



THE MOUNT VERNON CLUB  
SPECIAL EVENTS GUIDE



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# HORS D'OEUVRES

*PRICED PER DOZEN UNLESS OTHERWISE NOTED*

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## COLD

\$29

Seasonal Melon and Prosciutto  
Snow Peas with Herbed Cheese  
Apples with Herbed Cheese  
Butternut Squash Goat Cheese Crostini with  
Cranberry Relish

\$35

Roasted Vegetable Bruschetta  
Asparagus wrapped in prosciutto  
Heirloom Tomato and Mozzarella Caprese  
Skewers  
Hummus, Olive, Pita Crisp

\$41

Shrimp Canape  
Belgium Endive or Cucumber with Smoked  
Salmon Mousse  
Smoked Salmon Pinwheel

\$44

Jumbo Shrimp Cocktail  
Cucumber with Lump Crabmeat  
Sliced Beef Tenderloin, Spinach, Gorgonzola  
Sesame Seared Tuna Nacho

## HOT

\$23

Mount Vernon Tartlet  
*(Parmesan Cheese Puff)*

\$32

Vegetarian Arancini  
Brie and Preserves in Phyllo Cup  
Vegetarian Potstickers

\$41

Crispy Artichoke Hearts  
Button Mushrooms Stuffed with Italian  
Sausage  
*(Pork or Chicken Sausage Available)*  
Ham Biscuits  
Spanakopita

\$44

Thai Ginger Baked Shrimp Toast  
Grilled Chicken Satay with Sweet Chili  
Sauce  
Beef Stay with Sweet Chili Sauce

\$60

Scallops Wrapped in Bacon  
Crab Imperial Artisan Toast  
Petit Beef Wellington  
Hand-Breaded Fried Oysters  
Jumbo Lump Crab Balls

\$70

Grilled Baby Lamb Chops

# STATIONARY DISPLAYS

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Crab Dip with Artisanal Crostini and Crackers  
Market Price

Colorful Crudité  
*Small \$150 / Large \$225*

Fresh Seasonal Fruit  
*Small \$195 / Large \$260*

Artisanal Cheese Display with Artisanal Crostini and Crackers  
*Small \$270 / Large \$350*

Mediterranean Roasted Vegetables  
*Small \$195 / Large \$260*

Hummus and Babaganoush with Pita Chips  
*Small \$75 / Large \$125*

Spinach and Artichoke Dip with Artisanal Crostini and Pita Chips  
*Small \$75 / Large \$125*

Antipasti  
*Small \$295 / Large \$395*

House Made Chips, Salsa, and Guacamole  
*Small \$85 / Large \$135*

Smoked Fish Display  
*Small \$270 / Large \$370*



## **ACCOMPANIMENTS – LOCAL FAVORITES**

***PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED***

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\$11 (subject to market fluctuation)

Gazpacho (green or red) with Grilled Shrimp or Lump Crab Meat

Frosted Crab (cold)

Asparagus with Lump Crab Meat (cold)

Shrimp and Corn Chowder

Maryland Crab Soup



## **ACCOMPANIMENTS – HOT SOUP**

***PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED***

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\$9

Carrot and Ginger

Butternut Squash with Roasted Garlic

Mushroom Bisque

Potato and Leek

Asparagus

Thai Coconut Chicken

Tomato Basil

Tuscan Artichoke



## **ACCOMPANIMENTS – COLD SOUP**

***PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED***

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\$9

Gazpacho (Green or Red)

Vichyssoise

Curried Coconut Carrot

## ACCOMPANIMENTS – SIDE SALADS

*PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED*

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**\$9**

Bibb Stack Salad

*Bibb Lettuce, Shaved Radish, Heirloom Tomato, Fines Herbes  
Lemon Shallot Dressing*

Traditional Caesar Salad

*Garlic Croutons*

Fresh Assorted Berry Cup



**\$11**

Martha Washington

*Beets, Pistachio, Apples, Shallot with Mixed Greens over Chevre Crema*

Black and Blue Salad

*Mixed Greens with Blackberries, Blueberries, Toasted Walnuts, Gorgonzola, Bacon,  
Lemon Poppy Dressing*

