



THE MOUNT VERNON CLUB
SPECIAL EVENTS GUIDE



Mount Vernon Club
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Tad Peel, CCM General Manager

HORS D'OEUVRES

PRICED PER DOZEN UNLESS OTHERWISE NOTED

COLD

\$27

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

\$33

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

\$39

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

\$42

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

HOT

\$21

Mount Vernon Tartlet
(*Parmesan Cheese Puff*)

\$30

Vegetarian Arancini
Brie and Preserves in Phyllo Cup
Vegetarian Potstickers

\$39

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

\$42

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

\$57

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

\$66

Grilled Baby Lamb Chops

STATIONARY DISPLAYS

Crab Dip with Artisanal Crostini and Crackers
Market Price

Colorful Crudité
Small \$150 / Large \$225

Fresh Seasonal Fruit
Small \$175 / Large \$225

Artisanal Cheese Display with Artisanal Crostini and Crackers
Small \$250 / Large \$325

Mediterranean Roasted Vegetables
Small \$175 / Large \$250

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

Spinach and Artichoke Dip with Artisanal Crostini and Pita Chips
Small \$65 / Large \$95

Antipasti
Small \$275 / Large \$375

House Made Chips, Salsa, and Guacamole
Small \$75 / Large \$125

Smoked Fish Display
Small \$250 / Large \$350



ACCOMPANIMENTS – LOCAL FAVORITES

PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED

\$10 (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

\$8

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

\$8

Gazpacho (Green or Red)

Vichyssoise

Curried Coconut Carrot

ACCOMPANIMENTS – SIDE SALADS

PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED

\$8

Bibb Stack Salad

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

Traditional Caesar Salad

Garlic Croutons

Fresh Assorted Berry Cup



\$10

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

Add to any salad, unless otherwise noted:

Grilled Chicken \$6 Tuna Steak \$7 Grilled Shrimp \$6 Lump Crab mkt price

Chesapeake Salad \$20

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

Tequila Lime Grilled Shrimp Salad \$18

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

Sesame Seared Tuna \$18

*Bibb Lettuce, Avocado, Julienned Vegetables
Sesame Vinaigrette*

Caesar Salad \$11

Homemade Croutons

Niçoise Salad \$15

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

Cobb Salad \$12

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

Bistro Salad \$12

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

Panzanella Salad \$12 (seasonal)

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

Grain Bowl (Red or Green) \$16

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

All luncheon selections include passed warm muffins and artisanal bread

Quiche \$15

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 \$22

Spinach Soufflé with a Dill Cream Sauce, Vegetable du jour

(Gluten Free available upon request)

Seafood Crepes Mount Vernon \$30

Shrimp, Jumbo Lump Crab

Chicken Florentine \$25

Spinach Soufflé with a Dill Cream Sauce, Vegetable du jour

(Gluten Free available upon request)

Chicken Tilghman \$30

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 \$30

*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 \$30

Shrimp, Scallops, Tomatoes, Olives,

Mixed Vegetables with Saffron Rice

DINNER SELECTIONS - ENTREES

PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED

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

Chicken Tilghman \$32

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

Chicken Florentine \$28

Spinach Soufflé

Jumbo Lump Crab Cakes Market Price

Sauce Remoulade

Crab Imperial Market Price

Lump Crab with Imperial Sauce and Baked

Fried Oysters \$29

Cocktail Sauce

Sautéed Sea Bass Market Price

Caper Lemon Sauce

Grilled Fillet of Salmon \$28

Miso Glazed or Lemon Caper Sauce

Grilled Mahi Mahi \$30

Saffron Cream Sauce

Shrimp Saganaki \$32

Tomato, Spinach, Olives, Feta Cheese, served over Rice

Pork Chop au Poivre \$28

Brandied Peppercorn Glazed

Dijon Pork Tenderloin \$32

Rosemary Grilled Pork Tenderloin with Dijon Cream Sauce

Medallions of Pork Tenderloin \$32

Pepper Crusted, Creamy Bourbon Sauce

Roman Lamb Chops \$38

Grilled, Cheri Demi, Blistered Grapes, Crumbled Gorgonzola

The logo features the letters 'MVC' in a large, elegant, cursive script. Below the letters, the word 'CLASSIC' is written in a smaller, all-caps, sans-serif font.

CLASSIC

The Perfect Pair \$57
Filet Mignon and
Jumbo Lump Crab Cake
Cabernet Reduction

DINNER SELECTIONS – ENTREES (CONTINUED)

PRICED PER PERSON (GUEST) UNLESS OTHERWISE NOTED

Tenderloin of Beef Oscar \$52

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

Petit Filet Mignon \$48

Cabernet Reduction

Argentinian Strip Steak \$44

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

Penne Bolognese \$28

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

Wild Mushroom Ravioli \$28

Balsamic Reduction, Basil Pesto

Butternut Squash Ravioli \$28

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

Lemon Parmesan Orzo \$24

Grilled Zucchini, Yellow Squash

Penne Pasta Primavera \$26

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

DINNER SIDE ITEMS

SELECT ONE VEGETABLE & ONE STARCH

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

\$8

Coffee Ice Cream

Vanilla Ice Cream

Assorted Sorbet

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



\$9

Individual Lemon Bavarian

Individual Crème Caramel

Raspberry Mousse

Chocolate Mousse

House Made Cookies

Caramel Swirl Brownies



\$10

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 - \$55 PER PERSON

STATIONS MUST HAVE. MINIMUM OF 40 PERSONS

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 - \$65 PER PERSON

STATIONS MUST HAVE. MINIMUM OF 40 PERSONS

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 - \$75 PER PERSON

STATIONS MUST HAVE. MINIMUM OF 40 PERSONS

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 - \$85 PER PERSON

STATIONS MUST HAVE. MINIMUM OF 40 PERSONS

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

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 \$7.25 +
Signature Brands \$6.75
Imported Beer \$5.00-\$6.00
Domestic Beer \$4.00
House Wine \$6.50
Soda and Juice \$2.50
Perrier \$3.00

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 is not included.*

SIGNATURE BAR

\$32 for three hours
 \$8 per person for each
 additional hour.

PREMIUM BAR

\$37 per hour for three hours
 \$10 per hour for each
 additional hour.

BEER, WINE, AND SODA

\$24 per hour for three hours
 \$6 per hour for each
 additional hour.

GENERAL POLICIES AND INFORMATION

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:

Attendees	1-3Hour Event		3+Hour Event	
	Member	Non-Member	Member	Non-Member
25 or less	\$100	\$200	\$125	\$250
25-49	\$200	\$400	\$250	\$500
50-99	\$300	\$750	\$500	\$900
100-149	\$500	\$1,000	\$800	\$1,400
150+	\$750	\$1,500	\$1,000	\$1,800

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.

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 make arrangements with the General Manager (subject to charge).

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.