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## ABOUT

### Old Ebbitt Grill

#### OUR VENUE

Established in 1856, Old Ebbitt Grill is Washington's oldest saloon, just steps from The White House and museums downtown. It was a favorite of Presidents Grant, Cleveland, Harding, and Theodore Roosevelt and is still a popular meeting spot for political insiders, journalists, celebrities and theater-goers. We offer a variety of private dining options for your next business or social event.

#### OUR FOOD

We are proud to feature local, fresh, and sustainable foods across our menus. Long ago, Clyde's Restaurant Group chose to bypass traditional commercial produce routes and opt for locally-raised, farm-grown vegetables and fruits. Not only does this provide fresher ingredients for our chefs and guests, but we consider it part of our ongoing collaboration with the local economy to design dining experiences that support the region's growth. In addition to our local and farm-grown produce, our legendary burgers are made with hormone-free, farm-raised beef, sourced from Shenandoah Valley, Virginia. We also proudly serve Bell & Evans chicken and Cedar River Farms® Natural Beef, both free of hormones and antibiotics. We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Please discuss any food allergies or dietary needs with our event team.

Thank you for considering Old Ebbitt Grill for your upcoming event. Our Event Manager and our Executive Chef will be at your service to create a custom-designed menu for your special event with the freshest seasonal fare.



## EVENT SPACES

### CABINET ROOM

- Maximum of 50 guests seated, 75 guests for standing receptions
- \$100 room rental fee
- Only accessible via stairs, no elevator access

Daytime Food & Beverage minimums: Breakfast \$350, Lunch \$750

Evening Food & Beverage minimums: Sunday-Thursday \$2,000, Friday-Saturday \$2,500, *December* \$3,000

### PARTIAL ATRIUM (semi-private)

- Monday-Friday after 6PM, Saturday-Sunday all day
- Maximum of 150 guests seated, 200 guests for standing receptions
- \$100 room rental fee

Food & Beverage minimums: Sunday-Thursday \$1,000, Friday-Saturday \$1,500

*Please note this area is lively and not sound-proof due to the marble flooring and 14-story ceilings. It is adjacent to a general dining section of the restaurant and potentially other events. Audio-visual equipment and amplified sound are not permitted at any time.*

### FULL ATRIUM

- Monday-Friday after 7PM, Saturday-Sunday all day
- Maximum of 400 guests seated, 800 guests for standing receptions
- \$1,000 room rental fee

Daytime Food & Beverage minimum: \$10,000

Evening Food & Beverage minimums: Sunday - Thursday \$20,000, Friday - Saturday \$30,000

*January, February, July, August Evening Food & Beverage minimum: Friday-Saturday \$25,000*

*Audio-visual equipment & amplified sound permitted after 8PM Monday-Friday and permitted all day Saturday-Sunday.*

### ROOFTOP TERRACE (weather & season permitting)

- Monday-Friday after 6PM, Saturday-Sunday all day until 10PM
- Maximum of 250 guests for standing receptions
- \$1,000 room rental fee

Food & Beverage minimum: \$5,000

*Audio-visual equipment & amplified sound are not permitted at any time. Atrium serves as a weather backup location.*

### OYSTER BAR

- Monday-Friday only
- Maximum of 65 guests for standing receptions, minimum two hours
- \$100 room rental fee

Food & Beverage minimum: 5pm-7pm \$2,500, additional hours \$1,250

### CORNER BAR ALCOVE

- Monday-Friday only
- Maximum of 25 guests for standing receptions, minimum two hours
- All Food & Beverage ordered through bartender on day of event

Food & Beverage minimum: 5pm-7pm \$1,000, additional hours are \$500

## **EVENT DETAILS**

### **SERVICE CHARGE AND TAX**

- All Food & Beverage items are subject to a 20% service charge (15% service, 5% admin)
- All food, beverage, and service charges are subject to a 10% DC Sales Tax
- A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption

### **DEPOSIT**

- A non-refundable, non-transferable deposit is due upon booking
- Deposits are equal to 50% of Food & Beverage minimum

### **CANCELLATIONS**

- Cancellations two weeks prior to event date will be subject to 50% of estimated cost (or \$30 per guest, whichever amount is greater)
- Cancellations one week prior to event date are subject to 100% of the estimated contract
- Rooftop Terrace and Full Atrium cancellations two calendar months prior to event date are subject to 50% of the estimated bill (or \$75 per guest, whichever amount is greater)
- Rooftop Terrace and Full Atrium cancellations one calendar month prior to event date are subject to 100% of the estimated contract (or \$75 per guest, whichever amount is greater)

