



THE PIEDMONT ROOM

The versatile nature of this grand room allows for seated events from 20 to 130 guests or cocktail receptions for up to 200 guests.

Breakfast Food and Beverage Minimum: \$500 | \$100 room fee

Daytime Food and Beverage Minimum: \$1,500 | \$100 room fee

Evening Food and Beverage Minimum: Sunday - Wednesday \$3,000 | \$200 room fee

Evening Food and Beverage Minimum: Thursday - Saturday \$4,000 | \$200 room fee

December Evening Food and Beverage of \$5,000 | \$200 room fee



MENU SELECTIONS AND GUARANTEED GUEST COUNT

- ◆ All private events are required to use the private event menus
- ◆ The minimum cocktail reception package is two hours of passed hors d'oeuvres (\$32 per person)
- ◆ Food & Beverage Selections are due two weeks in advance
- ◆ A Bar & Beverage Package is required for the full length of the event
- ◆ The guaranteed guest count is due by noon two business days prior to the event date
- ◆ This count is not subject to reduction; if no guaranteed guest count is provided by the host, the estimated guest count will serve as the guaranteed guest count

SERVICE CHARGE AND TAX

- ◆ All food and beverage items are subject to a 20% Service Charge and 10% DC tax
- ◆ All other charges, including the Service Charge, are subject to 10% DC tax (excluding room fees)
- ◆ Service Charges and DC tax do not go towards the Food & Beverage Minimum
- ◆ A valid DC Sales and Use Tax Certificate of Exemption is required for tax exemption

AV CAPABILITIES

- ◆ The Piedmont Room features a podium and wireless microphone, as well as two wired microphones
- ◆ Two TVs are prominently displayed in the room for presentations
- ◆ A screen and projector are available for a \$100 rental fee

DEPOSIT, FINAL PAYMENT AND CANCELLATIONS

- ◆ A non-refundable, non-transferrable deposit of \$100 is required to book an event
- ◆ Payment is due at the conclusion of the event; if payment is not provided, the card on file will be billed
- ◆ All cancellations must be received in writing to gpevents@clydes.com
- ◆ Cancellations less than two weeks in advance are subject to 50% of the estimated cost or \$30 per estimated guest (whichever is greater)
- ◆ Cancellations less than two business days are subject to a charge 100% of the total estimated bill or \$30 per guest (whichever is greater)



BAR AND BEVERAGE SERVICES

PREMIUM OPEN BAR

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

STANDARD OPEN BAR

standard liquors, beer, house wines, non-alcoholic beverages
First Hour \$16 per guest
Second Hour \$13 per guest
Additional Hours \$10 per guest/per hour

BEER & WINE OPEN BAR

beer, house wines, non-alcoholic beverages
First Hour \$13 per guest
Second Hour \$9 per guest
Additional Hours \$7 per guest/per hour

BRUNCH OPEN BAR

champagne, mimosas, Bloody Marys, screwdrivers
Two Hours \$16 per guest
Three Hours \$24 per guest

CHAMPAGNE TOAST

\$5 per guest

HOST BAR

beverages will be billed to the host upon consumption

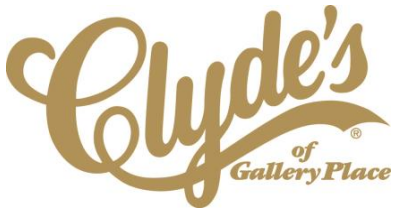
CASH BAR

all beverages to be purchased by guests
a cash bar fee of \$2 per guest will be applied to the host (\$100 minimum)

NON-ALCOHOLIC OPEN BAR

sodas, juices, iced tea, coffee, tea
\$5 per guest

Shots are not permitted during Private Events



BREAKFAST AND BRUNCH

WEEKDAY BREAKFAST BUFFETS

Available Monday through Friday from 7 AM until 10:30 AM; pricing is based on a two-hour event includes coffee, hot tea, iced tea, orange juice

Continental \$18 per guest
seasonal fruit, assorted breakfast breads

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

American-Continental \$22 per guest
a combination of All American and Continental menus

