



**OLD
EBBITT
GRILL®**

**WEDDING
RECEPTIONS**

OLD EBBITT GRILL

WELCOME TO THE OLD EBBITT GRILL

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.

Thank you for considering the Old Ebbitt Grill for your wedding. We look forward to making your celebration a memorable experience! We've put together the following package for your special day, which includes the following:

- Four-hour wedding reception starting from \$180 per person
- Four-hour standard open bar
- Cocktail hour including passed and displayed hors d'oeuvres
- Three-course dinner
- Celebratory sparkling wine toast
- Tableside wine service

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

Kelsey Willis —Senior Events Manager
Ben Bogardus—Senior Events Manager

oegevents@ebbitt.com
(202) 552-5000

675 15th Street NW, Washington, DC 20005





EVENT SPACES

ROOFTOP TERRACE

(seasonal; weather-permitting)

The Rooftop Terrace is available for your cocktail hour (April–October). This stunning outdoor terrace overlooks the White House, Washington Monument and the National Mall, with sweeping views from the National Cathedral to the Pentagon and along the Potomac River. Guest capacity is a maximum of 200.



ATRIUM

Our Full Atrium is an exquisite modern space which can accommodate up to 225 guests for a seated meal or 600 guests for a standing cocktail reception. This space features a dedicated entrance and natural light fills the atrium from the skylights above to create a warm and inviting atmosphere for your guests. The Atrium is designed with modular seating areas to facilitate conversation and connection among your guests, while the lounge has an exquisite modern bar and accent area. The one of a kind stair feature is perfect for group portraits or can be equipped with a stage to feature live entertainment to elevate your event (additional fee applies for stage set up).

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.

MENU SELECTION

Upon booking, our Private Events team will work with you to create your menu based on local, seasonal ingredients. To help you choose your menu, we provide a complimentary tasting for two. We will happily accommodate all vegetarians, vegans, allergies, and dietary restrictions.

- All Wedding Packages include a 4-hour standard open bar package, celebratory toast, four passed hors d'oeuvres, choice of two boards and platters, choice of plated menu or buffet menu, and wedding cake.
- Final menu selections are due one month prior to your event date.
- Entree counts for plated menus are due two weeks prior to your events and place cards are required to be provided by the host.



BAR PACKAGES

Our bar package includes four hours of standard open bar, with a celebratory sparkling wine toast and tableside wine service. Premium level liquor and upgraded wine are available for an additional charge. Any guest attending the event and requesting alcoholic beverages may be asked to present proof of age, and we reserve the right to decline service to any guest at any time.

STANDARD BAR

- Stolli Vodka
- 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

Additional \$28 per guest

- 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
- 1 specialty cocktail
- 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

ADD-ON’S

WINE

Our standard package includes house wine. You may choose to upgrade the wine selection and can choose from our extensive wine list.

CELEBRATORY TOAST

All packages include a sparkling wine toast. You may upgrade from sparkling wine to Champagne for a fee.

SPECIALTY COCKTAILS

Included in premium bar package.
Choose from our selection of classic cocktails. Additional pricing per cocktail applies.

EXTEND YOUR EVENT

Keep the bar open for an additional hour, starting at \$18 per person.



COCKTAIL HOUR

PASSED HORS D'OEUVRES

Select four

- Mini Crab Cakes
Herb aioli
- Scallop with Bacon ^{GF}
Dijon maple glaze
- Filet Steak Bites ^{GF}
Horseradish aioli
- Peperonata & Goat Cheese
Crostini
- Mini Meatballs
Marinara, Pecorino Romano
- Vegetable Spring Rolls
Sweet chili sauce
- Arancini
Marinara
- Crispy Chicken Bites
Honey Sriracha
- Grilled Ham and Cheese
Pimento cheese
- Coconut Shrimp
Sweet chili sauce
- Mac & Cheese Bites ^V
Hot pepper mayo
- Potato & Kale Croquettes ^V
Herb aioli
- Sesame Crusted Tuna
Spicy Ponzu aioli
- Smoked Salmon & Cucumber ^{GF}
Whipped dill cream cheese
- Cheeseburger Sliders
American cheese, pickles, ketchup
- Hummus & Cucumber ^{GF} ^V
Smoked paprika
- Baby Lamb Chops ^{GF}
Rosemary Salt (+\$3 per person)

^V Vegetarian ^{GF} Gluten Friendly



COCKTAIL HOUR

BOARDS AND PLATTERS

Select two

- Farmhouse Cheese Board
Assorted cheese, grapes, crackers, bread
- Charcuterie Board
Assorted cured meats, pickled vegetables, olives, bread, mustard
- Hummus & Crudite
Grilled pita bread
- Crab & Artichoke Dip
Sliced baguette
- Spinach & Artichoke Dip
Sliced baguette