Stackhouse Spinach Salad

*Spinach, Mushrooms, Red Onion,  
Warm Bacon, Dijon Vinaigrette*

Pear Salad

*D'Anjou Pear, Shaved Parmesan Cheese, Candied Pecans, Mixed Greens,  
Champagne Vinaigrette*

# LUNCHEON SELECTIONS - SALADS

*PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED*

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Add to any salad, unless otherwise noted:

Grilled Chicken \$8 Tuna Steak \$8 Grilled Shrimp \$9 Lump Crab mkt price

Chesapeake Salad \$22

*Jumbo Lump Crab, Gulf Shrimp, Field Greens, Fresh Mozzarella, Roma Tomato, Red Onion  
Basil Pesto Vinaigrette*

Tequila Lime Grilled Shrimp Salad \$21

*Mixed Greens, Peppers, Tomato, Avocado, Crispy Tortilla Chips  
Cilantro Lime Vinaigrette*

Sesame Seared Tuna \$21

*Bibb Lettuce, Avocado, Julienned Vegetables  
Sesame Vinaigrette*

Caesar Salad \$12

*Homemade Croutons*

Niçoise Salad \$17

*Mixed Greens, Heirloom Tomato, Haricot Vert, Radish, Red Potato, Olives, Fresh Dill, Egg  
Dijon Shallot Vinaigrette*

Cobb Salad \$15

*Mixed Greens, Vine Ripe Tomato, Bacon, Blue Cheese, Hard Boiled Egg  
Avocado Ranch Dressing*

Bistro Salad \$14

*Bibb Lettuce, Shaved Fennel, Apples, Avocado, Celery, Candied Walnuts, Gorgonzola  
Lemon Shallot Vinaigrette*

Panzanella Salad \$14 (seasonal)

*Mixed Baby Greens, Peppers, Tomato, Basil, Cucumbers, Red Onion, Capers,  
Rosemary Croutons, Feta Cheese  
Lemon Poppy Vinaigrette*

Grain Bowl (Red or Green) \$18

**Red**

*Toasted Quinoa with Mixed Greens, Beets,  
Radishes, Tomatoes, Purple Carrots,  
Strawberries, Pine Nuts, and  
Lemon Poppy Vinaigrette*

**Green**

*Spinach, Grapes, Cucumber, Granny Smith  
Apples, Celery, Avocado, Lemon Toasted  
Quinoa, Lemon Poppy Vinaigrette*

## LUNCHEON SELECTIONS – ENTREES

*PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED*

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All luncheon selections include passed warm muffins and artisanal bread

Quiche \$18

*Mushroom & Swiss Cheese*

*Spinach & Feta Cheese*

*Ham, Peppers, Onion, Asiago & Cheddar Cheeses*

*Accompanied with the Vegetable du Jour or Small House Salad*

*(Minimum 8 people per Quiche)*

Chicken Florentine Crepes \$23

*Spinach Soufflé with a Dill Cream Sauce, Vegetable du jour*

*(Gluten Free available upon request)*

Seafood Crepes Mount Vernon \$32

*Shrimp, Jumbo Lump Crab*

Chicken Florentine \$27

*Spinach Soufflé with a Dill Cream Sauce, Vegetable du jour*

*(Gluten Free available upon request)*

Chicken Tilghman \$32

*Lump Crab, Red Pepper, Smithfield Ham, Light Cream Sauce*

Duet of Petit Crab Cakes Market Price

*Sauce Remoulade, served with Vegetable du jour or over House Salad*

Crab Imperial Market Price

*Lump Crab with Imperial Sauce and Baked*

Mediterranean Shrimp Orzo \$32

*Herb-Grilled Shrimp, Heirloom Cherry Tomatoes, Red and Yellow Peppers, Red Onion,  
Marinated Artichoke Hearts, Fresh Dill, Olives, Capers, Chopped Spinach, Feta Cheese, Orzo*

