ Complementary Cake Cutting✓ Food & Beverage Service as Outlined on Menu✓ Coffee, Tea and Water Station	<ul style="list-style-type: none">✓ Exclusivity to The Carrick House for Your Event.✓ On site catering manager for food, beverage and venue arrangements✓ Freshly Baked House Rolls with Butter✓ One Hour Cocktail Reception with Passed Hors D'oeuvres✓ Complementary Cake Cutting✓ Food & Beverage Service as Outlined on Menu✓ Coffee, Tea and Water Station
<h1>\$112</h1> <p>PER GUEST</p>	<h1>\$126</h1> <p>PER GUEST</p>
<p>Pricing does not include required tax and service fee.</p>	<p>Pricing does not include required tax and service fee.</p>

MENU SELECTIONS

Create Your Own Buffet

Cocktail Hour

Choice of Four (4) Hors D'oeuvres

Preset Starter | Choice of One

Wedge Salad with Bleu Cheese, Bacon, Tomato and Buttermilk Dressing

Mixed Baby Greens with Garden Vegetables and Herbed Croutons with Sherry Vinaigrette

Classic Caesar Salad with Sour Dough Seasoned Croutons, Parmesan and House Caesar Dressing

Entree Selections | Choice of Two

Seared Chicken Stuffed with Wild Mushroom Duxelles

Roasted Breast of Chicken with Pineapple Mango Salsa

Grilled Salmon Served with Tomato Basil Coulis,

Seasoned and Smoked Beef Brisket

Hand Carved Virginia Pit Ham OR Vermont Cob Turkey

Hand Carved Roasted Beef

Hand Carved Tenderloin of Beef with Horseradish and Mini Yeast Rolls (**Please add \$14 per guest)

Beef Medallions with Red Wine Demi Reduction

Pulled Pork Barbecue

Southern Fried Chicken

Peach Glazed Pork Loin

Side Selection | Choice of Three

Garlic Chive Smashed Potatoes

Roasted Red Jacket Potatoes

Macaroni and Cheese

Southern Style Green Beans

Steamed Broccoli

Wild Rice Pilaf

Mixed Seasonal Vegetable Medley

Southern Style Cheddar Grits

Wild Mushroom Cous Cous

Bourbon Glazed Carrots

Buttered Penne Pasta

Barbecued Baked Beans

Grilled Bistro Vegetables

Black Beans with Creole Rice

Crisp Corn (Seasonal Presentation)

Sliced Tomato with Basil & Mozzarella

Sugar Snap Peas

Dauphinoise Potatoes

Bar Service

Four Hours of House Brands

Add a Third Entree Option for an Additional \$9 Per Guest

Menu pricing subject to labor charges, tax and service fee.

MENU SELECTIONS

Stations & Small Plates

Cocktail Hour

Choice of Two (2) Hors D'oeuvres

Preset Starter | Choice of One

Wedge Salad with Bleu Cheese, Bacon, Tomato and Buttermilk Dressing

Mixed Baby Greens with Garden Vegetables and Herbed Croutons with Sherry Vinaigrette

Classic Caesar Salad with Sour Dough Seasoned Croutons, Parmesan and House Caesar Dressing

Station Offerings | Select Three

The Carvery | Select Two

Flame Grilled Flat Iron Steak, Vermont Cob Turkey, Virginia Pit Ham, Roasted Beef, Molasses Pork Tenderloin

Asian Fusion

Stir Fried Vegetables, Sweet and Sour Chicken with Steamed Rice, Bao Buns Stuffed with Seasoned Pepper Steak and Pork Egg Rolls with Tangy Duck Sauce

Southern Comfort

Crispy Chicken Tenders with Peach Salsa, Caramelized Onion Mashed Potatoes

Fried Green Tomatoes and Pimento Cheese with Warm Buttermilk Biscuits & Shrimp with Cheddar Grits