WEEKEND BRUNCH BUFFET

Available Saturday and Sunday from 9 AM until 4 PM

\$32 per guest for three hours, includes:
bacon, sausage, brunch potatoes, breakfast breads, coffee, hot tea, iced tea, orange juice

Please select three of the following:

Scrambled Eggs
Seasonal Fish
Corned Beef Hash
French Toast

Seasonal Fruit
Breakfast Burrito
Yogurt Parfait
Eggs Benedict

Eggs Norwegian
Pasta Bolognese
Sausage Gravy & Biscuits

ACCOMPANIMENTS

Seasonal Fruit Platter \$6 per guest

Waffle Station \$5 per guest

Outside Dessert Fee is \$3 per guest

Omelette Station \$7 per guest

Seasonal Salad \$6 per guest



SEATED LUNCH MENUS

TWO COURSE LUNCH

priced per guest; includes first course, entrée, sodas, iced tea, coffee

FIRST COURSE

please select one:

Mixed Green Salad
Caesar Salad
Seasonal Salad
Soup of the Day

ENTRÉE

please select two | for events over 75 guests, please select one:

Seasonal Pasta \$25	Seasonal Fish \$28
Herb Roast Chicken \$25	Jumbo Lump Crab Cake \$30
Pan Roasted Salmon \$28	Hanger Steak \$30

Proudly serving Bell & Evans air chilled, hormone-free, antibiotic-free, humanely raised chicken & Cedar River Farms hormone-free, natural steak.

seasonal sides will accompany entrees

vegetarians and vegans will be accommodated on day of event

Children's Menu: \$15 per child, aged 10 and under

DESSERT [additional \$5 per guest]

please select one:

Cheesecake	Seasonal Fruit Crisp
Chocolate Cake	Brownie Sundae
Ice Cream	Fruit Plate and Sorbet

Outside Dessert Fee is \$3 per guest



SEATED DINNER MENU

THREE COURSE DINNER

priced per guest; includes first course, entrée, dessert, sodas, iced tea, coffee

FIRST COURSE

please select one:

Mixed Green Salad
Caesar Salad

Seasonal Salad
Soup of the Day

ENTRÉE

please select two | for events over 75 guests, please select one:

Seasonal Pasta \$37
Herb Roast Chicken \$37
Seasonal Fish \$42

Pan Seared Salmon \$42
Steak Selection \$54
Jumbo Lump Crab Cakes \$52

DUET [entire event must have this selection]

Roast Chicken & Salmon \$47
Roast Chicken & Jumbo Lump Crab Cake \$50
Filet Mignon & Salmon \$54
Filet Mignon & Jumbo Lump Crab Cake \$57

Proudly serving Bell & Evans air chilled, hormone-free, antibiotic-free, humanely raised chicken & Cedar River Farms hormone-free, natural steak.

seasonal sides will accompany entrée

vegetarians and vegans will be accommodated on day of event

Children's Menu: \$15 per child, aged 10 and under

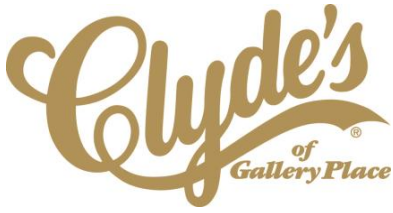
DESSERT

please select one:

Cheesecake
Chocolate Cake
Ice Cream

Seasonal Fruit Crisp
Brownie Sundae
Fruit Plate and Sorbet

Outside Dessert Fee is \$3 per guest. If substituted for dessert course, fee does not apply.



