



THE MOUNT VERNON CLUB

SPECIAL EVENTS GUIDE



The Mount Vernon Club
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HORS D'OEUVRES

PRICED PER DOZEN UNLESS OTHERWISE NOTED

COLD

Seasonal Melon and Prosciutto Snow
Peas with Herbed Cheese Apples with Herbed
Cheese

Butternut Squash
Goat Cheese Crostini with Cranberry Relish
\$32

Roasted Vegetable Bruschetta
Asparagus wrapped in Prosciutto
Heirloom Tomato and Mozzarella Caprese
Skewers
Hummus, Olive, Pita Crisp
\$36

Shrimp Canape
Belgium Endive or Cucumber
with Smoked Salmon Mousse
Smoked Salmon Pinwheel
\$46

Jumbo Shrimp Cocktail
Cucumber with Lump Crabmeat
Sliced Beef Tenderloin, Spinach, Gorgonzola
Sesame Seared Tuna Nacho
\$48

HOT

Mount Vernon Tartlet
(*Parmesan Cheese Puff*)
\$23

Vegetarian Arancini
Brie and Preserves in Phyllo Cup Vegetarian
Potstickers
\$32

Crispy Artichoke Hearts Button Mushrooms
Stuffed with Italian Sausage
Ham Biscuits
Spanakopita
\$46

Thai Ginger Baked Shrimp Toast Grilled
Chicken Satay
with Sweet Chili Sauce
Beef Satay
with Sweet Chili Sauce
\$48

Scallops Wrapped in Bacon
Crab Imperial
Beef Wellington
Hand-Breaded Fried Oysters Jumbo Lump
Crab Balls
\$65

Grilled Baby Lamb Chops
\$72

STATIONARY DISPLAYS

Crab Dip with Artisanal Crostini and Crackers
Market Price

Colorful Crudité
Small \$160 / Large \$235

Fresh Seasonal Fruit
Small \$210 / Large \$275

Artisanal Cheese Display with Artisanal Crostini and
Crackers
Small \$290 / Large \$375

Mediterranean Roasted Vegetables
Small \$225 / Large \$295

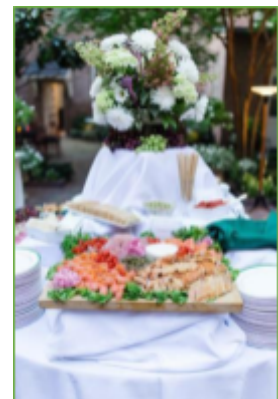
Hummus and Babaganoush with Pita Chips
Small \$80 / Large \$135

Spinach and Artichoke Dip with Artisanal Crostini and Pita
Chips
Small \$80 / Large \$135

Antipasti
Small \$325 / Large \$425

House Made Chips, Salsa, and Guacamole
Small \$95 / Large \$145

Smoked Fish Display
Small \$295 / Large \$395



ACCOMPANIMENTS – LOCAL FAVORITES

\$13

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

\$10

Carrot and Ginger Butternut Squash with Roasted Garlic

Mushroom Bisque Potato and Leek Asparagus

Thai Coconut Chicken Tomato Basil

Tuscan Artichoke



ACCOMPANIMENTS – COLD SOUP

\$10

Gazpacho (Green or Red)

Vichyssoise

Curried Coconut Carrot

ACCOMPANIMENTS — SIDE SALADS

\$10

Bibb Stack Salad

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

Traditional Caesar Salad

Garlic Croutons

Fresh Assorted Berry Cup



\$12

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

Add to any salad, unless otherwise noted:

Grilled Chicken \$10 Tuna Steak \$10 Grilled Shrimp \$10 Lump Crab mkt price

Chesapeake Salad \$24

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

Tequila Lime Grilled Shrimp Salad \$22

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

Sesame Seared Tuna \$24

Bibb Lettuce, Avocado, Julienned Vegetables Sesame Vinaigrette

Caesar Salad \$16

Homemade Croutons

Niçoise Salad \$20

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

Cobb Salad \$18

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

Bistro Salad \$16

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

Panzanella Salad \$18

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

Grain Bowl \$20

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

All luncheon selections include passed warm muffins and artisanal bread

Quiche \$20

*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 \$24

*Spinach Soufflé with a Dill Cream Sauce, Vegetable du jour
(Gluten Free available upon request)*

