

## PRIVATE EVENTS

Thank you for considering Clyde's of Chevy Chase for your upcoming event. Our chef and management team are here to help you create an event using the freshest seasonal fare.



### **RACE BAR**

Maximum of 118 seated, 250 standing

#### **Race Bar Buy Out (Private):**

Maximum of 5 hours

Daytime food & beverage minimum: \$1,500

Evening food & beverage minimum: Sunday-Thursday \$3,500; Friday & Saturday \$5,000

#### **Half Race Bar Buy Out (Semi-Private)**

Daytime food & beverage minimum: Monday-Thursday \$500; Friday, Saturday & Sunday \$1,000

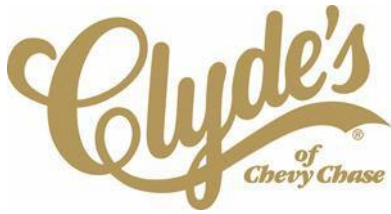
Evening food and Beverage minimum: Sunday- Thursday \$1,500; Friday & Saturday \$2,500

### **SERVICE CHARGE, TAX & DEPOSITS**

- All food & beverage is subject to a service charge of 20% (including a 2% administration fee).
- All food & beverage and service charges are subject to 6% Maryland State Food Tax and 9% Maryland State Alcohol Tax.
- Tax Exempt organizations must provide a Maryland State Tax Exemption Certificate prior to booking the event.
- A nonrefundable / non-transferable deposit is due upon booking (\$500) and later will go towards food and beverage minimum.
- Complete food order must be placed 7 days prior to the event. Deposits are nonrefundable.

### **GUARANTEED GUEST COUNT**

- An estimated guest count must be given when reserving the space.
- A final guest count is due by noon two business days prior to the event and is not subject to reduction.



## **BEVERAGE SERVICES**

### **PREMIUM OPEN BAR**

Premium liquors, beer, upgraded wines and non-alcoholic beverages  
First Hour \$20 per guest  
Second Hour \$17 per guest  
Additional Hours \$14 per guest per hour

### **CALL BRAND OPEN BAR**

Call brand liquors, beer, house wines and nonalcoholic beverages  
First Hour \$15 per guest  
Second Hour \$12 per guest  
Additional Hours \$9 per guest per hour

### **BEER & WINE OPEN BAR**

Beer, house wines and nonalcoholic beverages  
First Hour \$12 per guest  
Second Hour \$9 per guest  
Additional Hours \$7 per guest/per hour

### **BRUNCH OPEN BAR**

Champagne, Mimosas, Bloody Mary's  
Three Hours \$16 per guest

### **CHAMPAGNE TOAST**

\$5 per guest

### **HOST BAR**

Beverages will be billed to the host based upon consumption.

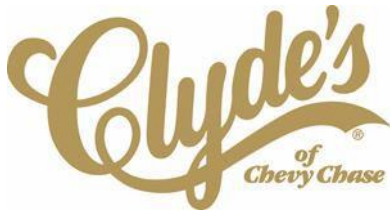
### **CASH BAR**

All beverages to be purchased by guests  
A cash bar fee of \$1 per person, with a minimum fee of \$100, will be applied to the host

### **NONALCOHOLIC OPEN BAR**

Sodas, juices, hot tea and coffee  
\$5 per guest

**Tax and gratuity are not included.**



## **BREAKFAST AND BRUNCH**

### **WEEKDAY BREAKFAST BUFFET**

Available Monday through Friday from 10 am until 1 pm

Minimum of 20 guests

Includes freshly brewed coffee, hot tea, iced tea, orange, grapefruit and tomato juice

**Continental** \$16 per guest

Seasonal fruit, assorted breakfast breads, yogurt and granola parfait

**All American** \$18 per guest

Scrambled eggs, bacon, brunch potatoes and toast

**American-Continental** \$20 per guest

Combination of All American and Continental

### **WEEKEND BRUNCH BUFFET**

Available Saturday and Sunday from 10 am until 3 pm

\$32 per person for two hours

Minimum of 20 guests

Includes bacon, sausage **or** turkey sausage, brunch potatoes, seasonal fruit, coffee cake and assorted breakfast breads, freshly brewed coffee, hot tea, iced tea, orange, grapefruit and tomato juice

Please select three of the following:

Scrambled Eggs, Breakfast Burrito, French Toast, Egg Benedict, Mini Seasonal Breakfast Sandwiches, Granola with Yogurt and Berry Parfait, Seasonal Vegetable Scramble

### **ACCOMPANIMENTS**

Smoked Salmon Platter \$8 per guest

Omelet Station \$7 per guest\*

Waffle Station \$5 per guest\*

\*A culinary attendant fee of \$50 per attendant will be added

**Tax and gratuity are not included.**



## COCKTAIL RECEPTIONS

### PASSED HORS D'OEUVRES

Pre-Dinner Passed Hors D'oeuvres \$17 per guest  
Two Hours of Passed Hors D'oeuvres \$32 per guest  
Choice of 5 with the option to choose additional at \$3 per guest per item

