



## 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: \$4500

Evening food & beverage minimum: Sunday-Thursday \$6500; Friday & Saturday \$7500

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

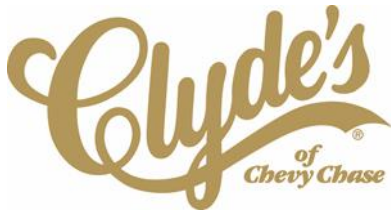
Food & beverage minimum: Sunday-Thursday \$1500; Friday & Saturday \$2500

### **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 and is equal to 50% of food and beverage minimum.
- Complete food order must be placed 7 days prior to the event. A deposit of 50% of the total cost is due at the time of contract signing. 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, house wines and nonalcoholic beverages

First Hour \$20 per guest

Second Hour \$15 per guest

Additional Hours \$14 per guest per hour

### **CALL BRAND OPEN BAR**

Call brand liquors, beer, house wines and nonalcoholic beverages

First Hour \$14 per guest

Second Hour \$11 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 Marys

Three Hours \$15 per guest

### **CHAMPAGNE TOAST**

\$4 per guest

### **HOST BAR**

Beverages will be billed to the host based upon consumption.

### **CASH BAR**

All beverages to be purchased by guests

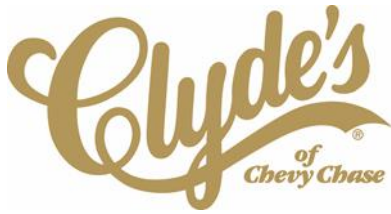
A cash bar fee of \$1 per person, with a minimum fee of \$100, will be applied to the host

### **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 8 am until 11 am

Minimum of 20 guests

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

**All American** \$15 per guest

Scrambled eggs, bacon, brunch potatoes and English muffins

**Continental** \$16 per guest

Seasonal fruit, assorted breakfast breads, yogurt and granola parfait

**American-Continental** \$18 per guest

Combination of All American and Continental

### **WEEKEND BRUNCH BUFFET**

Available Saturday and Sunday from 9 am until 3 pm

\$30 per person

Minimum of 20 guests

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

Please select three of the following:

Scrambled Eggs

Breakfast Burrito French Toast

Biscuits and Gravy

Eggs Benedict

Seasonal Vegetable Scramble

### **ACCOMPANIMENTS**

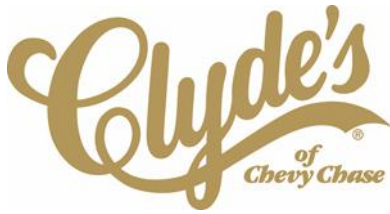
Smoked Salmon Platter \$7 per guest

Omelette Station \$7 per guest\*

Waffle Station \$4 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 \$30 per guest  
Choice of 5 with the option to choose additional at \$3 per guest per item

Mini Crab Cakes

Arancini

Cheeseburger Sliders

Baked Brie, Raspberry and  
Almond Phyllo

Chicken Samosas

Vegetable Spring Rolls

Chicken Skewers

Smoked Salmon Canapés

BLT Deviled Eggs

Beef Empanadas

Fried Oysters

Bacon-Wrapped Scallops

Seasonal Steak Crostinis

Southern Fried Chicken Sandwich

Baby Lamb Chops  
additional \$2 per person

Thai Fire Shrimp

Italian Sausage Stuffed  
Mushrooms

### DISPLAYED HORS D'OEUVRES

priced for 25 guests

Farmhouse Cheese Display \$175  
seasonal fruit and crackers

Chicken Wings \$120  
Classic Buffalo or Sriracha Honey,  
blue cheese dressing and celery

