



*Clyde's*  
at  
Mark Center

## PRIVATE EVENTS

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# OUR STORY

Located in the West End of historic Alexandria, Clyde's at Mark Center is a vivid celebration of sporting life on the water. Guests may relax into the comfortable surroundings and escape to an Adirondack fishing camp, a Chesapeake Bay hunt club, a Potomac boathouse, a Newport yacht, or a Nantucket beach shack.

The best food starts with the best ingredients. Now widely embraced, most gave this simple idea little thought until recently. At Clyde's Restaurant Group, however, this view has always informed how we create our menus. We embraced a farm-to-table approach before the term was coined. Decades ago, we chose to source ingredients locally, establishing relationships with farmers who grew the best fruits and vegetables around. Working directly with nearby farms gave our chefs the freshest ingredients to create the most flavorful dishes, while also supporting the local economy.

At Clyde's, we call this seasonal, sustainable food philosophy our "Commitment to Better," and it informs everything we do. In addition to local, farm-grown produce, our restaurants showcase the freshest seafood from nearby waters, supporting fishers along the East Coast, including the neighboring Chesapeake Bay. And we proudly serve humanely raised beef and chicken that's free of hormones or 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.

To learn more about hosting a private event at Clyde's at Mark Center, please contact our team:

(703) 820-8300 | [mcevents@clydes.com](mailto:mcevents@clydes.com)



# 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, 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*

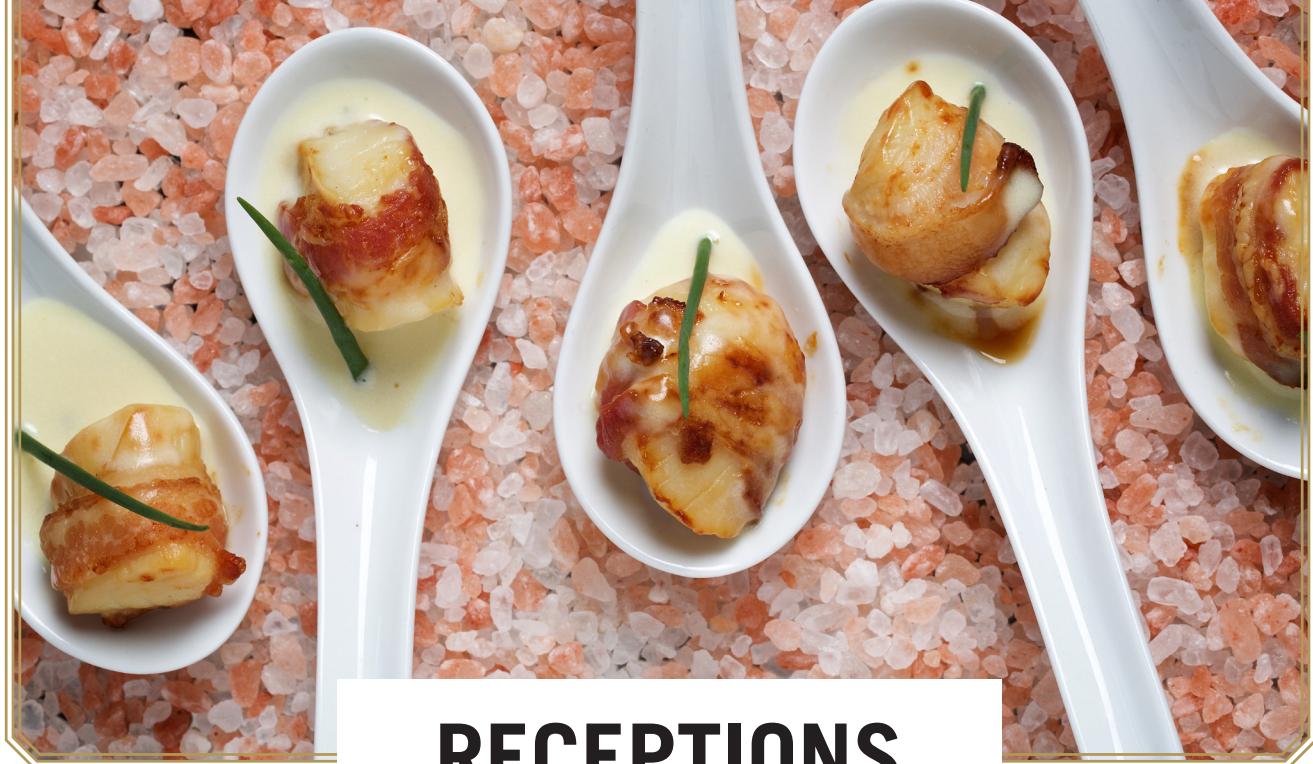
## ELEVATE YOUR EXPERIENCE

- 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)



# RECEPTIONS

COCKTAIL HOUR  
*(must be accompanied by a full menu)*  
 Choose 4: \$24 per guest  
 Choose 6: \$38 per guest

