The Classic Wedding Lackage

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.

\$125 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, Full-Length White Table Linen with White Napkins
- Four-Hour Unlimited Open Package Bar to include Domestic and Imported Beers, House Wines, and Assorted Soft Drinks, Juices
- Complimentary Bartender (1 bartender recommended 100 guests); request for Additional Bartender. \$100 per Bartender
- A One-Hour Hors d'oeuvres Reception to include Five Butler Passed Hors d'ouevres, Imported and 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 or Two Entrée Buffet plus one Specialty Carving Station
- 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 = \$40.00 | 11-15 years = \$53.00
 16-20 years = \$95.00
- Special Room Block Discounts for your Overnight 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 Plux Tax and Service Charge.

Iomething Ipecial for the Couple

- Complimentary Menu Tasting for the Couple (Excluding Carved Items) (Shared 3 Entrées)
- One 50-minute Swedish Massage at the Flowering Almond Spa (Valid 7 days before and after your Wedding)
- Special Spa Discounts for Wedding party
- One Complimentary Dressing Room on the Wedding Day; Additional Dressing Rooms are \$175.00 Plus Tax and Service Charge
- Wedding Cart following Ceremony with Hors d'oeuvres and Non-Alcoholic Beverages during Photographs
- Complimentary Wedding Night Accommodations for the Couple
- Breakfast for the Couple the following morning in the Swan Terrace Grill
- Complimentary Wedding Amenity for the Couple

Include your Wedding 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 Exclusive Wedding Lackage

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.

\$155 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, 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 and Assorted Soft Drinks, Juices
- Complimentary Bartender (1 bartender recommended 100 guests); request for Additional Bartender. \$100 per Bartender
- A One-Hour Hors d'oeuvres Reception to include Five Butler Passed Hors d'ouevres, Imported and 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 or Two Entrée Buffet plus one Specialty Carving Station
- Founders Inn Signature Tiered Wedding Cake (*Additional cost applies on design and flavors*) **OR** Specialty Dessert with 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 = \$40.00 | 11-15 years = \$53.00
 16-20 years = \$100.00
- Special Room Block Discounts for your overnight Guests
- Special Rehearsal Dinner Discounts
- Complimentary Self-Parking for your Guests

Iomething Ipecial for the Couple

- Complimentary Menu Tasting for the Couple (Excluding Carved items)
- Complimentary Cake Tasting for the Couple (Signature Cake Flavors)
- One 50-minute Couples Swedish Massage at the Flowering Almond Spa (Valid 7 days before and after your Wedding)
- Special Spa Discounts for Wedding party
- Two Complimentary Dressing Rooms on the Wedding Day for Couple; Additional Dressing Rooms are \$175.00 plus tax and Service Charge
- Wedding Cart following Ceremony with Hors d'oeuvres and Non-Alcoholic Beverages during Photographs
- Complimentary Wedding Amenity for Couple
- Breakfast for the Couple the following morning in the Swan Terrace Grill
- Complimentary Wedding Night Accommodations for the Couple



he Ultra-Exclusive Wedding Lackage

 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

\$165 Plus Prevailing Taxes and Service Charge per person

Include your Wedding 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**



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.

\$100 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, Full-Length White Table Linen with White Napkins
- A One-Hour Hors d'oeuvres Reception to include Five Butler Passed Hors d'ouevres, Imported and 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 or Two Entrée Buffet plus one Specialty Carving Station
- Complimentary Cake Cutting Service
- Sparkling Cider Toast for each of your Guests
- Special Menu Pricing for guests under 21 years | Under 3 years = FREE | 4-10 years = \$40.00 | 11-15 years = \$53.00
 16-20 years = \$85.00
- Special Room Block Discounts for your Overnight Guests
- Special Rehearsal Dinner Discounts
- Complimentary Self-Parking for your Guests

You May add a Cash Bar to the Traditional Package for \$100.00 Per Bartender. 1 Bartender Recommended Per 100 Guests; Request for Additonal Bartender \$100.00 Per Bartender.

Iomething Ipecial for the Couple

- Complimentary Menu Tasting for the Couple (Excluding Carved Items) (Shared 3 Entrées)
- One 50-minute Swedish Massage at the Flowering Almond Spa (Valid 7 days before and after your Wedding)
- Special Spa Discounts for Wedding party
- One Complimentary Dressing Room on the Wedding Day; Additional Dressing Rooms are \$175.00 Plus Tax and Service Charge
- Wedding Cart following Ceremony with Hors d'oeuvres and Non-Alcoholic Beverages during Photographs
- Complimentary Wedding Night Accommodations for the Couple
- Breakfast for the Couple the following morning in the Swan Terrace Grill
- Complimentary Wedding Amenity for the Couple

Include your Wedding 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



One-Hour Reception

for Plated and Buffet Menu

Displayed Hors d'oeuvres

Included in Package

Sparkling Fruit Punch Vegetable Crudité with Buttermilk Ranch Dressing Roasted Pepper Hummus Served with Fried Pita Chips Seasonal Fruit with Strawberry Honey Whipped Cream Dip Artisan Cheese Display with an Assortment of Crackers

