



*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 business 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 and you provide table place cards that designate each guest's entree selection. Our Chef will be happy to accommodate any specific dietary restrictions. Please note that due to the seasonality of our menus, menu items and pricing 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 not 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 & 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 of 50% of the estimated total 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.



***Gratuities, Service Charges, and Taxes:***

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. The Current DC tax of 10% is added to all banquet checks unless a tax exempt certificate is provided.

***Corkage Fees:***

The Morrison-Clark Historic Restaurant is proud of the wine list that we have put together for you to compliment our cuisine. We will do our best to accommodate any special requests you may have regarding the wine list. If we are unable to provide a specific wine you request, you may bring the bottles. The Morrison-Clark Historic Restaurant has a \$10 corkage fee per bottle. Due to local liquor laws, no other beverages may be brought into the restaurant or event space and no opened bottles may leave the premises.

***Event Spaces:***

Our event spaces include semi-private and private areas in our restaurant, the Drawing Room, the Garden Room, and the Courtyard. 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 all 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. Audio-Visual Equipment must be requested at least three business days before the event to ensure availability.

<i>Screen</i>	<i>\$100</i>	<i>Lectern</i>	<i>\$75</i>
<i>Laptop Projector</i>	<i>\$300</i>	<i>Lectern &amp; Microphone</i>	<i>\$300</i>
<i>Flipchart</i>	<i>\$75</i>	<i>Easel</i>	<i>\$25</i>
<i>Laptop Computer</i>	<i>\$300</i>	<i>Speakerphone</i>	<i>\$200</i>
<i>Power Strip</i>	<i>\$10</i>	<i>Extension Cord</i>	<i>\$10</i>



## **Breakfast Menu**

*(Please Select One Option for the Entire Group)*

*The following are served with Regular and Decaffeinated Coffee,  
Assorted Teas and Fresh Fruit Juices*

*We proudly serve John Harney & Sons Organic Teas and Santa Lucia Estate Coffee*

**CONTINENTAL BREAKFAST BUFFET** **\$18.00**

*Freshly Baked Breakfast Pastries and Breads with Sweet Butter and Assorted Preserves*

**ADD FRESH SLICED SEASONAL FRUITS AND BERRIES** **\$20.00**

**LIGHT BREAKFAST BUFFET** **\$23.00**

*Assorted Cereals and Milk, Individual Yogurts, Assorted Muffins, Fresh Sliced Seasonal Fruits and Berries*

**FULL BREAKFAST BUFFET (20 PERSON MINIMUM)** **\$28.00**

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

**BUFFET UPGRADES** **\$10.00**

*The following can be added to any of the above buffets*

**BAGELS AND SMOKED SALMON**

*Assorted Bagels, Cream Cheese, Sliced Tomatoes, Red Onion and Smoked Salmon*

**SLICED MEATS AND CHEESES**

*Cured and Smoked Meats, Assorted Cheeses, Croissants, Artisan Breads and Accompaniments*

*Customized Plated Breakfast Menus are available upon request.*



## **Express Luncheon Menu**

*(Please Select One Option for the Entire Group)*

*All Lunch Menus are served with House Made Chips and Cookies*

### **BUFFET OPTIONS:**

#### **DELI SANDWICH BUFFET** **27**

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

#### **SOUP AND SANDWICH** **30**

*Homemade Seasonal Soup, Assorted Pre-Made Sandwiches from our Deli Sandwich  
Buffet, Dill Pickles*

#### **THE FOLLOWING ARE AVAILABLE PLATED OR BUFFET:** **24**

#### **MORRISON-CLARK TUNA WRAP**

*House Made Tuna Salad, Pico de Gallo, Lettuce, Mayonnaise*

#### **FRENCH DIP**

*Shaved Roasted Beef, Beef Jus, Melted Provolone Cheese, Toasted Roll*

#### **GRILLED CHICKEN CAESAR SALAD**

*Grilled Chicken Breast, Baby Romaine, Ciabatta Crouton, Parmaggiano Reggiano*

#### **GRILLED CHICKEN SALAD**

*Grilled Chicken Breast, Bleu Cheese, Red Grapes, Toasted Nuts, Tomatoes, Creamy  
Sherry Vinaigrette*

