

CENTENNIAL ROOM EVENTS

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CENTENNIAL ROOM MENU



PER PERSON APPETIZERS

Dirty Bastard Braised Meatballs - \$3.50/person
Giant meatballs with our house-made BBQ sauce.
Vegan Meatballs available - \$4/person

Chicken Skewers - \$5/person
Your choice of one (1) seasoning.
- BBQ - Citrus-Sazon
- Garlic-Herb - Jamican-Jerk

Caprese Skewers - \$3.50/person
Grape Tomatoes and Fresh Mozzarella.
Drizzled with Basil-Pesto and Balsamic Glaze.

Mushroom Tarts - \$5/person
Savory tart filled with wild mushrooms and artisan cheeses.

Veggie Spring Rolls - \$2.50/person
With Pineapple Sweet Chili Sauce.

CLASS I SIDES: \$2.50 PER PERSON

Rolls with Whipped Butter
Mashed Potatoes
Broccoli Salad
Red Cabbage Slaw

CLASS II SIDES: \$4.50 PER PERSON

Baked Mac and Cheese
Fruit Salad
Balsamic Brussel Sprouts
Glazed Carrots
Italian Pasta Salad
Roasted Potatoes
(choice of Redskin or Sweet Potato)

LARGE PLATTERS - SERVES 25

Backwoods Board - \$225
Giant soft pretzel surrounded by smoked sausage and cut cheese

Charcuterie Board - \$250
European Cheeses & Cured Meats, with crackers, mixed nuts, berries, & grapes.

Jumbo Shrimp Cocktail - \$115
Southern-inspired Shrimp with Cocktail Sauce.

Solid Gold Sliders - \$175
You pick: Ham & Swiss, Chicken Salad, Vegan, Italian, or your choice of two.

Crudite - \$150
Assorted fresh veggies, with Hummus, Pimento Cheese, and Ranch for dipping.

Fresh Fruit Tray - \$135
Seasonal selections, cut fresh each morning.

Pakora Platter - \$95
Veggie fritters made from chickpea flour. Served with fresh Cilantro-Sauce.

Founders Beer Cheese - \$125
Our Signature Dip! Served with tortilla and seasoned pita chips.

Spinach Artichoke Dip - \$125
House-made and always a hit! Served warm with seasoned pita chips and tortilla chips

Guacamole & Fire-Roasted Salsa - \$85
Freshly made each day. Served with tortilla chips.

Buffalo Chicken Dip - \$125
A game-day classic. Served warm with seasoned pita chips and tortilla chips.

Roasted Street Corn Salsa - \$95
Cheesy corn salsa seasoned with lime. Served with tortilla Chips.

Green Goddess Tahini Dip - \$125
A Vegan and Gluten-Free Twist on the classic dressing. Packed with fresh herbs and balanced with nutty tahini. Served with tortilla chips and fresh veggies.



Looking for something else? Need help accommodating a guest's diet? Contact us for help.
Call: (616) 325-1061 or email: CentennialRoom@FoundersBrewing.com

CENTENNIAL ROOM MENU



SALADS

House - \$4 per person

Lettuce with Red Onion, Shredded Cheese, Tomato, and Croutons. Served with Ranch Dressing.

Southwest Chopped - \$4.50 per person

Mixed Greens, Corn Salsa, Grape Tomatoes, Red Onion, Cheese, and Crushed Tortilla Chips. Served with Cilantro-Lime Dressing.

Apple Walnut Salad - \$5 per person

Mixed Greens, Toasted Walnuts, Sliced Apples, Bleu Cheese, Red Onion, Croutons. Served with Balsamic Dressing.

Caesar Salad - \$4 per person

Parmesan and Croutons on a bed of Chopped Romaine. Served with Caesar Dressing.

SNACKS

Morning Pastries - \$6.50/person

Fresh bagels, muffins, & scones from Nantucket Baking Co. Plus a bowl of apples, oranges, and bananas.

