



EVENT INFORMATION

Situated in one of the D.C. metro area's most stylish neighborhoods, Clyde's of Chevy Chase recreates the romance of travel during the twenties and thirties through its interior design.

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 Chevy Chase 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

Race Bar

Maximum of 118 guests seated, 250 standing

Travel Room

Maximum of 176 guests seated

Orient Express

Maximum of 120 guests seated

Full Buyout (Private)

Maximum of 5 hours

Daytime Food & Beverage minimum: \$1,500

Evening Food & Beverage minimum: Sunday-Thursday \$3,500, Friday-Saturday \$5,000

Half Buyout (Semi-Private)

Daytime Food & Beverage minimum: Monday-Thursday \$500, Friday-Sunday \$1,000

Evening Food & Beverage minimum: Sunday- Thursday \$1,500, Friday-Saturday \$2,500

EVENT DETAILS

SERVICE CHARGE AND TAX

All Food & Beverage items are subject to a 20% service charge (including a 2% admin fee). All food, beverage, and service charges are subject to a 6% Maryland Sales Tax. All alcoholic beverages are subject to a 9% Alcohol Tax. A valid Maryland State Tax Exempt Certificate is required for tax exemption.

OTHER FEES

Outside Food & Beverage must be authorized in writing. Any outside wine will be subject to a corkage fee of \$15 per bottle. Outside dessert fee is \$3 per guest. 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. Final Menu selections are due by noon, seven days in advance.

DEPOSITS AND PAYMENTS

An initial non-refundable deposit of \$500 is required to hold the reservation. Final payment is due at the conclusion of the event. Billing and invoicing are not available.

CANCELLATIONS

All cancellations must be received in writing. Cancellations less than two weeks in advance are subject to 50% of the estimated bill (or \$30 per estimated guest, whichever is greater). Cancellations less than two business days are subject to 100% of the estimated bill (or \$30 per guest, whichever is greater).

BEVERAGE SERVICES

Premium Open Bar

Premium liquors, beer, upgraded wines, and non-alcoholic beverages

First hour, \$20 per guest

Second hour, \$17 per guest

Additional hours, \$14 per guest, per hour

Call Brand Open Bar

Call brand liquors, beer, house wines, and non-alcoholic beverages

First hour, \$15 per guest

Second hour, \$12 per guest

Additional hours, \$9 per guest, per hour

Beer & Wine Open Bar

Beer, house wines, and non-alcoholic beverages

First hour, \$12 per guest

Second hour, \$9 per guest

Additional hours, \$7 per guest, per hour

Brunch Open Bar

Champagne, mimosas, and Bloody Marys

\$16 per guest

Champagne Toast

\$5 per guest

Host Bar

All beverages will be billed to the host upon consumption

Cash Bar

All beverages will be purchased by guests

Fee of \$1 per guest will be applied to the host (\$100 minimum)

Non-Alcoholic Open Bar

Sodas, juices, hot tea, and coffee

\$5 per guest

BREAKFAST AND BRUNCH

WEEKDAY BREAKFAST BUFFET

Monday- Friday, 10AM – 1PM

Includes freshly brewed coffee, hot tea, iced tea, orange, grapefruit and tomato juice

Minimum of 20 guests

Please select **one**:

Continental \$16 per guest

seasonal fruit, assorted breakfast breads, yogurt & granola parfait

All American \$18 per guest

scrambled eggs, bacon, brunch potatoes, toast

American-Continental \$20 per guest

combination of All American and Continental

WEEKEND BRUNCH BUFFET

Saturday – Sunday, 10AM - 3PM

Includes freshly brewed coffee, hot tea, iced tea, orange, grapefruit and tomato juice

Minimum of 20 guests, \$32 per guest

Includes:

bacon

sausage or turkey sausage

brunch potatoes

seasonal fruit

coffee cake

assorted breakfast breads

Please select **three**:

Scrambled Eggs

Breakfast Burrito

French Toast

Egg Benedict

Mini Seasonal Breakfast Sandwiches

Granola with Yogurt & Berry Parfait

Seasonal Vegetable Scramble

ACCOMPANIMENTS

Smoked Salmon Platter \$8 per guest

Omelet Station \$7 per guest*

Waffle Station \$5 per guest*

*A culinary attendant fee of \$50 per attendant, per station will be added.

COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

Pre-Dinner passed Hors D'oeuvres \$17 per guest

Two hours of passed Hors D'oeuvres \$32 per guest

Please select **five**, with the option to add at \$3 per guest, per item

Mini Crab Cakes

Baked Brie, Raspberry
& Almond Phyllo

Chicken Skewers

Beef Empanadas

Steak Crostini

Thai Fire Shrimp

Chicken Samosas

Smoked Salmon Canapés

Oysters Rockefeller

Chicken Croquette

Seasonal Vegetable

Tart

Seasonal Vegetable

Canapés

Vegetable Spring Rolls

Bacon-wrapped Scallops

Tuna Tartar spoons

Cheeseburger Sliders

Arancini

Baby Lamb Chops
(add \$2 per guest)

