



## 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.

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.

### CURRENT POLICIES

Thank you for considering hosting your event at the Clyde's of Willow Creek Farm! Please know that we are taking every possible precaution to ensure the health and safety of both your guests and our staff, and doing so comes with new requirements. We want to ensure that your expectations for your event align with our policies, based on current Virginia mandates. Below are guidelines to be aware of for your prospective event:

1. All guests are required to wear masks unless actively eating or drinking; this includes when speaking with our staff, walking through the restaurant, and going to & from the restroom.
2. All tables must be socially distanced and set with a maximum of six guests per table.
3. All events must be completely seated. Receptions, mingling, and dancing are not allowed. Bar areas will be closed.
4. Assigned seating is required for events. Floor plans must be submitted two business days in advance, including with each guest's name and phone number.

For any potential guest who tests positive for COVID-19, we have the following procedures in place before allowing a guest to visit the restaurant:

1. At least 3 days (72 hours) have passed since recovery defined as resolution of fever without the use of fever-reducing medications.
2. Improvement in respiratory symptoms (e.g., cough, shortness of breath).
3. At least 10 days have passed since symptoms first appeared.

## **EVENT SPACES**

### **Chesapeake Room**

Maximum of 22 guests seated

### **Enclosed Patio & Wharf Bar**

Maximum of 32 guests seated

### **Enclosed Patio**

Maximum of 24 guests seated

### **Newport Room**

Maximum of 34 guests seated

## **FOOD & BEVERAGE MINIMUMS**

### **Daytime**

Monday-Saturday \$1,000

Sunday \$1,500

December: \$1500

### **Evening**

Monday-Sunday \$1,500

December: \$2,000

## **BAR & BEVERAGE SERVICES**

### **Host Bar**

All beverages will be billed to the host upon consumption

### **Non-Alcoholic Open Bar**

\$5 per guest

# 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 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.

## 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.

# 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 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*

## PLATTERS

Priced per 25 guests, displayed per table.

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, \$4.29 each

Freshly Shucked Oysters \$3.00 per piece

Little Neck Clams, \$1.50 each

# BRUNCH

## WEEKEND BRUNCH BUFFET

*To be plated by Mark Center 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

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