



GEORGE WASHINGTON'S
MOUNT ★ VERNON

MOUNT VERNON

INN RESTAURANT

2025 Wedding Packet

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Wedding Packages Include

- Five-hour reception (including the ceremony) with four-hour open bar, serving soft drinks and alcohol
- Choice of Hors d'oeuvres (Package specific)
- 2-course gourmet dinner
- Champagne toast
- Tableside wine service during dinner
- Complimentary menu tasting for the couple
- Free parking
- Catering linen to include your choice of colored napkin and white table linen (floor-length table linen available with George Washington package)
- Wedding décor to include Hurricane globes or votive candles for tables, decorative lanterns for the ceremony, and Gold or Silver Chargers.

Ceremony Package Includes:

- Ceremony Tent to include elegant liner, pole covers and lighting
- Up to 160 white folding chairs
- Bridal Suite package

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ENTERTAINMENT

Only non-amplified, acoustic, classical music will be permitted in a single dining room (e.g. string quartet, trio, harp, etc). Amplified music will be permitted **ONLY** when the entire restaurant has been rented or in the Sunken Garden.

BEVERAGE SERVICE

There is a beverage option included in all three wedding packages. No alcohol will be permitted to be brought in from the outside. We recommend that you select your wines in advance to ensure availability. There is a one-time Bartender fee of \$200.00 per Bartender.

OTHER SERVICES

Any services or products brought in from the outside must be pre-approved. The Mount Vernon Inn Restaurant has a preferred vendors list we will provide to aid in planning your special event. Any specialty items are to be ordered through the catering department and our partnered rental companies.

WEDDING COORDINATION FEE

If you choose to use Mount Vernon's Day of Coordination and Decorating team, a 5% fee will be added on to your total bill. Our services include: complete set up and break down of all décor, step by step planning including vendor coordination and counseling, ceremony conduction, timeline set up, and designing your floor plan. If you choose to use an outside coordinator, the Mount Vernon Catering Team will only be required to help with food and beverage choices and a floor plan. You may bring in your outside decorations up to 2 days before your event. All décor must be taken home at the conclusion of the event. The Inn will not be responsible for decorations left behind.

WEDDING CEREMONIES

The Mount Vernon Inn Restaurant boasts a beautiful sunken garden space ideal for wedding ceremonies. An elegant brick and slate outdoor courtyard will accommodate up to 160 seats under a 30x30-foot white tent with flowing white liner, elegant pole covers, and décor lighting. A bridal staircase will lead your guests into the garden from our Verandah Dining Room. This area may be rented only with an event in the Verandah Room or the entire restaurant.

Wedding Ceremonies to include Bridal Suite and Ceremony space: \$2,000.

BRIDAL SUITE

The Bridal Suite offers an elegant Sitting Room with seats for 10, a full length mirror, and complimentary champagne with a fruit & cheese platter. The perfect spot for you and your bridal party to have an intimate space to get ready, take pre-wedding pictures, and do last minute touch ups! Available 3 hours before the start of your wedding.

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MENU

Menu selections are due 14 days prior to your scheduled event. The final guest count must be supplied 7 business days in advance. A 22% service charge and 6% tax is applied to all wedding services. Menu items and prices are subject to change.

ROOM CAPACITIES & RATES

| Evening Restaurant Buyout (4pm – 12am) | Rental Fee | Food & Beverage Minimums |
|---|------------|--------------------------|
| Sunday & Monday | \$1,500 | \$9,000 |
| Tuesday – Friday | \$2,000 | \$14,000 |
| Saturday & Sunday (before a holiday) | \$3,000 | \$17,000 |

Full Venue Buyout does not include Ceremony Tent & Bridal Suite

200 maximum for dinner with cocktails and dancing.