Late Night Snack Bowls - \$2.50/person

Designed for sharing! Featuring an array of Potato Chips, Pretzels, Mixed Nuts, and Gardetto's Snack Mix. Each served separately with bowls dispersed around the room.

SWEETNESS

Cookies - \$20/baker's dozen

Porter Brownie - \$3/person

Lemon Bars - \$3/person

7-Layer Magic Bars - \$5/person

(contains Pecans) Minimum order 10.

Desserts From Nantucket Baking Co. -

Place your order through us and receive a 5% discount on your pastries, pies, or cakes.

Plus, they'll deliver your order free-of-charge, right to Founders! (3-week notice required.)

CENTENNIAL ROOM MENU



ENTREES

FOUNDERS TACO BAR: \$18 PER PERSON

Your Choice: Chicken, Steak, or 1/2 & 1/2
Includes: Spanish Rice, Refried Beans, Flour & Corn Tortillas, with a medley of toppings.
Make it a Fajita Bar! Add \$1.50/person.
Vegan Chorizo available for \$6/person.
Dietary accommodations available on request.

BAKED PASTA BAR: \$14 PER PERSON

Pick Two: Pesto Pasta, Fettuccini-Alfredo, or Cheesy Marinara
Includes: House Salad & Rolls with Whipped Butter.
Ask about adding some protein!

DIRTY-BASTARD BBQ: \$18 PER PERSON

You Pick: Pulled Pork, Shredded Chicken, or 1/2 & 1/2.
Includes: Pasta Salad, Baked Beans, Pickles, Potato Chips, Red-Cabbage Slaw, and Brioche Buns.
Featuring house-made Dirty-Bastard BBQ Sauce.

ROAST CHICKEN DINNER: \$20 PER PERSON

Choice of One: Grilled Caprese Chicken, Garlic & Herbed, or Cilantro-Lime
Includes: Wild-Rice, Seasonal Vegetables, and Rolls with Whipped Butter.

HERB-CRUSTED TENDERLOIN:

PORK TENDERLOIN: \$22/PERSON

BEEF TENDERLOIN: MARKET PRICE

Served with Mashed Potatoes & Gravy, Roasted Broccolini, and Rolls with Whipped Butter.

CENTENNIAL SALMON: \$27 PER PERSON

Featuring Spanish Romesco Sauce, Wild-Rice, Roasted Broccolini, and Rolls with Butter.

BEVERAGES

Featuring a rotating selection of draft beers, prices range from \$5.50 to \$7.25 per glass.

Hard Ciders, Seltzers, and Draft Cocktails are \$6.50 to \$10 per glass.

Wine is now available for \$10 - \$13 per glass. We offer Red, White, Rose, and Sparkling.

For the alcohol-free:
Hoppy Mood (NA Hopped Seltzer) is \$2/can.
Mocktails (seasonal) are \$4.50/glass.
Coke Products, Lemonade & Ice Tea are \$2 with free refills,

Juice - \$2.50/glass
Orange, White Grape, Pineapple, and Cranberry.

Coffee and Tea Service - \$3.50 per person
Regular or Decaf Coffee, Caffeinated & Herbal Teas, Various Sweeteners, Creamer assortment.
Vegan creamer only available upon request.
Service must be ordered in advance.

ADD MORE PROTEIN?

Vegan Chorizo:
\$6 for a full portion / \$3 for a half-portion

Chicken:
\$8 for a full portion / \$4 for a half-portion.

Shrimp:
\$8.50 for a full portion / \$4.25 for a half-portion.

Steak:
\$14 for a full portion / \$7 for a half-portion.

OTHER MENU QUESTIONS?

ALLERGIES OR DIETARY RESTRICTIONS?

Please contact us via email at CentennialRoom@FoundersBrewing.com or call us at 616-325-1061.

Looking for something else? Check out our Seasonal Menu (sent separately) or contact your Events Specialist to build a custom menu.

Please note, a minimum 3-weeks notice is required for custom menus.



