



# PRIVATE EVENT INFORMATION



3236 M St. NW, Washington, DC 20007  
Phone: 202.333.9180 | [gtevents@clydes.com](mailto:gtevents@clydes.com)

# TABLE OF CONTENTS

<i>About.....</i>	<i>3</i>
<i>Beverage Packages .....</i>	<i>4</i>

## RECEPTIONS

<i>Hors D'oeuvres.....</i>	<i>5</i>
<i>Platters &amp; Boards.....</i>	<i>6</i>
<i>Dips &amp; Spreads.....</i>	<i>7</i>
<i>Lunch .....</i>	<i>8</i>
<i>Dinner.....</i>	<i>9</i>
<i>Buffet.....</i>	<i>10</i>
<i>Sides &amp; Desserts.....</i>	<i>11</i>
<i>Event Spaces .....</i>	<i>12</i>
<i>Event Details .....</i>	<i>13</i>





# ABOUT

Since 1963, the original Clyde's of Georgetown has become a local favorite and helped transform M Street from a row of dimly lit watering holes to the commercial destination it is today.

## OUR FOOD

Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term. 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. Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea." In addition to our local, farm-grown produce and seafood, we proudly serve Cedar River Farms® Natural Beef, humanely raised, free of hormones and antibiotics.

Thank you for considering Clyde's of Georgetown for your upcoming event. Our sincere belief is that great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create that experience.

## EVENTS TEAM

To learn more about hosting a private event at Clyde's of Georgetown, please contact our team:

Phone: 202.333.9180

Email: [gtevents@clydes.com](mailto:gtevents@clydes.com)



# BEVERAGE PACKAGES

## HOST BAR

Beverages will be billed to the host based upon consumption.

## CASH BAR

All beverages will be purchased by guests.

Bartender fee of \$3 per guest will be applied to the final bill (\$125 minimum)

