



## EVENT INFORMATION

Located in the West End of historic Alexandria, Clyde's at Mark Center is a vivid celebration of sporting life on the water.

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.

Thank you for considering Clyde's at Mark Center for your upcoming event. Our Executive Chef and Management Team are here to help you create a menu using the freshest seasonal fare. We offer a variety of rooms and settings to meet your event needs.

## EVENT SPACES

### **Chesapeake Room**

Maximum of 58 guests seated  
Maximum of 42 guests for buffet  
40 guests for standing receptions

### **Enclosed Patio**

Maximum of 80 guests seated  
Maximum of 70 guests for buffet  
150 guests for standing receptions

### **Adirondack Room**

Maximum of 76 guests seated

### **Newport Room**

Maximum of 84 guests seated

### **Wharf Bar**

Maximum of 40 guests for standing receptions

## **FOOD & BEVERAGE MINIMUMS**

If additional space is required, individual Food & Beverage minimums will be applied to each room.

### **Breakfast**

\$500

Monday- Saturday 8AM-11AM, Sunday 8AM-10AM

### **Lunch/Brunch**

Monday-Friday \$1000, Saturday-Sunday \$1500

December: Monday-Friday \$1500, Saturday-Sunday \$2000

### **Dinner/Reception**

Sunday-Thursday \$2300, Friday-Saturday \$3500

December: Sunday-Thursday \$2500, Friday-Saturday \$4000

## **EVENT DETAILS**

### **TAX AND GRATUITY**

Gratuity is optional and at the customer's discretion. Tax is not included in the required minimums. All Food & Beverage items will be subject to a 6% Virginia State Tax and a 4% Alexandria Meal Sales Tax.

### **OTHER FEES**

Outside wine is subject to a \$15 corkage fee per bottle. Outside dessert fee is \$3 per person. If substituted for dessert course, fee does not apply.

### **GUARANTEED GUEST COUNT**

An estimated guest count must be given when reserving the space. A final guest count is due by noon, two business days in advance and is not subject to reduction.

### **DEPOSITS AND PAYMENTS**

An initial credit card is required to hold the reservation. We do not require a deposit to hold the reservation. We require a Food & Beverage minimum to hold your reservation. Payment is due at the conclusion of your event. Billing is not available.

### **CANCELLATIONS**

All cancellations must be received in writing. Cancellations less than seven days in advance are subject to 50% of the estimated bill (or \$30 per estimated guest, whichever is greater). Cancellations less than two business days are subject to a charge 100% of the total estimated bill (or \$30 per guest, whichever is greater).

## COCKTAIL RECEPTIONS & BEVERAGE SERVICES

### HORS D'OEUVRES PLATTERS

25 pieces per platter

We suggest 4-6 pieces per guest

Crab Cake Slider \$110

Chicken Samosas \$65

Tuna Tartare-Cucumber Cups \$65

Spanakopita \$50

Buffalo Chicken Skewers \$65

Cheeseburger Sliders \$75

Pork Belly Steam Buns \$70

Seasonal Vegetable Crostini \$50

Smoked Salmon Crostini \$50

Mac 'n' Cheese Croquettes \$50

Vegetable Spring Rolls \$65

Bacon-wrapped Scallops \$75

Blackened Shrimp Po'boy Bites \$95

Steak au Poivre Crostini \$75

Fried Oyster Sliders \$85

### RECEPTION EMBELLISHMENTS

Priced per 25 guests

Farmhouse Cheese Display \$185  
*seasonal fruit, crackers*

Hummus and Crudités \$110  
*grilled pita bread*

Shrimp Cocktail \$3.75 per piece

Crab and Artichoke Dip \$145  
*sliced baguette*

Buffalo Chicken Wings \$145 (*100 pieces*)

Freshly Shucked Oysters \$2.75 per piece

### BAR AND BEVERAGE SERVICE

#### Host Bar/Open Bar

All beverages are billed to the host upon consumption

#### Non-Alcoholic Open Bar

\$5 per guest

#### Cash Bar

All beverages will be purchased by guests

Fee of \$2 per guest will be applied to the host (\$100 minimum)

## BREAKFAST AND BRUNCH

### BREAKFAST BUFFET

Includes freshly brewed coffee, hot tea, iced tea, soda, and orange juice

Minimum of 20 guests

Monday-Saturday, 8AM-11AM

Sunday, 8AM-10AM

**Continental** \$16 per guest

seasonal fruit, assorted breakfast breads, with jam and cream cheese

**All American** \$18 per guest

scrambled eggs, bacon, brunch potatoes, toast

**American-Continental** \$22 per guest

combination of All American and Continental

### BRUNCH BUFFET

Includes bacon, sausage, brunch potatoes, breakfast breads, coffee, tea, and orange juice

Minimum of 25 guests, \$32 per guest

Saturday, 11AM-3PM

Sunday, 10AM-3PM

Please select **three**:

Pan-Roasted Salmon

Eggs Benedict

Eggs Chesapeake

French Toast

Seasonal Fish

Biscuits & Gravy

*(choice of black pepper or sausage gravy)*

Scrambled Eggs

Seasonal Vegetable & Cheese Strata

Breakfast Burritos

### Accompaniments

Smoked Salmon Platter \$8 per guest

Seasonal Vegetables \$6 per guest

Seasonal Fruit \$5 per guest

Granola & Yogurt \$4 per guest

## BUFFET MENUS

### LUNCH BUFFET \$36 per guest

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

### DINNER BUFFET \$46 per guest

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

Minimum of 25 guests

#### Salads

Please select **one** for Lunch, **two** for Dinner:

