

## *The Exclusive Wedding Package*

Allow Us to Make Your Wedding Experience a First Class, Worry-Free Day. It is Our Pleasure to Offer Enhancements that are included in The Exclusive Wedding Package | **\$135 Plus Prevailing Taxes and Service Charge Per Person**

- ∞ A Founders Inn Planning Manager to Assist in All Aspects of Your Event
- ∞ A Custom-Set Dance Floor, Standard Tables, Banquet Chairs, Table Settings, and Full-Length White Table Linen with White Napkins
- ∞ Four Hour Unlimited Open Package Bar to include Domestic and Imported Beers, House Wines, Call Brand Liquors, Assorted Soft Drinks and Juices
- ∞ Complimentary Bartender (1 Bartender Recommended per 75 Guests); Additional Bartenders are \$75 plus Tax
- ∞ A One-Hour Hors d'oeuvres Reception to Include Five Butler Passed Hors d'oeuvres, Imported & Domestic Cheese Display, Vegetable Crudité, and Sparkling Fruit Punch
- ∞ Four Hours of Dinner and Dancing with Choice of a Four-Course Plated Dinner to Include Salad, Sorbet Intermezzo, Entrée and Wedding Cookies or Two Entrée Buffet Plus One Specialty Carving Station
- ∞ Founders Inn Signature Three Tier Wedding Cake (additional costs applies on design and flavors) **OR** Specialty Dessert with Deluxe Coffee Station with Assorted Garnishes and Toppings
- ∞ Complimentary Cake Cutting Service
- ∞ Champagne or Sparkling Cider Toast for Each of your Guests
- ∞ Special Menu Pricing for Guests Under 21 Years; Under 3 Years = Free ; 4 – 10 Years = \$36.50 ; 11 – 15 Years = \$49.50; 16 – 20 Years = \$85.00
- ∞ Special Room Block Discounts for Your Over Night Guests
- ∞ Special Rehearsal Dinner Discounts
- ∞ Complimentary Self-Parking for Your Guests

### *Something Special for the Bride and Groom*

- ∞ Complimentary Menu Tasting for the Bride and Groom (Shared 5 Hors d'oeuvres, 1 Salad, Up to 3 Entrees)
- ∞ 50-Minute Couples Swedish Massage for Him & Her at the Flowering Almond Spa (Valid 7 days before and after your wedding)
- ∞ Special Spa Discounts for Bridal Parties and Groomsmen
- ∞ Bridal Dressing Room and Groom's Room on the Wedding Day for Him and Her; Additional Dressing Rooms are \$175.00 plus Tax and Service Charge
- ∞ Bridal Cart Following Ceremony with Hors d'oeuvres and Non-Alcoholic Beverages during Photographs
- ∞ Complimentary Wedding Amenity for the Bride and Groom
- ∞ Breakfast for the Bride and Groom the following Morning in the Swan Terrace Grill or In-Room Dining

## *The Ultra-Exclusive Wedding Package*

- ∞ Enhance to the Ultra- Exclusive Wedding Package with All Inclusions of The Exclusive Wedding Package to Also Include Upgraded Hotel Chairs, Hotel Up-Lighting and Champagne or Sparkling Cider for Bridal Dressing Room on Your Wedding Day| **\$150 Plus Prevailing Taxes and Service Charge Per Person**

### *Include Your Wedding Ceremony*

- ∞ Ceremony in the Beautiful English Gardens to Include Weather Back-Up Located in the Elegant Sky-Lit Atrium and White Folding Chairs **\$1,500 Rental Fee Plus Prevailing Taxes and Service Charge**

## *The Classic Wedding Package*

Allow Us to Make Your Wedding Experience a First Class, Worry-Free Day. It is Our Pleasure to Offer Enhancements that are included in The Classic Wedding Package | **\$105 Plus Prevailing Taxes and Service Charge Per Person**

- ∞ A Founders Inn Planning Manager to Assist in All Aspects of Your Event
- ∞ A Custom-Set Dance Floor, Tables, Standard Banquet Chairs, Table Settings, and Full-Length White Table Linen with White Napkins
- ∞ Four Hour Unlimited Package Bar to Include Domestic and Imported Beers, House Wines, Assorted Soft Drinks and Juices
- ∞ Complimentary Bartender (1 Bartender Recommended per 75 Guests); Additional Bartenders are \$75 plus Tax
- ∞ A One-Hour Hors d'oeuvres Reception to Include Five Butler Passed Hors d'oeuvres, Imported & Domestic Cheese Display, Vegetable Crudité, and Sparkling Fruit Punch
- ∞ Four Hours of Dinner and Dancing with a Choice of a Four-Course Plated Dinner to Include Salad, Sorbet Intermezzo, Entrée and Wedding Cookies or Two Entrée Buffet Plus One Specialty Carving Station
- ∞ Champagne or Sparkling Cider Toast for Each of your Guests
- ∞ Complimentary Cake Cutting Service
- ∞ Special Menu Pricing for Guests Under 21 Years; Under 3 Years = Free ; 4 – 10 Years = 36.50 ; 11 – 15 Years = \$49.50 ; 16 – 20 Years = \$85.00
- ∞ Special Room Block Discounts for Your Over Night Guests
- ∞ Special Rehearsal Dinner Discounts
- ∞ Complimentary Self-Parking for Your Guests

