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ABOUT

OUR VENUE

Established in 1856, Old Ebbitt Grill is Washington's oldest saloon, just steps from The White House and museums downtown. It was a favorite of Presidents Grant, Cleveland, Harding, and Theodore Roosevelt and is still a popular meeting spot for political insiders, journalists, celebrities and theater-goers. We offer a variety of private dining options for your next business or social event.

OUR FOOD

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 Old Ebbitt Grill for your upcoming event. Our Event Manager and our Executive Chef will be at your service to create a custom-designed menu for your special event with the freshest seasonal fare.



EVENT SPACES

CABINET ROOM

- Maximum of 50 guests seated, 75 guests for standing receptions
- Maximum of 40 guests for a buffet
- \$100 room rental fee
- Only accessible via stairs, no elevator access

Daytime Food & Beverage minimums: Breakfast \$500, Lunch \$1000 Monday-Friday, \$1,500 Saturday & Sunday
Evening Food & Beverage minimums: Sunday-Thursday \$2,500, Friday-Saturday \$3,000, *December* \$3,500

OYSTER BAR

- Monday-Friday only
- Maximum of 65 guests for standing receptions, minimum two hours
- \$100 room rental fee

Food & Beverage minimum: 5pm-7pm \$3,000, additional hours \$1,500

CORNER BAR ALCOVE

- Monday-Friday only
- Maximum of 25 guests for standing receptions, minimum two hours
- \$100 Room rental fee

Food & Beverage minimum: 5pm-7pm \$1,000, additional hours are \$500

EVENT DETAILS

SERVICE CHARGE AND TAX

- All Food & Beverage items are subject to a 20% service charge (15% service, 5% admin)
- All food, beverage, and service charges are subject to a 10% DC Sales Tax
- A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.

DEPOSIT

- A non-refundable, non-transferable deposit is due upon booking
- Deposits are equal to 50% of Food & Beverage minimum

CANCELLATIONS

- Cancellations two weeks prior to event date will be subject to 50% of estimated cost (or \$30 per guest, whichever amount is greater)
- Cancellations one week prior to event date are subject to 100% of the estimated contract

GUARANTEED GUEST COUNT

- An estimated guest count must be submitted when reserving the event
- A guaranteed guest count is due by noon, two business days prior to the event date
- Guaranteed guest counts are 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

MENU SELECTION

- All events are required to use the private event menus in this packet
- Reception-style events require a food minimum of \$34 per guest
- Bar package is required for the duration of contracted event
- Food & Beverage selections are due no later than two weeks prior to event date

OTHER FEES

- Outside dessert fee is \$3 per guest; if substituted for dessert course, fee does not apply

BEVERAGE SERVICES

PREMIUM OPEN BAR

Premium liquor, beer, wine, and non-alcoholic beverages

One hour \$22 per guest

Second hour \$18 per guest

Additional hours \$15 per guest, per hour

STANDARD OPEN BAR

Standard liquor, beer, house wine, and non-alcoholic beverages

One hour \$18 per guest

Second hour \$16 per guest

Additional hours \$12 per guest, per hour

BEER & WINE OPEN BAR

Beer, house wines, and non-alcoholic beverages

One hour \$16 per guest

Second hour \$14 per guest

Additional hours \$10 per guest, per hour

BRUNCH OPEN BAR

Champagne, mimosas, and Bloody Marys

Two hours \$20 per guest

Additional hours \$10 per guest, per hour

HOST BAR

Beverages will be billed to the host based upon consumption

Please select premium, standard, or beer & wine only

CASH BAR

All beverages will be purchased by guests

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

NON-ALCOHOLIC OPEN BAR

Sodas, juices, iced tea, and coffee

\$5 per guest

BREAKFAST AND BRUNCH

WEEKDAY BREAKFAST BUFFET

Weekday pricing does not apply to holidays

Monday-Friday

Includes freshly brewed coffee, hot tea, assorted juices

Continental \$20 per guest

Seasonal fruit, assorted breakfast breads

Classic American \$22 per guest

Scrambled eggs, bacon, brunch potatoes, toast

American-Continental \$26 per guest

Combination of Continental and Classic American

WEEKEND BRUNCH BUFFET

\$35 per guest

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

Please select **three**:

Scrambled Eggs

Seasonal Fruit

Eggs Benedict

Breakfast Burrito

French Toast

Chicken Marsala

Vegetable Frittata

Biscuits & Gravy

Seasonal Fish

ATTENDED STATION

Omelet station, \$8 per guest

Attendant fee of \$100, per 50 guests

ACCOMPANIMENTS

Granola & Yogurt Parfaits, \$6 per guest

Roasted Vegetables, \$6 per guest

Seasonal Fruit, \$6 per guest

Smoked Salmon platter, \$8 per guest

Deviled Eggs platter, \$48 per platter

COCKTAIL RECEPTIONS

Minimum of \$34 per guest for food, if not followed by dinner

PASSED HORS D'OEUVRES

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

Cocktail Reception \$34 per guest, based on two hours

Please select **five**:

Mini Crab Cakes

Old Bay aioli, lemon

Fried Oysters

bistro sauce

Shrimp & Grits

pimento cheese grits, creole sauce

Seafood Cocktail

Tabasco, avocado, cilantro

Stuffed Mushroom Florentine

spinach, Parmesan

Chicken Salad-Endive Spoons

*grain mustard, golden raisins,
tarragon, yogurt dressing*

Edamame Hummus Cups

vegetable sticks

Seared Tuna

*avocado, scallions,
sesame-soy vinaigrette*

Mini Croque-Monsieurs

ham, gruyere, Dijon mustard

Cornmeal-crusted Shrimp

bistro sauce, pickled onion

Baked Vegetable Empanadas

tomatillo salsa

Steak Bites

shallots, port, blue cheese

Smoked Salmon Bites

herbed crème fraiche

Crispy Chicken Bites

Thai chili sauce, cilantro

Vegetable Spring Rolls

Thai chili sauce

Prosciutto-wrapped Chicken

salsa verde, capers

Applewood Bacon-wrapped Scallops

barbeque sauce

Mushroom Crostini

*roasted garlic ricotta, arugula,
pecorino*

Sliders

beef brisket, pork, or chicken

Mini Lobster Roll

add \$2 per piece

Grilled Baby Lamb Chops

add \$2 per piece

RAW BAR

Jumbo Shrimp Cocktail \$4.00 each

Shucked Oysters \$3.00 each

Little Neck Clams \$1.50 each

Orca Platter

1# lobster, 6 Jonah Crab claws, 6 clams,

24 oysters, 12 shrimp, \$159.99

DISPLAYED PLATTERS

Priced per 25 guests

Farmhouse Cheese Board

seasonal fruit, crackers

\$200

Hummus & Crudité

grilled pita bread

\$125

Crab & Artichoke Dip

sliced baguette

\$165

Antipasto Platter

*Italian cheeses, assorted cured
meats, marinated vegetables,
olives, bread & crackers*

\$200

Charcuterie

assorted cured meats, breads

\$210

Cheeseburger Sliders

American cheese, pickle

\$180

Assorted Cookies & Brownies

\$125

TWO-COURSE PLATED LUNCH MENU

Includes salad, choice of two entrees, soda, tea, and coffee

Salad

Please select **one**:

Mixed Greens
Caesar
Seasonal

Entrée

For under 50 guests, please select **two**:
(guests select entrée day of event)

Cannelloni di Casa *(not vegetarian)* \$29
Chicken \$30
Salmon \$32
Jumbo Lump Crab Cake \$34
Hanger Steak \$34

Seasonal sides will accompany all entrées

Vegetarian and vegan options available upon request, \$30

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

Dessert add \$6 per guest

Please select **one**:

Cheesecake
Seasonal Fruit & Sorbet
Flourless Chocolate Torte
Bread Pudding
Crème Brûlée

THREE-COURSE PLATED DINNER MENU

Includes salad, choice of two entrees, dessert, soda, tea, and coffee

First Course

Please select **one**:

Mixed Greens
Caesar
Seasonal

Entrée

For under 50 guests, please select **two**:
(guests select entrée day of event)

Cannelloni di Casa *(not vegetarian)* \$40
Chicken \$42
Salmon \$44
Seasonal Fish \$46
Steak Selection \$58
Jumbo Lump Crab Cakes \$58

OR

Duet Entrée

Entire party must have **one** of the following selections:

Filet Mignon & Salmon \$59
Filet Mignon & Crab Cake \$61

Seasonal sides will accompany all entrées

Vegetarian and vegan options available upon request, \$42

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

Dessert

Please select **one**:

Cheesecake
Seasonal Fruit & Sorbet
Flourless Chocolate Torte

Bread Pudding
Crème Brûlée

BUFFET MENUS

available for groups between 25-40 guests

LUNCH BUFFET \$42 per guest

Includes one salad, two entrées, two sides, dessert, soda, tea, and coffee

DINNER BUFFET \$52 per guest

Includes two salads, three entrées, two sides, dessert, soda, tea, and coffee

Salads

Please select **one** for Lunch, or **two** for Dinner:

Mixed Greens
Caesar
Seasonal

Entrées

Please select **two** for Lunch, or **three** for Dinner:

Chicken Marsala
Salmon
Steak
Vegetarian Pasta
Cannelloni di Casa (*not vegetarian*)
Chicken Pesto Penne
Jumbo Lump Crab Cakes (*add \$12 per guest*)

Carving Station

Turkey carving (*add \$8 per guest*)
Glazed Ham carving (*add \$10 per guest*)
Beef carving (*add \$12 per guest*)

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

Sides

Please select **two**:

Mashed Potatoes
Roasted Potatoes
Grain Salad
Seasonal Vegetables
Green Beans

Dessert

Please select **one**:

Assorted Petite Pastries
Cookies & Brownies
Cheesecake & Brownie Bites
Seasonal Fruit