



EVENT INFORMATION

ABOUT

Finding inspiration in the beauty and expanse of an adjacent 21-acre private nature preserve, Clyde's Tower Oaks Lodge recreates all the outdoors-indoors allure of the "Great Camps" of the Adirondacks.

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 Tower Oaks Lodge! 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 standard requirements. We want to ensure that your expectations for your event align with our policies, based on current county & state mandates. Please check with our event manager to determine our current policies based on your event date.

RECEPTIONS

Duration of 3 hours

Monday-Thursday, 11AM – 5PM, must begin by 5PM

Friday-Saturday, 11AM – 1PM, must begin by 1PM

Maximum 50 guests, Food & Beverage minimum: \$1,500

Maximum 70 guests, Food & Beverage minimum: \$2,000

Maximum 100 guests, Food & Beverage minimum: \$3,000

Maximum 150 guests, Food & Beverage minimum: \$5,000

EVENT DETAILS

GRATUITY, TAX & FEES

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be predetermined or added to the final bill the day of event. If gratuity is not predetermined, credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 6% Maryland Sales Tax. All alcoholic beverages are subject to a 9% Alcohol Tax.
- All food & beverage items are subject to a 2% administrative fee (*this fee covers the direct costs of planning your event*).
- Food & Beverage Minimums do not include Maryland Sales or Alcohol Tax, gratuity or additional fees.
- A valid Maryland State Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.
- Clyde's of Tower Oaks Lodge reserves the right to add service charge for large scale events.

DEPOSITS AND PAYMENT

- A non-refundable/non-transferable deposit is due upon booking.
- Deposits are equal to 50% of Food & Beverage Minimum.
- Final payment is due at the conclusion of the event. Billing/invoicing is not available.

CANCELLATIONS

- Cancellations one (1) week prior to event date are subject to 100% of estimated contract cost.
- Large scale event cancellations one (1) calendar month prior to event date are subject to 100% of estimated contract cost, or \$100 per person (whichever amount is greater)

GUARANTEED GUEST COUNT

- A final guest count is due by noon, two business days prior to the event date and is not subject to reduction.
- If no guaranteed guest count is provided by the host, the most recently submitted guest count will serve as the guaranteed guest count.

MENU SELECTION

- Final menu selections are due no later than two weeks prior to event date.
- Happy hour pricing does not apply for events.
- 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.

VALET PARKING

- We provide complimentary valet service after 5pm Wednesday-Saturday. If valet is requested at alternate times, \$500 fee applies.

COCKTAIL RECEPTIONS & BEVERAGE SERVICES

PASSED HORS D'OEUVRES

Priced per 25 pieces

We suggest 4-6 pieces per guest, per hour

Crab Cake Sliders \$120

Chicken Satay \$75

Pepper Steak Crostini \$85

Vegetable Spring Rolls \$65

Mini Quiche \$60

Shrimp Cocktail \$4.29 each

Cheeseburger Sliders \$75

DISPLAY PLATTERS

priced for 25 guests

Farmhouse Cheese Display \$200
seasonal fruit, crackers

Crab and Artichoke Dip \$165
sliced baguette

Hummus and Crudités \$125
grilled pita bread

Buffalo Chicken Wings \$165
blue cheese dressing, celery

Assorted Mini Cupcakes \$75
(2 pieces per guest)

Fried Calamari \$165
marinara sauce

BAR & BEVERAGE SERVICES

Host Bar

All beverages will be billed to the host upon consumption

Non-Alcoholic Open Bar

\$5 per guest

Cash Bar

All beverages will be purchased by guests

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