GENERAL INFORMATION



BEVERAGE POLICY OPTIONS

Founders does not permit the presale of any beer for Centennial Room events. All Beer is rung upon consumption according to the specified beverage policy, and a final bill will be presented along with the food bill at the conclusion of the event. Last call will be given 15 minutes prior to the conclusion of the event. All guests who wish to consume beer during the event must be 21 or older and **MUST** have in their possession a legal, current form of identification recognized as valid by the MLCC. Some examples include; a state driver's license, state ID card, passport, or military ID. For current beer pricing, please refer to the Founders Brewing Company website: <http://www.foundersbrewing.com/>

OPEN BAR (WITH OR WITHOUT CAP)

Host takes responsibility for all beverages consumed, and will be presented with one total beer tab upon the conclusion of the event. Hosts may specify a maximum dollar amount at which point this tab will be closed, or impose a time limit on the duration of the open bar.

CASH BAR

Beverages purchased through this method do not count towards the final Food and Beverage Minimum. Each guest is responsible for their own beverage purchases, to be paid with cash upon ordering, or by a tab held with a credit card and settled upon the conclusion of the event.

BEER TICKETS

Founders can provide beer tickets that may be given directly to the host for distribution, or may be distributed at a predetermined number per guest by a Centennial Room Utility Staff upon guests' arrival to the venue. Beer tickets will be good for either a 12 oz. or a 16 oz. glass of ANY beer currently on tap in the room, regardless of class. If a Class III beer has been requested on tap for an event, tickets may also be used for an 8 oz. snifter of this beer.



GENERAL INFORMATION



FOOD ORDER PROCEDURE

We kindly request the host confirm the final guest count and food order at least 5 business days prior to the event date. Changes requested with less than 5 business days' notice will incur a late fee of \$40 per day, please note that Saturdays and Sundays are not standard business days.

Centennial Room food is served buffet style. Please note that our kitchen operates on a 'from scratch' basis, and providing additional portions during the event may not be possible. Hosts are encouraged to order adequate portions in advance to avoid any inconvenience.

To ensure the safety of all guests, please provide any relevant allergen information. Please note we rely on our vendors' allergy warnings and ingredient listings. Because of ingredient substitutions, recipe revisions, and cross-contact with allergens is possible, we cannot guarantee any food item will be completely free of allergens.

To maintain timely and efficient clean-up, our catering staff will begin removing food 30 minutes prior to the scheduled end of the event. The Kent County Health Department does not permit caterers to give leftovers with the host. If the host or guests requests leftovers, they do so at their own risk and release all liability with regards to leftover food.

HOLD POLICY

Temporary holds are free to place. In the event of a dual inquiry, the host of the initial hold will be contacted. We kindly request that hosts respond with an intent to book within 72 hours, and provide a contract and deposit for the event within one week. Otherwise, the second host will be given an opportunity to book the date.



GENERAL INFORMATION



DEPOSIT PAYMENT & CONTRACT SUBMISSION

Deposits can be made with a credit card over the phone, with a check, or with cash (in person). Checks should be made payable to Founders Brewing Company (attention made to Mallory Walters), or dropped off in person, with a note indicating the event they are intended for. Even if this deposit is made with cash or check, we still need a credit card on file.

