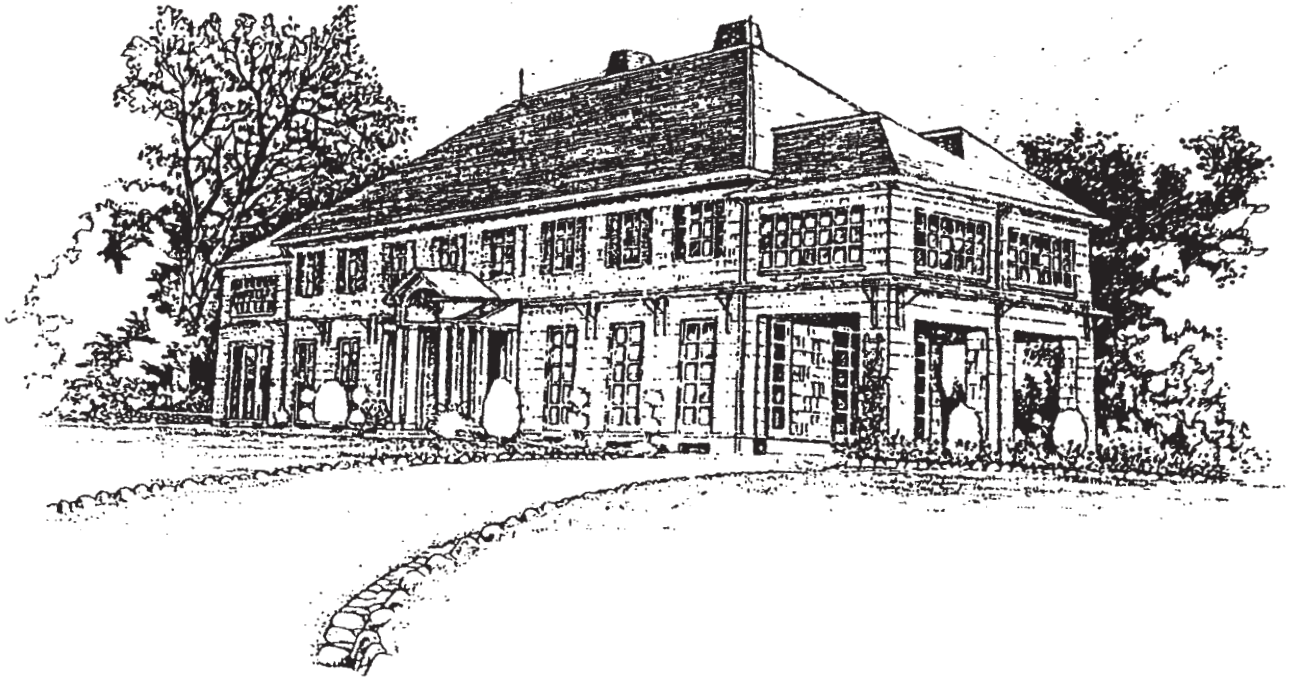


Lindley-Scott House

720 East Foothill Blvd.
Azusa, California 91702
historicallylindleyscotthouse@gmail.com
(626) 334-5215



The Lindley-Scott House is an historic
Georgian-style home located in
the foothills of Azusa.

It was built in 1911
by famed architect Robert D. Farquhar
for Charles Lindley of the Foothill Ranch.

The home was later owned by
Mabelle Scott Anderson
owner of the Mabelle Scott Rancho School for Girls

WEDDINGWIRE
COUPLES' CHOICE

Awards



2017

WEDDINGWIRE
COUPLES' CHOICE

Awards



2018

WEDDINGWIRE
COUPLES' CHOICE

Awards



2019

THE LINDLEY-SCOTT HOUSE

Total Time for a wedding and reception is for Six and One Half hours.

Total time for reception only is for five hours.

RECEPTION INCLUDES THE FOLLOWING:

Minimum guest is @ 100 - Maximum guest is @ 200

- Hors d'oeuvres of sliced fruits, cheese, vegetable and dip
(The option above is not available for Friday events.)*
- Dinner served by our professional wait staff*
- Champagne and / or sparkling cider for toast*
- Custom wedding cake and cake cutting service*
- Dance floor*
- Tables for guests with double draped white linen*
- Gold chiavari chairs*
- Skirted gift, cake and sign in table*
- Wedding coordinator*
- All set up & break down of tables and chairs*
- All silverware, china and glasses*

CEREMONY INCLUDES THE FOLLOWING: @ an additional \$2,200.00

- Bridal Suite*
- Choice of location - arch area*
- Set up - white wood chairs and break down*
- Complimentary rehearsal - with co-ordinator*

