



# FACILITIES & SERVICES



**Make your next meeting or focus group more meaningful for participants – host it at the NAHB Research Center.**

A short drive from both Washington, D.C., and Annapolis, Md., the NAHB Research Center is a distinctive and unique venue for housing industry-related gatherings. Our facility offers complete meeting, tour, and focus group planning and facilitation services; flexible meeting space; and the latest audio/visual and market research technology. For the perfect location that will give your participants something to remember, the NAHB Research Center is your best choice.

## Why select the NAHB Research Center for your next meeting?

- ✓ You want your meeting to be a success.
- ✓ You want to give participants a little something “extra.”
- ✓ You want to tap into the wealth of home building industry knowledge and technical expertise that the NAHB Research Center provides.

Conveniently nestled in a suburb of Washington, D.C., the NAHB Research Center’s 20-acre research campus provides opportunities well beyond its physical meeting space. As one of the preeminent research, consulting, and testing organizations for the residential construction industry, we have several unique options to customize and enhance your event.

- Ample space for small- to mid-sized meetings – can comfortably accommodate from 10 to 100
- Multi-functional facility that showcases some of the latest “behind-the-scenes” science and research that goes into the products and systems used in home building today (and tomorrow)
- Technical home building experts who can present the latest research findings or act as a catalyst for ideas through meeting facilitation
- Professional meeting planning services and cutting-edge technology and support

## Facilities

### Market Research

The NAHB Research Center’s market research facilities combine comfort and efficiency with the latest in communication technologies. Built from the ground up to serve the needs of research projects and group events, our facilities offer a one-of-a-kind experience.

The second floor is dedicated to market research projects and small group meetings. A first-class reception area leads to two multi-faceted focus group suites designed for the efficient flow of your market research project. Participant waiting rooms are spacious with convenient access to food and beverage services. The client observation and lounge areas within the suites are finely appointed with features that you find in high-end offices and hotels.

Some of the specific features of our facility include:

- Convenient and ample parking
- Large plasma displays in focus group rooms, observation rooms, and client lounges
- One-way glass with premium audio equipment for privacy during observations
- Focus Vision A/V recording—including Video Marker software for making chapter bookmarks in videos
- Internet streaming—allowing a project to be viewed in real time from anywhere in the world
- Internet access in both observation areas and lounges
- Multi-level viewing for more than 20 observers with excellent views of the group discussions
- Individual interview rooms



### Conference Meeting Space

The NAHB Research Center has well-appointed meeting rooms in both buildings of the campus to accommodate any size group. Our two smallest meeting spaces are 441 square feet each and seat 12 people comfortably at conference tables. These rooms have 60-inch mounted flat-screen plasma monitors for easy viewing of websites, presentations, and/or videos. Our mid-size meeting room is just under 900 square feet and can seat from 18 (conference seating) to 35 (theater seating) people. The largest conference space in our facility is nearly 2,150 square feet and can seat from 20 (conference seating) to 100 (theater seating) people. Audio/visual and Information Technology options for these rooms are detailed in the Services section of this brochure.

# Services

## Meeting Facilitation

Whether you're hosting an ideation or brainstorming session, a technical roundtable, or panel discussion, your meeting could benefit from an objective, third-party facilitator. Please call to discuss the specific needs of your group and we will help customize the most beneficial facilitation package to meet your requirements.

## Technical Presentations

Our technical staff comprises all manner of engineering, economic, construction, and technology expertise, and staffers are available to provide either an "off-the-shelf" or customized presentation to add another dimension to your meeting. Some typical presentations include: Green Building; Framing (e.g., steel, wood, OVE, IRC Code Requirements); Energy Efficiency; Quality Management; and Building Product Purchasing Trends. Other standard presentation topics are also available and custom presentations can be created – please call to discuss your group's specific needs.



## Laboratory Tours

In what other meeting facility will your guests be able to experience, first-hand, how building products are put through their paces, tested, and certified to ensure they meet existing industry standards? Nowhere but the NAHB Research Center offers this kind of up-close-and-personal facility where the laboratory comes to life. Visitors can see our technicians bend, break, burn, scrub, heat, cool, and fire projectiles at various building materials during a full tour of the facility.

## Concierge Services

An exceptional meeting service awaits you at the NAHB Research Center. Our goal is to satisfy your requirements and exceed your expectations during your visit to our facility.

The NAHB Research Center will provide a wide array of services to ensure a successful experience:

- Delicious hot and cold food and beverage service
- State-of-the-art audio visual equipment
- Administrative meeting support, including copying, printing, faxing, creating tent cards and name badges
- Meeting set-up and take-down
- Access to taxi cab service or executive sedan and stretch limousines



## Audio/Visual Services

In our market research suites, we have specialized audio/visual capabilities that allow us to capture what's taking place for later review and/or for real-time Internet streaming to remote clients. All other areas of our conference facility have audio/visual and information technology amenities that should satisfy any needs. Please see the enclosed pricing sheet for specifics.

## Transportation

We can make transportation arrangements for you and your group as needed – anything from taxis, to towncars, to tour buses. Just give us a call and let us know who needs to be where and when.



## Catering

We offer a variety of menu choices from trusted caterers. Our professional staff can work with you to customize the perfect food and beverage service. Some of the standard options include:

### Breakfast – Signature Selections ♦ Cold Combos ♦ Hot Buffets ♦ A La Carte

No need to start the morning off with empty stomachs. We can arrange for a fresh breakfast ranging from continental fare like muffins, bagels, and croissants, to a hearty hot spread including eggs, bacon, and waffles.

### Lunch – Specialty Cold Sandwiches or Wraps ♦ Hot Buffets ♦ Gourmet Boxed Lunches

Whether you're taking a working lunch or just recharging the batteries for the rest of an all-day meeting, we've got options that will work with any format. Lunch choices range from cold sandwiches and wraps with side salads and chips, to a full hot buffet of smoky southern barbeque or an Italian feast.

### Snack Breaks and Beverage Service

You may want to incorporate snack or beverage breaks to give participants a chance to stretch their legs, boost their energy, and reflect on the meeting. Snack baskets can include assorted candy bars, granola bars, bags of salted nuts, fresh fruit, freshly baked cookies or brownies, bags of chips or pretzels, sodas, and bottled water. We can also arrange to have fresh coffee, tea, water, and sodas refreshed throughout the course of your event.

## Directions

Conveniently located just 19 miles from Annapolis, Md., and 27 miles from Washington, D.C., the NAHB Research Center is close to two major airports – Baltimore-Washington International (28 miles) and Reagan National (30 miles) – and the New Carrollton Metro and Amtrak station (15 miles).

