



The Premier Event Venue



Welcome

Thank you for your interest in celebrating your special event at the Carlyle Club! Our venue is the premier event venue in the entire Washington, D.C. area. We have hosted fabulous wedding receptions, small birthday celebrations, major corporate events as well as a current United States Senator and a Rock and Roll Hall of Fame member - we look forward to hosting your special event as well. The beauty of the Club is truly spectacular, but what makes our venue special is every member of our staff's fanatical dedication to making every detail of your event perfect.

Whether you are planning a low-key event that is fun and relaxed or a formal affair with valet parking and horse drawn carriages to our partner hotel, nowhere but the Carlyle Club will do.

Now about this guide. The menus and services enclosed are a sampling of what we can provide. However, unlike other venues, at the Carlyle Club no policies are set in stone. If there is something you desire to make your event special, and it is possible to do, we will do everything in our power to make it happen. Our passion is to make every event so remarkable that your guests will talk about it for years to come. Please note that all of the packages include linens, dining room and bar staffing, dance floor, stage and sound and lighting at no additional charge.

I sincerely thank you for considering the Carlyle Club for your event. Please contact me via e-mail at breilly@thecarlyleclub.com, or by telephone at (703) 549-8957. I, and the entire staff at the Carlyle Club look forward to working with you on your event - we promise to make it special.

Very truly yours,

Brennan R. Reilly

Owner

Carlyle Club Amenities Included at No Charge:

The most beautiful dining room in the D.C. area

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Large, inlaid and gently curved dance floor

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Raised stage with full production capabilities

~

Uniformed wait and bar staff

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On Site Event Captain

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Professional sound and lighting system

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VIP lounge with private 2 way mirrored glass overlooking the entire Club for your most important guests

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Ladies Lounge with individual seated make up stations

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*Covered garage parking with private elevator directly into the Club
(parking fee will apply per vehicle from vendor)*

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Walking distance to the King Street Metro Station

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Discounted room rates at several Partner Hotels

Premium Event Upgrades

Please inquiry for pricing and availability

Horse Drawn Carriage

~

Uniformed Doorman

~

Coat Room Attendant

~

Valet Parking

~

Elevator Attendant

~

Restroom Attendants

~

Ice Sculptures

~

Entertainment



Carlyle Club

Plated

Event Packages



THE DELUXE

FOUR Hour Deluxe Open Bar with Champagne Toast

<see Beverage Arrangements for details>



One Hour 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 SCALLOP SKEWER
MINI CRAB CAKES
TOMATO BASIL BRUSCHETTA
DIJON CHICKEN PUFF PASTRY
MINI BEEF WELLINGTON
SPANAKOPITA
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



Appetizer

Choose One

Three Onion Soup with Gruyere Crouton

Lobster bisque

Fried Calamari

Shrimp Bruschetta

Beef Short Rib ravioli

Penne and Shrimp

Rigatoni and Sausage



Entrée Selections

Your Choice of Two Pre-Selected Entrées Plus One Vegetarian Option

NEW YORK STRIP STEAK

PRIME RIB OF BEEF

RACK OF LAMB

HERB ROASTED CHICKEN BREAST

SEARED SALMON

Butternut Squash Ravioli

Vegetarian Options

Mushroom Tart

Ricotta Gnocchi

Butternut Squash Ravioli



Assorted Dessert Display

with

Coffee & Tea Service



THE SUPREME

Four hour Supreme Open Bar With a Champagne Toast and a Champagne Station to Greet Your Guests

<see Beverage Arrangements for details>



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 HORSE RADISH SAUCE
BACON WRAPPED SEA SCALLOP SKEWER
MINI CRAB CAKES
TOMATO BASIL BRUSCHETTA
MINI CHICKEN CORDON BLEU
MINI BEEF WELLINGTON
COCONUT TEMPURA SHRIMP
SHRIMP SPRING ROLLS
DIJON CHICKEN PUFF PASTRY
SPANAKOPITA
BOURSIN STUFFED MUSHROOM CAPS
ARTICHOKE HEARTS PARMESAN
VEGETABLE SPRING ROLLS
SPINACH AND ARTICHOKE CRISP

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



Carlyle salad

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



Appetizer

Your 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

NEW YORK STRIP STEAK

RACK OF LAMB

HERB ROASTED CHICKEN BREAST

RED SNAPPER WITH RICE PILAF

JUMBO LUMP CRAB CAKES

SEARED SALMON

Duets

DUO OF SEARED SCALLOP AND STUFFED SHRIMP

Beef Tenderloin and Jumbo Lump Crab cake

Vegetarian Options

Mushroom Tart

Ricotta Gnocchi

Butternut Squash Ravioli



Classic assorted Dessert display with Coffee, Tea and Cordial Station





THE PLATINUM

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*

Five Hour Platinum Open Bar with Tableside Cocktail Service, Upgraded Champagne & Signature Martini to Greet Your Guests

