



PRIVATE EVENT INFORMATION



OLD EBBITT GRILL®
Since 1856

675 15th Street NW, Washington, DC 20005
(202) 347.4800 | ebbitt.com

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EVENT SPACES

<i>Cabinet Room.....</i>	<i>16</i>
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ABOUT

Established in 1856, Old Ebbitt Grill is Washington's oldest saloon, just steps from The White House and museums downtown. It was a favorite of Presidents Grant, Cleveland, Harding, and Theodore Roosevelt and is still a popular meeting spot for political insiders, journalists, celebrities and theater-goers. We offer a variety of private dining options for your next business or social event.

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 Cedar River Farms® Natural Beef, 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.

EVENTS TEAM

To learn more about hosting a private event at Old Ebbitt Grill, please contact our team:

Email: oegevents@ebbitt.com
Phone: (202) 552-5000

Jordan Hammes—Event Sales Manager
Tinka Tokhi—Event Manager

EVENT SPACES

at a glance

CABINET ROOM



LOUNGE



ATRIUM



FULL ATRIUM



ROOFTOP TERRACE





BEVERAGE PACKAGES

STANDARD BAR

2 hour minimum

Two hours, \$40 per guest

Additional hours, \$16 per guest, per hour

Standard Bar Package includes:

- Stolichnaya
- Beefeater Gin
- Jose Cuervo 'Tradicional' Tequila
- Plantation '3 Stars' Rum
- Four Roses Bourbon
- Sagamore Rye Whiskey
- Pierre Ferrand '1840' Cognac
- X by Glenmorangie Scotch
- Clyde's Label Chardonnay and Cabernet Sauvignon
- A selection of bottled beers including Miller Lite, Corona, Blue Moon, a rotating selection of local beers
- Non-alcoholic beverages

PREMIUM BAR

2 hour minimum

Two hours, \$50 per guest

Additional hours, \$18 per guest, per hour

Premium Bar Package includes:

- Tito's Vodka
- Hendrick's Gin
- Casamigos Blanco Tequila
- Plantation '3 Stars' Rum
- Captain Morgan Spiced Rum
- Woodford Reserve Bourbon
- Sagamore Rye Whiskey
- Macallan 12 year Scotch
- A selection of house wines including Prosecco, Pinot Grigio, Sauvignon Blanc, and Malbec
- A selection of bottled beers including Miller Lite, Corona, Blue Moon, a rotating selection of local beers
- Non-alcoholic beverages

BEER & WINE

2 hour minimum

Two Hours, \$35 per guest

Additional hours, \$12 per guest, per hour

Rotating selection of bottled beers, house wines, and non-alcoholic beverages

HOST BAR

Beverages will be billed to the host based upon consumption.

Please select premium, standard, or beer & wine only.

NON-ALCOHOLIC

\$7 per guest

Coke, Diet Coke, Sprite, Q Club Soda and Tonic, juices, iced tea, hot tea, and coffee

BEVERAGE ENHANCEMENTS

PROSECCO TOAST

\$6 per guest

**inquire for full selection of sparkling wines available.*

Charged on consumption

SPECIALTY COCKTAILS

Feature one of our seasonal specialty cocktails or non-alcoholic drinks for your guests to enjoy! Inquire for current selection.

Must include a beverage package.

Cocktails will be billed based upon consumption

Open bar packages are for the entirety of the event and must be confirmed in advance on the Banquet Event Order. Shots are not permitted at events



BREAKFAST

Monday–Friday from 8 am–11 am
Served with coffee, hot tea, soft drinks, or iced tea

PLATED BREAKFAST

FIRST COURSE (OPTIONAL)

Add \$5 per guest. Select one:

- Yogurt Parfait
- Assortment of Fruit
- Assorted Breakfast Breads

ENTREE COURSE

Select two for your guests to choose between on day of event

- Benedict \$24
 - » Traditional, Florentine, or Chesapeake (+ \$5), breakfast potatoes, hollandaise
- All American \$24
 - » 2 scrambled eggs, wheat toast, breakfast potatoes, choice between bacon, pork sausage, or turkey sausage
- Steak & Eggs \$32
 - » 6 oz Flat Iron, 2 scrambled eggs, breakfast potatoes, bordelaise
- French Toast \$22
 - » Vermont maple syrup, fruit compote, choice between bacon, pork sausage, or turkey sausage
- Vegetable-Black Bean Hash \$22
 - » Poached eggs

