



Morrison-Clark

As you begin to plan your event at the Morrison-Clark Historic Inn, we have outlined a few details to assist you...

Menu:

To ensure a level of service that will exceed your expectations, we request that a pre-set menu be chosen for groups of 10 and larger. We must receive your menu selections a minimum of ten days in advance of your scheduled event. A choice of two entrees will be offered to groups of 10– 49. We request that for groups, specific entrée counts be received three days in advance. Our Chef will be happy to accommodate any specific dietary restrictions. Please note that due to the seasonality of our menus, menu items are subject to change depending on market availability.

Beverages:

Alcoholic and non-alcoholic beverages are priced based upon consumption and placed on a "Host Tab." We recommend making wine selections in advance (when your menu is selected) to ensure availability for your entire group. Hourly bar pricing is available and determined by the brands chosen. For reception style functions, a \$75 bartender fee will be applied per bartender.

Guarantee:

Your guarantee guest count is due to the Morrison-Clark Inn no later than three business days prior to your event. This number is no subject to reduction after this time. If no guarantee number is given the highest number shown on your Event Contract will be charged. If your party falls below the guaranteed number on the day of your event, you will be charged for the guaranteed number.

Deposit and Payment:

A Morrison-Clark Event Contract must be signed and returned to the Inn to confirm your group's space. No reservation is final until this contract is received and returned to you countersigned. A deposit will be required upon return of the contract, with the estimated balance of the bill due three days in advance of your event. All outstanding balances will be due upon the completion of your event. If your organization is tax-exempt, please attach a copy of your tax exempt certificate with the contract. We will offer the ability to have separate checks for food and alcohol, but cannot provide any additional separate checks. We accept American Express, Visa, MasterCard, Diners Club and Discover.

Prices are subject to 20% gratuity and 10% sales tax. Prices are subject to change.

Gratuities and Service Charges:

For the majority of Private Events, a 20% service charge will be automatically added to your final check. In the case of smaller events, a \$75 minimum service charge (or 20%, whichever is greater) will be added to accommodate the service staff. For all events, there is minimum Set-up Fee of \$50. This fee is subject to increase depending on the size of your event and will be quoted accordingly.

Event Spaces:

Our event spaces include semi-private and private areas in our restaurant, the Club Room and the Garden Room. We also offer private suites for small meetings and receptions. We do assess room rental fees to reserve these areas. Your sales manager will be able to assist you with specific room rental fees.

Audio-Visual Fees:

We will do our best to accommodate and audio visual needs that you may require. We do provide wireless internet service at no charge in all of our private and public spaces. Our pricing guide is listed below. For any specific needs that you do not see on the list, please ask your sales manager.

Screen	\$100	Lectern	\$75
Laptop Projector	\$250	Lectern and Mic	\$250
Flipchart	\$75	Easel	\$25
Laptop Computer	\$300	Speakerphone	\$200
Power Strip	\$10	Extension Cord	\$10

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Breakfast Menu Selections

(Please choose one for the entire group)

Continental Breakfast Buffet

Fresh Breakfast Pastries and Breads, Coffee, Decaffeinated Coffee and Assorted teas, Orange Juice, Grapefruit Juice and Cranberry Juice, Sweet Butter and Assorted Preserves

\$17.50

Add Fresh Sliced Seasonal Fruits and Berries

\$20.00

Light Breakfast Buffet

Sliced Fresh Fruits and Berries, Assorted Cereals and Milk, Individual Yogurts and Granola Bran Muffins, Whole Fruits and Assorted Juices, Coffee and Teas and Sweet Butter

\$19.00

European Continental Breakfast

Sliced Smoked and Cured Meats, Cheeses, Sliced Fresh Fruits and Seasonal Berries Hard Boiled Eggs, Assorted Cereals and Milk, Coffee and Teas, Hearty Sliced Breads Fresh Breakfast Pastries and Breads, Sweet Butter and Preserves, Assorted Juices

\$25.00

Full Breakfast Buffet (25 person minimum)

Scrambled Eggs, Bacon and Sausage, Hash Brown Potatoes Sliced Fresh Seasonal Fruit and Berries, Assorted Breakfast Pastries and Breads, Coffee and Teas, Sweet Butter and Assorted Preserves and Assorted Juices

\$30.00

Plated Breakfast

(One choice for entire group)

Classic French Toast

Classic French Toast, Bacon, Sweet Butter and Maple Syrup, Coffee and Tea

\$15.50

Scrambled Egg Breakfast

Two Scrambled Eggs, Hash Brown Potatoes, Bacon and Sausage, Baskets of Fresh Bread on the Table, Sweet Butter, Assorted Preserves, Coffee and Tea

\$16.50

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Express Meeting Luncheon Menu

(All Lunch Menus are served with House Made Chips and Cookies)

