

OLD EBBITT GRILL

**PRIVATE EVENT
INFORMATION**



OLD EBBITT GRILL®
Since 1856

675 15th Street NW, Washington, DC 20005
(202) 552-5000 | ebbitt.com

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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 humanely raised beef, chicken, and pork 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

Kelsey Willis—Senior Events Manager

Benjamin Bogardus—Senior Events Manager

EVENT SPACES

at a glance

CABINET ROOM



LOUNGE



ATRIUM



FULL ATRIUM



ROOFTOP TERRACE





BREAKFAST

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

PLATED BREAKFAST

FIRST COURSE (OPTIONAL) + \$5.50

Select one

- Yogurt Parfait
- Assortment of Fruit
- Coffee Cake

ENTRÉE COURSE

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

- Benedict \$26
 - » Traditional, Florentine (\$+5), or Chesapeake (+\$8), breakfast potatoes, hollandaise
- All American \$26
 - » 2 scrambled eggs, wheat toast, breakfast potatoes, choice between bacon, pork sausage, or turkey sausage
- Steak & Eggs \$36
 - » 8 oz NY strip steak, 2 scrambled eggs, breakfast potatoes, bordelaise
- French Toast \$26
 - » Vermont maple syrup, fruit compote, choice between bacon, pork sausage, or chicken-apple sausage
- Vegetable-Black Bean Hash \$23
 - » Poached eggs

BUFFET OPTIONS

Continental..... \$27/per person

Fresh fruit, assorted pastries & bagels with cream cheese, granola & yogurt

Classic American..... \$34/per person

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

American-Continental..... \$42/per person

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 \$48 PER PERSON

- Fresh Fruit
- Brunch Potatoes
- Coffee Cake
- Bacon and Pork 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 (+\$5.50), Chesapeake (+\$5.50)
- Breakfast Burrito
Scrambled eggs, chorizo, black beans, cheddar, ranchero sauce, sour cream, scallions
- French Toast
- Pan-Seared Salmon
Lemon-caper butter
- Shrimp & Grits with Andouille sausage
- Crab Cakes (+\$14)
Tartar sauce, lemon

ELEVATE YOUR EXPERIENCE

- Yogurt Parfait\$5.50/per person
- Assorted Bagels and Cream Cheese \$6.00/per person
- Additional Bacon, Pork
 or Turkey Sausage..... \$6.00/per person
- Raw Oysters \$4.00/ea (minimum one dozen)
- Oysters Rockefeller \$5.00/ea (minimum one dozen)
- Shrimp Cocktail \$4.75/ea (minimum one dozen)

OMELET STATION

Omelet \$14 per person + \$150 per attendant
 (1 attendant per 35 guests)

- Mushrooms, tomatoes, cheese, bacon, ham, peppers, onions
- Add crab (\$8 per guest) or shrimp (\$4 per guest)



PASSED HORS D'OEUVRES

COCKTAIL HOUR
(must be accompanied by a full menu)
 Choose 5: \$24 per guest
 Choose 8: \$38 per guest

COCKTAIL RECEPTION (2 Hour Service):
 Choose 5: \$45 per guest
 Choose 8: \$65 per guest
 Choose 10: \$81 per guest

PASSED HORS D'OEUVRES

- 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)

INDIVIDUAL DISPLAY PLATTERS

Choose one selection (serves 25)
\$165 per platter

^V Vegetarian ^{GF} Gluten Friendly



RECEPTIONS

DISPLAYED

One platter serves up to 25 guests

BOARDS AND PLATTERS

<p>Farmhouse Cheese Board \$255 <i>Artisanal cheese, grapes, crackers, bread</i></p> <p>Charcuterie Board..... \$255 <i>Assorted cured meats, pickled vegetables, olives, bread, whole grain mustard</i></p> <p>Farmhouse Cheese & Charcuterie Board \$285 <i>Artisanal cheese, assorted cured meats, pickled vegetables, grapes, olives, whole grain mustard, crackers, bread</i></p> <p>Sliders</p> <ul style="list-style-type: none"> • Cheeseburger\$195 • Fried oysters \$210 • Crab cake\$240 	<p>Mini Crab Cake Platter\$230 <i>Tartar sauce, lemon</i></p> <p>Meatballs\$185 <i>Beef, Veal & Pork</i></p> <p>Chicken Wings or Chicken Bites <i>Buffalo or honey mustard</i> <i>Dipping sauces: choice of blue cheese or ranch</i></p> <p>Wings\$195</p> <p>Bites \$185</p>
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RECEPTIONS