*Lemon Dill Vinaigrette*

Seafood Paella \$32

*Shrimp, Scallops, Tomatoes, Olives,*

*Mixed Vegetables with Saffron Rice*

## DINNER SELECTIONS - ENTREES

*PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED*

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*All Dinner Entrees include two side items, assorted artisanal bread, and butter*

Chicken Tilghman \$36  
*Lump Crab, Red Pepper, Smithfield Ham, Light Cream Sauce*

Chicken Florentine \$32  
*Spinach Soufflé*

Jumbo Lump Crab Cakes Market Price  
*Sauce Remoulade*

Crab Imperial Market Price  
*Lump Crab with Imperial Sauce and Baked*

Fried Oysters \$33  
*Cocktail Sauce*

Sautéed Sea Bass Market Price  
*Caper Lemon Sauce*

Grilled Fillet of Salmon \$33  
*Miso Glazed or Lemon Caper Sauce*

Grilled Mahi Mahi \$34  
*Saffron Cream Sauce*

Shrimp Saganaki \$34  
*Tomato, Spinach, Olives, Feta Cheese, served over Rice*

Pork Chop au Poivre \$32  
*Brandied Peppercorn Glazed*

Dijon Pork Tenderloin \$32  
*Rosemary Grilled Pork Tenderloin with Dijon Cream Sauce*

Medallions of Pork Tenderloin \$34  
*Pepper Crusted, Creamy Bourbon Sauce*

Roman Lamb Chops \$42  
*Grilled, Cheri Demi, Blistered Grapes, Crumbled Gorgonzola*



MVC  
CLASSIC

The Perfect Pair \$59  
Filet Mignon and  
Jumbo Lump Crab Cake  
Cabernet Reduction



## DINNER SELECTIONS – ENTREES (CONTINUED)

*PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED*

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Tenderloin of Beef Oscar \$54

*Filet Mignon, Jumbo Lump Crab, Fresh Asparagus, Béarnaise Sauce*

Petit Filet Mignon \$52

*Cabernet Reduction*

Argentinian Strip Steak \$48

*Grilled Coffee Rubbed 16oz Strip Steak with Fresh Hern Chimichurri, Roasted Corn, and Pickled Heirloom Tomato Salsa*

Penne Bolognese \$32

*Baked Penne Pasta, Beef Bolognese, Basil Pesto, Asiago, and Mozzarella Cheese*

Wild Mushroom Ravioli \$32

*Balsamic Reduction, Basil Pesto*

Butternut Squash Ravioli \$32

*Sauteed Fennel with Orange Beurre Blanc, Goat Cheese, Toasted Walnuts, and Fresh Sage*

Lemon Parmesan Orzo \$26

*Grilled Zucchini, Yellow Squash*

Penne Pasta Primavera \$28

*Zucchini, Tomatoes, Carrots, Peas, Spinach, Asiago, White Wine Sauce*

## DINNER SIDE ITEMS

*SELECT ONE VEGETABLE & ONE STARCH*

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### VEGETABLE

Roasted Rainbow Carrots  
 Asparagus Tips  
 Haricot Vert  
 Julienne Medley  
 Spinach Soufflé  
 Grilled Zucchini and Yellow Squash  
 Broccolini  
 Roasted Brussels Sprouts with Candied  
 Bacon and Caramelized Onions  
 Asparagus Wrapped in Prosciutto Ham  
 (add \$1 per person)

### STARCH

Lemon Herd Roasted Russet Potatoes  
 Roasted Red Potatoes  
 Scalloped Potatoes  
 Whipped Potatoes  
 Wild Rice Pilaf  
 Saffron Ric  
 Whipped Sweet Potato  
 Butternut Squash Risotto  
 Polenta  
 Lemon Herb Cous Cous

