Welcome to Morven

In 2001, philanthropist John W. Kluge gave an extraordinary gift of real estate to the University of Virginia Foundation. The 7,379-acre donation, valued in excess of $45 million, more than doubled the University’s land holdings. Located in southeastern Albemarle County, the property comprised of 11 farms and estates, including historic Morven Farm.

The Foundation currently retains 2,913 acres, known as Morven Farm. Prior sale of 4,466 acres established two endowments to support estate maintenance and programs. Morven’s current acreage includes forty-three buildings and a core property to be held in perpetuity. The gift also includes the renowned Formal Gardens, circa 1930, and the Japanese Garden constructed in the mid-1990s.

Today,

Morven is dedicated to educational and charitable programs and events as well as select corporate retreats. From ‘Morven Seminars’ to leadership development forums, Morven has become a destination for critical thinking. Please refer to this Event Handbook to review our mission, facilities and operating procedures. If you think Morven might be a fit for your organization, give us a call, (434) 960-1590 or visit www.uvafoundation.com/morven.

Morven welcomed friends of the Emily Couric Clinical Cancer Center on Saturday, April 10, 2010, including Katie Couric ’75 Anchor and Managing Editor of the CBS Evening News.
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Monacan tribes lived in the Charlottesville area in the 17th century, migrating westward with the arrival of European settlers. In 1730, land encompassing today's Morven was part of a 10,000-acre royal land grant to William Champe Carter. Within this vast holding, a 1,334-acre section of the Carter family patent was called “Indian Camp,” presumably in reference to a Native American settlement located in the vicinity. Thomas Jefferson purchased the tract in April 20, 1795 on behalf of his “adoptive son,” Colonel William Short, to whom he wrote: “I bought the Indian Camp for you because you have expressed some partiality for our neighborhood and climate...there are no lands in this state of equal fertility and equal advantages....”

Short served as private secretary to Jefferson during his term as U.S. Minister to France from 1785-1789. Upon Jefferson's departure, Short took a leading role in the American legation, and went on to serve as U.S. Minister to Holland and to Spain in the 1790s, becoming America's first career diplomat. Jefferson deeded the property in 1813 to David Higginbotham, a leading merchant at the nearby port of Milton on the Rivanna River. Higgenbotham renamed the property Morven and commissioned Martin Thacker, a regional architect, to build the Main House in 1820.

Morven's next owner was Daniel Groff Smith from Loudoun County. His son, Francis Henry Smith, taught mathematics at the University of Virginia in 1851 and was a Professor of Natural Philosophy from 1853 until his retirement in 1907. He and his family lived in the University's Pavilion V until his death in 1928. Another son, Colonel Edward Buckey Smith C.S.A., was a Professor of Mathematics at Richmond College; and he inherited Morven when his father died in 1879.

In 1906, Morven was sold to Samuel and Josephine Marshall. The Marshall’s expanded the Main House with a two-story addition on the north side by Baltimore architect Howard Sill. The Albemarle Chapter of the Garden Club of Virginia was founded in 1919, and Josephine Marshall served as its first President. After Samuel Marshall’s death in 1923, Morven was briefly the home of David C. and Margaret G. Patterson. Mr. Patterson was a land broker.

Charles and Mary Stone purchased Morven in 1926, converting the farm into “Morven Stud” for thoroughbred horse breeding and cattle. Charles A. Stone in 1889 co-founded Stone & Webster, an engineering firm that later played a leading role both in the Manhattan Project and subsequent development of the U.S. nuclear industry. The Stones commissioned Boston architect Joseph Chandler to add a west terrace and attic dormers to the Main House in 1928.

After Charles Stone’s death in 1941, Whitney Stone and his wife Anne took over Morven, concentrating on stud operations and founding the United States Equestrian Team. A number of famous racehorses were bred at Morven, including the Hall of Fame mare Shuvee, who won the Filly Triple Crown in 1969. In 1973, Morven was added to both the Virginia Landmarks Register and the National Register of Historic Places.

John W. Kluge purchased Morven in 1988. In the mid-1990s, he supervised the building of a four-acre Japanese garden and house, using ancient construction techniques and incorporating some 50 plants indigenous to Japan and America. Sculpture by Rodin, Maillol, Moore, and others was interspersed throughout the Morven gardens. After Kluge relinquished his life estate in 2006, the Foundation renovated and refurnished the Main House, Old Kitchen, Guest House, Stone House and Meeting Barn.

