Tour Group Packages

(these packages are only available to tour groups and large groups visiting the property)

Ashley Childs
703-799-6319
achilds@mountvernon.org

Anthony Cavallo
703-799-6310
acavallo@mountvernon.org

Please feel free to contact us with any questions or concerns.
Buffet Policies & Procedures

**MENU**

- Group lunches can be arranged after 10:00 a.m., seven days a week.
- Groups taking their seats for more than one hour may require a private room with a fee and food and beverage minimum.
- To ensure proper and prompt service, a pre-set menu is required for all groups over 25 people.
- Final Menu Selections are due one week prior to your scheduled event.
- Final guest count must be supplied 5 business days in advance.
- All Prices include tax and service fees.
- Luncheons may be paid with cash, certified check or a major credit card.
- In order to provide prompt service, individual checks cannot be provided.
- All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

*DF indicates dairy free items, GF Indicates gluten free items.*

* Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Allergy, dietary and religious restrictions will be accommodated.

**ROOM CAPACITIES & RATES**

<table>
<thead>
<tr>
<th>Room</th>
<th>Monday-Thursday</th>
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<tbody>
<tr>
<td>Betsy Ross Room (20-40 people)</td>
<td>$200.00</td>
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</tr>
<tr>
<td>Food &amp; Beverage Minimum</td>
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<td>Verandah Dining Room (30-60 people)</td>
<td>$300.00</td>
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<tr>
<td>George Washington and Verandah Rooms (50-130 people)</td>
<td>$450.00</td>
<td>$550.00</td>
</tr>
<tr>
<td>Food &amp; Beverage Minimum</td>
<td>$2,000.00</td>
<td>$3,000.00</td>
</tr>
</tbody>
</table>
The Bowling Green Buffet

$20.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose two entrée courses, one side course and one dessert course. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

Only offered weekdays

**Entrees:** Choose Two

- BBQ Pulled Pork GF, DF (without bun)
- Fried Chicken Tenders
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Sliced Turkey with Gravy GF, (without the gravy)

**Sides:** Choose One

- Mac & Cheese
- French Fries
- Chips GF, DF
- Mixed Vegetables GF, DF
- Mashed Potatoes GF
- Apple Sauce GF, DF

**Desserts:** Choose One

- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cupcakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)
The Gristmill Buffet

$24.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose one salad course, two entrée courses, one side course and one dessert course. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

Salads: Choose One

- Mixed Green Salad GF, DF
- Spinach and Strawberry Salad GF (balsamic vinaigrette)
- Caesar Salad (dressing included)
- Chophouse Salad (blue cheese dressing)

Entrees: Choose Two

- BBQ Beef Brisket GF, DF (without bun)
- BBQ Pulled Pork GF, DF (without bun)
- Fried Chicken Tenders
- Grilled Chicken Strips GF, DF
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Club Sandwich
- Sliced Turkey with Gravy GF, (without the gravy)
- Fried Flounder

Sides: Choose One

- Mac & Cheese
- French Fries
- Chips GF DF
- Mixed Vegetables GF, DF
- Mashed Potatoes GF

Dressings: Choose two

- Ranch
- Blue Cheese
- Balsamic Vinaigrette
- Oil & Vinegar
- Champagne Vinaigrette
- Tomato Vinaigrette
- Caesar Dressing

Desserts: Choose One

- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cupcakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)
The Pioneer Farm Buffet

$28.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose one salad course, two entrée courses, two side courses and two dessert courses. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

**Salads:** Choose One

- Mixed Green Salad GF, DF
- Spinach and Strawberry Salad GF (balsamic vinaigrette)
- Caesar Salad (dressing included)
- Chophouse Salad (blue cheese dressing)

**Entrees:** Choose Two

- BBQ Beef Brisket GF, DF (without bun)
- BBQ Pulled Pork GF, DF (without bun)
- Fried Chicken Tenders
- Grilled Chicken Strips GF, DF
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Club Sandwich
- Sliced Turkey with Gravy GF, (without the gravy)
- Fried Flounder

**Sides:** Choose Two

- Mac & Cheese
- French Fries
- Chips GF DF
- Mixed Vegetables GF, DF
- Mashed Potatoes GF

**Dressings:** Choose two

- Ranch
- Blue Cheese
- Balsamic Vinaigrette
- Oil & Vinegar
- Champagne Vinaigrette
- Tomato Vinaigrette
- Caesar Dressing

**Desserts:** Choose Two

- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cupcakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)
Martha’s Buffet

$32.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Choose one salad course, three entrée courses, two side courses and two dessert courses. All Buffets come with Water, Iced Tea and Fountain Drinks. Coffee and Hot Tea are not included.