## DESSERT SELECTIONS

*PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED*

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**\$8**

Coffee Ice Cream

Vanilla Ice Cream

Assorted Sorbet

*\$2 upcharge for House Made Chocolate Sauce or Hot Caramel*



**\$10**

Individual Lemon Bavarian

Individual Crème Caramel

Raspberry Mousse

Chocolate Mousse

House Made Cookies

Caramel Swirl Brownies



**\$12**

Bourbon Bread Pudding with Caramel Glaze

Lemon Lavender Poundcake with Lemon Mousse

Individual Chocolate Lava Cake

Fresh Assorted Berries

Chocolate Cup filled with Mousse or Berries

Strawberry Basil Shortcake

Mocha Pot de Crème

Dark Chocolate Crème Brulée

Mini Baked Alaska

Individual Strawberry Trifle

Key Lime Pie/Tarts

Hazelnut Crème Crêpes

Lemon Ricotta Crêpes

## STATIONS - \$60 PER PERSON

*STATIONS MUST HAVE. MINIMUM OF 40 PERSONS*

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**Passed Hors d'oeuvres for one hour, please choose three from the following:**

Seasonal Melon and Prosciutto  
Apple and Herbed Cheese  
Roasted Vegetable Bruschetta  
Asparagus Wrapped in Prosciutto with  
Baby Arugula  
Heirloom Tomato & Fresh Mozzarella  
Caprese Skewer  
Ham & Biscuits

Dilled Havarti Melts  
Vegetable Potstickers  
Grilled Cheese Triangle with Plum Jam  
Vegetarian Arancini (*rice ball*)  
Brie and Preserves on Artisan Toast  
Sesame Chicken Satay  
Crispy Artichoke Hearts  
Chicken Cordon Bleu Bites  
Mount Vernon Tartlet



**Stations for two hours, please choose one from the following:**

Sliced Pitt Ham and/or Roasted Turkey  
Assorted Wraps  
Grilled Chicken

**Please choose three from the following:**

Baked Penne Pasta with Red Sauce  
Baked Penne Pasta with Four Cheeses  
Risotto  
Creamy Southern Cheese Grits  
Polenta  
Assorted Tea Sandwiches

Spinach Artichoke Crostini  
Fresh Tomato and Mozzarella Platter  
Caesar Salad  
House Salad  
Vegetable Pasta Salad



**Dessert for one- and one-half hours, please choose three from the following:**

*Dessert Station includes coffee and hot tea*

Buttercream Meringues  
Chocolate Dipped Strawberries  
Mini Lemon Meringue Tarts  
Mini Key Lime Tarts  
House Made Cookies  
Assorted Mini Pastries

Blondies  
Brownies  
Lemon Lavender Tea Cake  
Mini Chocolate Lava Cakes  
Cannoli

## STATIONS - \$70 PER PERSON

*STATIONS MUST HAVE. MINIMUM OF 40 PERSONS*

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**Passed Hors d'oeuvres for one hour, please choose four from the following:**

Seasonal Melon and Prosciutto  
Apple and Herbed Cheese  
Roasted Vegetable Bruschetta  
Asparagus Wrapped in Prosciutto with  
Baby Arugula  
Heirloom Tomato & Fresh Mozzarella  
Caprese Skewer  
Ham & Biscuits  
Dilled Havarti Melts  
Vegetable Pot Stickers  
Grilled Cheese Triangle with Plum Jam

Vegetarian Arancini (*rice ball*)  
Brie and Preserves on Artisan Toast  
Sesame Chicken Satay  
Crispy Artichoke Hearts  
Chicken Cordon Bleu Bites  
Mount Vernon Tartlet  
Shrimp Canape  
Baked Shrimp Toast  
Coconut Chicken  
Parmesan Crisp BLT



**Stations for two hours, please choose two from the following:**

Sliced Pitt Ham and/or Roasted Turkey  
Assorted Wraps  
Grilled Chicken

Pork Tenderloin  
Shrimp Scampi  
Shrimp and Grits

**Please choose three from the following:**

Baked Penne Pasta with Red Sauce  
Baked Penne Pasta with Four Cheeses  
Risotto  
Creamy Southern Cheese Grits  
Polenta  
Assorted Tea Sandwiches  
Spinach Artichoke Dip with Crostini

Fresh Tomato and Mozzarella Platter  
Caesar Salad  
House Salad  
Vegetable Pasta Salad  
Ham and Biscuits  
Insane Grilled Cheese