For more information on Morven's history, please visit www.uvafoundation.com/morven/history-gardens.
Facilities
Usage Guidelines

Use & Approval: Morven may be used for educational and charitable programs and events. Events and lodging at Morven are subject to the approval of the University of Virginia Foundation and UVA Provost Office. Please submit an event request form available online at www.uvafoundation.com/morven/plan-an-event/ to Morven’s Event Coordinator.

Fees: Please inquire with Morven Program staff.

Table/chairs: Meeting Barn: 56 black metal folding chairs w/leather cushion, 4 5’ round tables, 8 6’x30” rectangle tables.
Main House: 25 brown metal folding chairs w/leather cushion, 20 light brown metal folding chairs w/ cushion, 8 6’x30” rectangle tables.
Stone House: 25 grey plastic chairs, 6’x15’ conference table.
Old Kitchen: 10 wooden chairs w/cushion, 8’ oval oak table.
*Additional Table/chairs must be rented by user.

Parking/shuttle: Main House is equipped with 20 parking spaces; additional parking is available at lower lot. If the lower lot is used, please rent shuttle for transport from lower lot through University Transportation Service, (434)-924-6816. Shuttle must be 29ft. in length or less to reach front door. Longer shuttles use a drop off point 40 yards from Main House.

Meeting Barn is equipped with 50 parking spaces in the field across from the building. In the event of rain, parking will be relocated to lower lot. If lower lot is used, shuttle for transport will be necessary (see above). Any size shuttle may be chosen to access the Meeting Barn.

Catering: Please choose from approved Morven catering list (in the appendix). If you would prefer to use a caterer not on the list, please speak with Morven Program staff. Caterer is responsible for all serving ware, tablecloths, and clean up (including trash removal) following the event. Caterer must arrive at least two hours prior to event.

Arrival: Event representative should be on hand as directed by the Morven staff. Please provide names and times of arrival for event host, caterer, set up crew, and guests one week prior to event.

Lodging: Morven’s Main House includes four bedrooms and three baths available for lodging; the Guest Cottage is our ADA lodging facility nearby. Please inquire with Morven Programs staff for more information and fee arrangement.

Liability: Additional liability contract may be required by UVAF depending on event type. Inquire with Morven Program Event Coordinator.

Video: Please visit www.uvafoundation.com/morven/facilities for video tours of each facility.
Built in 1820, renovated in 1990 and again in 2009, the Main House includes four bedrooms and three full and two-half modern baths in a two-story, 6,412-square foot estate home. The facility includes a 600 square foot terrace overlooking a rural landscape, formal entertaining rooms, a modern, updated kitchen, and a parking lot that accommodates 20 cars (additional parking available on-site, a short shuttle ride away).

The Main House

**Capacity:** 55 for lecture; 50 for seated dinner  
75 indoor reception; 120+ for reception including terrace and yard.

**Features:** Wireless internet  
Powerpoint (laptop not included)  
Microphone and speakers  
Refrigerator and ice machine  
ADA accessible
Fully renovated in 2009 with a nod to Morven’s equestrian past, the Meeting Barn includes a commercial-grade kitchen, movie theater, a meeting area with an atrium and outdoor patio, wireless internet, and audio/visual technology.

The Meeting Barn

**Capacity:** 55 for lecture  
70 for seated dinner  
120 for reception

**Features:**  
Wireless internet  
Powerpoint (laptop not included)  
Microphone and speakers  
Refrigerator and ice machine  
ADA accessible  
Commercial grade kitchen

plan does not show commercial kitchen or bathroom facilities

patio
Built in the early 19th Century, the Old Kitchen lies behind the Main House and overlooks a rose garden. The Old Kitchen’s two rooms contain the original brick fireplaces which are in working condition. The Old Kitchen is air conditioned and centrally heated. (Bathroom facilities are a short stroll to the Main House).

**The Old Kitchen**

**Capacity:** 2 rooms
- 12 for conference meeting
- 25 for reception

**Features:** Conference table
- Lounge-style seating area
- Two hearth fireplaces
- Central heating and air
Once the home to John Kluge’s thoroughbred horses, Barn No. 3 is now a unique event destination where sky is the limit for a variety of events and programs. From classes to large-scale fundraisers and receptions, the Barn is the perfect place to execute a creative vision.

**Barn No. 3**

**Capacity:** 450 for a seated dinner  
1200+ reception

**Features:** Red brick floors  
Catering kitchen  
Cathedral ceilings  
Gorgeous views  
ADA accessible
With its most recent renovation in 2009, the Stone House has affectionately been coined, “the situation room.” The Stone House includes two restrooms, and a second-floor conference room, with seating for 20, surrounded by press-board walls, accented with modern lighting around the large, conference table. The views from the conference room porch and windows spill over into the valley leading to Ash Lawn – Highland, providing panoramic displays of the seasons and farm.