*The following salads can be added to any of the above menu selections:* **4**

**PENNE PASTA SALAD**  
**ISRAELI COUS COUS SALAD**  
**FERRO MUSHROOM SALAD**

**TRADITIONAL CAESAR SALAD**  
**TOMATO CUCUMBER SALAD**  
**THREE BEAN SALAD**



## **Luncheon Menu**

*(Please Select One Option for the Entire Group)*

### **MORRISON LUNCH**

**~FIRST~**

*(Please select one option for your group)*

#### **LOCAL BABY GREENS**

*Maytag Blue Cheese and Candied Walnuts  
Muscat Grapes and White Balsamic Vinaigrette*

#### **TRADITIONAL CAESAR SALAD**

*Crisp Romaine, Grana Padana, White Anchovies and Garlic Crouton*

#### **SEASONAL SOUP**

**~ENTRÉE~**

*(Please select two options for your group)*

#### **APPLE SMOKED FRESH CATCH**

*Artichokes, Olives, Roasted Garlic, Sun Dried Tomatoes and Grilled Yukon Gold Potatoes*

#### **BOLOGNAISE AND PAPARDELLE PASTA**

*With Shaved Manchego*

#### **PAN SEARED AMISH CHICKEN**

*Caramelized Onion Mash, Seasonal Vegetables, and Red Wine Sauce*

#### **VEGETABLE ORECCHIETTE**

*Orecchiette Pasta, Peas, Corn, Fava Beans, Tomato, Lemon Butter and Basil Oil*

#### **GRILLED RANGE STEAK**

*Seasonal Vegetables, Garlic Mashed Potatoes and Red Wine Sauce*

#### **WILD MUSHROOM RAVIOLI**

*Aged Manchego and Tomato Nage Sauce*

**~DESSERT~**

*Please select one option from our Seasonal Dessert Menu*

**\$30 plated / \$35 buffet per person**



## **CLARK LUNCH**

### **~FIRST~**

*(Please select one option for your group)*

#### **GRILLED SHRIMP**

*Crispy Grit Cake, Ancho Chili Aioli and Mache Lettuce*

#### **MUSHROOM PHYLLO**

*Wild Mushrooms, Goat Cheese and House Fried Tomato Fondue Baked in Phyllo*

#### **SEASONAL SOUP**

### **~ENTRÉE~**

*(Please select two options for your group)*

#### **PAN SEARED SEASONAL CATCH**

*Basil Mash, Roasted Cipollini and Red Wine Butter*

#### **SMOKED DUCK BREAST**

*Balsamic Glazed Beets, Pearl Pasta and Dijon Horse Radish Cream*

#### **CRAB CAKES**

*Oven Dried Tomato Compote, Shaved Red Onion, Fennel and Quince Salad with Champagne Butter*

#### **GRILLED TENDERLOIN STEAK**

*Fava Bean and Roasted Tomato Fondue and Cucumber Tzatziki Salad*

#### **EGGPLANT LASAGNA**

### **~DESSERT~**

*Please select one option from our Seasonal Dessert Menu*

**\$40 plated / \$45 buffet per person**



## **Stand Up Cocktail Reception**

### **BUTLERED AND STATIONARY HORS D'OEUVRES**

*(Priced per piece)*

#### **COLD**

CAPRESE KABOB	\$3.00
POTATO LAKAS	\$3.00
CAPONATA CROSTINI	\$3.00
SMOKED DUCK SALAD ON TOSTADA WITH AGED GOAT CHEESE	\$4.00
SHRIMP COCKTAIL	\$4.50
COUNTRY PATE WITH SWEET PEPPER RELISH	\$3.50
SMOKED SALMON-MASCARPONE ON MINI GRIDDLE CAKE	\$4.50
CRAB SALAD WITH AVOCADO AND MANGO IN PHYLLO CUP	\$5.00
SMOKED SALMON AND GOAT CHEESE PINWHEEL	\$3.50

#### **HOT**

LEMONGRASS CHICKEN SATAY WITH A PEANUT GLAZE	\$3.00
MUSHROOM AND FRESH MOZZARELLA CROSTINI	\$2.75
VEGETABLE TEMPURA	\$2.75
GOAT CHEESE AND ROASTED RED PEPPER GOUGERE	\$3.50
WILD MUSHROOM RISOTTO FRITTER	\$3.00
BEEF EMPANADAS	\$4.00
ASSORTED COCKTAIL PIZZAS	\$4.50
SALT COD FRITTERS WITH A LEMON-CHIVE AIOLI	\$5.00
SPICED LAMB SKEWERS WITH A TZATZIKI DIPPING SAUCE	\$5.00
CRISPY LEMON SHRIMP	\$5.00
MINI JUMBO LUMP CRAB CAKES WITH A SAFFRON AIOLI	\$8.00



