



The Mt. Washington Tavern

Private Event

&

Reception Guide



Every event has different needs and budgets. Our modular menus plus our multiple room sizes and motifs allow you to be creative with your event while controlling your budget.

Within this guide you should find the answers to most of your questions regarding our rooms, menus and costs. Use the information provided to form additional questions that our banquet manager Michael Dowgiewicz can answer for you. Please feel free to call him anytime or leave an email with your questions or concerns.

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Since 1979 The Mt. Washington Tavern has proudly been the area's premier location to host and celebrate events of all types and sizes. We offer combinations of menus and rooms that will suit most any occasion and are happy to work to take any envisioned event and make it a reality.

Our experience and large volume of parties each year ensure that your gathering will be as professional as it is enjoyable.

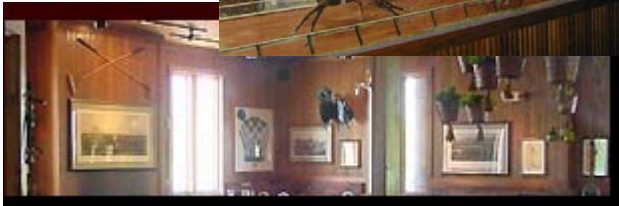
Wedding receptions, birthday parties and rehearsal dinners are staples here at the Tavern but we welcome any function at any hour. The type of event and size of your guest list will chiefly dictate which of our private rooms or bars would best accommodate you. Whether you would like a sit down, buffet or simply cocktails and appetizers will also be factors as to where you'll be most comfortable.





PIMLICO ROOM

Our Pimlico Room which is located just upstairs from our main bar is a beautiful wood finished dining room decorated in a horse racing motif with a fireplace . The most popular choice for rehearsal dinners and birthday parties, the room can comfortably seat 40-45 people for a sit down dinner or as many as 60 for a buffet or cocktail party with a more casual theme. The room can be set to include a bar with a limited selection of beers, wines and select liquors and can be operated as an open (one check to be included with the food) or cash (individual checks settled at purchase) bar. Combining the notion of a sit down formal dinner with a small cocktail party with set out appetizers before the meal is also a very popular option that most guests enjoy. For larger parties, especially buffets, our other two upstairs rooms may be used for auxiliary eating or to free up room by setting the buffets in them.



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Private Rooms



Room Draw

We first want to establish which of our rooms best suits your needs.

The number in your party is the first question in determining where your party will be most comfortable and best served. Other factors such as the extra space required for a buffet, satellite bar, cocktail reception area, gift table, speaker, etc. will all help to determine how much space you will need.

CHESAPEAKE ROOM



The Pimlico Room is connected to our Duck and Chesapeake Rooms that offer more intimate settings and can be enjoyed ideally by parties between 15 and 25. These also include a fireplace, can be set to include a bar and are decorated in name appropriate themes.



GARDEN ROOM

Our Garden room requires a minimum of 85 for an evening function and 60 for an afternoon gathering. The space can accommodate sit down dinners of up to 125 and cocktail parties upwards of 200. All of these numbers can be increased if you choose to include the rooftop, open air Sky Bar that is available April through September. If you enjoy this room but have a smaller party we can make arrangements to give your group an isolated but not completely private space within the structure of the Garden. The Garden Bar is also available for Happy Hours.



Display Trays

Ahi Tuna Carpaccio

Sushi Grade Tuna Loins Rolled in Black Peppercorns. Thinly Sliced and Served with Red Onions, Ripe Tomatoes, Gourmet Crackers and Wasabi Sauce. \$80

Bruschetta

50 PIECES

Grilled Italian Bread Rounds Topped with Tomatoes, Basil, Red Onion, Balsamic Marinade \$65

Options—Add Jumbo Lump Crab. \$100 - Add sliced Tenderloin. \$100



Smoked Salmon Board

Ducktrap River Smoked Salmon Thinly Shingled and Served with Capers, Red Onion, Chopped Egg and Horseradish Sauce. \$130

Imported and Domestic Cheeses

Vermont Cheddar, Swiss, Dill Havarti, Saga Bleu and Smoked Gouda. Served with Gourmet Crackers and a Honey Dijon Mustard. Small...\$75 Large...\$100