300 maximum for sit down dinner without cocktails and dancing.

| Individual Dining Rooms Evening Rentals | Capacity | Sun-Thurs Rental | Fri-Sat Rental (Sun before a Holiday) | Food & Beverage |
|---|-----------|------------------|--|---|
| Betsy Ross Room | 40 seated | \$300 | \$350 | Sun-Thurs: \$1,200 Fri-Sat: \$1,500 (Sun before a Holiday) |
| Verandah Room | 50 seated | \$450 | \$550 | Sun-Thurs: \$2,500 Fri-Sat: \$3,500 (Sun before a Holiday) |
| George Washington Room | 80 seated | \$800 | \$1,500 | Sun-Thurs: \$5,000 Fri-Sat: \$9,000 (Sun before a holiday) |

TIMES OF AVAILABILITY

The Entire Restaurant: 4 p.m. – 12 a.m.

Five hour event time. \$800 for each additional hour, and prorated food and beverage minimums.

George Washington Room, Verandah and Sunken Garden: 4 p.m. – 12 a.m.

Four hour event time. \$450 for each additional hour, and prorated food and beverage minimums.

Betsy Ross: 4 p.m. – 11 p.m.

Three hour event time. \$200 for each additional hour, and prorated food and beverage minimums.

COLONIAL PACKAGE - \$121.00

Hors D'oeuvres:

Passed – *Choice of three*

- Chicken Satay
- Prosciutto Mozzarella
- Spinach Garlic Fetta Puffs
- Grit & Corn Fritters
- Smoked Gouda Arancini with Red Pepper Coulis

Placed – *Choice of one*

- Swedish Meatballs
- Vegetable Crudit 
- Baked Brie en Croute

Salads (Choose one):

- House Salad with choice of dressing
- Spinach Strawberry Salad
- Feta Salad choice of dressing
- Classic Caesar Salad

Entr e Choices (Choose two):

- Chicken Francaise *
- Roasted Frenched Breast
- Broiled Mahi Mahi *
- Salmon Topped with Tarragon Butter Cream Sauce *
- Stuffed Pork Tender Loin *
- Center Cut Sirloin Au Poivre *
- Chargrilled Hanger Steak *
- Vegetable Scampi *
- Vegetable Lasagna *

Sides Choice

Starch (Choose one)

- Roasted Baby New Potatoes
- Rice Pilaf
- Yukon Mashed Potatoes
- Cheddar Polenta
- Lemon & Herb Couscous
- Garlic Pomme Puree
- Parmesan Grits
- Classic or Mushroom Risotto

Vegetable (Choose one)

- Saut ed French Beans
- Green Bean Almandine
- Braised Brussel Sprouts
- Roasted Broccolini
- Poached Asparagus
- Steamed Seasonal Vegetables
- Roasted Miso Carrots

** Can be added as a buffet option for an additional \$9 per person*

MARTHA'S PACKAGE - \$140.00

Passed – *Choice of three*

- Shrimp Cocktail
- Coconut Shrimp
- Tuna Takati
- Chicken Satay
- White Truffle Potato Fritters
- Spinach Garlic Fetta Puffs
- Caprese Skewers
- Smoked Gouda Arancini with Red Pepper Coulis

Placed – *Choice of one*

- Buffalo Chicken Dip
- Swedish Meatballs
- Vegetable Crudit 
- Baked Brie en Croute
- Imported Fruit & Cheese Display

Salads (Choose one):

- House Salad with choice of dressing
- Spinach Strawberry Salad
- Feta Salad with choice of dressing
- Classic Caesar Salad
- Caprese Salad
- Beef Carpaccio

Entr e Choices (Choose three):

- Chicken Florentine *
- Pan-Seared Duck Breast
- Roasted French Breast *
- Pan Seared Chilean Seabass *
- Pan Seared Rockfish (Striped Bass) *
- Salmon Topped with Tarragon Butter Cream Sauce *
- Herb Pork Tender Loin *
- Stuffed Pork Tender Loin *
- Center Cut Sirloin Au Poivre *
- Herb Crusted Beef Medallion with Hollandaise *
- NY Strip with Maitre d' Butter*
- Chargrilled Hanger Steak
- Roasted Cauliflower Steak *
- Vegetable Scampi *

Sides Choice:

Starch (Choose one)

