



PRIVATE EVENTS

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ABOUT

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.

FOOD

Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term. 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. Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea." In addition to our local, farm-grown produce and seafood, we proudly serve Bell & Evans chicken and Cedar River Farms® Natural Beef, both humanely raised, free of hormones and antibiotics.

Our sincere belief is that great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create that experience.

EVENT SPACES

CABINET ROOM (PRIVATE)

Daytime Food & Beverage minimums: Breakfast Monday-Friday \$500;

Lunch Monday-Friday \$1,000; Brunch Saturday-Sunday \$1,500

Evening Food & Beverage minimums: Sunday-Thursday \$2,500;

Friday & Saturday \$3,000; December \$3,500

- Maximum of 50 guests seated, 40 guests for a buffet, 65 guests for standing receptions
- \$150 Room Rental fee
- Only accessible via stairs, no elevator access

LOUNGE (SEMI-PRIVATE)

Weekend Daytime Food & Beverage minimum: \$1,500

Evening Food & Beverage minimum: Sunday-Thursday \$2,500; Friday & Saturday \$3,000

- Maximum of 30 guests seated, 75 guests for standing receptions
- \$250 Room Rental fee
- Audio-visual equipment & amplified sound are not permitted at anytime

ATRIUM (SEMI-PRIVATE)

Weekend Daytime Food & Beverage minimum: \$1,500

Evening Food & Beverage minimum: Sunday-Thursday \$2,500; Friday & Saturday \$3,000

- Maximum of 30 guests seated, 75 guests for standing receptions
- \$250 Room Rental fee
- Audio-visual equipment & amplified sound are not permitted at anytime

LOUNGE & ATRIUM (SEMI-PRIVATE)

Weekend Daytime Food & Beverage minimum: \$2,000

Evening Food & Beverage minimum: \$3,000; December \$3,500

- Maximum of 100 guests seated, 150 guests for standing receptions
- \$250 Room Rental fee
- Audio-visual equipment & amplified sound are not permitted at anytime

FULL ATRIUM (PRIVATE)

Weekend Daytime Food & Beverage minimum: \$15,000

Evening Food & Beverage minimum: Sunday-Thursday \$20,000; Friday & Saturday \$30,000;

Friday & Saturday (January, February, July, August) \$25,000

- Maximum of 225 guests seated, 450 guests for standing receptions
- Full Atrium is not available before 7pm Monday-Friday
- \$1,000 Room Rental Fee
- Audio-visual equipment & amplified sound are permitted after 8pm Monday-Friday; permitted all day Saturday & Sunday

ROOFTOP TERRACE (PRIVATE; WEATHER & SEASON PERMITTING)

Atrium (semi-private Atrium or Full Atrium) serves as weather backup location

Food & Beverage minimum: \$5,000

- Maximum of 200 guests for standing receptions
- Available after 6pm Monday-Friday and all day Saturday and Sunday, ending by 10pm
- \$1,000 Room Rental Fee
- Audio-visual equipment & amplified sound are not permitted at any time

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 the 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 10% DC 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 DC Sales Tax, gratuity or additional fees.
- 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.
- Old Ebbitt Grill reserves the right to add service charge for large scale events.

DEPOSIT & 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).
- 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 count will serve as the guaranteed guest count.

MENU SELECTION

- Final food & beverage selections are due two weeks in advance.
- A Bar & Beverage Package is required for the full length of the event.
- Reception style events require a food minimum of \$34/person for full guest count.
- Food pricing is subject to change until menu selections are confirmed.

OTHER FEES

- Outside dessert fee is \$3 per guest; if substituted for dessert course, fee does not apply
- Food or beverage may not be brought on or off premises without written permission of the event department.

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

Monday-Friday *Weekday pricing does not apply to holidays*

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

Vegetable Frittata

Biscuits & Gravy

Seasonal Fish

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

ATTENDED STATION

Omelet station, \$8 per guest

Attendant fee of \$100, per 50 guests

COCKTAIL RECEPTIONS

HORS D'OEUVRES

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*:

Bacon-Wrapped Scallops ^{GF}
red pepper jam

Oysters Rockefeller ^{GF}
*spinach, watercress,
garlic butter, Parmesan*

Fried Oysters
cocktail sauce

Shrimp & Grits Croquette
scallion, Cheddar cheese

Shrimp Cocktail ^{GF}
cocktail sauce

Mini Crab Cakes
remoulade

Mini Lobster Roll
*lobster salad, potato roll
(upcharge \$2/piece)*

Classic Deviled Eggs ^{GF}
paprika, chives

Smoked Salmon & Cucumber ^{GF}
whipped dill cream cheese

Tuna Poke Tostada
*avocado, cucumber, scallion,
sesame-ginger dressing*

Burger Sliders*
*classic American, pimento and
bacon, or jalapeno*

Steak Bites* ^{GF}
shallot-Dijon cream

Glazed Meatballs
bacon, horseradish

Grilled Baby Lamb Chop ^{GF}
*gremolata
(upcharge \$2/piece)*

Vegetable Spring Rolls ^{GF}
Thai chili sauce

Grilled Cheese
pimento cheese, smoked ham

Arancini ^{GF}
*black truffle mushrooms,
Grana Padano*

Crispy Chicken Bites
*buffalo, honey old bay,
or honey sriracha*

Tandoori Chicken Skewer ^{GF}
cilantro-mint chutney

Hummus & Cucumber ^{GF} ^{GF}
Aleppo pepper, olive oil

Mini Avocado Toast ^{GF}
olive oil, sea salt

Stuffed Mushroom Florentine ^{GF} ^{GF}
spinach, Parmesan

RAW BAR

Jumbo Shrimp Cocktail \$4.29 each

Shucked Oysters \$3.00 each

Little Neck Clams \$1.50 each

Orca Platter

1# lobster, Maryland-style crab cocktail

6 clams, 24 oysters, 12 shrimp, \$164.99

PLATTERS

Priced per 25 guests, displayed per table.

Farmhouse Cheese Board
seasonal fruit, crackers
\$200

Antipasto Platter
*Italian cheeses, assorted cured
meats, marinated vegetables,
olives, bread & crackers*
\$200

Hummus & Crudit 
grilled pita bread
\$125

Charcuterie
assorted cured meats, breads
\$210

Crab & Artichoke Dip
sliced baguette
\$165

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

Entrées

Seasonal sides will accompany all entrées

Please select *two*: (*guests select entrée day of event*)

Chicken \$30

Salmon \$32

Jumbo Lump Crab Cake \$34

8-oz. NY Strip Steak \$38

Vegetarian and vegan options available upon request, \$30

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

Dessert add \$6 per guest

Please select *one*:

Seasonal

Seasonal Fruit & Sorbet

Chocolate Cake

Bread Pudding

Crème Brûlée

Key Lime Pie

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

Entrées

Seasonal sides will accompany all entrées

Please select *two*: (*guests select entrée day of event*)

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

Vegetarian and vegan options available upon request, \$42

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

Dessert

Please select *one*:

Seasonal

Seasonal Fruit & Sorbet

Chocolate Cake Bread Pudding

Crème Brûlée

Key Lime Pie

BUFFET MENUS

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
Salmon
Steak
Vegetarian Pasta (Seasonal)
Cannelloni di Casa (*not vegetarian*)
Chicken Pasta (Seasonal)
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