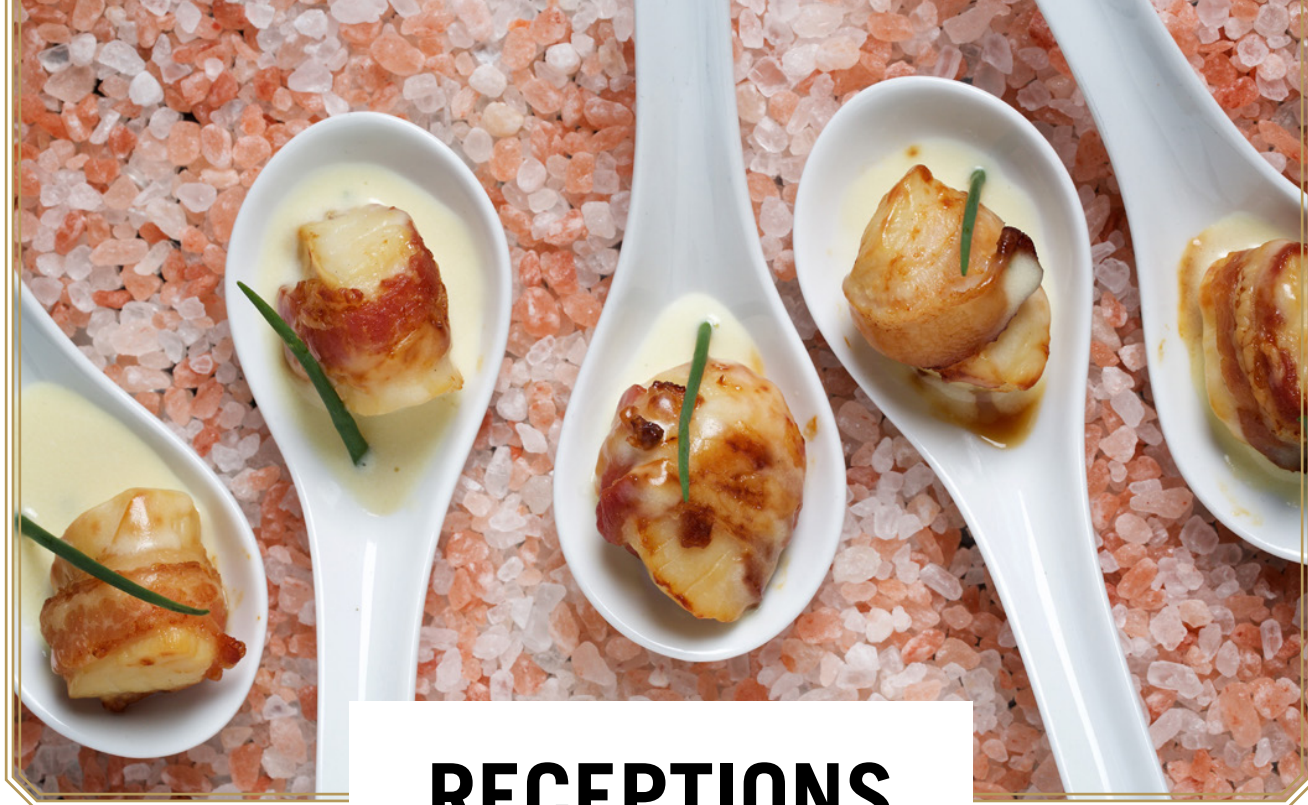
## NON-ALCOHOLIC

\$7 per guest

Coke, Diet Coke, Sprite, Q Club Soda and Tonic, juices, iced tea, hot tea, and coffee

*Shots are not permitted during Private Events.*





# RECEPTIONS

**PRE-DINNER:**  
Choose 5: \$23 per guest  
Choose 8: \$38 per guest

**COCKTAIL RECEPTION (2 Hour Service):**  
Choose 5: \$41 per guest  
Choose 8: \$65 per guest  
Choose 10: \$81 per guest

## PASSED HORS D'OEUVRES

- |  |  |  |
|--|--|--|
| • Mini Crab Cakes<br><i>Tartar</i>                                       | • Crispy Chicken Bites<br><i>Honey Sriracha or mumbo</i>       | • Cheeseburger Sliders<br><i>American cheese, pickles, ketchup</i> |
| • Seared Scallop<br><i>Bacon-wrapped scallops,<br/>Dijon maple glaze</i> | • Grilled Cheese<br><i>Pimento cheese, smoked ham</i>          | • Stuffed Mushroom Florentine<br><i>Spinach, Parmesan</i>          |
| • Maryland Crab Soup Shooter   | • Steak Tartare<br><i>Route 11 potato chips</i>                | • Hummus & Cucumber<br><i>Aleppo pepper, olive oil</i>             |
| • Filet Steak Bites<br><i>Horseradish aioli</i>                          | • Coconut Shrimp<br><i>Sweet chili sauce</i>                   |  |
| • Filet Mignon Crostini<br><i>Horseradish aioli</i>                      | • Whipped Goat Cheese Crostini<br><i>Peperonata</i>            |  |
| • Mini Meatballs<br><i>Marinara, Pecorino Romano</i>                     | • Mac & Cheese Bites<br><i>Hot pepper mayo</i>                 |  |
| • Vegetable Spring Rolls<br><i>Nuoc cham or sweet chili sauce</i>        | • Potato & Kale Croquettes<br><i>Romesco sauce</i>             |  |
| • Arancini<br><i>Marinara</i>  | • Smoked Salmon & Cucumber<br><i>Whipped dill cream cheese</i> |  |



# RECEPTIONS

## DISPLAYED

One platter serves up to 25 guests

## BOARDS AND PLATTERS

Farmhouse Cheese Board.....\$240

*Assorted cheese, grapes, crackers, bread*

Charcuterie Board.....\$240

*Assorted cured meats, pickled vegetables, olives, bread, mustard*

Farmhouse Cheese & Charcuterie Board.....\$240

*Assortment of cheese and cured meats, crackers, bread, pickled vegetables, olives, mustard*

### Sliders

- Cheeseburger.....\$180
- Crab cake .....\$220

Mini Crab Cake Platter .....\$220

*Tartar sauce, lemon*

Meatballs .....\$175

*Beef, Veal & Pork*

Chicken Wings or Chicken Bites

*Buffalo or honey mustard*

*Dipping sauces: choice of blue cheese or ranch*

*Wings .....\$190*

*Bites .....\$175*





# RECEPTIONS

## DISPLAYED

### DIPS & SPREADS

*Priced per 25 guests*

#### HOT ITEMS

- Crab & Artichoke Dip.....\$200  
*Sliced baguette*
- Spinach & Artichoke Dip.....\$175  
*Sliced baguette*

#### COLD ITEMS

- Hummus & Crudités..... \$150  
*Grilled pita, pico, roasted red pepper, feta, cucumbers,  
baby carrots, tomatoes, radishes, pepperoncini, gem lettuce*
- French Onion Dip.....\$135  
*Caramelized onions, shallots, sour cream, mayo,  
Worcestershire sauce, Route 11 chips*



# LUNCH

## TWO-COURSE PLATED LUNCH

Includes first and second course, soft drinks, iced tea, coffee, and hot tea. Desserts may be added for an additional fee.

