



CLIFTON

EST. 1799

.....

CONFERENCE PLANNER

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100 acres of Virginia's idyllic countryside*

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Collina Farmhouse set on a 22 acre private estate*

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Eating & Drinking

Sample menus available

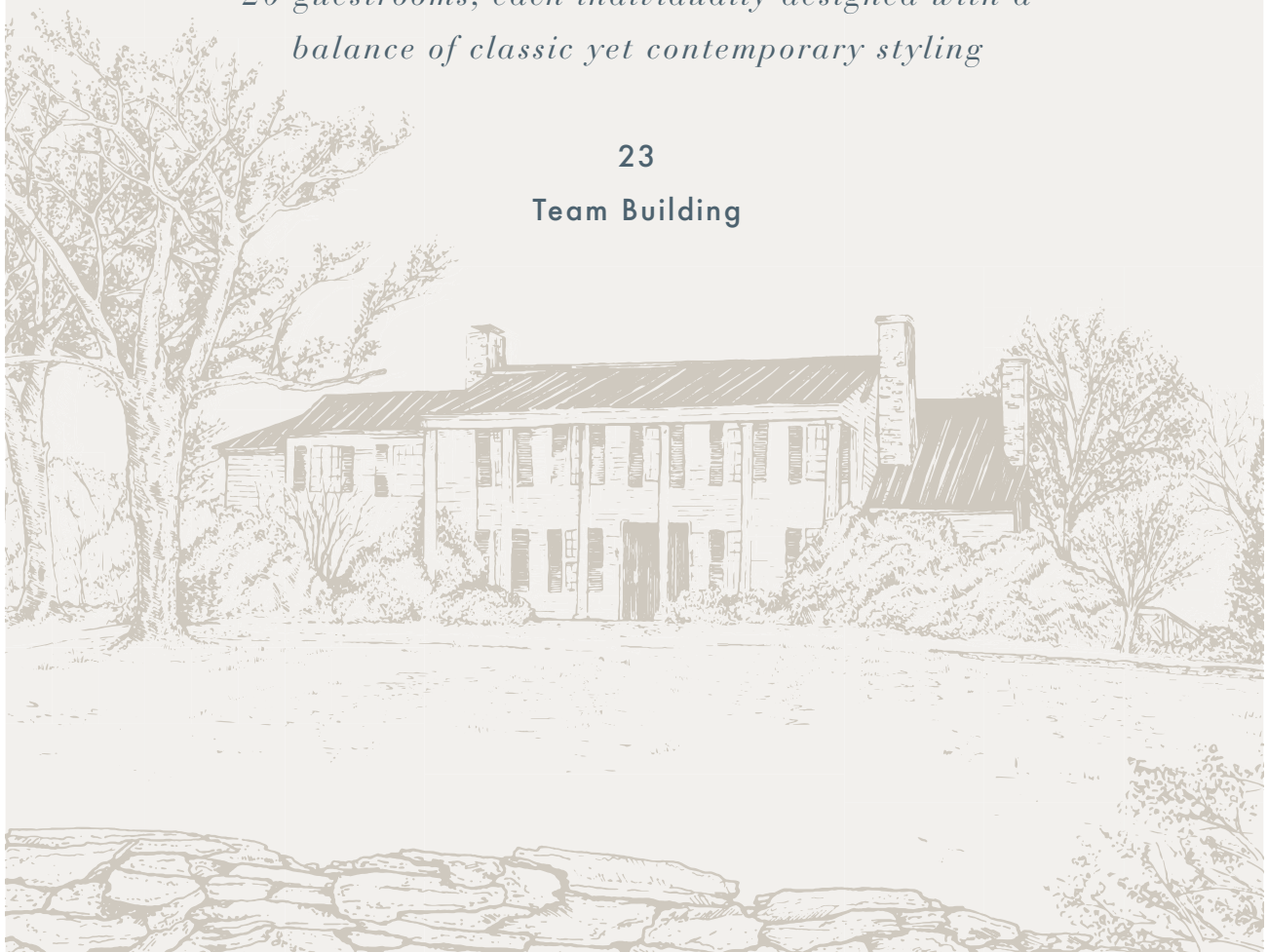
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Bedroom & Suites

*20 guestrooms, each individually designed with a
balance of classic yet contemporary styling*

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Team Building





MEETINGS *AND* EVENTS

.....

