GEORGE WASHINGTON’S
MOUNT ★ VERNON

MENU
To ensure proper and prompt service, a pre-set menu is required for all groups over 15 people. Menu selections are due 14 days prior to your scheduled event. Final guest count must be supplied 5 business days in advance. A 22% service charge and 6% tax is applied to all event services. Menu items and prices are subject to change.

ROOM CAPACITIES & RATES

<table>
<thead>
<tr>
<th>Evening Restaurant Buyout (4pm – 11pm)</th>
<th>Rental Fee</th>
<th>Food &amp; Beverage Minimums</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday &amp; Monday</td>
<td>$1,500</td>
<td>$8,000</td>
</tr>
<tr>
<td>Tuesday – Friday</td>
<td>$2,000</td>
<td>$11,000</td>
</tr>
<tr>
<td>Saturday &amp; Sunday (before a holiday)</td>
<td>$3,000</td>
<td>$13,500</td>
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</tbody>
</table>

*The Entire Restaurant does not include the Tavern*

Room Rental fees do not apply to breakfast (7:00am-11:00am)

<table>
<thead>
<tr>
<th>Individual Dining Rooms Evening Rentals</th>
<th>Capacity</th>
<th>Sun-Fri Rental</th>
<th>Sat Rental (Sun before holiday)</th>
<th>Food &amp; Beverage Minimums</th>
</tr>
</thead>
<tbody>
<tr>
<td>Betsy Ross Room</td>
<td>40 seated</td>
<td>$300</td>
<td>$350</td>
<td>Sun-Fri: $1,200</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Sat: $1,500 (Sun before holiday)</td>
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<tr>
<td>Verandah Room</td>
<td>50-60 seated</td>
<td>$450</td>
<td>$550</td>
<td>Sun-Fri: $2,500</td>
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<td></td>
<td></td>
<td></td>
<td></td>
<td>Sat: $3,500 (Sun before holiday)</td>
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<tr>
<td>George Washington Room</td>
<td>80-100 seated</td>
<td>$800</td>
<td>$1,500</td>
<td>Sun-Fri: $5,000</td>
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<td></td>
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<td></td>
<td>Sat: $9,000 (Sun before holiday)</td>
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<tr>
<td>Sunken Garden (Can only be rented in conjunction with Verandah room)</td>
<td>N/A</td>
<td>$200</td>
<td>$500</td>
<td>N/A</td>
</tr>
</tbody>
</table>
TIMES OF AVAILABILITY

Breakfast: 7 am – 10 am | 2 hour event limit
Lunch: 11 am – 4 pm | 2 hour event limit
Dinner: 4 pm – 11 pm | *Event time limit is contingent on the room selection*
The Entire Restaurant: Four hour event time. $500 for each additional hour, and prorated food and beverage minimums. *The Entire Restaurant does not include the Tavern*
George Washington Room, Verandah and Sunken Garden: Three hour event time. $250 for each additional hour, and prorated food and beverage minimums.
Betsy Ross: Three hour event time. $200 for each additional hour, and prorated food and beverage minimums.

ENTERTAINMENT

Only non-amplified, acoustic, classical music will be permitted in a single dining room (e.g. string quartet, trio, harp, etc.). Amplified music will be permitted ONLY when the entire restaurant has been rented or in the Sunken Garden.

BEVERAGE SERVICE

No alcohol will be permitted to be brought in from the outside. We recommend that you select your wines in advance to ensure availability. There will be a $200 bartender’s fee for each bartender working an event. We recommend one bartender for every 75 guests.

ADDITIONAL SERVICES

Audio Video Services:
Podium with Speaker and Wireless Microphone: $150.00
60” TV with rolling stand and HDMI cable - $200
Bluetooth speaker: $50
Wireless Microphone with Speaker: $100
Additional requests can be accommodated through our AV department. Specific needs required two weeks prior to event.

Decorating Services:
There is a $200 décor set up fee for all outside décor brought in by client, that you would like the Mount Vernon Inn to set up. This fee does not include basic table placement and setup.