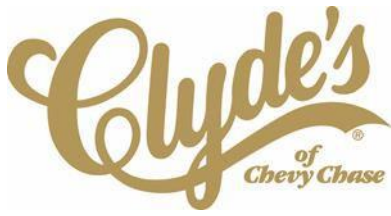
Mini Crab Cakes	Chicken Samosas	Vegetable Spring Rolls
Baked Brie, Raspberry and Almond Phyllo	Smoked Salmon Canapés	Bacon-Wrapped Scallops
Chicken Skewers	Oysters Rockefeller	Tuna Tartar spoons
Beef Empanadas	Southern Fried Chicken Sandwich	Cheeseburger Sliders
Steak Crostini's	Stuffed Mushrooms	Arancini
Thai Fire Shrimp	Seasonal Vegetable Canape	Baby Lamb Chops (additional \$2 per person)

### DISPLAYED HORS D'OEUVRES

priced for 25 guests

Farmhouse Cheese Display \$185 seasonal fruit and crackers	Chicken Wings \$145 Classic Buffalo, Carolina Gold or Mambo, blue cheese dressing and celery
Hummus and Crudités \$110 grilled pita bread	Fried Calamari \$145 marinara sauce
Cheeseburger Sliders \$165 pickles, slider sauce	Chicken Samosas \$125 Chef Cuc's sauce
Crab and Artichoke Dip \$145 sliced baguette	Assorted Mini Cupcakes \$100
Shrimp Cocktail \$3.75 each Oysters \$2.75 each Clams \$1.25 each	

**Tax and gratuity are not included.**



## **SEATED LUNCH MENU**

### **TWO COURSE SEATED LUNCH MENU**

Entrée prices includes two courses, soda, iced tea and coffee

#### **FIRST COURSE**

Please select one

Mixed Green Salad

Caesar Salad

Seasonal Salad

Cup of Soup

#### **ENTREE**

For events under 50 guests please select two

For events over 50 guests please select one and provide exact counts two business days prior to event by 12 noon.

Chicken \$24

(Blackened, Marsala,  
Lemon Caper or Veronique)

Seasonal Vegetarian Pasta \$23

Atlantic Salmon \$28

Jumbo Lump Crab Cake \$30

Grilled Hanger Steak \$30

*Proudly serving Bell & Evans air chilled, hormone-free, antibiotic-free, humanely raised chicken.*

*Proudly serving Cedar River Farms all-natural beef.*

Our Chefs will prepare accompanying side dishes for the entrées based on seasonal availability.

Please refer to our regular menus for examples of entrée presentations.

A vegetarian or vegan option is available for \$24 per guest.

Children's menu available for \$15 for children 10 and under

#### **DESSERT (additional \$5 per guest)**

Please select one

Cheesecake

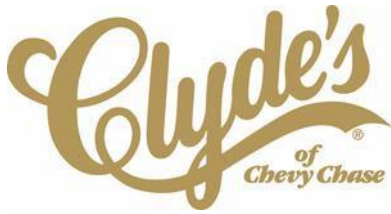
Seasonal Fruit Crisp

Chocolate Truffle Cake

Seasonal Fruit Plate and Sorbet

Outside dessert fee \$3 per guest.

**Tax and gratuity are not included.**



## **SEATED DINNER MEN**

### **THREE-COURSE DINNER MENU**

Entrée prices includes three courses, soda, iced tea and coffee

#### **FIRST COURSE**

Please select one

Mixed Greens Salad  
Caesar Salad  
Seasonal Salad  
Cup of Soup

#### **ENTREE**

For events under 50 guests please select two

For events over 50 guests please select one and provide exact counts two business days prior to event by 12 noon.

Seasonal Vegetable Pasta \$28

Chicken \$35

(Blackened, Marsala, Lemon Caper or  
Veronique)

Seasonal Steak \$54

Jumbo Lump Crab Cakes \$52

Seasonal Fish \$42

Atlantic Salmon \$42

#### **Duet Entrée:**

(entire party must have this selection)

Filet Mignon & Jumbo Lump Crab Cake \$57

*Proudly serving Bell & Evans air chilled, hormone-free, antibiotic-free, humanely raised chicken.*

*Proudly serving Cedar River Farms all-natural beef.*

Our Chefs will prepare accompanying side dishes for the entrées based on seasonal availability.

Please refer to our regular menus for examples of entrée presentations.

A vegetarian or vegan option is available for \$34 per guest.

Children's menu available for \$15 for children 10 and under

#### **DESSERT**

Please select one

Cheesecake,  
Crème Brûlée

Seasonal Fruit Crisp

Chocolate Truffle Cake

Seasonal Fruit Plate and Sorbet

Outside dessert fee is \$3 per guest

**Tax and gratuity are not included.**



## **BUFFET STATIONS**

### **LUNCH STATIONS \$38 PER GUEST**

Price includes one salad, two entrées, two sides, dessert, soda, iced tea and coffee.