### From Baltimore and Points North

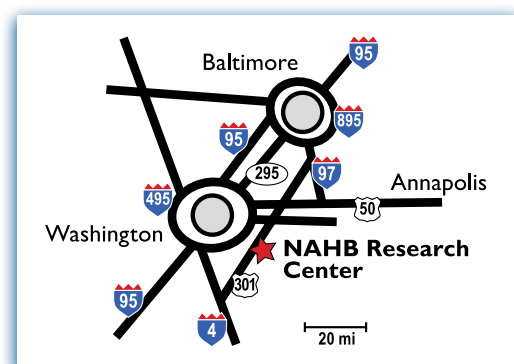
- Take **I-95/I-895 South** toward Baltimore City through the Baltimore Harbor Tunnel
- Take **I-97 South**
- Bear right on **Route 3/301 South** toward Bowie
- Proceed 14 miles (past Routes 50 and 214) and then turn **right onto Trade Zone Avenue**
- \* Take the first **right onto Prince George's Boulevard**. The NAHB Research Center campus is the second driveway on the right – first building (on left) is #400; next building (on right) is #450

### From Washington D.C. and Points West

- From I-95/I-495 (Capital Beltway) take **Route 50 East** toward Annapolis (go 6 miles)
- Take **Route 301 South** (go 5 miles)
- Turn **right onto Trade Zone Avenue**
- \* see above

### From Annapolis and Points East

- Take **50 West** toward Washington, D.C.
- Take **Route 301 South** (go 5 miles)
- Turn **right onto Trade Zone Avenue**
- \* see above



## Contact

For more information on any of the facilities or services described, contact the NAHB Research Center's meeting and events coordinator, Jacquita Ellis, at (800) 638-8556, ext. 6228, or [jellis@nahbrc.com](mailto:jellis@nahbrc.com). If you have a need that is not represented here, please let us know and we will do our best to accommodate your group.

**400 & 450 Prince George's Blvd. ♦ Upper Marlboro, MD 20774**  
**(800) 638-8556 ♦ Fax: (301) 430-6180 ♦ [www.nahbrc.com](http://www.nahbrc.com)**

# Pricing\* for NAHB Research Center Facilities & Services

Facilities	Cost
<b>Market Research</b>	
Focus Group Suite (to include Participant Waiting Room, Client Observation Room, Client Lounge, and a Conference Room)	\$700/group
<b>Conference Meeting Space</b>	
Large Meeting Room 1 (in Building #400)	\$350/day
Large Meeting Room 2 (in Building #450)	\$700/day
Smaller Meeting Rooms 1 and 2 (in Building #450)	\$300/day each

Services	Cost
<b>Meeting Facilitation</b>	
Please call to discuss your group's specific needs – <b>(800) 638-8556, ext. 6228</b>	TBD
<b>Technical Presentations</b>	
Standard Presentation (30 to 60 minutes)	\$500
Custom Presentation (30 to 60 minutes)	\$1,000
<b>Tours</b>	
Laboratory Only Tour (up to 20 people)	\$500
Laboratory Only Tour (21 to 40 people)	\$750
Full Facility Tour (up to 20 people)	\$800
Full Facility Tour (21 to 40 people)	\$1,100
<b>Concierge Services</b>	
Administrative Meeting Support	\$500/day
<b>A/V &amp; IT Services</b>	
Computer/Projector/Screen Pkg	\$75/day
CD/DVD/Recorder/Player	\$200/day
Wireless Handheld Microphone	\$50/day
Tabletop Microphone w/stand	\$65/day
DVD Player	\$60/day
Podium w/ Microphone	\$25/day
Internet Access	\$25/day
Conference Phone	\$50/day
Flipchart	\$15/day
Easel	\$10/day
<b>Transportation</b>	
Please call to discuss your group's specific needs – <b>(800) 638-8556, ext. 6228</b>	TBD
<b>Catering</b>	
Breakfast	\$9 to \$15/person
Lunch	\$12 to \$24/person
Snack Break	\$6/person

\*Subject to change. Please call (800) 638-8556, ext. 6228 to confirm current rates.

June 2008

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# Conference Space

## Room Set-up

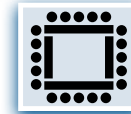
### Classroom

Used primarily for educational settings or a lecture-type meeting.  
The tables are arranged in a school room style.



### Hollow Square

Promotes open discussion among all participants.  
Generally used for groups of four to 20.



### U-Shape

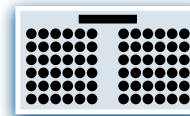
Facilitates an open discussion with unobstructed views of the presenters or audio/visuals in the front of the room. This set-up is perfect for instructive meetings or presentations.

Generally works best for groups of up to 36.



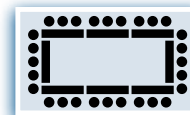
### Theater

Used for one- to four-hour meetings, when writing surfaces are not needed.



### Conference

Used to promote open discussion among all participants.  
Conference seating is ideal for groups from four to 20.



Room	Sq. Ft.	Classroom	Hollow Sq.	U-Shape	Theater	Conference	Cost
400 Office Meeting Room	896	20	20	20	35	18	\$350
450 Lab Meeting Room	2,147	32	34	34	100	20	\$700
450 Meeting Room I	441	N/A	N/A	N/A	N/A	12	\$300
450 Meeting Room 2	441	N/A	N/A	N/A	N/A	12	\$300



# Transportation



## Shuttle Bus Service

Our vendor offers a highly customized and flexible service to meet the unique needs of your event or meeting, with a concentration on positive guest/client experiences.

## Limousine and Sedan Service

You will be picked up in a sophisticated, well-maintained vehicle, for a safe, comfortable ride. Our vendor's courteous chauffeur will ensure you arrive on time and in style.

## Airport Shuttle Service

The easiest and most cost-effective way to get to and from our three major surrounding airports is the shared-ride airport service which offers comfortable vans and reasonable rates to take the hassle out of getting to and from the airport. We would be pleased to make the arrangements for you, or provide you with contact information.

## Taxi Cab Service

Taxis are often an important supplement to your overall transportation plan. Fares will differ depending on destinations and number of passengers. Our meeting coordinator will be happy to arrange taxi service for our visitors.

Contact the NAHB Research Center's meeting and events coordinator, Jacquita Ellis, at (800) 638-8556, ext. 6228, or [jellis@nahbrc.com](mailto:jellis@nahbrc.com).





