

THE FOUNDERS INN

and spa

Breakfast Buffet

Buffets Require a Minimum of 25 Guests. All Buffets are Available for 90 Minutes. Additional Fee for Guarantees Less than 25 Guests is \$3.00 Per Person. All breakfast buffets include Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Black and Herbal Teas.

Founders Breakfast \$14

Seasonal Fresh Fruits and Berries, Cottage Cheese, Whole Fruits and Assorted Yogurt & Granola

Continental Breakfast \$16

Seasonal Fresh Fruits and Berries, Assorted Homemade Breakfast Breads, Croissants, Muffins and Danish, Butter and Homemade Preserves, Assorted Yogurts, Local Wheat Berry Granola, Cold Cereal and Milk

The Virginian Breakfast \$20

Seasonal Fruits and Berries, Assorted Homemade Breakfast Breads, Butter and Homemade Preserves, Farm Fresh Scrambled Eggs, Apple Wood Smoked Bacon, Fried Potatoes with Onions and Peppers, Hot Oatmeal with Brown Sugar and Raisins

The Colonial Breakfast \$26

Seasonal Fruits and Berries, Hot Oatmeal with Brown Sugar and Raisins, Assorted Homemade Breakfast Breads, Croissants, Muffins and Danish, Butter and Homemade Preserves, Farm Fresh Scrambled Eggs, Apple Wood Smoked Bacon and Country Pork Sausage, Breakfast Potatoes, Cinnamon French Toast with Warm Maple Syrup

Breakfast Buffet Enhancements

Priced Per Person. Must Be Accompanied with Buffet Breakfast.

Bagels and Cream Cheese \$3

A Variety of Either Cinnamon Raisin, Plain, Blueberry, Sesame or Poppy Seed

Healthy Yogurt Parfaits \$5

Low-Fat Vanilla Yogurt Layered with Fresh Berries and Sprinkled with House Made Granola

Sausage and Egg Biscuits \$6

Homemade Biscuits with Sausage and Country Scrambled Eggs

Virginia Bacon, Egg and Cheddar Croissant \$7

Small Croissant Sandwich, Scrambled Eggs, Virginia Bacon and Cheddar Cheese

Belgian Waffle Station* \$9

Made to Order Large Thick Waffles Presented with a Variety of Toppings to Include Hot Maple Syrup, Crème Chantilly, Fresh Berry Compote and Whipped Honey Butter

Made-to-Order Omelet Station* \$9

Farm Fresh Eggs with Virginia Ham, Smoked Bacon, Sweet Peppers, Caramelized Onions, Sautéed Mushrooms, Diced Tomatoes, Cheddar Cheese, Spicy Salsa

*Station Attendant is Required (\$85 Per Attendant)

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Plated Breakfasts

All Plated Breakfasts Include Breakfast Breads and Preserves, Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Black and Herbal Teas.

Choice of French Toast, Pancake or Waffle Breakfast..... \$18

Choice of Apple Stuffed Cinnamon French Toast, Pancake or Waffle with Maple Syrup, Powdered Sugar, Candied Pecans, Seasonal Berries, Choice of Smoked Bacon or Country Pork Sausage

Hampton Scramble \$19

Scrambled Eggs with Cheddar, Choice of Apple Wood Bacon or Sausage, Southern Home Potatoes, Oven Roasted Roma Tomato

Plated Lunches

Plated lunches require a minimum of 25 guests. Additional Fee for Guarantees Less than 25 Guests is \$3.00 Per Person. Hot Lunches Include Salad as First Course, Freshly Baked Rolls, Butter, Iced Tea, Freshly Brewed Regular Coffee and Decaffeinated Coffee, Herbal Teas and a Delicious Dessert Finale. Cold Entrée Lunches Exclude First Course.