Primo Italian | Select Two

Prosciutto & Spinach Stuffed Shells with Arrabiatta Sauce

Fettuccini Carbonara with Black Pepper, Peas and Pancetta

Penne Bolognese with Shaved Parmesan

Caproni's Lasagna with Traditional Marinara

All Selections include Arancini with Marinara & Garlic Breads

Mexican Street Food

Adobo Spiced Julienne Chicken and Al Pastor Beef with Tomatillo Salsa, Guacamole, House Tortilla Chips, Seasoned Rice with Corn, Soft and Hard Tortillas Along with Fresh Cilantro, Shredded Cheese, Diced Onions and Tomato

The Charcuterie & Racelette

A Authentic Swiss Racelette with Performance Chef offering a Selection of House Cured Meats and Sliced Ham, Gherkins, Breads, Steamed Vegetables, Boiled Potatoes, Finished with Warm Melted Fontina Cheese

Bar Service

Four Hours of House Brands

Interested in adding an additional station? Speak with your designer for expanded pricing.

Menu pricing subject to labor charges, tax and service fee.

Inclusive Butlered Food & Beverage Packages

Lundy's takes pride in creating custom bespoke menus and enhancements for your occasion. For your convenience we have designed our wedding packages for our most discerning clients to assist in creating your dream event.

<p>BUDGET</p> <h2>Silver</h2>	<p>MOST POPULAR</p> <h2>Gold</h2>	<p>PREMIUM</p> <h2>Platinum</h2>
<ul style="list-style-type: none"> ✓ Exclusivity to The Carrick House for Your Event. ✓ On site catering manager for food, beverage and venue arrangements ✓ Champagne or Sparkling Cider Upon Guest Entry ✓ One Hour Cocktail Reception with Passed Hors D'oeuvres ✓ Freshly Baked House Rolls with Butter ✓ Coffee, Tea and Water Station ✓ Complementary Cake Cutting ✓ Food & Beverage Service as Outlined on Menu 	<ul style="list-style-type: none"> ✓ Exclusivity to The Carrick House for Your Event. ✓ On site catering manager for food, beverage and venue arrangements ✓ Champagne or Sparkling Cider Upon Guest Entry ✓ One Hour Cocktail Reception with Passed Hors D'oeuvres ✓ Freshly Baked House Rolls with Butter ✓ Coffee, Tea and Water Station ✓ Complementary Cake Cutting ✓ Food & Beverage Service as Outlined on Menu 	<ul style="list-style-type: none"> ✓ Exclusivity to The Carrick House for Your Event. ✓ On site catering manager for food, beverage and venue arrangements ✓ Champagne or Sparkling Cider Upon Guest Entry ✓ One Hour Cocktail Reception with Passed Hors D'oeuvres ✓ Freshly Baked House Rolls with Butter ✓ Coffee, Tea and Water Station ✓ Complementary Cake Cutting ✓ Food & Beverage Service as Outlined on Menu
<p style="text-align: center;">\$145 PER GUEST</p>	<p style="text-align: center;">\$154 PER GUEST</p>	<p style="text-align: center;">\$189 PER GUEST</p>
<p>Minimum spend on food and beverage during peak season before tax Friday events: \$15,000, Saturday events: \$25,000 and Sunday events: \$10,000.00.</p> <p>Pricing does not include required tax and service fee.</p>	<p>Minimum spend on food and beverage during peak season before tax Friday events: \$15,000, Saturday events: \$25,000 and Sunday events: \$10,000.00.</p> <p>Pricing does not include required tax and service fee.</p>	<p>Minimum spend on food and beverage during peak season before tax Friday events: \$15,000, Saturday events: \$25,000 and Sunday events: \$10,000.00.</p> <p>Pricing does not include required tax and service fee.</p>

MENU SELECTIONS

Cocktail Hour

Tray Passed Cold Hors D'Oeuvres

Southern Chicken Salad in a Phyllo Cup
Prosciutto Wrapped Melon and Fig Compote
Deviled Eggs with Bacon and Chives
Pimento Cheese Bites
Tomato Basil Bruschetta
Blackberry, Cucumber, Mozzarella Skewer
Smoked Salmon and Caviar Flatbread
Chilled Shrimp with Spicy Cocktail Sauce