# Local Restaurants

**\$\$\$** (entrées \$21 and up)

## Carrol's Creek Waterfront Restaurant

410 Severn Avenue  
Annapolis, MD  
(410) 263-8102  
Hours: Mon – Sat, Lunch 11:30am – 4:00pm;  
Dinner 5:00pm – 10:00pm

*Since 1983, Carrol's Creek has been serving fine food including fresh local seafood, grilled fish, steaks, chops, and more.*

## Chart House

300 Second Street  
Annapolis, MD 21403  
(410) 268-7166  
Hours: Mon – Thu, 4:30pm – 10:00pm;  
Fri – Sat, 4:30pm – 11:00pm; Sun, 11:00am  
– 10:00pm

*Choose from famous entrées such as Snapper Hemingway, Shrimp Fresca, and slow roasted Prime Rib. They also offer a daily selection of fresh fish, an extensive collection of fine wines and whiskies, and decadent desserts.*

## Ruth's Chris Steak House

301 Severn Avenue  
Annapolis, MD 21403  
(410) 990-0033  
Hours: Mon – Thu, 5:00pm – 10:00pm;  
Fri, 5:00pm – 11:00pm

*Aged USDA Prime steaks, fresh seafood, signature side dishes and homemade desserts, all complemented by an award-winning wine list and served with a Southern hospitality style service in an elegant yet comfortable atmosphere.*

**\$\$** (entrées \$11–\$20)

## 4 Seasons Grille

2630 Chapel Lake Drive  
Gambrills, MD 21054  
(410) 451-5141  
Hours: Sun – Thu, 11:00am – 10:00pm;  
Fri – Sat, 11:00am – 11:00pm

*4 Seasons Grille welcomes adults and families alike to comfortably enjoy their eclectic fusion of Mediterranean and American cuisine in a casual, inviting, and affordable environment. Chef-inspired flavors and fresh, local ingredients restore your spirits in our stylish, distinguished restaurant and lounge.*

## Carrabba's Italian Grill

16431 Governor Bridge Road  
Bowie, MD 20716  
(301) 809-0500  
Hours: Mon – Thu, 4:00pm – 10:00pm;  
Fri – Sat, 11:00am – Midnight; Sun, 9:00am  
– 11:00pm

*You can enjoy a casual dinner in a warm, festive atmosphere. Discover a variety of fresh, handmade Italian dishes cooked to order in our lively exhibition kitchen.*

## Grace's Fortune Restaurant

15500 Annapolis Road  
Bowie, MD 20715  
(301) 805-1108  
Hours: Mon – Thu, 11:00am – 10:00pm;  
Fri – Sun, 11:00am – 11:00pm

*In an environment decorated with handmade carvings, enjoy delicious Chinese cuisine including shrimp fried rice and seafood curry.*

**\$\$** (cont.)

**Jasper's**

1651 Route 3 North  
Crofton, MD 21114  
(410) 721-0041  
Hours: Mon – Thu, 11:30am – 1:00am; Fri – Sat,  
11:30am – 2:00am; Sun: 10:00 am – Midnight

*Washingtonian Magazine People's Choice winner for the 'Best Suburban Restaurant,' at Jasper's you're a guest of the best place for seafood and made-fresh entrées in the neighborhood.*

**Rip's**

3809 Crain Highway  
Bowie, MD 20716  
(301) 262-0900  
Hours: Mon – Thu, 8:00am – 10:00pm;  
Fri – Sat, 8:00am – 11:00pm; Sun, 9:00am  
– 10:00pm

*This landmark roadhouse-style American restaurant's menu includes a little bit of everything from seafood, to steaks, to old-fashioned standards such as liver an onions and meatloaf deluxe.*

**Sakura Japanese Steak & Seafood House**

15528 Annapolis Road  
Bowie, MD 20715  
(301) 352-5939  
Hours: Mon – Thu, 4:30pm – 9:30pm;  
Fri – Sat, 4:30pm – 10pm

*Specializing in cook to order seafood and steaks, they also feature a sushi bar.*

**The Big Fish Grille**

1260 South Crain Highway (Rt-3)  
Crofton, MD 21114  
(410) 451-3133  
Hours: Mon – Fri, 4:00pm – 10:00pm; Sat,  
11:00am – Midnight; Sun, 11:00am – 10:00pm

*Features wide variety of food, from simply prepared fresh fish, elegant seafood dishes, to center-cut Certified Angus Beef Steaks.*

**\$** (entrées \$10 and under)

**Chili's Grill & Bar**

16401 Heritage Boulevard  
Bowie, MD 20716  
(301) 809-1900

**Duclaw Brewing Company**

400 Town Center Boulevard  
Bowie, MD 20716  
(301) 809-6943

**Longhorn Steakhouse**

4100 Town Center Boulevard  
Bowie, MD 20716  
(301) 352-9406

**On the Border Mexican Café**

16403 Heritage Boulevard  
Bowie, MD 20716  
(301) 860-1150

**Outback Steakhouse**

6868 Race Track Road  
Bowie, MD 20715  
(301) 464-5800

**Ruby Tuesday**

16451 Excalibur Road  
Bowie, MD 20716  
(301) 805-4494

# Hotels

*Closest to the NAHB Research Center (4-6 miles to the Research Center)*

## **COMFORT INN CONFERENCE CENTER**

450 Crain Hwy (Route 301 South & Route 50)  
Bowie, MD 20716  
(301) 464-0089

## **HAMPTON INN**

15202 Major Landsdale Blvd (just off Route 197)  
Bowie, MD 20716  
(301) 809-1800 or 1-800-HAMPTON

## **RADISSON HOTEL**

(10.08 miles to the Research Center)  
9100 Basil Court  
Largo, MD 20774  
(888) 201-1718  
(301) 773-0700

*Located near the New Carrollton Metro and Amtrak station or in the area of Route 50 and the Washington Beltway (I-495) (approx. 20 min. drive to Research Center)*

## **COURTYARD BY MARRIOTT**

8330 Corporate Drive  
Landover, MD 20785  
(301) 577-3373

## **DAYS INN**

9023 Annapolis Road  
Lanham, MD 20706  
(301) 459-6600

## **FOUR POINTS BY THE SHERATON**

8500 Annapolis Road  
New Carrollton, MD 20784  
(301) 459-6700

*Located near Baltimore-Washington International Airport (approx. 40 min. drive to the Research Center)*

## **COURTYARD BY MARRIOTT**

1743 West Nursery Road  
Baltimore, MD 21240  
(410) 859-8300

## **FOUR POINTS BY SHERATON**

7032 Elm Road  
Baltimore, MD 21240  
(410) 859-3300

## **HOLIDAY INN**

890 Elkridge Landing Road  
Linthicum, MD 21090  
(410) 859-0065

## **HOLIDAY INN EXPRESS**

7481 Ridge Road  
Hanover, MD 21076  
(877) 863-4780

*Located in Annapolis area (approx. 20 min. drive to Research Center, and approx. 30 min. from Baltimore-Washington International Airport)*