Tucked away on 100 acres of Virginia's idyllic countryside, The Clifton is a 20-room historic estate on the outskirts of the charming town of Charlottesville. Originally constructed in 1799 as a classic colonial-style home for Thomas Jefferson's daughter and husband, Martha Jefferson and Thomas Mann Randolph, the interiors have been reimaged by the acclaimed Blackberry Design Group team, intertwining classic and contemporary style to create a modern day, chic country estate.

Incorporating mid-century details throughout all of the spaces, the thoughtfully renovated property includes 20 guest rooms spanning five late 18th & early 19th century buildings, a restaurant, bar and lounge, and wine cellar. The property also includes an infinity pool and hot tub, sprawling gardens including a Chef's garden for the restaurant, along with a private lake and walking trails, all surrounded by sweeping views of the Blue Ridge Mountains and Jefferson's Monticello.

From a lavish corporate retreat to an intimate dinner or conference, The Clifton's sprawling 100 acre estate offers an array of distinct atmospheric settings for any corporate or private event. The spaces range in size from 272 sq. ft to over 6,000 sq. ft and have a capacity between 4 and 250 people. Food and drink menus range from cocktails and hors d'oeuvres to four-course dinners which can be customized with The Clifton's Executive chef incorporating the bounty of our own organic vegetable and herb garden.





CLIFTON PROPERTY

THE CLIFTON SPACES

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The Clifton's meeting rooms and outdoor spaces are available throughout the sprawling 100 acre estate.

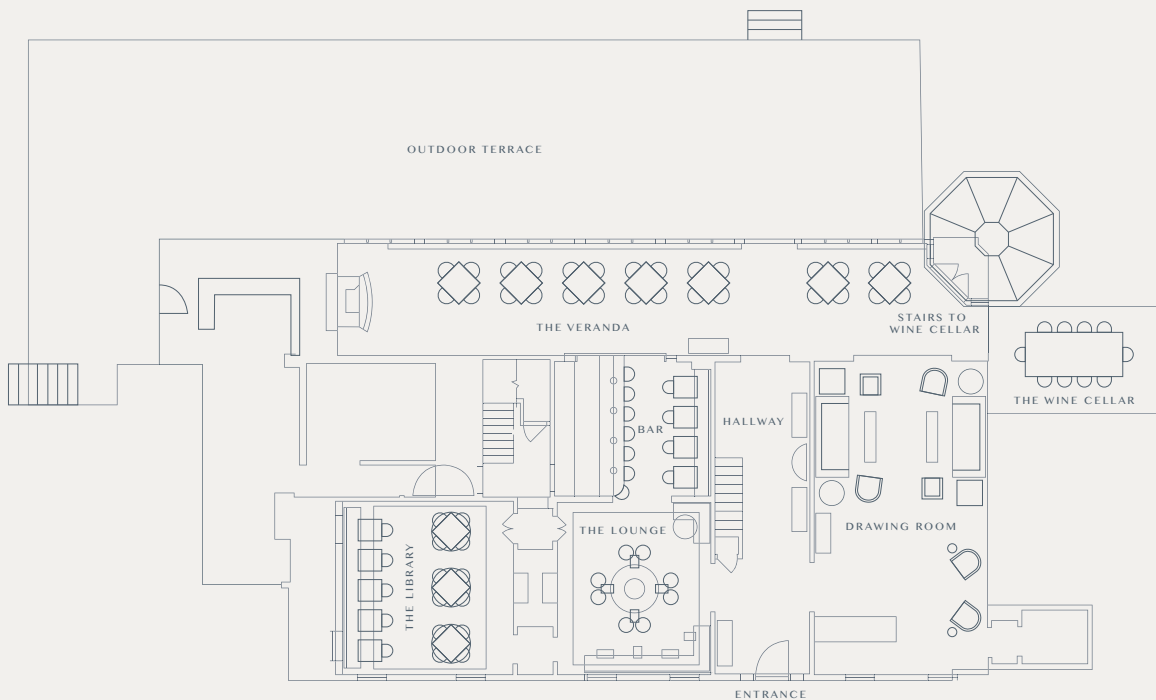
- The Library *(capacity of up to 25)*
- The Wine Cellar *(capacity of up to 30)*
- The Drawing Room *(capacity of up to 40)*
- The Copper Bar & Lounge *(capacity of up to 25)*
- The Veranda *(capacity of up to 75)*
- The Outdoor Terrace & Back Lawn *(capacity of up to 200)*
- The Croquet Lawn *(capacity of up to 150)*
- The Court Tent *(capacity of up to 250)*
- Collina Farmhouse *(capacity of up to 120)*





THE MANOR HOUSE

.....



