



GEORGE WASHINGTON'S
MOUNT ★ VERNON

**MOUNT
VERNON**

INN RESTAURANT

2020 Wedding Packet

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GEORGE WASHINGTON'S
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Wedding Packages Include

- Five hour reception (including ceremony) with four hour open bar, serving soft drinks and alcohol
- Choice of Hors d'oeuvres (Package specific)
- 2 course gourmet dinner
- Champagne toast
- Tableside wine service during dinner
- Complimentary menu tasting for the couple
- Free parking
- Catering linen to include your choice of colored napkin and white table linen (floor length table linen available with George Washington package)
- Wedding décor to include Hurricane globes or votive candles for tables, decorative lanterns for ceremony, Gold or Pewter Chargers.

Ceremony Package Includes:

- Ceremony Tent to include elegant liner, pole covers and lighting
- Up to 160 white folding chairs
- Bridal Suite package

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ENTERTAINMENT

Only non-amplified, acoustic, classical music will be permitted in a single dining room (e.g. string quartet, trio, harp, etc). Amplified music will be permitted ONLY when the entire restaurant has been rented or in the Sunken Garden.

BEVERAGE SERVICE

There is a beverage option included in all three wedding packages. No alcohol will be permitted to be brought in from the outside. We recommend that you select your wines in advance to ensure availability. There is a one-time Bartender fee of \$200.00 per Bartender.

OTHER SERVICES

Any services or products brought in from the outside must be pre-approved. The Mount Vernon Inn Restaurant has a preferred vendors list we will provide to aid in planning your special event. Any specialty items are to be ordered through the catering department and our partnered rental companies.

WEDDING COORDINATION FEE

If you choose to use Mount Vernon's Day of Coordination and Decorating team, a 5% fee will be added on to your total bill. Our services include: complete set up and break down of all décor, step by step planning including vendor coordination and counseling, ceremony conduction, timeline set up, and designing your floor plan. If you choose to use an outside coordinator, the Mount Vernon Catering Team will only be required to help with food and beverage choices and a floor plan. You may bring in your outside decorations up to 2 days before your event. All décor must be taken home at the conclusion of the event. The Inn will not be responsible for decorations left behind.

WEDDING CEREMONIES

The Mount Vernon Inn Restaurant boasts a beautiful sunken garden space ideal for wedding ceremonies. An elegant brick and slate outdoor courtyard will accommodate up to 160 seats under a 30x30-foot white tent with flowing white liner, elegant pole covers, and décor lighting. A bridal staircase will lead your guests into the garden from our Verandah Dining Room. This area may be rented only with an event in the Verandah Room or the entire restaurant.

Wedding Ceremonies to include Bridal Suite and Ceremony space: \$2,000.

BRIDAL SUITE

The Bridal Suite offers an elegant Sitting Room with seats for 10, a full length mirror, and complimentary champagne with a fruit & cheese platter. The perfect spot for you and your bridal party to have an intimate space to get ready, take pre-wedding pictures, and do last minute touch ups! Available 3 hours before the start of your wedding.

We haven't forgot the groom! For him and the groomsmen we provide our famous GW Whiskey gift set.

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MENU

To ensure proper and prompt service, a pre-set menu is required for all groups over 15 people. Menu selections are due 14 days prior to your scheduled event. Final guest count must be supplied 5 business days in advance. A 22% service charge and 6% tax is applied to all wedding services. Menu items and prices are subject to change.

ROOM CAPACITIES & RATES

Evening Restaurant Buyout (4pm – 12am)	Rental Fee	Food & Beverage Minimums
Sunday & Monday	\$1,500	\$8,000
Tuesday – Friday	\$2,000	\$13,000
Saturday & Sunday (before a holiday)	\$3,000	\$15,000

Full Venue Buyout does not include Ceremony Tent & Bridal Suite

200 maximum for dinner with cocktails and dancing.

300 maximum for sit down dinner without cocktails and dancing.