Hummus and Crudités \$100  
grilled pita bread

Fried Calamari \$110  
marinara sauce

Cheeseburger Sliders \$110  
pickles, slider sauce

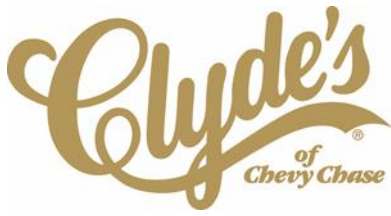
Chicken Samosas \$125  
2 pieces per guest  
Cuc's sauce

Crab and Artichoke Dip \$135  
sliced baguette

Assorted Mini Cupcakes \$100  
2 pieces per guest

Chilled Shrimp Cocktail \$100

**Tax and gratuity are not included.**



## **SEATED LUNCH MENU**

### **TWO-COURSE LUNCH MENU**

Entrée prices include two courses, soda, iced tea and coffee.

### **FIRST COURSE**

Please select one.

Mixed Greens Salad  
Caesar Salad  
Seasonal Salad  
Cream of Crab Soup

### **ENTREE**

For events under 50 guests please select three.

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

Roasted Chicken Breast \$22  
Pan-Roasted Salmon \$24  
Chicken Marsala \$22

Jumbo Lump Crab Cake \$28  
Grilled Hanger Steak \$28  
Seasonal Vegetarian Ravioli \$22

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.

### **DESSERT**

An additional \$5 per guest. Please select one.

Cheesecake  
Chocolate Mousse  
Crème Brûlée  
Seasonal Fruit Crisp  
Chocolate Truffle Cake  
Fresh Fruit Plate and Sorbet

Outside dessert fee \$3 per guest.

**Tax and gratuity are not included.**



## **SEATED DINNER MENU**

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

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

#### **FIRST COURSE**

Please select one.

Mixed Greens Salad  
Caesar Salad  
Seasonal Salad  
Cream of Crab Soup

#### **ENTREE**

For events under 50 guests please select three.

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

Seasonal Ravioli (vegetarian selection) \$28

Roast Chicken \$31

Seasonal Fish \$32

Pan-Roasted Salmon \$32

Steak Selection \$38

Jumbo Lump Crab Cakes \$38

Pork Selection \$28

Chicken Marsala \$31

Duet Entrée

(entire party must have this selection)

Filet Mignon & Jumbo Lump Crab Cake \$48

#### **DESSERT**

Please select one.

Cheesecake

Chocolate

Mousse

Crème Brûlée

Seasonal Fruit Crisp

Chocolate Truffle Cake

Fresh Fruit Plate and Sorbet

Outside dessert fee is \$3 per guest

**Tax and gratuity are not included.**



## **BUFFET STATIONS**

### **LUNCH STATIONS \$28 PER GUEST**

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

### **DINNER STATIONS \$36 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 \$12 per child.

### **SALADS**

Please select one for lunch or two for dinner

Mixed  
Greens Salad  
Caesar Salad  
Seasonal  
Salad

### **ENTREES**

Please select two for lunch or three for dinner.

Chicken Marsala  
Pan-Roasted Salmon  
Seared Beef Hanger Steak  
Seasonal Vegetable Pasta  
Chicken Penne Alfredo

Seasonal Ravioli  
Herb Roasted Chicken

**Roasted Turkey Carving (add \$4 per guest)\***  
**Glazed Ham Carving (add \$8 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.

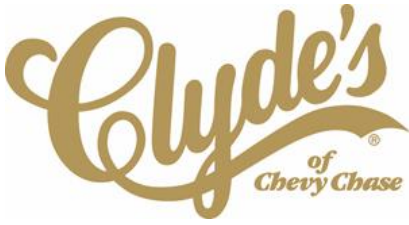
Mashed Potatoes  
Roasted Potatoes  
Rice Pilaf  
Seasonal Vegetables  
Seasonal Starch  
Mac & Cheese

Please select one.

Fresh 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 \$4500 for lunch and \$6500 evening events, Sunday through Thursday. Race Bar Buyouts have a minimum food and beverage of \$7500 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: \_\_\_\_\_