



## EVENT INFORMATION

Finding inspiration in the beauty and expanse of an adjacent 21-acre private nature preserve, Clyde's Tower Oaks Lodge recreates all the outdoors-indoors allure of the "Great Camps" of the Adirondacks.

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 Tower Oaks Lodge for your upcoming event. Our Executive Chef and Management are here to help you create an event using the freshest seasonal fare.

### RECEPTIONS

Duration of 3 hours

Monday-Thursday, 11AM – 5PM, must begin by 5PM

Friday-Saturday, 11AM – 1PM, must begin by 1PM

#### **Maximum 50 guests**

Food & Beverage minimum: \$1,500

#### **Maximum 70 guests**

Food & Beverage minimum: \$2,000

#### **Maximum 100 guests**

Food & Beverage minimum: \$3,000

#### **Maximum 150 guests**

Food & Beverage minimum: \$5,000

## EVENT DETAILS

### SERVICE CHARGE AND TAX

- All Food & Beverage items are subject to a 20% service charge and a 6% Maryland State Sales Tax
- All alcoholic beverages are subject to a 9% Alcohol Tax

### VALET PARKING

- We provide this complimentary service after 5PM Wednesday-Saturday.
- Valet service is available at other times for a \$500 fee

### 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

### FOOD & BEVERAGE SELECTIONS

- Final menu selections are due no later than two weeks prior to event date
- Happy hour pricing does not apply for events

### 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)

## COCKTAIL RECEPTIONS & BEVERAGE SERVICES

### PASSED HORS D'OEUVRES

Priced per 25 pieces

We suggest 4-6 pieces per guest, per hour

Crab Cake Sliders \$120

Chicken Satay \$75

Pepper Steak Crostini \$85

Vegetable Spring Rolls \$65

Mini Quiche \$60

Shrimp Cocktail \$4.00 each

Cheeseburger Sliders \$75

### DISPLAY PLATTERS

priced for 25 guests

Farmhouse Cheese Display \$200  
*seasonal fruit, crackers*

Crab and Artichoke Dip \$165  
*sliced baguette*

Hummus and Crudités \$125  
*grilled pita bread*

Buffalo Chicken Wings \$165  
*blue cheese dressing, celery*

Assorted Mini Cupcakes \$75  
*(2 pieces per guest)*

Fried Calamari \$165  
*marinara sauce*

### BAR & BEVERAGE SERVICES

#### Host Bar

All beverages will be billed to the host upon consumption

#### Non-Alcoholic Open Bar

\$5 per guest

#### Cash Bar

All beverages will be purchased by guests

Bartender service fee of \$2 per guest (\$100 minimum) will be applied to the final bill



## BOOKING REQUEST

Thank you for considering Clyde's Tower Oaks Lodge for your upcoming event. Please fill out the following information and return this form by email.

Event Name: \_\_\_\_\_ Event Date: \_\_\_\_\_

Type of Event: \_\_\_\_\_ Time: \_\_\_\_\_

Estimated Guest Count: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

1. I understand all Food & Beverage items are subject to a 20% service charge and a 6% Maryland State Sales Tax. All alcoholic beverages are subject to a 9% Alcohol Tax.
2. I understand that my credit card will be charged a non-refundable, non-transferable deposit via our secure online system.
3. Cancellations less than two weeks in advance are subject to 50% of the estimated cost (or \$30 per guest, whichever is greater). Cancellations less than one week in advance are subject to a charge of 100% of the estimated bill (or \$30 per guest, whichever is greater).
4. Prices are subject to change until menu selections are confirmed per your banquet event order.
5. Final payment must be made in full by the end of the event. If payment is not provided, the card on file will be charged for the event. Billing is not available.

Name \_\_\_\_\_ Date \_\_\_\_\_

Signature: \_\_\_\_\_