



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 a menu using the freshest seasonal fare. We offer a variety of rooms and settings to meet your event needs.

EVENT SPACES

INDOOR DINING

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)

Maximum of 5 hours

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

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

Quarter Race Bar (semi-private)

Maximum of 3 hours

Food & Beverage minimum: \$300

OUTDOOR DINING

3 hour maximum applies for all outdoor dining events

Patio Bar

Maximum of 26 guests seated; 50 standing

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

Evening Food & Beverage minimum: Sunday-Wednesday \$3,000; Thursday-Saturday \$4,000

Patio Dining

Maximum of 46 guests seated; 60 standing

Daytime Food and Beverage minimum: Monday-Sunday \$2,500

Evening Food and Beverage minimum: Sunday-Wednesday \$3,500; Thursday-Saturday \$4,500

Full Buyout Bar & Patio

Maximum of 72 guests seated; 110 standing

Daytime Food and Beverage minimum: Monday-Sunday \$5,000

Evening Food and Beverage minimum: Sunday-Wednesday \$6,000; Thursday-Saturday \$7,000

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, along with proof that payment is issued by the Tax Exempt organization

OTHER FEES

- \$200 room fee applies for Full Buyout & Full Bar & Patio Buyout
- \$100 room fee applies for all other event spaces
- Outside food & beverage must be authorized in writing
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply
- Outside dining furniture removal fee of \$1,000 applies

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
- If no guaranteed guest count is provided by the host, the estimated 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
- A bar & beverage package is required for the full duration of the event

DEPOSITS AND PAYMENTS

- A non-refundable deposit of 50% of the food & beverage minimum is required book the event
- 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 one week are subject to 100% of the estimated bill (or \$30 per guest, whichever is greater)

BEVERAGE SERVICES

Premium Open Bar

Premium liquors beer, wine, and non-alcoholic beverages

First hour, \$22 per guest

Second hour, \$18 per guest

Additional hours, \$15 per guest, per hour

Standard Open Bar

Standard liquor, beer, house wine, and non-alcoholic beverages

First hour, \$18 per guest

Second hour, \$14 per guest

Additional hours, \$12 per guest, per hour

Beer & Wine Open Bar

Beer, house wine, and non-alcoholic beverages

First hour, \$16 per guest

Second hour, \$12 per guest

Additional hours, \$10 per guest, per hour

Brunch Open Bar

Champagne, mimosas, and Bloody Marys

Two hours, \$20 per guest

Additional hours, \$10 per guest

Host Bar

All beverages will be billed to the host upon consumption

Please select premium, standard, or beer & wine only

Champagne Toast

\$5 per guest

Cash Bar

All beverages will be purchased by guests

Bartender service fee of \$2 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 \$20 per guest

seasonal fruit, assorted breakfast breads, yogurt & granola parfait

All American \$22 per guest

scrambled eggs, bacon, brunch potatoes, toast

American-Continental \$26 per guest

combination of All American and Continental

WEEKEND BRUNCH BUFFET

Saturday – Sunday, 10AM - 3PM

Includes freshly brewed coffee, hot tea, iced tea and assorted juices

Minimum of 20 guests, \$35 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

ATTENDED STATIONS

Omelet Station, \$8 per guest

Waffle Station, \$6 per guest

Attendant fee of \$100 per attendant, per 50 guests

ACCOMPANIMENTS

Smoked Salmon Platter \$8 per guest

COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

Pre-Dinner Reception, \$19 per guest, based on one hour (*only available when followed by dinner*)

Cocktail Reception, \$34 per guest, based on two hours

Please select **five**:

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 \$200
seasonal fruit, crackers

Hummus and Crudités \$125
grilled pita bread

Cheeseburger Sliders \$180
pickles, slider sauce

Crab and Artichoke Dip \$165
sliced baguette

Shrimp Cocktail \$4.00 each

Oysters \$3.00 each

Clams \$1.50 each

Chicken Wings \$165
*(please select Buffalo, Carolina Gold or Mambo)
blue cheese dressing, celery*

Fried Calamari \$165
marinara sauce

Chicken Samosas \$135
Chef Cuc's sauce

Assorted Mini Cupcakes \$125

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 \$30
(please select Blackened, Marsala, Lemon Caper or Veronique)
Seasonal Vegetarian Pasta \$28
Atlantic Salmon \$32
Jumbo Lump Crab Cake \$34
Grilled Hanger Steak \$34

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
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 \$35

Chicken \$40

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

Seasonal Fish \$44

Atlantic Salmon \$44

Seasonal Steak \$56

Jumbo Lump Crab Cakes \$58

OR

Duet Entree

Entire party must have this selection:

Filet Mignon and Jumbo Lump Crab Cake \$59

Vegetarian or vegan option available upon request, \$40 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

Please select **one**:

Cheesecake

Crème Brûlée

Seasonal Fruit Crisp

Chocolate Truffle Cake

BUFFET MENUS

LUNCH BUFFET \$42 per guest

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

DINNER BUFFET \$52 per guest

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

Children 12 and under, \$20 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 \$8 per guest)*

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

*A culinary attendant fee of \$100 will be added per attendant, per station, per 50 guests

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 return this form via email. After the deposit has been received, a confirmation email will follow. After we receive this booking form, a credit card authorization for deposit information will be sent to your email through Tripleseat, a secure online system.

Events are not confirmed until booking form and deposit of 50% of the food & beverage minimum are received.

Event Name: _____ Event Date: _____
 Type of Event: _____ Room Request: _____
 Estimated Guest Count: _____ Time: _____
 Contact Name: _____ Telephone: _____
 E-mail: _____

TERMS & CONDITIONS

1. I understand that my credit card will be charged a non-refundable, non-transferable deposit via Tripleseat, a secure online system.
2. I agree to the food & beverage minimum for my requested space as stated in the event packet; it does not include service charge, taxes or fees.
3. I am responsible for confirming the final guest count no later than noon, two business days prior to the event. This number is a guarantee, and not subject to reduction. Should number of guests be higher than guarantee on day of the event, Clyde's will charge accordingly. If guest count is not confirmed, Clyde's will charge based on the most recently submitted count.
4. Final payment is due by the end of the event. Billing and invoicing are not available.
5. 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.
6. 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.
7. Cancellations made less than two weeks 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 one week in advance are subject to 100% of the estimated contract (or \$30 per estimated guest, whichever is greater).
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: _____