### **GUARANTEED GUEST COUNT**

- An estimated guest count must be submitted when reserving the event
- A guaranteed guest count is due by noon, two business days prior to the event date
- Guaranteed guest counts are not subject to reduction
- If no guaranteed guest count is provided by the host, the estimated guest count will serve as the guaranteed guest count

### **MENU SELECTION**

- All private or semi-private events are required to use the private event menus in this packet
- Reception-style events require a food minimum of \$32 per guest
- Bar package is required for the duration of contracted event
- Food & Beverage selections are due no later than two weeks prior to event date

### **OTHER FEES**

- Security guard fees will apply if using Full Atrium, Rooftop Terrace and/or a private entrance
- A corkage fee of \$20 per bottle will be applied to any outside wine provided by guests
- Outside dessert fee is \$3 per guest; if substituted for dessert course, fee does not apply

# BEVERAGE SERVICES

## **Premium Open Bar**

Premium liquor, beer, wine, and non-alcoholic beverages

One hour \$21 per guest

Second hour \$18 per guest

Additional hours \$15 per guest, per hour

## **Standard Open Bar**

Standard liquor, beer, house wine, and non-alcoholic beverages

One hour \$17 per guest

Second hour \$14 per guest

Additional hours \$12 per guest, per hour

## **Beer & Wine Open Bar**

Beer, house wines, and non-alcoholic beverages

One hour \$15 per guest

Second hour \$10 per guest

Additional hours \$9 per guest, per hour

## **Brunch Open Bar**

Champagne, mimosas, and Bloody Marys

Two hours \$16 per guest

Additional hours \$8 per guest, per hour

## **Host Bar**

Beverages will be billed to the host based upon consumption

Please select premium, standard, or beer & wine only

## **Cash Bar**

All beverages will be purchased by guests

Bartender fee of \$2 per guest will be applied to the final bill (\$100 minimum)

## **Non-Alcoholic Open Bar**

Sodas, juices, iced tea, and coffee

\$5 per guest

# BREAKFAST AND BRUNCH

## WEEKDAY BREAKFAST BUFFET

*Weekday pricing does not apply to holidays*

Monday-Friday

Includes freshly brewed coffee, hot tea, assorted juices

**Continental** \$18 per guest

Seasonal fruit, assorted breakfast breads

**Classic American** \$20 per guest

Scrambled eggs, bacon, brunch potatoes, toast

**American-Continental** \$24 per guest

Combination of Continental and Classic American

## WEEKEND BRUNCH BUFFET

\$32 per guest

Includes bacon, sausage, brunch potatoes, breakfast breads, coffee, tea, and assorted juices

Please select **three**:

Scrambled Eggs

Seasonal Fruit

Eggs Benedict

Breakfast Burrito

French Toast

Chicken Marsala

Vegetable Frittata

Biscuits & Gravy

Seasonal Fish

## Attended Station

Omelet station, \$7 per guest

Attendant fee of \$100 per 50 guests

## ACCOMPANIMENTS

Granola & Yogurt Parfaits, \$4 per guest

Roasted Vegetables, \$5 per guest

Seasonal Fruit, \$6 per guest

Smoked Salmon platter, \$8 per guest

Deviled Eggs platter, \$48 per platter

## COCKTAIL RECEPTIONS

Minimum of \$32 per guest for food, if not followed by dinner

### PASSED HORS D'OEUVRES

Pre-Dinner Reception \$17 per guest, based on one hour (only available when followed by dinner)

Cocktail Reception \$32 per guest, based on two hours

Please select **five**:

#### Mini Crab Cakes

*Old Bay aioli, lemon*

#### Fried Oysters

*bistro sauce*

#### Shrimp & Grits

*pimento cheese grits, creole sauce*

#### Seafood Cocktail

*Tabasco, avocado, cilantro*

#### Stuffed Mushroom Florentine

*spinach, Parmesan*

#### Chicken Salad-Endive Spoons

*grain mustard, golden raisins, tarragon, yogurt dressing*

#### Edamame Hummus Cups

*vegetable sticks*

#### Seared Tuna

*avocado, scallions, sesame-soy vinaigrette*

#### Mini Croque-Monsieurs

*ham, gruyere, Dijon mustard*

#### Cornmeal-crusted Shrimp

*bistro sauce, pickled onion*

#### Baked Vegetable Empanadas

*tomatillo salsa*

#### Steak Bites

*shallots, port, blue cheese*

#### Smoked Salmon Bites

*herbed crème fraiche*

#### Crispy Chicken Bites

*Thai chili sauce, cilantro*

#### Vegetable Spring Rolls

*Thai chili sauce*

#### Prosciutto-wrapped Chicken

*salsa verde, capers*

#### Applewood Bacon-wrapped Scallops

*barbeque sauce*

#### Mushroom Crostini

*roasted garlic ricotta, arugula, pecorino*

#### Sliders

*beef brisket, pork, or chicken*

#### Mini Lobster Roll

*add \$2 per piece*

#### Grilled Baby Lamb Chops

*add \$2 per piece*

### RAW BAR

Jumbo Shrimp Cocktail \$3.75 each

Shucked Oysters \$2.75 each

Little Neck Clams \$1.25 each

### DISPLAYED PLATTERS

Priced per 25 guests

#### Farmhouse Cheese Board

*seasonal fruit, crackers*

\$185

#### Antipasto Platter

*Italian cheeses, assorted cured meats, marinated vegetables, olives, bread & crackers*

\$185

#### Hummus & Crudité

*grilled pita bread*

\$110

#### Charcuterie

*assorted cured meats, breads*

\$200

#### Crab & Artichoke Dip

*sliced baguette*

\$145

#### Cheeseburger Sliders

*American cheese, pickle*

\$175

#### Assorted Cookies & Brownies

\$115

## TWO-COURSE PLATED LUNCH MENU

Includes salad, choice of two entrées, soda, tea, and coffee

### Salad

Please select **one**:

Mixed Greens

Caesar

Seasonal

### Entrée

For under 50 guests, please select **two**:

For over 50 guests, please select **one**:

*(guests select entrée day of event)*

Cannelloni di Casa *(not vegetarian)* \$25

Chicken \$26

Salmon \$28

Jumbo Lump Crab Cake \$30

Hanger Steak \$30

Seasonal sides will accompany all entrées

Vegetarian and vegan options available upon request

\$15 Children's menu, available for ages under 10

**Dessert** add \$5 per guest

Please select **one**:

Cheesecake

Seasonal Fruit & Sorbet

Flourless Chocolate Torte

Bread Pudding

Crème Brûlée



# THREE-COURSE PLATED DINNER MENU

Includes salad, choice of two entrées, dessert, soda, tea, and coffee

## First Course

Please select **one**:

Mixed Greens  
Caesar  
Seasonal

## Entrée

For under 50 guests, please select **two**:

For over 50 guests, please select **one**:

*(guests select entrée day of event)*

Cannelloni di Casa *(not vegetarian)* \$38  
Chicken \$40  
Salmon \$42  
Seasonal Fish \$42  
Steak Selection \$54  
Jumbo Lump Crab Cakes \$54

**OR**

## Duet Entrée

Entire party must have **one** of the following selections:

Filet Mignon & Salmon \$57  
Filet Mignon & Crab Cake \$59

Seasonal sides will accompany all entrées

Vegetarian and vegan options available upon request

\$15 Children's menu, available for ages under 10

## Dessert

Please select **one**:

Cheesecake  
Seasonal Fruit & Sorbet  
Flourless Chocolate Torte

Bread Pudding  
Crème Brûlée

# BUFFET MENUS

*minimum requirement of 51 guests*

## **LUNCH BUFFET** \$39 per guest

Includes one salad, two entrées, two sides, dessert, soda, tea, and coffee

## **DINNER BUFFET** \$49 per guest

Includes two salads, three entrées, two sides, dessert, soda, tea, and coffee

### **Salads**

Please select **one** for Lunch, or **two** for Dinner:

Mixed Greens  
Caesar  
Seasonal

### **Entrées**

Please select **two** for Lunch, or **three** for Dinner:

Chicken Marsala  
Salmon  
Steak  
Vegetarian Pasta  
Cannelloni di Casa (*not vegetarian*)  
Chicken Pesto Penne  
Jumbo Lump Crab Cakes (*add \$10 per guest*)

### **Carving Station**

Turkey carving (*add \$6 per guest*)  
Glazed Ham carving (*add \$8 per guest*)  
Beef carving (*add \$10 per guest*)

*\*\$100 attendant fee applies to all carving stations*

### **Sides**

Please select **two**:

Mashed Potatoes  
Roasted Potatoes  
Grain Salad  
Seasonal Vegetables  
Green Beans

### **Dessert**

Please select **one**:

Assorted Petite Pastries  
Cookies & Brownies  
Cheesecake & Brownie Bites  
Seasonal Fruit