Salads: Choose One

- Mixed Green Salad GF, DF
- Spinach and Strawberry Salad GF (balsamic vinaigrette)
- Caesar Salad (dressing included)
- Chophouse Salad (blue cheese dressing)

Entrees: Choose three

- BBQ Beef Brisket GF, DF
- BBQ Pulled Pork GF, DF
- Fried Chicken Tenders
- Grilled Chicken Strips GF, DF
- Alfredo Pasta
- Spaghetti with Meatballs and Marinara Sauce
- Vegetable Lasagna
- Club Sandwich
- Sliced Turkey with Gravy GF, (without the gravy)
- Fried Flounder

Sides: Choose Two

- Mac & Cheese
- French Fries
- Chips GF, DF
- Mixed Vegetables GF, DF
- Mashed Potatoes GF

Dressings: Choose two

- Ranch
- Blue Cheese
- Balsamic Vinaigrette
- Oil & Vinegar
- Champagne Vinaigrette
- Tomato Vinaigrette
- Caesar Dressing

Desserts: Choose Two

- Brownies (may contain nuts)
- Assorted Cookies (may contain nuts)
- Rice Krispy Treats
- Mini Cup Cakes
- Blondies (may contain nuts)
- Lemon Bars (may contain nuts)
## Menu Descriptions

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Green Salad (GF) (DF)</td>
<td>Crisp mixed greens topped with carrots, cucumbers, tomatoes and choice of dressing</td>
</tr>
<tr>
<td>Spinach Strawberry Salad (GF)</td>
<td>Fresh strawberries mixed with spinach, candied pecans and balsamic dressing</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>Crisp romaine, shaved Parmesan, garlic Parmesan croutons, and homemade Caesar dressing</td>
</tr>
<tr>
<td>Chophouse Salad</td>
<td>Chopped iceberg, diced bacon, tomatoes, blue cheese crumbles and blue cheese dressing</td>
</tr>
<tr>
<td>BBQ Beef Brisket (GF)</td>
<td>Roasted beef Brisket, sliced and served with our house made BBQ sauce (served with buns)</td>
</tr>
<tr>
<td>BBQ Pulled Pork (GF)</td>
<td>Pulled BBQ pork severed with our homemade BBQ sauce. (served with buns)</td>
</tr>
<tr>
<td>Fried Chicken Tenders</td>
<td>Fried white meat chicken tenders served with honey mustard sauce and BBQ sauce</td>
</tr>
<tr>
<td>Alfredo Pasta</td>
<td>Creamy Alfredo sauce and fettucine</td>
</tr>
<tr>
<td>Spaghetti with Meatballs and Marinara Sauce</td>
<td>Spaghetti served with beef meat balls and marinara sauce</td>
</tr>
<tr>
<td>Vegetable Lasagna</td>
<td>Multiple layers of fresh garden vegetables, cheese, and herbs</td>
</tr>
<tr>
<td>Club Sandwiches</td>
<td>Lettuce, tomato, mayo, bacon, sliced turkey, peppers, ham, on toasted white bread</td>
</tr>
<tr>
<td>Sliced Turkey with Gravy</td>
<td>Sliced turkey topped with our home made turkey gravy</td>
</tr>
<tr>
<td>Fried Flounder</td>
<td>Fried Flounder served with rémoulade</td>
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**MENU**

- Group lunches can be arranged after 10:00 a.m., seven days a week.
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- To ensure proper and prompt service, a pre-set menu is required for all groups over 20 people.
- Final Menu Selections are due two weeks prior to your scheduled event.
- Final guest and meal counts must be supplied 5 business days in advance.
- Luncheons may be paid with cash, certified check or a major credit card.
- In order to provide prompt service, individual checks cannot be provided.
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</table>
The Five Farms Menu

$23.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our two-course meal includes one entrée per person and one additional course. Entrée counts are due 5 business days in advance.