- Roasted Baby New Potatoes
- Rice Pilaf
- Yukon Mashed Potatoes
- Cheddar Polenta
- Lemon & Herb Couscous
- Garlic Pomme Puree
- Parmesan Grits
- Classic or Mushroom Risotto

Vegetable (Choose one)

- Saut ed French Beans
- Green Bean Almandine
- Braised Brussel Sprouts
- Roasted Broccolini
- Poached Asparagus
- Steamed Seasonal Vegetables
- Roasted Miso Carrots

* Can be added as a buffet option for an additional \$9 per person

GEORGE WASHINGTON PACKAGE - \$150.00

Passed – *Choice of three*

- Bacon Wrapped Bourbon Glazed Shrimp
- Coconut Shrimp
- Clams Casino
- Chicken Satay
- Chicken and Fontina Croquettes
- Spinach Garlic Fetta Puffs
- Short Rib Skewer
- Smoked Gouda Arancini with Red Pepper Coulis
- Beef Carpaccio Crostini
- Tuna Tataki
- Caprese Skewers
- Avocado & Pineapple Crostini
- Prosciutto and Mozzarella Crostini
- Gorgonzola & Fig Profiteroles
- Mini Beef Wellingtons with Hollandaise

Placed – *Choice of one*

- Buffalo Chicken Dip
- Swedish Meatballs
- Vegetable Crudité
- Baked Brie en Croute
- Imported Fruit & Cheese Display
- Charcuterie Display
- Seared Sesame Tuna Display

Salads (Choose One):

- House Salad with Choice of Dressing
- Spinach Strawberry Salad
- Feta Salad with Choice of Dressing
- Classic Caesar Salad
- Caprese Salad
- Beef Carpaccio
- Chilled Jumbo Shrimp

Entrée Choices (Choose Three):

- Chicken Florentine *
- Pan-Seared Duck Breast
- Roasted French Breast *
- Cornish Hen
- Grilled Grouper *
- Pan Seared Chilean Seabass *
- Pan Seared Rockfish (Striped Bass) *
- Salmon Topped with Tarragon Butter Cream Sauce *
- Herb Pork Tender Loin *
- Stuffed Pork Tender Loin*
- Rack of Lamb *
- Bourbon Glazed Short Ribs *
- Filet Mignon
- NY Strip with Maitre d' Butter*
- Chargrilled Hanger Steak
- Roasted Cauliflower Steak *
- Vegetable Scampi *
- Stuffed Eggplant

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GEORGE WASHINGTON PACKAGE CONTINUED

Sides Choice:

Starch (Choose one)

- Roasted Baby New Potatoes
- Rice Pilaf
- Yukon Mashed Potatoes
- Cheddar Polenta
- Lemon & Herb Couscous
- Garlic Pomme Puree
- Parmesan Grits
- Classic or Mushroom Risotto

Vegetable (Choose one)

- Sautéed French Beans
- Green Bean Almandine
- Braised Brussel Sprouts
- Roasted Broccolini
- Poached Asparagus
- Steamed Seasonal Vegetables
- Roasted Miso Carrots

Choice of Snack Station (see options on Snack Stations page):

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Wine Lists

House Wine List

White Wines (choose two)

- Silver Gate Chardonnay
- Silver Gate Sauvignon Blanc
- Silver Gate Pinot Grigio
- Silver Gate Moscato

Red Wines (choose two)

- Silver Gate Cabernet Sauvignon
- Silver Gate Pinot Noir
- Silver Gate Merlot
- Alta Vista Malbec

Premium Wine Upgrades (\$15 Per Person- Choose Four):

White (Choose Two):

Centine Banfi Pinot Grigio

Italy

Diatom Chardonnay

Santa Barbara, CA

Stoneleigh Sauvignon Blanc

New Zealand

Bex Riesling

Germany

Vino Rose Sangiovese

Columbia Valley, WS

Red (Choose Two):