Deli Sandwich Buffet

*Sliced Smoked Turkey, Honey Cured Ham, Genoa Salami and Sliced Roast Beef
Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions and an Assortment of Cheeses
Mayonnaise, Mustard and Dill Pickles, Selection of Breads and Rolls* *\$27.00*

The Tuna Tomato Melt

*Tuna Salad, thick sliced Tomato and covered with Cheddar Cheese
On a Toasted Bagel, served open faced and Three Bean Salad* *\$24.00*

French Dip

*Shaved Roasted Beef in a Beef jus on a Toasted Bun with Steak Fries,
Creamy Horseradish and Tomato Onion Salad* *\$25.00*

Soup and Sandwich

Soup of the Day and Sandwiches from our Deli Sandwich Buffet *\$30.00*

Grilled Chicken Caesar Salad

*Grilled Chicken Breast, Baby Romaine, Ciabatta Croutons
Parmiggiano-Reggiano* *\$24.00*

Grilled Chicken Salad

*Grilled Chicken Breast, tossed with, Feta Cheese, Red Grapes,
Toasted Almonds, Tomatoes and Creamy Italian Vinaigrette* *\$24.00*

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Afternoon Breaks

Menu Selections

Coffee Service

Coffee, Decaffeinated Coffee and Assorted Teas \$5.00

Soda Bar

Assorted Sodas and Diet Sodas and Sparkling and Still Water \$5.00

Chilled Fruit Juices

Assorted Individual Fruit Juices \$5.00

Afternoon Snacks

Assorted Cookies \$24.00 doz

Brownies \$24.00 doz

Sliced Fresh Fruit and Berry Display \$8.50

Assorted Finger Sandwiches

Smoked Turkey, Egg Salad, Tuna Salad, Black Forest Ham and Cheese \$9.50

Bowl of Chips \$3.50

Mixed Assorted Snacks \$3.50

Southwestern Bread

Crispy Corn Chips and Salsa Fresca \$6.75

Bowl of Assorted Nuts \$5.50

Traditional English Tea

*House prepared Dried Fruit Scones, Traditional Finger Sandwiches
Tea Cookies and Truffles, Assorted Gourmet Tea Selection* \$19.00

Add Chocolate Dipped Strawberries \$25.00

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Plated Luncheon Selections

Appetizer

(Please select one option for your group)

Salad of Field Greens

*Maytag Blue Cheese, Candied Pecans
Extra Virgin Hazelnut Oil and 50 Year Vinaigrette de Jerez*

Salad of Seasonal Greens and Local Apples

Chèvre Cheese, Dried Cranberries and Caramelized Shallot Vinaigrette

Grilled Fresh Hearts of Palm with a Salad of Oranges

Avocado and Baby Arrugula

Soup du Jour

Entrée

(Please select two options for your group)

Grilled Salmon on a Bed of Le Puy Lentils

Wilted Seasonal Greens

Flatiron Steak with Black Forbidden Rice

And Grilled Asparagus

Roasted Amish Chicken

Tomato, Garlic Grits and Sautéed Greens

Grilled Pork Tenderloin

With Roasted Potatoes and Crème Fraiche Mustard Drizzle

Dessert

(Please select one option for your group)

Caramel Apple Tart Tatin

Triple Chocolate Ganache Gateau

Lemon Chess Pie with Blackberry Compote

Trio of Fruit Sorbets with a Vanilla Crisp

\$40 per person

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Plated Dinner Selections

Option #1

First Course

Salad of Baby Lettuces with Artisan Goat Cheese
Dried Cranberries, Walnuts and Caramelized Shallot Vinaigrette

Entrée

(Choice of one)

Grilled Atlantic Salmon

Ragout of White Beans, Wilted Spinach and Fresh Tomato Relish

Or

Pan Roasted Breast of Chicken

Roasted Fingerling Potatoes, Wilted Greens and Thyme Jus

Dessert

Mixed Berry Crisp

\$45 per person

Option #2

First Course

Caesar Salad

Entrée

(Choice of one)

Seared Maryland Crab Cakes

Grilled Asparagus, Tomato Grits, Fried Leeks, with Lemon and Red Pepper Oil

Or

Roast Pork Loin

*Baby Spinach, Black Peppercorn Spoon Bread
And with a Dried Cranberry Balsamic Reduction*

Dessert

Triple Chocolate Ganache Gateau

\$50 per person

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Plated Dinner Selections

Option #3

First Course

Salad of Baby Spinach
Warm Bacon Vinaigrette

Entrée

(Choice of one)

Roasted Strip Loin of Beef

Red Wine -Shallot Reduction, Fingerling Potatoes and Seasonal Vegetables

Or

Grilled Wild Rockfish

Sautéed Seasonal Greens, Fresh Tomato Jam and Lemon Rice Pilaf

Dessert

Lemon Chess Pie

\$65 per person

Option #4

First Course

Butternut Squash Soup

Entrée

(Choice of one)

