Morrison-Clark
Historic Inn & Restaurant

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

Event Spaces:
Our event spaces include semi-private and private areas in our restaurant, the Club Room, the Library, the Courtyard and the Parlor. 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.

	Banquet	Conference	Classroom	Theater
Club Room	40	30	36	60
Restaurant	40	30	-	-
Parlor Room	8	8	-	-
Library	4	4	-	-
Carriage House	12	12	-	20

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. 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.

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.

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Deposit & Payments:

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 retuned to you countersigned. A deposit of 50% of the estimated total will be required upon return of the contract, with the balance of the bill based on the guarantee due three business 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 taxable 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 food, beverage and service charges, unless a tax exempt certificate is provided.

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. 6% DC Sales tax is added to all AV rental fees.

Screen	*$100*	*Lectern*	*$75*
Laptop Projector	*$300*	*Lectern & Microphone*	*$300*
Flipchart	*$75*	*Easel*	*$25*
White Board	*$75*	*Speakerphone*	*$200*
Power Strip	*$10*	*Extension Cord*	*$10*

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Meeting Packages

(Pricing is per person)

TRADITIONAL MEETING PACKAGE $65.00

All Day Coffee Station with Regular and Decaffeinated Coffees and Organic Teas, Bottled Water
Breakfast – Fresh Fruit Juices, Croissants, Muffins, Danishes, Bagels, Fresh Fruit, Preserves, Cream Cheese and Sweet Butter
Lunch – Premade Sandwiches: Turkey and Swiss with Lemon Mayo, Chicken Caesar Wrap and Ham and Cheese with Tomato, Field Greens Salad, Vinegar Cole Slaw, Potato Chips, and Dill Pickles, Soda Bar with Regular and Diet Sodas, Iced Tea
PM Break – Cookies, Brownies and Fresh Vegetable Crudités with Dip

HEALTHY LIVING MEETING PACKAGE $70.00

All Day Coffee Station with Regular and Decaffeinated Coffees and Organic Teas, Bottled Water
Breakfast – Fresh Fruit Juices, Hard Boiled Eggs, Greek Yogurt, Granola Bars, Fresh Fruit, Assorted Cereals and Milk, English Muffins, Whole Wheat Toast, Peanut Butter and Preserves
Lunch – Salad Bar with Chopped Crisp Romaine, Seasonal Mixed Greens, Sliced Tomato, Shaved Carrots, Red Onion, Sliced Cucumber, Diced Chicken, Ham and Turkey, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing and Balsamic Vinaigrette, Homemade Lemonade and Iced Tea
PM Break – Hummus, Grilled Pita, Olives, Crudités and Dill Yogurt Dip

BREAK IT UP $35.00

All Day Coffee Station with Regular and Decaffeinated Coffees and Organic Teas, Bottled Water
AM Break - Freshly Baked Muffins, Croissants, Danishes with Preserves and Sweet Butter
PM Break – Freshly Baked Cookies and Brownies, Artisan Cheese Board with Crackers

PROTEIN PACKAGE $80.00

All Day Coffee Station with Regular and Decaffeinated Coffees and Organic Teas, Bottled Water
Breakfast – Fresh Fruit Juices, Hard Boiled Eggs, Charcuterie Meats and Cheeses, English Muffins and Whole Wheat Toast with Peanut Butter and Preserves, Whole Bananas and Apples, Greek Yogurt, Power Bars
Lunch – Poached Codfish with Grainy Mustard Glaze, Lemon Caper Sauce and Cucumber Salsa, Carved Roast Beef with Horseradish Cream, Artisan Rolls, Red Bliss Potato Salad, Broccoli Salad and Vinegar Coleslaw
PM Break – Hummus, Grilled Pita, Olives, Crudités and Dill Yogurt Dip

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Breakfast Buffets

(Please Select One Option for the Entire Group)

The following are served with Santa Lucia Estate Regular and Decaffeinated Coffee, Assorted Harney & Sons Organic Teas and Freshly Squeezed Orange and Grapefruit Juice

Per Person

CONTINENTAL **$16.00**
Freshly Baked Danishes, Muffins and Croissants served with Honey Butter and Preserves

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

CLUB HOUSE **$23.00**
Freshly Baked Croissants and Muffins with Honey Butter and Preserves, Fresh Whole Fruit, Individual Yogurts and Breakfast Bars
Make it a grab and go with To-Go Bags and Cups, Individual Juices – Add $2.00

