



PRIVATE EVENT INFORMATION

On the lakefront in Downtown Columbia
10221 Wincopin Circle | Columbia, Maryland 21044 | 410.730.2829

Clyde's
of
Columbia

THE **SOUNDRY**

EVENT INFORMATION

Set against a lakeside community, Clyde's of Columbia & The Soundry attracts nearby shoppers, business people, 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, we 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 and The Soundry 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 DETAILS

SERVICE CHARGE AND TAX

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 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 Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization. Clyde's of Columbia & The Soundry reserve the right to add service charge for large scale events.

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.

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 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. Reception style events require a food minimum of \$34/person for full guest count.

DEPOSITS AND PAYMENTS

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

All cancellations must be received in writing. 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).

EVENT SPACES

CLYDE'S OF COLUMBIA

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

Set up/Breakdown Fee: \$250

Alternate plan must be made for inclement weather, please inquire

THE SOUNDRY

Maximum of 150 guests seated, 275 standing

Room Rental Fee: \$500

Daytime Food & Beverage Minimums: Monday – Friday \$1,500

Saturday – Sunday \$2000

Evening Food & Beverage Minimums: Monday – Thursday \$2750

Friday – Saturday \$5500

Sunday \$3000

BAR AND BEVERAGE SERVICES

PREMIUM OPEN BAR

Premium liquor, beer, wine, non-alcoholic beverages

One hour \$22 per person

Second hour \$18 per person

Additional hours \$15 per person/per hour

STANDARD OPEN BAR

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

One hour \$18 per person

Second hour \$16 per person

Additional hours \$12 per person/per hour

BEER & WINE OPEN BAR

Beer, house wines and non-alcoholic beverages

One hour \$16 per person

Second hour \$14 per person

Additional hours \$10 per person/per hour

BRUNCH OPEN BAR

Sparkling Wine, Mimosas and Bloody Marys

Two hours \$20 per person

Additional hours \$10 per person/per hour

HOST BAR

Select from premium, standard, or beer & wine only

Beverages will be charged to final bill based upon consumption

CASH BAR

All beverages to be purchased by guests

Bartender service fee of \$2 per person (minimum fee of \$100) will be charged to final bill

NON-ALCOHOLIC OPEN BAR

Soda, juice, iced tea, coffee

\$5 per person

BREAKFAST AND BRUNCH MENU

WEEKDAY BREAKFAST BUFFET

Monday – Friday, 10 AM – 1 PM

Minimum of 20 guests

Includes freshly brewed coffee, iced tea, and orange juice

Please select one:

CONTINENTAL \$20 per guest
seasonal fruit, coffee cake, bagels, jam, and cream cheese

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, 10 AM – 3 PM

Minimum of 20 guests, \$35 per guest

Includes bacon, sausage, brunch potatoes, breakfast breads, 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 (MINIMUM OF 25 GUESTS)

Seasonal Fruit \$6 per guest

Smoked Salmon Platter \$8 per guest

Deviled Eggs \$48 per platter

PLATED LUNCH MENU

TWO-COURSE PLATED LUNCH

Includes starter, choice of two entrées, soft drinks, iced tea, and coffee

FIRST COURSE

Please select one:

Seasonal Market Salad

Caesar Salad

Soup of the Day

Cream of Crab Soup

ENTRÉE

Please select two:

Veggie Sandwich \$24

Chicken #1 Sandwich \$25

Cheeseburger \$25

Reuben \$26

Seasonal Ravioli \$28

Chicken \$30

Salmon \$32

Jumbo Lump Crab Cake \$34

Hanger Steak \$34

Vegetarian and vegan

options available upon request \$30

\$16 children's menu available for ages 10 and under

Our Chef will prepare accompanying dishes for the entrées based on seasonal availability. Please refer to our regular menus for examples of entrée presentations.

DESSERT Add \$6 per guest

Please select one:

Cheesecake

Assorted Ice Cream

Sorbet

PLATED DINNER MENU

THREE-COURSE PLATED DINNER

Includes starter, choice of two entrées, dessert, soft drinks, iced tea, and coffee

FIRST COURSE

Please select one:

Mixed Greens Salad
Caesar Salad
Soup of the Day
Cream of Crab Soup

ENTRÉE

Please select two:

Pasta Primavera\$35
Seasonal Ravioli.....\$38
Chicken.....\$40
Pan-Seared Salmon\$44
Seasonal Steak.....\$58
Jumbo Lump Crab Cakes\$58
Vegetarian and vegan
options available upon request\$40
\$16 children's menu available for ages 10 and under

Our Chef will prepare accompanying dishes for the entrées based on seasonal availability. Please refer to our regular menus for examples of entrée presentations.

DESSERT

Please select one:

Cheesecake
Assorted Ice Cream
Sorbet

COCKTAIL RECEPTIONS & BEVERAGE SERVICES

PASSED OR DISPLAYED HORS D'OEUVRES

Priced per 25 pieces

We suggest 4-6 pieces per guest, per hour.

Mini Crab Cakes..... \$120
Bacon-Wrapped Scallops.....\$90
Shrimp Cocktail..... \$100
Meatballs.....\$65
Fried Oysters.....\$95
Burger Sliders.....\$90
Chicken Sliders.....\$90
Caprese Skewers\$80
Crab-Stuffed Mushroom \$100
Chorizo-Stuffed Mushroom.....\$75
Smoked Salmon Crostini.....\$75
Bruschetta Crostini\$50
Seasonal Crostini.....\$50

DISPLAYED HORS D'OEUVRES

American Farmhouse Cheese..... \$200
seasonal fruit, crackers
Hummus and Crudités \$125
grilled pita bread
Antipasto Platter..... \$200
Crab and Artichoke Dip \$165
sliced baguette
Buffalo Chicken Wings..... \$165
blue cheese dressing, celery