Seasonal Fruit Display

A Seasonal Assortment of Melons, Berries, Grapes and Lopes. Small...\$70 Large...\$95

Wheel Of Brie Cheese

Wrapped in Phyllo Pastry and Baked Until Golden Brown. Served with Fresh Grapes and Gourmet Crackers. \$70

Vegetable Crudite

Assorted and Seasonal Vegetables. Ranch & Bleu Cheese. Small...\$65 Large...\$90

Additional Options —Combine Fruit, Vegetable & Cheese

Crab Claws

50 PIECES

Maryland Crab Claws, Cracked and Chilled. Served with Cocktail Sauce and Old Bay Remoulade. \$MKT



Sushi

24 PIECES

California \$45 Sake—Salmon \$60
Maguro—Tuna \$60



Mozzarella & Tomato

Fresh Rolled Mozzarella Cheese With Sundried tomatoes, Black Olives and Basil. Served With Gourmet Crackers. \$75

Deviled Eggs\$1.75 per



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Dips & Displays



For Starters.....

Every good party begins with an appetizer or two for nibbling. These items can stand alone for a Happy Hour, be placed out before the arrival of your hot items, or served as the beginnings of a more extensive hors d'oeuvres or dinner buffet.

While some are priced by piece (50) Most of these items are portioned to serve groups between 25-40 when suitably accompanied by other dishes.

*Salads are priced per person.
*All Prices are quoted before tax & labor
These items may be butlered.*



Dips & Salads

Jumbo Lump Crab Dip

Jumbo Lumps of Crab with Cheddar and Cream Cheese, Old Bay Seasoning, Baked to Perfection. Served with Gourmet Crackers. A Tavern Favorite! \$MKT

Spinach and Artichoke Dip

Artichoke Hearts, Fresh Spinach, Cream and Parmesan Cheese. Served with Gourmet Crackers. Served with Gourmet Crackers \$125

Crockpot Reuben Dip

Everything That Makes the Tavern Reuben the Best In Town in a Hot and Cheesy Dip. \$125

Bacon Dip

Sour Cream, Bacon and Onion Mixed with Dill and Garlic. Served Chilled. Served with Gourmet Crackers \$110

Seasonal Fruit Salad

A Seasonal Assortment of Melons, Berries, Grapes and Lopes Chopped and Mixed \$4 Per Person

Mesclun Greens Salad

A Mixture of Baby Lettuces, Spinach & Arugula with Cherry Tomatoes and Selection of Dressings \$3 Per Person

Garden Salad

A Mixture of Romaine & Iceberg Lettuces, Carrots & Cucumber with Cherry Tomatoes and Selection of Dressings \$4 Per Person

Caesar Salad

Romaine Lettuce, Shredded Parmesan Cheese, Cherry Tomato and Garlic Croutons with Caesar Dressing \$4.50 Per Person

Additional Options— Grilled Shrimp \$8.50 Per Person
Grilled or Blackend Chicken \$8.50 Per Person

Rotini Pasta Salad

Chilled Rotini Pasta with Crisp Garden Vegetables Mixed in a Zesty Southwestern Ranch Sauce \$4 Per Person

Antipasto Salad

Olives, Anchovies, Sliced Sausage, Peppers, Italian Cheese and Artichoke Hearts Tossed in a Garlic Vinaigrette \$5.50 Per Person

Hot Hors d'Oeuvres

Chicken Breast Kabobs

50 PIECES

Skewers of Chicken Breast Brushed with Sesame Oil. Paired with Grilled Red/Green Bell Peppers & Onion. \$70

Sirloin Kabobs

50 PIECES

Skewers of Prime Sirloin Marinated in Mesquite Worcester Sauce. Paired with Grilled Red/Green Bell Peppers & Onion. \$80

Chicken Hibachi Skewers

50 PIECES

Marinated Chicken Breast Wrapped Around Red and Yellow Bell Peppers and Monterey Pepper-Jack Cheese. Brushed with Soy, Chili Spice and Garlic. \$75

Grilled Jumbo Shrimp

Skewers

50 PIECES

Jumbo Gulf Shrimp Brushed with Seasoned Butter, Grilled and Served with Wasabi Cocktail Dipping Sauce. \$95

