



PRIVATE EVENTS

Thank you for considering Clyde's at Mark Center for your upcoming event. Our executive chef and management team are here to help you create a menu using the freshest seasonal fare. We offer a variety of rooms and settings to meet your event needs.

CHESAPEAKE ROOM

Maximum of 58 guests seated
 Maximum of 42 guests for buffet
 40 guests for standing receptions

ENCLOSED PATIO

Maximum of 80 guests seated
 Maximum of 70 guests for buffet
 150 for standing receptions

ADIRONDACK ROOM

Maximum of 76 guests seated

NEWPORT ROOM

Maximum of 84 guests seated

WHARF BAR

Maximum of 40 guests for standing reception

FOOD AND BEVERAGE MINIMUMS

	Sunday-Thursday January-November	Friday & Saturday January-November	Sunday-Thursday December	Friday & Saturday December
Breakfast Food & Beverage Minimum (does not include tax & gratuity)	\$500 Monday-Thursday 8-11am Sunday 8-10am	\$500 8-11am	\$500 Monday-Thursday 8-11am Sunday 8-10am	\$500 8-11am
Lunch/Brunch Food & Beverage Minimum (does not include tax & gratuity)	\$1000	\$1500	\$1500	\$2000
Dinner/Reception Food & Beverage Minimum (does not include tax & gratuity)	\$2000	\$3000	\$2500	\$3500



TAX AND GRATUITY

An Alexandria meal sales tax of 4% and a Virginia state sales tax of 6% will be added to all food and beverage charges. Tax and gratuity is not included in the required minimums. For gratuity, please see event booking form.

GUARANTEED GUEST COUNT

An estimated guest count must be given when reserving the space. A final guest count is due by noon two business days in advance and is not subject to reduction to the contract.

DEPOSITS PAYMENTS

An initial credit card is required to hold the reservation. We do not require a deposit to hold the reservations. We require a minimum in food and beverage to be met to hold your reservation. Payment is due at the conclusion of your event.

CANCELLATIONS

All cancellations must be received in writing. Cancellations less than one week in advance are subject to 50% of the estimated cost (or \$30 per estimated guest, whichever is greater). Cancellations less than 2 business days are subject to a charge 100% of the total estimated bill or \$30 per guest, whichever is greater.

Thank you for considering Clyde's at Mark Center for your event. Please feel free to contact us if you have any questions.

Saweera Hawkins
Private Event Manager
703-820-8300
mcevents@clydes.com

Chrystina Nguyen
Bookkeeper
cnguyen@clydes.com

Paul Walker
General Manager
pwalker@clydes.com



BREAKFAST & BRUNCH

BREAKFAST BUFFET

Minimum of 20 guests

- Monday-Friday 8AM until 11AM
- Saturday 8AM until 11AM
- Sunday 8AM until 10AM

Includes freshly brewed coffee, hot tea, iced tea, and orange juice

Continental \$16 per person

Seasonal fruit, assorted breakfast breads, with jam and cream cheese

All American \$18 per person

Scrambled eggs, bacon, brunch potatoes and toast

American-Continental \$22 per person

Combination of All American and Continental

BRUNCH BUFFET \$30 per person

Minimum of 25 guests

- Saturday from 11AM until 3PM
- Sunday from 10AM until 3PM

Bacon, sausage, brunch potatoes, breakfast breads, coffee, tea and orange juice

Please select three of the following:

Smoked Salmon Scramble

Eggs Benedict

French Toast

Scrambled Eggs

Seasonal Vegetable Strata

ACCOMPANIMENTS

Seasonal Fruit \$5 per guest

Granola and Yogurt \$4 per guest



BUFFET STATIONS

LUNCH STATIONS \$34 PER GUEST

Includes one salad, two entrees, two sides, dessert, soda, iced tea and coffee

DINNER STATIONS \$44 PER GUEST

Includes two salads, three entrees, two sides, dessert, soda, iced tea and coffee

Minimum of 25 guests

SALADS

Please select one for lunch, two for dinner.

Mixed Green Salad

Caesar Salad

Seasonal Salad

ENTREES

Please select two for lunch, three for dinner.

Seasonal Penne Pasta

(choice of sauce: marinara, cream, garlic oil and choice of protein: vegetable, chicken, sausage)

Sliced Smoked Turkey

Pan Seared Salmon with Lemon Butter

Meatloaf with Mushroom Gravy

Baked Ham

Chicken Marsala

Jumbo Lump Crab Cakes

add \$10 per guest

Beef Striploin Carving

add \$10 per guest

SIDES

Please select two.

Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Seasonal Vegetable

DESSERT

Please select one.

Seasonal Fresh Fruit

Assorted Cupcakes

Cookies and Brownies



LUNCH MENU

TWO COURSE SEATED LUNCH

Priced per person and includes two courses, soda, coffee and tea

FIRST COURSE

Please select one.

Mixed Greens Salad
Caesar Salad
Soup of the Day

ENTREE

Please select two for parties of 50 guests and less.

Please select one for parties over 50 guests.

Seasonal Penne Pasta \$22

choice of sauce: marinara, cream, garlic oil

choice of protein: vegetable, chicken, sausage

Chicken \$22

Pan Seared Salmon \$24

Jumbo Lump Crab Cake \$26

Hanger Steak \$26

*a vegetarian or vegan option is always available for guests for \$22 per person

SIDES

Please select two.

Roasted Potatoes

Rice Pilaf

Mashed Potatoes

Seasonal Vegetable

DESSERT (add \$5 per guest)

Please select one.