BUFFET OPTIONS

CONTINENTAL

\$26 per guest

Fresh fruit, assorted pastries & bagels w/ cream cheese, granola & yogurt

CLASSIC AMERICAN

\$28 per guest

Fresh fruit, scrambled eggs, breakfast potatoes, wheat toast, a choice between bacon, pork sausage, or turkey sausage

AMERICAN-CONTINENTAL

\$34 per guest

Continental + Classic American



WEEKEND BRUNCH

For parties of 25 or more

Available Saturday & Sunday until 4 pm
Served with coffee, tea, soft drinks, or iced tea

BUFFET

\$45 per guest

- Fresh Fruit
- Brunch Potatoes
- Assorted Breakfast Breads
- Bacon and Pork Sausage or Turkey Sausage

Select three:

- Scrambled Eggs
- Vegetable Frittata
- Smoked Salmon Platter
Bagels & cream cheese, capers, red onions, chopped egg, cream cheese
- Eggs Benedict
Traditional, Florentine, Chesapeake (+\$5)
- Breakfast Burrito
Black bean puree, chorizo, Monterey Jack cheese, pico de gallo, scrambled eggs, guacamole, cilantro-sour cream on side
- French Toast
- Pan-Seared Salmon
Lemon-caper butter
- Shrimp & Grits with Andouille Sausage
- Flat Iron (+\$12)
Choice of two: chimichurri, shallot-Dijon, mushroom red wine sauce
- Crab Cakes (+\$14)
Tartar sauce, lemon

ELEVATE YOUR EXPERIENCE

- Raw Oysters \$3.59/ea (minimum – one dozen)
- Oysters Rockefeller \$3.99/ea (minimum – one dozen)
- Shrimp Cocktail \$4.29/ea (minimum – one dozen)

OMELET STATION

Minimum 25 guests

Omelet \$12 per person + \$125 per attendant (1 attendant per 35 guests)

- Mushrooms, tomatoes, cheese, bacon, ham, peppers, onions
- Add crab (\$6 per guest) or shrimp (\$3 per guest)

BRUNCH DRINKS

BLOODY MARYS & MIMOSAS

\$27 per guest for 2 hours
\$12 per guest for each additional hour



RECEPTIONS

PRE-DINNER:
Choose 5: \$23 per guest
Choose 8: \$38 per guest

COCKTAIL RECEPTION (2 Hour Service):
Choose 5: \$41 per guest
Choose 8: \$65 per guest
Choose 10: \$81 per guest

PASSED HORS D'OEUVRES

- | | | |
|--|--|---|
| <ul style="list-style-type: none"> • Mini Crab Cakes
<i>Tartar</i> • Seared Scallop ^{GF}
<i>Bacon-wrapped scallops,
Dijon maple glaze</i> • Oysters Rockefeller ^{GF}
<i>Spinach, watercress, garlic
butter, Parmesan</i> • Fried Oysters
<i>Cocktail sauce</i> • Clam Chowder Shooter
<i>Potatoes, bacon, chives</i> • Maryland Crab Soup Shooter ^{GF} • Filet Steak Bites ^{GF}
<i>Horseradish aioli</i> • Filet Mignon Crostini
<i>Horseradish aioli</i> • Mini Meatballs
<i>Marinara, Pecorino Romano</i> | <ul style="list-style-type: none"> • Vegetable Spring Rolls ^V
<i>Nuoc cham or sweet chili sauce</i> • Arancini
<i>Marinara</i> • Crispy Chicken Bites
<i>Honey Sriracha or mumbo</i> • Grilled Cheese
<i>Pimento cheese, smoked ham</i> • Steak Tartare ^{GF}
<i>Route 11 potato chips</i> • Coconut Shrimp
<i>Sweet chili sauce</i> • Whipped Goat Cheese Crostini ^V
<i>Peperonata</i> • Mac & Cheese Bites ^V
<i>Hot pepper mayo</i> • Potato & Kale Croquettes ^V
<i>Romesco sauce</i> | <ul style="list-style-type: none"> • Sesame Crusted Tuna
<i>Spicy Ponzu aioli</i> • Smoked Salmon & Cucumber ^{GF}
<i>Whipped dill cream cheese</i> • Cheeseburger Sliders
<i>American cheese, pickles, ketchup</i> • Stuffed Mushroom Florentine ^V
<i>Spinach, Parmesan</i> • Hummus & Cucumber ^{GF} ^V
<i>Aleppo pepper, olive oil</i> • Rosemary Marinated
Lamb Kabobs ^{GF}
<i>Tzatziki (+\$1.50 per person)</i> • Baby Lamb Chops ^{GF}
<i>Mint yogurt (+\$2.50 per person)</i> |
|--|--|---|

