



The Morrison-Clark Hotel located in the heart of Washington, DC, combines its rich history with fine dining and impeccable service standards to provide you with the unforgettable wedding of your dreams.

Make our history apart of yours with a Morrison-Clark Wedding.

Venue

The Morrison-Clark opened in 1987 after a restoration project supervised by William Adair (who also supervised renovations of the White House) of two Victorian townhomes owned by the Morrison and Clark families built in 1864. The townhomes were purchased in 1930 by the Women's Army and Navy League and converted into the Soldiers, Sailors and Marine Club to house military men as they passed through the nation's capital. Not only was the Club an inexpensive place for enlisted men to stay, it was a gathering place for high society women such as Mrs. Theodore Roosevelt, Mrs. Admiral Dewey and Mrs. Calvin Coolidge to host silver teas and Sunday coffee. In 2013, the hotel began a multimillion dollar expansion project to include the neighboring Parsonage and Chinese Community Church into its throngs, along with an 18th Century Carriage House, adding to the rich history found within our walls.

Club Room

Located in the original Morrison townhome, the Club Room features two original Italian marble fireplaces, four original gilded mirrors, 12 foot tall windows and Victorian decor. The Club Room, aptly named after the SSMA Club, can accommodate up to 40 guests seated or up to 60 for a standing reception. With access to the front verandah and parlor room, the Club Room is the ideal space for intimate weddings. Larger groups may combine the Club Room with our Main Dining Room, located in the original Clark Townhome with the same original features, to accommodate up to 80 guests seated.

Courtyard

Set gently back in the center of the hotel, the Courtyard is an outdoor oasis from the bustling city traffic. Featuring an Italian inspired fountain, lush greenery and lounge furniture, the duel level courtyard is ideal for seated events up to 80 guests with a dance floor and has tenting options for weather concerns.

The Courtyard makes a unique location for outdoor ceremonies for up 70 guests.

Wedding Packages

Our Executive Chef has created an array of wedding packages to best suit your specific needs. Please choose one of the following or work with our wedding specialist to design a custom package.

The following are included with all of our Wedding Packages:

*Four Hour event timeframe**

Plus Two hours for set up and One hour for break down

White Marquis China, Glassware and Flatware

Floor Length White Linens

Taupe Lace Overlays

Votive Sized Oil Candles

One Bar Set Up/Bartender

Complimentary Cake Cutting

Menu Tasting for up to 4 guests

Reduced Ceremony Rental Fee

*Complimentary Bridal Suite the night of the wedding***

Discounted Room Rates for your Guests

Complimentary Ceremony Rehearsal Space – based on availability

Additional Fees

An additional 22% service charge and 10% sales tax is added to all food and beverage charges

Club Room and Courtyard Rental Fees are additional to the Wedding Packages:

Club Room - \$750.00 Rental– Includes Verandah and Parlor

Club Room with Main Dining Room - \$1,500.00 Rental – Includes Verandah and Parlor

Courtyard for Reception - \$1000.00 Rental

Courtyard for Ceremony - \$500.00 Rental with a minimum of Two hours and \$75 per additional hour

Additional Bartenders/Bars - \$75.00 each

Valet Parking - \$15.00 per Car

Additional Audio-Visual and Event Supplies Rentals are available, pricing based on requests

**To accommodate our Hotel Guests, all events must be over at 10pm. Music restrictions begin at 9pm.*

***Minimum Guest count of 20 required for Complimentary Suite*

Deluxe Wedding Package...

Butler Passed Hors D'oeuvres

Please choose three from the Hors D'oeuvres Menu

Includes one piece per person per selection

Display Platters

Please choose one of the following

Vegetable Crudités
*With bleu cheese and
house made ranch*

Artisan Cheese & Crackers
*Brie, Cheddar, Swiss, Bleu
and Munster*

Seasonal Fruit & Berries
*With sweet cream dipping
sauce*

Appetizer Course

Optional Course, Price in addition to entrée, please choose one

Duck Confit	\$12.00	Seasonal Soup	\$9.00
Petite Crab Cake	\$14.00	Shrimp Cocktail	\$12.00