RAW BAR

Enhance your event by adding a raw bar feature

Priced per piece; minimum 12 pieces

- Raw Oysters.....\$4.00 ea
- Oysters Rockefeller.....\$5.00 ea
- Shrimp Cocktail.....\$4.75 ea
- Classic Seafood Platter \$150
24 oysters, 12 shrimp
- Signature Seafood Platter\$175
24 oysters, 12 shrimp, jumbo lump crab salad



PLATED DINNER

FIRST COURSE

Choose one:

Caesar salad

Mixed Greens salad

Market salad

ENTREE COURSE

\$180 per person

Choose two

- Roasted Half Chicken
- Chicken Marsala
- Salmon
- 14oz Duroc Pork Chop

Vegetarian option also available

\$205 per person

Choose two (or one duet)

- Crab Cakes
- Halibut
- Branzino
- 8 oz Filet Mignon
- 14 oz NY Strip Steak

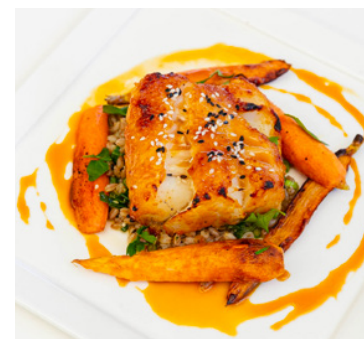
Duets:

- Filet & Salmon
- Filet & Crab Cake
- Filet & Shrimp

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



BUFFET DINNER

\$190 per person

Includes 2 salads, 2 entrees, and 1 pasta

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
- Long Island Strip Steak (+\$10)
Choice between: bordelaise, chimichurri, or béarnaise
- Petite Filet Medallions (+\$14)
Choice between: bordelaise, chimichurri, or béarnaise
- Jumbo Lump Crab Cakes (+\$16)
Tartar sauce, lemon
- Roasted Pork Loin
Choice between: shallot-dijon sauce or scallion-caper vinaigrette

PASTA

- 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 Campanelle
- Mushroom Garganelli
- Casarecce with Creamed Leeks & Spinach
- Rigatoni alla Norma

Spring/Summer:

- Casarecce with Creamed Leeks & Spinach
- Cassarecce with asparagus, lemon, garlic, chili flakes, Pecorino Romano
- Rigatoni with Butter-Roasted Tomato Sauce
- Campanelle with Ricotta, Corn & Tomato Chesapeake



DESSERT

WEDDING CAKE

Package includes wedding cake from Alexandria Pastry Shop, including a tasting and consultation with the pastry chef for design and décor (some décor may incur additional charge). Ask your event manager for a list of cake flavors available.

All of the Alexandria Pastry Shop's cakes, pastries and confections are made from scratch, with the finest and freshest ingredients available. They use only sweet butter and fresh cream from Shenandoah Valley creameries, farm fresh eggs, the finest chocolate from Belgium and France and fresh fruit.

AFTER PARTY

BEVERAGES

After dinner specialty drinks:

- Irish Coffees (Bailey's) or Cordials (Montenegro, Fernet Branca, Ramazotti) \$6 per person
- Passed cocktails: Espresso Martini (vanilla vodka, cold brew, Demerara Syrup, Kahlua) or Cold Fashioned (bourbon, cacao, vanilla syrup, cold brew, chocolate bitters, black walnut bitters) \$13 per person

FOOD

- Slider station \$18 per person
Select two: crispy chicken, burger, fried oyster
Select one: tater tots or fries, mac and cheese cups
- Late Night Raw Bar:
Priced per piece; minimum 12 pieces
 - Raw Oysters.....\$4.00 ea
 - Oysters Rockefeller.....\$5.00 ea
 - Shrimp Cocktail.....\$4.75 ea
- Pretzel Station \$17 per person
- Tater Tot Nachos \$18 per person
- Rice Krispy & Brownies \$14 per person