## **COURTYARD BY MARRIOTT**

2559 Riva Road  
Annapolis, MD 21401  
(410) 266-1555  
(800) 392-5407

## **DOUBLETREE HOTEL ANNAPOLIS**

210 Holiday Court  
Annapolis, MD 21401  
(410) 224-3150

## **HISTORIC INNS OF ANNAPOLIS**

58 State Circle  
Annapolis, MD 21401  
(410) 263-2641  
(800) 847-8882

## **LOEWS ANNAPOLIS HOTEL**

126 West Street  
Annapolis, MD 21401  
(410) 263-7777  
(800) 526-2593

## **SHERATON**

173 Jennifer Road  
Annapolis, MD 21401  
(410) 266-3131



# Menu

## Breakfasts & Brunches

### Basic Continental

Sliced seasonal fruit, fresh baked bagels w/assorted cream cheeses, baked muffins, jellies & butter, orange juice

*\$9.00 per person*

### Classic Continental

Sliced seasonal fruit, assorted homemade breakfast breads (our selection of pumpkin, blueberry, strawberry, banana nut or specialties), homemade coffee cakes and cinnamon buns, assorted bottled juices

*\$11.00 per person*

### Hot Continental

Warm cinnamon fruit compote, sliced quiche, baked fresh muffins, butter & jam, assorted bottled juice

*\$12.00 per person*

### “Egg”ceptional Breakfast

Fresh seasonal fruit bowl, baked egg casseroles (select cheese, ham, sausage or veggie), sausage links, home fries, biscuits w/honey, jams and butter, assorted bottled juices

*\$15.00 per person*

### “Stackum up” Breakfast

Pancakes made to order w/toppings of fresh seasonal fruits, nuts, coconut, syrups & whipped cream, sausage links or bacon, home fries, assorted breakfast muffins, assorted bottled juices

*\$15.00 per person*

### “Eggs”tro-ordinary Breakfast

Sliced seasonal fruits, fluffy scrambled eggs w/toppings of diced ham, onions, green & red peppers, shredded cheeses & mushrooms, bacon or sausage, home fries, assorted homemade breakfast muffins w/honey, jams and butter, assorted bottled juices

*\$15.00 per person*

## Beverages

### Coffee & Tea Service

*\$2.00 per person*

## Snacks & Desserts

### Executive Break

(25 person minimum)

Assorted candy bars, bags of salted nuts, fresh baked cookies, bags of chips, sodas & bottled water

*\$6.00 per person*

### Dessert Trays

Bitesize chunks of cheesecake, éclairs, napoleons, and cream puffs with assorted cookies

*Small - \$47.95*

*Medium - \$67.95*

*Large - \$82.95*

### Cookies

Chocolate chip, peanut butter, and oatmeal raisin

*\$12.95/dozen*

Contact the NAHB Research Center's meeting and events coordinator, Jacquita Ellis, at (800) 638-8556, ext. 6228, or [jellis@nahbrc.com](mailto:jellis@nahbrc.com).

# Lunches

Please select an item or items from within the same Option Group. If you have questions or want to further customize, please contact the meeting and event planner.

## Option Group 1

(minimum 25 guests)

### Chili Delight

Deb's homemade chili, shredded cheese, diced onions, sour cream and tortilla chips with tossed salad, assorted sodas

\$12.00 per person

### Vegetarian's Delight

Asparagus spears, pepperjack cheese, sliced red onion, sprouts on a foccacia bed w/ raspberry dressing served with a homemade side, fresh lemonade & iced tea

\$11.00 per person

### Wrap It Up

Assorted meat, cheese and vegetable wraps, with selection of one side, pickles, condiments, sodas and cookies

\$11.00 per person

### Big Sandwich

6 oz. of turkey, ham or roast beef (or assorted) on a large kaiser roll with lettuce, tomato & onion, selection of one of our sides, condiments, pickles, fresh baked cookies and sodas

\$11.00 per person

### U Pick 2

Hot soup of the day, one of our salads (spinach, traditional or sunshine); or hearty sandwich (ham, turkey, roast beef, vegetarian) with one of our sides, sodas and our fresh baked cookies

\$13.00 per person

### Executive Deli Tray

Sliced fresh baked meats of ham, turkey & roast beef, pepperjack, Swiss, American and provolone cheese, lettuce & tomato, pickles and condiments, selection of one side, fresh baked assorted breads, cookies & sodas

\$22.00 per person

### CORPORATE SPECIAL

Assorted cut subs – ham, turkey, roast beef, potato chips, pickles, fresh baked cookies, assorted sodas

\$11.00 per person

### Executive Cold Buffet

Fresh fruit salad, our peppered beef tenderloin w/horseradish sauce, sliced tarragon roasted turkey breast, petite croissants & rolls, your selection of two salads, relish tray, chocolate dipped strawberries & cookies

\$22.00 per person

### BBQ in the Boardroom

Pulled pork, beef or chicken BBQ, cole slaw, redskin potato salad, potato chips, pickles, cookies & sodas

\$15.00 per person

### Homemade Salads

Redskin potato salad, veggie pasta salad, Greek pasta salad, cole slaw, broccoli salad, carrot raisin salad, Waldorf salad, curried macaroni salad, tomato salad, tomato/mozzarella & basil

\*Substitutions available on request \*\*

### Menu #1

Marinated grilled chicken breasts w/tropical fruit salsa, fluffy rice pilaf, steamed broccoli, rolls and butter, dessert of the day

\$13.00 per person

### Menu #2

Fresh garden salad w/two dressings, homemade chili (beef & chicken chili) w/fixings, (sour cream, salsa, shredded cheese, shredded lettuce, chopped tomatoes, tortilla chips), corn bread and butter cookies

\$12.00 per person

### Menu #3

Italian style salad, lasagna (meat or vegetarian), Italian bread and butter, our homemade tiramasu

\$12.00 per person

### Menu #4

Tossed Italian style salad, penne pasta w/ alfredo & marinara sauce, Italian bread, Italian sausages w/peppers and onions OR meatballs, our homemade spumoni cake

\$14.00 per person

### Menu #5

Fresh fruit salad, grilled chicken salad and seafood salad w/petite croissants, veggie pasta salad, brownies & blondies

\$16.00 per person

### Menu #6

Trays of sliced seasonal fruit, marinated grilled flank steak and chicken breasts, coconut cilantro rice, fresh string beans w/almonds, rolls & butter, dessert of the day

\$16.00 per person

### Menu #7

Sliced trays of honey baked ham and tarragon roasted turkey, condiments: Lettuce, tomatoes, mayonnaise & honey mustard, mom's baked macaroni & cheese, our broccoli & cheddar salad, rolls and butter, dessert of the day

\$13.00 per person

### Menu #8

Our Carolina style pulled pork BBQ, all beef hot dogs, rolls and condiments, redskin potato salad, creamy coleslaw, cookies and brownies

\$12.00 per person

### Menu #9

BBQ chicken legs and thighs, creamy coleslaw, veggie pasta salad, BBQ baked beans, corn bread and butter, cookies & brownies

\$12.00 per person

## Option Group 2

### Sandwich Platters

\$12.00 per person with one side, \$13.00 per person with two sides. Assorted deli sandwiches served w/chips, redskin potato salad, Italian pasta salad or fresh garden salad with fresh baked homemade cookies.

