



EVENT INFORMATION

Since 1963, the original Clyde's of Georgetown has become a local favorite and helped transform M St. from a row of dimly lit watering holes to the commercial destination it is today.

We are proud to feature local, fresh, and sustainable foods across our menus. Long ago, Clyde's Restaurant Group chose to bypass traditional commercial produce routes and opt for locally-raised, farm-grown vegetables and fruits. Not only does this provide fresher ingredients for our chefs and guests, but we consider it part of our ongoing collaboration with the local economy to design dining experiences that support the region's growth. In addition to our local and farm-grown produce, our legendary burgers are made with hormone-free, farm-raised beef, sourced from Shenandoah Valley, Virginia. We also proudly serve Bell & Evans chicken and Cedar River Farms® Natural Beef, both free of hormones and antibiotics. We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Please discuss any food allergies or dietary needs with our event team.

Thank you for considering Clyde's of Georgetown for your upcoming event. Our Executive Chef and Management 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.

EVENT SPACES

Partial semi-private room or bar may be reserved with no minimum.

Atrium

Maximum of 60 guests seated, 75 guests standing

Breakfast Food & Beverage minimum \$2500

Lunch Food & Beverage minimum Monday-Thursday \$500, Friday-Sunday \$1000

Dinner Food & Beverage minimum \$2500

Big Back

Maximum of 35 guests seated

Lunch Food & Beverage minimum Monday-Thursday \$250, Friday-Sunday \$500

Dinner Food & Beverage minimum \$1000

Back Bar

Maximum of 35 guests standing

Breakfast/Lunch Food & Beverage minimum \$500

Evening Food & Beverage minimum Monday-Thursday \$500/hour, minimum of 2 hours

EVENT DETAILS

TAX AND GRATUITY

Gratuity is not included and left to the customer's discretion. All food, beverage, and service charges are subject to 10% Washington, DC Sales Tax. A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption.

OTHER FEES

Any outside Food & Beverage requires written permission. A corkage fee of \$15 per bottle will be applied to any wine provided by the guest. Outside dessert fee is \$3 per person. If substituted for dessert course, fee does not apply.

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. Should the guest count be higher than guaranteed on the day of the event, we will charge accordingly.

DEPOSITS AND PAYMENTS

An initial non-refundable and non-transferable deposit of \$100 is required to hold the reservation. Final payment is due at the conclusion of the event. Billing is not available.

CANCELLATIONS

Cancellations less than seven days in advance are subject to 50% of the estimated bill (or \$30 per guest, whichever is greater). 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

Monday-Friday, 9AM-11AM
Entire room must be reserved
Minimum of 25 guests

Continental \$18 per person
seasonal fruit, assorted bagels and muffins, jam and cream cheese

All American \$20 per person
scrambled eggs, bacon, brunch potatoes, toast

American-Continental \$22 per person
combination of All American and Continental

WEEKEND BRUNCH BUFFET

Saturday-Sunday, 8AM-10AM or 2PM-4PM
Entire room must be reserved
Minimum of 30 guests
\$32 per person

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

Please select **three**:

Smoked Salmon Scramble
French Toast
Corned Beef Hash
Scrambled Eggs
Seasonal Quiche
Greek Yogurt & Granola
Seasonal Fruit
Seasonal Frittata

PLATED LUNCH MENU

TWO-COURSE PLATED LUNCH

Maximum of 60 guests; priced per guest

Includes first course, entree, soda, iced tea, freshly brewed coffee, hot tea

First Course

Please select **one**:

Mixed Green Salad

Caesar Salad

Soup of the Day

Entree

Please select **two**:

Chicken Sandwich #1 \$22

Cheeseburger \$22

Seasonal Ravioli \$24

Chicken \$25

Salmon \$28

Jumbo Lump Crab Cake \$30

Hanger Steak \$30

Vegetarian or vegan option available upon request, \$25 per guest

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

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

Dessert add \$5 per guest

Please select **one**:

Cheesecake

Brownie Sundae

Seasonal Fruit Plate

PLATED DINNER MENU

THREE-COURSE PLATED DINNER

Maximum of 60 guests; priced per guest

Includes first course, entree, dessert, soda, iced tea, freshly brewed coffee, hot tea