### STATIONARY DISPLAYS

*(Priced per person)*

SEASONAL FRUIT AND BERRIES	\$8.50
ARTISAN CHEESE AND CRACKERS	\$10.00
VEGETABLE CRUDITÉS AND DIP	\$ 8.50
<i>DUET ARRANGEMENT: TWO OF THE ABOVE SELECTIONS</i>	\$ 12.50
<i>PERFECT TRIO: SEASONAL FRUIT, ARTISAN CHEESE AND VEGETABLE CRUDITÉS</i>	\$ 13.50
ASSORTED FINGER SANDWICHES	\$12.50
<i>Smoked Salmon, Egg Salad, and Watercress and Cucumber</i>	
TRADITIONAL ENGLISH TEA	\$25.00
<i>House Prepared Dried Fruit Scones, Trio of Finger Sandwiches, Tea Cookies, and Fresh Seasonal Berries with Whipped Cream</i>	
<i>Assorted Gourmet Tea Selection</i>	

### STATIONARY DESSERT DISPLAYS

*(Priced per person)*

ASSORTED COOKIES	\$36.00/DZ
CHOCOLATE BROWNIES	\$36.00/DZ
ASSORTED PETITE FOURS	\$10.00
ASSORTED MINI TARTS	\$6.00
CHOCOLATE COVERED STRAWBERRIES	\$8.00
<i>Two per person</i>	
CHOCOLATE AND FRUIT FONDUE	\$22.00
<i>Diced Fresh Fruit and Berries with a Warm Chocolate Sauce</i>	

### NON-ALCOHOLIC DRINK STATIONS

*(Priced per person)*

COFFEE AND TEA	\$10.00
<i>Coffee, Decaffeinated Coffee, Assorted Teas with Cream, Sugar, and Lemon</i>	
SODA BAR	\$6.00
<i>Assorted Individual Sodas, Diet Sodas, Bottled Juices and Sparkling Water</i>	
CHILLED FRUIT JUICES	\$4.00
<i>Assorted Fruit Juices</i>	