AMERICAN (20 PERSON MINIMUM) **$28.00**
Scrambled Eggs, Bacon, Sausage, Skillet Potatoes, Fresh Sliced Seasonal Fruit and Berries, Assorted Danishes, Croissants and Muffins with Sweet Butter and Assorted Preserves

DELUXE AMERICAN (20 PERSON MINIMUM) **$35.00**
American Breakfast plus French Toast, Berry Compote, Fresh Whipped Cream, Choice of Bacon and Cheddar or Seasonal Vegetable Quiche

POWER BREAKFAST **$28.00**
Hard Boiled Eggs, Charcuterie Meats and Cheeses, English Muffins and Whole Wheat Toast with Peanut Butter and Preserves, Whole Bananas and Apples, Greek Yogurt, Power Bars

ENGLISH BREAKFAST (20 PERSON MINIMUM) **$35.00**
Scrambled Eggs, Sausage, Baked Beans, Breakfast Potatoes, Charcuterie Meats and Cheeses, Croissants, Danishes, English Muffins and Toast

VEGGIE SPREAD (20 PERSON MINIMUM) **$32.00**
Scrambled Eggs, Grilled Vegetables, Black Beans, Skillet Potatoes, Seasonal Vegetable Quiche, Fresh Fruit and Berries, Assorted Breakfast Breads

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Breakfast Buffet Upgrades

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

BAGELS AND CREAM CHEESE **$4.00**
Assorted Bagels and Individual Cream Cheese

OATMEAL BAR **$8.00**
Stone Ground Oatmeal, Dried Berries, Sliced Almonds, Candied Pecans, Bananas, Brown Sugar, Milk and Honey

SMOKED SALMON **$12.00**
Assorted Bagels, Cream Cheese, Sliced Tomatoes, Red Onion and Capers

CHEESE AND CHARCUTERIE **$12.00**
Cured and Smoked Meats, Assorted Cheeses and Accompaniments

DEVILED EGGS **$16/dz**
Classic and Smoked Salmon

FOREVER YOUNG **$9.00**
Assorted Individual Sugar Cereals and Milk, Pop Tarts and Ego Waffle Bar

SHRIMP AND GRITS **$10.00**
Homemade Grits, Butter, Sweet Cream, Grilled Shrimp Skewers

BELGIAN WAFFLE BAR **$10.00**
Make Your Own Belgian Waffles, Berry Compote, Sweet Butter, Maple Syrup, Whipped Cream

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Lunch Buffet Menus

(Please Select One Option for the Entire Group)

Pricing is Per Person

DELI SPREAD **$27.00**

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

SALAD BAR **$27.00**

Chopped Crisp Romaine, Seasonal Mixed Greens, Sliced Tomato, Shaved Carrots, Red Onion, Sliced Cucumber, Diced Chicken, Ham and Turkey, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing and Balsamic Vinaigrette

EXPRESS LUNCH BUFFET

Served with Potato Chips, Vinegar Coleslaw and Dill Pickles

Choose Three Sandwiches/Wraps and One Side - $30

Choose Four Sandwiches/Wraps and Two Sides - $34

SANDWICHES / WRAPS:

Turkey and Swiss with Lemon Mayo
Roast Beef with Cheddar and Grainy Mustard
Ham and Cheese with Tomato
Egg Salad on White or Wheat
BLT on White or Wheat
Chicken Caesar Wrap
Corned Beef with Provolone on Rye
Chicken Salad Wrap with Cucumber Salsa
Mediterranean Hummus Wrap
Tuna Salad on Wheat

SIDES:

Caesar Salad
Field Green Salad
Red Bliss Potato Salad
Cucumber Tomato Salad
Caprese Salad
Israeli Cous Cous Salad
Tomato Soup
Roasted Garlic Soup
Farro Mushroom Salad
Arugula Salad
Hummus and Pita
Fresh Fruit

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Premium Lunch Buffets

(Please Select One Option for the Entire Group)

Pricing is Per Person

ASIAN PACIFIC **$47.00**

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

EUROPEAN **$45.00**

Poached Codfish with Grainy Mustard Glaze, Lemon Caper Sauce and Cucumber Salsa, Carved Roast Beef with Horseradish Cream, Artisan Rolls, Red Bliss Potato Salad, Broccoli Salad and Vinegar Coleslaw

SOUTH OF THE BORDER **$40.00**

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, Lamb, Grilled Vegetables, Olives, Artichokes, Shredded Lettuce, Marinated Red Onions, Mozzarella, Feta, Tzatziki, Hummus, Tomato and Cucumber Salad, Cous Cous Salad