**ENTRÉE COURSE**

CHOOSE THREE OPTIONS ONLY

<table>
<thead>
<tr>
<th>Entrée Options</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tavern Cobb Salad</td>
<td></td>
</tr>
<tr>
<td>Pulled Pork Barbecue Sandwich (GF without bun)</td>
<td></td>
</tr>
<tr>
<td>Colonial Turkey Pye</td>
<td></td>
</tr>
<tr>
<td>Cheeseburger with Tavern Chips</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken Sandwich with Tavern Chips</td>
<td></td>
</tr>
<tr>
<td>Traditional Triple Decker Club Sandwich with Tavern Chips</td>
<td></td>
</tr>
<tr>
<td>Half of a Triple Decker Club Sandwich plus Cup of Soup of the Day</td>
<td></td>
</tr>
</tbody>
</table>

**ADDITIONAL COURSE**

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

<table>
<thead>
<tr>
<th>Options</th>
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<tbody>
<tr>
<td>Garden Salad</td>
<td></td>
</tr>
<tr>
<td>Cup of Soup of the Day</td>
<td></td>
</tr>
<tr>
<td>Cup of Peanut Soup</td>
<td></td>
</tr>
<tr>
<td>Cherry Pie</td>
<td></td>
</tr>
<tr>
<td>Apple Pie</td>
<td></td>
</tr>
</tbody>
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Menu selections include iced tea or fountain drinks. Final menu selection must be supplied two weeks prior to arrival and final guest count and breakdown of entrée selections must be supplied at least five (5) business days in advance. Meal counts must be provided for parties over 40 or a $2 per person surcharge will occur. Luncheons may be paid with a certified or company check, cash or a major credit card. In order to provide prompt service, individual checks cannot be provided for pre-arranged groups. We are happy to accommodate special dietary needs.

(v) Vegetarian options; Can be altered to fit vegetarian diet.
+ Indicates gluten free items. Please inform your server of any allergies before placing your order.
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Our two-course meal includes one entrée per person and one additional course.

Entrée counts are due 5 business days in advance.

**ENTRÉE COURSE**

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<tr>
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<td></td>
</tr>
<tr>
<td>Garden Salad with Salmon **</td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped Meatloaf with Chef’s choice of sides</td>
<td></td>
</tr>
<tr>
<td>Roasted Rosemary Chicken with Chef’s choice of sides</td>
<td></td>
</tr>
<tr>
<td>Vegetable Lasagna</td>
<td></td>
</tr>
<tr>
<td>Beef Tips</td>
<td></td>
</tr>
<tr>
<td>Grilled Portobello Mushroom Sandwich with Tavern Chips</td>
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</tr>
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**ADDITIONAL COURSE**

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The General’s Menu

$30.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our three-course meal includes your choice of a salad or soup, dessert, and entrée. Entrée counts are due 5 business days in advance.

FIRST COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

Garden Salad+
Cup of Soup of the Day
Cup of Peanut Soup

ENTRÉE COURSE

CHOOSE THREE OPTIONS ONLY

Tavern Cobb Salad+ Quantity
Pulled Pork Barbecue Sandwich+ Quantity
Colonial Turkey Pye Quantity
Cheeseburger with Tavern Chips Quantity
Grilled Chicken Sandwich with Tavern Chips Quantity
Traditional Triple Decker Club Sandwich with Tavern Chips Quantity
Half of a Triple Decker Club Sandwich plus Cup of Soup of the Day Quantity

ADDITIONAL COURSE

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

Cherry Pie
Apple Pie

Menu selections include iced tea or fountain drinks. Final menu selection must be supplied two weeks prior to arrival and final guest count and breakdown of entrée selections must be supplied at least five (5) business days in advance. Meal counts must be provided for parties over 40 or a $2 per person surcharge will occur. Luncheons may be paid with a certified or company check, cash or a major credit card. In order to provide prompt service, individual checks cannot be provided for pre-arranged groups. We are happy to accommodate special dietary needs.

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The Six Star Menu

$34.00 PER PERSON INCLUDES TAX AND SERVICE FEES

Our three-course meal includes your choice of a salad or soup, dessert, and entrée. Entrée counts are due 5 business days in advance.