COCKTAIL RECEPTION  
*(2 Hour Service)*  
 Choose 4: \$45 per guest  
 Choose 6: \$70 per guest

## PASSED HORS D'OEUVRES

- Mini Crab Cakes  
*Herb aioli*
- Scallop with Bacon <sup>GF</sup>  
*Dijon maple glaze*
- Filet Steak Bites <sup>GF</sup>  
*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 <sup>VG</sup>  
*Hot pepper mayo*
- Smoked Salmon & Cucumber <sup>GF</sup>  
*Whipped dill cream cheese*
- Cheeseburger Sliders  
*American cheese, pickles, ketchup*
- Hummus & Cucumber <sup>VG</sup> <sup>GF</sup>  
*Smoked paprika*
- Baby Lamb Chops <sup>GF</sup>  
*Rosemary Salt*  
*(+\$3 per person)*

<sup>VG</sup> Vegetarian <sup>GF</sup> Gluten Friendly



## RECEPTIONS

### DISPLAYED

One platter serves up to 25 guests

## BOARDS AND PLATTERS

Farmhouse Cheese Board ..... \$255

*Artisanal cheese, grapes, crackers, bread*

Charcuterie Board ..... \$255

*Assorted cured meats, pickled vegetables, olives, bread, whole grain mustard*

Farmhouse Cheese & Charcuterie Board ..... \$285

*Artisanal cheese, assorted cured meats, pickled vegetables, grapes, olives, whole grain mustard, crackers, bread*

Cheeseburger Sliders ..... \$195

Crab Cake Sliders ..... \$270

Vegetable Spring Rolls ..... \$175

*Sweet chili sauce*

Hummus & Cucumber ..... \$175

*Smoked paprika*

Italian Meatballs ..... \$185

*Beef, veal & pork*

Mini Crab Cake Platter ..... \$260

*Tartar sauce, lemon*

Crispy Chicken Bites ..... \$185

*Buffalo or mumbo*

*Choice of blue cheese or ranch (tossed or on the side)*

Chicken Wings ..... \$195

*Buffalo or mumbo*

*Choice of blue cheese or ranch (tossed or on the side)*



# 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

Shucker Fee | \$150 per attendant  
(1 attendant per 25 guests, not to exceed 2 attendants)

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



## RECEPTION STATIONS

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 ..... \$26/per person

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

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*

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

3 per guest ..... \$255

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

Dessert Table ..... \$10/per serving

Assorted Petite Pastries

2 per guest ..... \$215

*Select from: house made cheesecake, key lime pie, salted caramel bread pudding, flourless chocolate cake*

# 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 30, 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

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## SECOND COURSE

*Select two:*

### Half Chicken...\$47

*whipped Yukon gold potatoes,  
asparagus, chicken jus*

### Filet Mignon...\$67

*8-oz beef tenderloin, whipped Yukon  
potatoes, broccolini, bordelaise sauce*

### Pasta Bolognese...\$38

### Cauliflower Steak...\$35

### Vegetable Fettuccine...\$35

### Faroe Island Salmon...\$43

*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

### Market Catch...\$46

*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

### Jumbo Lump Crab Cake...\$46

*garlic-herb red bliss potatoes, green beans,  
tartar sauce, lemon*

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## DESSERT

*Add for \$12*

### Chocolate Brownie Sundae

*vanilla ice cream*

### Bread Pudding

*vanilla ice cream*

### Flourless Chocolate Cake

*(gluten-free, nut-free)*

### Crème Brûlée

### Cheesecake

### Key Lime Pie

*whipped cream*

### Sorbet or Ice Cream

Each entree is 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

## SECOND COURSE

*Select two main entrees or one duet:*

### Half Chicken...\$59

*whipped Yukon gold potatoes,  
asparagus, chicken jus*

### Filet Mignon...\$77

*8-oz beef tenderloin, whipped Yukon  
potatoes, broccolini, bordelaise sauce*

### Pasta Bolognese...\$50

### Cauliflower Steak...\$45

### Vegetable Fettuccine...\$45

### Faroe Island Salmon...\$56

*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

### Market Catch...\$59

*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

### Jumbo Lump Crab Cakes...\$75

*garlic-herb red bliss potatoes, green beans,  
tartar sauce, lemon*

## DUET

### Jumbo Lump Crab Cake & Filet Mignon...\$84

*4oz filet & one crab cake, garlic-herb red bliss potatoes, green beans,  
bordelaise, lemon beurre blanc*

## DESSERT

**Chocolate Brownie Sundae**  
*vanilla ice cream*

**Bread Pudding**  
*vanilla ice cream*

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

**Crème Brûlée**  
*Key Lime Pie*

**Cheesecake**

*whipped cream*

**Sorbet or Ice Cream**

Each entree is 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.