For all off-site events including the Library, APC, Vaughn Lobby, Gristmill, East Lawn & Piazza, there could be additional equipment rental fees.

OUTSIDE SERVICES

Any services or products brought in from the outside must be pre-approved. The Mount Vernon Inn Restaurant has a recommended vendors list we will provide to aid in planning your special event. Any specialty items are to be ordered through the catering department and our partnered rental companies.
BREAKFAST BUFFET PACKAGES

The General’s Breakfast  $27/person
Choice of Breakfast Casserole or Biscuits & Gravy, Two choices of Breakfast Meat, Breakfast Potatoes, Waffles, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Orange Juice, Coffee and Tea

Lady Washington Breakfast  $23/person
Scrambled Eggs, Choice of Breakfast Meat, Breakfast Potatoes, Biscuits & Gravy, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Orange Juice, Coffee and Tea

Mansion House Breakfast  $19/person
Scrambled Eggs, Choice of Breakfast Meat, Breakfast Potatoes, Yogurt & Granola, Fruit Salad, Assorted breakfast pastries, Orange Juice, Coffee and Tea

Greenhouse Breakfast $15/person
Assorted breakfast pastries, Assorted Bagels with Cream Cheese or Butter, Fruit Salad, Yogurt & Granola, Individual Oatmeal cups, Cereal, Orange Juice, Coffee and Tea

The Wharf Breakfast  $12/person
Assorted breakfast pastries, Fruit Salad, Yogurt & Granola, Orange Juice, Coffee and Tea

Add-Ons:
Waffle Station $9/person
Pick two toppings: Whipped Cream, Strawberry Fruit Topping, Blueberry Fruit Topping, Chocolate Chips

Omelet Station $13/person
Pick four toppings: Bacon, Ham, Onions, Tomatoes, Spinach, Cheddar Cheese, Mozzarella

The Omelet Station requires a $150 Staffing Fee per hour and a minimum of 25 guests.

Casserole Options:
Ham & Cheddar
Bacon & Cheddar
Tomato & Mozzarella
Feta & Spinach

Breakfast Meat Options:
Bacon
Turkey Bacon
Sausage
Chicken Sausage
Ham
LUNCH ENTREES
This menu is available between the hours of 11am to 4pm

Select up to three entrees, then choose your salad/soup, and sides.
Options may be chosen from different tiers, but the highest price point will be applied per person.

$40/person
Seared Rockfish with Red Pepper Coulis *
Herb Crusted Beef Medallion with Hollandaise *
Seared Duck Breast with Apricot Glaze *

$34/person
Chicken Francaise *
Honey Soy Pork Tenderloin*
Szechuan Salmon*
Center Cut Sirloin Au Poivre *

$28/person
Chicken Florentine *
Sundried Tomato Crusted Snapper *
Vegetable Scampi *

Salad/Soup (Select one)
Spinach salad with strawberries and honey pecan dressing*
Mixed green salad topped with carrots, cucumbers, tomatoes and choice of dressing*
Romaine Salad with feta cheese, cherry tomatoes, sliced red onions and choice of dressing *
Chophouse salad with bacon, diced tomatoes, and bleu cheese*
Classic Caesar salad*
Peanut Soup
Soup of the Day
Maryland Crab Soup

Sides (Select two)
Oven roasted red bliss potatoes | Rice pilaf | Garlic mashed potatoes
Mashed sweet potatoes | Roasted fingerling potatoes | Macaroni and cheese | Cheddar grits
Steamed Vegetable Medley | Green beans almandine
Spiced broccoli | Grilled asparagus | Crispy Brussels sprouts

* Can be added as a buffet option for an additional $5 per person
For a buffet, we require a minimum of 25 guests
* Plated Meal counts must be provided for parties. If no counts are provided, a $4 per person surcharge will occur
Create Your Own Trail Mix
Make the perfect combination of salty and sweet treats with your choices of:
Almonds, Cashews, Peanuts, M&Ms, Pretzels, and a variety of Dried Fruits
$6.00 Per Guest