GROUND FLOOR





THE *LIBRARY*

A comfortable yet sophisticated space that is saturated in rich hues, oak paneling, book-lined and art-filled walls, large windows and fireplace.

Dimension: *approx: 17' x 16'*

Boardroom Seating: *18*

Dinner: *18 (Banquet Setup)*

Reception: *25*

Theater: *24*



THE *WINE CELLAR*

Surrounded by Virginia finest wines in a dark wood setting and featuring a private entrance and restrooms, the wine cellar boasts the most intimate of spaces.

Dimension: *approx: 12' x 25'*

Boardroom Seating: 20

Dinner: 20 (*Banquet Setup*)

Reception: 30

Theater: 30



THE *DRAWING ROOM*

The drawing room, located off the foyer and veranda, features a cozy seating area of bold green chesterfield sofas, leather bergere chairs, modern lighting overhead, large windows facing the front lawn and fireplace

Dimension: *approx: 17' x 31'*

Boardroom Seating: 32

Dinner: 40 (*Rounds*), 32 (*Banquet Setup*)

Reception: 40

Theater: 40



THE *COPPER BAR & LOUNGE*

.....

The lounge, located off the foyer, acts as the central gathering spot for guests to commune and socialize over coffee, tea or craft cocktails with large windows facing the front lawn and a fireplace.

Accessed through the lounge is The Copper Bar, which features a modern quartz bar with copper trim-lined oak shelves and mirrors on one side with lush velvet banquettes on the other, creating a muted palette with a speakeasy vibe for guests to savor the original and inventive seasonal libations.

Dimension: approx:

Boardroom Seating:

Dinner:

Reception:

Theater:



THE *VERANDA*

The sun-drenched Veranda is an enclosed patio with stunning views of the Virginia countryside through floor-to-ceiling windows featuring a fireplace and direct access to the outdoor terrace.

Dimension: *approx: 10' x 55'*

Boardroom Seating: 60

Dinner: 62 (*Banquet Setup*)

Reception: 75

Theater: *N.A.*



THE *OUTDOOR TERRACE & BACK LAWN*

Looking out over the Blue Ridge Mountains with views of Thomas Jefferson's Monticello, our outdoor terrace has a secluded feel offering privacy with a dramatic view. Ideal for pre-dinner drinks, outdoor meeting space, dining al-fresco or a stand-alone party.

Dimension: *approx: 20' x 92'*

Boardroom Seating: *20*

Dinner: *150 (Rounds), 120 (Banquet Setup)*

Reception: *200+*

Theater: *160*

(Tent Provided March-October. Sidewalls and heaters available upon request)

Amenities: *Lounge Furniture and/or Tables & Chairs as well as limited lawn games.*

THE CROQUET LAWN

Dimension: approx: 56' x 34'

Boardroom Seating: N.A.

Dinner: 100 (Rounds), 80 (Banquet Setup)

Reception: 125+

Theater: 150

*(Tent may be required in case of inclement weather.
Client responsible for tenting the space if necessary.)*

*Amenities: Lounge Furniture and/or Tables & Chairs
as well as limited lawn games. (Speak with
Sales Director for more details)*





THE COURT TENT

Nestled in a beautifully forested area on premise just beyond the pergola covered in lush foliage, the Court Tent is an 8-Peaked Sailcloth Tent equipped with hardwood floors, fans and clear sidewalls. The entrance to the Court Tent is directly adjacent to the Infinity Pool with Hot Tub and Water Fall. Ideally suited for larger conferences and/or dinner events and exclusive parties.

Dimension: 60'x100' (6,000 sq. ft.)