**FIRST COURSE**

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

- Garden Salad*
- Cup of Soup of the Day
- Cup of Peanut Soup

**ENTRÉE COURSE**

CHOOSE THREE OPTIONS ONLY

<table>
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</tr>
<tr>
<td>Bacon Wrapped Meatloaf with Chef’s choice of sides</td>
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</tr>
<tr>
<td>Roasted Rosemary Chicken* with Chef’s choice of sides</td>
<td>Quantity</td>
</tr>
<tr>
<td>Vegetable Lasagna (v)</td>
<td>Quantity</td>
</tr>
<tr>
<td>Beef Tips</td>
<td>Quantity</td>
</tr>
<tr>
<td>Grilled Portobello Mushroom Sandwich with Tavern Chips (v)</td>
<td>Quantity</td>
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</table>

**ADDITIONAL COURSE**

~ CIRCLE ONE OPTION FOR THE ENTIRE GROUP ~

- Cherry Pie
- Apple Pie

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<td>Crisp greens, topped with turkey, tomato, bacon, egg, crumbled bleu cheese, and avocado; choice of dressing (v) can be altered to fit vegetarian diet</td>
</tr>
<tr>
<td>Pulled Pork Barbecue Sandwich + (without bun)</td>
<td>Topped with tobacco onion straws on a brioche bun; served with homemade BBQ sauce</td>
</tr>
<tr>
<td>Colonial Turkey Pye</td>
<td>White-meat turkey stew served with mixed vegetables</td>
</tr>
<tr>
<td>Cheeseburger with Tavern Chips</td>
<td>8oz Angus Burger with lettuce, tomato, and cheese</td>
</tr>
<tr>
<td>Grilled Chicken Sandwich</td>
<td>Served with caramelized onions, gruyere cheese, lettuce and tomatoes</td>
</tr>
<tr>
<td>Traditional Triple Decker Club Sandwich</td>
<td>Smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce, and tomato</td>
</tr>
<tr>
<td>Caesar Salad with Chicken</td>
<td>Grilled chicken served over crisp romaine, shaved Parmesan, garlic Parmesan croutons, and homemade Caesar dressing</td>
</tr>
<tr>
<td>Fresh Garden Salad with Salmon +</td>
<td>Crisp romaine, shredded carrots, diced tomatoes, diced egg, parmesan croutons, topped with Salmon and choice of dressing (v) can be altered to fit vegetarian diet</td>
</tr>
<tr>
<td>Bacon Wrapped Meatloaf</td>
<td>Topped with marinara sauce and served with chef’s choice of starch and vegetable</td>
</tr>
<tr>
<td>Roasted Rosemary Chicken +</td>
<td>Half chicken, roasted with rosemary, and served with chef’s choice of starch and vegetable</td>
</tr>
<tr>
<td>Beef Tips</td>
<td>Sautéed beef tips with mushrooms and demi over mashed potatoes</td>
</tr>
<tr>
<td>Vegetable Lasagna (v)</td>
<td>Multiple layers of fresh garden vegetables, cheese, and herbs</td>
</tr>
<tr>
<td>Grilled Portobello Mushroom Sandwich (v)</td>
<td>Marinated portabella mushroom, sautéed sundried tomatoes, bell peppers with spinach on a ciabatta bun served with Mount Vernon house-made chips</td>
</tr>
</tbody>
</table>

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BREAKFAST BUFFET PACKAGES

Times of availability: 7 am – 10 am | 2 hour event limit
A 22% service charge and 6% tax is applied to all breakfast services.

The General’s Breakfast $32/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 $27/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 $22/person
Scrambled Eggs, Choice of Breakfast Meat, Breakfast Potatoes, Yogurt & Granola, Fruit Salad, Assorted breakfast pastries, Orange Juice, Coffee and Tea

Greenhouse Breakfast $16/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 $13/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
Group Dining: Early Dinner Menu
$34 per guest
(Tax and gratuity included)

Available Monday – Thursday, 4:00pm to 6:00pm

Our early dinner menu includes a Caesar Salad, a choice of two entrées (select from the following list), apple or cherry Pie (select one), and non-alcoholic beverages.

Bacon Wrapped Meatloaf

Petite Salmon Fillet with Hollandaise

Rosemary Chicken

Sliced Turkey with Gravy

Vegetable Lasagna

All Served with:
Chef’s choice of Vegetable and Potato
Homemade Breads and Crackers

Final menu selection must be supplied two weeks prior to arrival.
Final guest count and their entrée selections must be supplied at least five (5) business days prior to the dinner.
Dinner must be paid with a certified check, company check, or a major credit card.
Meal counts must be provided for parties over 40 or a $2 per person surcharge will occur