Popcorn Bar
Enjoy our unique and delicious combinations of popcorn choices:
Classic Caramel, Cinnamon Swirl, Sweet & Salty, Cookies & Cream, Chocolate Peanut Butter, and Black Forest
4 Flavors: $7.00 Per Guest
6 Flavors: $10.00 Per Guest

Healthy Choice
Yogurt & Granola, Protein Bars, Fruit Salad, Hummus & Veggies
$12.00 Per Guest

Coffee and Desserts
Soft Baked Assorted Cookies, Tea Loaves, Coffee, Decaf, Hot Tea
$12.00 Per Guest
For an additional $3.00 you may add Brownies, Blondies, or Cupcakes

Chips and Dips
Variety of Tortilla Chips (Gluten free chips available upon request), Pretzels, Salsa, and Queso
$10.00 Per Guest
Add Spinach & Artichoke dip or French Onion Dip for an additional $2.00

Sweet Station
Soft Baked Assorted Cookies, Assorted Cake Pops, Brownies, and Individual Pieces of Candy
$8.00 Per Guest

Beverage Station
Illy Coffee, Decaf, Hot Tea - $6.00 Per Guest
Bottled Sodas and Water - $3.50 Per Guest
Coffee Refresh (refresh advised every 3 hours) IS $4.00 Per Guest
BOXED LUNCHES
(choose three sandwich choices)

$12.00 Per Guest
(to include)
Choice of Sandwich
Lay’s Chips or Whole Fruit
Cookie
Choice of Can Soda or Bottle Water
(coke, diet coke, sprite)

$16 Per Guests
(to include)
Choice of Sandwich
Lay’s Chips, Fruit Salad, Pasta Salad
Choice of Can Soda or Bottle Water
(coke, diet coke, sprite)

Add cookie for $2.00

Sandwich Choices
Turkey
Ham
Tuna
Roast Beef
Chicken Salad
Veggie Wrap
Chicken Caesar Salad
Garden Salad
(choice of ranch, blue cheese, balsamic dressing)
**Hors D’oeuvres:**

<table>
<thead>
<tr>
<th>Passed or Placed</th>
<th>Placed</th>
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<tbody>
<tr>
<td>- Shrimp Cocktail</td>
<td>- Buffalo Chicken Dip w/ Crackers</td>
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<tr>
<td>- Coconut Shrimp</td>
<td>- Swedish Meatballs</td>
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<tr>
<td>- Cucumber Tomato Canopy w/ Ranch Cream Cheese</td>
<td>- Vegetable Crudité</td>
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<tr>
<td>- Jerk Chicken with Apple Aioli</td>
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<tr>
<td>- Goat Cheese Mousse Endive</td>
<td>$125 per platter. Each platter serves 50</td>
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<tr>
<td>- Spinach Garlic Fetta Puffs</td>
<td>- Baked Brie en Croute</td>
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<tr>
<td>- Strawberry and/or Pecan Brie Bites</td>
<td>- Brie wedges with assorted sauces</td>
</tr>
<tr>
<td>- Smoked Gouda Arancini with Red Pepper Coulis</td>
<td>$125 per platter. Each platter servers 50</td>
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<tr>
<td>$3.50 per piece</td>
<td>- Sesame Seared Tuna Display</td>
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<tr>
<td><strong>Minimum of 50 pieces</strong></td>
<td>- Charcuterie Display</td>
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<td></td>
<td>- Imported Cheese and Fruit Display</td>
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<td></td>
<td>$140 per platter. Each platter servers 50</td>
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<td></td>
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<tr>
<td>- Beef Carpaccio Crostini</td>
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<tr>
<td>- Smoked Salmon Mousse Cup</td>
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<tr>
<td>- Fried Scallop Almandine</td>
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<tr>
<td>- Ahi Tuna Cucumber Bites</td>
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<tr>
<td>- Prosciutto Mozzarella</td>
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<tr>
<td>- Spiced Chicken Canapes</td>
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<tr>
<td>- Mini Beef Wellingtons with Hollandaise</td>
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<tr>
<td>$4.00 per piece</td>
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<tr>
<td><strong>Minimum of 50 pieces</strong></td>
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</tbody>
</table>
Select up to three entrees, then choose a salad, two sides and dessert.  
* Plated Meal counts must be provided for parties. 
If no counts are provided, a $4 per person surcharge will occur

Bread service is provided for all dinner options.