First Course Options Choice of One with Hot Main Course

Crisp Romaine Salad

Served with Shaved Parmesan, Garlic Croutons, Lemon Peppercorn Caesar Dressing

Mixed Garden Salad

Served with Curly Carrots, Baby Tomatoes, Sliced Cucumbers, Chiffonade of Red Cabbage, Honey Raspberry Vinaigrette

Cold Plated Lunch Main Course

Cashew Apple Chicken Salad..... \$16

Served with Local Apple and Chicken Salad with Split Grapes, Cashews, Sweet Pineapple, Fresh Salad Greens, Herb Dressing

Grilled Chicken Breast Soba Noodle Salad \$19

Served with Buckwheat Soba Noodle Salad with Steamed Bok Choy, Broccoli, Sweet Red & Yellow Peppers, Mandarin Oranges, Crispy Asian Clear Noodles, Ginger Sesame Dressing

Cobb Salad..... \$22

Served with Mixed Lettuce with Apple Smoked Bacon, Fresh Avocado, Breast of Turkey, Tomatoes, Hard Boiled Eggs, Black Olives, Crumbled Gorgonzola Cheese, Alfalfa Sprouts, Bleu Cheese Dressing

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Hot Plated Lunch Main Courses

All Entrées Served with Chef's Choice of Starch and Vegetable Accompaniments.

Vegetarian Stuffed Pepper with Quinoa.....	\$22
Brined Virginia Pork Loin Fennel & Peach BBQ Sauce.....	\$22
Herb Roasted Chicken.....	\$22
Seared Bone-In Chicken Breast with a Mushroom Cream Sauce or Roasted Garlic Demi.....	\$24
Cod with Dill Caper Butter Sauce.....	\$24
Marinated Flat Iron Steak.....	\$26

Dessert Choice of One

Cheesecake with Berry Compote, Carrot Cake with Cream Cheese Frosting,
3 Layer Chocolate Cake, Mousse with Seasonal Toppings

Boxed Lunches

Includes Your Choice of Sandwich, Individual Bag of Potato Chips, Cookie, Whole Apple and
Choice of Soft Drink or Bottled Water.

Caesar Salad.....	\$15
Parmesan Croutons, Oven Roasted Roma Tomato, Crisp Hearts of Romaine Lettuce, Creamy Caesar Dressing	
Ham, Turkey or Roast Beef Sandwich.....	\$17
Freshly Baked Chiabatta, Cheddar Cheese, Sliced Tomatoes, Arugula	
Grilled Chicken Caesar Salad.....	\$19
Grilled Chicken, Parmesan Croutons, Oven Roasted Roma Tomato, Crisp Hearts of Romaine Lettuce, Creamy Caesar Dressing	
Herb-Roasted Vegetable Wrap.....	\$19
Marinated Eggplant, Portobello, Roasted Sweet Peppers & Onions, Zucchini with Mozzarella Cheese	
Chicken Salad Wrap.....	\$19
Marinated Eggplant, Portobello, Roasted Sweet Peppers & Onions, Zucchini with Mozzarella Cheese	
Made-to-Order Omelet Station*.....	\$19
Farm Fresh Eggs with Virginia Ham, Smoked Bacon, Sweet Peppers, Caramelized Onions, Sautéed Mushrooms, Diced Tomatoes, Cheddar Cheese, Spicy Salsa	

*Station Attendant is Required (\$85 Per Attendant)

Boxed Lunch Enhancements

Garden Pasta Salad, Potato Salad or Cole Slaw.....	\$2
Granola Bar or Healthy Trail Mix.....	\$2
Candy Bars, Lemon Bars or Double Chocolate Brownies.....	\$2

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Lunch Buffets

Lunch Buffets Require a Minimum of 25 Guests. All Buffets are Available for 90 Minutes. Additional Fee for Guarantees Less than 25 Guests is \$3.00 Per Person. All Lunch Buffets Include Rolls and Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Black and Herbal Teas.

Deli Buffet \$23

Choice of Three Meats

Rotisserie Turkey, Virginia Honey Roasted Ham, Shaved Smoke Roast Beef, Genoa Salami, Corned Beef, Pastrami, Oven Roasted Chicken

Choice of Three Cheeses

Aged Cheddar, Swiss, American, Provolone, Pepper Jack

Chef's Selection of Premade Assorted Sandwiches and Wraps, Chef's Soup of the Day, Tortellini Pasta with Roasted Peppers & Sweet Pea Salad, Virginia Collard Slaw, Mixed Greens with Seasonal Toppings, Buttermilk Dressing, Italian Vinaigrette, Honey Balsamic Dressing, House Made Sea Salt & Old Bay Spiced Potato Chips, Lemon & Dessert Bars, Cookies & Brownies.