Seafood Crepes Mount Vernon \$34

Shrimp, Jumbo Lump Crab

Chicken Florentine \$28

*Spinach Soufflé with a Dill Cream Sauce, Vegetable du jour
(Gluten Free available upon request)*

Chicken Tilghman \$34

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

Duet of Petit Crab Cakes Market Price

Remoulade, served with Vegetable du jour or over House Salad

Crab Imperial Market Price

Lump Crab with Imperial Sauce and Baked

Mediterranean Shrimp Orzo \$34

*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 \$34

Shrimp, Scallops, Tomatoes, Olives, Mixed Vegetables with Saffron Rice

DINNER SELECTIONS - ENTREES

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



CLASSIC

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

DINNER SELECTIONS – ENTREES (CONTINUED)

Tenderloin of Beef Oscar \$58

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

Petit Filet Mignon \$54

Cabernet Reduction

Argentinian Strip Steak \$50

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

Penne Bolognese \$36

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

Wild Mushroom Ravioli \$36

Balsamic Reduction, Basil Pesto

Butternut Squash Ravioli \$36

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

Lemon Parmesan Orzo \$30

Grilled Zucchini, Yellow Squash

Penne Pasta Primavera \$30

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

DINNER SIDE ITEMS

SELECT ONE VEGETABLE & ONE STARCH

VEGETABLE	STARCH
Roasted Rainbow Carrots	Lemon Herb Roasted Russet Potatoes
Asparagus Tips Haricot Vert	Roasted Red Potatoes
Julienne Medley Spinach Soufflé	Scalloped Potatoes Whipped Potatoes
Grilled Zucchini and Yellow Squash	Wild Rice Pilaf Saffron Rice
Broccolini	Whipped Sweet Potato Butternut
Roasted Brussels Sprouts with	Squash Risotto Polenta
Candied Bacon and Caramelized	Lemon Herb Cous Cous
Onions Asparagus Wrapped in	
Prosciutto Ham (add \$1 per person)	

DESSERT SELECTIONS

\$8

Coffee Ice Cream Vanilla Ice Cream Assorted Sorbet
\$2 upcharge for House Made Chocolate Sauce or Hot Caramel



\$10

Lemon Bavarian
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
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
Strawberry Trifle
Key Lime Pie
Hazelnut Crème Crêpes
Lemon Ricotta Crêpes

STATIONS - \$60 PER PERSON

STATIONS MUST HAVE A MINIMUM OF 40 PERSONS

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

Seasonal Melon and Prosciutto	Dilled Havarti Melts
Apple and Herbed Cheese	Vegetable Potstickers
Roasted Vegetable Bruschetta	Grilled Cheese Triangle with Plum Jam
Asparagus Wrapped in Prosciutto	Vegetarian Arancini
Heirloom Tomato & Fresh Mozzarella	Brie and Preserves on Artisan Toast
Caprese Skewer	Sesame Chicken Satay
Ham & Biscuits	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	Spinach Artichoke Crostini
Baked Penne Pasta with Four Cheeses	Fresh Tomato and Mozzarella Platter
Risotto	Caesar Salad
Creamy Southern Cheese Grits	House Salad
Polenta	Vegetable Pasta Salad
Assorted Tea Sandwiches	

Dessert for ninety minutes, please choose three from the following:

Dessert Station includes coffee and hot tea

Buttercream Meringues	Blondies Brownies
Chocolate Dipped Strawberries	Lemon Lavender
Lemon Meringue Tarts	Tea Cake Mini
Key Lime Tarts	Chocolate Lava
House Made Cookie	Cakes Cannoli
Assorted Mini Pastries	

