

SORBET INTERMEZZO

PLATINUM ENTRÉES

Please select two Duet Entrées (a vegetarian duet option is also available for your guests)

- Grilled Lamb Chops and Chilean Sea Bass
- Veal Chop and Day Boat Scallops
- Filet Mignon and Parmesan Crumb Shrimp
- Beef Rib Eye Steak and Jumbo Lump Crab Cake
- Broiled Lobster Tail and Filet Mignon

CLASSIC DESSERT COLLECTION WITH COFFEE, TEA AND CORDIALS BAR



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

WEDDING BUFFET PACKAGE

DELUXE OPEN BAR

Served for four hours

WINE

House chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir and White Zinfandel will be available

LIQUOR

House Brands: Vodka, Gin, rum, Scotch, Bourbon, Tequila, Sweet and dry Vermouth

BEER

Premium Draft Beers: Guinness, Harp, Blue Moon, Dogfish Head 60 Minute IPA, Sam Adams Seasonal, Magic Hat, Yuengling and Miller Lite

Bottled: Sam Adams, Corona, Amstel Light, Coors Light

NON-ALCOHOLIC

Sodas, Mixers, Juices, Bottled water, NA Beer

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

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

Caesar Salad Station

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

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

Pasta Station

- Cheese Tortellini with a Pesto Alfredo
- Butternut Squash Ravioli
- Penne with Roasted Vegetables, Garlic and Fresh Basil, Parmesan Cheese

Carving Station (Choice of One)

Served by a uniformed chef

- Beef Tenderloin, Whipped Potatoes, Fresh Seasonal Vegetables, Bordelaise Sauce, Creamy Horseradish Sauce and Petit Rolls
- Golden Roast Turkey, Carlyle Stuffing, Giblet Gravy & Cranberry Aioli, Petit Rolls

Classic Assorted Dessert Station with Coffee and Tea Service



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

EVENT PACKAGE PRICING

DATE	Buffet <i>Per person</i>	Deluxe <i>Per person</i>	Supreme <i>Per person</i>	Platinum <i>Per person</i>
January – March Day or Sunday-Friday Evening	\$112	\$118	\$128	\$146
January – March Saturday Evening	\$122	\$132	\$142	\$166
April – December Day or Sunday –Friday Evening	\$118	\$124	\$135	\$154
April – December Saturday Evening	\$132	\$142	\$152	\$176

DEPOSITS

\$2,000.00 Non-Refundable Deposit due upon signing of contract**

Full Payment will be due on the day before the event based on the higher of the actual count or the guaranteed count. If the total cost of the event exceeds the estimated amount paid, the difference will be due on the day of the event

*** Please note that a date cannot be reserved until payment of the initial deposit has been made. All deposits are credited towards final amount due.*

++ All prices are subject to a 20% Service Charge and 11% Virginia Sales and Alexandria City Meals Tax

MINIMUMS FOR A COMPLETE BUYOUT OF THE CLUB:

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 \$6,500.00 in Food and Beverage

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

BAR PACKAGES

DELUXE OPEN BAR

Served for four hours. Included with Buffet and Deluxe Package.

WINE

House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir and White Zinfandel will be available at the bar. An a la carte Wine List is available

LIQUOR

House Brands: Vodka, Gin, Rum, Scotch, Bourbon, Tequila, Sweet and Dry Vermouth

BEER

Premium Beers: Guinness, Blue Moon, Heineken, Sam Adams Seasonal, Corona, Amstel Light, Yuengling and Miller Lite

NON-ALCOHOLIC

Sodas, Mixers, Juices, Bottled Water, NA Beer

SUPREME OPEN BAR

Served for four hours. Included with Supreme Package.

WINE

House Chardonnay and Cabernet Sauvignon will be offered to your guests tableside during dinner.

All of the above plus Pinot Grigio, Pinot Noir and White Zinfandel will be available at the bar.

LIQUOR

House Brands: Vodka, Gin, Rum, Scotch, Bourbon, Tequila, Sweet and Dry Vermouth

Name Brands: Dewar's scotch, Tanqueray Gin, Smirnoff Vodka, Absolut Vodka, Seagram's 7 Blended Whiskey, Jim Beam, Bacardi Rum, Captain Morgan's Spiced Rum, Coconut Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Triple Sec

BEER

Premium Beers: Guinness, Blue Moon, Heineken, Sam Adams Seasonal, Corona, Amstel Light, Yuengling and Miller Lite

NON-ALCOHOLIC

Sodas, Mixers, Juices, Bottled water, NA Beer

PLATINUM OPEN BAR

Served for five hours. Included with Platinum Package.

WINE

Served at the bar and served tableside with dinner.

Please select one white and one red wine from our banquet wine list.