The Stone House

**Capacity:** 20 for meeting or lecture  
25 for reception

**Features:**  
Powerpoint (laptop not included)  
Two restroom facilities  
Not ADA accessible
The Formal Gardens at Morven were designed by Annette Hoyt Flanders in the early 1930s. The gardens feature three “rooms”, the largest room displaying 4,000 tulips every spring. The Formal Gardens have been open to the public for Historic Virginia Garden Week for over 75 years.

**Capacity:** 3 garden “rooms”
Available for tours

**Features:** Largest Chinese Chestnut in VA
Century-old Osage Orange Tree
4,000 tulips every spring
Wide array of boxwoods
Scenic overlook
Apple orchard
The Japanese Garden and House were constructed by John and Maria Kluge in the mid-1990s. Tours and meetings can be scheduled for small groups in the garden and house. Three waterfalls add to the tranquil setting.

**The Japanese Garden**

**Capacity:** 12 for lecture  
12 for dining

**Features:** Japanese House  
Trail access to entrance  
Catering kitchen  
Bathroom  
Three waterfalls  
Not ADA accessible
<table>
<thead>
<tr>
<th>Caterers</th>
<th>Address</th>
<th>Phone</th>
<th>Fax</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boar’s Head Catering</td>
<td>200 Ednam Drive, Charlottesville, VA 22903</td>
<td>(434) 972-2229</td>
<td>(434) 972-6038</td>
<td>boarsheadinn.com</td>
</tr>
<tr>
<td>Letoile</td>
<td>West Main Street, Cville</td>
<td>(434) 979-7957</td>
<td><a href="mailto:letoileva@embarqmail.com">letoileva@embarqmail.com</a></td>
<td></td>
</tr>
<tr>
<td>Belmont BBQ</td>
<td>816 Hinton Ave, Charlottesville, VA 22902</td>
<td>(434) 979-7427</td>
<td>(434) 977-7675</td>
<td>belmontbbq.com</td>
</tr>
<tr>
<td>Orzo Catering</td>
<td>416 W. Main Street, Charlottesville, VA 22903</td>
<td>(434) 975-6796</td>
<td><a href="mailto:orzokitchen@earthlink.net">orzokitchen@earthlink.net</a></td>
<td><a href="http://www.orzokitchen.com">www.orzokitchen.com</a></td>
</tr>
<tr>
<td>C &amp; O Catering</td>
<td>515 East Water Street, Charlottesville, VA 22902</td>
<td>(434) 971-7044</td>
<td>(434) 936-4789</td>
<td><a href="http://www.candorestaurant.com">www.candorestaurant.com</a></td>
</tr>
<tr>
<td>Glorious Foods</td>
<td>1709 Allied Lane, Charlottesville, VA 22903</td>
<td>(434) 817-7278</td>
<td>(434) 817-7279</td>
<td><a href="mailto:gloriousfoods@embarqmail.com">gloriousfoods@embarqmail.com</a></td>
</tr>
<tr>
<td>University Catering</td>
<td>P.O. Box 400312, Charlottesville, VA 22904</td>
<td>(434) 924-8812</td>
<td>(434) 982-2620</td>
<td><a href="mailto:catering@virginia.edu">catering@virginia.edu</a></td>
</tr>
<tr>
<td>Clifton Inn</td>
<td>1296 Clifton Inn Drive, Charlottesville, VA 22911</td>
<td>(434) 971-1800</td>
<td>(434) 971-7098</td>
<td><a href="http://www.cliftoninn.net">www.cliftoninn.net</a></td>
</tr>
<tr>
<td>Simply Delicious Catering</td>
<td>814 Cherry Avenue, Charlottesville, VA 22903</td>
<td>(434) 220-3332</td>
<td>(434) 220-0779</td>
<td><a href="mailto:sdcaterers@ntelos.net">sdcaterers@ntelos.net</a></td>
</tr>
<tr>
<td>HotCakes</td>
<td>1137 Emmet Street, Charlottesville, VA 22903</td>
<td>(434) 295-5227</td>
<td><a href="mailto:catering@hotcakes.biz">catering@hotcakes.biz</a></td>
<td><a href="http://www.hotcakes.biz">www.hotcakes.biz</a></td>
</tr>
<tr>
<td>Everyday Gourmet</td>
<td>920 9&amp;1/2 St. NE, Charlottesville, VA 22903</td>
<td>(434) 997-5090</td>
<td><a href="mailto:everydaygourmet@hotmail.com">everydaygourmet@hotmail.com</a></td>
<td></td>
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<tr>
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<td>416 W. Main Street, Charlottesville, VA 22903</td>
<td>(434) 975-6796</td>
<td><a href="mailto:orzokitchen@earthlink.net">orzokitchen@earthlink.net</a></td>
<td><a href="http://www.orzokitchen.com">www.orzokitchen.com</a></td>
</tr>
<tr>
<td>Harvest Moon Catering</td>
<td>512 West Main Street, Charlottesville, VA 22903</td>
<td>(434) 296-9091</td>
<td>(434) 296-9644</td>
<td><a href="http://www.hmcatering.com">www.hmcatering.com</a></td>
</tr>
<tr>
<td>A Pimento</td>
<td>1117-A East Market Street, Charlottesville, VA 22902</td>
<td>(434) 977-7278</td>
<td><a href="mailto:apimentocatering@aol.com">apimentocatering@aol.com</a></td>
<td><a href="http://www.apimentocatering.com">www.apimentocatering.com</a></td>
</tr>
<tr>
<td>The Catering Outfit</td>
<td>247 Ridge-McIntire Rd, Charlottesville, VA 22902</td>
<td>(434) 951-4699</td>
<td>(434) 978-2928</td>
<td><a href="http://www.cateringoutfit.com">www.cateringoutfit.com</a></td>
</tr>
<tr>
<td>Simply Delicious Catering</td>
<td>814 Cherry Avenue, Charlottesville, VA 22903</td>
<td>(434) 220-3332</td>
<td>(434) 220-0779</td>
<td><a href="mailto:sdcaterers@ntelos.net">sdcaterers@ntelos.net</a></td>
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Caterer Guidelines