$54/person 
Chilean Seabass Lemon Butter
Sliced Rack of Lamb with Rosemary Demi-glace *
Oscared Petite Filet Mignon

$50/person 
NY Strip with Maitre d’ Butter *
Spice Crusted Airline Chicken Breast with Soubise Sauce 
Herb Crusted Beef Medallion with Hollandaise *
Vegetable Scampi

$46/person 
Seared Rockfish with Red Pepper Coulis *
Beef Short Ribs *
Seared Duck Breast with Apricot Glaze *
Stuffed Bell Peppers

$40/person 
Chicken Francaise *
Szechuan Salmon *
Honey Soy Roasted Pork Tenderloin *
Center Cut Sirloin Au Poivre *
Stuffed Portabella Mushroom

$36/person 
Chicken Florentine *
Sundried Tomato Crusted Snapper
Flank Steak with Hollandchuri sauce *
Vegetable Risotto *

* Can be added as a buffet option for an additional $9 per person 
For a buffet, we require a minimum of 25 guests 
* Plated Meal counts must be provided for parties. If no counts are provided, a $4 per person surcharge will occur
Salad (Select one)
- Spinach salad with strawberries and honey pecan dressing
- Warm goat cheese and field green salad with champagne vinaigrette
- Mixed green salad with cherry tomatoes, Parmesan and balsamic vinaigrette
- Chophouse salad with bacon, tomatoes, and bleu cheese
- Classic Caesar salad

Sides (Select two)
- Oven roasted red bliss potatoes | Rice pilaf | Garlic mashed potatoes
- Mashed sweet potatoes | Roasted fingerling potatoes | Macaroni and cheese | Cheddar grits
- Steamed vegetable medley | Green beans almandine
- Spiced brocolini | Grilled asparagus | Crispy Brussels sprouts

Dessert (Select one)
- Red velvet cake | Pecan pie | Colonial bread pudding | Pineapple upside down cake
- Flourless chocolate cake | Heath bar cheesecake | Crème brulee | Vanilla ice cream
- Fresh fruit cobbler | Chocolate peanut butter mousse cake |
- Gluten free carrot Cake

Add Ons
- Tasting portion of Virginia Peanut soup $3
- Colonial hoecake $10
- Grilled shrimp $7
- Lump crab cake with lemon butter (market price)
- Additional Sides $5
BAR PACKAGES

FLAT RATE BAR

Beer and Wine Package
$18/per person for first two hours
$8/per person for every additional hour
One craft beer, one domestic beer, two house white wines, two house red wines

House Brand Bar
$26/per person for first two hours
$10/per person for every additional hour
Bar includes:
Burnetts Vodka, Montezuma Tequila, J&B Rare Scotch, Cruzan Light Rum, New Amsterdam Gin
Virginia Gentleman Bourbon, Canadian Club Whiskey, 4 house wine (2 red, 2 white), house beer, one craft beer selection, sodas, and juice.

Call Brand Bar
$28/per person for first two hours
$12/per person for every additional hour
Bar includes:
Tito’s Vodka, Bluecoat Gin, Bacardi Rum, Dewar's Scotch, Jack Daniels Whiskey, Jim Beam Bourbon, Sauza Hornitos Tequila, 4 house wine (2 red, 2 white), house beer, one craft beer selection, sodas, and juice.