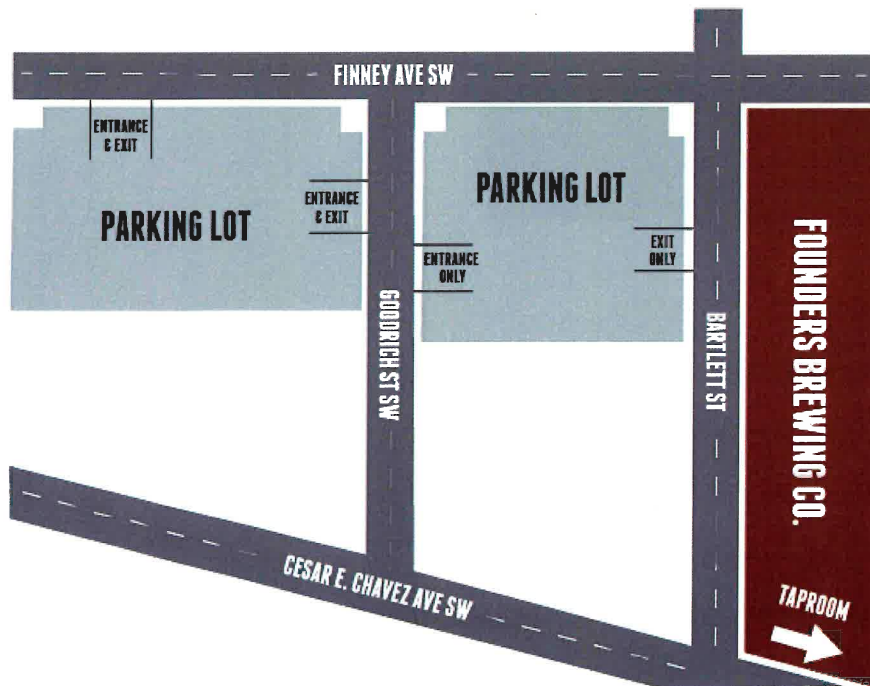
Completed contracts may be scanned and returned by email to Centennialroom@foundersbrewing.com. They may also be sent by mail or dropped off in person.

If you plan to drop off your deposit or contract in person, please inform the Centennial Room Office in advance, so that we can be sure these items are delivered to the correct office. If Centennial Room staff are not available to take your deposit or contract, please ask to see a Manager on Duty.

All deposits are non-refundable. Deposits may be transferable for a total of one (1) time, pending availability of an alternate date. Management reserves all rights.

PARKING

There are two gated Founders parking lots located directly behind the brewery, accessible from Finney Avenue. Founders will validate guest's parking tickets for up to 10 hours of free parking.



VIDEO PROJECTION

- A. Projector 5000 Lumens, 1920x1200 resolution
- B. 133" Diagonal, Motorized Screen 16:10 aspect ratio
- C. Three 60" LED Flat Panel Displays
(flat panels can be switched to source different from the main projection screen)
- D. AV Inputs
 - 1. Inputs at table in flip top "Cable Cubby" mounted to podium



2. Video Interface mounted in Portable Podium



- a. HDMI
 - b. VGA+Audio
 - c. Network Jack
 - d. Power Receptacle
- 3. Apple TV in rack for Apple devices
 - 4. Cable TV Tuner in rack
 - 5. Cable TV Tuner behind each TV
 - 6. SONY BluRay Disc/DVD Player BDP S1100 with USB input
 - 7. VGA Input Cable at bar

AUDIO

- A. **Music Input at Bar - 1/8" iPod plug**
- B. **Mic Jack in Podium Floorbox**
- C. **Wireless Handheld Mic System**
- D. **Wireless Lapel Mic System**
- E. **12 Pendant Speakers-Extended Bass/High Fidelity Speakers**



Speaker comes with full grille

- G. **Apple iPad shall provide wireless control**



Q: What is the capacity of the Centennial Room?

A: The Centennial Room's interior space can seat up to 60 people including bar seating, and accommodate up to 100 with standing room. The balcony area brings the total maximum capacity to 120, as well as providing some extra seating (weather permitting).

Q: How do my guests access the room?

A: Please be sure to instruct all guests that the Centennial Room is accessed via an elevator located in our Company Store. An attendant will be stationed at the bottom of the elevator to provide access.

Q: Are wine and spirits available in the Centennial Room? Can I bring outside wine or spirits for my group?

A: At this time we DO NOT have a B.Y.O.B. policy, so hosts and their guests ARE NOT permitted to bring and consume outside beverages on the premises. Guests observed consuming any beverages not poured from our taps may be asked to leave the premises.

Q: What beers are on tap in the Centennial Room? Can I request a specific beer for my event?