^V Vegetarian ^{GF} Gluten-Friendly



RECEPTIONS

DISPLAYED

One platter serves up to 25 guests

BOARDS AND PLATTERS

Farmhouse Cheese Board.....\$240
Assorted cheese, grapes, crackers, bread

Charcuterie Board.....\$240
Assorted cured meats, pickled vegetables, olives, bread, mustard

Farmhouse Cheese & Charcuterie Board.....\$240
Assortment of cheese and cured meats, crackers, bread, pickled vegetables, olives, mustard

Sliders

- Cheeseburger.....\$180
- Fried oysters\$200
- Crab cake\$220

Mini Crab Cake Platter\$220
Tartar sauce, lemon

Meatballs\$175
Beef, Veal & Pork

Chicken Wings or Chicken Bites

Buffalo or honey mustard
Dipping sauces: choice of blue cheese or ranch

Wings\$190

Bites\$175



RECEPTIONS

DISPLAYED

DIPS & SPREADS

Priced per 25 guests

HOT ITEMS

Crab & Artichoke Dip.....\$200

Sliced baguette

Spinach & Artichoke Dip.....\$175

Sliced baguette

COLD ITEMS

Hummus & Crudités..... \$150

*Grilled pita, pico, roasted red pepper, feta, cucumbers,
baby carrots, tomatoes, radishes, pepperoncini, gem lettuce*

French Onion Dip.....\$135

*Caramelized onions, shallots, sour cream, mayo,
Worcestershire sauce, Route 11 chips*

RAW BAR

Priced per piece, minimum of one dozen

- Raw Oysters\$3.59 ea
- Oysters Rockefeller\$4.29 ea
- Shrimp Cocktail\$4.29 ea
- Little Neck Clams.....\$1.59 ea

PLATTERS AND MORE

The Poseidon Platter.....\$260

*1-pound Maine Lobster, jumbo lump crabmeat salad,
sterling pacific white sturgeon caviar, 24 oysters, 12
jumbo shrimp, 12 little neck clams*

The Orca Platter.....\$180

*1-pound Maine lobster, jumbo lump crabmeat salad, 24
oysters, 12 jumbo shrimp, 6 little neck clams*

The Neptune Platter.....\$125

12 oysters, 6 jumbo shrimp, 6 little neck clams

Jumbo Lump Crabmeat Salad (1-pound).....\$80



RECEPTIONS

STATIONS

For parties of 25 or more

DESSERTS

Priced per 25 guests

House-Made Cookies
& Brownie Bites \$150

House-Made Cheesecake
& Brownie Bites.....\$175

Assorted Petite Pastries
2 per guest\$175
3 per guest \$225

CARVING STATIONS

\$150 fee per attendant per 50 guests

Beef Tenderloin
Carving\$36/per person

*Whipped potatoes, horseradish
sauce, soft rolls*

Roasted Turkey
Breast Carving\$26/per person

*Whipped potatoes, garlic butter green
beans, cranberry aioli, soft rolls*

Whole-Roasted
Side of Salmon.....\$28/per person

*Ancient grains or Carolina rice,
garlic butter green beans,
dill crème fraîche*

FOOD STATIONS

Taco Bar\$24/per person

*Chicken tinga, pork carnitas, salsa
verde, pico de gallo, cotija cheese,
lettuce, diced red onions, pickled red
onions, flour tortillas, corn chips*