### **DINNER STATIONS \$48 PER GUEST**

Price includes two salads, three entrées, two sides, dessert, soda, iced tea and coffee.

Children 12 and under can eat from the adult buffet at \$15 per child.

### **SALADS**

Please select one for lunch or two for dinner

Mixed Green Salad, Caesar Salad or Seasonal Salad

### **ENTREES**

Please select two for lunch or three for dinner.

Chicken (Blackened,  
Marsala, Lemon Caper or  
Veronique)

Atlantic Salmon

Hanger Steak

Seasonal Vegetable Pasta

Chicken or Beef Pasta

**Roasted Turkey Carving (add \$6 per guest)\***

**Beef Strip Loin Carving (add \$10 per guest)\***

\*A culinary attendant fee of \$50 per attendant will be added.

### **SIDES**

Please select two.

Mashed Potatoes, Roasted Potatoes, Rice Pilaf, Seasonal Vegetables, Couscous, Quinoa Salad, Farro Salad, Seasonal Starch or Mac & Cheese

Please select one.

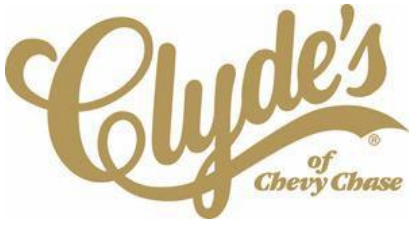
Seasonal Fruit

Assorted Petit Pastries

Cookies & Brownies

Mini Cupcakes

**Tax and gratuity are not included.**



**EVENT BOOKING FORM**

Thank you for choosing Clyde's of Chevy Chase for your upcoming event. Please fill out the following information and fax or email back this form. After this deposit has been received, a confirmation email will follow. Please contact us if you have not received your confirmation email within 3 (three) business days.

**EVENT INFORMATION**

Event Name: \_\_\_\_\_

Event Date: \_\_\_\_\_

Type of Function: \_\_\_\_\_

Number of People: \_\_\_\_\_ Start Time: \_\_\_\_\_ End Time: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

**CREDIT CARD AUTHORIZATION INFORMATION**

Card Holder Name: **PLEASE FAX OR SCAN WITHOUT CREDIT CARD INFORMATION**

Card Number: **ONCE FORM HAS BEEN SENT, PLEASE CALL US WITH YOUR CREDIT CARD INFORMATION**

Card Type: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

The above card will be charged for the amount of \$500 to reserve the above event. I understand that all deposits are nonrefundable. Cancellations less than one week in advance are subject to 50% of the estimated contract (or \$30 per guest, whichever is greater). Cancellations less than two business days in advance are subject to 100% of the estimated contract (or \$30 per guest, whichever is greater). Cancellations due inclement weather will be reviewed on a-case-by-case basis by the General Manager. Menu selection must be submitted by 12 noon at least seven days prior to the scheduled event. A final guest count must be submitted by 12 noon two business days in advance. Please note that billing/invoicing is not available.

Name(please print): \_\_\_\_\_ Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Cardholder's Signature: \_\_\_\_\_





## **TERMS & CONDITIONS**

Please read and submit a signed copy with your booking form.

- 1) Menu Selection must be submitted no later than 12 noon at least **one (1) week in advance of the scheduled event.**
- 2) An exact count and signed contract must be submitted no later than 12 noon **two (2) business days before your event.** This number is a guarantee and is not subject to reduction. The final bill will be charged based on this guarantee.
- 3) Final payment must be made by the end of your function. Billing and invoicing is not available.
- 4) Any food brought on premises must be authorized in writing by Clyde's of Chevy Chase. In consideration of the health and safety of our guests, we ask that no leftover food from a buffet or displayed hors d'oeuvres leave our premises with the event host or attendees.
- 5) According to Maryland State Law, no one under the age of 21 is permitted to consume alcoholic beverages. Anyone in your party assisting a person under the age of 21 in receiving alcoholic beverages will be asked to leave.
- 6) Cancellations made less than one week in advance of an event are subject to 50% of the total estimated bill or a minimum charge of \$30 per estimated guest, whichever is greater. Cancellations less than two business days in advance are subject to 100% of the estimated contract. In the event of a cancellation, deposits may be used towards the booking of a future event within the same calendar year.
- 7) Deposits are nonrefundable.
- 8) Any audio and visual equipment must be approved by Clyde's of Chevy Chase.
- 9) Race Bar Buyouts have a minimum food and beverage of \$3,500 for lunch and \$5,000 evening events, Sunday through Thursday. Race Bar Buyouts have a minimum food and beverage of \$5000 for evening events, Friday and Saturday. Half Race Bar buyouts have a minimum food and beverage of \$1500 Sunday through Thursday. Half Race Bar buyouts have a minimum food and beverage of \$2500, Friday and Saturday.

Name (please print): \_\_\_\_\_

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Cardholder's Signature: \_\_\_\_\_