### Classic

Try our standard assortment of roast beef, turkey, ham & Swiss, cold cuts, chicken, and tuna salad. On an assortment of fresh Italian rolls, wheat bread, white bread, and rye. Comes with mayo, mustard, & pickles. Your choice of potato salad, macaroni salad, cole slaw, or toss salad.

### Club Sandwich Tray

Includes a tray of triple decker assorted club sandwiches (ham, turkey, roast beef, combo) with bacon and cheese and dressed with lettuce, tomato, pickles, and mayo. Your choice of potato salad, macaroni salad, cole slaw, or toss salad.

# Lunches (cont.)

## Assorted Wrap Tray

Your choice of pita wrap or tortilla. Sandwiches include chicken ranch wrap, chicken caesar wrap, honey turkey wrap, combo club wrap, and ham & cheese. Comes with mayo, mustard, and pickles. Your choice of potato salad, macaroni salad, cole slaw, or toss salad.

## Grilled Chicken Breast Sandwiches

Freshly grilled boneless chicken breast topped with bacon/cheddar, mushroom/swiss, olives/feta, ham/muenster. Served on assorted rolls, croissants and focaccia. This tray comes with Italian pasta, roasted vegetables, and lettuce & tomato tray.

## Grilled Panini Sandwiches

A variety of turkey, roast beef, and salami freshly grilled with a assortment of roasted peppers, sun-dried tomatoes, and red onions. Served on ciabatta, pita, and focaccia. This tray comes with Italian pasta and broccoli salad.

## Cold Salad Platter

Includes potato salad, cole slaw, assorted breads, garnishes, and condiments. Large portions of tuna salad, chicken salad, and egg salad (shrimp salad is available for an additional cost).

## Rolled Meat and Cheese Platters

All meat is hand rolled and placed on a beautifully garnished platter.

\$12.00 per person with one side, \$13.00 per person with two sides. Assorted deli sandwiches served w/chips, redskin potato salad, Italian pasta salad or fresh garden salad with fresh baked homemade cookies.

### Classic

Roast beef, turkey, ham, Swiss, American, and Genoa salami. Comes with an assortment of fresh Italian rolls, wheat bread, and rye. Served with mayo, mustard, and pickles. Your choice of potato salad, macaroni salad, cole slaw, or toss salad.

### Italian

Prosciuttini, pepperoni, mortadeela, capicola, provolone, mozzarella, and genoa salami. Comes with an assortment of fresh Italian rolls, wheat bread, and rye. Served with mayo, mustard, and pickles. Your choice of potato salad, macaroni salad, cole slaw, or toss salad.

### Deluxe

Roast beef, corn beef, maple honey turkey, Black Forest ham, baby Swiss, Cheddar, and Genoa Salami. Comes with an assortment of fresh Italian rolls, wheat bread, white bread, and rye, served with mayo, mustard, and pickles. Your choice of potato salad, macaroni salad, cole slaw, or toss salad.

## Lunch Clusters

Can be served as individual lunch boxes or served on platters and trays.

\$12.00 per person with one side, \$13.00 per person with two sides. Assorted deli sandwiches served w/chips, redskin potato salad, Italian pasta salad or fresh garden salad with fresh baked homemade cookies.

### The Executive

Deli sandwich, bag of chips, piece of fruit or deli salad, home baked cookie.

\$13.00

### The Secretary

Deli sandwich, bag of chips, and a soda.

\$12.00

## Hero Lunch Box

6" Italian cold cut, bag of chips, piece of fruit or deli salad, home baked cookie, and soda.

\$14.00

## Wrap and Roll

Honey maple turkey breast, lettuce, tomato, and honey mustard, packed with vegetable pasta salad, fresh fruit salad.

\$11.00

## Orient Express

Homemade sesame noodles with your choice of marinated steak or grilled breast strips, melon slice, a freshly baked roll.

\$14.00

## Business VIP

Caesar salad topped with choice of grilled chicken or marinated steak, focaccia bread, and fruit salad.

\$14.00

## Grilled Chicken VIP

Grilled chicken breast on a croissant, served with pasta salad, and a brownie.

\$14.00

## Jumbo Party Subs

3 Foot Italian, American or turkey

\$70.00

5 Foot Italian, American or turkey

\$90.00

Also available in 6 Foot

(Pricing available upon request)

## Option Group 3

### Entrées

Italian entrées all served with toss salad and garlic bread.

Spaghetti with Italian Meatballs

\$12.00 per person

Pan of Spaghetti with 15 Homemade Meatballs

\$12.00 per person

Baked Ziti

\$12.00 per person

Lasagna (Meat or Vegetable)

\$12.00 per person

Seafood Lasagna

\$14.00

Chicken Parmesan

\$12.00

Stuffed Shells

\$12.00

Fettuccini Alfredo with Chicken, Ham, & Italian Bacon

\$13.00

Homemade Cheese Raviola

\$12.00

The entrées below are served with a choice of two side dishes.

Roast Beef Au Jus

\$12.00

Roasted Turkey Breast with Stuffing

\$12.00

Honey Citrus Baked Ham

\$12.00

Applewood Bacon Wrapped Black Angus Meatloaf

\$12.00

Seasoned Chicken Breasts (Honey Dijon, Italian Spice, or BBQ)

\$14.00

Stuffed Chicken Breast with Diced Tomatoes & Mozzarella

\$14.00

Chicken Cordon Blue

\$14.00

Chicken Chesapeake w/ Crabmeat and Cheddar Cheese

\$14.00

## Lunches (cont.)

<b>Broiled Jumbo Lump Crab Cake</b>	\$24.00
<b>Parmesan-Crusted Chicken</b>	\$12.00
<b>Marinated Flank Steak</b>	\$15.00

Vegetables include country style green beans, mixed vegetables, roasted potatoes, rice, mashed potatoes, cheesy corn, macaroni & cheese, risotto, or broccoli.