Mediterranean.....\$26/per person

*Grilled chicken breast, roasted
vegetables, falafel, pita, hummus,
whipped feta, tabouleh salad*

Italian\$26/per person

*Rigatoni bolognese, vegetarian
pasta, house salad, mozzarella
salad (seasonal accompaniments),
garlic bread*

Southern\$26/per person

*Shrimp & grits, BBQ pulled pork,
chilled green bean salad with
lemon-basil vinaigrette, cole slaw,
potato rolls*



LUNCH

TWO-COURSE PLATED LUNCH

Includes first and second course, soft drinks, iced tea, coffee, and hot tea. Desserts may be added for an additional fee.

Children's menu, available for ages 10 and under: \$20 per child

For events with 75 guests & under, please select two entrées for your guests to choose between.

For parties of 75 or more with 2 entrée options, final counts for each entrée are due 14 days prior to the event.

FIRST COURSE

Select one:

- Caesar Salad
- Mixed Greens Salad
- Market Salad
- New England Clam Chowder
- Maryland Crab Soup

SECOND COURSE

Entree Salads & Sandwiches

- Steak Wedge Salad*\$32
- Chicken Cobb Salad*\$28
- Turkey Club with Avocado*..\$28
- Chicken #1*\$28

Chicken & Beef

- Roasted Chicken Breast.....\$36
- Bacon-Horseradish
Glazed Meatloaf\$34
- Filet Mignon 6 oz \$41
- New York Strip Steak 8 oz..... \$46

Seafood

- Pan-Seared Salmon\$38
- Pan-Roasted Seasonal Fish... \$41
- Jumbo Lump Crab Cake..... \$41

Pasta & Vegetarian

- Pasta Bolognese* \$30
- Cauliflower Steak.....\$34
- Cannelloni di Casa*\$34
- Ricotta Ravioli* \$30

SIDES

Our Chef will pair two sides featuring seasonal ingredients.

Below is a sample of our offerings:

- Whipped Potatoes
- Parmesan-Garlic Roasted
Fingerling Potatoes
- Potato Pavé
- Ancient Grains
- French Green Lentils
- Garlic Butter Green Beans
- Chili-Garlic Broccolini
- Polenta
- Glazed Baby Carrots
- Pan-Roasted Brussels Sprouts
with sherry, vinegar, thyme,
lemon zest

**Salads, sandwiches, and pastas
do not come with sides*



DINNER

THREE-COURSE PLATED DINNER

Includes first and second courses, dessert, soft drinks, iced tea, coffee, and hot tea

Children's menu, available for ages 10 and under: \$20 per child

For events with 75 guests & under, please select two entrées for your guests to choose between.

For events with over 75 guests, please select two entrées OR one duet entrée.

For parties of 75 or more with 2 entree options, final counts for each entrée are due 14 days prior to the event.

STARTER COURSE— RAW BAR ENHANCEMENTS

Optional

- Raw Oysters
3 oysters.....\$10.99
- Crab Salad
4 oz. per person.....\$19.99
- Jumbo Shrimp Cocktail
3 shrimp.....\$12.99

FIRST COURSE

Select one:

- Caesar Salad
- Mixed Greens Salad
- Market salad
- New England Clam Chowder
- Maryland Crab Soup

SECOND COURSE

Select one:

Chicken & Beef

- Roasted Half-Chicken.....\$50
- Filet Mignon 8 oz.....\$70
- New York Strip 14 oz.....\$70
- Duroc Pork Chop 14 oz.....\$55
- Red Wine Braised
Short Rib.....\$60
- Bacon-Horseradish
Glazed Meatloaf.....\$45

Seafood

- Pan-Seared Salmon.....\$53
- Pan-Roasted Seasonal Fish...\$55
- Jumbo Lump Crab Cakes.....\$70

Pasta & Vegetarian

- Cauliflower Steak.....\$45
- Cannelloni di Casa*.....\$45
- Ricotta Ravioli*.....\$45
- Pasta Bolognese*.....\$45

DUETS

Includes salad & dessert

- Filet Mignon & Salmon.....\$72
- Filet Mignon & Crab Cake.....\$78
- Filet Mignon & Shrimp.....\$70

SIDES

Our Chef will pair two sides featuring seasonal ingredients.