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AM Meeting Breaks

Priced per person

BREAKS

FRESHLY BAKED CROISSANTS **$4.00**
With Preserves, Sweet Butter and Honey

BREAKFAST BREADS **$7.00**
Freshly Baked Muffins, Croissants, Danishes with Preserves and Sweet Butter

HEALTHY LIVING **$14.00**
Fresh Fruit, Individual Greek Yogurt, Trail Mix and Granola Bars

PARFAIT **$12.00**
Greek Yogurt, Fresh Berries, Nuts and Granola

BAGELS AND LOX **$12.00**
Plain and Whole Wheat Bagels, Smoked Salmon, Caper Cream Cheese,
Diced Red Onion, and Sliced Tomatoes

BEVERAGE STATIONS

BREAKFAST BUFFET REFRESH **$4.00**
Refresh of the beverage station from your two hour breakfast buffet

COFFEE AND TEA **$10.00**
Coffee, Decaffeinated Coffee, Assorted Teas with Cream, Sugar, and Lemon

BOTTLED REFRESHMENTS **$7.00**
Nirvana Water, Flavored Sparkling Pellegrino Waters, Orange and Cranberry Juices
Add Red Bull for an additional $5.00

CHILLED FRUIT JUICES **$5.00**
Pitchers of Orange, Grapefruit and Cranberry Fruit Juices

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PM Meeting Breaks

Priced per person

ZEN **$15.00**
Organic Teas with Lemon, Honey and Cream, Dark Chocolate, Peppermint Bars, Fresh Berries and Citrus Pellegrino

HEALTHY LIVING **$12.00**
Whole Fruit, Vegetable Crudités will Dill Yogurt Dip and Unsweetened Iced Tea

MEDITERRANEAN **$11.00**
Pita, Hummus, Toasted Chickpeas, Olives, Feta Cheese and Roasted Red Peppers

FOREVER YOUNG **$13.00**
Oreo Cookies, Rice Crispy Treats, Pop-Tarts, Cheese and Cracker Snack Packs, Assorted Candy

SWEET TOOTH **$8.00**
Choice of Hot Cocoa or Sweet Tea, Cookies and Brownies

SOUTHWEST BREAK **$8.00**
Nacho Bar with Tortilla Chips, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar and Jalapenos

ENGLISH BREAK **$10.00**
Organic Teas with Lemon, Honey and Cream and Seasonal Scones

MIND BOOSTER/THINK TANK **$15.00**
Smoked Salmon & Avocado and Cucumber & Dill Finger Sandwiches on Whole Wheat Bread, Trail Mix and Dark Chocolate Truffles

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A La Carte Break Stations

	Small	Medium
	10 – 15 guests	*20 – 30 guests*
SEASONAL FRUIT AND BERRIES	$125.00	$200.00
ARTISAN CHEESE AND CRACKERS	$175.00	$275.00
VEGETABLE CRUDITÉS	$125.00	$200.00
SMOKED SALMON DISPLAY *Crostini, Red Onion, Capers, Cucumber, Crème Fraiche*	$200.00	$350.00
HUMMUS DISPLAY *with Pita*	$125.00	$200.00
TRIO OF HUMMUS *with Pita* *Choice of three: Classic, Red Pepper, Edamame, Tzatziki, Artichoke Dip or Eggplant Spread*	$175.00	$275.00
GRILLED VEGETABLES	$175.00	$275.00
CHARCUTERIE BOARD *Assorted Charcuterie Meats and Cheeses*	$225.00	$375.00

FRESHLY BAKED CROISSANTS	$28.00/DZ
ASSORTED BAGELS AND CREAM CHEESE	$42.00/DZ
DANISHES AND BREAKFAST PASTRIES	$42.00/DZ
ASSORTED COOKIES	$28.00/DZ
CHOCOLATE BROWNIES	$28.00/DZ
ASSORTED TARTS	$45.00/DZ
BAGS OF PRETZELS AND CHIPS	$28.00/DZ
POWER OR GRANOLA BARS	$36.00/DZ
ASSORTED CANDY	$24.00/DZ

BEVERAGE STATIONS

BOTTLED WATER — $8.00/PERSON
Nirvana Water, Flavored Sparkling Pellegrino Waters and Aqua Panna

COFFEE AND TEA — $10.00/PERSON
Coffee, Decaffeinated Coffee, Assorted Teas with Cream, Sugar, and Lemon

SODA BAR — $8.00/PERSON
Assorted Individual Sodas, Diet Sodas and Bottled Juices

ICED TEA — $15.00/PITCHER
Pitchers of Sweetened and Unsweetened Ice Tea, Lemon and Lime