Virginia BBQ

Two Entrées..... \$26

Three Entrées..... \$30

Seasonal Vegetable and Bean Chili, House Made Fresh Cole Slaw, Mixed Local Green Salad with Seasonal Toppings, Vinegar & Mustard Dressed Red Potato Salad

Choice of Entrées

Cornmeal Dusted Spicy Catfish, Pulled Pork, Southern Style Fried Chicken
Baked Beans and Corn on the Cob, Sweet Corn Bread and Honey Butter

Dessert

The Founders Inn Signature Bread Pudding with Vanilla Sauce & Caramel Pecan Pie

Build Your Own Italian Pasta Buffet..... \$20

Caesar Salad, Minestrone Soup

Choice of Two Pastas

Penne, Linguini, Farfalle, Spaghetti, Gluten-free Penne

Choice of Two Sauces

Alfredo, Marinara, Meat Sauce, Pesto Sauce, White Clam Sauce
Includes Garlic Bread, Pepper Flakes and Parmesan Cheese

Choice of Two Desserts

Italian Cookies, Cheesecake, Cannoli

Lunch Enhancements

Meatballs..... \$2 Per Person

Grilled Chicken..... \$2 Per Person

Grilled Shrimp..... \$5 Per Person

Meat Lasagna..... \$5 Per Person

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Hors D'oeuvres

All Prices Based on 50 Pieces. A Butler Fee of \$85 will Apply for Each Attendant.

Cold Hors D'oeuvres

Asparagus and Green Goddess Sauce	\$150
Artichoke and Gremolata Stuffing.....	\$175
Caprese Skewer with Balsamic Drizzle.....	\$175
Melon Prosciutto Ball Skewers	\$175
Green Tomato and Mozzarella Bruschetta on Focaccia Crisp	\$175
Colonial Ham-Wrapped Asparagus.....	\$200
Chilled Peel & Eat Shrimp	\$225
Mascarpone Filled Strawberries.....	\$225
Shrimp Cocktail with Cocktail Sauce.....	\$250

Hot Hors D'oeuvres

Jack Daniels BBQ, Sweet & Sour or Swedish Meatballs	\$125
Brie and Raspberry in Phyllo	\$150
Thai Chicken Skewer with Virginia Peanut Sauce.....	\$150
Spanakopita.....	\$150
Country Ham Biscuits	\$150
Mini Hamburger Sliders.....	\$150
BBQ Pork Sliders.....	\$150
Mini Reuben's with Bistro Sauce	\$200
Chicken Taquitos.....	\$200
Ham and Collard Spring Rolls.....	\$200
Vegetable Spring Rolls with Sweet & Sour Dipping Sauce	\$200
Coconut Shrimp with Pineapple Chutney	\$225
Mini Crab Cakes with a Rémoulade Sauce.....	\$225
Wild Mushroom Puff Pastry.....	\$225
Mini Beef Wellington	\$225
Scallops Wrapped in Bacon.....	\$225
Lamb and Feta Kebab with Mint & Coriander Dressing	\$250

*Station Attendant is Required (\$85 Per Attendant)

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Reception Displays

Priced Per Person. Reception Stations are All Priced Based on 60 Minutes of Continuous Service. Additional Fee for Guarantees Less than 25 Guests is \$3.00 Per Person. Reception stations are not intended as a stand-alone meal.

Vegetable Crudite	\$7
Assorted Fresh Garden Vegetables, Creamy Ranch Dip	
Chips & Dips	\$8
Tortilla Chips with Suffolk Pimento Cheese Dip, Chesapeake Clam Dip, Local Bean Hummus, Green Tomato Salsa	
Grilled Vegetable Display	\$9
Portobello Mushrooms, Asparagus, Sweet Peppers, Eggplant, Squash, Zucchini, Aged Balsamic Vinegar, Extra Virgin Olive Oil	
Domestic Cheese Display	\$9
Domestic Cheeses with Assorted Crackers and Fresh Fruit	
Imported Cheese Display	\$11
Imported Cheeses with Assorted Crackers and Fresh Fruit	
Chesapeake Chilled Seafood Display	\$19
Virginia Boil Peel and Eat Shrimp, Crab Salad Spoons, Fresh Oysters on the Half Shell, Scallop Ceviche Shooters with Lemon Wedges, Cajun Rémoulade, Homemade Green Tomato Cocktail, Apple Mignonette	

Plated Dinners

Plated Dinners Require a Minimum of 25 Guests. Additional Fee for Guarantees Less than 25 Guests is \$3.00 Per Person. Each Plated Dinner Includes One Plated First Course, One Plated Entrée, One Plated Dessert, Fresh Baked Bread Rolls, Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Black and Herbal Teas.