STATIONS - \$70 PER PERSON

STATIONS MUST HAVE A MINIMUM OF 40 PERSONS

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

Seasonal Melon and Prosciutto	Vegetarian Arancini
Apple and Herbed Cheese	Brie and Preserves on Artisan Toast
Roasted Vegetable Bruschetta	Sesame Chicken Satay
Asparagus Wrapped in Prosciutto	Crispy Artichoke Hearts Chicken
Heirloom Tomato & Fresh Mozzarella	Cordon Bleu Bites Mount Vernon
Caprese Skewer	Tartlet Shrimp Canape
Ham & Biscuits	Baked Shrimp Toast Coconut Chicken
Dilled Havarti Melts	Parmesan Crisp BLT
Vegetable Pot Stickers	Grilled Cheese Triangle with Plum Jam

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

Sliced Pitt Ham and/or Roasted Turkey	Pork Tenderloin
Assorted Wraps	Shrimp Scampi
Grilled Chicken	Shrimp and Grits

Please choose three from the following:

Baked Penne Pasta with Red Sauce	Fresh Tomato and Mozzarella Platter
Baked Penne Pasta with Four Cheeses	Caesar Salad
Risotto	House Salad
Creamy Southern Cheese Grits Polenta	Vegetable Pasta Salad
Assorted Tea Sandwiches	Ham and Biscuits
Spinach Artichoke Dip with Crostini	Insane Grilled Cheese

Dessert for ninety minutes, please choose three from the following:

Dessert Station includes coffee and hot tea

Buttercream Meringues	Blondies Brownies
Chocolate Dipped Strawberries	Lemon Lavender
Lemon Meringue Tarts	Tea Cake Mini
Key Lime Tarts	Chocolate Lava
House Made Cookie	Cakes Cannoli
Assorted Mini Pastries	

STATIONS - \$82 PER PERSON

STATIONS MUST HAVE A 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
Heirloom Tomato & Fresh
Mozzarella Caprese Skewer
Ham & Biscuits
Vegetable Pot Stickers
Vegetarian Arancini
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
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 ninety minutes, please choose three from the following:

Dessert Station includes coffee and hot tea

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

Blondies Brownies
Lemon Lavender
Tea Cake Mini
Chocolate Lava
Cakes Cannoli

STATIONS - \$92 PER PERSON

STATIONS MUST HAVE A 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
Heirloom Tomato & Fresh Mozzarella
Caprese Skewer
Ham & Biscuits
Vegetable Pot Stickers
Vegetarian Arancini
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
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 Caesar Salad
House Salad
Risotto
Creamy Southern Cheese Grits
Polenta

Assorted Tea Sandwiches
Spinach Artichoke Dip with Crostini
Fresh Tomato and Mozzarella
Vegetable Pasta Salad
Ham and Biscuits
Insane Grilled Cheese
Grilled Asparagus
Roasted Vegetable Platter

Dessert for ninety minutes, please choose three from the following:

Dessert Station includes coffee and hot tea

Buttercream Meringues
Chocolate Dipped Strawberries
Lemon Meringue Tarts
Key Lime Tarts
House Made Cookie

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
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 Bourbon
Woodford Reserve Bourbon
Dewar's Scotch
Johnny Walker Red/Black
Myers Dark Rum
Mt. Gay Rum



CONSUMPTION BAR PRICES

Premium Brands \$12 +
Signature Brands \$10
Imported Beer \$8 +
Domestic Beer \$7
House Wine \$10
Soda and Juice \$34
Perrier \$6

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

\$42 for three hours
\$14 for each
additional hour.

PREMIUM BAR

\$48 for three hours
\$16 for each
additional hour.

BEER, WINE, AND SODA

\$32 for three hours
\$12 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. 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-refundable 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 each	50
Dining Room			50
Small Dining Room			12
Writing Room			24
Lounge & Café			80
Carriage House			25
First Floor incl. Courtyard	\$750	\$1500	150
Second Floor	\$750	\$1500	120
Entire House incl. Courtyard & Carriage House	\$1500	\$3000	250
Wedding Reception/ Ceremony	\$1500	\$3000	120
Cotillon	\$500	\$500	120

PARKING

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

Attendees	1-3 Hour Event		3+ Hour Event	
	Member	Non-Member	Member	Non-Member
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 member 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 a \$150 fee.

Gratuities welcome; please contact the 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.