Oysters Rockefeller

25 PIECES

Plump Gulf of Galveston Oysters Topped with Spinach, Fennel Seed and a Dash of Pernod \$45

Swedish Meatballs

50 PIECES

Marsala Mushroom Gravy. \$55

Asparagus in Phyllo Pastry

50 PIECES

Crispy Asparagus Spears with Asiago Cheese wrapped in Phyllo Pastry. \$80

Vegetable Quesadillas

50 PIECES

Red, Yellow and Green Bell Peppers, Onion, Pablano Peppers, Monterey Jack and Cheddar Cheese Wrapped in Mini Flour Tortillas. \$80

Additional Options—**Chicken Quesadillas** \$95

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Hot Hors d'Oeuvres



Heat Things Up.....

This page will give you plenty of options to compliment the cold plates in your appetizer selection or build a hearty complete meal with finger foods.

These items are priced by piece (50) But are available in quantities of 25. All market price items are available in exact quantities. Choose the items you would like to have and your banquet manager will help you with quantities dependant on event style, guests, accompanying items, time of day and budget.

**All Prices are quoted before tax & labor*



These items may be butlered.

Hot Hors d'Oeuvres

Mushroom Vol-au-Vent

50 PIECES

Portobello and Button Mushrooms with Fontina Cheese, Onions and Seasonings, Baked in Mini Puff Pastry \$90



Miniature Jumbo Lump Crab Cakes

Served with Crackers, Cocktail and Tartar Sauce. Market Price



Jumbo Gulf Shrimp

Large Gulf Shrimp, Served with Cocktail Sauce and Lemon.

Available Hot (Peel & Eat) or Chilled (Cocktail). Market Price



Buffalo Chicken Wings

50 PIECES

Traditional Style Buffalo Wings with Bleu Cheese Dipping Sauce. \$65

Miniature Egg Rolls

50 PIECES

Flash Fried Rolls of Vegetables and Oriental Seasoning Served with a Citrus Dipping Sauce \$70



Wrapped Asparagus

50 PIECES

Asparagus Spears Wrapped in Prosciutto Ham, Topped with Shaved Parmesan and Drizzled in Olive Oil and Served Chilled \$70

Flash Fried Calamari

Golden Fried Calamari. Served With Marinara and Aioli Dipping Sauces \$80



Mini Burgers

50 PIECES

A Tavern Original. Petite Replicas of the Our Own Great Black Angus Burger \$125

Plated Dinners

Let's All Sit Down Now.....

*A more formal occasion calls for us to join each other at the table during meal time. Parties are welcome to pre-order from our everyday lunch or dinner menu. The number of selections that you may offer your guests is dependant on your party size. The larger the party the more conservative the options need be in order to ensure timely and efficient preparation and delivery of food. These items are priced and served as they appear on our menu. All of our entrees are served with dinner rolls and cornbread. Salads, soups and side dishes, unless indicated in the item description are separate but available. You may also consider the option of offering appetizers in buffet form. You can choose those items from the **Display Trays, Dips & Salads, and Hot Hors d' Oeuvres** menus. These orders must be finalized **48 hours prior** to the event.*

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Plated Dinners*



Plated Dinners

And Try Something Different

*In addition to our everyday menus we offer our private parties the option of selecting from our **Special Events Menu**. (On the next page) This menu offers both individually creative dishes that lend themselves to celebrations and combination plates that you can assemble to suit your guest list or highlight the Surf & Turf offerings of our portside city. All of these entrees are served with dinner rolls, cornbread and a choice of two side dishes. The side dishes will be universal to all guests regardless of their menu choice. Salads and soups are separate but available. The flexibility of choices within this menu is especially helpful during a two day event like a wedding when you want to differentiate your day 1 menu from your day 2 menu. These orders must be finalized **48 hours prior** to the event.*

Special Events Menu

Combination Platters

Broiled Jumbo Lump Crab Cake & Filet Mignon \$32

Broiled Jumbo Lump Crab Cake & New York Strip \$32

Broiled Jumbo Lump Crab Cake & Chicken Breast \$30

Broiled Jumbo Lump Crab Cake & Gulf Shrimp \$30

Filet Mignon & Grilled Chicken Breast \$32

Prime Rib of Beef & Grilled Chicken Breast \$32

Prime Rib of Beef and Gulf Shrimp \$32

Culinary Creations

Chicken Chesapeake

Stuffed with Fresh Spinach, Jumbo Lump Crab Imperial, Drizzled with Mornay Sauce \$30

Beef Creation

Description Description Description
Description Description \$30

Seafood Supreme

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Special Events Menu



Getting Things Together.....

