



## EVENT INFORMATION

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

We are proud to feature local, fresh, and sustainable foods across our menus. Long ago, Clyde's Restaurant Group chose to bypass traditional commercial produce routes and opt for locally-raised, farm-grown vegetables and fruits. 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. In addition to our local and farm-grown produce, our legendary burgers are made with hormone-free, farm-raised beef, sourced from Shenandoah Valley, Virginia. We also proudly serve Bell & Evans chicken and Cedar River Farms® Natural Beef, both free of hormones and antibiotics. We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Please discuss any food allergies or dietary needs with our event team.

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.

## EVENT SPACES

### Chesapeake Room

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

### Enclosed Patio

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

### Adirondack Room

Maximum of 76 guests seated

### Newport Room

Maximum of 84 guests seated

### Wharf Bar

Maximum of 40 guests for standing receptions

## FOOD & BEVERAGE MINIMUMS

If additional space is required, individual Food & Beverage minimums will be applied to each room

### Breakfast

\$500

Monday- Saturday 8AM-11AM, Sunday 8AM-10AM

### Lunch/Brunch

Monday-Friday \$1,000, Saturday-Sunday \$1,500

December: Monday-Friday \$1500, Saturday-Sunday \$2000

### Dinner/Reception

Sunday-Thursday \$2,300, Friday-Saturday \$3,500

December: Sunday-Thursday \$2,500, Friday-Saturday \$4,000

## BAR & BEVERAGE SERVICES

### Host Bar

All beverages will be billed to the host upon consumption

### Non-Alcoholic Open Bar

\$5 per guest

### Cash Bar

All beverages will be purchased by guests

Bartender service fee of \$2 per guest (\$100 minimum) will be applied to the final bill

# EVENT DETAILS

## 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 items are subject to a 6% Virginia State Tax and a 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.
- Large scale event cancellations one (1) calendar month prior to event date are subject to 100% of estimated contract cost, or \$100 per person (whichever amount is greater)

## 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.

## 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.

## 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.

## COCKTAIL RECEPTIONS

### PASSED HORS D'OEUVRES

Pre-Dinner Reception, \$19 per person, based on 1 hour (*only available when followed by dinner*)

Cocktail Reception, \$34 per person, based on 2 hours

Please select **five**:

Mini Crab Cakes  
*Old Bay tartar*

Mini Quiche

Fried Oysters  
*bistro sauce*

Pan Seared Scallops  
*whole grain mustard*

Vegetable Spring Rolls  
*Thai chili sauce*

Smoked Salmon Bite  
*herb creme friache*

Cheeseburger Sliders  
*ketchup, pickle*

Shrimp & Pimento Grits  
*creole sauce*

Crispy Chicken Bites  
*honey mustard*

Hummus Cups  
*vegetable sticks*

Mini Meatballs  
*marinara, Parmesan*

Bacon & Onion Tart

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

Mini Croque Monsieur  
*ham, gruyere, Dijon*

Steak Au Poivre Crostini  
*port, shallots, blue cheese*

### DISPLAY PLATTERS

Priced per 25 guests

American Farmhouse Cheese \$200  
*seasonal fruit, crackers*

Crab and Artichoke Dip \$165  
*sliced baguette*

Buffalo Chicken Wings \$165  
*celery, blue cheese*

Hummus and Crudites \$125  
*grilled pita bread*

Cheeseburger Sliders \$175  
*American cheese, pickles, ketchup*

Cookies & Brownies \$125

### RAW BAR

*priced per piece*

Jumbo Shrimp Cocktail, \$4.00 each

Freshly Shucked Oysters \$3.00 per piece

Little Neck Clams, \$1.50 each

## BREAKFAST AND BRUNCH

### WEEKDAY BREAKFAST BUFFET

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

Monday-Friday, 8AM-11AM

**Continental** \$18 per guest

seasonal fruit, assorted breakfast breads, jam

**All American** \$20 per guest

scrambled eggs, bacon, brunch potatoes, toast

**American-Continental** \$24 per guest

combination of All American and Continental

### WEEKEND BRUNCH BUFFET

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

\$35 per guest

Saturday, 11AM-3PM

Sunday, 10AM-3PM

Please select **three**:

Scrambled Eggs

Seasonal Fruit

Biscuits & Gravy

Breakfast Burrito

Corned Beef Hash

Eggs Benedict

Seasonal Vegetable Frittata

French Toast

Chicken Marsala

Pan-Roasted Salmon

### ACCOMPANIMENTS

Granola & Yogurt, \$6 per guest

Smoked Salmon Platter \$8 per guest

Deviled Eggs Platter, \$48

## 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

Hanger Steak \$34

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

Seasonal Fruit & Sorbet

Flourless Chocolate Cake

Crepe Brulee

\$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  
Seasonal Fruit & Sorbet  
Flourless Chocolate Cake  
Creme Brulee

\$3 per person fee applies for all outside desserts

## BUFFET MENUS

*Minimum requirement of 25 guests*

### LUNCH BUFFET \$40 per guest

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

### DINNER BUFFET \$50 per guest

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

#### 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:

Chicken Marsala  
Salmon, lemon butter  
Sliced Hanger Steak, bordelaise  
Seasonal Vegetable Pasta  
Sausage Ragu Pasta  
Chicken Penne, parmesan cream

Honey-Glazed Ham Carving Station, \$10 per person  
Jumbo Lump Crab Cakes, \$12 per person  
Beef Striploin Carving, \$12 per person

\$100 attendant fee applies to all carving stations, per 50 guests

#### Sides

Please select **two**:

Roasted Potatoes  
Mashed Potatoes  
Rice Pilaf  
Seasonal Vegetables

#### Dessert

Please select **one**:

Assorted Petite Pastries  
Cookies & Brownies

Cupcakes, additional \$3 per guest

*Choose two flavors: vanilla, chocolate carrot, red velvet*