**Dessert for one- and one-half hours, please choose four from the following:**

*Dessert Station includes coffee and hot tea*

Buttercream Meringues  
Chocolate Dipped Strawberries  
Mini Lemon Meringue Tarts  
Mini Key Lime Tarts  
House Made Cookies  
Assorted Mini Pastries

Blondies  
Brownies  
Lemon Lavender Tea Cake  
Mini Chocolate Lava Cakes  
Cannoli

# STATIONS - \$82 PER PERSON

**STATIONS MUST HAVE. MINIMUM OF 40 PERSONS**

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**Passed Hors d'oeuvres for one hour, please choose four from the following:**

Seasonal Melon and Prosciutto  
Apple and Herbed Cheese  
Roasted Vegetable Bruschetta  
Asparagus Wrapped in Prosciutto with  
Baby Arugula  
Heirloom Tomato & Fresh Mozzarella  
Caprese Skewer  
Ham & Biscuits  
Vegetable Pot Stickers  
Vegetarian Arancini (rice ball)  
Brie and Preserves in a Phyllo Cup  
Sesame Chicken Satay  
Crispy Artichoke Hearts  
Mount Vernon Tartlet  
Shrimp Canape  
Baked Shrimp Toast

Jumbo Shrimp Cocktail  
Cucumber with Lump Crabmeat Salad  
Crab and Avocado Crostini  
Scallops Wrapped in Bacon  
Crab Imperial in a Phyllo Cup  
Bacon Wrapped Shrimp with Pesto  
Beef Teriyaki Skewer  
Petit Beef Wellington  
Hand Breaded Fried Oysters  
New Orleans Style BBQ Shrimp  
Crab Balls  
Sesame Tuna Nacho  
Salmon Mousse in Endive  
Curry Chicken in Endive

**Stations for two hours, please choose two from the following:**

Sliced Pitt Ham and/or Roasted Turkey  
Chicken Marsala over Rice  
Grilled Chicken  
Pork Tenderloin

Poached Salmon  
Shrimp Scampi  
Shrimp and Grits

**Please choose three from the following:**

Baked Penne Pasta with Red Sauce  
Baked Penne Pasta with Four Cheeses  
Risotto  
Creamy Southern Cheese Grits  
Polenta  
Assorted Tea Sandwiches  
Spinach Artichoke Dip with Crostini

Fresh Tomato and Mozzarella Platter  
Caesar Salad  
House Salad  
Vegetable Pasta Salad  
Ham and Biscuits  
Insane Grilled Cheese  
Grilled Asparagus

**Dessert for one- and one-half hours, please choose four from the following:**

*Dessert Station includes coffee and hot tea*

Buttercream Meringues  
Chocolate Dipped Strawberries  
Mini Lemon Meringue Tarts  
Mini Key Lime Tarts  
House Made Cookies  
Assorted Mini Pastries

Blondies  
Brownies  
Lemon Lavender Tea Cake  
Mini Chocolate Lava Cakes  
Cannoli

# STATIONS - \$92 PER PERSON

**STATIONS MUST HAVE. MINIMUM OF 40 PERSONS**

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**Passed Hors d'oeuvres for one hour, please choose four from the following:**

Seasonal Melon and Prosciutto  
Apple and Herbed Cheese  
Roasted Vegetable Bruschetta  
Asparagus Wrapped in Prosciutto with Baby Arugula  
Heirloom Tomato & Fresh Mozzarella Caprese Skewer  
Ham & Biscuits  
Vegetable Pot Stickers  
Vegetarian Arancini (rice ball)  
Brie and Preserves in a Phyllo Cup  
Sesame Chicken Satay  
Crispy Artichoke Hearts  
Mount Vernon Tartlet  
Shrimp Canape  
Baked Shrimp Toast

Jumbo Shrimp Cocktail  
Cucumber with Lump Crabmeat Salad  
Crab and Avocado Crostini  
Scallops Wrapped in Bacon  
Crab Imperial in a Phyllo Cup  
Bacon Wrapped Shrimp with Pesto  
Beef Teriyaki Skewer  
Petit Beef Wellington  
Hand Breaded Fried Oysters  
New Orleans Style BBQ Shrimp  
Crab Balls  
Sesame Tuna Nacho  
Salmon Mousse in Endive  
Curry Chicken in Endive