First Course

Fresh Spinach with Strawberries, Spiced Pecans, Local Goat Cheese and a Strawberry Vinaigrette Dressing

Arugula with Roasted Asparagus, Curly Beets, Herb Shallot Vinaigrette

Founders Caesar Salad with Slow-Roasted Roma Tomato, Croutons and Parmesan Tulle

Heirloom Tomato and Buffalo Mozzarella Tower with Asiago Cheese Crisp and Basil Vinaigrette (\$2.00 surcharge)

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Plated Dinners *(Continued)*

All Entrées Served with Chef's Accompaniments.

Vegetarian Dinner Entrées

Grilled Vegetable Lasagna with Pesto Cream Sauce.....	\$29
Vegetarian Stuffed Pepper with Quinoa	\$29

Poultry Entrées

Roasted Breast of Chicken with a Mushroom Demi-Glace.....	\$30
Grilled Chicken Breast Stuffed with Bacon Braised Collard Greens and Boursin Cheese.....	\$34
Duck Confit with Tomatoes, Onions, Italian Caper Compote.....	\$34

Pork Entrées

Tea Brined Pork Chop with Caramelized Apples and Port Wine Sauce.....	\$30
Slow Roasted Pork Loin with Blueberry BBQ Sauce.....	\$34

Seafood Entrées

North Carolina Mahi with Tropical Chutney.....	\$34
Blackened Salmon with Horseradish Beurré Blanc.....	\$36
Grilled Sea Bass with a Lemon Beurré Blanc	\$42

Beef Entrées

Bistro Filet with Port Demi-Glace.....	\$42
New York Strip Au Poivre	\$46
Bacon-Wrapped Beef Tenderloin with Gorgonzola Butter.....	\$52

Dazzling Duets

Grilled Shrimp and Petite Filet with Horseradish Demi-Glace	\$58
Crab Cake and Petite Filet with Béarnaise Sauce	\$60
Lobster Tail and Petite Filet with Herbed Butter and Roasted Garlic Demi-Glace	\$68

Desserts Choice of One

Key Lime Pie, Buttermilk Shortcake with Fresh Strawberries and Strawberry Sauce,
Tiramisu with Chocolate Sauce, Chocolate Ganache Decadence, Cheesecake with Seasonal Berry
Caramel Sauce, Virginia Apple Torte with Whiskey Caramel Sauce

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Buffet Dinners

Dinner Buffets Require a Minimum of 25 Guests. Additional Fee for Guarantees Less than 25 Guests is \$3.00 Per Person. Dinner Buffet Includes Rolls and Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Black and Herbal Teas.

Madison's Montpelier \$46

Spiced Chicken & Okra Gumbo, Fresh Field Greens with Topping Raisins, Candied Pecans, Poached Pears & Toasted Almonds with Honey Berry Vinaigrette, Cheddar & Bacon Grit Cake, Buttered Green Beans, Maple Glazed Carrots, Virginia Pork Loin with Whole Grain Mustard Sauce, Cedar Plank Salmon with Pecan Butter, Beef Brisket with Mustard Sauce, Country Biscuits and Corn Bread with Local Honey Butter, Dolly Madison Spice Layer Cake with Caramel Drizzle, Old Fashioned Fruit Cobbler, Caramel Apple Pie

Build Your Own Buffet \$52

Choice of One of the Following Salads

Spinach with Strawberries, Spiced Pecans, Local Goat Cheese, Strawberry Vinaigrette Dressing

Arugula with Roasted Asparagus, Curly Beets, Herb Shallot Vinaigrette

Founders Caesar Salad with Slow-Roasted Roma Tomato, Croutons and Parmesan Tulle

Heirloom Tomato and Buffalo Mozzarella Tower with Asiago Cheese Crisp and Basil Vinaigrette (2.00 surcharge)

Hot Sides Choice of One

Buttermilk Mashed Potatoes with Gravy, Roasted Red Skin Potatoes, Rice Pilaf with Barley, Mushroom Risotto, Basil Pesto Penne Pasta, Parmesan Orzotto with Spinach

Vegetables Choice of One

Virginia Slow Cooked Collard Greens, Colonial Corn & Bean Succotash, Roasted Rustic Carrots, Steamed Fresh Green Beans with Bacon, Grilled Zucchini