Boardroom Seating:

Dinner: 250

Reception:

Theater:

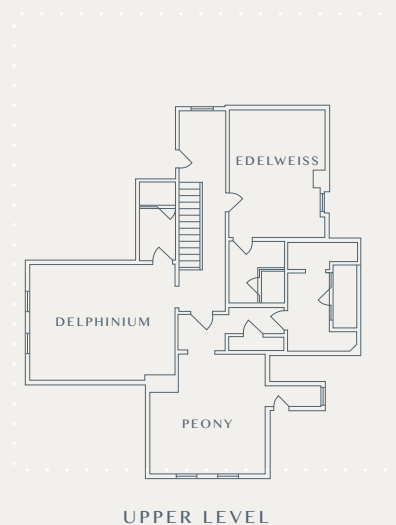
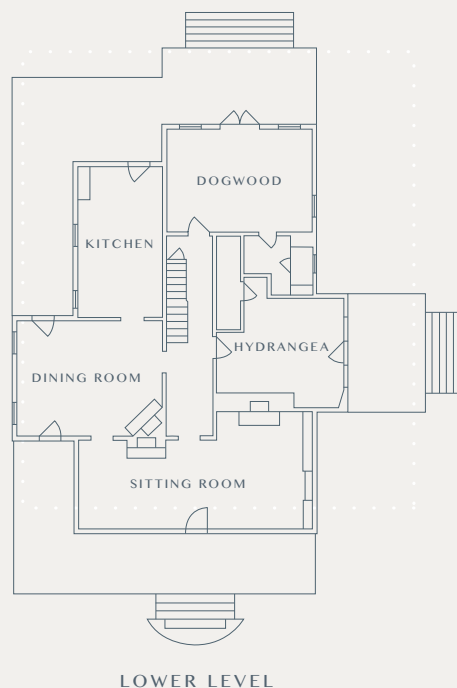
Amenities: *Audio-visual equipment
available upon request*



COLLINA FARMHOUSE

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Collina is charming five-bedroom Farmhouse set on 22 acres of privacy and tranquility. Beautiful grounds surround the home, facing our 18-acre private lake and full access to our beautiful cascading pool and hot tub, just a half mile from the Manor House accessible by road or privately groomed trails.



UPPER LEVEL



INSIDE COLLINA

.....

The house has its own kitchen fully equipped for meals "at home" or join us for dinner at 1799, our restaurant located at the manor house of The Clifton. The home contains a full Dining Room and Living Room, front and back porch with rocking chairs and outdoor lounge chairs.

DINING ROOM

Dimension: *approx: 17' x 16'*

Boardroom Seating: *18*

Dinner: *18 (Banquet Setup)*

Reception: *25*

Theater: *24*

Room Features:

Windows & Fireplace

MEETING ROOM

Dimension: *approx: 12' x 25'*

Boardroom Seating: *20*

Dinner: *20 (Banquet Setup)*

Reception: *30*

Theater: *30*

Room Features:

*Private Restroom in the space,
beautiful dark wood setting.*



WINE LIST

SAMPLE MENU

.....

SPARKLING/CHAMPAGNE

Willm, Blanc De Blanc
\$12 / \$50
Alsace, France

Francois De Rozay, Nv
\$17 / \$65
Champagne, France

Voirin-jumel, Grand Cru
Brut, NV \$90

WHITE

Chablis, Domaine Des Hates
Burgundy, France, 2016 \$16 / \$35

Verdicchio, Tenuta Rovaglia
Lugana, Lombardy, Italy, 2016 \$14 / \$48

Sauvignon Blanc, Mulderbosch
Stellenbosch, South Africa 2015 \$12 / \$42

Chablis Fourchaume, 1er Cru
Le Domaine d'Henri, M. Laroche, France, 2015 \$85

Miner, Chardonnay
Napa Valley, 2014 \$75

ROSÉ

Mas De Cadenet, Rosé
Cotes de Provence, Sainte Victoire, 2017 \$12 / \$42

RED

Pinot Noir, Anne Amie Vineyards
Villamette Valley, Oregon, 2016 \$55

Cabernet Sauvignon, Canvasback
Red Mountain, Wa, 2014 \$17 / \$54

Pinot Noir, Maison Chanzy
Burgundy, France, 2015 \$14 / \$48

Cabernet Sauvignon, Honig
Napa Valley, California, 2014 \$90

Cabernet Sauvignon, Trefethen, Family Vineyards
Oak Knoll District of Napa Valley, 2014 \$85