<See Beverage Arrangements for Details>

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One Hour Hors d'Oeuvre Reception

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

Butler Passed Selections (Choose Five)

BACON WRAPPED SEA SCALLOP SKEWER
MINI CRAB CAKES
TOMATO BASIL BRUSCHETTA
MINI CHICKEN CORDON BLEU
MINI BEEF WELLINGTON
CLASSIC FRENCH QUICHE LORRAINE
COCONUT TEMPURA SHRIMP
SHRIMP SPRING ROLLS
DIJON CHICKEN PUFF PASTRY
SPANAKOPITA
BOURSIN STUFFED MUSHROOM CAPS
ARTICHOKE HEARTS PARMESAN
VEGETABLE SPRING ROLLS
SPINACH AND ARTICHOKE CRISP

Stationary Hors D'oeuvre Display (Choose Three)

Crudites 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

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Chef Attended Station

Also included during Cocktail Hour is your choice of one of the following Chef Attended Stations:

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 Appetizers

Choice of one

Tempura Style Asian Crab Roll

Lump Crab Cake

Slow Braised Beef Short Ribs

Beefsteak tomato and mozzarella,

Lobster bisque



Platinum Salads

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



Sorbet Intermezzo



Platinum entrées

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

GRILLED LAMB CHOPS AND CHILEAN SEA BASS

VEAL CHOP AND DAY BOAT SCALLOPS

CHATEAUBRIAND AND KING CRAB LEGS

FILET MIGNON AND PARMESAN CRUMB SHRIMP

BEEF RIB EYE STEAK AND JUMBO LUMP CRAB CAKE

BROILED LOBSTER TAIL AND GRILLED FILET MIGNON,



Classic Dessert Collection with Coffee and Cordials Bar

Carlyle Club

Buffet

Event Package



Carlyle Buffet

DELUXE OPEN BAR

Served for four hours.

Wine

House chardonnay, Pinot grigio, Cabernet sauvignon, Pinot Noir and White Zinfandel will be available

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Liquor

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

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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

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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

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Caesar Salad Station

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

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Pasta Station

Cheese Tortellini with a Pesto Alfredo

Butternut Squash Ravioli

Penne with Roasted Vegetables, Garlic and Fresh Basil, Parmesan Cheese

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Carving Station ~ choice of one

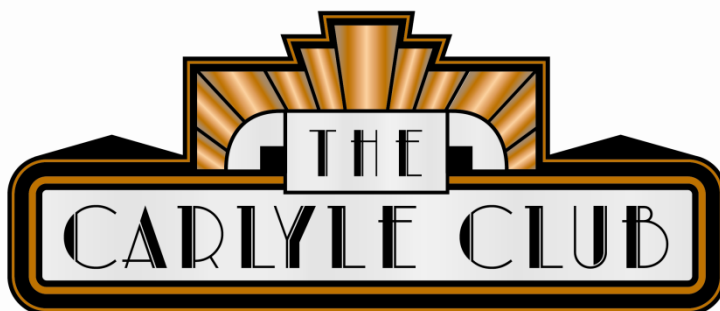
Served by a uniformed chef

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

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Classic Assorted Dessert Station with Coffee and Tea Service



Event Package Pricing

Effective April 1, 2013

| 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-Thursdays Evening | \$98 | \$105 | \$112 | \$132 |
| January – March Friday or Saturday Evening | \$110 | \$118 | \$128 | \$152 |
| April – December Day or Sunday – Thursdays Evening | \$107 | \$114 | \$126 | \$145 |
| April – December Friday or Saturday Evening | \$119 | \$128 | \$142 | \$165 |

Deposits:

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

\$2,000.00 Additional Deposit Due 30 days prior to event

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.

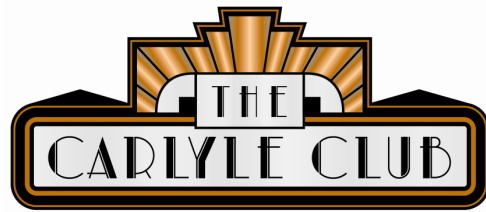
++ All prices are subject to a 20% service charge and 9% Sales and Meals Tax

Minimums for a Complete Buyout of the Carlyle Club:

