



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 \$1000, Saturday-Sunday \$1500

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

Dinner/Reception

Sunday-Thursday \$2300, Friday-Saturday \$3500

December: Sunday-Thursday \$2500, Friday-Saturday \$4000

EVENT DETAILS

TAX AND GRATUITY

Gratuity is optional and at the customer's discretion. Tax is not included in the required minimums. All Food & Beverage items will be subject to a 6% Virginia State Tax and a 4% Alexandria Meal Sales Tax.

OTHER FEES

Outside wine is subject to a \$15 corkage fee per bottle. 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.

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).

COCKTAIL RECEPTIONS & BEVERAGE SERVICES

HORS D'OEUVRES PLATTERS

25 pieces per platter

We suggest 4-6 pieces per guest

Crab Cake Slider \$110

Chicken Samosas \$65

Tuna Tartare-Cucumber Cups \$65

Spanakopita \$50

Buffalo Chicken Skewers \$65

Cheeseburger Sliders \$75

Pork Belly Steam Buns \$70

Seasonal Vegetable Crostini \$50

Smoked Salmon Crostini \$50

Mac 'n' Cheese Croquettes \$50

Vegetable Spring Rolls \$65

Bacon-wrapped Scallops \$75

Blackened Shrimp Po'boy Bites \$95

Steak au Poivre Crostini \$75

Fried Oyster Sliders \$85

RECEPTION EMBELLISHMENTS

Priced per 25 guests

Farmhouse Cheese Display \$185
seasonal fruit, crackers

Hummus and Crudités \$110
grilled pita bread

Shrimp Cocktail \$3.75 per piece

Crab and Artichoke Dip \$145
sliced baguette

Buffalo Chicken Wings \$145 (*100 pieces*)

Freshly Shucked Oysters \$2.75 per piece

BAR AND BEVERAGE SERVICE

Host Bar/Open Bar

All beverages are billed to the host upon consumption

Non-Alcoholic Open Bar

\$5 per guest

Cash Bar

All beverages will be purchased by guests

Fee of \$2 per guest will be applied to the host (\$100 minimum)

BREAKFAST AND BRUNCH

BREAKFAST BUFFET

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

Minimum of 20 guests

Monday-Saturday, 8AM-11AM

Sunday, 8AM-10AM

Continental \$16 per guest

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

All American \$18 per guest

scrambled eggs, bacon, brunch potatoes, toast

American-Continental \$22 per guest

combination of All American and Continental

BRUNCH BUFFET

Includes bacon, sausage, brunch potatoes, breakfast breads, coffee, tea, and orange juice

Minimum of 25 guests, \$32 per guest

Saturday, 11AM-3PM

Sunday, 10AM-3PM

Please select **three**:

Pan-Roasted Salmon

Eggs Benedict

Eggs Chesapeake

French Toast

Seasonal Fish

Biscuits & Gravy

(choice of black pepper or sausage gravy)

Scrambled Eggs

Seasonal Vegetable & Cheese Strata

Breakfast Burritos

Accompaniments

Smoked Salmon Platter \$8 per guest

Seasonal Vegetables \$6 per guest

Seasonal Fruit \$5 per guest

Granola & Yogurt \$4 per guest

BUFFET MENUS

LUNCH BUFFET \$36 per guest

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

DINNER BUFFET \$46 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 Vegetable Pasta
Chicken & Parmesan Cream Pasta
Sausage Ragout Rigatoni
Herb-crust Baked Cod
Pan-Seared Salmon with lemon butter
Meatloaf with mushroom gravy

Coffee-spiced Pork Chops
Roasted Chicken with herb-caper jus
Jumbo Lump Crab Cakes
add \$10 per guest
Beef Strip Loin Carving
add \$10 per guest

Sides

Please select **two**:

Roasted Potatoes
Mashed Potatoes
Farro-Kale Ragout
Seasonal Vegetable

Dessert

Please select **one**:

Seasonal Fruit Plate
Cookies & Brownies
Assorted Cupcakes
Assorted Tartlets

PLATED LUNCH MENU

TWO-COURSE PLATED LUNCH

Priced per guest

Includes two courses, soda, coffee, and tea

First Course

Please select **one**:

Mixed Green Salad

Caesar Salad

Soup of the Day

Entree

For under 50 guests, please select **two**:

For over 50 guests, please select **one**:

Seasonal Vegetable Pasta \$24

Chicken & Parmesan Cream Pasta \$24

Sausage Ragout Rigatoni \$24

Chicken Breast \$25

Meatloaf \$25

Jumbo Lump Crab Cake \$28

Pan-Seared Salmon \$28

Hanger Steak \$28

Vegetarian or vegan option available upon request, \$24 per guest

\$15 Children's menu, available for ages 10 and under

Our Chef will prepare accompanying dishes for the entrees based on seasonal availability. Please refer to our regular menus for examples of entree presentations.

Dessert add \$5 per guest

Please select **one**:

Cheesecake

Seasonal Fruit Crisp

Seasonal Parfait

Espresso Pots de Crème

PLATED DINNER MENU

THREE-COURSE PLATED DINNER

Priced per guest

Includes three courses, soda, coffee, and tea

First Course

Please select **one**:

Mixed Greens Salad

Caesar Salad

Seasonal Salad

Soup of the Day

Entree

Please select **two**:

Seasonal Penne Pasta \$36

(please select marinara, cream, or garlic oil and vegetable, chicken, or sausage)

Chicken Breast \$38

Pan Seared Salmon \$42

Seasonal Steak \$52

Jumbo Lump Crab Cakes \$52

OR

Duet Entree

Entire party must have **one** selection:

Filet and Crab Cake \$54

Filet and Salmon \$50

Vegetarian or vegan option available upon request, \$34 per guest

\$15 Children's menu, available for ages 10 and under

Our Chef will prepare accompanying dishes for the entrees based on seasonal availability. Please refer to our regular menus for examples of entree presentations.

Dessert

Please select **one**:

Cheesecake

Seasonal Parfait

Seasonal Fruit Crisp

Espresso Pots de Crème

CAKE MENU

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

CAKE SIZES & PRICES

12" Round Cake

Serves up to 16 guests

\$50

Half Sheet Cake

Serves up to 30 guests

\$90

Full Sheet Cake

Serves up to 60 guests

\$180

CAKE SELECTIONS

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



BOOKING REQUEST

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 _____ Date/Day _____

Guest Count: _____ Start Time: _____ End Time: _____

Please select: Seated Buffet Reception

Contact Name _____

Address _____

E-mail _____

Telephone _____

Please note that billing is not available.

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. 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).

I understand that final payment is due in full on the day of the event, menu selection is due at least seven days in advance, and final guest count is due two business days in advance.

Name _____ Date _____

Signature: _____