### Cold Appetizer Platters

Small – Serves up to 20  
Medium – Serves up to 35  
Large – Serves up to 50

#### Fresh Fruit Platter

Sections of succulent, juicy fruits consisting of watermelon, cantaloupe, honeydew, pineapple, strawberries, seedless grapes, oranges, and kiwi beautifully garnished. Served with a fruit dip.

Small - \$42.99      Medium - \$58.99      Large - \$74.99

#### Fruit & Cheese Combo

An assortment of imported & domestic cheese and seasonal fruits.

Small - \$42.99      Medium - \$59.99      Large - \$75.99

#### Fresh Veggie Platter

Sections of garden fresh garden vegetables consisting of carrots & cucumbers, celery, green, red, and yellow peppers, broccoli, cauliflower, cherry tomatoes, and asparagus garnished, around a center brow of ranch dip.

Small \$36.99      Medium - \$58.99      Large - \$83.99

#### Watermelon Creations

Watermelon hand-carved into a creation to fit your event and filled with fresh fruit salad and berries. Serves 25. \$59.99

#### Cheese Platter

An assortment of cheese with honey mustard beautifully garnished and served with brushette.

Small - \$42.99      Medium - \$70.99      Large - \$86.99

#### Meat & Cheese Platter

Two sections mounded with pepperoni & salami with sections of cheeses of your liking surrounded a fantastic center of honey mustard tip. Garnished with olives and pepperoncinis, served with brushette.

#### Italian Antipasta Platter

Your choice of sections of the following: pepperoni, genoa or hard salami, mortadella, imported ham, capicola ham, prosciuttini, mild cheddar, swiss, smoked Gouda, yellow or white American, Monterey jack, provolone, mozzarella cheeses, Sicilian olives, Kalamanta olives, or pepperoncinis. Served with brushette.

Small – \$54.99      Medium - \$ 70.99      Large - \$86.99

## Option Group 4

### Specialty Sandwiches & Wraps

\$10.50 per person with one side

\$11.50 per person with two sides

Assorted deli sandwiches and wraps served with individual bags of chips, potato salad, Italian pasta salad or fresh garden salad with fresh baked homemade cookies.

#### Classic Reuben

Hot corned beef & melted Swiss, topped with sauerkraut & Russian dressing and grilled on fresh rye.

#### The Collington

Hot roast beef and melted Cheddar with lettuce and special horseradish sauce on pumpernickel.

#### Tuna Melt

Tuna salad under melted American cheese, grilled on fresh seeded rye.

## Wraps

#### Turkey, Ham or Grilled Chicken Wrap

with lettuce, tomato, and dressing (ranch or honey mustard).

#### Hot Pastrami Wrap

Melted Swiss with mustard.

#### Smokey Mountain Chicken Wrap

Ham, lettuce, tomato, mayo, BBQ sauce, & melted provolone.

#### Chicken Cordon Bleu Wrap

Ham, honey mustard, lettuce, tomato, & melted cheese.

#### Ollie's Choice Wrap

Sprouts, Swiss & provolone, lettuce, green peppers, tomato and cucumbers with honey mustard on your choice of bread.

#### Garden Wrap

Carrot, lettuce, tomato, cucumber and spinach with choice of dressing.

#### Turkey Breast

#### Ham & Cheese

#### Tuna Salad

#### Chicken Salad

#### Egg Salad

#### B.L. T.

#### Grilled Cheese

#### Grilled Ham & Cheese

#### Salad

\$7.00

#### Collington Ceasar w/Grilled Chicken

\$8.00

#### Chef's Salad

\$8.00

#### Chicken or Tuna Salad Plate

\$8.00

## Soups & Sides

#### Soup of the Day

#### Green Side Salad

#### Potato Salad

#### Cole Slaw

#### Pasta Salad

#### Potato Chips



# FACILITIES CONTRACT

## NAHB Research Center

400 Prince George's Boulevard  
Upper Marlboro, MD 20774

This Contract between \_\_\_\_\_ (**Name of Group**) with its principal office located at \_\_\_\_\_ (“Group”) and the **NAHB Research Center, Inc.** (“Research Center”), sets forth the specific agreement between the parties with respect to Group’s use of the Research Center’s facilities listed below for Group’s event described below (the “Event”).

Date Prepared: \_\_\_\_\_ *Insert Date*

Prepared for: \_\_\_\_\_ *Name of Group*

Contact: \_\_\_\_\_ *Name of Group’s Contact*

\_\_\_\_\_ *Address*

\_\_\_\_\_ *Phone Number*

\_\_\_\_\_ *Fax Number*

Function: \_\_\_\_\_ *Name of Group’s Event*

Date of Event: \_\_\_\_\_ *Insert Date*

Services and Rates (*See Attachment*): \_\_\_\_\_ *Insert Estimated Rates for Services*



## 1. Deposit

The Research Center requires a deposit of fifty percent (50%) of the total estimated charges (excluding catering) upon execution of this Contract. (An additional deposit for estimated catering charges is required by Section 4 below.) The deposit may be paid by company check or credit card. Group must complete and return the Credit Card Authorization Form along with the signed Contract. The deposit is non-refundable if Group cancels within sixty (60) days of the Event.

## 2. Hours of Operation

### a. Research Center Staff

The usual hours of the Research Center are Monday through Friday, from 8:30 a.m. to 5:00 p.m. If Group will have any usage outside of those hours, there is an additional \$35.00 per hour fee (service fee) per each Research Center staff member needed, as determined by the Research Center.

### b. Research Center Building Operations

The usual hours of operation for the Research Center buildings are Monday through Friday, 7:00 a.m. through 6:00 p.m. If Group will have any usage occurring outside the usual building hours of operation, Group will be billed at a rate of \$135.00 per hour to cover building operation costs such as security, engineering, and service fees.

### c. Weekends

There is a four (4) hour daily minimum for use on a weekend. For weekend usage, Group will be charged \$35.00 per hour for each Research Center staff person needed, as determined by the Research Center, and \$135.00 per hour for building operations.

## 3. Audio Visual

All audio visual needs are to be arranged by Group with the Research Center's Event Planner no later than ten (10) business days before the Event. Additional charges may apply, depending on the extent of the Group's audio visual requirements.

## 4. Catering

All food and beverages must be supplied and prepared by a Research Center-approved caterer. No food or beverages will be permitted to be brought onto the premises by the Group or its attendees without the prior written consent of the Research Center. The Research Center staff will work with Group to create a menu for the Event with one of the Research Center's approved catering companies. The use of other catering companies is not permitted.

Group is responsible for a deposit of twenty-five percent (25%) of the total catering cost at the time Group places its menu order. All menus must be finalized with the Research Center no later than ten (10) business days prior to the Event. This deposit may be paid by company check or valid credit card.

