



Clyde's
at
Mark Center

1700 North Beauregard Street, Alexandria, VA 22311 | Phone: 703.820.8300 | mcevents@clydes.com

EVENT INFORMATION

ABOUT

Located in the West End of historic Alexandria, Clyde's at Mark Center is a vivid celebration of sporting life on the water.

Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term. Not only does this provide fresher ingredients for our chefs and guests, but we consider it part of our ongoing collaboration with the local economy to design dining experiences that support the region's growth. Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea." In addition to our local, farm-grown produce and seafood, we proudly serve Bell & Evans chicken and Cedar River Farms® Natural Beef, both humanely raised, free of hormones and antibiotics.

Our sincere belief is that great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create that experience.

EVENT SPACES

Chesapeake Room

Maximum of 22 guests seated

Enclosed Patio & Wharf Bar

Maximum of 40 guests seated

Enclosed Patio

Maximum of 32 guests seated

Newport Room

Maximum of 34 guests seated

SEATED LUNCH MENU

TWO COURSES

Price includes salad, choice of two entrees, soda, coffee & tea

Salad

Select *one*:

Mixed Greens

Caesar

Seasonal

Entree

Select *two* (guests select entree day of event):

Groups over 50 guests, please select *one*:

Sausage Ragu Pasta \$27

Chicken \$28

Salmon \$32

Jumbo Lump Crab Cake \$34

8-oz. NY Strip Steak \$38

Vegetarian or vegan option available upon request, \$28 per guest

Seasonal sides accompany all entrees

\$16 Children's menu, available for ages 10 and under

Dessert add \$6 per guest

Select *one*:

Cheesecake

Fresh Fruit & Sorbet

Flourless Chocolate Cake

Seasonal Dessert

\$3 per person fee applies for all outside desserts

SEATED DINNER MENU

THREE COURSES

Price includes salad, choice of two entrees, dessert, soda, coffee & tea

Salad

Select *one*:

Mixed Greens Salad
Caesar Salad
Seasonal Salad

Entree

Select *two* (guests select entree day of event):

Groups over 50 guests, please select *one*:

Sausage Ragu Pasta \$38
Chicken \$40
Salmon \$44
Jumbo Lump Crab Cakes \$58
Steak Selection \$58

OR

Duet Entree

Entire party must have one duet selection:

Filet Mignon & Salmon \$56
Filet Mignon & Crab Cake \$58

Vegetarian or vegan option available upon request, \$40 per guest

Seasonal sides accompany all entrees

\$16 Children's menu, available for ages 10 and under

Dessert

Please select *one*:

Cheesecake
Fresh Fruit & Sorbet
Flourless Chocolate Cake
Seasonal Dessert

\$3 per person fee applies for all outside desserts

ENHANCEMENTS

HORS D'OEUVRES

Add a course to lunch or dinner, \$19 per guest . Hors d'oeuvres will be served tableside.

Please select **five**:

Mini Crab Cakes
Old Bay tartar

Mini Croque Monsieur
ham, gruyere, Dijon

Cheeseburger Sliders
ketchup, pickle

Hummus Cups
vegetable sticks

Roasted Mushroom Crostini
*roasted garlic ricotta, arugula,
Pecorino Romano*

Mini Quiche

Vegetable Spring Rolls
Thai chili sauce

Shrimp & Cheddar Grits
creole sauce

Mini Meatballs
marinara, Parmesan

Fried Oysters
bistro sauce

Smoked Salmon Bite
herb crème fraîche

Crispy Chicken Bites
honey mustard

Steak Au Poivre Crostini
port, shallots, blue cheese

PLATTERS

Priced per 25 guests, displayed per table.

American Farmhouse Cheese \$200
seasonal fruit, crackers

Buffalo Chicken Wings \$165
celery, blue cheese

Cheeseburger Sliders \$175
American cheese, pickles, ketchup

Crab and Artichoke Dip \$165
sliced baguette

Hummus and Crudités \$125
grilled pita bread

Cookies & Brownies \$125

RAW BAR

priced per piece

Jumbo Shrimp Cocktail, \$4.29 each
Freshly Shucked Oysters \$3 per piece

BRUNCH

WEEKEND BRUNCH BUFFET

To be plated by Clyde's staff. Attendant fee of \$100, per 50 guests.

\$35 per guest

Includes bacon, sausage, brunch potatoes, breakfast breads, coffee, tea & assorted juices

Please select *three*:

Scrambled Eggs

Seasonal Fruit

Biscuits & Gravy

Pan-Roasted Salmon

Corned Beef Hash

Eggs Benedict

Seasonal Vegetable Frittata

French Toast

Chicken Marsala

ACCOMPANIMENTS

Granola & Yogurt, \$6 per guest

Smoked Salmon Platter \$8 per guest

Deviled Eggs Platter, \$48

BAR & BEVERAGE SERVICES

Host Bar

All beverages will be billed to the host upon consumption

Non-Alcoholic Open Bar

\$5 per guest

EVENT DETAILS

FOOD & BEVERAGE MINIMUMS

Daytime: Mon-Fri \$1,000 | Sat & Sun \$1,500 | December: \$2,000

Evening: Sun-Thurs \$2,000 | Fri & Sat \$3,000 | December: \$2,500 Sun-Thurs; \$4,000 Fri & Sat

GRATUITY, TAX & FEES

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be pre-determined or added to the final bill the day of event. If gratuity is not pre-determined, credit card must be presented for payment on day of event.
- All food & beverage are subject to a 6% Virginia State Tax and 5% Alexandria Meal Sales Tax.
- All food & beverage items are subject to a 2% administrative fee (*this fee covers the direct costs of planning your event*).
- Food & Beverage Minimums do not include Virginia State Tax or Alexandria Meal Tax; gratuity or additional fees.
- A valid Virginia Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.
- Clyde's at Mark Center reserves the right to add service charge for large scale events.

DEPOSITS AND PAYMENT

- A non-refundable/non-transferable deposit is due upon booking.
- Deposits are equal to 50% of Food & Beverage Minimum.
- Final payment is due at the conclusion of the event. Billing/invoicing is not available.

CANCELLATIONS

- Cancellations one (1) week prior to event date are subject to 100% of estimated contract cost.
- Force Majeure clause included with booking form.

GUARANTEED GUEST COUNT

- A final guest count is due by noon, two business days prior to the event date and is not subject to reduction.
- If no guaranteed guest count is provided by the host, the most recently submitted guest count will serve as the guaranteed guest count.
- Assigned seating is required for events. Floor plans must be submitted two business days in advance, including each guest's name and phone number.

MENU SELECTION

- Final menu selections are due no later than two weeks prior to event date.
- A bar & beverage package is required for the full duration of the event.
- Reception style events require a food minimum of \$34/person for full guest count.
- Food pricing is subject to change until menu selections are confirmed.

OTHER

- Food or beverage may not be brought on or off premises without written permission of the event department.
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.