BUFFET MENUS

LUNCH BUFFET \$38 per guest

includes one salad, two entrees, two sides, dessert, sodas, iced tea, coffee

DINNER BUFFET \$48 per guest

includes two salads, three entrees, two sides, dessert, sodas, iced tea, coffee

SALADS

please select one for lunch | two for dinner

Mixed Green Salad
Caesar Salad
Seasonal Salad

ENTRÉES

please select two for lunch | three for dinner

Seasonal Vegetarian Pasta
Pan Seared Salmon
Grilled Flank Steak
Jumbo Lump Crab Cakes [add \$10 per guest]

Herb Roast Chicken
Seasonal Fish
Cannelloni di Casa
Beef Strip Loin [add \$10 per guest]

SIDES

please select two

Mashed Potatoes
Parmesan Garlic Roasted Potatoes

Rice Pilaf
Quinoa and Mushrooms
Seasonal Vegetable

DESSERT

Assorted Petite Pastries

SANDWICH BUFFET

\$25 per guest [available for lunch only]

Mixed Green Salad, Vegetable Pasta Salad, Assorted Sandwiches & Wraps [Vegetarian Included],
House Made Potato Chips, Cookies, and Brownies | Add Fruit: \$5 per person

Outside Dessert Fee is \$3 per guest

707 7th Street NW Washington DC 20001 | phone: 202.349.3700 | fax: 202.719.1903 | gpevents@clydes.com



COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

Pre-Dinner Reception, \$17 per guest (must be followed by a full meal)

Two Hour Cocktail Reception, \$32 per guest (minimum required for cocktail reception)

please choose five of the following:

Crab Salad on Wonton	Beef Skewer	Chicken Samosa
Chicken Skewer	Steak au Poivre Crostini	Seasonal Pork Slider
Farmhouse Grilled Cheese	Mini Meatball	Seasonal Vegetarian Crostini
Bacon Wrapped Scallop	Seared Tuna	Cheeseburger Slider
Spanakopita	Vegetable Spring Roll	Lobster Roll [additional \$2 per piece]
Mumbo Chicken Bite	Miniature Crab Cake	

EMBELLISHMENT PLATTERS

available in addition to a cocktail reception or dinner; priced per 25 guests

Farmhouse Cheese Display
seasonal fruit, crackers
\$185

Hummus and Crudités
grilled pita bread
\$110

Petite Pastries
assorted, house made
\$115

Crab and Artichoke Dip
sliced baguette
\$145

Slider Station
cheeseburger, fried oyster, buffalo chicken
\$175

Double Dipped Buffalo Wings
blue cheese and celery
\$145

RAW BAR

priced per piece

Jumbo Shrimp Cocktail \$3.75
Freshly Shucked Oysters \$2.50
Snow Crab Claws \$4.00

Outside Dessert Fee is \$3 per guest



EVENT BOOKING FORM

Thank you for choosing Clyde's of Gallery Place for your upcoming event. Please complete and return this form via fax: 202-719-1903 or email: gpevents@clydes.com. A confirmation email and a credit card authorization through Tripleseat will follow once we receive this booking form.

Event Name: _____

Day | Date: _____ Start Time: _____ End Time: _____ Guest Count: _____

Room Request: The Piedmont Room Event Type: Buffet Sitdown Cocktail Reception

Contact Name: _____ Company Name: _____

Telephone: _____ E-mail: _____

Upon receiving this form, we will request a \$100 deposit required to confirm the event.

I fully understand that all deposits are non-refundable and non-transferable. Cancellations less than two weeks 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).

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 and Beverage Minimum for my requested space as stated in the event packet.
3. I am responsible for confirming guest count no later than 12noon two business days prior to the event. This number is a guarantee, and is not subject to reduction. Should the number of guests be higher than the guarantee on 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 and beverage is subject to a service charge of 20% (15% service, 5% admin fee). "All other charges, including the Service Charge, are subject to 10% DC tax (excluding room fees)"
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 \$20 corkage fee per bottle [there is a 2 bottle limit for outside wine] an outside dessert is subject to a \$3 fee per person.
7. All audio-visual items must be approved by the Event Manager and may not be permitted in all event spaces.
8. Final payment must be made in full by the end of the event. If payment is not provided, the card on file will be charged for the event.
9. I understand I am responsible for any damages incurred by an outside vendor in this space.

Name [please print]: _____ Date: _____ Signature: _____