Individual Dining Rooms Evening Rentals	Capacity	Sun-Thurs Rental	Fri-Sat Rental (Sun before a Holiday)	Food & Beverage
Betsy Ross Room	40 seated	\$300	\$350	Sun-Thurs: \$1,200 Fri-Sat: \$1,500 (Sun before a Holiday)
Verandah Room	50 seated	\$450	\$550	Sun-Thurs: \$2,500 Fri-Sat: \$3,500 (Sun before a Holiday)
George Washington Room	80 seated	\$800	\$1,500	Sun-Thurs: \$5,000 Fri-Sat: \$9,000 (Sun before a holiday)

TIMES OF AVAILABILITY

The Entire Restaurant: 4 p.m. – 12 a.m.

Five hour event time. \$800 for each additional hour, and prorated food and beverage minimums.

George Washington Room, Verandah and Sunken Garden: 4 p.m. – 12 a.m.

Four hour event time. \$450 for each additional hour, and prorated food and beverage minimums.

Betsy Ross: 4 p.m. – 11 p.m.

Three hour event time. \$200 for each additional hour, and prorated food and beverage minimums.

COLONIAL PACKAGE - \$102

Hors D'oeuvres:

Passed – *Choice of three*

- Jerk Chicken with Apple Aioli
- Goat Cheese Mousse Endive
 - Spinach Garlic Fetta Puffs
- Strawberry and/or Pecan Brie Bites
- Smoked Gouda Arancini with Red Pepper Coulis

Placed – *Choice of one*

- Swedish Meatballs
- Vegetable Crudit 
- Baked Brie en Croute

Salads (Choose one):

- Mixed greens Salad, Cherry Tomatoes, Sliced Red Onions with Balsamic Vinaigrette
 - Classic Caesar Salad
- House Salad with Chopped Romaine, Shredded Carrots, Cherry Tomatoes with Ranch Dressing
 - Chophouse Salad with Bacon, Diced Tomatoes and Bleu Cheese Dressing

Entr e Choices (Choose two):

Chicken Florentine *

Chicken Francaise *

Sundried Tomato Crusted Snapper with Lemon Butter *

Seared Rockfish with Red Pepper Coulis *

Spice Rubbed Pork Loin with Pineapple Sage Sauce *

Center Cut Sirloin Au Poivre *

Vegetable Scampi *

Sides Choice

Starch (Choose one)

- Roasted Red Bliss Potatoes
- Rice Pilaf
- Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Sweet Mashed Potatoes
- Au Gratin Potatoes
- Smoked Gouda Grits

Vegetable (Choose one)

- Mixed Medley
- Green Bean Almondine
- Ratatouille
- Crispy Brussel Sprouts
- Roasted Broccoli
- Grilled Asparagus

BAR SELECTION:

Stoli Vodka, Beefeater Gin, Appleton Rum,

Jim Beam Bourbon, J&B Scotch, Seagram's 7 Blended Whiskey, Jose Cuervo Tequila, 4 house wines (2 red, 2 white), domestic beer, sodas, and juice.

** Can be added as a buffet option for an additional \$7 per person*

MARTHA'S PACKAGE - \$118.00

Passed – *Choice of three*

Shrimp Cocktail
Coconut Shrimp
Seared Scallop & Sweet Potato Puree
Jerk Chicken with Apple Aioli
Goat Cheese Mousse Endive
Spinach Garlic Fetta Puffs
Strawberry and/or Pecan Brie Bites
Smoked Gouda Arancini with Red Pepper Coulis

Placed – *Choice of one*

Crab Dip
Swedish Meatballs
Vegetable Crudite
Baked Brie en Croute
Imported Fruit & Cheese Display

Salads (Choose one):

- Mixed greens Salad, Cherry Tomatoes, Sliced Red Onions with Balsamic Vinaigrette
 - Classic Caesar Salad
- House Salad with Chopped Romaine, Shredded Carrots, Cherry Tomatoes with Ranch Dressing
 - Spinach Strawberry Salad with Honey Pecan Dressing
- Chophouse Salad with Bacon, Diced Tomatoes and Bleu Cheese Dressing