The Host is responsible for ensuring that the selected caterer is aware of the Morven Use Guidelines. The Host will also be held liable for any damages caused to either the furnishings or the building by the caterer(s) or their guests.

Carpets and floors must be protected from food and beverage spills in bar and serving areas. Please exercise care and use appropriate coverings on all furniture used by caterer. On the occasion of a spill, please inform a member of the Morven staff immediately.

The caterer is responsible for removing from the Morven property all trash created by food or beverage use. And all areas should be swept, mopped, or vacuumed depending on surface.

Arrangements for all equipment rentals must be made through the caterer or rental company, including tables, chairs, dishes, glasses, silverware, and linen. Arrangements for delivery must be made with a Morven staff member prior to delivery.

All materials must be removed immediately following the event unless special arrangements have been made for temporary storage with the Morven staff.

The caterer should identify a supervisor prior to the event that will be on-site for the duration of the event.

If a caterer has additional questions, please contact Morven staff.
Morven Contacts

Stewart Gamage
Director of Morven Programs
shg7f@virginia.edu
(434)-409-1509

Rebecca Deeds
Event Coordinator
rld8n@virginia.edu
(434)-960-1590

Whitney Farmer
Policy Coordinator
waf7r@virginia.edu
(434)-981-1218

Elton Oliver
Estate Manager
ejo8rs@virginia.edu
(434)-293-3978

Morven Gatehouse
(434)-293-5313

Turn by Turn Directions:
From I-64, take Exit 121 (Rte 20 South/Scottsville) and follow signs to Monticello (turning left when the lanes go from 4 lanes to 2 lanes). From Monticello, continue east on Thomas Jefferson Parkway (Rte 53), bear right on James Monroe Parkway (Rt. 795) and continue past Ash Lawn-Highland for 1.4 miles. Entrance to Morven is on the right, noted by the “Morven” sign along a stone wall.

For GPS:
791 Morven Dr.
Charlottesville, VA  22902

Please proceed to green security gate past Morven entrance sign.
Event Planner Checklist

Event Reservation

- complete “Morven Event Request Form” available on website
- receive notice of approval within 3–4 business days
- unable to ‘hold’ requested date until the Event Request form is submitted and approved

Week Prior

- make arrangements with approved caterer as soon as possible (if needed)
- provide names and times of arrival for event host, caterer, set up crew, and guests
- supply tables / table clothes / chairs and other event materials as needed, informing Morven of time of arrival prior to event
- arrange transportation to and from event, including parking plan (with severe weather plan also in place)
- convey special resource needs (ex: powerpoint, microphones, etc.)

Day of Event

- arrive 2.5 hours prior to event unless otherwise instructed
- set up event materials
- ensure caterer cleans / sweeps / removes all trash after event
- please leave Morven as you found it—clean and with guests safely off the property

Follow Up

- complete survey
- will receive invoice within 30 days of event
- payment due within 30 days of receipt