DISPLAYED HORS D'OEUVRES

priced for 25 guests

Farmhouse Cheese Display \$185
seasonal fruit, crackers

Hummus and Crudités \$110
grilled pita bread

Cheeseburger Sliders \$165
pickles, slider sauce

Crab and Artichoke Dip \$145
sliced baguette

Shrimp Cocktail \$3.75 each

Oysters \$2.75 each

Clams \$1.25 each

Chicken Wings \$145
*(please select Buffalo, Carolina Gold or Mambo)
blue cheese dressing, celery*

Fried Calamari \$145
marinara sauce

Chicken Samosas \$125
Chef Cuc's sauce

Assorted Mini Cupcakes \$100

PLATED LUNCH MENU

TWO-COURSE PLATED LUNCH

Includes two courses, soft drinks, iced tea, and coffee

First Course

Please select **one**:

Mixed Green Salad
Caesar Salad
Seasonal Salad
Cup of Soup

Entree

For under 50 guests, please select **two**:

For over 50 guests, please select **one**:

Chicken \$24
(please select Blackened, Marsala, Lemon Caper or Veronique)
Seasonal Vegetarian Pasta \$23
Atlantic Salmon \$28
Jumbo Lump Crab Cake \$30
Grilled Hanger Steak \$30

Vegetarian or vegan option available upon request, \$24 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
Seasonal Fruit Crisp
Chocolate Truffle Cake
Seasonal Fruit Plate & Sorbet

PLATED DINNER MENU

THREE-COURSE PLATED DINNER

Includes three courses, soft drinks, iced tea, and coffee

First Course

Please select **one**:

Mixed Greens Salad
 Caesar Salad
 Seasonal Salad
 Cup of Soup

Entree

For under 50 guests, please select **two**:

For over 50 guests, please select **one**:

Seasonal Vegetable Pasta \$28
 Chicken \$35
(please select Blackened, Marsala, Lemon Caper or Veronique)
 Seasonal Steak \$54
 Jumbo Lump Crab Cakes \$52
 Seasonal Fish \$42
 Atlantic Salmon \$42

OR

Duet Entree

Entire party must have this selection:

Filet Mignon and Jumbo Lump Crab Cake \$57

Vegetarian or vegan option available upon request, \$34 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

Please select **one**:

Cheesecake
 Crème Brûlée
 Seasonal Fruit Crisp
 Chocolate Truffle Cake

BUFFET MENUS

LUNCH BUFFET \$38 per guest

Includes one salad, two entrees, two sides, dessert, soda, iced tea, coffee

DINNER BUFFET \$48 per guest

Includes two salad, three entrees, two sides, dessert, soda, iced tea, coffee

Children 12 and under, \$15 per child

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:

Chicken

(please select Blackened, Marsala, Lemon Caper or Veronique)

Atlantic Salmon

Hanger Steak

Seasonal Vegetable Pasta

Chicken or Beef Pasta

Roasted Turkey Carving (add \$6 per guest)*

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

*A culinary attendant fee of \$50 per attendant, per station will be added

Sides

Please select **two**:

Mashed Potatoes

Roasted Potatoes

Rice Pilaf

Seasonal Vegetables

Mac & Cheese

Couscous

Quinoa Salad

Farro Salad

Seasonal Starch

Dessert

Please select **one**:

Seasonal Fruit

Assorted Petit Pastries

Cookies & Brownies

Mini Cupcakes



BOOKING REQUEST

Thank you for choosing Clyde's of Chevy Chase for your upcoming event. Please fill out the following information and fax or email back this form. After this deposit has been received, a confirmation email will follow. Please contact us if you have not received your confirmation email within 3 business days.

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

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

TERMS & CONDITIONS

1. Final Menu selections must be submitted by noon, seven days before your event.
2. Final guest count and signed contract must be submitted by noon, two business days before your event. This number is a guarantee and is not subject to reduction. Final bill will be charged based on this guarantee.
3. Final payment is due by the end of your event. Billing and invoicing are not available.
4. Outside food brought on premises must be authorized in writing by Clyde's of Chevy Chase. In consideration of the health and safety of our guests, we ask that no leftover food from a buffet or displayed hors d'oeuvres leave our premises with the event host or attendees.
5. According to Maryland State Law, anyone under the age of 21 is not permitted to consume alcoholic beverages. Anyone in your party assisting a person under the age of 21 in receiving alcoholic beverages will be asked to leave.
6. Cancellations made less than one week in advance of an event are subject to 50% of the total estimated bill (or \$30 per estimated guest, whichever is greater). Cancellations less than two business days in advance are subject to 100% of the estimated contract. In the event of a cancellation, deposits may be used towards the booking of a future event within the same calendar year.
7. Deposits are nonrefundable.
8. Any audio and visual equipment must be approved by Clyde's of Chevy Chase.
9. Full buyouts have a Food & Beverage minimum of \$3,500 for evening events, Sunday through Thursday. Full buyouts have a Food & Beverage minimum of \$5,000 for evening events, Friday and Saturday. Half buyouts have a Food & Beverage minimum of \$1,500, Sunday through Thursday. Half buyouts have a Food & Beverage minimum of \$2500, Friday and Saturday.

Name _____ Date _____

Signature: _____