Cheesecake

Seasonal Fruit Crisp

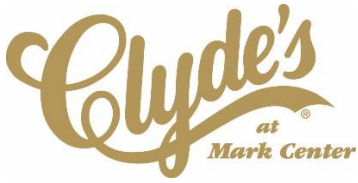
Crème Brulee

Chocolate Brownie Mousse Parfait

Outside dessert fee is \$3 per person.

1700 North Beauregard Street, Alexandria, VA 22311 · phone (703) 820-8300 · fax (703) 820-4552

www.clydes.com · mcevents@clydes.com



DINNER MENU

THREE COURSE SEATED DINNER

Priced per person and includes three courses, soda, coffee and tea

FIRST COURSE

Please select one.

Mixed Green Salad	Seasonal Salad
Caesar Salad	Soup of the Day

ENTREE

Please select two for parties of 50 guests or less.

Please select one for parties over 50 guests.

Please select one duet option for any party size.

Seasonal Penne Pasta \$34

choice of sauce: marinara, cream, garlic oil

choice of protein: vegetable, chicken, sausage

Chicken Marsala \$34

Chicken \$36

Salmon \$38

Seasonal Steak \$48

Jumbo Lump Crab Cakes \$48

Duet Option A \$48

Steak and Crab Cake

Duet Option B \$38

Chicken and Salmon

*a vegetarian or vegan option is always available for guests for \$34 per person

SIDES

Please select two.

Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Seasonal Vegetable

Dessert

Please select one.

Cheesecake

Seasonal Fruit Crisp

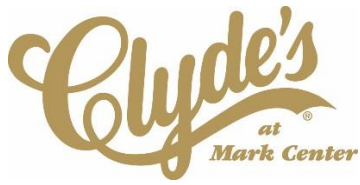
Crème Brulee

Chocolate Brownie Mousse Parfait

Outside dessert fee \$3 per person, but if substituted for dessert course, fee does not apply.

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COCKTAIL RECEPTIONS & BEVERAGE SERVICE

HORS D'OEUVRES PLATTERS

25 pieces per platter

We suggest 4-6 pieces per guest.

Crab Cake Slider \$90

Chicken Satay \$65

Tomato and Basil Tart \$50

Spanakopita \$50

Buffalo Chicken Skewers \$65

Meatball Slider \$75

Smoked Salmon Crostini \$50

Bacon Onion Tarts \$50

Vegetable Spring Rolls \$65

Bacon-Wrapped Scallops \$75

Coconut Shrimp \$90

Pepper Steak Crostini \$75

RECEPTION EMBELLISHMENTS

Priced per 25 guests

Farmhouse Cheese Display \$175
seasonal fruit and crackers

Hummus and Crudités \$100
grilled pita bread

Shrimp Cocktail \$265
(3 pieces per guest)

Crab and Artichoke Dip \$135
sliced baguette

Buffalo Chicken Wings \$135
blue cheese dressing and celery

Freshly Shucked Oysters \$100
(2 pieces per guest)

BAR AND BEVERAGE SERVICE

Host Bar/Open Bar

All beverages are billed to the host

Unlimited Non Alcoholic Beverages

\$5 per guest

Cash Bar/Separate Checks

\$2 per person charge with a minimum
charge of \$100

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CAKE MENU

Please place cake orders at least 3 days prior to pick-up or event date.

Approximate Serving Size and Cost

Round Cake (12" in diameter)
Serves up to 16 ppl
***Best presentation**
\$50

½ Sheet Cake (18" x 13")
Serves up to 30 ppl
\$85

Full Sheet Cake (18" x 26")
Serves up to 60 ppl
\$140

Cake Options

Red Velvet

Traditional red velvet cake, cream cheese frosting with chopped pecans

Chocolate

Chocolate cake with chocolate or butter cream frosting

Chocolate Hazelnut

Chocolate cake, hazelnut butter cream, chocolate frosting and toasted hazelnuts

Coconut

Lemon cake, lemon coconut filling, meringue frosting with coconut shavings

German Chocolate

Chocolate cake with caramel, pecan and shaved coconut frosting

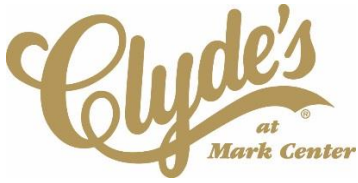
Carrot

Traditional carrot cake with cream cheese frosting

***outside dessert fee \$3 per person, but if substituted for dessert course, fee does not apply.

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EVENT BOOKING FORM

Thank you for considering Clyde's at Mark Center for your upcoming event. Please fill out the following information and return by fax or email.

Event Name _____ Event Date _____

Type of Function _____

Number of People _____ Time _____

Contact Name _____

E-mail _____

Address _____

Telephone _____ Fax _____

PLEASE NOTE THAT BILLING IS NOT AVAILABLE.

Payment in full is due on the day of the event.

You will be receiving a link from Tripleseat, our third party payment system, once your tentative reservation has been made. Please enter your credit card information into Tripleseat to confirm and hold your reservation. We reserve the right to use the Tripleseat credit card information provided in case of cancellation. All cancellations must be received in writing. Cancellations less than one week in advance are subject to 50% of the estimated cost (or \$30 per estimated guest, whichever is greater). Cancellations less than 2 business days are subject to a charge 100% of the total estimated bill or \$30 per guest, whichever is greater.

- Menu selection is due at least seven days in advance.
- Final guest count is due 2 business days in advance.

Clyde's at Mark Center does not add an automatic gratuity to any of our reservations.

Would you like to add gratuity, and if so, please indicate percentage: _____ %

Name (please print) _____ Date _____

Signature _____

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