Entrée Choices (Choose three):

Chicken Florentine *
Chicken Francaise *
Stuffed Quail with Pomegranate Lemon Butter
Sundried Tomato Crusted Snapper with Lemon Butter *
Seared Rockfish with Red Pepper Coulis *
Salmon Sambal *
Spice Rubbed Pork Loin with Pineapple Sage Sauce *
Center Cut Sirloin Au Poivre *
Herb Crusted Beef Medallion with Hollandaise *
Horseradish Crusted NY Strip *
Vegan Stuffed Pepper *
Vegetable Scampi *

Sides Choice:

Starch (Choose one)

- Roasted Red Bliss Potatoes
 - Rice Pilaf
- Garlic Mashed Potatoes
- Roasted Fingerlings Potatoes
- Sweet Mashed Potatoes
 - Au Gratin Potatoes
- Smoked Gouda Grits

Vegetable (Choose one)

- Mixed Medley
- Green Bean Almondine
 - Ratatouille
- Crispy Brussel Sprouts
 - Roasted Broccoli
- Grilled Asparagus

BAR SELECTION:

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch, Crown Royal, Maker's Mark Bourbon, Jose Cuervo Tequila, 4 house wine (2 red, 2 white), house beer, one craft beer selection, sodas, and juice.

** Can be added as a buffet option for an additional \$7 per person*

GEORGE WASHINGTON PACKAGE - \$126.00

Passed – *Choice of three*

- Shrimp Cocktail
- Coconut Shrimp
- Seared Scallop & Sweet Potato Puree
- Jerk Chicken with Apple Aioli
- Goat Cheese Mousse Endive
- Spinach Garlic Fetta Puffs
- Strawberry and/or Pecan Brie Bites
- Smoked Gouda Arancini with Red Pepper Coulis
- Beef Carpaccio Crostini
- Smoked Salmon & Potato Croquettes
- Fried Lobster Wraps
- Tuna Tartar
- Prosciutto and Mozzarella Crostini
- Glazed Duck Confit & Quinoa Cup
- Mini Beef Wellingtons with Hollandaise

Placed – *Choice of one*

- Crab Dip
- Swedish Meatballs
- Vegetable Crudite
- Baked Brie en Croute
- Imported Fruit & Cheese Display
- Charcuterie Display
- Seared Sesame Tuna Display

Salads (Choose One):

- Warm Goat Cheese Field Green Salad with Champagne Vinaigrette
- Mixed greens Salad, Cherry Tomatoes, Sliced Red Onions with Balsamic Vinaigrette
 - Classic Caesar Salad
- House Salad with Chopped Romaine, Shredded Carrots, Cherry Tomatoes with Ranch Dressing
 - Spinach Strawberry Salad with Honey Pecan Dressing
- Chophouse Salad with Bacon, Diced Tomatoes and Bleu Cheese Dressing

Entrée Choices (Choose Three):

- Chicken Florentine *
- Chicken Francaise *
- Stuffed Quail with Pomegranate Lemon Butter
- Seared Duck Breast with Apricot Glaze *
- Sundried Tomato Crusted Snapper with Lemon Butter *
- Seared Rockfish with Red Pepper Coulis *
- Salmon Sambal *
- Chilean Seabass Buerre Blanc
- Shellfish Duo (Scallops & Shrimp) with Bercy Sauce
- Spice Rubbed Pork Loin with Pineapple Sage Sauce *
- Center Cut Sirloin Au Poivre *
- Herb Crusted Beef Medallion with Hollandaise *
- Horseradish Crusted NY Strip *
- Sliced Rack of Lamb with Demi-glace *
- Oscared Petite Filet Mignon
- Vegan Stuffed Pepper *
- Vegetable Scampi *
- Portabella Wellington
- Ratatouille over a Grit Cake

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GEORGE WASHINGTON PACKAGE CONTINUED

Sides Choice:

Starch (Choose one)

