WEDDINGS AT THE CARLYLE CLUB



As the consecutive recipient of Wedding Wire Couples' Choice Awards 2013 - 2017, and The Knot Best of Weddings award 2013, the Carlyle Club is recognized for venue ambiance, outstanding service, food, value in pricing, and convenient location. Whether planning a low-key wedding that is fun and relaxed or a formal affair with valet parking and horse-drawn carriages to the partner hotel, the Carlyle Club will exceed expectations.

We bring the finest wedding professionals serving the greater metropolitan area to the beautiful art deco ambiance of the Carlyle Club. A few well-spent hours will help you plan the day of your dreams. Experience live music, speak with award-winning professionals in the areas of floral design, cake design, travel, event planning, and much more!

Come celebrate your special day with us!



AMENITIES

When booking a wedding at The Carlyle Club, couples will save tremendously! All of the following amenities are completely complimentary and available for your use- including the venue itself:

- -Unlimited Meetings prior to Reception
- -Complimentary on-site ceremony prior to reception
- -Complimentary venue rental charge
- -Complimentary use of Club for Rehearsal
- -In-House Day of Planner
- -Exclusive Use of Venue
- -Red Carpet Entrance
- -Outside set up with hi-tops and lounge
- -Built in curved wooden dancefloor
- -Professional raised stage
- -Wireless microphones for toasts
- -Staffing (servers, bartenders, coat check attendant, owners and GM, sound and lighting operator)
- -Cake cutting and service
- -Assortment of available table sizes
- -Comfortable leather guest seating

- -Quality silverware and glassware
- -Floor length table linens
- -Several candle styles available
- -Built in professional sound system
- -State of the art lighting systems
- -Projector and screen
- -Private room for bride prior to ceremony
- -VIP room for Bride and Groom during reception
- -Guests not required to pre-select meal choices
- -Printed personalized menus at each place setting
- -Ladies lounge with seat makeup station Private elevator from garage to club
- -Walking distance to King Street Metro
- -Discounted room rates at several partner hotels







THE CARLYLE CLUB | D.C.'s PREMIER EVENT VENUE 2050 Ballenger Avenue Alexandria, VA 22314 | (703)548-8899 | info@thecarlyleclub.com | www.thecarlyleclub.com

General Information

Deposits

\$2,000 Non-Refundable Deposit due at contract signing

Service Charges and Taxes

20% service charge 11% City of Alexandria and VA State Sales Tax

Parking

Conveniently located garage parking under the Club through Colonial Parking (parking fee will apply per garage rates)

Tastings

Tastings offered through venue upon request once contract is signed

Minimum

Saturday Evening: Minimum of \$12,000.00 in Food and Beverage Friday Evening: Minimum of \$8,000.00 in Food and Beverage Sunday – Thursday Evenings: Minimum of \$7,000.00 in Food and Beverage

In addition to the extensive list of available and complimentary amenities, there is a \$0.00 room rental fee when the food and beverage minimum has been met

Dinner Packages



The Carlyle Club offers a variety of menus which can be customized to perfectly fit you event. The following pages will introduce different drink, hors d'oeuvres, plated and buffet dinners, and dessert options.

THE DELUXE Plated Dinner Package

FOUR HOUR DELUXE OPEN BAR

ONE HOUR DELUXE HORS D'OEUVRE RECEPTION

Includes Butler Passed Selections and Stationary Hors d'Oeuvre Display

BUTLER PASSED SELECTIONS (CHOOSE THREE)

- Sliced Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce Bacon
- Wrapped Sea Scallops
- Mini Crab Cakes
- Tomato Basil Bruschetta
- Dijon Chicken Puff Pastry
- Mini Beef Wellington
- Boursin Stuffed Mushroom Caps
- Vegetable Spring Rolls
- Spinach and Artichoke Crisp

STATIONARY HORS D'OEUVRE DISPLAY (CHOOSE TWO)

Artisan Cheese Display

Imported and domestic cheeses, assorted breads, crackers, sauces and fresh sliced seasonal fruits... all presented in magnificent style.

Antipasto Display

Bountiful array of Italian meats & cheeses, olives, pepperoncinis, artichokes and crusty Italian bread.

Market Fresh Vegetable Display

Seasonally Inspired Vegetables with Three Dipping Sauces

CARLYLE SALAD

mixed greens, granny smith apples, goat cheese and toasted walnuts with a sherry truffle vinaigrette

APPETIZERS (Choose One)

- Three Onion Soup with Gruyere Crouton
- Lobster Bisque
- Fried Calamari
- Shrimp Bruschetta
- Beef Short Rib Ravioli
- Penne and Shrimp
- Rigatoni and Sausage

ENTREE SELECTIONS (Choice of Three Pre-Selected Entrées)

- New York Strip Steak
- Delmonico Steak
- Rack of Lamb
- Chicken Marsala
- Seared Salmon
- Butternut Squash Ravioli
- Ricotta Gnocchi

ASSORTED DESSERT DISPLAY WITH COFFEE & TEA SERVICE







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THE SUPREME Plated Dinner Package