First Course

Please select **one**:

Mixed Greens Salad

Caesar Salad

Seasonal Salad

Soup of the Day

Entree

Please select **three**:

Chicken \$37

Pan-seared Salmon \$42

Seasonal Ravioli \$37

Jumbo Lump Crab Cakes \$52

Seasonal Fish \$42

Seasonal Steak \$54

Vegetarian or vegan option available upon request, \$37 per person

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

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

Dessert

Please select **one**:

Cheesecake

Brownie Sundae

Seasonal Fruit Plate

COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

Priced per 25 pieces

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

Crab Cake Sliders \$100

Chicken Skewers \$75

Cheeseburger Sliders \$85

Mini Reuben \$85

Seasonal Crostini \$65

Blue Cheese-stuffed Mushroom Caps \$60

DISPLAYED HORS D'OEUVRES

Priced per 25 guests

Available in addition to Cocktail Reception or Dinner

Farmhouse Cheese Display

seasonal fruit, crackers

\$185

Crab and Artichoke Dip

sliced baguette

\$145

Hummus and Crudités

grilled pita bread

\$110

Assorted Desserts

\$115

Buffalo Chicken Wings

blue cheese dressing, celery

\$145

BAR AND BEVERAGE SERVICES

Host Bar

Beverages billed to the host upon consumption

Cash Bar

All beverages will be purchased by guests

Fee of \$2 per guest will be applied to the host (\$100 minimum)

Non-Alcoholic Open Bar

sodas, juices, hot tea, iced tea, and coffee

\$5 per guest

BUFFET MENUS

LUNCH BUFFET \$38 per guest

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

DINNER BUFFET \$48 per guest

Minimum of 25 guests

Entire room must be reserved

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

Salads

Please select **one** for Lunch, or **two** for Dinner:

Mixed Green Salad

Caesar Salad

Seasonal Salad

Entrees

Please select **two** for Lunch, or **three** for Dinner:

Seasonal Vegetable Pasta

Pan-seared Salmon

Seasonal Fish

Pan-roasted Chicken

Pasta Bolognese

Hanger Steak

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

Jumbo Lump Crab Cakes *(add \$10 per guest)*

Sides

Please select **two**:

Roasted Potatoes

Chef's Grain Selection

Mashed Potatoes

Seasonal Vegetable

Dessert

Please select **one**:

Cookies & Brownies

Assorted Petite Pastries

Seasonal Fresh Fruit



BOOKING REQUEST

Thank you for considering Clyde's of Georgetown for your upcoming event. Please complete this form and return via fax to 202.625.7429 or via email to gtevents@clydes.com

Event Name: _____ Event Date: _____
 Type of Function: _____ Room: _____
 Estimated Guest Count: _____ Time: _____

Please select: Seated Reception Buffet

Contact Name: _____
 Telephone: _____ Fax: _____
 E-mail: _____

TERMS & CONDITIONS

1. I understand my credit card will be charged a non-refundable deposit via our secure online system Tripleseat.
2. I agree to the Food & Beverage minimum for my requested space as stated in the event packet.
3. I am responsible for confirming the final guest count no later than noon, two business days prior to the event. This number is a guarantee, and not subject to reduction. Should number of guests be higher than guarantee on the day of the event, we will charge accordingly. If guest count is not confirmed, we will charge according to the most recently submitted count.
4. Prices are subject to change until menu selections are confirmed according to your banquet event order.
5. All Food & Beverage is subject to a 10% DC Sales Tax. Tax exempt organizations must provide a DC Tax Exemption Certificate.
6. Food or beverage may not be brought on or off premise without the written permission of the Event Manager. Outside wine is subject to a \$15 corkage fee per bottle. Outside dessert is subject to a \$3 fee per person.
7. Final payment must be made in full by the end of the event. Billing is not available.
8. We require a credit card on site for final payment, or you may pre-pay in advance by check or credit card. If payment is not presented, we must use electronically stored credit card information for final payment and/or any overages on the day of the event.
9. Cancellations less than one week in advance of an event are subject to 50% of the final bill (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).
10. I understand I am responsible for any damages incurred by an outside vendor in this space.

Name _____ Date _____

Signature: _____