Below is a sample of our offerings:

- Whipped Potatoes
- Parmesan-Garlic Roasted
Fingerling Potatoes
- Potato Pavé
- Ancient Grains
- French Green Lentils
- Garlic Butter Green Beans
- Chili-Garlic Broccolini
- Polenta
- Glazed Baby Carrots
- Pan-Roasted Brussels Sprouts
with sherry, vinegar, thyme,
lemon zest

**Pastas do not come with sides*



BUFFET

For parties of 25 or more

Includes three courses, soft drinks, iced tea, coffee, and hot tea

Lunch: includes one salad, two entrées (or one entrée & one pasta), two sides, and assortment of petite pastries \$45

Dinner: includes two salads, two entrées & one pasta, two sides, and assortment of petite pastries \$65

SALADS

- Caesar Salad
- Mixed Greens Salad
- Market Salad

ENTRÉE

- Chicken
Choice between: crispy roasted chicken, chicken marsala, chicken piccata, or chicken Parmesan
- Salmon
Choice between: lemon-caper beurre blanc, peperonata
- Seasonal Fish
Choice between: lemon-caper beurre blanc, peperonata
- Flat Iron Steak
Choice between: bordelaise, chimichurri, or bearnaise
- Petite Filet Medallions (+\$12)
Choice between: bordelaise, chimichurri, or bearnaise
- Jumbo Lump Crab Cakes (+\$14)
Tartar sauce, lemon
- Grilled Pork Chops 5 oz
Choice between: shallot-dijon sauce or chimichurri

PASTA

- Cannelloni di Casa
Pork mortadella, spinach, ricotta-stuffed pasta, cream sauce
- Chicken Farfalle
Shiitake-cremini mushroom sauté, Marsala cream, parsley, Pecorino Romano
- Shrimp Orecchiette
Cherry tomatoes, basil, garlic, chili flakes, white wine-lemon butter
- Spicy Sausage Ragu Garganelli
San Marzano tomatoes, Tuscan kale, Pecorino Romano

VEGETARIAN PASTAS

Fall/Winter:

- Butternut Squash Ravioli
- Mushroom Garganelli
- Penne with Creamed Leek & Spinach
- Penne alla Norma

Spring/Summer:

- Spinach-lentil Orecchiette
- Asparagus Campanelle
- Rigatoni with Butter-Roasted Tomato Sauce
- Ricotta Ravioli with Tomato & Corn Chesapeake



DESSERTS

PLATED FOR LUNCH AND DINNER

- Chocolate Brownie Sundae
Vanilla ice cream, caramel sauce, whipped cream
- Flourless Chocolate Cake (gluten-free, nut-free)
Raspberry sauce
- Salted Caramel Bread Pudding
Vanilla ice cream
- Cheesecake
- Crème Brûlée
- Key Lime Pie
Raspberry sauce, whipped cream
- Sorbet or Ice Cream
- Seasonal
 - » Warm Apple Crumble: Fall/Winter
 - » Strawberry Shortcake: Spring
 - » Peach Cobbler: Summer

FAMILY STYLE

Priced per 25 guests

House-Made Cookies & Brownie Bites

House-Made Cheesecake & Brownie Bites

Assorted Petite Pastries | 2 per guest

3 per guest, add \$3 per person



CABINET ROOM

ROOM CAPACITY:
40 SEATED GUESTS
60 GUESTS FOR STANDING RECEPTIONS

Only accessible via stairs, no elevator access.

DAYTIME EVENTS

\$500 Room Fee
 \$1,750 Food & Beverage Minimum

EVENING EVENTS

\$500 Room Fee
 \$4,000 Food & Beverage Minimum

*Certain dates subject to holiday pricing.
 Pricing varies based on event date.*





LOUNGE & ATRIUM

SEMI-PRIVATE

ROOM CAPACITY:
100 SEATED GUESTS
150 GUESTS FOR STANDING RECEPTIONS

Lounge is available Monday–Friday after 6 pm, or anytime on weekends.