Tray Passed Hot Hors D'Oeuvres

Pulled Pork Served on Mini Muffins
Jerk Chicken Satay
Smoked Chicken Quesadilla
Mini Kentucky Hot Brown
Spinach and Feta in a Phyllo Cup
Kobe Beef Meatloaf Satay
Bacon Wrapped Meatballs with Bleu Cheese
Bitesized Barbacoa Tacos
Mini Brassiere Burgers
Beef Wellington
Tempura Shrimp Satay
Lollipop Lamb Chop with Mint Pesto

Late Summer 2023-2024



MENU SELECTIONS

Silver Package

Cocktail Hour

Choice of Four (4) Hors D'oeuvres

Starters | Choice of One

Cream of Forest Mushroom Soup

Sweet Corn Chowder with Melange of Bell Pepper

Wedge Salad with Bleu Cheese, Bacon, Tomato and Buttermilk Dressing

Caprese Salad with Vine Ripened Tomato, Mozzarella, Baby Greens and Balsamic Vinaigrette

Mixed Baby Greens with Garden Vegetables and Herbed Croutons with Sherry Vinaigrette

Plated Entrees | Choice of Two

Seared Chicken Stuffed with Wild Mushroom Duxelles Served with Seasonal Vegetables and Baby Red Smashed Potatoes

Grilled Salmon Served with Tomato Basil Coulis, Seasonal Vegetable and Garlic Parmesan Cheese Roasted Potatoes

Seared Mahi with Pineapple Mango Relish and Served with Seasonal Vegetables and Sweet Potato Puree

Beef Medallions with Red Wine Demi Reduction, Seasonal Vegetables and Roasted Garlic Whipped Potatoes

Bar Service

Four Hours of House Brands

Duo Plates Optional for an Additional \$12 Per Guest

Add a Third Plated Option for an Additional \$21 Per Guest

Menu pricing subject to labor charges, tax and service fee.

MENU SELECTIONS

Gold Package

Cocktail Hour

Choice of Six (6) Hors D'oeuvres

Display | Choice of One

Artisan Cheese Display with Local and Regional Cheese, Assorted Fresh and Dried Fruits, Sugared Pecans, Sliced Breads and Crostini's

Grilled Vegetable Display with Assorted Grilled Vegetables, Balsamic and White Truffle Oil Drizzle

Assorted Fresh Fruits, Melons, Berries, Yogurt and Mint

Starters | Choice of One

Cream of Forest Mushroom Soup

Sweet Corn Chowder with Melange of Bell Pepper

Wedge Salad with Bleu Cheese, Bacon, Tomato and Buttermilk Dressing

Caprese Salad with Vine Ripened Tomato, Mozzarella, Baby Greens and Balsamic Vinaigrette

Mixed Baby Greens with Garden Vegetables and Herbed Croutons with Sherry Vinaigrette

Classic Caesar Salad with Sour Dough Seasoned Croutons Touched with House Caesar Dressing and Parmesan

Spinach Salad with Pears, Candied Pecans, Feta Cheese and Pear Vinaigrette

Plated Entrees | Choice of Two

Seared Chicken Stuffed with Wild Mushroom Duxelles Served with Seasonal Vegetables and Baby Red Smashed Potatoes

Grilled Salmon Served with Tomato Basil Coulis, Seasonal Vegetable and Garlic Parmesan Cheese Roasted Potatoes

Seared Mahi with Pineapple Mango Relish and Served with Seasonal Vegetables and Sweet Potato Puree

Beef Medallions with Red Wine Demi Reduction, Seasonal Vegetables and Roasted Garlic Whipped Potatoes

Airline Breast of Chicken Roasted with Fresh Herbs on a Bed of Israeli Cous Cous with Mixed Seasonal Vegetables

Bleu Cheese Crusted Filet of Beef Served with Natural Jus, Seasonal Vegetables and Chive Mashed Potatoes

Shrimp & Grits: Cajun Spiced Shrimp with the Trinity of Bell Pepper, Celery and Onion on a Bed of Cheddar Grits

Bar Service

Four Hours of House Brands

Duo Plates Optional for an Additional \$15 Per Guest

Add a Third Plated Option for an Additional \$21 Per Guest

Menu pricing subject to labor charges, tax and service fee.