DISPLAYED

DIPS & SPREADS

Priced per 25 guests

HOT ITEMS

Crab & Artichoke Dip.....\$215

Baguette

Spinach & Artichoke Dip..... \$180

Baguette

COLD ITEMS

Hummus & Crudités.....\$165

Pita bread, peppers, carrots, cucumber

RAW BAR

Priced per piece, minimum of one dozen

- Raw Oysters\$4.00 ea
- Oysters Rockefeller\$5.00 ea
- Shrimp Cocktail \$4.75 ea
- Little Neck Clams..... \$1.59 ea

PLATTERS AND MORE

- Classic Seafood Platter \$150
24 oysters, 12 shrimp
- Signature Seafood Platter\$175
24 oysters, 12 shrimp, jumbo lump crab salad



RECEPTIONS

Taco Bar \$25/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 \$27/per person

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

Italian \$28/per person

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

Southern \$30/per person

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

Slider Station \$28/per person

*Choose two: crispy chicken, cheeseburger, falafel slider
Choice of: tater tots or potato chips, & potato salad or cole slaw*

CARVING STATIONS

\$150 fee per attendant per 50 guests

Beef Tenderloin Carving..... \$52/per person

Whipped potatoes, horseradish sauce, soft rolls

Roasted Turkey Breast Carving \$36/per person

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

DESSERTS

Priced per 25 guests

House-made Cookies & Brownie Bites \$158

House-made Cheesecake & Brownie Bites \$175

Assorted Petite Pastries

2 per guest \$215

3 per guest \$255

TWO-COURSE PLATED LUNCH

Please select one first course and two entrees.
Soft drinks, iced tea, coffee, and hot tea are included.
For groups larger than 50, individual entree selections must be provided 10 days in advance.
The host is responsible for providing place cards that indicate what each guest ordered.
Dessert may be added for an additional fee.

FIRST COURSE

Select one:

Caesar Salad | Mixed Greens Salad | Market Salad | Soup du Jour

SECOND COURSE

Select two:

CHICKEN & BEEF

Half Chicken...\$45
*whipped Yukon gold potatoes,
asparagus, chicken jus*

Filet Mignon...\$65
*8-oz beef tenderloin, whipped Yukon
potatoes, broccolini, bordelaise sauce*

PASTA & VEGETARIAN

Pasta Bolognese...\$38
Falafel Bowl...\$35

SEAFOOD

Faroe Island Salmon...\$42
*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Market Catch, Seasonal Fish...\$45
*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Jumbo Lump Crab Cake...\$45
*garlic-herb red bliss potatoes, green beans,
tartar sauce, lemon*

DESSERT

Add for \$12

Chocolate Brownie Sundae
*Vanilla ice cream, caramel sauce, whipped
cream*

Flourless Chocolate Cake
*Raspberry sauce
(gluten-free, nut-free)*

Cheesecake

Salted Caramel Bread Pudding
Vanilla ice cream

Crème Brûlée

Key Lime Pie
Raspberry sauce, whipped cream

Sorbet or Ice Cream

Each entree is also available in an ever-changing Chef's preparation featuring the freshest market ingredients, please speak with your event manager to learn more about the current offering.

THREE-COURSE PLATED DINNER

Please select one first course and two entrees or one duet entree, and one dessert.

Soft drinks, iced tea, coffee, and hot tea are included.

For groups larger than 50, individual entree selections must be provided 10 days in advance.

The host is responsible for providing place cards that indicate what each guest ordered.

STARTER COURSE—RAW BAR ENHANCEMENTS

Optional

Raw Oysters | 3 oysters...\$12

Jumbo Shrimp Cocktail | 3 shrimp...\$14

FIRST COURSE

Select one:

Caesar Salad | Mixed Greens Salad | Market Salad | Soup Du Jour

SECOND COURSE

Select two main entrees or one duet:

CHICKEN & BEEF

Half Chicken...\$57
*whipped Yukon gold potatoes,
asparagus, chicken jus*

Filet Mignon...\$75
*8-oz beef tenderloin, whipped Yukon
potatoes, broccolini, bordelaise sauce*

PASTA & VEGETARIAN

Pasta Bolognese...\$50

Falafel Bowl...\$45

SEAFOOD

Faroe Island Salmon...\$55
*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Market Catch, Seasonal Fish...\$58
*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Jumbo Lump Crab Cakes...\$74
*garlic-herb red bliss potatoes, green beans,
tartar sauce, lemon*

DUETS

Select one for the entire group

Jumbo Lump Crab Cake & Filet Mignon...\$82
*4oz filet & one crab cake, garlic-herb red bliss potatoes, green beans,
bordelaise, lemon beurre blanc*

DESSERT

Chocolate Brownie Sundae
*Vanilla ice cream, caramel sauce,
whipped cream*

Flourless Chocolate Cake
*Raspberry sauce
(gluten-free, nut-free)*

Cheesecake

Salted Caramel Bread Pudding
Vanilla ice cream

Crème Brûlée

Key Lime Pie
Raspberry sauce, whipped cream

Sorbet or Ice Cream

Each entree is also available in an ever-changing Chef's preparation featuring the freshest market ingredients, please speak with your event manager to learn more about the current offering.

