



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
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 guests 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 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

EVENT DETAILS

TAX AND GRATUITY

- Gratuity is optional and at the customer's discretion.
- Tax is not included in the required food & beverage minimums.
- All Food & Beverage items are subject to a 6% Virginia State Tax and a 5% Alexandria Meal Sales Tax.

OTHER FEES

- Outside dessert fee is \$3 per person. If substituted for dessert course, fee does not apply.

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.
- If no guaranteed guest count is provided by the host, the estimated guest count will serve as the guaranteed guest count.

DEPOSITS AND PAYMENTS

- An initial credit card is required to hold the reservation. We do not require a deposit to hold the reservation. We require a Food & Beverage minimum to hold your reservation.
- Payment is due at the conclusion of your event. Billing is not available.

CANCELLATIONS

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

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

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

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 fraiche

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



BOOKING REQUEST

Thank you for considering Clyde's at Mark Center for your upcoming event. Please fill out the following information and return this form via email. You will receive 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.

Event Name _____ Date/Day _____

Estimated Guest Count: _____ Room Request _____

Start Time: _____ End Time: _____

Please select: Seated Buffet Reception

Contact Name _____ Company Name: _____

E-mail _____ Telephone _____

TERMS & CONDITIONS

1. Final menu selections are due no later than two weeks prior to event date.
2. Final guest count and signed contract must be submitted by noon, two business days before your event. This number is a guarantee and is not subject to reduction. Final bill will be charged based on this guarantee.
3. Final payment is due by the end of your event. Billing and invoicing are not available.
4. Outside food brought on premises must be authorized in writing by Clyde's of Mark's Center. In consideration of the health and safety of our guests, we ask that no leftover food from a buffet or displayed hors d'oeuvres leave our premises with the event host or attendees.
5. 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 two business days are subject to a charge 100% of the total estimated bill (or \$30 per guest, whichever is greater).

Name _____ Date _____

Signature: _____