



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 an 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 dual 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 to 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**

White Marquis China, Glassware and Flatware

Floor Length White Linens

Taupe Lace Overlays

Votive Sized Oil Candles

One Bar Set Up/Bartender Fee

Cake Cutting Fee

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

Complimentary Room Rental for your Rehearsal Dinner, Day After Brunch

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 - \$500.00 Rental with Wedding Package – Includes Verandah and Parlor

Club Room with Main Dining Room - \$1,000.00 Rental with Wedding Package – Includes Verandah and Parlor

Courtyard for Reception - \$750.00 Rental with Wedding Package

Courtyard for Ceremony - \$500.00 Rental with Wedding Package

Courtyard for Ceremony with no reception - \$1,000.00

Additional Bartenders/Bars - \$75.00 each

Valet Parking - \$15.00 per Car (Daily charge)

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

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

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

SMOKED SALMON-MASCARPONE	CAPONATA CROSTINI
CRAB, AVOCADO AND MANGO PHYLLO CUP	COUNTRY PATE WITH SWEET PEPPER RELISH
SALT COD FRITTERS, LEMON CHIVE AIOLI	CHICKEN SATAY WITH PEANUT SAUCE
SPICED BEEF KABOBS	MUSHROOM & MOZZARELLA CROSTINI
CRISPY LEMON SHRIMP	WILD MUSHROOM RISOTTO FRITTER
MINI CRAB CAKES	BEEF EMPANADAS
CAPRESE KABOB WITH BALSAMIC VINAIGRETTE	GOAT CHEESE AND RED PEPPER GOUGERE
SALMON RILLETTE	SHRIMP COCKTAIL

Salad Options

Please choose one of the following

Classic Caesar Salad

Crisp romaine, shaved parmesan and garlic croutons

Champagne Salad

Field greens, shaved carrots, tomatoes, cucumber and champagne vinaigrette

Arugula Salad

Fresh arugula, shaved red onion, feta cheese and balsamic vinaigrette

Spinach Salad

Strawberries, goat cheese, walnuts and balsamic vinaigrette

Dessert Options

CHOCOLATE TRUFFLE

FRESH FRUIT TART

N.Y. STYLE CHEESE CAKE

CARROT CAKE WITH CREAM CHEESE ICING

LEMON TART

ASSORTED MACAROONS AND COOKIES – BUFFET STYLE

MINI DESSERT DISPLAY – BUFFET STYLE

Add \$5.00