Butler Lassed Hors d'oeuvres

Select Any Five Hot or Cold

HOT HORS D'OEUVRES

Spinach and Cheese Spanakopita Bacon Mac and Cheese Bites Mini Crab Cake with Lemon Remoulade Chicken Cordon Bleu Bites Fried Chicken Potstickers Scallops Wrapped with Apple Wood Bacon

Teriyaki Chicken Skewer

COLD HORS D'OEUVRES

Cedar Smoked Salmon and Cucumber Canapé Chicken Salad on Garlic Naan Mozzarella Salami Skewer Seafood Salad in Phyllo Shell Sun-Dried Tomato Goat Cheese Tartlet Prosciutto with Melon Skewer





Plated Dinner Menu

Specialty Salads

Select One

Founders Inn Signature Salad

Local Field Greens with Spiced Pecans, Grape Tomatoes, Sun-Dried Cranberries, Crumbled Goat Cheese, and Balsamic Vinaigrette

Caesar Salad Caesar Dressing, Parmesan Herbed Crouton, Fresh Parmigiano-Reggiano Cheese

Greek Salad

Romaine Hearts, Broken Feta Cheese, Kalamata Olives, Tomatoes, Sliced Red Onions, Greek Dressing

Arugula Salad

Fresh Strawberries, Toasted Almonds, Goat Cheese, and Raspberry Walnut Vinaigrette

orbet

Chef's Choice

Loultry

Baked Citrus Chicken Lemon, Garlic, Rosemary

Grilled Chicken with Spinach and Sundried Tomato Cream Sauce

Chicken Marsala Mushrooms, Shallots, Marsala Wine

> Seared Duck Breast Vanilla Sour Cherry Port Wine Sauce

ntrees

Select Three

eafood

Seared Atlantic Salmon Filet Lemon, Dill, Caper

Crab Stuffed Sole Herb Florentine Cream Sauce

Blackened Mahi Fresh Pineapple and Mango Salsa

essert

(Plated Dinner Only - Served Family Style) Assorted Cookies and Mini Sweets

Classic Cuts

Grilled Pork Loin Thyme and Black Pepper Brined with a White Wine Fire Roasted Peach Sauce

Grilled Filet Mignon (Served Medium Temperature) Roquefort Port Wine Demi

Seared Lamb Chops Rosemary Garlic Demi



Specialty Salads

Select One

Founders Inn Signature Salad

Local Field Greens with Spiced Pecans, Grape Tomatoes, Sun-Dried Cranberries, Crumbled Goat Cheese, Aged Balsamic Vinaigrette

Caesar Salad

Caesar Dressing, Parmesan Herbed Crouton, Fresh Parmigiano-Reggiano Cheese

Greek Salad

Romaine Hearts, Broken Feta Cheese, Kalamata Olives, Tomatoes, Sliced Red Onions, Greek Dressing

Arugula Salad

Fresh Strawberries, Toasted Almonds, Goat Cheese and Raspberry Walnut Vinaigrette

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Baked Citrus Chicken Lemon, Garlic, Rosemary

Grilled Chicken with Spinach and Sundried Tomato Cream Sauce

Chicken Marsala Mushrooms, Shallots, Marsala Wine

> Seared Duck Breast Vanilla Sour Cherry Port Wine Sauce

Select Two

eatood

Seared Atlantic Salmon Filet Lemon, Dill, Caper

Crab Stuffed Sole Herb Florentine Cream Sauce

Blackened Mahi Fresh Pineapple and Mango Salsa

Tassic Cuts

Grilled Pork Loin Thyme and Black Pepper Brined with a White Wine Fire Roasted Peach Sauce

Grilled Filet Mignon

(Served Medium Temperature) Roquefort Port Wine Demi

Fire Braised Pork Roast with Pork Velouté

Ipecialty Carving Station

Select One

Citrus Brine Roasted Turkey Cranberry Sage Compote

Applewood Smoked Ham Grainy Mustard Aioli

Boneless Herb Crusted Leg of Lamb

(Served Medium Temperature) | \$4.00 Surcharge Per Person Rosemary Garlic Demi

Roast Herb Prime Rib (Served Medium Temperature) | \$12.00 Surcharge Per Person Horseradish Cream



Accompaniments

for Plated and Buffet Menu

legetables

Select One

Seasonal Medley **Roasted Broccolini**

Sautéed Green Beans Grilled Zuchinni and Squash

Steamed Asparagus | \$1.00 Surcharge Per Person Baked Acorn Squash | \$1.00 Surcharge Per Person

arches

Select One

Yukon Mashed Potatoes Herbed Rice Pilaf

Roasted Sweet Potatoes Scalloped Potatoes

Herb Parmesan Risotto | \$1.00 Surcharge Per Person

Vegetarian and Vegan Entrées Select One (Plated and Included in Package)

Vegetable Lasagna Simmered Basil Tomato Sauce (Vegetarian)

Vegetable Curry Seasonal Vegetables and Garbanzo Beans in Light Curry Sauce (Vegan)

Vegan Stuffed Peppers Quinoa, Seasonal Vegetable, and Beyond Ground Beef Filling (Vegan)

Children's Meal

4-10 Years of Age - Select One (Plated and Included in Package) Served with Fresh Fruit, Juice or Milk

Chicken Fingers with Fries Penne with Alfredo Sauce

Traditional Macaroni & Cheese

Grilled Chicken Breast

with Steamed Vegetables