This page will give you the combination platters that we offer and the culinary creations you may opt for. Any beef item must be offered with a universal temperature. All of these entrees are served with dinner rolls, cornbread and a choice of two side dishes. Those choices are also listed here.

Salads and soups may be added as appetizers to accompany any of the Special Events Menu entrees.

You may also consider the option of offering appetizers in buffet form. You can choose those items from the

Display Trays, Dips & Salads, and Hot Hors d'Oeuvres menus.

Deserts for groups larger than twenty guests must be limited to two (2) choices and must be pre-ordered.

All Prices are quotes before tax & labor

Side Dishes

Wild Rice White Rice
Sugar Snap Peas

Roasted Redskin Potatoes

Mashed Potatoes Broccoli

Steamed Vegetable Medley

Salads

Mesclun Greens Salad

A Mixture of Baby Lettuces, Spinach & Arugula with Cherry Tomatoes and Selection of Dressings \$5.50

Garden Salad

A Mixture of Romaine & Iceberg Lettuces, Carrots & Cucumber with Cherry Tomatoes and Selection of Dressings. \$4.50

Caesar Salad

Romaine Lettuce, Shredded Parmesan Cheese, Cherry Tomato and Garlic Croutons with Caesar Dressing \$5.00

Deserts

Homestyle Cheesecake

Served with Whipped Cream & Strawberry Sauce \$6.00

Double Chocolate Spoon Cake

Chocolate Pudding Between Two Layers of Moist, Dark Chocolate-Drenched Cake \$6.00

Sorbet & Berries

Fruit flavored Sorbet Topped With Seasonal and Complimentary Berries \$5.50

Ice Cream & Chocolate Sauce

Chocolate or Vanilla \$5.00

Desert Tray

Assortment of Pastries, Cookies, Brownies and Other Sweets. Served Buffet Styles. \$4.00 per person

Buffet Packages

The Newbury Deli

Tossed Salad of Mixed Greens with
Selection of Dressings

Sandwich Station with Assorted
Breads, Turkey, Corned Beef and
Cheeses

Tuna Salad and Chicken Salad

Full Accompaniment Tray

Potato Chips and Coleslaw

& Of Course Pickles

Cookies and Brownies

Soda, Iced Tea & Coffee

\$17.00 per guest

Add \$4.00 per guest to substitute
Shrimp Salad

Keep It Simple Soup'ed

Choice of One Soup

MD Crab Cream Of Crab

Club Sandwiches –Turkey &/or

Chix Salad

Potato Chips & Pasta Salad

Soda, Iced Tea & Coffee

\$14 per guest

Luscious Lusty

Lasagna

Caesar Salad

Garlic Bread

Beef Lasagna *

Cheese Lasagna *

Cookies and Brownies

Soda, Iced Tea & Coffee

\$15 per Guest

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Event Packages



Put a Bow On It.....

These packages are priced per person

The **Lunch & Brunch Packages** on this page include NA beverages. They may be set up to include a consumption based open or cash bar. The items will continue to be replenished to meet your guests' needs. Exceptions to this are noted by means of an asterisk (*).

You may also consider the option of offering appetizers in addition to these packages. Those however are priced per piece of 50 You can choose those items from the **Display Trays, Dips & Salads, and Hot Hors d' Oeuvres** menus These orders must be finalized **48 hours prior** to the event.

