

Allow Us to Make Your Wedding Experience a First Class, worry-Free Day. It is Our Pleasure to C 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
- X 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 Included Per 100 Guests); Request for Additional Bartender; \$100 Per Bartender

- 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
- Sounders Inn Signature Three Tier Wedding Cake (*Additional Cost 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 Overnight Guests
- 👋 Special Rehearsal Dinner Discounts
- 👋 Complimentary Self-Parking for Your Guests

Something Special for the Couple

- 🌋 Complimentary Menu Tasting for the Couple (Shared 5 Hors d'oeuvres, 1 Salad, Up to 3 Entrées)
- 🕉 Complimentary Cake Tasting for the Couple (Signature Cake Flavors)
- $rac{1}{8}$ 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 Dressing Rooms 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 Accomodations and Amenity for Couple
- 数 Breakfast for the Couple the Following Morning in the Swan Terrace Grill or In-Room Dining

The 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 One Dressing Room on Your Wedding
Day |\$150 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









TAPESTRY COLLECTION BY HILTON

he 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. \$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 Banguet 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 and Assorted Soft Drinks, Juices
- 👋 Complimentary Bartender (1 Bartender Included Per 100 Guests); Request for Additional Bartender; \$100 Per Bartender
- 👋 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
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- 👋 Special Room Block Discounts for Your Overnight Guests
- 👋 Special Rehearsal Dinner Discounts
- X Complimentary Self-Parking for Your Guests

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

Something Special for the Couple Scomplimentary Menu Tasting for the Couple (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 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 and Amenity for Couple
- Breakfast for the Couple the Following Morning in the Swan Terrace Grill or In-Room Dining

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- 👋 A Founders Inn Planning Manager to Assist in All Aspects of Your Event
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- 👋 Sparkling Cider Toast for Each of Your Guests
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- 👋 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 Additional Bartender \$100.00 Per Bartender.



Something Special for the Couple

- 👋 Complimentary Menu Tasting for the Couple (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
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TAPESTRY COLLECTION BY HILTON™

One-Hour Reception

for Plated and Buffet Menu



Included in Package

Sparkling Fruit Punch Vegetable Crudité with Buttermilk & Dill Dressing Roasted Pepper Hummus Served with Fresh Pita Chips Seasonal Fruit with Vanilla Grand Marnier Yogurt Artisan Cheese Display with English Crackers & Baguettes





Select Any Five Hot or Cold

Hot Hors d'oeuvres

Spinach & Cheese Spanakopita Raspberry Brie Wrapped in Phyllo with Toasted Hazelnuts Mini Crab Cake with Lemon Remoulade Mini Reuben with Bistro Sauce Scallops Wrapped with Apple Wood Bacon Teriyaki Chicken Lollipop

Cold Hors d'oeuvres

Cedar Smoked Salmon & Cucumber Canapé Ahi Tuna with Wasabi Sauce Chicken Salad Crostini Sun-Dried Tomato Goat Cheese Tartlet Tomato & Mozzarella Caprese Melon Prosciutto with Fresh Basil











Plated Dinner Menu

BY HILTON

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

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

> **Spinach Salad** Fresh Strawberries, Toasted Almonds, Raspberry Vinaigrette

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Chef's Choice

Entrées 😹

Select Three

Qoultry:

Grilled Citrus Chicken Lemon, Garlic, Rosemary

Colonial Stuffed Chicken Stuffed with Brie, Fresh Basil, Topped with Tomato Coulis

Chicken Marsala Mushrooms, Shallots, Marsala Wine

Seared Five Spice Duck Breast Maple & Candied Orange Glazed

Jeafood:

Seared Atlantic Salmon Filet Lemon, Dill, Caper

Crab Stuffed Sole Herb Florentine Cream Sauce

Grilled Swordfish Fresh Mango Cilantro Chutney

Classic Cuts:

Grilled Pork Loin Sweet Tea Brine, **Blueberry BBQ Sauce**

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

> Seared Lamb Chops **Rosemary Garlic Demi**

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(Plated Dinner Only - Served Family Style) Assorted Macaroons, Chocolate Truffles, Assorted Petit Fours







Buffet Dinner Menu

BY HILTON

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

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

> **Spinach Salad** Fresh Strawberries, Toasted Almonds, Raspberry Vinaigrette

Entrées 👟

Select Two

Qoultry:

Grilled Citrus Chicken Lemon, Garlic, Rosemary

Colonial Stuffed Chicken Stuffed with Brie, Fresh Basil, Topped with Tomato Coulis

Chicken Marsala Mushrooms, Shallots, Marsala Wine

Seared Five Spice Duck Breast Maple & Candied Orange Glazed

Jeafood:

Seared Atlantic Salmon Filet Lemon, Dill, Caper

Crab Stuffed Sole Herb Florentine Cream Sauce

Grilled Swordfish Fresh Mango Cilantro Chutney

Classic Cuts:

Grilled Pork Loin Sweet Tea Brine, Blueberry BBQ Sauce

Grilled Tenderloin (Served Medium Temperature) **Roquefort Pork Wine Demi**

Mustard Brown Sugar Glazed Ham Smoked Pablano & Pineapple Glazed Ham

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Select One

Citrus Brine Roasted Turkey Cranberry Sage Compote

Roast Herb Prime Rib (Served Medium Temperature) Horseradish Cream

Herb Crusted Leg of Lamb (Served Medium Temperature) Rosemary Garlic Demi







Accompaniments

for Plated and Buffet Menu

Vegetables Select One

Select One Seasonal Medley Sautéed Green Beans Roasted Broccolini Grilled Zucchini and Squash Steamed Asparagus | \$1.00 Sur-Charge Per Person Baked Acorn Squash | \$1.00 Sur-Charge Per Person

Starches

Select One Yukon Mashed Potatoes Roasted Sweet Potatoes Herbed Rice Pilaf with Italian Barley Scalloped Potatoes Herb Parmesan Risotto | \$1.00 Sur-Charge Per Person

Vegetarian and Vegan Entrées

Select One (*Plated and Included in Package*) Grilled Vegetable Lasagna Simmered Basil Tomato Sauce Vegetarian Curry Seasonal Vegetables and Garbanzo Beans in Light Curry Sauce Vegan Stuffed Peppers Quinoa and Seasonal Vegetable Filling

Children's Meal

4-10 Years of Age Select One *(Plated and Included in Package)* Chicken Fingers with Fries Penne with Alfredo Sauce Traditional Macaroni & Cheese Grilled Chicken Breast with Steamed Vegetables Served with Fresh Fruit, Juice or Milk



