



## EVENT INFORMATION

1700 North Beauregard Street, Alexandria, VA 22311 | Phone: 703.820.8300 | [mcevents@clydes.com](mailto:mcevents@clydes.com)

## ABOUT

Located on 350 wooded acres in the West End of historic Alexandria, Clyde's at Mark Center is a vivid celebration of sporting life on the water. Guests may relax into the comfortable surroundings and escape to an Adirondack fishing camp, a Chesapeake Bay hunt club, a Potomac boathouse, a Newport yacht, or a Nantucket beach shack.

## OUR 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

### CHESAPEAKE ROOM

Maximum of 40 guests seated

### NEWPORT ROOM

Maximum of 75 guests seated

### ENCLOSED PATIO (ATRIUM) & WHARF BAR

Maximum of 100 guests seated

### SECRET GARDEN

Maximum of 35 guests seated

### ENCLOSED PATIO (ATRIUM)

Maximum of 70 guests seated

### OUTDOOR TENT

Maximum of 90 guests seated

### WHARF BAR

Maximum of 20 guests seated

## SEATED LUNCH MENU

### TWO COURSES

Price includes salad, choice of two entrees, soda, coffee & tea

#### Salad

Select *one*:

Mixed Greens

Caesar

Seasonal

#### Entrée

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

Groups over 50 guests, please select *one*:

Sausage Ragu Pasta \$27

Chicken \$28

Salmon \$32

8-oz. NY Strip Steak \$38

*Seasonal sides accompany all entrees*

Vegetarian or vegan option available upon request, \$28 per guest

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

**Dessert** add \$6 per guest

Select *one*:

Cheesecake

Fresh Fruit & Sorbet

Flourless Chocolate Cake

Seasonal Dessert

\$3 per person fee applies for all outside desserts

## SEATED DINNER MENU

### THREE COURSES

Price includes salad, choice of two entrées, dessert, soda, coffee, tea

#### Salad

Select *one*:

Mixed Greens Salad  
Caesar Salad  
Seasonal Salad

#### Entrée

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

Groups over 50 guests, please select *one*:

Sausage Ragu Pasta \$38  
Chicken \$40  
Salmon \$44  
Steak Selection \$58

OR

#### Duet Entrée

*Entire party must have one duet selection:*

Filet Mignon & Salmon \$56

*Seasonal sides accompany all entrees*

Vegetarian or vegan option available upon request, \$40 per guest  
Children's menu, available for ages 10 and under, \$16 per child

#### Dessert

Please select *one*:

Cheesecake  
Fresh Fruit & Sorbet  
Flourless Chocolate Cake  
Seasonal Dessert

\$3 per person fee applies for all outside desserts

## ENHANCEMENTS

### HORS D'OEUVRES

Add a course to lunch or dinner, \$19 per guest.

Please select **five**:

Mini Croque Monsieur  
*ham, gruyere, Dijon*

Mini Quiche

Fried Oysters  
*bistro sauce*

Cheeseburger Sliders  
*ketchup, pickle*

Vegetable Spring Rolls  
*Thai chili sauce*

Smoked Salmon Bite  
*herb crème fraîche*

Hummus Cups  
*vegetable sticks*

Shrimp & Cheddar Grits  
*creole sauce*

Crispy Chicken Bites  
*honey mustard*

Roasted Mushroom Crostini  
*roasted garlic ricotta, arugula,  
Pecorino Romano*

Mini Meatballs  
*marinara, Parmesan*

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 Crudités \$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 per piece

# **BUFFET MENUS**

*Minimum requirement of 25 guests*

## **LUNCH BUFFET \$42 per guest**

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

## **DINNER BUFFET \$52 per guest**

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

### **Salad**

Please select **one** for lunch, **two** for dinner:

Mixed Greens Salad  
Caesar Salad  
Seasonal Salad

### **Entrées**

Please select **two** for lunch, **three** for dinner:

Chicken Scallopini  
Pan Roasted Salmon  
Sliced Flank Steak, Bordelaise  
Pasta Primavera  
Pasta Bolognese  
Seasonal Fish

Honey-Glazed Ham Carving Station, \$10 per person  
Beef Striploin Carving, \$12 per person

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

### **Sides**

Please select **two**:

Roasted Potatoes  
Mashed Potatoes  
Rice Pilaf  
Sautéed Green Beans  
Seasonal Vegetables

### **Dessert**

Please select **one**:

Assorted Pastries  
Cookies & Brownies

## BRUNCH

### WEEKEND BRUNCH BUFFET

*To be plated by Clyde's 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

Pan-Roasted Salmon

Corned Beef Hash

Eggs Benedict

Seasonal Vegetable Frittata

French Toast

Chicken Marsala

### ACCOMPANIMENTS

Granola & Yogurt, \$6 per guest

Smoked Salmon Platter \$8 per guest

Deviled Eggs Platter, \$48

## BEVERAGE SERVICE

### HOST BAR

All beverages will be billed to the host upon consumption

### NON-ALCOHOLIC OPEN BAR

\$5 per guest

## EVENT DETAILS

### FOOD & BEVERAGE MINIMUMS

**Daytime:** Mon-Fri \$1,000 | Sat & Sun \$1,500 | December: \$2,000

**Evening:** Sun-Thurs \$2,000 | Fri & Sat \$3,000 | December: \$2,500 Sun-Thurs; \$4,000 Fri & Sat

**Outdoor Tent Full Buy-Out: \$5000**

- Food & Beverage Minimums do not include Virginia State Tax or Alexandria Meal Tax; gratuity or additional fees.

### GRATUITY, TAX & SERVICE

- 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*).
- 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 & 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.

### 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.
- Food pricing is subject to change until menu selections are confirmed.
- 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.

October 2021

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