Premium Bar
$32/per person for first two hours
$14/per person for every additional hour
Bar includes:
Grey Goose Vodka, Bacardi 8 Year Rum, Tanqueray Gin, Makers Mark Bourbon
Crown Royal Whiskey, Patron Silver Tequila, Johnnie Walker Black Scotch, 4 house wines, 2 upgraded wines during dinner service, house beer, two craft beer selections, sodas, and juice.
Wine Lists

House Wine Options:

**White (Choose Two):**
- Silver Gate Chardonnay
- Silver Gate Sauvignon Blanc
- Silver Gate Moscato
- Silver Gate Pinot Grigio

**Red (Choose Two):**
- Silver Gate Cabernet Sauvignon
- Silver Gate Pinot Noir
- Silver Gate Merlot
- Alta Vista Malbec

**Premium Wine Upgrades ($18 Per Person- Choose Four):**

**White (Choose Two):**
- Centine Banfi Pinot Grigio  
  _Italy_
- Diatom Chardonnay  
  _Santa Babara, CA_
- Stoneleigh Sauvignon Blanc  
  _New Zealand_
- Bex Reisling  
  _Germany_
- Vino Rose Sangiovese  
  _Columbia Valley, WS_

**Red (Choose Two):**
- Benziger Merlot  
  _Monterey County, CA_
- Thomas Henry Pinot Noir  
  _Sonoma, CA_
- 3 Finger Jack Cabernet Sauvignon  
  _Lodi, CA_
- Altamana Malbec  
  _Maule, Chili_
- Torbreck Woodcutters Shiraz  
  _Australia_
- Terra D’oro Zinfandel  
  _Amador County, CA_

*Wines are subject to change based on availability.*
COCKTAIL PACKAGES

Minimum 2 hours

**Bronze Package**
Select 3 hors d’oeuvres and 1 platter
Includes 2 hour Beer and Wine package

$29 Per Person

**Silver Package**
Select 5 hors d’oeuvres and 1 platter
Includes 2 hour House Brand Bar

$40 Per Person

**Gold Package**
Select 6 hors d’oeuvres and 2 platters
Includes 2 hour Call Brand Bar

$47 Per Person

**Platinum Package**
Select 8 hors d’oeuvres and 2 platters
or
Select 6 hors d’oeuvres and 3 platters
Includes 2 hours Premium Bar

$58 Per Person

*Hors D’oeuvres quantities are estimated at 3 pieces per person per hour
Minimum of 25 guests required
Chips & Dip Station - $6.00 Per Guest
   Chips, Salsa, Queso and Guacamole

Taco Station - $15.00 Per Guest
   Minimum of 20 guests required
   Includes: Shredded Lettuce, Tomatoes, Shredded Cheese, Onions, Salsa, Sour Cream, Pulled Chicken and Ground Beef
   Add Steak or Pork for an additional $5 per person
   Add Guacamole or Queso for an additional $2 per person

Soft Pretzel Station - $10.00 Per Guest
   with Assorted Dips

Donut Station - $6.00 Per Guest

Mini Cheeseburger Sliders & French Fry station - $15 Per Guest
   Minimum of 25 guests required

Assorted Dessert Station - $10 Per Guest
   Select Two:
   - Assorted cake pops
   - Mini petit fours
   - Assorted soft cookies and brownies
   - Rice Krispy treats
   - Mini cannoli's

Ice Cream Bar - $6 per guest (requires $150 staffing fee)
   Choose two flavors:
   Chocolate, Vanilla, Strawberry, or Seasonal
   Assorted toppings provided: Rainbow Sprinkles, Oreo Crumbs, Heath Bar Pieces, Cherries, Whipped Cream Chocolate and Caramel Syrup

Pasta Station - $10 Per Guest
   Choose two pastas: Spaghetti, Penne, Linguine, Rotini
   Choose two sauces: Alfredo, Pesto, Marinara, Vodka Sauce
   Comes with grilled vegetables and parmesan cheese

Candy Station- $6 Per Guest
   Assortment of different candies for your guests