- Roasted Red Bliss Potatoes
- Rice Pilaf
- Garlic Mashed Potatoes
- Roasted Fingerlings Potatoes
- Sweet Mashed Potatoes
- Au Gratin Potatoes
- Smoked Gouda Grits

Vegetable (Choose one)

- Mixed Medley
- Green Bean Almondine
- Ratatouille
- Crispy Brussel Sprouts
- Roasted Broccoli
- Grilled Asparagus

Choice of Snack Station (see options on Snack Stations page):

BAR SELECTION:

Ketel One Vodka, Pusser's British Navy Rum, Bombay Sapphire, Woodford Reserve Bourbon, Crown Royal, Patron Tequila, Johnnie Walker Black, 4 house wines, 2 upgraded wines during dinner service, house beer, two craft beer selections, sodas, and juice.

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Wine Lists

House Wine Options:

White (Choose Two):

Santa Luz Chardonnay
Santa Luz Sauvignon Blanc
Urban Dry Riesling
Ca'di Ponti Pinot Grigio

Red (Choose Two):

Avia Cabernet Sauvignon
Woodbridge Pinot Noir
Santa Julia Malbec
Gnarly Head Zinfandel

Local Wine Upgrades (\$10 Per Person- Choose Four):

GW Cuvee Rose, Madison VA
GW Cuvee Chardonnay, Madison VA
GW Cuvee Merlot, Madison VA
Whitehall Chardonnay, Huntley VA
Whitehall Petit Verdot, Madison VA

Premium Wine Upgrades (\$15 Per Person- Choose Four):

White (Choose Two):

Decoy Chardonnay
Pazo Albarino
Masi Pinot Grigio
Horse Heaven Sauvignon Blanc

Red (Choose Two):

Ca'Momi Merlot
Elouan Pinot Noir
3 Fingers Jack Cabernet Sauvignon
Finca el Origen Malbec

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Snack Stations

(set-up for one full hour)

Chips & Dip Station - \$6.00 Per Guest

Chips, Salsa, Queso and Guacamole

Taco Station - \$15.00 Per Guest

Minimum of 20 guests required

Includes: Shredded Lettuce, Tomatoes, Shredded Cheese, Onions, Salsa, Sour Cream, Pulled Chicken and Ground Beef

Add Steak or Pork for an additional \$5 per person

Add Guacamole or Queso for an additional \$2 per person

Soft Pretzel Station - \$10.00 Per Guest

with Assorted Dips

Donut Station - \$6.00 Per Guest

Mini Cheeseburger Sliders & French Fry station - \$15 Per Guest

Minimum of 25 guests required

Assorted Dessert Station - \$10 Per Guest

Select Two:

- Assorted cake pops
- Mini petit fours
- Assorted soft cookies and brownies
- Rice Krispy treats
- Mini cannoli's

Ice Cream Bar - \$6 per guest (requires \$150 staffing fee)

Choose two flavors:

Chocolate, Vanilla, Strawberry, or Seasonal

Assorted toppings provided: Rainbow Sprinkles, Oreo Crumbs, Heath Bar Pieces, Cherries, Whipped Cream Chocolate and Caramel Syrup

Pasta Station - \$10 Per Guest

Choose two pastas: Spaghetti, Penne, Linguine, Rotini

Choose two sauces: Alfredo, Pesto, Marinara, Vodka Sauce

Comes with grilled vegetables and parmesan cheese

Candy Station- \$6 Per Guest

Assortment of different candies for your guests

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Wedding Enhancements

Bar Upgrade Options:

Colonial Package to Martha's Package: \$6 Per Person
Colonial Package to George Washington Package: \$10 Per Person
Martha's Package to George Washington Package: \$6 Per Person

Upgraded Table Linen

Full length round white table cloths: \$20 Per Table Cloth
Full length round colored table cloth: TBD

Tent Upgrades

Prices will be determined by our rental company

Heater
Side Walls
Chandelier
Hanging Lanterns (Different colors available)
Chavarria Chairs

