Wedding Packages Include

• Five-hour reception (including the ceremony) with four-hour open bar, serving soft drinks and alcohol
• Choice of Hors d’oeuvres (Package specific)
• 2-course gourmet dinner
• Champagne toast
• Tableside wine service during dinner
• Complimentary menu tasting for the couple
• Free parking
• Catering linen to include your choice of colored napkin and white table linen (floor-length table linen available with George Washington package)
• Wedding décor to include Hurricane globes or votive candles for tables, decorative lanterns for the ceremony, and Gold or Pewter Chargers.

Ceremony Package Includes:

• Ceremony Tent to include elegant liner, pole covers and lighting
• Up to 160 white folding chairs
• Bridal Suite package
• Side walls, additional lighting and
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

There is a beverage option included in all three wedding packages. 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 is a one-time Bartender fee of $200.00 per Bartender.

OTHER SERVICES

Any services or products brought in from the outside must be pre-approved. The Mount Vernon Inn Restaurant has a preferred 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.

WEDDING COORDINATION FEE

If you choose to use Mount Vernon’s Day of Coordination and Decorating team, a 5% fee will be added on to your total bill. Our services include: complete set up and break down of all décor, step by step planning including vendor coordination and counseling, ceremony conduction, timeline set up, and designing your floor plan. If you choose to use an outside coordinator, the Mount Vernon Catering Team will only be required to help with food and beverage choices and a floor plan. You may bring in your outside decorations up to 2 days before your event. All décor must be taken home at the conclusion of the event. The Inn will not be responsible for decorations left behind.

WEDDING CEREMONIES

The Mount Vernon Inn Restaurant boasts a beautiful sunken garden space ideal for wedding ceremonies. An elegant brick and slate outdoor courtyard will accommodate up to 160 seats under a 30x30-foot white tent with flowing white liner, elegant pole covers, and décor lighting. A bridal staircase will lead your guests into the garden from our Verandah Dining Room. This area may be rented only with an event in the Verandah Room or the entire restaurant.

Wedding Ceremonies to include Bridal Suite and Ceremony space: $2,000.

BRIDAL SUITE

The Bridal Suite offers an elegant Sitting Room with seats for 10, a full length mirror, and complimentary champagne with a fruit & cheese platter. The perfect spot for you and your bridal party to have an intimate space to get ready, take pre-wedding pictures, and do last minute touch ups! Available 3 hours before the start of your wedding.
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 wedding services. Menu items and prices are subject to change.

ROOM CAPACITIES & RATES

<table>
<thead>
<tr>
<th>Evening Restaurant Buyout (4pm – 12am)</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>$13,000</td>
</tr>
<tr>
<td>Saturday &amp; Sunday</td>
<td>$3,000</td>
<td>$15,000</td>
</tr>
<tr>
<td></td>
<td>(before a holiday)</td>
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</tbody>
</table>

*Full Venue Buyout does not include Ceremony Tent & Bridal Suite*

200 maximum for dinner with cocktails and dancing.
300 maximum for sit down dinner without cocktails and dancing.

<table>
<thead>
<tr>
<th>Individual Dining Rooms Evening Rentals</th>
<th>Capacity</th>
<th>Sun-Thurs Rental</th>
<th>Fri-Sat Rental (Sun before a Holiday)</th>
<th>Food &amp; Beverage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Betsy Ross Room</td>
<td>40 seated</td>
<td>$300</td>
<td>$350</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Sun-Thurs: $1,200</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Fri-Sat: $1,500 (Sun before a Holiday)</td>
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</tr>
<tr>
<td>Verandah Room</td>
<td>50 seated</td>
<td>$450</td>
<td>$550</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Sun-Thurs: $2,500</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Fri-Sat: $3,500 (Sun before a Holiday)</td>
<td></td>
</tr>
<tr>
<td>George Washington Room</td>
<td>80 seated</td>
<td>$800</td>
<td>$1,500</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Sun-Thurs: $5,000</td>
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<td>Fri-Sat: $9,000 (Sun before a holiday)</td>
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</tbody>
</table>