Cabernet Sauvignon, Frog's Leap, Estate Grown
Rutherford Napa Valley, California, 2015 \$110

Cabernet Sauvignon, Frank Phelan, Saint-estephe
Bordeaux, France, 2014 \$72

Cabernet Sauvignon, Chateau Beard La Chapelle, Grand Cru
St Emilion, Bordeaux, France, 2012 \$81



COCKTAILS

SAMPLE MENU

.....

SEASONAL

La Cumparsita

*luxardo maraschino, strange monkey gin,
house yerba mate liqueur, lemon \$15*

Flat Leaf Fizz

*twin creeks sweet mash rye moonshine, egg white,
garden parsley, roasted lemon syrup, bitters \$16*

Copper and Caramel

*kopper kettle whiskey, chef's caramel gel,
granny smith apple \$16*

Death's Door Soda

*death's door wisconsin gin, bronze leaf fennel,
luxardo maraschino, soda, lemon \$14*

5-5

*herradura reposado tequila, mint,
strawberries, honey, chocolate bitters \$18*

CLASSICS

1799 Old Fashioned

*filibuster bourbon, orange, sugar,
angostura bitters, madeira float \$17*

Copper Manhattan

*copper fox rye, mt. defiance sweet vermouth,
house anise bitters \$19*

Heartland Martini

*minnesota prairie organic vodka or
wisconsin death's door gin \$13*

Copper Margarita

*milagro select barrel reserve silver,
lime, sugar, grand marnier \$15*

Amar-ramos Gin Fizz

*disaronno amaretto, silverback gin, maple sours,
cream, egg white, house anise bitters, soda \$16*



HORS D'OEUVRES

SAMPLE MENU

.....

COLD

Zucchini Rolls
with Olives and Ricotta

Strawberry Bites
with Pate Sablie and Blue Cheese Mousse

Marinated Melon
with Cerrano Ham and Fresh Mint

Smoked Salmon Rillettes
with Horseradish Crème Fraîche, blinis

Poached and Chilled Jumbo Carolina Shrimp
with Citrus Cocktail Sauce

Tuna Fondue
with Bok Choy, Red Pepper, and Wasabi Mayo

Duck Confit Spring Rolls
with Cucumber Salad and Toasted Sesame

Virginia Ham and Pimento Cheese
*with Pickled Sweet Onion and Arugula
on Miniature Buttermilk Biscuits*

HOT

Baby Potatoes 'Soufflé'
Stuffed with Smoked Bacon, Chives and Parmesan

Smoked Bacon Wrapped Dates
stuffed with Maytag Blue Cheese

Beef Tenderloin au Poivre
*with Toasted Brioche, Sundried Tomato Pesto,
Roasted Cherry Tomatoes, and Fresh Basil*

Curried Lamb Meatball
with Tatziki

Andouille Crispy Grits and Spiced Shrimp

Tempura Black Tiger Shrimp
with Sweet and Sour Mustard

Maryland Jumbo Lump Crab Cake
with Old Bay Remoulade

Mini Crab Cake Sandwiches
on Focaccia Bun with Spicy Slaw

Mushroom Vol-au-vent

DESSERT

Mini Key Lime Pie
with Honey Meringue

Vanilla Bean Crème Brûlée
on Top of Chocolate Chip Cookie

Apple Crisp
with Whipped Cream

Chocolate Cupcakes
with Coffee Buttercream

Strawberry Shortcake
*with Sweetened Whipped Cream
seasonal availability

Banana Mousse
with Milk Chocolate Macadamia Nut Blondie

Sticky Toffee Pudding
with Warm Toffee Sauce

Bourbon Pecan Pie

Mini Root Beer Floats

Virginia Root Beer
with Vanilla Bean Ice Cream

House Made 'Crunch and Munch'