Furniture Upgrades

Prices will be determined by rental company

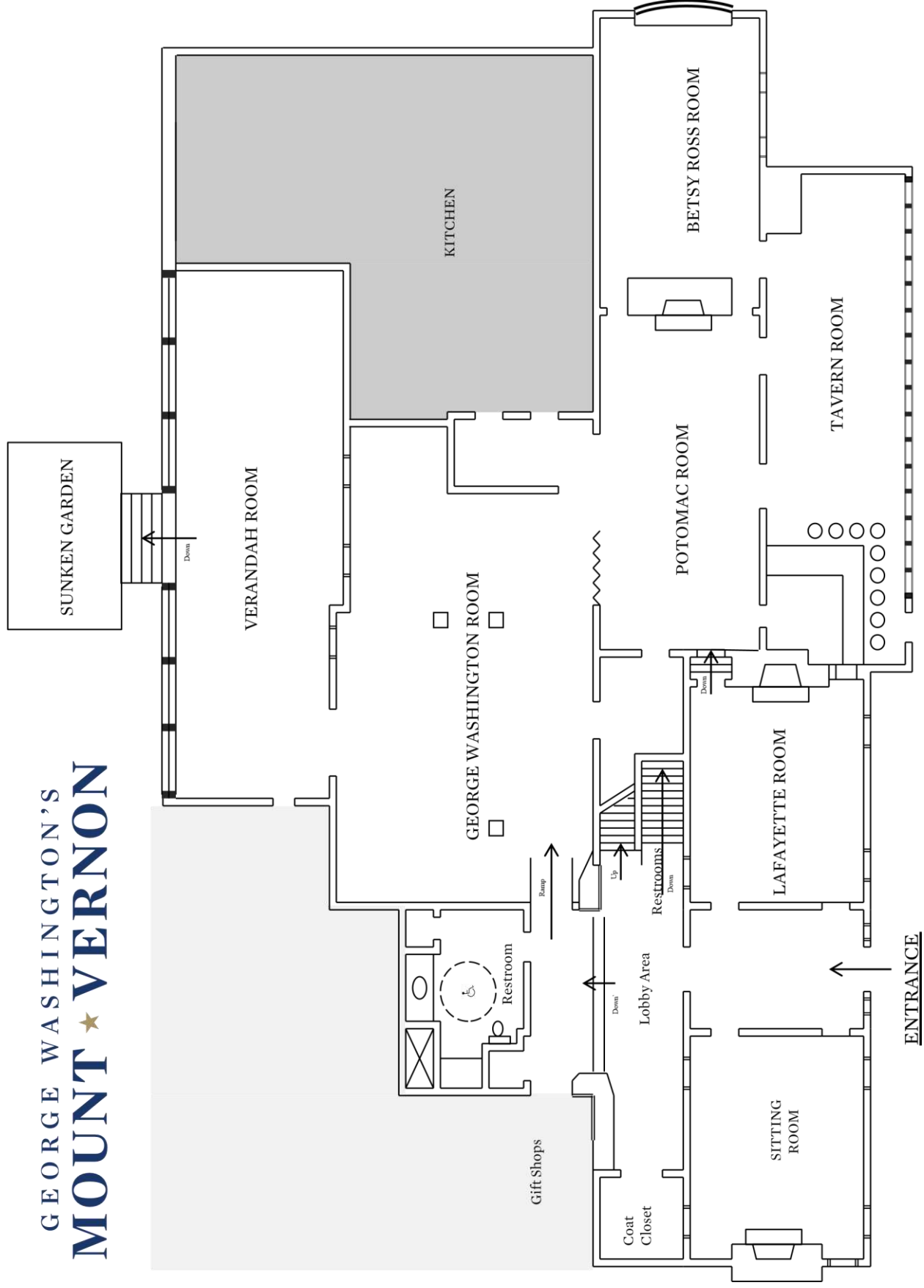
Cake Cutting Fee

\$1.50 Per Person

Illy Coffee Service / Illy Coffee Station

\$3.00 Per Person

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NOTES

Mount Vernon Inn
Restaurant
3200 Mount Vernon Memorial Hwy
Mount Vernon VA, 22121