Group agrees to specify to the Research Center the number of guaranteed attendees for the Event at least five (5) business days prior to the Event (the "Final Guarantee"). If the number of attendees increases after the Final Guarantee is provided, the Research Center cannot guarantee that the same menu items and price will be available for all attendees. Group will be billed for the Final Guarantee or for the actual number of attendees, whichever is greater.

If Group wishes to have alcoholic beverages at its Event, it must be approved in advance by the Research Center and advance arrangements must be made with the approved catering company, through the Research Center. All alcoholic beverages must be provided by the catering company and only authorized catering company staff may dispense or serve alcoholic beverages. Alcoholic beverages may not be brought onto the premises, dispensed or served by Group or its attendees. The Research Center and the catering company each reserve the right, in their sole judgment, to deny or discontinue alcoholic beverage service to any person who appears to be intoxicated or is under the legal drinking age.

## 5. Payment

The Research Center will mail the final invoice to Group as soon as possible following the Event. Group agrees to pay any and all taxes imposed on or applicable to the Event. Payment is due upon receipt of the invoice. If a balance remains outstanding thirty (30) days after the date of the invoice, Group agrees that the Research Center may charge that amount to the credit card already provided by Group. In addition, the Research Center reserves the right to assess a late charge of 1.5 percent per month for any amounts not paid within 30 days of the date of the invoice. If the Research Center is required to take legal action to have its invoices paid or otherwise to enforce the terms of this Contract, and if it prevails in court, Group agrees to pay the Research Center's costs, fees, and expenses, including reasonable attorneys fees incurred to enforce this Contract.

## 6. Cancellation

In the event of any cancellation by Group within sixty (60) days of its Event, Group agrees to pay the Research Center, as liquidated damages, and not as a penalty, an amount based on the following sliding scale:

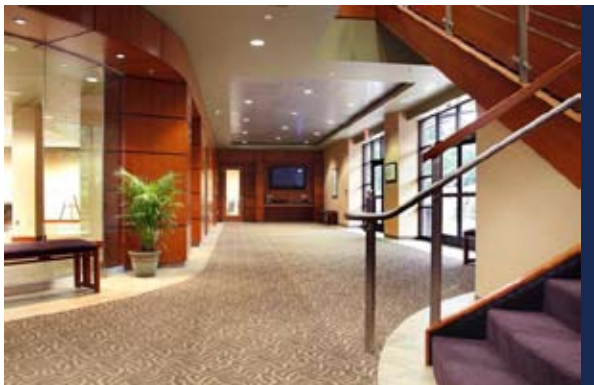
60-45 days in advance, fifty percent (50%) of total estimated costs (excluding catering).

44-30 days in advance, sixty-five percent (65%) of total estimated costs (excluding catering).

29-11 days in advance, seventy-five percent (75%) of total estimated costs (excluding catering).

10 days in advance through the day of the Event, one hundred percent (100%) of the total estimated costs (excluding catering).

In addition, Group agrees to promptly pay to the Research Center any cancellation fees imposed by the catering company and any other third-party providers.



# FACILITIES CONTRACT

## 7. Indemnification and Insurance

Group shall indemnify, defend and hold harmless the Research Center and its respective officers, directors, agents and employees from and against any and all demands, claims, damages to persons or property, losses and liabilities, including reasonable attorney's fees, in connection with, arising out of, or by reason of any act, omission, negligence or willful misconduct of Group or its officers, directors, members, employees, agents or contractors in any way connected with the use of the Research Center as contemplated by this Contract, including, without limitation, the sale or service of alcohol at the Event.

Group shall carry liability and other insurance in such dollar amount as is necessary to protect the Research Center during the Event period and to indemnify the Research Center as provided in this Contract. Such insurance shall be satisfactory to the Research Center. Group shall name the Research Center as an additional insured on its liability and auto insurance policies with respect to liability arising out of this Contract or the Event. Such insurance will be primary and non-contributory to any similar insurance carried by the Research Center. Upon request, Group will provide the Research Center with written proof of insurance satisfactory to the Research Center.

## 8. Termination for Cause (force majeure)

This Contract will terminate without liability to either party if substantial performance of either party's obligations is prevented by an unforeseeable cause reasonably beyond the control of the terminating party. Such causes include, but are not limited to, acts of God, acts, regulations, or orders of governmental authorities; strikes; fire, flood or explosion; acts of war declared or undeclared, acts of terrorism or other violence, disaster, civil disorder, curtailment of transportation facilities, or other emergency making it impossible, illegal, or otherwise inadvisable to provide the facilities or services or to hold the Event. In the event of cancellation pursuant to this paragraph, the Research Center will return any deposit(s) Group shall have made.

In the event that either party to this Contract shall make a voluntary or involuntary assignment for the benefit of creditors or enter into bankruptcy proceedings, become insolvent or subject to foreclosure, or take any other action for the benefit of creditors or relief of debtors prior to the date of the Event, the other party shall have the right to cancel this Contract without liability.

## 9. Signage/Decoration; Group's Property

All displays, signs and decorations used by Group must be of professional quality and must be approved in advance by the Research Center. Group may not affix anything to any wall, floor, window, ceiling, fixture or furnishing. Any personal property of Group or Group's guests or invitees brought onto the premises of the Research Center, prior to, during, or following the Event, shall be at the sole risk of Group, and the Research Center shall not be liable for any loss or damage to any such property for any reason.

## 10. Event Promotions/Notifications

Any and all promotional, notification and/or other communications materials in connection with the Event must clearly state that the Event is sponsored by the Group, so that there is no confusion that it is not a Research Center event.

## 11. Damage to Equipment or Facility

Group shall be responsible for all damage to equipment or facilities during the time the space is used by it, including, but not limited to, damage and/or excessive clean-up necessitated by florists, decorators, or other outside contractors during set-up or removal.

## 12. Americans with Disabilities Act

As between the parties, responsibility for compliance with the Americans with Disabilities Act ("ADA") shall be allocated as follows:

- a. Research Center shall be responsible for compliance with the ADA with respect to:
  - i) Research Center's policies, practices, procedures and eligibility criteria;
  - ii) The provision of auxiliary aids and services in areas of the Research Center other than those designated for the exclusive use of and within the exclusive control of Group;
  - iii) Architectural, communications and transportation barriers in the Research Center, other than barriers created by and within the exclusive control of Group; and
  - iv) The provision of wheelchair seating spaces in assembly areas.
- b. Group shall be responsible for compliance with the ADA with respect to:
  - i) Group's policies, practices, procedures and eligibility criteria;
  - ii) The provision of auxiliary aids and services in areas of the Research Center designated for the exclusive use of and within the exclusive control of Group;
  - iii) Architectural, communications and transportation barriers in the Research Center created by and within the exclusive control of Group.