Caramel Popcorn and Salted Peanuts

Chocolate Cupcakes
with Grand Marnier Buttercream

White Chocolate Mousse
and Strawberry Compote Parfait



PRIVATE DINING

SAMPLE MENU

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STARTERS

Butter Lettuce Salad

*crumbled goat cheese, red onion rings,
grape tomatoes, Dijon mustard dressing*

Garden Arugula

house made ricotta, pears, and lemon shallot dressing

Mixed Green Salad

*strawberries, house made ricotta, toasted almond,
and strawberry vinaigrette*

Buffalo Mozzarella

marinated sweet peppers, basil, and cherry tomatoes

Roasted Beets with Toasted Walnuts

tangerine oil, baby greens, and aged balsamic

Chilled Beet and Bacon Soup

All grain mustard mousse, turmeric popcorn

Russet Potato and Leek Soup

Caramelized onion and crème fraîche

Stacked Poached Apple

*McLaren cheese, pickled onion,
and bacon lemongrass vinaigrette*

Seared Tuna

orange confit fennel, puff rice noodle, dusted wasabi

Seared Sea Scallops

Cauliflower puree, potato crisps, lemon butter sauce

MAINS

Spicy Shrimp

red grits, charred confit carrots, and chow chow

Roasted Lamb Chops

turmeric dahl stew and coconut mint chutney

Jumbo Lump Crab Cake

*marinated cucumbers, carrot butter sauce, and sweet roasted
peppers*

Pan Seared Red Snapper

potato puree, sauce vierge, and grilled fennel

Carved Beef Tenderloin and Grilled Shrimp

chive potato puree, asparagus, and béarnaise sauce

Lobster Tandoori

sweet eggplant, saphrone chili bisque

Rosemary Roasted Lamb Loin

french lentils and capanota

Pan-roasted Scallops

*Caramelized Fennel, Fingerling Potatoes, Pearl Onions,
Roasted Garlic Yogurt Sauce*

Braised Pork Shoulder

Crispy Grit Cake, Broccoli Rabe, Roasted Apple Jus

Horseradish Crusted Atlantic Salmon

Wilted Spinach, Mushroom Risotto, Pinot Noir Reduction

Fennel Rubbed Slow Roasted Chicken

Arugula, Roasted Lemon, Chicken Jus

New York Strip

*Stone Ground Grits, Roasted Mushrooms, Slow Cooked
Shallot, Red Wine Carrot Reduction*

Short Rib

Stone Ground Grits, Roasted Onions

DESSERT

Baileys Irish Cream Mousse

milk chocolate fudge brownie

Crème Fraîche Panna Cotta

passion fruit gelée, raspberries, and honey meringue

Virginia Apple Cobbler

caramel ice cream

Vanilla Bean Crème Brûlée

peanut butter cookie and fresh strawberry compote

Milk Chocolate Macadamia Nut Blondie

banana mousse and chocolate sorbet

Sticky Toffee Pudding

warm toffee sauce and pecan ice cream

Roasted Pear Cake

white chocolate ginger ice cream and almond streusel



DAYTIME DINING

SAMPLE MENU

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BREAKFAST MENU

Clifton Breakfast - BUFFET

Regular and Decaffeinated Coffee, Hot Teas

Fresh Squeezed Orange

Freshly Baked Pastries

Preserves & Sweet Butter

Sliced Fresh Seasonal Fruit

Bowl of Berries

Yogurt

Granola

Classic Quiche Lorraine with

Applewood Smoked Bacon and Gruyere Cheese

MID-MORNING

Bagel Bar

*Includes a Selection of Bagels served with Sliced Virginia Ham,
Smoked Salmon, Capers, Shaved Cucumber, Bermuda Red Onion,
Sliced Tomato, Assorted Flavored Cream Cheeses, Fruit Preserves*

LUNCH

Appetizer (select one)

Butter Lettuce Salad with

*crumbled goat cheese, red onion rings,
grape tomatoes, Dijon mustard dressing*

Grilled Asparagus

with truffle butter sauce, candied orange peel, micro greens

Local Goat Cheese Raviolis

with crispy shiitake, sautéed greens, and red wine

Jumbo Lump Crab Cake

*with marinated sweet peppers,
pickled cucumbers, lemon butter sauce*

Espresso Panna Cotta

with milk chocolate fudge brownie

Sticky Toffee Pudding

with Pecan Ice Cream

MID-AFTERNOON WAKE UP!