A: The Centennial Room bar is equipped with 8 taps (7 standard and one nitro). The tap generally consists of a diverse selection of year-round and seasonal selections, often including 1 or 2 Class II beers. Hosts may request specific beers for their event, and we will do our best to accommodate these requests – however, due to ever-increasing demand for our product in the market and our highly regimented production schedule, we can make no guarantee that any requested beer will be available. To make a beer request, send an email with “Beer Request” and the date of your event in the subject line to centennialroom@foundersbrewing.com.

Q: Can I see the room before my event?

A: If you would like to schedule a room showing prior to your event, please email centennialroom@foundersbrewing.com with your name, date of event (if scheduled) and some times during the week when you are available, and we will be happy to schedule a showing for you.

Q: How will tables be set up? Can I request a specific setup?

A: As part of the booking process, the Centennial Room will take into account the nature of the event and which A/V items will be in use, and determine the most appropriate setup based on this information. If you would like to request a particular setup, please email centennialroom@foundersbrewing.com or call the Centennial Room Office at (616) 325-1061. We will do our best to accommodate your requests.

Q: Can I have an outside company cater my event in the Centennial Room? Can my guests order from the taproom menu instead?

A: At this time, we do not permit outside food to be catered in the Centennial Room. Additionally, the standard taproom menu is not available to Centennial Room guests, as these are two separate venues, and we ask that guests not bring taproom food upstairs to the private space. Please keep this restriction in mind when planning your food order. In the event of a food allergy, please contact the Centennial Room Office at (616)325-1061.

Q: Is there an extra fee for use of the audio-visual equipment in the room?

A: There is no additional fee for the use of the A/V equipment in the Centennial Room. The room rental fee covers all use of A/V equipment (pending availability).

Q: Is there a music/sound system in the room? Can I bring my own music?

A: The Centennial Room is equipped with top-of-the-line speakers and an integrated sound system complete with computer and iPod inputs. Hosts may bring their own music source, however Founders can also provide a selection of playlists via our house computer

Q: Can I hire live musicians to play at my event?

A: The Centennial Room's integrated system is not designed for live music performances, nor does the space include a stage area. The room is not considered a live music venue. Acoustic acts may be permitted on a case-by-case basis with prior approval. To inquire about more details of our live music policy, please contact the Centennial Room Manager at (616) 325-106

Q: I am planning a ticketed event. How will ticketed admission be handled? Can I sell additional tickets at the door?

A: Founders staff will not be permitted to handle ANY tickets or ticket transactions on the part of the host (with the exception of pre-approved beer ticket distribution). In the case of ticketed events, hosts should plan to provide their own staff member(s) handle all ticket-taking, guest list management, and any additional on-site ticket sales. Founders staff will provide access to the room only. For questions or concerns, contact the Centennial Room Office at (616) 325-1061.

Q: Can I bring decorations?

A: Upon request, Founders can provide our own centerpieces for the Centennial Room tables – however, hosts are welcome to bring their own decorations for the Centennial Room. Some decoration restrictions apply. No confetti or glitter permitted.

Q: When can I access the room for setup purposes prior to the event?

A: Setup may take place up to 1/2 hour in advance of the requested start time for the event. If you will be arriving prior to the start time of the event, please notify the Centennial Room Manager in advance. If more than 1/2 hour is necessary for setup, hosts may be required to purchase additional time in advance.

Q: Can I drop things off early? When should I notify you that I will need to drop off? With whom should I leave them?

A: If you have decorations or desserts that must be dropped off in advance, please inform the Centennial Room Manager by email or phone on the day prior to the event, so that we can ensure the delivery is received appropriately. Any items delivered without prior notice may be lost or misplaced.

Q: Is smoking permitted anywhere in the Centennial Room?

A: Smoking is permitted on the South arm of the balcony.

Q: Are there bathrooms in the Centennial Room? Where are they located?

A: Bathrooms are located in the hallway at the Southwest corner of the room.

Q: Is the room handicap accessible?

A: The Centennial Room and its restrooms are handicap accessible and equipped. For further concerns about access, or to request non-elevator access to the room, contact the Centennial Room Manager at (616) 325-1061.