Proteins Choice of Two

Apple Cider Brined Pork Loin, Marinated Chicken Breast, Cod with a Dill Caper Butter Sauce, Grilled Beef Flat Iron Steak, Fresh Salmon, Golden Battered Fried Chicken, 72-Hour Slow Smoked Beef Brisket with Founders Inn Simmered BBQ Sauce & Caramelized Onions

Desserts Choice of Two

Cheesecake, 3-Layer Chocolate Cake, Carrot Cake with Cream Cheese Frosting, Red Velvet Cake, Tiramisu, Key Lime Pie, Founders Inn Signature Bread Pudding with Vanilla Sauce

Virginia BBQ

Two Entrées \$31

Three Entrées \$37

Seasonal Vegetable and Bean Chili, House Made Fresh Cole Slaw, Mixed Local Green Salad with Seasonal Toppings, Vinegar & Mustard Dressed Red Potato Salad

Choice of Entrées

Cornmeal Dusted Spicy Catfish, Pulled Pork, Southern Style Fried Chicken
Baked Beans and Corn on the Cob, Sweet Corn Bread and Honey Butter

Desserts

The Founders Inn Signature Bread Pudding with Vanilla Sauce, Caramel Pecan Pie

All Prices are Subject to Applicable Service Charge and Sales Tax. All Pricing and Menus are Subject to Change.

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Build Your Own Italian Pasta Buffet..... \$27

Caesar Salad, Minestrone Soup

Choice of Two Pastas

Penne, Linguini, Farfalle, Spaghetti, Gluten-free Penne

Choice of Two Sauces

Alfredo, Marinara, Meat Sauce, Pesto Sauce, White Clam Sauce

Includes Garlic Bread, Pepper Flakes and Parmesan Cheese

Choice of Two Desserts

Italian Cookies, Cheesecake, Cannoli

Italian Dinner Enhancements

Meatballs..... \$5 Per Person

Grilled Chicken..... \$5 Per Person

Grilled Shrimp..... \$7 Per Person

Meat Lasagna..... \$7 Per Person

Dinner Buffet Enhancements

Mashed Potato Martini Bar..... \$12 Per Person

Yukon Gold, Red Skin and Roasted Garlic Mashed Potatoes, Scallions, Garlic Butter, Shredded Cheese, Sour Cream, Smoked Bacon

Choice of Two Sauces: Red Wine Demi, Basil Pesto or Wild Mushroom Demi-Glace

Fajita and Nacho Bar..... \$14 Per Person

Toasty Corn Chips, Flour Tortillas, Grilled Chicken, Mexican Ground Beef, Rice and Refried Beans, Cheese Sauce, Grated Cheddar, Salsa, Guacamole, Sour Cream, Black Olives, Jalapenos

Prepared to Order Pasta Bar* \$15 Per Person

Penne, Cavatappi, Cheese Tortellini

Tossed in One of Our Sauces: Sherry Alfredo, Smoked Tomato, Vodka Sauce

Toppings to Include:

Grilled Chicken, Italian Sausage, Bay Shrimp, Pancetta, Portobello Mushrooms, Baby Sweet Peas, Dried Tomatoes, Italian Vegetables, Grated Parmesan, Dried Italian Chili Peppers, Pesto, Fresh Ground Pepper

*Station Attendant is Required (\$85 Per Attendant)

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Carving Stations

Rotisserie Garlic Stuffed Leg of Lamb (Serves Approximately 20 Guests).....	\$200
Home Made Mint Jelly, Assorted Rolls	
Apple Cider Brined Turkey (Serves Approximately 30 Guests)	\$250
Orange Cranberry Chutney, Herb Mayonnaise, Sweet Rolls	
72-Hour Slow Smoked Brisket (Serves Approximately 30 Guests)	\$275
Peach BBQ Sauce, Corn Rolls	
Smoked Berkshire Pork Loin (Serves Approximately 35 Guests)	\$250
Whole Grain Mustard Garlic Rub, Organic Local Apple Chutney, Corn Bread	
Spice Glazed Country Ham (Serves Approximately 40 Guests)	\$275
Served with Colonial Raisin Sauce, Whole Grain Mustard, Freshly Baked Buttermilk Biscuits	
Oven Roasted and Herb Crusted Prime Rib (Serves Approximately 30 Guests)	\$295
Horseradish Cream Sauce, Freshly Baked Rolls	

*Station Attendant is Required (\$85 Per Attendant)

Coffee Breaks

Includes Regular and Decaf Coffee, Assorted Soft Drinks, Iced Tea, Lemonade and Assorted Black and Herbal Teas. Breaks are Available for 30 Minutes.