Espresso-Chocolate Chip Cookies

House Made Biscotti

Dark Roasted Hot Coffee

Iced Coffee

Iced Tea

LET'S PLAY BALL

Soft Pretzels with Mustard

Homemade Cracker Jacks

Virginia Peanuts

Candy Bars

AFTERNOON TEA

Variety of Tea Sandwiches

Fresh Baked Oatmeal Scones with Lemon Curd

Selection of Hot Teas with Honey and Lemon





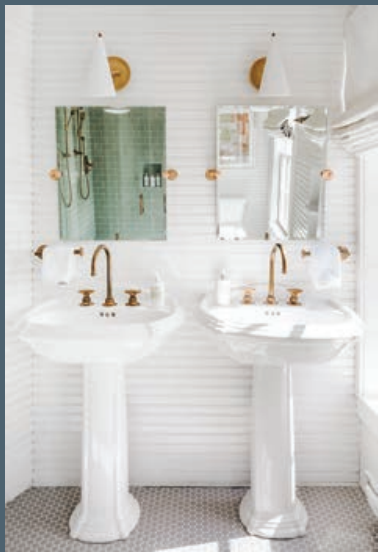
BEDROOMS *AND* SUITES

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The Clifton's 20 guest rooms are scattered throughout the estate, consisting of a Manor House with seven rooms and suites; a Carriage House with three rooms, including a two-story bridal suite; the Cottage with two rooms; and Livery Stables with three suites; as well as Collina, a charming farmhouse with five rooms. While each of the rooms are unique in their design and architecture, they all feature lush, rich interiors and boast a cohesive combination of repurposed antiques, modern furniture and sophisticated artwork. Each room is outfitted with fine linens, Malin & Goetz bath products and modern amenities, while some have fireplaces or private patios and others offer clawfoot soaking tubs or rainfall showers by Waterworks.

<i>Room Options</i>	<i>Room Count</i>	<i>Bed Size</i>	<i>Room Size</i>
Manor House	7	King	256 – 560 sq. ft
Garden Cottages	5	King/Queen	261 – 732 sq. ft
Livery Stables	3	King/Queen/Sofa	374 – 408 sq. ft
Collina Farmhouse	5	King	300 – 502 sq. ft





TEAM BUILDING

IN CHARLOTTESVILLE

.....

Charlottesville, Virginia is home to wineries, horse country, historic homes, and a lively downtown, locally known as the Downtown Mall.

To customize your Charlottesville experience, please visit the front desk, so we can help design your days with our local knowledge and partnerships.

DOWNTOWN MALL

The heart of downtown Charlottesville, has an outdoor mall with an abundance of eclectic restaurants and shops lining either side. During the summer, Friday nights shine with concerts under the stars.

UNIVERSITY OF VIRGINIA & THE CORNER

Thomas Jefferson's University is a short drive away, featuring the recently renovated Rotunda and Edgar Allen Poe's room. Along the University runs 'The Corner,' a collection of college restaurants, bars and shops.

HISTORIC TOURS

Several United States Presidents have called the Charlottesville area home. A 20 minute drive leads you up the hill to Monticello, Thomas Jefferson's homestead. Monticello's rich experience includes a museum, gardens and a glimpse inside Jefferson's private quarters. Ash Lawn-Highland is the restored home of the fifth President of the United States, James Monroe. The 550-acre estate recreates the atmosphere of a working farm with strutting peacocks, spinning and weaving demonstrations, boxwood gardens and open hearth cooking demonstrations. Montpelier, James Madison's home, is approximately an hour away.

VIRGINIA WINE COUNTRY

Several wine trails and a number of viticultural areas, surround The Clifton. The Monticello Wine Trail boasts 33 wineries and the Nelson 151 Trail includes 6 wineries, 3 breweries and cider as well!

BLUE RIDGE MOUNTAINS

The Charlottesville area is best known for its outdoor experiences, from hiking the peaks of our Blue Ridge Mountains to hot air ballooning, golfing, fishing and rafting our rivers. We can pack a picnic for your drive along the Blue Ridge Parkway, with 217 miles of mountaintop views and frequent pull offs for hikes and sightseeing.

Please visit the Front Desk to customize your Charlottesville experience.





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