*All Prices are quoted before tax & labor

Buffet Packages

Basic Brunch

Bagels with Cream Cheese & Jelly

Assorted Muffins & Danish

Scrambled Eggs

Bacon

Sausage

Hash Browns

French Toast Gran Marnier

Coffee, Juices, Soda & Tea

\$16.95 per Guest

Expanded Brunch

Bagels with Cream Cheese & Jelly

Assorted Muffins & Danish

Scrambled Eggs

Bacon

Sausage

Hash Browns

Blueberry Pancakes

Chicken Salad & Sliced Deli Turkey

Condiments & Rolls

Coffee, Juices, Soda & Tea

\$18.95 per Guest

Add-Ons/Substitutions

	Add	Sub
Fresh Fruit Salad	\$2.50 per	\$1.50
Salmon Lochs	\$3.00 per	\$2.00
Eggs Benedict	\$4.00 per	\$3.00

Buffet Packages

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Buffet Packages

Entrees I

Sliced Top Round Sirloin with Mushroom Cabernet Sauce
Grilled Chicken Breast with Fiesta Beurre Blanc Sauce, Onions & Peppers
Fresh Grilled Fish Selection choose between **Mango Chutney OR Lemon Thai Glaze** Over **Salmon, Mahi Mahi or Sushi Grade Tuna Steak**
Portobello Mushroom, Red Bell Pepper, Zucchini in Red Wine Vinaigrette tossed with rotini pasta

Entrees II

Peppercorn Sirloin with Carmelized Shallot Jus
Athenian Chicken – Phyllo Pastry Wrapped Chicken Breast Layered with a Spinach Cheese Filling. Topped with a Lemon Cream Sauce
Grilled Tequilla Shrimp & Mussel Skewers
Veal Picatta

Entrees III

Crab Cakes– 4 oz. Jumbo Lump Crab Cakes on a bed of Delmarva Corn Salsa
Surk & Turf— 6 oz. Filet Mignon Paired with Grilled and Garlic Butter Basted Jumbo Gulf Shrimp.
Chicken Chesapeake—Whole Chicken Breasts Stuffed with Spinach and Jumbo Lump Crab Imperial
NY Strip Steak — 8oz. Prime Cuts with a Teriaki Glaze
Roasted Red Peppers and Crispy Fried Onions

Deserts I

Assorted Desert Tray Gourmet Cookie Tray
Fresh Fruit Cup Ice Cream w/ Chocolate Fudge Sauce

Deserts II

Sorbet with Fresh Berries
Cookie & Cream (Ice Cream Paired with a Jumbo Chocolate Chip Cookie)
Cheesecake with Strawberry Sauce

You may also consider the option of offering appetizers in addition to these packages. Those however are priced per piece of 50 You can choose those items from the **Display Trays, Dips & Salads, and Hot Hors d' Oeuvres** menus These orders must be finalized

48 hours prior to the event.

Salads I

Tossed Mixed Greens Caesar

Salads II

Fresh Baby Spinach with Bacon Vinaigrette

Mesclun Field Greens with Walnuts & Dates

Mediterranean Salad — Mixed Greens , Artichoke Hearts, Calmetto Olives and Feta Cheese with a Sesame Vinaigrette

Salads III

Antipasto Mozzarella & Tomato Scallop/Shrimp & Ginger Cream
Fruit Salad with Mesclun Field Greens

Side Dishes

Wild Rice
White Rice
Sugar Snap Peas
Roasted Redskin Potatoes
Steamed Broccoli
Steamed Vegetable Medley
Mashed Potatoes

Put a Bow On It.....

The **Dinner Packages** below include NA beverages. They may be paired with a consumption based bar for alcoholic beverages on either an open or cash basis. Salads will continue to be replenished to meet your guests' needs. The entrées and side dishes are prepared & priced to reflect 125% of your guest list. Deserts are prepared per guest. They are priced inclusive of Tax & Gratuity

Bronze \$ 40 per guest

Salad
Entrée
Sides
Desert
(1) Salad I Option
(2) Entrée I Options
(2) Side Dishes
(1) Desert I

Silver \$46 per guest

Salad
Entrée
Sides
Desert
(1) Salad I or Salad II
(1) Entrée I Option
(1) Entrée II Option
(2) Side Dishes
(1) Desert I

Gold \$ 52 per guest

Salad
Entrée
Sides
Desert
(2) Choices from Salad I or Salad II **or** (1) Salad III option
(1) Entrée III Option
(1) Entrée II **or** I Option
(2) Side Dishes
(1) Choice from Desert I **or** II

Platinum \$60 per guest

Salad
Entrée
Sides
Desert
(2) Choices from Salad I ,II and III
(1) Entrée III Option
(2) Entrée II **or** I Option
(3) Side Dishes
(1) Choice from Desert I **or** II