Salad Course

Please choose one from the Salad Selection

Entrees

Please choose one of the following

The following plates will be customized with seasonal accompaniments based on your specific tastes

Amish Chicken	\$110	N.Y. Strip Steak	\$135
Stuffed Chicken Breast	\$115	Codfish	\$115
Atlantic Salmon	\$120	Local Rockfish	\$135
Crab Cakes	\$140	Ribeye	\$140
Flank Steak	\$120	Filet	\$145

Dessert

Service of your Wedding Cake, Coffee and Tea Service

4 Hour Open Bar – Stolli Vodka, Bacardi Rum, Tanqueray Gin, Jack Daniel Whiskey, Johnnie Walker Scotch, Jose Cuervo Tequila, Triple Sec, Selection of Domestic and Imported Beers, Soft Drinks, Fruit Juices, House Red and White Wine

Package pricing based on Entree

Superior Wedding Package...

Butler Passed Hors D'oeuvres

Please choose four from the Hors D'oeuvres Selection

Includes one piece per person per selection

Display Platters

Includes Artisan Cheese and Cracker Display plus

Please choose one of the following:

Mediterranean
*Hummus, Feta, Olives,
Roasted Peppers, Pita*

Charcuterie
*Turkey, Salami, Prosciutto,
& Accompaniments*

Smoked Salmon
*Red Onion, Capers, Crostini
and Crème Fraiche*

Appetizer Course

Optional Course, Price in addition to entrée, please choose one

Duck Confit	\$12.00	Seasonal Soup	\$9.00
Petite Crab Cake	\$14.00	Shrimp Cocktail	\$12.00

Salad Course

Please choose one from the Salad Selection

Entrees

Please choose one of the following

The following plates will be customized with seasonal accompaniments based on your specific tastes

Amish Chicken	\$135	N.Y. Strip Steak	\$160
Stuffed Chicken Breast	\$140	Codfish	\$140
Atlantic Salmon	\$145	Local Rockfish	\$160
Crab Cakes	\$165	Ribeye	\$165
Flank Steak	\$145	Filet	\$170

Dessert

Please choose one option from the Dessert Selection

Service of your wedding cake, Coffee and Tea Service

4 Hour Open Bar – Stolli Vodka, Bacardi Rum, Tanqueray Gin, Jack Daniel Whiskey, Johnnie Walker Scotch, Jose Cuervo Tequila, Triple Sec, Selection of Domestic and Imported Beers, Soft Drinks, Fruit Juices, House Red and White Wine, Sparkling Wine

Package pricing based on Entree

Reception Wedding Package...

Butler Passed Hors D'oeuvres

Please choose eight from the Hors D'oeuvres Menu

Includes one piece per person per selection

Display Platters

Please choose one of the following

Vegetable Crudités
*With bleu cheese and
house made ranch*

Artisan Cheese & Crackers
*Brie, Cheddar, Swiss, Bleu
and Munster*

Seasonal Fruit & Berries
*With sweet cream dipping
sauce*

Premium Display Platters

Please choose three of the following

Seafood
*Shrimp Cocktail, Steamed
and Chilled Mussels, Half
Shell Oysters*

Antipasto
*Charcuterie Meats, Grilled
Seasonal Vegetables and
Condiments*

Finger Sandwiches
*Smoked Salmon,
Cucumber and Dill
and Egg Salad*

Mediterranean
*Hummus, Fetta, Olives,
Roasted Peppers, Pita*

Charcuterie
*Turkey, Salami, Prosciutto,
Cheese & Accompaniments*

Smoked Salmon
*Red Onion, Capers, Crostini
and Crème Fraiche*

Dessert Display

Please choose one of the following

ASSORTED MACAROONS, COOKIES AND BROWNIES

MINI CAKES AND PASTRIES

FRUIT SKEWERS WITH SWEET CREAM DIPPING SAUCE

Service of your Wedding Cake

Coffee and Tea Station

4 Hour Open Bar – Stolli Vodka, Bacardi Rum, Tanqueray Gin, Jack Daniel Whiskey, Johnnie Walker Scotch, Jose Cuervo Tequila, Triple Sec, Selection of Domestic and Imported Beers, Soft Drinks, Fruit Juices, House Red, White and Sparkling Wine