# LUNCH & DINNER 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...\$50

Dinner: includes two salads, two entrees & one pasta, two sides, and assortment of petite pastries...\$72

## FIRST COURSE

Caesar Salad

Mixed Greens Salad

Market Salad

## ENTRÉE

### Market Catch

*Chef's preparation*

#### Chicken

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

#### Sirloin Steak +\$10

*Bordelaise or Béarnaise*

### Salmon

*Lemon-Caper Beurre Blanc or Chimichurri*

#### Petite Filet Mignon +\$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
- Pan-Roasted Brussels Sprouts with sherry, vinegar, thyme, lemon zest
- Glazed Baby Carrots
- Grilled Zucchini & Squash with Scallion Vinaigrette
- Polenta



# 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: Select an option from page 14 to be charged on consumption.*

## STANDARD BAR

*2 hour minimum*

*Two hours, \$50 per guest*

*Additional hours, \$20 per guest, per hour*

- Absolut Vodka
- Beefeater Gin
- Planteray '3 Stars' Rum
- Corazon Blanco Tequila
- 400 Conejos Mezcal
- Green River '1885' Bourbon
- Sagamore 'Small Batch' Rye Whiskey
- Monkey Shoulder Blended Scotch
- Pierre Ferrand '1840' Cognac
- Clyde's Label Chardonnay and Cabernet Sauvignon
- A selection of bottled beers including Miller Lite, Corona, and a rotating selection of local beers
- Non-alcoholic beverages

## PREMIUM BAR

*2 hour minimum*

*Two hours, \$62 per guest*

*Additional hours, \$25 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
- Glenlivet 12 year Scotch
- A selection of house wines including Prosecco, Pinot Grigio, Sauvignon Blanc, and Malbec
- A selection of bottled beers including Miller Lite, Blue Moon, a rotating selection of local beers
- Non-alcoholic beverages

## BEER & WINE

*2-hour minimum*

*Two Hours, \$42 per guest*

*Additional hours, \$14 per guest, per hour*

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

## BRUNCH DRINKS

Bloody Marys & Mimosas

*\$35 per guest for 2 hours*

*\$13 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

## EXCLUSIVE ADD-ONS

### 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

Feature one of our non-alcoholic specialty cocktails. Inquire for current selection. Billed upon consumption.

*Shots are not permitted during Private Events.*



# CHESAPEAKE ROOM

**ROOM CAPACITY:**  
**50 SEATED GUESTS, 40 STANDING GUESTS OR 40 GUESTS FOR BUFFET**

DAYTIME EVENTS		EVENING EVENTS	
MONDAY-FRIDAY	SATURDAY & SUNDAY	SUNDAY-THURSDAY	FRIDAY & SATURDAY
\$1,500 Food & Beverage Minimum	\$1,500 Food & Beverage Minimum	\$2,000 Food & Beverage Minimum	\$2,000 Food & Beverage Minimum
\$300 Room Fee	\$400 Room Fee	\$500 Room Fee	\$500 Room Fee

*Availability subject to holiday pricing and blackout dates.  
Pricing varies based on event date.*



# atrium

**ROOM CAPACITY:  
72 SEATED GUESTS, 100 STANDING GUESTS OR 60 GUESTS FOR BUFFET**

DAYTIME EVENTS		EVENING EVENTS	
MONDAY-FRIDAY	SATURDAY & SUNDAY	SUNDAY-THURSDAY	FRIDAY & SATURDAY
\$2,500 Food & Beverage Minimum	\$2,500 Food & Beverage Minimum	\$3,000 Food & Beverage Minimum	\$4,500 Food & Beverage Minimum
\$500 Room Fee	\$500 Room Fee	\$800 Room Fee	\$1,000 Room Fee

*Availability subject to holiday pricing and blackout dates.  
Pricing varies based on event date.*



# WHARF BAR

**ROOM CAPACITY:  
24 SEATED GUESTS OR 40 STANDING GUESTS**

DAYTIME EVENTS		EVENING EVENTS	
MONDAY-FRIDAY	SATURDAY & SUNDAY	SUNDAY-THURSDAY	FRIDAY & SATURDAY
\$500 Food & Beverage Minimum	\$1,200 Food & Beverage Minimum	\$1,200 Food & Beverage Minimum	\$1,500 Food & Beverage Minimum
\$300 Room Fee	\$500 Room Fee	\$300 Room Fee	\$400 Room Fee

*Availability subject to holiday pricing and blackout dates.  
Pricing varies based on event date.*



## HAPPY HOUR

We have a variety of dining and happy hour options for groups of 12-25 guests that do not require a dedicated private space. Please inquire for more information on pricing and availability.



# 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, and room/venue fees are subject to a 6% Virginia State Sales Tax.
- All food & beverage items are subject to a 4% administrative fee (this fee covers the direct costs of planning your event).
- Food & Beverage Minimums do not include Virginia State Sales Tax, gratuity, or additional fees.
- A valid Virginia 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 12:00pm, 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. All food allergies and/or dietary restrictions are due two weeks in advance.
- Food or beverage may not be brought on or off premise without written permission of the event department.