**Stations for two hours, please choose two from the following:**

Sliced Pitt Ham and/or Roasted Turkey  
Chicken Marsala over Rice  
Grilled Chicken  
Pork Tenderloin  
Poached Salmon  
Shrimp Scampi

Shrimp and Grits  
Sliced Beef Tenderloin  
Crab Imperial Mushrooms  
Lamb Chops  
Chicken Fricassee over Egg Noodles

**Please choose three from the following:**

Baked Penne Pasta with Red Sauce  
Baked Penne Pasta with Four Cheeses  
Risotto  
Creamy Southern Cheese Grits  
Polenta  
Assorted Tea Sandwiches  
Spinach Artichoke Dip with Crostini  
Fresh Tomato and Mozzarella Platter

Caesar Salad  
House Salad  
Vegetable Pasta Salad  
Ham and Biscuits  
Insane Grilled Cheese  
Grilled Asparagus  
Roasted Vegetable Platter

**Dessert for one- and one-half hours, please choose four from the following:**

*Dessert Station includes coffee and hot tea*

Buttercream Meringues  
Chocolate Dipped Strawberries  
Mini Lemon Meringue Tarts  
Mini Key Lime Tarts  
House Made Cookies  
Assorted Mini Pastries

Blondies  
Brownies  
Lemon Lavender Tea Cake  
Mini Chocolate Lava Cakes  
Cannoli

# BAR AND BEVERAGE SELECTIONS

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## SIGNATURE BRANDS

*Smirnoff Vodka*  
*Gordon's Gin*  
*Bacardi Light Rum*  
*Early Times Bourbon*  
*Jack Daniels*  
*Heather Glen Scotch*  
*Light Domestic Beer*  
*Various Craft/Import Beers*

## PREMIUM BRANDS (IN ADDITION TO SIGNATURE BRANDS)

*Grey Goose Vodka*  
*Titos Vodka*  
*Hendrix Gin*  
*Bombay Sapphire Gin*  
*Makers Mark*  
*Woodford Reserve*  
*Dewar's Scotch*  
*Johnny Walker Red/Black*  
*Myers Dark Rum*  
*Mt. Gay Rum*



## CONSUMPTION BAR PRICES

*Premium Brands \$10 +*  
*Signature Brands \$9*  
*Imported Beer \$8 +*  
*Domestic Beer \$6.00*  
*House Wine \$10*  
*Soda and Juice \$3*  
*Perrier \$5*

## NON-ALCOHOLIC BEVERAGES

*(All Bars include Non-Alcoholic Beverages)*  
*Coke, Diet Coke, Ginger Ale, Perrier Sparkling*  
*Water*  
*Orange Juice and Cranberry Juice*



## COCKTAIL PACKAGES

*The Following prices are on a per person cost with unlimited consumption.*  
*Service Charge and Sales Tax are not included.*

### SIGNATURE BAR

\$38 for three hours  
 \$10 per person for each  
 additional hour.

### PREMIUM BAR

\$40 per hour for three hours  
 \$12 per hour for each  
 additional hour.

### BEER, WINE, AND SODA

\$28 per hour for three hours  
 \$8 per hour for each  
 additional hour.

## GENERAL POLICIES AND INFORMATION

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Thank you for considering the Mount Vernon Club for your event. The Mount Vernon Club is maintained for exclusive use by Mount Vernon Club members and sponsored guests.

To reserve a date, requests for event dates must be submitted in writing, by email, or by phone from the sponsoring member to the Event Manager. A date will be tentatively held until the event is booked. To book a date, all necessary paperwork and contracts must be signed, and all required deposits must be received before an event is considered booked and confirmed.