\$145.00 per person

Passed Hors D'oeuvres

Vegetable Crudités
Artisan Cheese & Crackers
Seasonal Fruit & Berries
Shrimp Cocktail
Steamed and Chilled Mussels
Half Shell Oysters
Charcuterie Meats
Grilled Seasonal Vegetables and
Condiments

Smoked Salmon Finger Sandwich with
Cucumber, Dill and Egg Salad
Hummus
Fetta, Olives, Roasted Peppers, Pita
Turkey, Salami, Prosciutto
Cheese Accompaniments
Smoked Salmon with Red Onion, Capers,
Crostini and Crème Fraiche

Salad Options

CLASSIC CAESAR SALAD

Crisp romaine hearts, garlic croutons, Pecorino Romano

BUTTER LETTUCE AND HEARTS OF PALM

Black Beans, Asparagus, Corn Queso Fresca, Sweet Garlic

BABY KALE, DUCK PROSCIUTTO & FIG

Sunflower Seeds, Cauliflower, Manchego, Pumpkin Vinaigrette

BABY SPINACH & CANDY STRIPED BEET

Citrus, Marcona Almond, Goat Cheese, Lavender-Herb Vinaigrette

Dessert Options

CHOCOLATE TRUFFLE CAKE

LEMON YOGURT CAKE

PUMPKIN CREAM PIE

LAYERED HAZELNUT TORTA

TRIO OF SORBET

ASSORTED MACAROONS AND COOKIES – BUFFET STYLE

MINI DESSERT DISPLAY– BUFFET STYLE

Add \$5.00

Shower Her With Love

Celebrating a special occasion? The Morrison-Clark Historic Inn and Restaurant has crafted the perfect daytime menus for your bridal or baby shower. Customize a lunch or brunch buffet or select one of our tea menus for a sophisticated celebration.

Our beautiful appointed banquet room located in the historic Morrison Townhome or enclosed courtyard for an al fresco option both create intimate settings for groups from 10 to 60 guests.

The Morrison-Clark is your full service venue providing all of your food and beverage needs, along with décor to enhance your event:

White Marquis China, Glassware and Flatware

Floor Length White Linens

Taupe Lace Overlays

Votive Sized Oil Candles

Flower Arrangements available at an additional cost

Club Room

Located in the original Morrison townhome, the Club Room features two original Italian marble fireplaces, four original gilded mirrors, 12 foot tall windows and Victorian décor, this room can accommodate up to 40 guests seated or up to 60 for a standing reception. With access to the front verandah and parlor room, the Club Room is the ideal space for intimate celebrations. Larger groups may combine the Club Room with our Main Dining Room, located in the original Clark Townhome with the same original features, to accommodate up to 80 guests seated.

Courtyard

Set gently back in the center of the hotel, the Courtyard is an outdoor oasis from the bustling city traffic. Featuring an Italian inspired fountain, lush greenery and lounge furniture, the dual level courtyard is ideal for seated events up to 80 guests with a dance floor and has tenting options for weather concerns.

Banquet Tea Menus

Scones and Tea

Dried Fruit Scones (2) with Sweet Butter, Preserves and Devonshire Cream
Freshly Baked Cookies (2)
Selection of Harney & Sons Organic Teas
\$20.00 per person

Traditional English Tea

Trio of finger sandwiches of Scottish Smoked Salmon,
Watercress & Cucumber and Chive- Egg Salad (1 each), Potato Latkes with Sour Cream & Chive
(1), Deviled Eggs (1)
Dried Fruit Scones (2) with Sweet Butter, Preserves and Devonshire Cream & Lime Curd
Freshly Baked Cookies (2)
Fresh Fruit Skewers with Whipped Cream (2)
Selection of Harney & Sons Organic Teas
\$28.00 per person

The Royal Tea

Trio of finger sandwiches of Scottish Smoked Salmon,
Watercress & Cucumber and Chive- Egg Salad (2 each), Potato Latkes with Sour Cream & Chive
(2), Deviled Eggs (1)
Dried Fruit Scones (2) with Sweet Butter, Preserves and Devonshire Cream & Lime Curd
Freshly Baked Cookies (2), Macaroons (2)
Fresh Fruit Skewers with Whipped Cream (2)
Champagne Cocktail (1)
Selection of Harney & Sons Organic Teas
\$38.00 per person