**\*You May Add Four Hours Unlimited Call Liquor to the Classic Package for \$20.00 Per Person Plus Tax and Service Charge\***

### *Something Special for the Bride and Groom*

- ∞ Complimentary Menu Tasting for the Bride and Groom (Shared Three Entrees)
- ∞ 50-Minute Swedish Massage for Her at the Flowering Almond Spa; (Valid 7 days before and after your wedding)
- ∞ Special Spa Discounts for Bridal Parties and Groomsmen
- ∞ Bridal Dressing room on the day of the wedding for her; Additional Dressing Rooms are \$175.00 plus Tax and Service Charge
- ∞ Bridal Cart Following Ceremony with Hors d'oeuvres and Non-Alcoholic Beverages during Photographs
- ∞ Complimentary Wedding Night Accommodations for the Bride and Groom
- ∞ Breakfast for the Bride and Groom the following Morning in the Swan Terrace Grill or In-Room Dining

### *Include Your Wedding Ceremony*

- ∞ Ceremony in the Beautiful English Gardens to include Weather Back-Up Located in the Elegant Sky-Lit Atrium and White Folding Chairs **\$1,500 Rental Fee Plus Prevailing Taxes and Service Charge**

## *The Traditional Wedding Package*

Allow Us to Make Your Wedding Experience a First Class, Worry-Free Day. It is Our Pleasure to Offer Enhancements that are included in The Traditional Wedding Package | **\$85 Plus Prevailing Taxes and Service Charge Per Person**

- ∞ A Founders Inn Planning Manager to Assist in All Aspects of Your Event
- ∞ A Custom-Set Dance Floor, Tables, Standard Banquet Chairs, Table Settings, and Full-Length White Table Linen with White Napkins
- ∞ A One-Hour Hors d'oeuvres Reception to Include Five Butler Passed Hors d'oeuvres, Imported & Domestic Cheese Display, Vegetable Crudité, and Sparkling Fruit Punch
- ∞ Four Hours of Dinner and Dancing with a Choice of a Four-Course Plated Dinner to Include Salad, Sorbet Intermezzo, Entrée and Wedding Cookies or Two Entrée Buffet Plus One Specialty Carving Station
- ∞ Sparkling Cider Toast for Each of Your Guests
- ∞ Complimentary Cake Cutting Service
- ∞ Special Menu Pricing for Guests Under 21 Years; Under 3 Years = Free ; 4 – 12 Years = \$36.50 ; 13 – 15 Years = \$49.50 ; 16 – 20 Years = \$85.00
- ∞ Special Room Block Discounts for Your Over Night Guests
- ∞ Special Rehearsal Dinner Discounts
- ∞ Complimentary Self-Parking for Your Guests

**\*You May Add a Cash Bar to the Traditional Package with a One-Time \$100.00 Bartender Fee\***

### *Something Special for the Bride and Groom*

- ∞ Complimentary Menu Tasting for the Bride and Groom (Shared Three Entrees)
- ∞ 50-Minute Swedish Massage for Her at the Flowering Almond Spa; (Valid 7 days before and after your wedding)
- ∞ Special Spa Discounts for Bridal Parties and Groomsmen
- ∞ Dressing room on the day of the wedding for her; Additional Dressing Rooms are \$175.00 plus Tax and Service Charge
- ∞ Bridal Cart Following Ceremony with Hors d'oeuvres and Non-Alcoholic Beverages during Photographs
- ∞ Complimentary Wedding Night Accommodations for the Bride and Groom
- ∞ Breakfast for the Bride and Groom the following Morning in the Swan Terrace Grill or In-Room Dining

### *Include Your Wedding Ceremony*

- ∞ Ceremony in the Beautiful English Gardens to include Weather Back-Up Located in the Elegant Sky-Lit Atrium and White Folding Chairs **\$1,500 Rental Fee Plus Prevailing Taxes and Service Charge**

## Displayed Hors d'oeuvres

*Included in Package*

Sparkling Fruit Punch  
Imported & Domestic Cheese Display, Vegetable Crudité & Assorted Dips  
Fresh Seasonal Berries | Grapes | English Crackers & Baguettes

## Butler Passed Hors d'oeuvres

*Select any Five Hot or Cold*

### Hot Hors d'oeuvres

Spanakopita  
Grilled Chicken Taquitos  
Three-Cheese Quesadilla  
Mini Reuben with Bistro Sauce  
Woodland Mushroom Tartlets  
Scallops Wrapped with Apple Wood Bacon  
Caramelized Vidalia Onion & Feta Tartlets  
Baked Brie and Raspberry Wrapped in Phyllo

### Cold Hors d'oeuvres

Smoked Salmon Canapés  
Curry Chicken Salad on Crostini  
Asparagus and Green Goddess Sauce  
Strawberries Stuffed with Mascarpone *(Seasonal)*