Benziger Merlot

Monterey County, CA

Thomas Henry Pinot Noir

Sonoma, CA

3 Finger Jack Cabernet Sauvignon

Lodi, CA

Altamana Malbec

Maule, Chili

Torbreck Woodcutters Shiraz

Australia

Terra D'oro Zinfandel

Amador County, CA

Wines are subject to change based on availability

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BAR PACKAGES

COLONIAL BAR SELECTION:

Burett's Vodka, Montezuma Tequila, J&B Rare Scotch, Cruzan Light Rum, New Amsterdam Gin, Canadian Club Whiskey, Virginia Gentleman Bourbon, 4 house wines (2 red, 2 white), domestic beer, sodas, juices and mixers.

MARTHA'S BAR SELECTION:

Tito's Vodka, Bacardi Rum, Bluecoat Gin, Dewar's Scotch, Jack Daniels Whisky, Jim Beam Bourbon, Sauza Hornitos Tequila, 4 house wine (2 red, 2 white), house beer, one craft beer selection, sodas, juices and mixers.

GEORGE WASHINGTON'S BAR SELECTION:

Grey Goose Vodka, Patron Silver Tequila, Johnnie Walker Black Scotch, Makers Mark Bourbon, Crown Royal Whiskey, Tanqueray Gin, Bacardi 8 Year Rum, 4 house wines, 2 upgraded wines during dinner service, house beer, two craft beer selections, sodas, juice.

and mixers.

Bar Upgrade Options:

Colonial Package to Martha's Package: \$10 Per Person
Colonial Package to George Washington Package: \$14 Per Person
Martha's Package to George Washington Package: \$16 Per Person

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Snack Stations

(set-up for one full hour)

Wing Station - \$15 per guest

fried chicken wings served with a choice of ranch or blue cheese dressing (or a split).

With a choice of 2 sauces/rubs:

- Traditional Buffalo Sauce
- Spiced Carolina Gold BBQ Sauce
- Traditional BBQ Sauce
- Lemon Pepper Sauce
- Lemon Pepper Seasoning
- Nashville Seasoning – spicy w/ a hint of sweet
- Garlic Buffalo Sauce
- Garlic Parmesan Buffalo

Slider Station (beef or pork) - \$15 Per Guest

Minimum of 25 guests required

Assorted Dessert Station - \$10 Per Guest

Select Two:

- Assorted cake pops
- Mini petit fours
- Assorted soft cookies and brownies
- Rice Krispy treats
- Mini cannoli's

Pasta Station - \$14 Per Guest

Choose two pastas: Spaghetti, Penne, Linguine, Rotini

Choose two sauces: Alfredo, Pesto, Marinara, Vodka Sauce

Comes with grilled vegetables and parmesan cheese

Candy Station- \$10 Per Guest

Assortment of different candies for your guests

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Entrée Descriptions

Seafood

Pan Seared Chilean Seabass – lemon pepper crusted filet seared in ghee (NT, GT)

Broiled Mahi Mahi – seasoned and broiled with/ white wine garlic cream sauce (NT)

Salmon – topped with/ tarragon butter cream sauce (NT)

Pan Seared Rockfish (Striped Bass) – smoked Romesco sauce, a blend of roasted red bell peppers, toasted almonds, vinegar, herbs and spices (GT)

Grilled Grouper – seasoned and char-grilled topped with/ spiced pineapple chutney, a cooked blend of shallots, roasted jalapeno, and fresh cilantro (GT, NT, DT)

Beef

Bourbon Glazed Short Ribs – Bourbon braised boneless beef short ribs, glazed with pureed pan sauce (GT, NT, DT)

Chargrilled Hanger Steak – char-grilled and sliced topped with/ chimichurri sauce (GT, NT, DT)

Filet Mignon – crisp seared center-cut beef tenderloin w/ red wine reduction pan sauce (GT, NT, DT)

New York Strip – pan seared and topped with maître d' butter (GT, NT)

Sirloin Au Poivre – chargrilled and sauced w/ peppercorn, shallot, cream and demi-glace (GT)