## **Plated Dinner Selections**

### **MORRISON CLARK DINNER**

#### **~FIRST~**

*(Please select one option for your group)*

#### **CITRUS SALAD**

*Red Onion, Fennel, Mixed Greens and Cocktail Grapefruit Dressing*

#### **TRADITIONAL CAESAR SALAD**

*Crisp Romaine, Grana Padana, White Anchovies and Garlic Crouton*

#### **SEASONAL SOUP**

#### **~ENTRÉE~**

*(Please select two options for your group)*

#### **APPLE SMOKED FRESH CATCH**

*Tarragon Fennel and Potato Risotto with Butter Nut Coulis*

#### **PAN SEARED AMISH CHICKEN**

*Sweet Corn Puree, Piquillo Pepper Relish with Bacon and Mâche Lettuce*

#### **GRILLED PORK TENDERLOIN**

*Fingerling Potatoes, English Peas, Caramelized Onions and Watercress Salad*

#### **WILD MUSHROOM RAVIOLI**

*Aged Manchego and Tomato Nage Sauce*

#### **~DESSERT~**

*Please select one option from our Seasonal Dessert Menu*

**\$45 per person**

### **CLASSIC HOSPITALITY DINNER**

#### **~FIRST~**

*(Please select one option for your group)*

#### **PEAR SALAD**

*Butter Milk Bleu, Poached Pears, Spicy Pecans and Dijon Vinaigrette*

#### **GRILLED HEARTS OF ROMAINE**

*Crisp Romaine, Grana Padana, White Anchovies and Garlic Croutons*

#### **SEASONAL SOUP**



**~ENTREES~**

*(Please select two options for your group)*

**FILET**

*Sugar Grilled Asparagus, Wild Mushroom Ragu, Tomato Nage*

**PARMESAN TROUT**

*Wild Rice and House Dried Tomato Sauce*

**SMOKED DUCK BREAST**

*Balsamic Glazed beets, Pearl Pasta and Dijon Horse Radish Cream*

**Vegetable Papardelle**

*Sweet Corn, Peas, Onions, Salsify and Lemon Basil Butter*

**~DESSERT~**

*Please select one option from our Seasonal Dessert Menu*

**\$50 per person**

**SOLDIER, SAILOR, MARINE AND AIRMEN CLUB DINNER**

**~FIRST~**

**SEASONAL SOUP**

**~SECOND~**

*(Please select one option for your group)*

**RASPBERRY SPINACH SALAD**

*Toasted Almonds, Kiwi and Fresh Raspberries*

**GRILLED SHRIMP**

*Crispy Grit Cake, Ancho Chili Aioli and Mache Lettuce*

**LOCAL BABY GREENS**

*Bleu Cheese, Candied Walnuts, Muscat Grapes and White Balsamic Vinaigrette*

**~ENTRÉE~**

*(Please select two options for your group)*

**GRILLED ANGUS RANGE STEAK**

*Fava Bean and Roasted Tomato Fondue and Cucumber Tzatziki Salad*

**PAN SEARED CRAB CAKES**

*Served with a Sweet Corn Puree, Applewood Smoked Bacon and Pequillo Pepper Relish*

**MUSTARD CRUSTED LAMB**

*Rack of Lamb, Whole Grain Mustard, Creamed Spinach and Rosemary Demi*

**WILD ROCK FISH**

*Creamy Polenta, Sautéed Seasonal Greens, Sun Dried Cherries and Vanilla Butter*

**~DESSERT~**

*Please select one option from our Seasonal Dessert Menu*

**\$65 per person**



## **Hosted Bar**

### **BEER AND WINE BAR**

*Budweiser, Samuel Adams, and Amstel Light  
House Red and White Wine*

**\$15 per person – first hour**

**\$8 per person – each additional hour**

### **NAME BRAND BAR**

*Stolichnaya Vodka, Bacardi Rum, Bombay Sapphire Gin, Jack Daniel's Whiskey,  
Milagro Tequila, Johnny Walker Red Scotch and Patron Citron  
Amstel Light, Sierra Nevada Pale Ale and Sam Adams  
House Red and White Wine*

**\$16 per person – first hour**

**\$9 per person – each additional hour**

### **PREMIUM BRAND BAR**

*Ketel One Vodka, Bacardi Rum, Bombay Sapphire Gin, Maker's Mark Bourbon,  
Patron Silver Tequila, Johnny Walker Black Scotch and Grand Marnier  
Stella Artois, Guinness and Corona Extra  
Premium Red and White Wine*

**\$19 per person – first hour**

**\$12 per person – each additional hour**

### **CORDIAL BAR**

*Grand Marnier, Chambord, Midori, Amaretto DiSaronno, Kahlua, Cointreau, B&B,  
Bailey's Irish Cream, Frangelico, Pama and Drambuie*

**\$20 per person – first hour**

**\$10 per person – each additional hour**

### **Add Champagne to any of the above bar options**

**\$5 per person – first hour**

**\$3 per person – each additional hour**

*Bartender fee of \$75 is required for every 25 guests*



*Morrison-Clark*

## **Banquet Tea Menus**

### **THE ROYAL TEA**

*Trio of finger sandwiches of Scottish Smoked Salmon,  
Watercress & Cucumber and Chive- Egg Salad  
Dried Fruit Scones with Sweet Butter, Preserves and Devonshire Cream  
Tea Cookies, Truffles, and Petite Fours  
Fresh Seasonal Berries with Whipped Cream  
A Glass of Kir Royal  
and  
Selection of Harney Organic Teas*  
**\$35.00 per person**

### **TRADITIONAL ENGLISH TEA**

*Trio of finger sandwiches of Scottish Smoked Salmon,  
Watercress & Cucumber and Chive-Egg Salad  
Dried Fruit Scones with Sweet Butter, Preserves and Devonshire Cream  
Tea Cookies and Truffles  
Fresh Seasonal Berries with Whipped Cream  
Selection of Harney Organic Teas*  
**\$25.00 per person**

### **SCONES AND TEA**

*Dried Fruit Scone with Sweet Butter, Preserves and Devonshire Cream  
Selection of Harney Organic Teas*  
**\$15.00 per person**

### **WEDDING SHOWER TEA**

*Trio of finger sandwiches of Scottish Smoked Salmon,  
Watercress & Cucumber and Chive-Egg Salad  
Shrimp Cocktail  
Dried Fruit Scones with Sweet Butter, Preserves and Devonshire Cream  
Tea Cookies, Truffles, and Petite Fours  
Fresh Seasonal Berries with Whipped Cream  
Champagne  
Selection of Harney Organic Teas*  
**\$45.00 per person**