MENU SELECTIONS

Platinum Package

Cocktail Hour

Choice of Six (6) Hors D'oeuvres

Display | Choice of Two

Artisan Cheese Display with Local and Regional Cheese, Assorted Fresh and Dried Fruits, Sugared Pecans, Sliced Breads and Crostini's

Grilled Vegetable Display with Assorted Grilled Vegetables, Balsamic and White Truffle Oil Drizzle

Red Pepper Hummus with Crisp Garden Crudité's and Soft Pita Triangles

Assorted Fresh Fruits, Melons, Berries, Yogurt and Mint

Starters | Choice of One

Cream of Forest Mushroom Soup

Sweet Corn Chowder with Melange of Bell Pepper

Wedge Salad with Bleu Cheese, Bacon, Tomato and Buttermilk Dressing

Caprese Salad with Vine Ripened Tomato, Mozzarella, Baby Greens and Balsamic Vinaigrette

Mixed Baby Greens with Garden Vegetables and Herbed Croutons with Sherry Vinaigrette

Classic Caesar Salad with Sour Dough Seasoned Croutons Touched with House Caesar Dressing and Parmesan

Individual Curated Cheese and Charcuterie with Parmesan Crisp Wafer

Spinach Salad with Pears, Candied Pecans, Feta Cheese and Pear Vinaigrette

Plated Entrees | Choice of Two

Seared Chicken Stuffed with Wild Mushroom Duxelles Served with Seasonal Vegetables and Baby Red Smashed Potatoes

Grilled Salmon Served with Tomato Basil Coulis, Seasonal Vegetable and Garlic Parmesan Cheese Roasted Potatoes

Seared Mahi with Pineapple Mango Relish and Served with Seasonal Vegetables and Sweet Potato Puree

Beef Medallions with Red Wine Demi Reduction, Seasonal Vegetables and Roasted Garlic Whipped Potatoes

Airline Breast of Chicken Roasted with Fresh Herbs on a Bed of Israeli Cous Cous with Mixed Seasonal Vegetables

Bleu Cheese Crusted Grilled Filet of Beef Served with Natural Jus, Seasonal Vegetables and Chive Mashed Potatoes

Shrimp & Grits: Cajun Spiced Shrimp with the Trinity of Bell Pepper, Celery and Onion on a Bed of Cheddar Grits

Slow Braised Short Ribs with Seasonal Vegetable on a Bed of Cheddar Grits with Corn Cake

Late Night Snack | Choice of One

(Offered One Hour Prior Conclusion of Event)

Mini Burgers & Fries

Bagel Style Pizza Bites

Wall of Pretzels with Beer Cheese and Rough Mustard

Bar Service

Four Hours of House Brands

One Bottle of Red and One Bottle of White House Wine Offered at Each Table

Duo Plates Optional for an Additional \$15 Per Guest

Add a Third Plated Option for an Additional \$21 Per Guest

Menu pricing subject to labor charges, tax and service fee.

Welcome Packet

MENU SELECTIONS

Kids Menu

Designed for our "littles" and those with the most discerning palates under 12 years old. Available in conjunction with Butlered Dinner Packages only.

Entree | Choice of One

Three Cheese Macaroni & Cheese and Steamed Mixed Vegetables

Crispy Chicken Fingers with Fries

Chef's Pasta with Meatballs and Marinara

Accompaniments

Fresh Sliced Fruits and Berries

\$38 Per Child

Menu pricing subject to labor charges, tax and service fee.

Beverages

Host Bar Packages

House Brands

First four hours included in package price.
Each additional hour | \$12 per guest

House Selections

Gin | Tanqueray
Vodka | Tito's Handmade
Rum | Bacardi
Bourbon | Maker's Mark
Scotch | J&B

Silvergate Chardonnay, Cabernet
Sauvignon, Pinot Grigio

Yuengling, Michelob Ultra, Stella Artois,

Assorted Soft Beverages, juices, mixers,
lemon and lime garnish

Premium Brands

First four hours | Add: \$28 per guest
Each additional hour | \$14 per guest

Premium Brands

Gin | Bombay Sapphire
Vodka | Ketel One
Rum | Captain Morgan's
Bourbon | Woodford Reserve
Scotch | Dewar's
Whiskey | Jim Beam

Please ask for seasonal varietals.