Mixed Green Salad  
Caesar Salad  
Seasonal Salad

#### Entrees

Please select **two** for Lunch, **three** for Dinner:

Seasonal Vegetable Pasta  
Chicken & Parmesan Cream Pasta  
Sausage Ragout Rigatoni  
Herb-crusteBaked Cod  
Pan-Seared Salmon with lemon butter  
Meatloaf with mushroom gravy

Coffee-spiced Pork Chops  
Roasted Chicken with herb-caper jus  
Jumbo Lump Crab Cakes  
*add \$10 per guest*  
Beef Strip Loin Carving  
*add \$10 per guest*

#### Sides

Please select **two**:

Roasted Potatoes  
Mashed Potatoes  
Farro-Kale Ragout  
Seasonal Vegetable

#### Dessert

Please select **one**:

Seasonal Fruit Plate  
Cookies & Brownies  
Assorted Cupcakes  
Assorted Tartlets

## PLATED LUNCH MENU

### TWO-COURSE PLATED LUNCH

Priced per guest

Includes two courses, soda, coffee, and tea

#### First Course

Please select **one**:

Mixed Green Salad

Caesar Salad

Soup of the Day

#### Entree

For under 50 guests, please select **two**:

For over 50 guests, please select **one**:

Seasonal Vegetable Pasta \$24

Chicken & Parmesan Cream Pasta \$24

Sausage Ragout Rigatoni \$24

Chicken Breast \$25

Meatloaf \$25

Jumbo Lump Crab Cake \$28

Pan-Seared Salmon \$28

Hanger Steak \$28

Vegetarian or vegan option available upon request, \$24 per guest

\$15 Children's menu, available for ages 10 and under

Our Chef will prepare accompanying dishes for the entrees based on seasonal availability. Please refer to our regular menus for examples of entree presentations.

**Dessert** add \$5 per guest

Please select **one**:

Cheesecake

Seasonal Fruit Crisp

Seasonal Parfait

Espresso Pots de Crème

## PLATED DINNER MENU

### THREE-COURSE PLATED DINNER

Priced per guest

Includes three courses, soda, coffee, and tea

#### First Course

Please select **one**:

Mixed Greens Salad

Caesar Salad

Seasonal Salad

Soup of the Day

#### Entree

Please select **two**:

Seasonal Penne Pasta \$36

*(please select marinara, cream, or garlic oil and vegetable, chicken, or sausage)*

Chicken Breast \$38

Pan Seared Salmon \$42

Seasonal Steak \$52

Jumbo Lump Crab Cakes \$52

**OR**

#### Duet Entree

Entire party must have **one** selection:

Filet and Crab Cake \$54

Filet and Salmon \$50

Vegetarian or vegan option available upon request, \$34 per guest

\$15 Children's menu, available for ages 10 and under

Our Chef will prepare accompanying dishes for the entrees based on seasonal availability. Please refer to our regular menus for examples of entree presentations.

#### Dessert

Please select **one**:

Cheesecake

Seasonal Parfait

Seasonal Fruit Crisp

Espresso Pots de Crème

# CAKE MENU

Please place cake orders at least 3 days prior to pick-up or event date.

## CAKE SIZES & PRICES

### 12" Round Cake

Serves up to 16 guests

\$50

### Half Sheet Cake

Serves up to 30 guests

\$90

### Full Sheet Cake

Serves up to 60 guests

\$180

## CAKE SELECTIONS

### Red Velvet

Traditional Red Velvet Cake, cream cheese frosting with chopped pecans

### Chocolate

Chocolate Cake with chocolate or butter cream frosting

### Chocolate Hazelnut

Chocolate Cake, hazelnut butter cream, chocolate frosting, and toasted hazelnuts

### Coconut

Lemon Cake, lemon coconut filling, meringue frosting with coconut shavings

### German Chocolate

Chocolate Cake with caramel, pecan, and shaved coconut frosting

### Carrot

Traditional Carrot Cake with cream cheese frosting





## BOOKING REQUEST

Thank you for considering Clyde's at Mark Center for your upcoming event. Please fill out the following information and return by fax or email.

Event Name \_\_\_\_\_ Date/Day \_\_\_\_\_

Guest Count: \_\_\_\_\_ Start Time: \_\_\_\_\_ End Time: \_\_\_\_\_

Please select:    Seated                      Buffet                      Reception

Contact Name \_\_\_\_\_

Address \_\_\_\_\_

E-mail \_\_\_\_\_

Telephone \_\_\_\_\_

Please note that billing is not available.

You will receive a link from Tripleseat, our third party payment system, once your tentative reservation has been made. Please enter your credit card information into Tripleseat to confirm and hold your reservation. We reserve the right to use the Tripleseat credit card information provided in case of cancellation. All cancellations must be received in writing. Cancellations less than one week in advance are subject to 50% of the estimated cost (or \$30 per estimated guest, whichever is greater). Cancellations less than two business days are subject to a charge 100% of the total estimated bill (or \$30 per guest, whichever is greater).

I understand that final payment is due in full on the day of the event, menu selection is due at least seven days in advance, and final guest count is due two business days in advance.

Name \_\_\_\_\_ Date \_\_\_\_\_

Signature: \_\_\_\_\_