Roasted Tenderloin of Beef

*Roasted Shallot - Madiera Sauce, Sauté of Seasonal Vegetables
And Roasted Yukon Gold Potatoes*

Or

Pan Seared Grouper

With a Cherry Tomato Sauce and Garlic Mashed Potatoes

Dessert

Pumpkin Crème Brulee

\$75.00 per person

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Stand Up Cocktail Reception

Menu Selections

Butlered Hors d oeuvres

(Priced per piece)

Please order in increments of 25

Cold

<i>Curried Chicken on Toast Points</i>	<i>\$3.00</i>
<i>Caponata Crostini</i>	<i>\$3.00</i>
<i>Smoked Duck Breast on Sweet Potato Biscuit with Pear Cardamon Compote</i>	<i>\$4.00</i>
<i>Garam Masala Crab Tartlet</i>	<i>\$4.50</i>
<i>Pickled Shrimp Cocktail</i>	<i>\$4.50</i>
<i>Country Pate with Sweet Pepper Relish, Whole Grain Mustard and Cornichon</i>	<i>\$3.50</i>
<i>Smoked Salmon-Mascarpone Buckwheat Galette</i>	<i>\$3.50</i>
<i>Grilled Beef with Arugula, Country Mustard, Capers and Parmesan</i>	<i>\$4.50</i>

Hot

<i>Lemongrass Chicken Satay with a Peanut Glaze</i>	<i>\$3.00</i>
<i>Caramelized Shallot and Gruyere Tartlet</i>	<i>\$3.00</i>
<i>Mushroom and Fresh Mozzarella Crostini</i>	<i>\$2.75</i>
<i>Vegetable Tempura</i>	<i>\$2.75</i>
<i>Croque Monsieur/Madame with Quail Egg</i>	<i>\$4.00</i>
<i>Gougere</i>	<i>\$3.00</i>
<i>Goat Cheese and Roasted Red Pepper Gougere</i>	<i>\$3.50</i>
<i>Wild Mushroom and Hazelnut Phyllo Triangles</i>	<i>\$3.00</i>
<i>Beef Empanadas</i>	<i>\$4.00</i>
<i>Pumpkin Ravioli with Sage Brown Butter</i>	<i>\$3.00</i>
<i>Crab Fritters with a Lemon-Chive Aioli</i>	<i>\$4.00</i>
<i>Caramelized Onion and Gorgonzola Profiteroles</i>	<i>\$4.00</i>
<i>Berber Spiced Lamb Skewers with a Tzatziki Dipping Sauce</i>	<i>\$4.00</i>
<i>Mini Jumbo Lump Crab Cakes with a Saffron Aioli</i>	<i>\$4.00</i>

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Hosted Bar Pricing

House Bar

*Smirnoff Vodka, Bacardi Rum, Beefeater Gin, Jim Beam Whiskey, Dewars Scotch
Dominion Lager, Fordham Copperhead Ale and Amstel Light
House White and Red Wines*

***\$14 per person – First Hour
\$10 per person – Each Additional Hour***

Name Brand Bar

*Stolichnaya Vodka, Bacardi Rum, Bombay Gin,
Jack Daniel's Whiskey, Dewars 12 Year Scotch
Amstel Light, Long Hammer Pale Ale and Victory Prima Pils
House White and Red Wines*

***\$16 per person – First Hour
\$11 per person – Each Additional Hour***

Premium Brand Bar

*Grey Goose Vodka, Captain Morgan Spiced Rum, Bombay Sapphire Gin,
Maker's Mark Bourbon, Johnny Walker Black Scotch
Amstel Lite, Dominion Lager, Fordham Copperhead Ale and Victory Prima Pils
House White and Red Wines*

***\$19 per person – First Hour
\$12 per person – Each Additional Hour***

Bartender Fee of \$75 is required for every 25 guests

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Banquet Tea Menus

The Royal Tea

Trio of finger sandwiches of Scottish Smoked Salmon,

Watercress and Cucumber and Chive- Egg Salad

Dried Fruit Scones

Sweet Butter, Preserves and Devonshire Cream

Tea Cookies and Truffles

Fresh Seasonal Berries with Whipped Cream

A Glass of Kir Royal

And

Choice of Harney Tea

\$30.00 per person

English Tea

Trio of Finger sandwiches of Scottish Smoked Salmon,

Watercress, Cucumber and Egg Salad

Dried Fruit Scones with

Sweet Butter, Preserves and Devonshire Cream

Tea Cookies and Truffles

Choice of Harney Tea

\$20.00 per person

Wedding Shower Tea

Trio of Traditional Tea Sandwiches:

Smoked Salmon, Cucumber, Watercress and Chive-Egg Salad

Shrimp Cocktail

Dried Fruit Scones accompanied with:

Devonshire Cream, Assorted Preserves and Sweet Butter

Assorted Tea Cookies, Chocolate Truffles

Fresh Fruit and Berries

Champagne Toast

Choice of Harney Tea

\$35.00 per person

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