Yuengling, Michelob Ultra, Stella Artois,
Assorted Michelob Ultra Organic Seltzers

Assorted Soft Beverages, juices, mixers,
lemon and lime garnish

Package pricing includes selections that accommodate both guests who consume alcohol as well as those who don't during your function. Pricing is not discounted or altered.

Upgraded & Table Side Wine Service

Additional Seasonal Vintages and Specialty selections are available. Just ask your Designer!

Lundy's Silvergate Wine portfolio is available for the Table at \$25 per 750mL bottle. Service also includes a preset wine goblet.



Signature Cocktails & Champagne

Enhance your beverage service with a speciality cocktail passed upon arrival or continue through the evening.

Sweet on You

Vodka, Citrus, Mint & Blackberry

Say I Do Sangria!

Strawberries, Peaches, Mint, Citrus, Soda
with White Wine

Carrick Royale

Champagne, Cassis, Lemon Twist

The Main Squeeze

Gin, Elderflower, Lemon, Cucumber, Soda

Next Steps

01

Schedule a Site Visit & Secure Your Date!

In order to secure your event a signed contract and payment for the rental of the facility must be received. This payment is non refundable. Typically The Carrick House calendar is booked a year in advance.

02

Menu Planning

After you have secured your date, your wedding designer will set up a meeting or call to discuss your vision and menu specifications. We ask that all menus be decided and secured within sixty (60) days from the signing of your rental agreement. Your designer will update your paperwork and return an accurate quotation for your review. Upon your approval, a 50% payment will be due for the total estimated cost of your event with the balance paid in full 10 days prior to your function. Terms and conditions will apply as listed in your agreement.

03

Venue Walk Through

Your wedding designer will schedule a venue walk through approximately 30 days prior to your reception. This is the time to review layout, finalize vendor load in/load out schedules and to put any finishing touches on your most special of occasions!

04

Submit Final Guest Count

10 business days prior to your reception we require your final guest count. If this number is below the estimated number of guests on your contract by more than 20% your designer will update any required pricing information for your approval, as well as make any final required payments. After that, it's CELEBRATION TIME! Sit back and let us do the rest!

05

Wedding Day!

It's finally here! Your special day! Now that you have put in all the planning, designing and organization, our team will take it the burden away and you will enjoy a fabulous reception with your friends, family and loved ones.

Our services include the initial site visit, a menu planning session as well as venue walk through. Our team is always available by email and phone. Should additional meetings, visits or appointments be requested you will be invoiced \$95 per hour for consultation services with your designer.



Our History

The Carrick House is located at the corner of Third Street and North Limestone, across from Transylvania University. The Carrick House was commissioned by James Weir before his death in 1832. His nephew oversaw the Carrick House to its completion by the early 1850s. Gideon Shyrook designed the original house as a two story, three-bay brick home with a double portico featuring Doric columns. The two side bays were originally built as a single story, but over the years they were raised to two-stories.

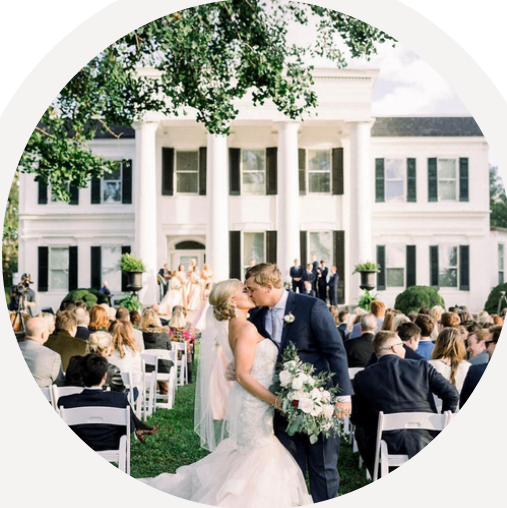
In 1852, the younger James Weir left Kentucky and went to Texas, leaving the property to Judge Thomas Marshall. Judge Marshall was a law professor at Transylvania University and resided at the Carrick House for about five years before he sold it to Richard Buckner, another lawyer. Buckner did not own the property very long before selling the property to Henry T. Duncan Sr. The property belonged to the Duncan family until 1910, when Dr. James Cantrill Carrick purchased the property. Dr. James Cantrill Carrick resided at the house with his wife Anna, until his passing in 1954.