## 13. Assignment

Group shall not assign, by operation of law or otherwise, any of its rights or obligations under this Contract without the prior written consent of the Research Center.

## 14. Conduct of the Event/Compliance with Laws

Group agrees to conduct the Event in an orderly manner, in full compliance with all applicable state and federal laws and regulations, including but not limited to health and safety codes and the Occupational Safety and Health Act and the Research Center rules, safety policies and procedures while on the Research Center premises, and to enforce compliance with all applicable laws, rules and regulations by its employees, agents and contractors. Group agrees to cooperate with the Research Center and any governmental authority to ensure compliance with such laws and regulations.

## 15. Effective Date of Communications/Signatures by Facsimile and Email Acceptance

The parties agree that for the purpose of this Contract and any amendment or modification thereto, or for any other notice or communication between the parties, signatures sent or received by facsimile and email transmission will be considered as enforceable and valid as an original signature by the party signing. The effective date of communications will be determined as follows:

- a. Communications sent via U.S. Mail or private mail delivery service (i.e. Federal Express) will be effective as of the date sent.
- b. Communications sent via facsimile will be considered effective as of the date and time on the facsimile confirmation sheet retained by the sender.
- c. Communications sent via email will be considered effective as of the date and time on the email confirmation printout retained by the acceptor.

## 16. Governing Law and Forum

This Contract shall be governed by, construed and enforced according to the laws of Maryland (excluding Maryland's conflict of laws rules which would refer to and apply the substantive laws of another jurisdiction). The parties hereby agree to submit themselves to the personal jurisdiction of the local or federal courts of Maryland, which shall be the exclusive venue for any disputes relating to this Contract.

## 17. Entire Agreement and Enforcement

This Contract (including the attached Exhibits) constitutes the entire agreement as to its subject matter and supersedes all prior and contemporaneous oral and written agreements. All changes to this Contract must be made in writing and signed by both parties. In any action to enforce this Contract, the prevailing party shall be entitled to recover its costs and expenses, including reasonable attorney's fees and costs.

## 18. Non-Solicitation of Employees

During the term of this Agreement and for a period of twelve (12) months following the termination of this Agreement, Client shall not, directly or indirectly, hire, solicit, or encourage to leave the Research Center's employment (i) any then-current employee of the Research Center, or (ii) any person who had been employed by the Research Center during the previous six (6) months. Client acknowledges that an award of damages would not fully compensate the Research Center for the injury caused by any breach of this Section and, notwithstanding any other provision of this Agreement, agrees to the entry of an injunction or other appropriate equitable relief, including an award of attorneys' fees, as a remedy for any breach of this Section.

## 19. Mediation

Before any party may commence an action or amend a complaint to add a claim arising out of or in connection with this Agreement, the claim must be submitted to mediation, unless mediation is waived in writing by each party to this Agreement. The complaining party shall send a written demand for mediation to the other party. If the parties fail to agree on a mediator within 15 days of the demand, the complaining party may petition the American Arbitration Association or other recognized mediation service for the appointment of a mediator. The mediator shall commence the mediation within 30 days after being selected. The mediation shall be completed no later than 15 days after being commenced. The costs of the mediation shall be shared equally between the parties. The costs of the mediation are recoverable by the party that prevails in any subsequent litigation of the claim.

## 20. WAIVER OF TRIAL BY JURY

BY THE EXECUTION AND ACCEPTANCE OF THIS AGREEMENT, EACH PARTY KNOWINGLY, VOLUNTARILY AND INTENTIONALLY WAIVES ANY RIGHT EACH PARTY MAY HAVE TO A TRIAL BY JURY IN RESPECT OF ANY LITIGATION ARISING OUT OF OR IN CONNECTION WITH THIS AGREEMENT OR ANY CONDUCT, OMISSION, OR STATEMENTS (WHETHER VERBAL OR WRITTEN) OF ANY PARTY WITH RESPECT THERETO. THIS PROVISION HAS BEEN NEGOTIATED BY THE PARTIES AND IS A MATERIAL INDUCEMENT TO THE PARTIES TO ACCEPT THIS AGREEMENT. THIS WAIVER IS KNOWINGLY, WILLINGLY AND VOLUNTARILY MADE BY EACH PARTY, AND EACH PARTY REPRESENTS THAT NO REPRESENTATIONS OF FACT OR OPINION HAVE BEEN MADE BY ANY INDIVIDUAL TO INDUCE THIS WAIVER OF TRIAL BY JURY OR IN ANY WAY TO MODIFY OR NULLIFY ITS EFFECT. EACH PARTY FURTHER REPRESENTS THAT IT HAS BEEN REPRESENTED IN THE SIGNING OF THIS AGREEMENT AND IN THE MAKING OF THIS WAIVER BY INDEPENDENT LEGAL COUNSEL, SELECTED OF ITS OWN FREE WILL, AND THAT IT HAS HAD THE OPPORTUNITY TO DISCUSS THIS WAIVER WITH COUNSEL.

## 21. Benefit; Waiver; Beneficiaries; Counterparts

- a. This Agreement is binding upon and shall inure to the benefit of the Parties, their representatives, successors and assigns.
- b. No failure or successive failures on the part of either Party, its successors or assigns, to enforce any covenant or agreement and no waiver or successive waivers on its or their part of any condition of this Agreement shall operate as a discharge of such covenant, agreement or condition, or render the same invalid, or impair the right of the Parties, their successors and assigns, to enforce the same in the event of any subsequent breach or breaches by either Party, its successors or assigns.
- c. This Agreement confers rights and obligations only on the parties hereto and is not intended, and shall not be construed, to confer any rights on any person or organization not a party hereto.
- d. This Agreement may be signed in two or more counterparts, each of which shall be an original.

## 22. Severability

If any provision of this Agreement is held invalid or unenforceable, such provision shall thereupon be deemed modified only to the extent necessary to render the same valid or excused from this Agreement, as the situation may require, and this Agreement shall be enforced and construed as if such provision had been included herein as so modified in scope or applicability or not been included herein, as the case may be.

## 23. Warrant of Authority

The persons signing below warrant that they are authorized to sign contracts that are binding upon their respective organizations.

Accepted and Agreed to:

(Name of Group) \_\_\_\_\_

By: \_\_\_\_\_

Printed Name and Title \_\_\_\_\_

Date: \_\_\_\_\_

## NAHB Research Center, Inc.

By: \_\_\_\_\_

Terre Belt, Chief Operating Officer and Vice President

Date: \_\_\_\_\_