LIQUOR

Absolut Vodka, Grey Goose Vodka, Beefeater Gin, Tanqueray Gin, Dewar's Scotch, Johnnie Walker Red, Seagram's 7 Blended Whiskey, Crown Royal, Jack Daniels, Jim Beam, Maker's Mark Bourbon, Bacardi White Rum, Myers Dark Rum, Captain Morgan's Spiced Rum, Kahlua, Peach Schnapps, Amaretto, Apple Pucker, Tequila, Triple Sec

BEER

Premium Beers: Guinness, Blue Moon, Heineken, Sam Adams Seasonal, Corona, Amstel Light, Yuengling and Miller Lite

CORDIALS

B&B, Cognac, Amaretto, Frangelico, Chambord, Grand Marnier, Tia Maria, Bailey's Anisette, Sambuca, Green Crème de Menthe

NON-ALCOHOLIC

Sodas, Mixers, Juices, Water, NA Beer

PLATINUM BEVERAGE GREETING STATION

Please select one of the following:

Lemon Drop Martini

Lemon, Vodka, Triple sec, Sour Mix, Lime Juice, Sugared Rim

Chocolate Martini

Vanilla vodka, dark chocolate liquor, splash of cream, chocolate syrup drizzle, chocolate stick

Apple Martini

Vodka, sour apple liquor, splash of sour, granny smith wedge, cherry

Pomegranate Cosmopolitan

Vodka, triple sec, lime juice, pomegranate juice, lime wedge

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

REHEARSAL DINNERS

Served for Three Hours

Three Hour Open Beer, Wine and Soda Station
Add Deluxe Open Bar for \$10.00++ Per Person

ONE HOUR HORS D'OEUVRE RECEPTION

- A lavishly displayed multi-tiered table with the following:
- Fresh Vegetables with Dipping Sauce
- Assorted Antipasto Platter
- Parmesan Crostini
- Domestic and Imported Cheeses with Fruit Garnish

APPETIZER COURSE (Your Choice of One)

- Lobster Bisque
- Shrimp Bruschetta
- Beef Short Rib Ravioli
- Fried Calamari

SALAD COURSE

CARLYLE SALAD

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

DINNER ENTRÉES (Your Choice of Two):

- Filet Mignon
- New York Strip Steak
- Rack of Lam
- Seared Chicken Breast
- Jumbo Lump Crab Cakes
- Crispy Baked Red Snapper
- Seared Salmon
- Butternut Squash Ravioli

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

DESSERT (Your Choice of Two):

- Triple Chocolate Cake
- Coconut Chocolate Pie
- Red Velvet Cake
- Bread Pudding
- Berries and Cream
- Crème Brûlée

COFFEE AND TEA SERVICE

\$60.00* Per Guest

*All prices are subject to a 20% service charge and 11% Sales and Meals Tax



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

LUNCHEON RECEPTION

Available every day concluding by 4:00pm ~ minimum 50 guests

Champagne Station
Open Beer, Wine & Soda Throughout
Add Deluxe Open Bar for \$10.00* per person

ONE HOUR HORS D'OEUVRE RECEPTION

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

ENTRÉE SELECTION (Choice of two)

- Delmonico Steak
- New York Strip
- Rack of Lamb
- Chicken Marsala
- Grilled Salmon
- Jumbo Lump Crab Cakes
- Butternut Squash Ravioli

CLASSIC ASSORTED DESSERT DISPLAY WITH COFFEE AND TEA SERVICE

\$82.00* Per Guest

*All prices are subject to a 20% service charge and 11% Sales and Meals Tax

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

CHAMPAGNE BRUNCH

Minimum 50 Guests

Four Hour Deluxe Open Bar Beginning at Noon on Saturday & Sunday Events
See Beverage Arrangements for Details

STATIONARY DISPLAY

- Coffee Cake
- Fruit Topped Cheese Danish
- Bagels with Strawberry & Chive Cream Cheese
- House Cured Salmon
- Fontinella
- Sharp Cheddar and Port Salut Cheeses
- Fresh Fruit Display with Raspberry Yogurt and Coconut Cream
- Pear and Almond Baked Brie
- Warm Grilled Vegetables with Roasted Garlic Aioli & Basil Pesto
- Potato Pancakes with Herb Sour Cream and Apple Chutney
- Crab and Artichoke Fondue on Grilled Baguettes

BRUNCH BUFFET

- Broccoli & Cheddar Quiche
- Brioche French Toast with Caramelized Bananas
- Poached Blackberries and Vanilla Bean Maple Syrup
- Grilled Italian Sausage
- Nicoise Salad:
Seared yellow fin tuna, baby new potatoes, chopped egg, haricot vert, olives, red wine vinaigrette
- Three Cheese Mini Mac and Cheese with Chevre & Rosemary Grilled Chicken
- Garlic Skillet Potatoes and Scallions, Grilled Asparagus, Roasted Pearl Onions and Baby Tomatoes
- Baby Spinach Salad with Glazed Pecans, Dried Cranberries, Gorgonzola, and Champagne Vinaigrette

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