The Emperor's Tea

Trio of finger sandwiches of Scottish Smoked Salmon,
Watercress & Cucumber and Chive- Egg Salad (2 each), Shrimp Cocktail (3), Potato Latkes with
Sour Cream & Chive (2), Deviled Eggs (2)
Dried Fruit Scones (2) with Sweet Butter, Preserves and Devonshire Cream
Freshly Baked Cookies (2), Brownies (1), Macaroons (2)
Fresh Fruit Skewers with Whipped Cream (2)
A Glass of Champagne (1)
Selection of Harney & Sons Organic Teas
\$45.00 per person

Brunch Buffet

The following is served with...

*Santa Lucia Estate Regular and Decaffeinated Coffee
Assorted Harney & Sons Organic Teas
Freshly Squeezed Orange and Grapefruit Juice*

*Scrambled Eggs, Bacon, Turkey Sausage and Skillet Potatoes
Seasonal Fruit and Berries
Assorted Danishes, Croissants and Muffins
Sweet Butter and Assorted Preserves*

Along with...

CHOICE OF TWO OF THE FOLLOWING.....\$40.00 PER PERSON

CHOICE OF FOUR OF THE FOLLOWING.....\$48.00 PER PERSON

*Smoked Salmon with Bagels, Red Onion, sliced Tomato, Caper Cream Cheese
Almond Crusted French Toast with Berry Compote and Fresh Whipped Cream
Sliced Flank Steak with Onions and Peppers
Cheese Board with Brie, Apples, Candied Pecans, Walnuts, Baguette, Honey and Jam
Corned Beef Hash with Onions, Potatoes, Peppers and Hollandaise Sauce
Shrimp and Grits
Charcuterie Display with Cornichons and Mozzarella Salad
Bacon and Cheddar Quiche
Seasonal Vegetable Quiche
Oatmeal with Berries, Nuts, Brown Sugar and Honey
Marinated and Grilled Seasonal Vegetables
Top Round of Beef with Rolls and Accompaniments*

ADD OMELET STATION \$10.00 PER PERSON, ATTENDANT REQUIRED

ADD WAFFLE STATION \$8.00 PER PERSON, SELF-SERVE OR ATTENDANT

\$125.00 ATTENDANT FEE

20 PERSON MINIMUM GUEST COUNT REQUIRED

Premium Lunch Buffets

(Please Select One Option for the Entire Group)

Pricing is Per Person

Asian Pacific

\$48.00

Mixed Greens and Carrots with Ginger Dressing, Sesame Crusted Ahi Tuna, Pan Roasted Salmon, Teriyaki Chicken, Cold Rice Noodles, Steamed Jasmine Rice and Edamame

European

\$45.00

Poached Codfish with Lemon Caper Sauce and Cucumber Salsa, Carved Roast Beef with Horseradish Cream, Artisan Rolls, Lettuce, Tomato, Red Bliss Potato Salad, and Vinegar Coleslaw

South of the Border

\$42.00

Flour Tortillas, Cilantro Rice, Grilled Chicken Thighs, Shredded Pork, Sautéed Seasonal Vegetables, Shredded Lettuce, Diced Tomato, Shaved Onion, Salsa, Sour Cream, Shredded Cheese, Black Bean and Corn Salad, Southwestern Caesar Salad

Mediterranean

\$47.00

Flat Bread, Pita, Grilled Chicken Breast, Roasted Lamb, Grilled Vegetables, Olives, Artichokes, Shredded Lettuce, Marinated Red Onions, Mozzarella, Feta, Tzatziki, Hummus, Tomato and Cucumber Salad, Cous Cous Salad

Artisan Deli Spread

Assortment of Premade Sandwiches and wraps, Potato Chips, Vinegar Coleslaw, Choice of Side Dish and Dill Pickles

Choose Three Sandwiches/Wraps and one Side - \$30

Choose Four Sandwiches/Wraps and Two Sides - \$34

Please speak to catering coordinator for full selection of Sandwiches and Sides available.