Herb-Crusted Beef Medallions – whole beef tenderloin crusted in seasoned bread crumbs, sliced thin, topped with hollandaise sauce (nt)

Poultry

Pan Seared Duck Breast – basted crispy skin duck, sliced and sauced with Madeira blackberry and shallot jus (GT, DT)

Roasted Frenched Breast – brown butter basted spiced herb coated skin-on chicken breast with wingette, sauced w/ a light white wine cream sauce, pureed shallots (NT)

Cornish Hen – roasted ½ hen, sauced w/ a honey Dijon gastrique (GT, NT)

Chicken Florentine – creamed spinach stuffed chicken breast, roasted and seasoned, topped with cheese sauce (nt)

Chicken Francaise – pan-fried chicken breast, battered in grated parmesan cheese, topped with lemon butter sauce (nt)

Pork

Herb Pork Tenderloin – fresh herbs and panko-crusted center cut tenderloin w/ garlic honey sauce (NT, DT)

Stuffed Pork Loin – sundried tomato and spinach stuffed loin, roasted w/ balsamic rosemary sauce (GT, NT, DT)

Vegetarian

Vegetable Scampi – pasta, sautéed seasonal vegetables, fresh herb butter and white wine reduction (NT)

Vegetable Lasagna – pasta layered with/ house-made marinara, seasonal vegetables, and mozzarella cheese (NT)

Vegan

Roasted Cauliflower Steak – smoky seasoned lemon-flavored roasted cauliflower topped with chimichurri (GT, NT, DT)

Stuffed Eggplant – a roasted half eggplant stuffed w/ couscous, sundried tomatoes, mixed squashes, onions, fresh herbs, and topped with citrus tahini sauce

Other

Lamb Loin Chops – pan seared and roasted petit chops topped w/ bacon jam (GT, NT, DT)

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Hors D'oeuvres

Shrimp Cocktail – small citrus-infused chilled shrimp served with house-made cocktail sauce (GT, NT, DT)

Coconut Shrimp – coconut breaded shrimp served with a pureed peach reduction

Bacon Wrapped Bourbon Glazed Shrimp – Apple Cider cured bacon wrapped shrimp with a spiced bourbon glaze (GT, NT, DT)

Grit & Corn Fritters – gristmill ground white grits and yellow corn, served with roasted jalapeno crema (cream sauce)

Spinach Garlic Feta Puffs – sautéed spinach, roasted garlic, and feta cheese wrapped in puff pastry triangles (NT)

Smoked Gouda Arancini – Arborio rice balls, stuffed with aged smoked gouda, breaded and fried served with roasted red pepper coulis

Beef Carpaccio Crostini – seared center-cut beef tenderloin sliced thin on a toasted French baguette crostini with crème fraîche and diced chives

Tuna Tataki – slightly seared ahi tuna diced with a citrus soy and ginger sauce in a Persian cucumber cup (GT, NT, DT)

Prosciutto Mozzarella – Ciliegini mozzarella wrapped in thinly sliced prosciutto on a sliced baguette, broiled with a lime basil aioli (NT)

Beef Wellingtons – petit beef tenderloin, duxelles, wrapped in puff pastry and served with hollandaise sauce

Chicken Satay – marinated chicken breast roasted with bell peppers and sweet red onion served with Dijon tarragon sauce (NT, GT)

Short Rib Skewer – apple cider bacon wrapped short rib with bbq glaze (GT, NT, DT)

White Truffle Potato Fritters – whipped seasoned Yukon potatoes, crispy breading tossed in a white truffle parmesan sauce

Clams Casino (NT)

Gorgonzola & Fig Profiteroles – a blend of gorgonzola cheese, figs, and caramelized onions in a petite profiterole *

Caprese Skewers – cherry tomato, pesto marinated buffalo mozzarella, fresh basil, and sea salt (GT, NT)

Avocado & Pineapple Crostini – avocado tartar on petite sliced French baguette topped with grilled pineapple and chopped cilantro (NT)

Chicken & Fontina Croquettes – roasted chicken blended with fontina cheese and sun-dried tomatoes breaded and fried