LINDLEY-SCOTT HOUSE DINNERS

Choose one of the following:

Prices based on per person

Minimum guest is @ 100 - Maximum guest is @ 200

	<i>Sat & Sun</i>	<i>Friday</i>
<i>Chicken in Cream Sauce - with a slight hint of thyme and tarragon</i>	59.95	53.95
<i>Chicken Piccata - in a traditional tangy lemon sauce with capers</i>	63.95	59.95
<i>Chicken Cordon Bleu - lightly breaded, stuffed with cheese and ham</i>	64.95	60.95
 <i>Seared Atlantic Salmon - topped with a savory hollandaise sauce</i>	 60.95	 56.95
 <i>Tri-Tip - Sliced portions of beef in a mild chili reduction sauce</i>	 61.95	 58.95
<i>Flat Iron Steak - with a mild chili reduction sauce</i>	64.95	60.95
<i>New York Steak</i>	77.95	71.00
<i>Filet Mignon</i>	77.95	71.95
 <i>Combination Plates</i>		
<i>Chicken in a cream sauce and Flat Iron Steak</i>	67.95	63.95
<i>Chicken in a cream sauce and Filet Mignon</i>	80.95	74.95
<i>Atlantic Salmon and Filet Mignon</i>	80.95	74.95
<i>Filet Mignon and Two Jumbo Shrimp</i>	84.95	75.95

Our chef will select a perfect vegetable companion for your entrée.

All dinners include rolls and butter, coffee, ice tea, and hot tea. In addition, all dinners include wedding cake, crudité table (available Saturdays and Sundays only) and a champagne toast.

For vegetarian guests we offer autumn vegetables and brown rice with a black olive vinaigrette.

20% Service charge, sales tax and a non-refundable \$300 cleaning fee are an additional charge.

All items are subject to availability. Prices are subject to change without notice.

Please Note

The Lindley-Scott House does not charge for a site or rental fee

Prices are based on a per person cost of the meal selected

Split entrées are priced at the higher price entrée

No more than two entrée choices

*The Lindley-Scott Carriage House dinners include a fresh vegetable selected by the chef.
The bride has a choice of the following: (Please select one item from each category)*

Garlic Mashed Potatoes

Potatoes Au Gratin

Scalloped Potatoes

Baked Potatoes

Roasted New Red Potatoes with Rosemary

Rice Pilaf

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*Traditional Fresh Garden Salad with one choice of dressing
(Ranch, Thousand Island, Italian, or Bleu Cheese)*

*Field Greens topped with candied walnuts, cranberries, and coconut mixed with
Raspberry Vinaigrette*

*Field Greens topped with sliced pears, pecans, and crumbled feta cheese mixed with
Balsamic vinaigrette*

*Spinach Salad topped with bacon bits and crumbled bleu cheese mixed with Raspberry
vinaigrette*

Caesar Salad with Grated Parmesan and Crotons

Custom Salads can be arranged

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All dinners include the following at the dinner price:

*Crudités' Table of Cascading Fruits, Vegetables, Cheeses and Dip served as an appetizer
on Saturday and Sunday ONLY*

Freshly Baked Dinner Rolls with Butter

Champagne Toast with Dinner or Sparkling Cider

Wedding cake of your choice, style and flavor

Coffee, Hot Tea and Ice Tea during the duration of your event

*Additional hors d'oeuvres are served by our wait staff with the exception of
Jumbo Shrimp and Smashed Potato Cocktail
All prices are based on per person*