After the passing of Dr. James Cantrill Carrick, the property was donated to Transylvania University. The property has been known as The Carrick House ever since. Under Transylvania's ownership, the house served as the first ambulatory center for Fayette County. Shortly after the Carrick House was donated to Transylvania University, they liquidated the asset to the Hager family. It remained with The Hager Family for the second half of the 20th century until 2007, when the Lundergan family bought the property and turned it into the event space it is today.

When the Lundergan's purchased the property, it consisted only of the main mansion, which was not big enough to host events. In 2011, construction for an addition at the rear of the mansion began. Clayton Farmer, renowned architect was hired to design the addition which included an atrium and a grand ballroom.

The design of the addition has a historic but contemporary style with character features, such as trims and moldings that complement the main house's design. While the addition of the Carrick House was being designed, the Lundergan family did not alter the existing main house in order to preserve the existing interior and exterior character. They were diligent in keeping the existing historic materials. The only alterations made to the house after it was purchased consisted of refinishing the hardwood floors, updating wall-coverings, select fixture and converting the gas light fixtures to electric.

What other People are Saying?



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I cannot begin to express my gratitude, love and affection for The Carrick House.. Your staff was beyond exceptional and the delicious menu prepared by Chef Seth was more than we imagined! Summer and her team left no detail untied. It was a flawless and magical day that we will never forget!

Jenny Watson

Jenny Watson

Frequently Asked Questions



1. Do you have a bridal suite available at your venue?

We ask that our couples come ready to walk down the aisle. We do have a bridal changing room to slip on your dress and for last minute touch ups. We ask that this space is dedicated only for the bride. We are located in the historic 3rd Street Corridor, home to boutique hotels and Air B&B's, many of our couples utilize these spaces for their wedding weekend.

2. Is a coordinator included in your wedding packages?

Since we are the venue and caterer, we focus on executing those portions of your wedding. Therefore, we require clients to hire a Professional Planner, whether it be full or partial coordination.

3. May we bring in an outside caterer & alcohol?

With the exception of wedding cake, we do not allow outside food or beverages to be brought in. Lundy's Catering will provide all of your food and beverage needs.

As the licensed caterer, Lundy's has its own Kentucky catering license to provide your event with the appropriate alcoholic beverage needs. Due to liability and service standards, we do not allow a client to provide their own alcohol.

4. What is the production fee?

Appropriate state and local taxes will be included on your final invoice. A house administrative and production fee of 18% will be added to your total order. This defray's the cost to provide the back of house production, staffing and equipment to produce your event. No portion of this charge is distributed to employees. Should you elect to provide a gratuity, please know it is not expected, but always appreciated.

5. Do you have any guidelines on decor and or departures?

We love seeing that final departure photo as your guests send you off. We do not permit loose flower petals, confetti, or candles that are not contained on the premises. Sparklers may be used outside of the entrance on the asphalt as long as overseen by your wedding coordinator.

The furniture and fixtures located throughout the Carrick Mansion may not be moved or disturbed. We prohibit dresses being hung from windows or lighting fixtures as most fixtures are original to the home.

If you are working with a decorator all final plans must be approved in writing by The Carrick House prior to installation.

6. Do you provide tastings?

Yes! For a nominal fee we offer tastings for clients that have selected a butlered meal package, we do not provide tastings for buffet packages. Tastings are offered Tuesday-Thursday at 1:00 pm, for no more than four guests. Tastings must occur Three (3) months prior to your wedding and typically last one (1) hour. Clients will be invoiced \$245 per guest.

Our Executive Chef will prepare your tasting menu based on the package you have selected.

In addition, we host seasonal events throughout the year and extend invitations to those clients who do not want to pay for a private tasting but want to experience the ambiance of The Carrick House and see the Lundy's team in action.

Let's get ready to celebrate!

How to get Started



Send us an email or schedule a call
to discuss your most special of occasions.

All consultations and site visits are by appointment only.
Tuesday through Thursdays 8:30 am until 5:00 pm

Send an Email
hello@lundyscatering.com

Schedule a Call
859-255-0717