BUFFET

For parties of 25 or more

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

Lunch: includes one salad, two entrees (or one entree & one pasta), two sides, and assortment of petite pastries...\$48

Dinner: includes two salads, two entrees & one pasta, two sides, and assortment of petite pastries...\$70

FIRST COURSE

Caesar Salad

Mixed Greens Salad

Market Salad

ENTRÉE

Market Catch

Seasonal Fish with Chef's preparation

Chicken

*Crispy Roasted Chicken,
Chicken Marsala, Chicken Piccata,
or Chicken Parmesan*

Long Island Steak +\$10

Bordelaise or Béarnaise

Salmon

Lemon-Caper Beurre Blanc or Chimichurri

Petite Filet Medallions +\$14

Bordelaise or Béarnaise

Jumbo Lump Crab Cakes +\$16

Tartar sauce, lemon

PASTAS

Penne alla Norma 🍴

Rigatoni with Butter-Roasted Tomato Sauce 🍴

Chicken Casarecce

*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*

SIDES

- Whipped Potatoes
- Parmesan-Garlic Roasted Fingerling Potatoes
- Ancient Grains
- Herb Butter Green Beans
- Olive Oil & Lemon Broccolini
- Polenta
- Pan-Roasted Brussels Sprouts with sherry, vinegar, thyme, lemon zest
- Glazed Baby Carrots
- Cauliflower Gratin
- Grilled Zucchini & Squash with Scallion "Dressing"



BAR & BEVERAGE

Please select a beverage option to complement your event.

Option 1: Select a package featured on this page for unlimited consumption.

Option 2: Limited Selections from page 6 to be charged on consumption

STANDARD BAR

2 hour minimum

Two hours, \$46 per guest

Additional hours, \$18 per guest, per hour

- Stoli Vodka
- Beefeater Gin
- Jose Cuervo 'Tradicional' Tequila
- El Dorado 3-Year Rum
- Four Roses Bourbon
- Sagamore Rye Whiskey
- Pierre Ferrand '1840' Cognac
- X by Glenmorangie Scotch
- Falls Street Chardonnay and Cabernet Sauvignon
- A selection of bottled beers including Miller Lite, Corona, Blue Moon, and rotating selection of local beers
- Non-alcoholic beverages

PREMIUM BAR

2 hour minimum

Two hours, \$58 per guest

Additional hours, \$23 per guest, per hour

- Tito's Vodka
- Hendrick's Gin
- Casamigos Blanco Tequila
- El Dorado 3-Year 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, and rotating selection of local beers
- Non-alcoholic beverages

ELITE BAR

2 hour minimum

Two hours, \$105 per guest

Additional hours, \$44 per guest, per hour

- Stoli 'Elit' Vodka
- Monkey 47 Gin
- Ron Zacapa 23 year Old Rum
- Don Julio Reposado Tequila
- Heaven's Door Bourbon
- Whistle Pig 12 year Rye Whiskey
- Oban 14 year Single Malt Whisky
- Hennessy VSOP Cognac
- Sommelier-selected wines including Champagne, red and white wines
- A selection of bottled beers including Miller Lite, Corona, Blue Moon, and rotating selection of local beers
- Non-Alcoholic Beverages

BEER & WINE

2-hour minimum

Two Hours, \$40 per guest

Additional hours, \$12 per guest, per hour

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

BRUNCH DRINKS

Bloody Marys & Mimosas

\$34 per guest for 2 hours

\$10 per guest for each additional hour

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



BAR & BEVERAGE

Additional Beverage Package options:

HOST BAR

Beverages will be billed to the host based upon consumption.

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

NON-ALCOHOLIC

\$9 per guest for up to 3 hours

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

BEVERAGE ENHANCEMENTS

PROSECCO TOAST

\$9 per guest

Inquire for full selection of sparkling wines available. Billed upon consumption

TABLESIDE WINE SERVICE

\$12.50 per person when added to a beverage package

SPECIALTY COCKTAILS

Feature one of our seasonal specialty cocktails. Inquire for current selection. Billed upon consumption.

ZERO-PROOF COCKTAILS

Non-alcoholic specialty beverages can be featured and billed upon consumption. Offerings change seasonally, pricing ranges from \$9-14.



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

\$750 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:
300 SEATED GUESTS
700 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, & 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.

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.