Children's menu, available for ages 10 and under: \$20 per child.

For events with 55 guests & under, please select two entrees for your guests to choose between.

### FIRST COURSE

Select one:

- Caesar Salad
- Mixed Greens Salad
- Market Salad
- Maryland Crab Soup

### SECOND COURSE

#### Entree Salads & Sandwiches

- Steak Wedge Salad.....\$32
- Chicken Cobb Salad.....\$28
- Turkey Club with Avocado....\$28
- Chicken #1 .....\$28

#### Chicken & Beef

- Roasted Chicken Breast.....\$36
- Filet Mignon 6 oz .....\$41
- New York Strip Steak 8 oz..... \$46

#### Seafood

- Pan-Seared Salmon .....\$38
- Pan-Roasted Seasonal Fish... \$41
- Jumbo Lump Crab Cake..... \$41

#### Pasta & Vegetarian

- Pasta Bolognese..... \$30
- Cauliflower Steak.....\$34
- Ricotta Ravioli ..... \$30

### SIDES

Select two options from [Page 11](#)

Served plated with entree

### DESSERT

Additional \$8.50 per guest

Select one option from [Page 11](#)





# DINNER

## THREE-COURSE PLATED DINNER

Includes first and second courses, dessert, soft drinks, iced tea, coffee, and hot tea.

Children's menu, available for ages 10 and under: \$20 per child.

For events with 55 guests & under, please select two entrees or one duet for your guests to choose between.

### FIRST COURSE

- Caesar Salad
- Mixed Greens Salad
- Market Salad
- Maryland Crab Soup

### SECOND COURSE

#### Chicken & Beef

- Roasted Half-Chicken ..... \$50
- Filet Mignon 8 oz ..... \$70
- New York Strip 14 oz ..... \$70

#### Seafood

- Pan-Seared Salmon ..... \$53
- Pan-Roasted Seasonal Fish ..... \$55
- Jumbo Lump Crab Cakes ..... \$70

#### Pasta & Vegetarian

- Cauliflower Steak ..... \$45
- Ricotta Ravioli ..... \$45
- Pasta Bolognese ..... \$45

### DUETS

Include salads & dessert

- Filet Mignon & Salmon ..... \$72
- Filet Mignon & Crab Cake ..... \$78
- Filet Mignon & Shrimp ..... \$70

### SIDES

Select two options from [Page 11](#)

Served plated with entree

### DESSERT

Select one option from [Page 11](#)



# BUFFET

For parties of 25 or more  
Includes three courses, soft drinks, iced tea, coffee, and hot tea

Lunch: includes one salad, two entrees (or one entrée & one pasta), two sides, and assortment of petite pastries \$45  
Dinner: includes two salads, two entrees & one pasta, two sides, and assortment of petite pastries \$65

## SALADS

- Caesar Salad
- Mixed Greens Salad
- Market Salad

## ENTREE

- Chicken  
*Choice between: crispy roasted chicken, chicken marsala, chicken piccata, or chicken Parmesan*
- Salmon  
*Choice between: lemon-caper beurre blanc, peperonata*
- Seasonal Fish  
*Choice between: lemon-caper beurre blanc, peperonata*
- Flat Iron Steak  
*Choice between: bordelaise, chimichurri, or bearnaise*
- Petite Filet Medallions (+\$12)  
*Choice between: bordelaise, chimichurri, or bearnaise*
- Jumbo Lump Crab Cakes (+\$14)  
*Tartar sauce, lemon*
- Grilled Pork Chops 5 oz  
*Choice between: shallot-dijon sauce or chimichurri*

## PASTA

- Chicken Farfalle  
*Shiitake-cremini mushroom sauté, Marsala cream, parsley, Pecorino Romano*
- Shrimp Orecchiette  
*Cherry tomatoes, basil, garlic, chili flakes, white wine-lemon butter*
- Rigatoni Bolognese  
*Beef and pork ragu, Grana Padano*

## VEGETARIAN PASTAS

Fall/Winter:

- Butternut Squash Ravioli
- Mushroom Garganelli
- Penne with Creamed Leek & Spinach
- Penne alla Norma