FOUR HOUR SUPREME OPEN BAR WITH CHAMPAGNE TOAST AND A CHAMPAGNE STATION TO GREET YOUR GUESTS

ONE HOUR HORS D'OEUVRE RECEPTION

Includes Butler Passed Selections and Stationary Hors d'Oeuvre Displays

Butler Passed Selections (Choose Four)

- Sliced Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce Bacon Wrapped Sea Scallops
- Mini Crab Cakes
- Tomato Basil Bruschetta
- Dijon Chicken Puff Pastry
- Mini Beef Wellington
- Spanikopita
- Boursin Stuffed Mushroom Caps
- Vegetable Spring Rolls
- Spinach and Artichoke Crisp
- Mini Chicken Cordon Bleu
- Coconut Tempura Shrimp
- Shrimp Spring Rolls
- Artichoke Hearts Parmesan

Stationary Hors D'oeuvre Display (Choose Two)

Artisan Cheese Display

Imported and domestic cheeses, assorted breads, crackers and sauces ... all presented in magnificent style.

Antipasto Display

Bountiful array of Italian meats & cheeses, olives, pepperoncinis, artichokes and crusty Italian bread.

Market Fresh Vegetable Display

Seasonally Inspired Vegetables with Three Dipping Sauces

Smoked Salmon Display

Cream Cheese, Capers, Chopped Eggs, Red Onions & Fresh Dill, Served with Mini Bagels

CARLYLE SALAD

Mixed greens, granny smith apples, goat cheese and toasted walnuts with a sherry truffle vinaigrette

APPETIZER (Choice of One Appetizer)

- Three Onion Soup with Gruyere Crouton
- Lobster bisque Fried Calamari Shrimp Bruschetta
- Penne and Shrimp Veal and Beef Tortellaci

SORBET INTERMEZZO

Wine Offered Tableside during Dinner

ENTRÉE SELECTIONS (Your Choice of Three Pre-Selected Entrées or One Entrée Duet Plus One Vegetarian Option)

- Filet Mignon
- Delmonico Steak
- Rack of Lamb
- Chicken Marsala
- Jumbo Lump Crab Cakes
- Grilled Chesapeake Salmon
- Portabella Mushroom Stack
- Butternut Squash Ravioli
- Ricotta Gnocchi

DUETS

- Delmonico Steak and Stuffed Shrimp
- Filet Mignon and Jumbo Lump Crab Cake



CLASSIC ASSORTED DESSERT DISPLAY WITH COFFEE AND TEA STATION

THE PLATNIUM Plated Dinner Package

Our Most Exquisite Package Offering the Ultimate in Ambiance, Menu Creativity and Service

Special Upgrades Included with the Platinum Package Uniformed Doorman to Greet your Guests Pianist during Cocktail Hour Red Carpet Entrance Upgraded Linens

ONE HOUR HORS D'OEUVRE RECEPTION

Includes Butler Passed Selections, Stationary Hors d'Oeuvre Display and Chafing Dish Selections

BUTLER PASSED SELECTIONS (CHOOSE FIVE)

- Sliced Tenderloin on Toasted Rounds w/Creamy Horseradish Sauce Bacon Wrapped Sea Scallops
- Mini Crabs Cakes
- Tomato Basil Bruschetta
- Dijon Chicken Puff Pastry
- Mini Beef Wellington
- Spanikopita
- Boursin Stuffed Mushroom Caps
- Vegetable Spring Rolls
- Spinach and Artichoke Crisp
- Mini Chicken Cordon Bleu
- Quiche Lorraine
- Coconut Tempura Shrimp
- Artichoke Hearts Parmesan





Stationary Hors D'oeuvre Display (Choose Three)

Assorted Cheese Display

Imported and domestic cheeses, assorted breads, crackers, sauces and fresh sliced seasonal fruits... all presented in magnificent style.

Antipasto

Bountiful array of Italian meats & cheeses, olives, pepperoncinis, artichokes and crusty Italian bread.

Market Fresh Vegetable Display

Seasonally Inspired Vegetables with Three Dipping Sauces

Smoked Salmon Display

Cream Cheese, Capers, Chopped Eggs, Red Onions & Fresh Dill, Served with Mini Bagels

CHEF ATTENDED STATION

Also included during Cocktail Hour is the following Chef Attended Station:

SEAFOOD (Choice of Three)

- Chilled Prawns, Spicy Horseradish Cocktail Sauce and Lemon
- Oysters on the shell with Peppery Mignonette
- Little Neck Clams on the half shell with cocktail sauce and lemon Crispy Calamari with Horseradish Cocktail Sauce and Lemon
- Jumbo Shrimp with Cocktail Sauce and Lemon

PLATINUM APPETIZER (Choice of one)

- Tempura Style Asian Crab Roll lump crab cake
- Slow braised beef short ribs
- Beefsteak tomato and mozzarella lobster bisque

PLATINUM SALAD (Choice of one)

Caesar Salad

Crisp salad greens tossed with Caesar dressing and topped with crispy bacon crumbles, grated Parmesan cheese, and buttery-toasted garlic-Parmesan Croutons

Carlyle Salad

Mixed greens, granny smith apples, goat cheese and toasted walnuts with a sherry truffle vinaigrette

Baby Spinach Salad

Red Onions, Mushrooms, Cooked Egg, Feta and Black Olives, tossed with a bacon vinaigrette