Or

SELECT ANY THREE ITEMS AT \$8.25 PER PERSON

With the exception of the items not served by wait staff

<i>Chicken Sate' on a skewer (Chicken is lightly brushed with a teriyaki sauce mixed with garlic, pineapple syrup and pepper sauce)</i>	<i>\$ 3.50</i>
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<i>Scallops in Apple-Smoked Bacon (Scallops are dusted with breadcrumbs and wrapped with apple-smoked bacon)</i>	<i>\$ 3.95</i>
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<i>Smoked Chicken Quesadillas (Combination of chunks and shredded chicken, mild cheddar and monterey jack cheeses, spicy jalapeño pepper, red and green peppers, cilantro, poblano pepper, onion, and touch of garlic. Then rolled into a flour tortilla cone)</i>	<i>\$ 3.50</i>
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<i>Vegetable Quesadillas (Identical to the Smoked Chicken Quesadillas) substituting the Chicken for Vegetables</i>	<i>\$ 3.25</i>
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<i>Assorted Petite Quiche (Traditional Quiche Lorraine, Herb Cheese, And Cajun Shrimp)</i>	<i>\$ 3.00</i>
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<i>Mini Beef Wellington (Beef topped with mushroom duxelles and scallions, then wrapped in a flakey puff pastry)</i>	<i>\$ 3.95</i>
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<i>Beef Teriyaki Brochettes (Beef tenderloin skewered together with fresh mushrooms, sweet bell pepper, then brushed with teriyaki sauce)</i>	<i>\$ 3.75</i>
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<i>Beggar's Purse, Brie and Pear wrapped in phyllo</i>	<i>\$ 3.50</i>
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<i>Vegetable Egg Roll with hot mustard</i>	<i>\$ 3.25</i>
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<i>Chicken Egg Roll with sweet and sour sauce</i>	<i>\$ 3.50</i>
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<i>Sausage Stuffed Mushrooms</i>	<i>\$ 3.75</i>
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<i>Jumbo Chilled Shrimp with cocktail sauce</i>	<i>\$ 5.50</i>
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<i>Smashed Potato Cocktail (Idaho and Sweet) with sour cream, cheddar cheese, bacon, chives, brown sugar, butter, mini marshmallows and ranch dressing</i>	<i>\$ 7.00</i>
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All hot hors d'oeuvres must be ordered in quantity of 100 pieces, for each individual item.

(20% Service Charge and Sales Tax are an additional charge)

(All items subject to availability / prices may be subject to change without notice)

Lindley-Scott House

Beer, Wine, and Distilled Spirit Options

The Lindley-Scott House offers a full bar service. We offer a wide selection of domestic and imported beers, House and premium wines. In addition, we also offer a full line of distilled spirits consisting of Well, Call, Premium and Super Premium Beverages.

The Bar Service can be cash or hosted. If you choose to host the bar for your guests, we offer several options to accommodate your needs.

Options are the host's full responsibility, and options are billed regardless if dollar amount is met.

▪ **OPTION # 1 - No Host Bar**

Guests will purchase their own beverage through our cash only bar. There will be an additional charge of \$300 for a mandatory security guard.

▪ **OPTION # 2 - Tab Bar***

*A pre-determined amount of time and/or money will be set for this option. This amount is the host's responsibility and will be billed regardless if the limit is met. This option starts at the beginning of the reception and continues until ½ hour before the end of your event. Once the time/amount has been reached, the bar will automatically convert to a "NO HOST BAR".**

▪ **OPTION # 3 - Open Bar***

This option allows The Lindley-Scott House to provide an open bar for all guests. This cost is \$21.00 per person for Well and Call cocktails, both Domestic and Imported Beers, and House Wines by the glass. If you wish to substitute Premium and Super Premium cocktails the cost is \$28.00 per person.

**Bottles of House or Premium Wines are NOT included in this option.*

The Lindley-Scott House offers the following alcoholic beverages:

<i>Domestic Bottled Beer - \$5.00</i>	<i>Well Beverages - \$7.00</i>
<i>Imported Bottled Beer - \$6.00</i>	<i>Call Beverages - \$8.00</i>
<i>House Wine (glass)- \$6.00</i>	<i>Premium Cocktail - \$10.00</i>
<i>Premium Wine (bottle) - \$30.00 to \$50.00</i>	<i>Super Premium Beverages - \$11.00</i>
<i>Sparkling Wine (glass) - \$5.00</i>	<i>Soft Drinks and Juices - \$3.00</i>
<i>House Wine (bottle) - \$25.00</i>	

For an additional charge, we offer a selection of super premium champagnes and wine by the bottle. Please let us know of any beverage requests 72-hours in advance so we may better accommodate your needs.

Bartender Fees

For all options, there is a \$100.00 set up fee. Our bartender will set up a tip jar. If a tip jar is unwanted, please add 18% to the total cost of alcohol for the evening.

Please Note

- ✓ The Bar will close ½ hour before the end of your event.

Our bar is stocked based on those products with the highest volume and popularity. If guests choose a product that is low in volume and/or popularity, we may run out and are sorry for any inconvenience that this may cause.

Please be advised, that the LSH bar serves well, call, premium and super premium spirits at all times. If you have an option that is not providing premium or super premium cocktails, they will still be available for your guests to purchase.

- ✓ Prices are subject to change without notice. The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy prior to arrival.

- ✓ When purchasing extra time, and you request the bar to be opened longer, there will be an additional charge of \$4.00 per person when considering option #3.