Add Freshly Baked Cookies and Brownies to any of the above lunch buffets for an additional \$4.00 per person.

Plated Luncheons

Small Group

Available for groups up to 20 guests

~FIRST~

(Please preselect one option for your group)

BUTTER LETTUCE & HEARTS OF PALM

Black Beans, Asparagus, Corn, Queso Fresca, Sweet Garlic

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Garlic Croutons, Pecorino Romano

SOUP OF THE DAY

Chef's Selection

~ENTRÉE~

(Preselect three options for your group to choose from)

GINGER MARINATED GULF "SHRIMP & GRITS"

Creamy Southern Style Grits, Buttered Corn Emulsion

PAN SEARED BREAST OF FREE RANGE CHICKEN

Prosciutto and Fig Dumpling, Spaghetti Squash, Marjoram

TRUFFLED PEA & PARMESAN RISOTTO

Shitakes, Braised Root Vegetables, Spicy Pomegranate

GRILLED NEW YORK STRIP STEAK

Buttermilk Mashed Potatoes, Succotash of Edamame, White Corn & Gingered Wild Mushrooms, Bordelaise Sauce

~DESSERT~

(Please select one)

CHOCOLATE TRUFFLE CAKE

PUMPKIN CREAM PIE

LEMON YOGURT CAKE

LAYERED HAZELNUT TORTA

TRIO OF SORBET

\$35 per person

**Burgers and Steak are cooked to Medium unless otherwise requested by the host.*

Morrison Clark Lunch

~FIRST~

(Please select one option for your group)

BUTTER LETTUCE & HEARTS OF PALM

Black Beans, Asparagus, Corn, Queso Fresca, Sweet Garlic

CLASSIC CAESAR SALAD

Crisp Romaine Hearts, Garlic Croutons, Pecorino Romano

BABY SPINACH & CANDY STRIPED BEET

Citrus, Marcona Almond, Goat Cheese, Lavender-Herb Vinaigrette

~ENTRÉE~

(Please select two options for your group)

CARDAMOM SCENTED ATLANTIC SALMON

Fingerling Potato, Acorn Squash, Napa Cabbage, Cider

GRILLED NEW YORK STRIP STEAK

Cassoulet, Broccolini, Saged Demi-Glace

GRILLED PORK LOIN CHOP

Wild Mushroom French Toast, Spinach, Blackberry

TRUFFLED PEA & PARMESAN RISOTTO

Shitakes, Braised Root Vegetables, Spicy Pomegranate

MARYLAND STYLE JUMBO LUMP CRAB CAKES

Sweet & Sour Lentils, Grilled Asparagus, Lobster Sauce

GINGER MARINATED "SHRIMP & GRITS"

Creamy Southern Style Grits, Buttered Corn Emulsion

~DESSERT~

(Please select one option)

CHOCOLATE TRUFFLE CAKE

PUMPKIN CREAM PIE

LEMON YOGURT CAKE

LAYERED HAZELNUT TORTA

TRIO OF SORBET

\$45 per person

Beverage Stations

	<i>Per Person</i>
Soda Bar <i>Individual Sodas and Diet Sodas and Bottled Water</i>	\$6.00
Coffee and Tea <i>Coffee, Decaffeinated Coffee, Assorted Teas with Cream, Sugar and Lemon</i>	\$10.00
Bottled Refreshments <i>Nirvana Water, Flavored Sparkling Pellegrino Waters, Orang and Cranberry Juices</i>	\$7.00
<i>Add Red Bull for an additional</i>	\$5.00

Brunch Bars

Unlimited Mimosas – 2 Hours <i>Each Additional Half Hour - \$4.00</i>	\$15.00
Unlimited Mimosas, Sangria and Bloody Mary's – 2 Hours <i>Each Additional Half Hour - \$6.00</i>	\$23.00

Ala Carte Pricing

A \$75.00 bartender fee is applied for consumption based bars

	<i>Per Drink</i>
Mimosas	\$7.00
Blood Mary's	\$9.00
Sangria – by the pitcher	\$28.00
House Wine – by the bottle	\$25.00
<i>Please speak with your catering coordinator for the full wine list</i>	
Sparkling Wine – by the bottle	\$36.00