Placed Only

Swedish Meatball Display – petite beef meatballs cooked in a blend of demi-glace and fresh sour cream (NT)

Vegetable Crudité – assortment of mixed vegetables served with creamy ranch dressing (vegetables vary seasonally) (NT, GT)

Baked Brie en Crouete – a large brie coated in brown sugar wrapped in puff pastry, baked and served with assorted crackers (NT)

Charcuterie Board – a variety of different cured meats, mixed olives, nuts, and dried fruits (DT, GT)

Fruit & Cheese Display – a variety of seasonal fruits and various cheeses (GT)

Seared Sesame Tuna Display – sesame seed crusted yellowfin tuna seared rare, sliced and served with ponzu sauce, pickled ginger, and wasabi aioli

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Salads:

Classic Caesar Salad – house-made croutons & Caesar dressing, cut romaine lettuce and shaved parmesan cheese

House Salad – mixed greens, cherry tomatoes, and shredded carrots. With a choice of dressing (NT, DT, GT)

Chilled Jumbo Shrimp – 2 each citrus-infused jumbo-sized shrimp (13-15.pound) served w/ honey garlic chili sauce (NT, DT)

Spinach Strawberry Salad – fresh baby leaf spinach sliced strawberries tossed in a honey pecan vinaigrette (DT, GT)

Caprese Salad – sliced and seasoned vine ripe tomatoes, fresh buffalo mozzarella, basil oil, balsamic reduction, and basil chiffonade (GT, NT)

Beef Carpaccio – seared rare seasoned beef tenderloin, topped with wild arugula dressed with chili-infused red wine vinaigrette and fried capers (NT)

Feta Salad – chopped romaine lettuce, sliced red onions, and hot house cucumbers. With a choice of dressing (GT, NT)

Dressing Choices:

Balsamic Vinaigrette (NT, DT, GT)

Champagne Vinaigrette (NT, DT, GT)

Buttermilk Ranch (GT, NT)

Blue Cheese Dressing (NT, GT)

Oil & Vinegar (NT, DT, GT)

Soup:

Peanut – a George Washington Staple, a peanut-based soup blended with aromatics and chicken stock

Roasted Tomato Bisque – a blend of roasted tomatoes, roasted red peppers, sautéed onions, cooked in fresh basil and thyme, finished off with cream (NT, GT)

Butternut Squash – slightly spiced butternut squash pureed with aromatics and finished off with cream (GT, NT)

Maryland Crab – tomato broth soup with mixed vegetables and fresh crab meat (GT, NT)

Cream of Crab – an aromatic cream-based soup with hints of seafood seasoning fresh parsley and crab meat (NT)

Vegetable – seasonal vegetables, stewed in herbs and seasonings with orzo pasta (NT, DT)

Sides Choice

Starch (Choose one)

- Roasted Baby New Potatoes (NT, GT, DT)
- Rice Pilaf (NT, GT, DT)
- Yukon Mashed Potatoes (GT, NT)
- Cheddar Polenta (NT)
- Lemon & Herb Couscous (NT)
- Garlic Pomme Puree (GT, NT)
- Parmesan Grits (NT)

Vegetable (Choose one)

- Sautéed French Beans (GT, NT)
- Green Bean Almandine (GT, DT)
- Braised Brussel Sprouts (NT, GT, DT)
- Roasted Broccolini (NT, GT,
- Poached Asparagus (GT, NT)
- Steamed Seasonal Vegetables (NT, GT, DT)
- Roasted Miso Carrots (DT)

Wedding Enhancements

Upgraded Table Linen

Full-length round white tablecloths: \$20 Per Table Cloth

Full-length round colored tablecloth: TBD

Tent Upgrades

Prices will be determined by our rental company

Heater

Side Walls

Hanging Lanterns (Different colors available)