Muffin Pan	\$12
Assorted Mini Muffins, Assorted Fresh Pastries and Danishes, Mini Bagels with Cream Cheese, Butter, Preserves, Breakfast Breads	
Chocolate Delight	\$14
Chocolate Chip Cookies, Chocolate Covered Mini Pretzels, Chocolate Brownies, Chocolate Peanut Clusters, Assorted Mini Chocolate Candies	
Health Nut	\$15
Hard Boiled Eggs, Individual Low Fat Yogurts, Home Made Granola, Fresh Sliced Fruits, Mini Bran Muffins, Trail Mix	
Trail Blazer	\$16
Make Your Own Trail Mix & Nuts, Power Bars, Granola Bars, Whole Fresh Fruit, Cheese and Pepperoni	
Ball Park	\$18
Freshly Popped Popcorn, Mini Hot Dogs, Soft Pretzels, Cotton Candy, Assorted Boxed Candies	

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Create Your Own Coffee Break

Beverages

Bottled Water.....	\$3 Each
Assorted Sodas.....	\$3 Each
Herbal Hot Tea Bags.....	\$3 Each
Assorted Red Bull or Similar Energy Drinks.....	\$5 Each
Hot Chocolate with Marshmallows and Whip Cream.....	\$5 Each
Chilled Orange, Cranberry or Apple Juice.....	\$36 Per Gallon
Chilled Fruit Punch, Iced Coffee, Lemonade, Iced Sweet Tea.....	\$36 Per Gallon
Apple Cider.....	\$40 Per Gallon
Regular or Decaf Coffee.....	\$40 Per Gallon

Savory Additions

Hard Boiled Eggs.....	\$1.50 Each
Individual Bags of Potato Chips/Pretzels/Popcorn.....	\$2 Each
Fresh Baked Bagels with Cream Cheese, Butter and Jam.....	\$3 Each
Warm Salted Soft Pretzels with Honey Mustard Dip.....	\$3 Each
Chocolate Dipped Strawberries.....	\$3 Each
Virginia Country Ham Biscuits.....	\$6 Each
Sausage and Egg Biscuits.....	\$6 Each
Bacon, Egg and Cheese Croissants.....	\$7 Each

Sweet Supplements

Granola Bars.....	\$2 Each
Fresh Sliced Fruit Platter.....	\$3 Per Person
Assorted Pastries and Breakfast Breads.....	\$5 Per Person
Assorted Whole Fresh Fruit.....	\$24 Per Dozen
Assorted Fresh Baked Cookies.....	\$26 Per Dozen
Chocolate Brownies or Blondies.....	\$32 Per Dozen
Assorted Jumbo Muffins.....	\$36 Per Dozen
Assorted Individual Fruit Yogurts.....	\$36 Per Dozen

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Bar Services

Cash Bar

Drinks are Served on Cash, Per Drink Basis. Prices are Inclusive of Tax. **\$100 Per Bartender. One Bartender Required for Every 75 Guests.**

Soda	\$3.50	Mineral Water.....	\$3.50
Domestic Beer	\$5.25	Imported Beer.....	\$5.75
House Wine.....	\$6.75	Call Brands	\$6.75
Cordials	\$8.75	Premium Brands	\$7.75

Host Bar

Drinks are Charged on a Consumption Basis to Be Charged to the Event Host. **\$100 Per Bartender. One Bartender Required for Every 75 Guests.**

Soda	\$3.00	Mineral Water.....	\$3.00
Domestic Beer	\$4.75	Imported Beer.....	\$5.25
House Wine.....	\$6.25	Call Brands	\$6.25
Cordials	\$8.25	Premium Brands	\$7.25

Premium Package Bar

Charges Accrued by the Hour. **\$100 Per Bartender. One Bartender Required for Every 75 Guests.** Includes Premium Liquor, House Wine Selections, Domestic and Imported Beers and Non-Alcoholic Beverages. Package Bar Charges are Per Person, Based on Final Guarantee and are Only Available in Full Hour Increments.

One Hour	\$19 Per Person	Four Hours	\$37 Per Person
Two Hours.....	\$25 Per Person	Five Hours	\$43 Per Person
Three Hours	\$31 Per Person	Each Additional Hour...	\$7.25 Per Person

Includes Mixers, Juices, Soft Drinks and Fruits Required to Make Mixed Drinks.

