



## **PRIVATE EVENTS**

Thank you for considering Clyde's of Georgetown for your upcoming event. Our executive chef and management team are here to help you create an event using the freshest seasonal fare. We offer a variety of rooms and settings to meet your event needs.

### **SPACES**

#### **Atrium**

Maximum of 50 guests seated/75 guests standing  
Breakfast food & beverage minimum of \$2500  
Lunch food & beverage minimum Mon-Thurs \$500; Fri-Sun \$1000  
Dinner food & beverage minimum of \$2500  
Partial semi-private room may be reserved with no minimum

#### **Back Bar**

Maximum of 35 guests for standing receptions  
Breakfast/Lunch minimum of \$500  
Evening (Mon-Thurs beginning at 5pm) \$500 an hour, minimum of 2 hours  
Partial bar may be reserved with no minimum

### **TAX AND GRATUITY**

10% Washington, DC Sales Tax will be applied to all food, beverage and service charges. Gratuity is not included, and is left to the customer's discretion. Tax exempt organizations must provide a DC Tax Exemption Certificate.

### **OTHER FEES**

Any outside food and beverage requires written permission. A corkage fee of \$15 per bottle will be applied to any wine provided by the guest. A plating fee of \$3 per guest will be applied to any dessert provided by the guest.

### **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 in advance and is not subject to reduction.

### **DEPOSITS, PAYMENTS AND CANCELLATIONS**

An initial credit card is required to hold the reservation. Payment is due at the conclusion of your event. All cancellations must be received in writing. Cancellations less than two business days are subject to a charge of 100% of the total estimated bill or \$30 per guest, whichever is greater.



## **BREAKFAST AND BRUNCH**

### **WEEKDAY BREAKFAST BUFFET**

Available Monday-Friday from 9am until 11am. Entire room must be reserved.  
25 guest minimum

All American \$17 per person  
scrambled eggs, bacon, brunch potatoes and toast

Continental \$16 per person  
seasonal fruit, assorted bagels and muffins with jam and cream cheese

American-Continental \$19 per person  
combination of All American and Continental

### **WEEKEND BRUNCH BUFFET**

Available Saturday and Sunday from 8am-10am or 2pm-4pm. Entire room must be reserved.  
30 guest minimum

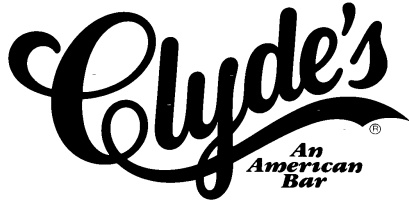
\$28 per person

Includes bacon, sausage, brunch potatoes, breakfast breads,  
freshly brewed coffee, tea, Iced tea and orange juice

Please select three.

Smoked Salmon Scramble  
Breakfast Burrito  
French Toast  
Corned Beef Hash  
Scrambled Eggs

Seasonal Quiche  
Greek Yogurt and Granola  
Seasonal Fruit  
Seasonal Frittata



## **SEATED LUNCH MENU**

### **TWO COURSE SEATED LUNCH**

#### **AVAILABLE FOR UP TO 50 GUESTS**

Includes soda, iced tea, coffee and hot tea.

#### **FIRST COURSE**

Please select one.

Mixed Green Salad  
Caesar Salad  
Soup of the Day  
Seasonal Salad  
Seasonal Fruit plate

#### **ENTRÉE CHOICES**

Parties up to 30 guests please select two entrees; parties of 30-50 guests please select two.

Chicken Sandwich #1 \$18  
Cheeseburger \$20  
Seasonal Ravioli \$22  
Chicken Entrée \$23

Salmon Entrée \$26  
Jumbo Lump Crab Cake \$28  
Beef Entrée \$28

A vegetarian or vegan option is available for \$22 per person.

Our chef will prepare accompanying dishes for the entrées based on seasonal availability. Please refer to our regular menus for examples of entrée presentations.

#### **DESSERT COURSE ADD \$5 PER PERSON**

Please select one

Cheesecake  
Brownie Sundae  
Seasonal Fruit Plate



## **PLATED DINNER MENU**

### **THREE COURSE SEATED DINNER**

Available for up to 50 guests. Entrée counts are required two business days in advance for groups larger than 30 guests.

Menu includes three courses, soft drinks, tea, Iced tea and coffee.

### **FIRST COURSE**

Please select one.