TIMES OF AVAILABILITY

The Entire Restaurant: 4 p.m. – 12 a.m.
Five hour event time. $800 for each additional hour, and prorated food and beverage minimums.
George Washington Room, Verandah and Sunken Garden: 4 p.m. – 12 a.m.
Four hour event time. $450 for each additional hour, and prorated food and beverage minimums.
Betsy Ross: 4 p.m. – 11 p.m.
Three hour event time. $200 for each additional hour, and prorated food and beverage minimums.
COLONIAL PACKAGE - $110.00

Hors D’oeuvres:

Passed – Choice of three
- Jerk Chicken with Apple Aioli
- Goat Cheese Mousse Endive
- Spinach Garlic Fetta Puffs
- Strawberry and/or Pecan Brie Bites
- Smoked Gouda Arancini with Red Pepper Coulis

Placed – Choice of one
- Swedish Meatballs
- Vegetable Crudité
- Baked Brie en Croute

Salads (Choose one):
Mixed greens Salad, Cherry Tomatoes, Sliced Red Onions with Balsamic Vinaigrette
Romaine Salad with Feta Cheese, Cherry Tomatoes, Sliced Red Onions with Ranch Dressing
Chophouse Salad with Bacon, Diced Tomatoes and Bleu Cheese Dressing
Classic Caesar Salad

Entrée Choices (Choose two):
Chicken Florentine *
Chicken Francaise *
Sundried Tomato Crusted Snapper with Lemon Butter *
Seared Rockfish with Red Pepper Coulis *
Honey Soy Roasted Pork Tender Loin *
Center Cut Sirloin Au Poivre *
Vegetable Scampi *

Sides Choice

Starch (Choose one)  Vegetable (Choose one)
- Roasted Red Bliss Potatoes  - Mixed Medley
- Rice Pilaf  - Green Bean Almondine
- Garlic Mashed Potatoes  - Crispy Brussel Sprouts
- Roasted Fingerling Potatoes  - Spiced Broccolini
- Sweet Mashed Potatoes  - Grilled Asparagus
- Au Gratin Potatoes
- Smoked Gouda Grits

BAR SELECTION:
Buretts Vodka, Montezuma Tequila, J&B Rare Scotch, Cruzan Light Rum, New Amsterdam Gin
Canadian Club Whiskey, Virginia Gentleman Bourbon, 4 house wines (2 red, 2 white), domestic beer, sodas,
juices and mixers.

* Can be added as a buffet option for an additional $9 per person
MARTHA’S PACKAGE - $128.00

Passed – Choice of three
- Shrimp Cocktail
- Coconut Shrimp
- Cucumber Tomato Canopy with Ranch Cream Cheese
- Jerk Chicken with Apple Aioli
- Goat Cheese Mousse Endive
- Spinach Garlic Fetta Puffs
- Strawberry and/or Pecan Brie Bites
- Smoked Gouda Arancini with Red Pepper Coulis

Placed – Choice of one
- Buffalo Chicken Dip
- Swedish Meatballs
- Vegetable Crudite
- Baked Brie en Croute
- Imported Fruit & Cheese Display

Salads (Choose one):
- Mixed greens Salad, Cherry Tomatoes, Sliced Red Onions with Balsamic Vinaigrette
- Romaine Salad with Feta Cheese, Cherry Tomatoes, Sliced Red Onions with Ranch Dressing
- Classic Caesar Salad
- Spinach Strawberry Salad with Honey Pecan Dressing
- Chophouse Salad with Bacon, Diced Tomatoes and Bleu Cheese Dressing

Entrée Choices (Choose three):
- Chicken Florentine *
- Chicken Francaise *
- Beef Short Ribs *
- Sundried Tomato Crusted Snapper with Lemon Butter *
- Seared Rockfish with Red Pepper Coulis *
- Szechuan Salmon *
- Honey Soy Roasted Pork Tender Loin *
- Center Cut Sirloin Au Poivre *
- Herb Crusted Beef Medallion with Hollandaise *
- NY Strip with Maitre d’ Butter*
- Vegan Stuffed Pepper *
- Vegetable Scampi *

Sides Choice:

Starch (Choose one)
- Roasted Red Bliss Potatoes
- Rice Pilaf
- Garlic Mashed Potatoes
- Roasted Fingerlings Potatoes
- Sweet Mashed Potatoes
- Au Gratin Potatoes
- Smoked Gouda Grits

Vegetable (Choose one)
- Mixed Medley
- Green Bean Almondine
- Grilled Asparagus
- Crispy Brussel Sprouts
- Spiced Broccolini

BAR SELECTION:
Tito’s Vodka, Bacardi Rum, Bleucoat Gin, Dewar’s Scotch, Jack Daniels Whisky, Jim Beam Bourbon, Sauza Hornitos Tequila, 4 house wine (2 red, 2 white), house beer, one craft beer selection, sodas, juices and mixers.