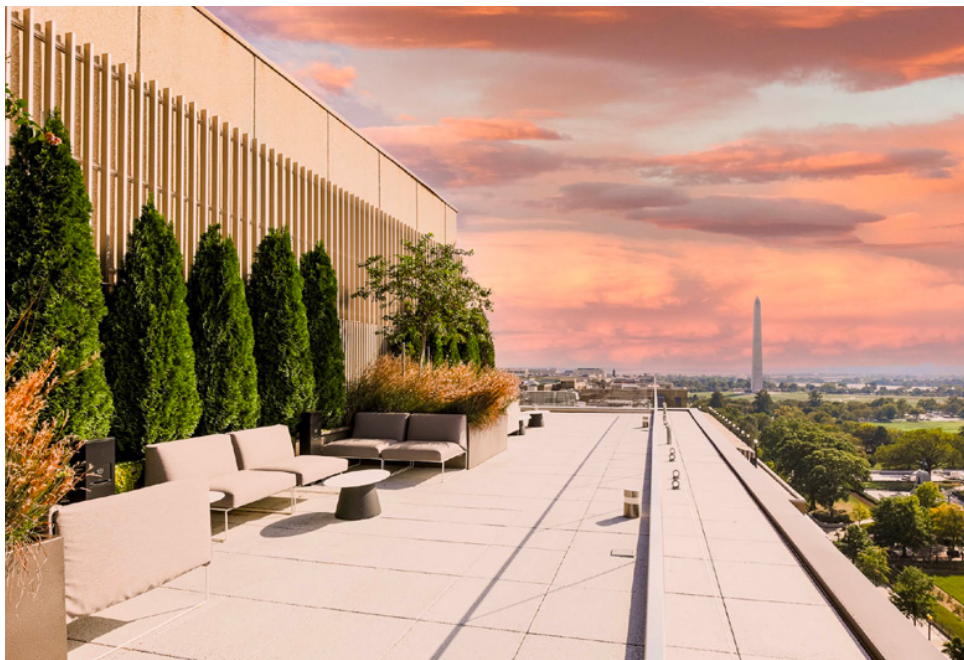


OTHER EVENTS

Our Cabinet Room can accommodate up to 50 seated guests, 40 guests for a buffet, or 65 guests for standing receptions. Our rooftop terrace can accommodate up to 200 guests for standing receptions.

Old Ebbitt Grill and Clyde's Restaurant Group would be honored add the special touch of hospitality to such an important celebration. From rehearsal dinners in Old Ebbitt Grill's Cabinet Room, to post-wedding brunches at one of our sister locations, such as the Loft at The Hamilton Live or the Atrium at Clyde's of Mark Center, we have a variety of offerings and venues for you and your guests to indulge as you celebrate a special milestone with your closest friends and family.

Speak with your Event Manager to learn more.



EVENT DETAILS

MINIMUM & ROOM FEE

- A total Food and Beverage Minimum and Room Fee will apply to your wedding. The minimums are determined by the date of interest and space desired.
- On-site ceremonies may be available and are subject to additional charge for space reservation and ceremony setup.

GRATUITY, TAX & SERVICE

- All food & beverage items are subject to a 20% service charge and a 4% administrative fee.
- All food & beverage items are subject to a 10% DC Sales Tax.
- Food & Beverage Minimums do not include DC Sales Tax, service charge or additional fees.
- A coat check station is available upon request. One attendant per 50 guests is required. \$150 will be applied per attendant.

DEPOSITS, PAYMENT, & CANCELLATIONS

- A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received.
- Payment is due in full three days prior to the event. Any requested deposits will be credited towards the total cost of your event. Billing/Invoicing is not available.
- Cancellation of any event is subject to a cancellation fee as outlined in your contract.
- Force Majeure clause included in your contract

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.

VENDORS & 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.
- The restaurant reserved the right to approve vendor(s) access to work at the restaurant. Proof of insurance from your vendor(s), listing the restaurant as an additional insured, may be required.

LINENS & DECOR

- We provide dining tables, gold chairs, white tablecloths, white napkins, and flameless votive candles. Linens or specialty furniture may be rented from an outside vendor. We do not allow real flame candles of any kind.

SPACE RESERVATION & TIMELINE

- All wedding packages are for a 4-hour service.
- If you wish to increase the length of time for your event, please contact your event manager for pricing information.
- The guest and their authorized vendors are guaranteed access to the space at least 1 hour prior to the event for setup.
- The guest or their authorized planner will confirm any set up requests and timeline for the event in advance with the Event Manager to facilitate a successful event.

EVENT DETAILS

MENU TASTINGS

- To inspire menu selection, complimentary menu tastings are offered for up to 2 guests for contracted weddings with a minimum of 75 guests. Tastings are planned a minimum of 2-3 months before the event. Tastings do not include hors d'oeuvres. Tastings appointments are subject to availability and are held Tuesday–Friday at 2 pm.

MENU SELECTION

- Final food and beverage selections are due one month in advance. Your events specialist will contact you at least six weeks prior to your event date to guide you through the menu selection process and finalize details for your event unless confirmed in advance.
- Final Entree Counts for Plated Menus are due 14 days prior to your event.
- Client to provide place cards or table assignments denoting menu selections at least three days prior to the event.
- Food Pricing is subject to change until menu selections are confirmed on the Banquet Event Order.
- 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.