



Clyde's
of
Gallery Place

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CURRENT POLICIES

Thank you for considering hosting your event at Clyde's of Gallery Place! 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.

OUR FOOD

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 Gallery Place for your upcoming event. Our Executive Chef and Event Manager 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

**Pricing and capacities set based on current COVID-19 parameters.*

THE PIEDMONT ROOM

Maximum of 36 guests for a seated event

DAYTIME EVENTS

- \$100 room fee
- \$1,000 Food & Beverage minimum

EVENING EVENTS

- \$200 room fee
- \$2,000 Food & Beverage minimum

AV CAPABILITIES

- The Piedmont Room features a podium, wireless microphone, and two wired microphones
- Additional microphones, \$50 each
- Two TVs are prominently featured for presentations
- A screen and projector are available for a \$100 rental fee



7th STREET PARLOR (semi-private)

Maximum of 42 guests for a seated event

DAYTIME EVENTS

- \$100 room fee
- Food & Beverage minimum: \$1,000

EVENING EVENTS

- \$100 room fee
- Food & Beverage minimums: \$2,000



THE CONSERVATORY

Maximum of 18 guests for a seated event

DAYTIME EVENTS

- \$100 room fee
- Food & Beverage minimum: \$500

EVENING EVENTS

- \$100 room fee
- Food & Beverage minimum: \$1,000



CIRCLE DINING ROOM (semi-private)

Maximum of 50 guests for a seated event

DAYTIME EVENTS

- \$100 room fee
- Food & Beverage minimum: \$2,000

EVENING EVENTS

- \$100 room fee
- Food & Beverage minimums: \$3,500



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 pre-determined or added to the final bill the day of the event. If gratuity is not pre-determined, credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 10% DC Sales 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 DC Sales Tax, gratuity or additional fees.
- A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.

DEPOSITS, PAYMENT & CANCELLATION

- 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 one (1) week prior to event date are subject to 100% of estimated contract cost.
- Force Majeure clause included with booking form.

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 count will serve as the guaranteed guest count.
- 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.

MENU SELECTION

- Final food & beverage selections are due two weeks in advance.
- A Bar & Beverage Package is required for the full length of the event.
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- Food pricing currently valid through December 31, 2020. All pricing subject to change in 2021.

OTHER FEES

- Food or beverage may not be brought on or off premise without written permission of the event department.
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.

*Events may potentially be moved into the Piedmont Room at the discretion of the manager.
Should this occur, there will be no additional cost and event hosts will be notified.*

BEVERAGE SERVICES

PREMIUM OPEN BAR

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

First hour, \$18 per guest

Second hour, \$16 per guest

Additional hours, \$12 per guest, per hour

BEER & WINE OPEN BAR

Beer, house wines, and non-alcoholic beverages

First hour, \$16 per guest

Second hour, \$14 per guest

Additional hours, \$10 per guest, per hour

BRUNCH OPEN BAR

Champagne, mimosas, Bloody Marys, and screwdrivers

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

NON-ALCOHOLIC OPEN BAR

Sodas, juices, iced tea, hot tea, and coffee

\$5 per guest

Shots are not permitted during Private Events.

BREAKFAST AND BRUNCH

WEEKDAY PLATED BREAKFAST

Monday - Friday, 7AM - 10:30AM

Pricing based on a two-hour event

Includes coffee, hot tea, iced tea, orange juice

Please select **one**:

Continental \$20 per guest

seasonal fruit, assorted breakfast breads

All American \$22 per guest

scrambled eggs, bacon, brunch potatoes

American-Continental \$26 per guest

Combination of All American and Continental

WEEKEND BRUNCH BUFFET

To be plated by Gallery Place staff. Attendant fee of \$100, per 50 guests.

Saturday - Sunday, 9AM - 4PM

\$35 per guest

Includes bacon, sausage, brunch potatoes, breakfast breads, coffee, hot tea, iced tea, orange juice

Please select **three**:

Scrambled Eggs

Seasonal Fruit

Eggs Norwegian

Seasonal Fish

Breakfast Burrito

Sausage Gravy & Biscuits

Corned Beef Hash

Yogurt Parfait

Eggs Benedict

French Toast

ACCOMPANIMENTS

Seasonal Fruit Platter, \$6 per guest

Seasonal Salad, \$6 per guest

Smoked Salmon Platter, \$8 per guest

Deviled Egg Platter, \$48 per platter

ENHANCEMENTS

HORS D'OEUVRES

Add a course to lunch or dinner, \$19 per guest.

Hors d'oeuvres will be individually plated and served tableside.

Please select **five**:

Chicken or Beef Skewer	Steak au Poivre Crostini	Pork Slider
Farmhouse Grilled Cheese	Mini Meatballs	Seasonal Vegetarian Crostini
Bacon-wrapped Scallop	Seared Tuna	Cheeseburger Slider
Spanakopita	Vegetable Spring Roll	Chicken Samosa
Mumbo Chicken Bites	Miniature Crab Cake	Lobster Roll <i>(additional \$2 per piece)</i>

DISPLAY PLATTERS

Priced per 25 guests, displayed per table

Farmhouse Cheese Display
seasonal fruit, crackers
\$200

Hummus & Crudités
grilled pita bread
\$125

Double-dipped Buffalo Wings
blue cheese, celery
\$165

Crab and Artichoke Dip
sliced baguette
\$165

RAW BAR

Jumbo Shrimp Cocktail, \$4.29 each

PLATED LUNCH MENU

TWO-COURSE PLATED LUNCH

Priced per guest

Includes first course, entree, sodas, iced tea, coffee

First Course

Please select **one**:

Mixed Green Salad

Caesar Salad

Seasonal Salad

Entree

For 75 guests or less please select **two**:

For over 75 guests, please select **one**:

Seasonal Pasta \$29

Herb Roast Chicken \$30

Pan Roasted Salmon \$32

Seasonal Fish \$32

Jumbo Lump Crab Cake \$34

Hanger Steak \$34

Vegetarian or vegan options will be accommodated on day of event, \$30

\$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

Chocolate Cake

Ice Cream

Seasonal Fruit Crisp

Brownie Sundae

Fruit Plate & Sorbet

PLATED DINNER MENU

THREE-COURSE PLATED DINNER

Priced per guest

Includes first course, entree, dessert, sodas, iced tea, coffee

First Course

Please select **one**:

Mixed Green Salad

Caesar Salad

Seasonal Salad

Entree

For 75 guests or less please select **two**:

For over 75 guests, please select **one**:

Seasonal Pasta \$40

Herb Roast Chicken \$42

Seasonal Fish \$46

Pan-seared Salmon \$44

NY Strip \$58

Filet \$58

Jumbo Lump Crab Cakes \$58

Duet Entree

Entire event must have **one** selection:

Roast Chicken & Salmon \$50

Roast Chicken & Jumbo Lump Crab Cake \$52

Filet Mignon & Salmon \$59

Filet Mignon & Jumbo Lump Crab Cake \$61

Vegetarian or vegan options will be accommodated on day of event, \$42

\$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

Chocolate Cake

Ice Cream

Seasonal Fruit Crisp

Brownie Sundae

Fruit Plate & Sorbet