* Can be added as a buffet option for an additional $9 per person
**GEORGE WASHINGTON PACKAGE - $136.00**

**Passed – Choice of three**
- Shrimp Cocktail
- Coconut Shrimp
- Cucumber Tomato Canopy with ranch cream cheese
- Jerk Chicken with Apple Aioli
- Goat Cheese Mousse Endive
- Spinach Garlic Fetta Puffs
- Strawberry and/or Pecan Brie Bites
- Smoked Gouda Arancini with Red Pepper Coulis
- Beef Carpaccio Crostini
- Smoked Salmon Mouse Cups
- Fried Scallop Almandine
- Ahi Tuna Cucumber Bites
- Prosciutto and Mozzarella Crostini
- Spiced Chicken Canapes
- Mini Beef Wellentons with Hollandaise

**Placed – Choice of one**
- Buffalo Chicken Dip
- Swedish Meatballs
- Vegetable Crudité
- Baked Brie en Croute
- Imported Fruit & Cheese Display
- Charcuterie Display
- Seared Sesame Tuna Display

**Salads (Choose One):**
- Mixed greens Salad, Cherry Tomatoes, Sliced Red Onions with Balsamic Vinaigrette
- Romaine Salad with Feta Cheese, Cherry Tomatoes, Sliced Red Onions with Ranch Dressing
- Classic Caesar Salad
- Spinach Strawberry Salad with Honey Pecan Dressing
- Chophouse Salad with Bacon, Diced Tomatoes and Bleu Cheese Dressing

**Entrée Choices (Choose Three):**
- Chicken Florentine *
- Chicken Francaise *
- Beef Short Ribs *
- Sundried Tomato Crusted Snapper with Lemon Butter *
- Seared Rockfish with Red Pepper Coulis *
- Szechuan Salmon *
- Spice Crusted Airline Chicken Breast with Soubise Sauce *
- Seared Duck Breast with Apricot Glaze *
- Honey Soy Roasted Pork Tender Loin *
- Center Cut Sirloin Au Poivre *
- Herb Crusted Beef Medallion with Hollandaise *
- NY Strip with Maitre d’ Butter *
- Chilean Seabass with Lemon Butter *
- Sliced Rack of Lamb with Rosemary Demi-Glace *
- Oscared petite Filet Mignon
- Vegan Stuffed Pepper *
- Vegetable Scampi *
Sides Choice:

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<thead>
<tr>
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<tr>
<td>Au Gratin Potatoes</td>
<td></td>
</tr>
<tr>
<td>Smoked Gouda Grits</td>
<td></td>
</tr>
</tbody>
</table>

Choice of Snack Station (see options on Snack Stations page):

BAR SELECTION:
Grey Goose Vodka, Patron Silver Tequila, Johnnie Walker Black Scotch, Makers Mark Bourbon, Crown Royal Whiskey, Tanqueray Gin, Bacardi 8 Year Rum, 4 house wines, 2 upgraded wines during dinner service, house beer, two craft beer selections, sodas, juice, and mixers.

* Can be added as a buffet option for an additional $9 per person
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 ($15 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*
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
Wedding Enhancements

Bar Upgrade Options:
Colonial Package to Martha’s Package: $8 Per Person
Colonial Package to George Washington Package: $12 Per Person
Martha’s Package to George Washington Package: $10 Per Person

Upgraded Table Linen
Full length round white table cloths: $20 Per Table Cloth
Full length round colored table cloth: TBD

Tent Upgrades
Prices will be determined by our rental company
Heater
Side Walls
Chandelier
Hanging Lanterns (Different colors available)
Chavarria Chairs

Furniture Upgrades
Prices will be determined by rental company

Cake Cutting Fee
$1.50 Per Person

Illy Coffee Service / Illy Coffee Station
$3.00 Per Person