Chavarría Chairs

Furniture Upgrades

Chair Cushions (gold only) \$3 per chair

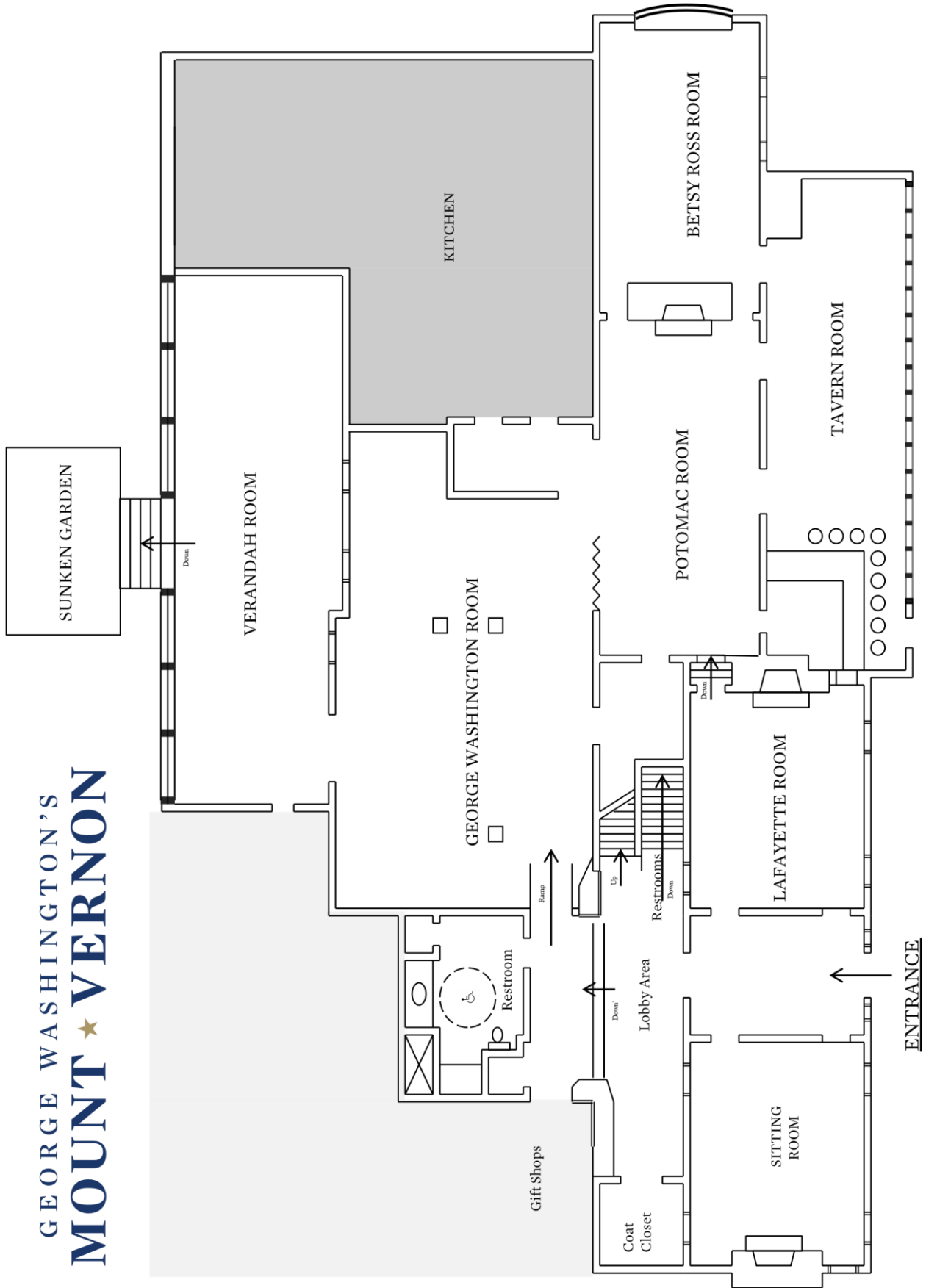
Cake Cutting Fee

\$1.50 Per Person

Illy Coffee Service / Illy Coffee Station

\$3.50 Per Person

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NOTES