WEEKEND DAYTIME EVENTS

\$500 Room Fee
\$3,500 Food & Beverage Minimum

EVENING EVENTS

\$500 Room Fee
Food & Beverage Minimums:
Sunday–Wednesday \$6,750
Thursday–Saturday \$7,500

Certain dates subject to holiday pricing. Pricing varies based on event date.

A/V equipment & amplified sound are not permitted at any time



FULL ATRIUM

ROOM CAPACITY:
225 SEATED GUESTS
600 GUESTS FOR STANDING RECEPTIONS

Full Atrium is not available prior to 7 pm Monday–Friday.

WEEKEND DAYTIME EVENTS

\$2,500 Room Fee
\$15,000 Food & Beverage Minimum

EVENING EVENTS

\$2,500 Room Fee
Food & Beverage Minimums:
Sunday–Wednesday \$25,000
Thursday–Saturday \$35,000

Certain dates subject to holiday pricing. Pricing varies based on event date.

*A/V equipment & amplified sound are permitted after 8pm Monday–Friday;
all day Saturday & Sunday.*



ROOFTOP TERRACE

**TERRACE CAPACITY:
200 GUESTS FOR STANDING RECEPTIONS**

SEATED DINNERS NOT PERMITTED

In case of inclement weather, the event will be moved to an indoor event space.

Available after 6 pm Monday–Friday and all day Saturday & Sunday, ending by 10 pm.

WEEKEND DAYTIME EVENTS

\$2,500 Room Fee
\$5,500 Food & Beverage Minimum

EVENING EVENTS

\$2,500 Room Fee
Food & Beverage Minimums:
Sunday–Wednesday \$10,000
Thursday–Saturday \$12,500

Certain dates subject to holiday pricing. Pricing varies based on event date.

A/V equipment & amplified sound are not permitted at any time.

EVENT DETAILS

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 predetermined or added to the final bill the day of the event. If gratuity is not predetermined, credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 10% DC Sales Tax.
- All food & beverage items are subject to a 4% administrative fee (this fee covers the direct costs of planning your event).
- A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.

DEPOSITS & PAYMENT

- Prices are subject to change. Please consult with your event manager upon booking.
- A non-refundable/non-transferable deposit is due upon booking. Deposit will be applied to the final bill. Events are not confirmed until the deposit is received.
- 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 two (2) weeks prior to event date are subject to 100% of estimated contract cost, except in the case of Force Majeure.
- Force Majeure clause included with booking form.

GUARANTEED GUEST COUNT

- A final guest count is due by noon, three 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 count will serve as the guaranteed guest count.

SPECIAL SERVICES

- Should you desire entertainment, photography, florals, or other specialty services, your Event Manager would be delighted to assist with referrals and recommendations of our vendor partners.

SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 3 hours of service. If you wish to increase the length of time for your event, please contact your event manager for pricing information.
- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Manager to facilitate a successful event.

MENU SELECTION

- Final food and beverage selections are due two weeks in advance. Your events specialist will contact you at least three weeks prior to your event date to guide you through the menu selection process and finalize details for your event unless confirmed in advance.
- For Plated Meals with more than one entree selection:
 - For groups of 50 or more, we require exact entree counts one week prior to the event date. The host is responsible for providing place cards that indicate individual entree selection for each guest.
 - For groups of less than 50 Guests, if entree selections and place cards are not provided in advance, orders will be taken tableside on the day of the event. Please note that table side orders may elongate the overall dining time.
- A Bar & Beverage package is required for the full length of the event and will be confirmed in advance on your Banquet Event Order.
- Food pricing is subject to change until menu selections are confirmed.
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any food allergies and/or dietary restrictions with your event manager.
- Food or beverage may not be brought on or off premise without written permission of the event department.
- Reception style events require a food minimum of \$41/person for full guest count, for two hours of passed hors d'oeuvres or three food stations.