House Package Bar

Charges Accrued by the Hour. **\$100 Per Bartender. One Bartender Required for Every 75 Guests.** Includes Call Liquor, House Wine Selections, Domestic and Imported Beers and Non-Alcoholic Beverages. Package Bar Charges are Per Person, Based on Final Guarantee and are Only Available in Full Hour Increments.

One Hour	\$14 Per Person	Four Hours	\$29 Per Person
Two Hours.....	\$19 Per Person	Five Hours	\$34 Per Person
Three Hours	\$24 Per Person	Each Additional Hour...	\$5.25 Per Person

Includes Mixers, Juices, Soft Drinks and Fruits Required to Make Mixed Drinks.

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HOTEL CATERING POLICIES

Credit Arrangements

Payment for your event charges may be paid by credit card, cash or check. All charges are to be paid in advance, 14 business days prior to your function. Methods of payment within 14 business days are limited to: credit card, money order, cash, cashier's check or certified check. Failure to adhere to agreed payment procedures could result in the function being cancelled and the client will be responsible for cancellation fees. In the event that the Group wishes to set up direct billing for the Master Account, the credit application must be completed and returned no later than (60) days prior to arrival for approval by Hotel. In the event credit is not approved, you can settle your account based on the information above.

Tax and Service Charge

All food, beverage, room rental and audio/visual equipment are subject to a 22% hotel service charge. All charges, including food, beverage, audio/visual equipment are subject to an 11.5% Virginia sales tax. Hotel service charges are only taxed for the amount over 20%.

Food and Beverage Policy

All food and beverage items served in a banquet or meeting room must be provided by and catered by the Hotel. Food and beverage items may not be brought in from outside of the Hotel. The Hotel offers a variety of dining styles to meet your preferences. Multiple entrée selections plated meals are available. As the host, you may pre-select a maximum of three (3) entrée choices for your guests to choose from. We will need a count for each entrée at the time the guarantee number of attendance is due three (3) business days prior to the event. Please note you must provide place cards the day of the event to denote the entrée selection each guest has made. The highest priced entrée will be applied to all entrées ordered.

Guarantees

It is the responsibility of the engager to notify the hotel of the final minimum guarantee of the number of guests for each meal function no later than 12:00 PM, three (3) business days prior to the date of the function, otherwise your EXPECTED count will be used. After that time, the hotel is able to accept increases only in the guarantee and the original price may vary due to product availability.

Tax Exempt Status

The State of Virginia requires a Tax Exemption Certificate from each organization prior to arrival. If this form is not received prior to arrival, the organization will not be considered exempt. Please note the hotel provides taxable services and does not qualify as "Tangible Personal Property."

Liquor Laws and Regulations

The Founders Inn and Spa is committed to a policy of providing legal, proper, and responsible hospitality. Alcohol may not be served to guests under the age of 21, and those unable to produce acceptable identification. We reserve the right to terminate the service of alcoholic beverages at any time if such service would be inconsistent with our Alcohol Service Policy. We encourage the adoption by banquet groups of a designated driver program, whereby one or more persons accept the responsibility of not consuming alcoholic beverages, and thereby ensuring the safe transportation of others in the party. Our Banquet Manager will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function. Banquet groups are assigned to specific rooms at the discretion of the Hotel and are subject to change.

Parking Policies

Parking at the Founders Inn and Spa is complimentary to all hotel guests.

Shipping and Handling of Materials

If it is necessary for the client to ship materials to the Hotel, each item must be properly packed and marked the organization name and onsite contact, date of the function, and name of Hotel contact. The Hotel reserves the right to refuse to accept packages that appear damaged, and in any event, assumes no responsibility for the condition of the contents of such packages. The Hotel will not accept responsibility for meeting materials delivered prior to three (3) days before function, nor will the Hotel store materials for more than three (3) days after the function. Shipping and handling charges will apply for all boxes shipped to the Hotel for storage.

Outside Vendors

All vendors contracted directly with the Group must sign the Hotel's Vendor Agreement and provide the appropriate liability insurance verification. If the vendor causes any damages or the meeting space is not left in reasonable condition, the group will be liable for any charges. The Hotel will not be responsible for storing, securing or servicing another vendor's equipment and/or services, before, during or after the function.