



EVENT INFORMATION

ABOUT

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.

Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term. 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. Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea." In addition to our local, farm-grown produce and seafood, we proudly serve Bell & Evans chicken and Cedar River Farms® Natural Beef, both humanely raised, free of hormones and antibiotics.

Our sincere belief is that great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create that experience.

COVID-19 POLICIES

Thank you for considering hosting your event at Clyde's of Georgetown! Please know that we are taking every possible precaution to ensure the health and safety of both your guests and our staff, and doing so comes with new requirements. We want to ensure that your expectations for your event align with our policies, based on current DC mandates. Below are guidelines to be aware of for your prospective event:

1. All guests are required to wear masks unless actively eating or drinking; this includes when speaking with our staff, walking through the restaurant, and going to & from the restroom.
2. All tables must be socially distanced and set with a maximum of six guests per table.
3. All events must be completely seated. Receptions, mingling, and dancing are not allowed. Bar areas will be closed.
4. Assigned seating is required for events. Floor plans must be submitted two business days in advance, including with each guest's name and phone number.

For any potential guest who tests positive for COVID-19, we have the following procedures in place before allowing a guest to visit the restaurant:

1. At least 3 days (72 hours) have passed since recovery defined as resolution of fever without the use of fever-reducing medications.
2. Improvement in respiratory symptoms (e.g., cough, shortness of breath).
3. At least 10 days have passed since symptoms first appeared.

EVENT SPACES

ATRIUM (SEMI-PRIVATE)

Maximum of 60 guests seated, 75 guests standing, 50 guests buffet

Brunch Food & Beverage minimum:

- Saturday, 10am-12noon, \$1,500 (*additional hours, add \$750 per hour*)
- Sunday, 9am-11am, \$1,500 (*additional hours, add \$750 per hour*)

Lunch Food & Beverage minimum:

- Monday-Friday, 11am-1pm, \$1,000 (*additional hours, add \$500 per hour*)

Dinner Food & Beverage minimum:

- Monday-Friday, 5pm-7pm, \$2,000 (*additional hours, add \$1,000 per hour*)

BIG BACK (SEMI-PRIVATE)

Maximum of 35 guests seated

Lunch Food & Beverage minimum:

- Monday-Friday, \$750 for 2 hours (*additional hours, add \$375 per hour*)
- Saturday, 10am-12noon, \$750 (*additional hours, add \$375 per hour*)
- Sunday, 9am-11am, \$750 (*additional hours, add \$375 per hour*)

Dinner Food & Beverage minimum:

- Monday-Friday, 5pm-7pm, \$1,500 (*additional hours, add \$750 per hour*)

BACK BAR (SEMI-PRIVATE)

Maximum of 35 guests standing

Daytime Food & Beverage minimum:

- Monday-Friday, 2 hours, \$500

Evening Food & Beverage minimum:

- Monday-Thursday, 5pm-7pm, \$1,000 (*additional hours, add \$500 per hour*)
- Friday, 5pm-7pm, \$2,000 (*additional hours, add \$1,000 per hour*)

Happy hour pricing is not available for events

EVENT DETAILS

TAX AND GRATUITY

- Gratuity is not included and left to the customer's discretion.
- All food and beverage are subject to 10% Washington, DC Sales Tax.
- A valid DC Sales and Use Tax Certificate of Exemption is required for tax exemption, along with proof that event payment is issued by the tax exempt organization.

OTHER FEES

- Any outside food & beverage requires written permission.
- 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, Clyde's will charge accordingly.
- If no guaranteed guest count is provided by the host, the estimated guest count will serve as the guaranteed guest count.

MENU SELECTION

- Final food & beverage selections are due two weeks in advance.
- Food pricing is subject to change until menu selections are confirmed.
- 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 restrictions with our event team.

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 two weeks in advance are subject to 50% of the estimated bill (or \$30 per guest, whichever is greater).
- Cancellations less than one week in advance 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 \$20 per person
seasonal fruit, assorted bagels and muffins, jam

All American \$22 per person
scrambled eggs, bacon, brunch potatoes, toast

American-Continental \$26 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
\$35 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

Seasonal Salad

Entree

Please select **two**:

Chicken Sandwich #1 \$24

Cheeseburger \$24

Seasonal Pasta \$28

Chicken \$30

Salmon \$32

Jumbo Lump Crab Cake \$34

8 oz. NY Strip Steak \$38

Vegetarian or vegan option available upon request, \$30 per guest

\$16 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 \$6 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

Entree

Please select **two**:

Seasonal Pasta \$40

Chicken \$42

Pan-Seared Salmon \$44

Seasonal Fish \$46

Jumbo Lump Crab Cakes \$58

Seasonal Steak \$58

Vegetarian or vegan option available upon request, \$42 per person

\$16 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 \$110

Chicken Skewers \$85

Cheeseburger Sliders \$85

Mini Reuben \$85

Seasonal Crostini \$75

Blue Cheese-stuffed Mushroom Caps \$65

DISPLAYED HORS D'OEUVRES

Priced per 25 guests

Available in addition to Cocktail Reception or Dinner

Farmhouse Cheese Display

seasonal fruit, crackers

\$200

Crab and Artichoke Dip

sliced baguette

\$165

Hummus and Crudités

grilled pita bread

\$125

Assorted Desserts

\$125

Buffalo Chicken Wings

blue cheese dressing, celery

\$165

BAR AND BEVERAGE SERVICES

Host Bar

Beverages billed to the host upon consumption

Please select premium, standard or beer & wine only

Cash Bar

All beverages will be purchased by guests

Bartender service fee of \$2 per guest will be applied to the final bill (\$100 minimum)

Non-Alcoholic Open Bar

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

\$5 per guest

BUFFET MENUS

LUNCH BUFFET \$42 per guest

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

DINNER BUFFET \$52 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

Beef Strip Loin *(add \$12 per guest)*

Jumbo Lump Crab Cakes *(add \$12 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