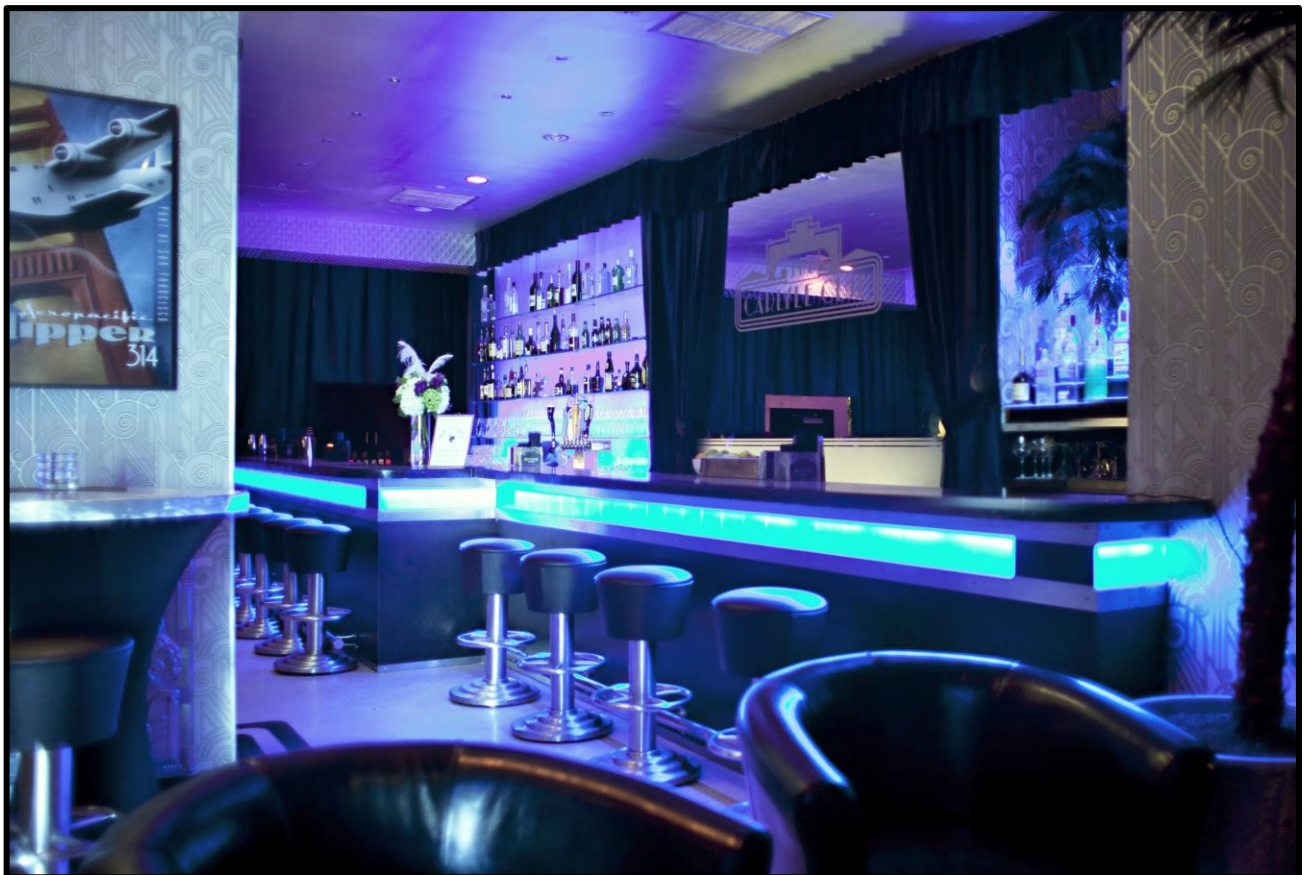
Saturday Evening: Minimum of \$12,000.00 in Food and Beverage

Friday Evening: Minimum of \$7,500.00 in Food and Beverage

Sunday – Thursdays Evenings: Minimum of \$6,500.00 in Food and Beverage



Beverage Arrangements



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

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Liquor

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

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Beer

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

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

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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.

An Upgraded Wine List is Available

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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

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Beer

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

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

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Non-Alcoholic

Sodas, Mixers, Juices, Bottled water, NA Beer

PLATINUM OPEN BAR

*Daytime Events: Served for four hours. Evening Events: 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.

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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, Kahula, Peach Schnapps, Amaretto, Apple Pucker, Tequila, Triple Sec

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Beer

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

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

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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



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

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 Selections

Choice of two

FILET MIGNON
NEW YORK STRIP STEAK
RACK OF LAMB
SEARED CHICKEN BREAST
JUMBO LUMP CRAB CAKES
SEARED SALMON



Classic assorted Dessert display with Coffee and Tea Service



\$72.00++ Per Person

++ All prices are subject to a 20% service charge and 9% Sales and Meals Tax