## Specialty Salads

*Select One*

**Caesar Salad**  
House-made Caesar dressing, Sourdough and herbed croutons and Reggiano Cheese

**Greek Salad**  
Romaine hearts, broken feta cheese, Kalamata olives, tomatoes, sliced red onions and Greek dressing

**Seasonal Greens**  
Local field greens with spiced pecans, grape tomatoes, sun-dried cranberries, crumbled goat cheese, and aged balsamic vinaigrette

## Sorbet

Chef's Choice

## Entrées

*Select Three*

### Poultry

**Herb-Roasted Chicken**  
Roasted Breast of Chicken with Red Wine Gastrique

**Stuffed Chicken Breast**  
Roasted Breast-of-Chicken Filled with Wild Mushrooms, Melted Leeks, Thyme and Balsamic Demi-Glace

**Marinated Mediterranean Breast of Chicken**  
Chicken Breast Marinated in Fresh Herbs and Lime Served on a Bed of Dried Fruits and Couscous

### Seafood

**Pistachio Crusted Cod**  
Tomato Provencal and Balsamic Drizzle

**Blackened Atlantic Salmon**  
Honey Butter and Braised Greens

**Pan-Roasted Wild Striped Bass**  
Fricassee of Artichokes, Bacon, and Tomatoes

### Classic Cuts

**Filet Mignon**  
Filet of Beef with Oven-Roasted Tomatoes, Candied Shallot and Black Truffle Demi-Glace

**Sliced Peppercorn Crusted Beef Tenderloin**  
Slow Roasted with Cabernet-Thyme Jus

**Roasted Pork Tenderloin**  
Braised Red Cabbage, Caraway-Apple Mustard Sauce

## Dessert

Assorted Wedding Cookies

## Displayed Hors d'oeuvres

*Included in Package*

### Sparkling Fruit Punch

### Imported & Domestic Cheese Display, Vegetable Crudité & Assorted Dips

Fresh Seasonal Berries | Grapes | English Crackers & Baguettes

## Butler Passed Hors d'oeuvres

*Select any Five Hot or Cold*

### Hot Hors d'oeuvres

Spanakopita	Three-Cheese Quesadilla
Grilled Chicken Taquito	Mini Reuben with Bistro Sauce
Woodland Mushroom Tartlets	Scallops Wrapped with Apple Wood Bacon
Caramelized Vidalia Onion & Feta Tartlets	Baked Brie and Raspberry Wrapped in Phyllo

### Cold Hors d'oeuvres

Smoked Salmon Canapés	Curry Chicken Salad on Crostini
Asparagus and Green Goddess Sauce	Strawberries Stuffed with Mascarpone <i>(Seasonal)</i>

## Specialty Salads

*Select One*

### Caesar Salad

House-made Caesar dressing, Sourdough and herbed croutons and Reggiano Cheese

### Greek Salad

Romaine hearts, broken feta cheese, Kalamata olives, tomatoes, sliced red onions and Greek dressing

### Seasonal Greens

Local field greens with spiced pecans, grape tomatoes, sun-dried cranberries, crumbled goat cheese, and aged balsamic vinaigrette

## Entrées

*Select Two*

### Poultry

#### Herb-Roasted Chicken

Roasted Breast of Chicken with Red Wine Gastrique

#### Stuffed Chicken Breast

Roasted Breast-of-Chicken Filled with Wild Mushrooms, Melted Leeks, Thyme and Balsamic Demi-Glace

#### Marinated Mediterranean Breast of Chicken

Chicken Breast Marinated in Fresh Herbs and Lime Served on a Bed of Dried Fruits and Couscous

### Seafood

#### Pistachio Crusted Cod

Tomato Provençal and Balsamic Drizzle

#### Blackened Atlantic Salmon

Honey Butter and Braised Greens

#### Pan-Roasted Wild Striped Bass

Fricassee of Artichokes, Bacon, and Tomatoes

### Classic Cuts

#### Filet Mignon

Filet of Beef with Oven-Roasted Tomatoes, Candied Shallot and Black Truffle Demi-Glace

#### Sliced Peppercorn Crusted Beef Tenderloin

Slow Roasted with Cabernet-Thyme Jus

#### Roasted Pork Tenderloin

Braised Red Cabbage, Caraway-Apple Mustard Sauce

## Specialty Carving Station

*(Minimum of 35 guests required)*

*Select One*

#### Whole Roasted Turkey

Cranberry Compote, Chive Mayonnaise, and Imported Mustards

#### Classic Beef Wellington

Mushroom Duxelle and Black Truffle Demi-Glace

#### Roasted Pork Tenderloin

Cornbread Dressing and Port Wine Glaze

#### Roasted Strip Loin of Beef

Rosemary Au Jus and Horseradish Cream

#### Baked Honey Glazed Ham

Colonial Raisin Sauce, Whole Grain Mustard, and Buttermilk Biscuits

#### Herb Crusted Lamb Leg Au Jus

Mint Jus