



WEDDING RECEPTIONS

675 15th Street NW, Washington, DC 20005
202.552.5000
events@ebbitt.com

WELCOME TO THE OLD EBBITT GRILL

Thank you for considering the Old Ebbitt Grill for your wedding. We look forward to making your celebration a memorable experience! We've put together the following package for your special day, which includes the following:

- Five hour wedding reception ranging from \$135-\$160 per person
- Five hour standard open bar
- Hour-long reception including passed and displayed hors d'oeuvres
- Three course plated menu
- Celebratory toast
- Tableside wine service

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.



THE EVENT SPACE

ROOFTOP TERRACE COCKTAIL RECEPTION *(seasonal; weather-permitting)*

The Rooftop Terrace is available for your cocktail hour (May-October). This stunning outdoor terrace overlooks the White House, Washington Monument and the National Mall, with sweeping views from the National Cathedral to the Pentagon and along the Potomac River. Guest capacity is a maximum of 200.

The Atrium serves as the backup location in the event of inclement weather.

ATRIUM

Host your celebration in our expansive Atrium, which features a soaring fourteen-story ceiling and incredible skylight. Your guests will have access to a private entrance.

FOOD & BEVERAGE MINIMUMS

There is a \$15,000 food & beverage minimum for daytime events ending before 4:00 pm.

There is a \$30,000 food & beverage minimum for evening events starting after 6:00 pm.

There is an \$25,000 off peak food & beverage minimum for evening events starting after 6:00 pm in January, February, July, and August.

A 20% service charge and 10% DC tax are additional. Service charge is subject to 10% DC tax.

CAPACITY

The Atrium can accommodate up to 220 people seated, allowing space for a dance floor.

The Rooftop Terrace can accommodate up to 200 people for a cocktail reception.

FOOD & BEVERAGE

MENU SELECTION

Upon booking, our Private Events team will work with you to create your menu based on local, seasonal ingredients. To help you choose your menu, we provide a complimentary tasting for two. We will happily accommodate all vegetarians, vegans, allergies, and dietary restrictions.

- Final food & beverage selections are due one month in advance.
- Food or beverage may not be brought on or off premises without written permission of the event department.
- A children's menu is available for \$30/child for children under the age of 10.
- Food pricing currently valid through June 30, 2021.

BAR SERVICE

Our bar package includes five hours of standard open bar, with a celebratory toast at dinner and tableside wine service. Premium level liquor and upgraded wine are available for an additional charge. Any guest attending the event and requesting alcoholic beverages may be asked to present proof of age, and we reserve the right to decline service to any guest at any time.

EVENT DETAILS

SERVICE CHARGE, TAX & FEES

- All food & beverage items are subject to a 20% service charge (includes a 5% admin fee).
- All food & beverage items are subject to a 10% DC Sales Tax.
- Food & Beverage Minimums do not include DC Sales Tax, service charge or additional fees.
- \$1,250 room rental fee.
- \$440 security fee includes two security guards.
- Coat check: one attendant per 50 guests is required. \$100 will be applied per attendant.

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

- All cancellations must be made in writing. Cancellations within 30 days of event date are subject to a charge equal to entire estimate, or \$135 per guest, whichever is greater. Cancellations prior to 30 days of event date will be subject to the forfeiture of the full deposit.
- 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.
- Submission of full guest list is required

LINENS & DECOR

We provide dining tables, gold chairs, white tablecloths, white napkins, and flameless votive candles. Linens or specialty furniture may be rented from an outside vendor. We do not allow real flame candles of any kind.

VENDORS

We are happy to supply a list of recommended vendors to include lighting, draping, florists, bakeries, linens, and décor.

BANDS, DJs, & AUDIO VISUAL

The Full Atrium must be reserved when using amplified sound, music or AV equipment. AV equipment and music may only be used after 8:00pm Monday-Friday. We recommend a minimum of four speakers (2 wireless) when using amplified sound in the Atrium, based on configuration of the space.

BEVERAGE SERVICES

FIVE HOUR STANDARD OPEN BAR

Standard liquor includes Absolut, Tanqueray, Jack Daniels, Jim Beam, Dewars, Bacardi, and Jose Cuervo

Assorted bottled beers

Old Ebbitt Grill label house red & white wine

Non-alcoholic beverages

UPGRADED PREMIUM OPEN BAR

\$15 additional per guest

Premium liquor includes Grey Goose, Bombay Sapphire, Woodford Reserve, Johnny Walker Black, Mount Gay, and Patron Silver

Assorted bottled beers

Upgraded red & white wine (up to \$40/bottle)

Non-alcoholic beverages

WINE

Our standard package includes house wine.

You may choose to upgrade wine and can choose from our extensive wine list.

We will then charge the difference between our house wine (\$31.00/bottle) and the price of your selection.

CELEBRATORY TOAST

We include sparkling wine for your toast.

Upgrade from sparkling wine to Champagne; additional costs apply.

SPECIALTY COCKTAILS

Choose one of our classic cocktails to be available at the bar. Additional pricing per cocktail applies.

COCKTAIL HOUR

PASSED HORS D'OEUVRES

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

PLATTERS

Please select **one**:

Farmhouse Cheese Board

seasonal fruit, crackers

Crab & Artichoke Dip

sliced baguette

Hummus & Crudité

grilled pita bread

Charcuterie

assorted cured meats, breads

Antipasto Platter

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

RAW BAR *(additional cost applies)*

Jumbo Shrimp Cocktail \$4.29 each

Shucked Oysters \$3.00 each

SEATED DINNER MENU

Select one option for each course:

SALAD COURSE

served with house baguette & whipped butter

Mixed Greens

Caesar

Market

ENTREE COURSE

served with seasonal sides

Roast Chicken \$135

Grilled Filet Mignon \$155

Duet of Grilled Filet Mignon & Pan-Seared Salmon \$150

Duet of Grilled Filet Mignon & Jumbo Lump Crab Cake \$160

Vegetarian and vegan options available upon request, \$135

\$30 children's menu, available for ages under 10

DESSERT

served family-style to each table, with coffee and tea

Petite Pastries

assorted sweets & treats

Food pricing currently valid through June 30, 2021.