Mixed Green Salad  
Caesar Salad  
Soup of the Day

### **ENTRÉE**

Parties up to 30 guests please select three entrees; parties of 30-50 guests please select two.

Chicken \$35  
Seasonal Ravioli \$35  
Seasonal Fish \$38  
Pan Seared Salmon \$40  
Jumbo Lump Crab Cakes \$50  
Seasonal Steak \$50

A vegetarian or vegan option is available upon request for \$34.

Our Chef will prepare accompanying dishes for the entrées based on seasonal availability. Please refer to our regular menus for examples of entrée presentations

### **DESSERT COURSE**

Please select one

Cheesecake  
Brownie Sundae  
Seasonal Fruit Plate



## **COCKTAIL RECEPTIONS AND BEVERAGE SERVICES**

### **DISPLAYED HORS D'OEUVRES**

#### **PRICED PER 25 PIECES**

We suggest a total of 4-6 pieces per guest/per hour.

Crab Cake Slider \$90

Mini Reuben \$75

Chicken Skewers \$65

Seasonal Crostini \$65

Cheese Burger Slider \$75

Blue Cheese stuffed mushroom caps \$60

#### **PRICED PER 25 GUESTS**

Farmhouse Cheese Display \$185  
seasonal fruit and crackers

Crab and Artichoke Dip \$145  
sliced baguette

Hummus and Crudités \$110  
grilled pita bread

Buffalo Chicken Wings \$145  
Blue cheese dressing and celery

Assorted Desserts \$115

### **BAR AND BEVERAGE SERVICE**

Host Bar  
all beverages charged upon consumption

Cash Bar  
a \$2 per person charge with a minimum  
charge of \$100

Unlimited Non Alcoholic Beverages  
\$5 per guest



## **BUFFET STATIONS**

### **LUNCH STATIONS \$34 PER GUEST**

Includes one salad, two entrees, two sides, dessert, sodas, iced tea and coffee.

### **DINNER STATIONS \$45 PER GUEST**

Includes two salads, three entrees, two sides, dessert, sodas, iced tea and coffee.

Minimum of 25 guests and entire room must be reserved.

### **SALADS**

Please select one for lunch, two for dinner.

Mixed Green Salad  
Caesar Salad  
Seasonal Salad

### **ENTREES**

Please select two for lunch, three for dinner.

Seasonal Vegetable Pasta  
Pan Seared Salmon  
Meatloaf with Mushroom Gravy  
Pan Roasted Chicken  
Pasta-Bolognese or Alfredo

Chicken Parmesan  
Sautéed Beef Tips  
Jumbo Lump Crab Cakes  
(add \$10 per guest)

### **SIDES**

Please select two.

Roasted Potatoes  
Mashed Potatoes  
Rice Pilaf  
Seasonal Vegetable

### **DESSERT**

Please select one.

Cookies and Brownies  
Seasonal Fresh Fruit



**EVENT BOOKING FORM**

Thank you for considering Clyde's of Georgetown for your upcoming event.  
Please fill out the following information and fax this form to **202.625.7429**.

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

Event Date \_\_\_\_\_ Number of People \_\_\_\_\_

Start Time \_\_\_\_\_ End Time \_\_\_\_\_

Location \_\_\_\_\_ Room Rental (please circle): YES NO

*(When renting our semi-private dining room or back bar, the host will be subject to the associated food and beverage minimum of \$2500.00 for the atrium and \$500.00 for the back bar.)*

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

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

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

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

**Credit Card Authorization (to hold above reservation)**

Card Holder Name \_\_\_\_\_

Card Number \_\_\_\_\_

Card type \_\_\_\_\_ Exp. Date \_\_\_\_\_ Code \_\_\_\_\_

Gratuity \_\_\_\_\_

The above card is to be used for final payment on the day (please circle): YES NO

If you will not be using the above credit card, please indicate the alternative form of payment:

\_\_\_ Check \_\_\_ Other Credit Card \_\_\_ Cash PLEASE NOTE THAT BILLING IS NOT AVAILABLE.

*The above card will be used to hold the above reservation. Cancellations less than 2 business days in advance are subject to a charge of 100% of the total estimated bill or \$30 per guest, whichever is greater.*

*Menu selections are due at least seven days in advance, and final guest count is due 2 business days in advance.*

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

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

Billing Address \_\_\_\_\_