



EVENT INFORMATION

Set against a lakeside community, Clyde's of Columbia attracts nearby shoppers, businesspeople, and families in a friendly atmosphere to enjoy dining with a view.

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 Columbia 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

Front Library

Maximum of 40 guests seated, minimum of 2 hours

Daytime Food & Beverage minimum of \$900, each additional hour \$200

Evening Food & Beverage minimum of \$1800, each additional hour \$500

(Friday and Saturday evenings: minimum of \$3600 for 3 hours, each additional hour \$1000)

Back Library

Maximum of 30 guests seated, minimum of 2 hours

Daytime Food & Beverage minimum of \$700, each additional hour \$200

Evening Food & Beverage minimum of \$1400, each additional hour \$400

(Friday and Saturday evenings: minimum of \$2200 for 3 hours, each additional hour \$800)

Full Library

Maximum of 70 guests seated, minimum of 2 hours

Daytime Food & Beverage minimum of \$1600, each additional hour \$400

Evening Food & Beverage minimum of \$3200, each additional hour \$900

(Friday and Saturday evenings: minimum of \$5800 for 3 hours, each additional hour \$1800)

Pavilion (weather permitting)

Maximum of 150 guests for a standing reception, minimum of 2 hours

Food & Beverage minimum of \$750 per hour; \$250 set up/breakdown fee

Alternate plan must be made for inclement weather, please inquire

EVENT DETAILS

SERVICE CHARGE AND TAX

Optional 20% service charge can be added to all Food & Beverage items for all service and admin fees. All food, beverage, and service charges are subject to a 6% Maryland State 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

Any outside Food & Beverage requires written permission. A corkage fee of \$25 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. Final menu selection is due seven days in advance.

DEPOSITS AND PAYMENTS

An initial \$200 non-refundable deposit is required to hold the reservation. Payment is due at the conclusion of your event. Billing is not available.

CANCELLATIONS

All cancellations must be received in writing. 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 2 business days are subject to a charge 100% of the total estimated bill (or \$30 per guest, whichever is greater).

BREAKFAST AND BRUNCH

WEEKDAY BREAKFAST BUFFET

Monday- Friday, 10AM – 1PM

Includes freshly brewed coffee, iced tea, and orange juice

Minimum of 20 guests

Please select **one**:

All American \$17 per guest

scrambled eggs, bacon, brunch potatoes, toast

Continental \$19 per guest

seasonal fruit, coffee cake, bagels, jam and cream cheese

American-Continental \$18 per guest

combination of All American and Continental

WEEKEND BRUNCH BUFFET

Saturday – Sunday, 10AM - 3PM

Minimum of 20 guests, \$30 per guest

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

Please select **three**:

Corned Beef Hash

Breakfast Sandwiches

French Toast

Scrambled Eggs

Seasonal Frittata

Sausage Gravy & Biscuits

Breakfast Enchiladas

ACCOMPANIMENTS

Seasonal Fruit \$5 per guest

Smoked Salmon Platter \$7 per guest

Deviled Eggs \$5 per guest

PLATED LUNCH MENU

TWO-COURSE PLATED LUNCH

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

First Course

Please select **one**:

Seasonal Market Salad
Caesar Salad
Soup of the Day
Cream of Crab Soup

Entree

Please select **one** menu:

Menu #1 \$22

Please select **three**:

Chicken #1 Sandwich
Reuben
Cheeseburger
Veggie Sandwich

Menu #2 \$27

Please select **three**:

Chicken
Salmon
Jumbo Lump Crab Cake
Beef
Seasonal Ravioli

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
Assorted Ice Cream
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
Soup of the Day
Cream of Crab Soup

Entree

Please select **three**:

Pasta Primavera \$32
Chicken \$34
Seasonal Ravioli \$34
Pan-seared Salmon \$38
Seasonal Steak \$48
Jumbo Lump Crab Cakes \$48

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
Assorted Ice Cream
Sorbet

COCKTAIL RECEPTIONS & BEVERAGE SERVICES

DISPLAYED HORS D'OEUVRES

priced per 25 pieces

We suggest 4-6 pieces per guest, per hour

Mini Crab Cakes \$100	Fried Oysters \$75	Crab-stuffed Mushroom \$100
Spanakopita \$50	Nacho Bar \$75	Chorizo-stuffed Mushroom \$75
Vegetable Spring Rolls \$50	Burger Sliders \$75	Smoked Salmon Crostini \$70
Bacon-wrapped Scallops \$90	Chicken Sliders \$75	Bruschetta Crostini \$50
Shrimp Cocktail \$100	Caprese Sliders \$60	Seasonal Crostini \$50
Meatballs \$55		

priced per 25 guests

Farmhouse Cheese Display \$175
seasonal fruit, crackers

Crab and Artichoke Dip \$135
sliced baguette

Hummus and Crudités \$100
grilled pita bread

Buffalo Chicken Wings \$135
blue cheese dressing, celery

Antipasto Platter \$175

BAR AND BEVERAGE SERVICES

Host Bar

All beverages will be billed to the host upon consumption

Non-Alcoholic Open Bar

\$5 per guest, based on 2 hours

Cash Bar

All beverages will be purchased by guests

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



BOOKING REQUEST

Thank you for considering Clyde's of Columbia for your upcoming event. Please fill out the following information and return by fax or email.

Event Name: _____ Event Date: _____

Type of Function: _____ Room: _____

Estimated Guest Count: _____ Time: _____

Contact Name: _____

Telephone: _____ Fax: _____

E-mail: _____

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1. 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 selection is due seven days in advance.
2. Optional 20% service charge can be added to all Food & Beverage items for all service and admin fees. All food, beverage, and service charges are subject to a 6% Maryland State Tax. All alcoholic beverages are subject to a 9% Alcohol Tax. A valid Maryland State Tax Exempt Certificate is required for tax exemption.
3. Any outside Food & Beverage requires written permission. A corkage fee of \$25 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.

Name _____ Date _____

Signature: _____