### DEPOSITS

- Reserving the Club for a Wedding Reception requires a \$5,000.00 deposit (non-refundable 6 months prior to the event)
- Reserving the Club for a Rehearsal Dinner or Cotillon requires a \$2,500 deposit (non-refundable 6 months prior to the event)
- Reserving the club for an event other than the above requires a \$500 deposit (non-fundable 12 months prior to the event)

### ROOM RENTALS

*For Entire House Rentals and Weddings, a setup fee of \$5/per person will be included in the final bill.*

Room	Member Cost	Non-Member Cost	Approximate Capacity
Drawing Room	<i>No charge (member benefit)</i>	\$250	30
Dining Room			50
Small Dining Room			8
Writing Room			10
Lounge & Café			20
Carriage House			25
First Floor incl. Courtyard	\$750	\$1500	150
Second Floor	\$750	\$1500	100
Entire House incl. Courtyard & Carriage House	\$1500	\$3000	250
Wedding Reception/ Ceremony	\$1500	\$3000	250
Cotillon	\$500	\$500	250



## **PARKING**

Valet parking is provided upon member/guest request. All parking charges are calculated as follows:

<b>Attendees</b>	<b>1-3Hour Event</b>		<b>3+Hour Event</b>	
	<b>Member</b>	<b>Non-Member</b>	<b>Member</b>	<b>Non-Member</b>
25 or less	\$260	\$275	\$340	\$370
25-49	\$310	\$460	\$420	\$580
50-99	\$610	\$910	\$790	\$1110
100-149	\$1200	\$1340	\$1280	\$1640
150+	\$1490	\$1780	\$1800	\$2200

## **BILLING**

An itemized bill will be sent to the host soon after the event. The total amount due will appear on the member sponsor's statement until it is paid. Payments can be made by check to the Mount Vernon Club. Please contact your Event Manager to make Credit Card payments. There is a 3% credit card fee.

All prices in this package are per person and are subject to a 20% administrative charge for members and guests. A 6% Maryland sales tax on food and a 9% Maryland sales tax on alcoholic beverages will also be charged.

## **ALCOHOL POLICIES**

The sale of alcoholic beverages is prohibited by law to anyone under the age of 21. Proper identification may be required for all guests that consume alcohol.

Management reserves the right to refuse alcoholic beverages to any person who may be negatively affected by such alcohol, under the guidelines of the State of Maryland Techniques for Alcohol Management.

No liquor or food may be brought into or taken out of the Club. All food and liquor must be provided by the Club and consumed on the Club premises. Note: Exceptions granted for outside catered cakes. Corkage fee of \$25.00 per bottle for special wines.

## **ADDITIONAL REMARKS**

Final menu selections are to be made at least two weeks prior to the event. For served meals, one entrée selection is highly recommended for all functions. If a choice of two entrees is desired, it is the responsibility of the host to confirm the exact number of each entrée at least five working days prior to the event. If two entrees are served at dissimilar prices, both will be charged at the higher price. If the choice of entrees served varies from the confirmed number, additional charges will be incurred. It is the responsibility of the host to provide place cards denoting the menu choice of each guest.

While we can accommodate allergies or dietary restrictions, the host must let us know this information in advance in writing so that we may better serve you and your guests.

An approximate guest count is required when securing a date for your event. A guaranteed guest count is required five days prior to the scheduled function date. A guaranteed guest count is the minimum number of guests for which you will be charged. The Mount Vernon Club cannot bill you for less than the guaranteed guest count. If more guests attend than the guaranteed guest count, you will be charged accordingly.

The Member shall be responsible for any damages and losses to the Club premises, property, and rented property, caused by the Member and/or any Member's guests.

The Mount Vernon Club is not responsible for the loss or damage of any items left at the Club prior to or following your function.

The Club must approve all floral arrangements and decorations in advance, including items such as balloons, birdseed, and sparklers.

White napkins, white table linens, silver, and chinaware are provided. The Club can help you secure any chair, linen, or glassware rental. It will be paid for by the guest.

If the management determines that there is a need for additional service personnel, a fee of \$150.00 per server will be charged.

The Club closes at 11 pm; if you anticipate your event continuing past 11 pm, please coordinate with the General Manager.

A standard A/V package is available for events for \$150 fee.

Gratuity welcome; please contact General Manager for arrangements.

All music and entertainment contracted for the Club prior to the event must be approved by the Club and must be set up at least one hour before the event.