Spring/Summer:

- Spinach-Lentil Orecchiette
- Asparagus Campanelle
- Rigatoni with Butter-Roasted Tomato Sauce
- Ricotta Ravioli with Tomato & Corn Chesapeake





# SIDES & DESSERTS

## SIDES

- Whipped Potatoes
- Parmesan-Garlic Roasted Fingerling Potatoes
- Potato Gratin/Pave
- Baked Mac & Cheese
- Carolina Rice with sesame seeds
- Polenta
- Ancient Grains
- French Green Lentils
- Garlic Butter Green Beans
- Chili-Garlic Broccolini
- Glazed Baby Carrots
- Brussels Sprouts with maple bacon, honey-whole grain mustard vinaigrette
- Pan-Roasted Brussels Sprouts with sherry, vinegar, thyme, lemon zest
- Roasted Garlic & Thyme Cremini Mushrooms

## BOUNTY OF THE SEASON

Available from our local farms in the spring and summer months:

- Ratatouille: Spring/Summer
- Asparagus: Spring/Summer
- Tomato & Corn Chesapeake: Spring/Summer

## DESSERTS

### PLATED FOR LUNCH AND DINNER

- Chocolate Brownie Sundae  
*Vanilla ice cream, caramel sauce, whipped cream*
- Salted Caramel Bread Pudding  
*Vanilla ice cream*
- Cheesecake
- Key Lime Pie  
*Raspberry sauce, whipped cream*
- Sorbet or Ice Cream
- Seasonal
  - » Warm Apple Crumble: Fall/Winter
  - » Strawberry Shortcake: Spring
  - » Peach Cobbler: Summer

### FAMILY STYLE

*Priced per 25 guests*

House-Made Cookies & Brownie Bites

House-Made Cheesecake & Brownie Bites

Assorted Petite Pastries | 2 per guest

*3 per guest..... add \$3 per person*

# ATRIUM

ROOM CAPACITY:  
55 SEATED GUESTS  
65 STANDING GUESTS  
45 GUESTS WITH BUFFET

## DAYTIME EVENTS

Monday–Friday  
\$200 Room Fee  
Food & Beverage Minimum:  
Monday–Friday \$1,200

## EVENING EVENTS

Monday–Thursday  
\$400 Room Fee  
Food & Beverage Minimum:  
\$2,400

# THE BIG BACK

ROOM CAPACITY:  
30 SEATED GUESTS

## DAYTIME EVENTS

Monday–Friday  
\$100 Room Fee  
Food & Beverage Minimum:  
Monday–Friday \$900

## EVENING EVENTS

Monday–Thursday  
\$200 Room Fee  
Food & Beverage Minimum:  
\$1,800

# BACK BAR

ROOM CAPACITY:  
30 STANDING GUESTS

## DAYTIME EVENTS

Monday–Friday  
\$100 Room Fee  
Food & Beverage Minimum:  
Monday–Friday \$900

## EVENING EVENTS

Monday–Thursday  
\$200 Room Fee  
Food & Beverage Minimum:  
\$1,800



# EVENT DETAILS

## GRATUITY, TAX & SERVICE

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be predetermined or added to the final bill the day of the event. If gratuity is not predetermined, 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 4% administrative fee (this fee covers the direct costs of planning your event).
- 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

- Prices are subject to change. Please consult with your event manager upon booking.
- A non-refundable/non-transferable deposit is due upon booking. Deposit will be applied to the final bill. Events are not confirmed until the deposit is received.
- 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

- Cancellations two (2) weeks prior to event date are subject to 100% of estimated contract cost, except in the case of Force Majeure.
- Force Majeure clause included with booking form.

## GUARANTEED GUEST COUNT

- A final guest count is due by noon, three 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.

## SPECIAL SERVICES

- Should you desire entertainment, photography, florals, or other specialty services, your Event Manager would be delighted to assist with referrals and recommendations of our vendor partners.

## SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 3 hours of service. If you wish to increase the length of time for your event, please contact your event manager for pricing information.
- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Manager to facilitate a successful event.

## MENU SELECTION

- Final food and beverage selections are due two weeks in advance. Your events specialist will contact you at least three weeks prior to your event date to guide you through the menu selection process and finalize details for your event unless confirmed in advance.
- For Plated Meals with more than one entree selection:
  - For groups of 50 or more, we require exact entree counts one week prior to the event date. The host is responsible for providing place cards that indicate individual entree selection for each guest.
  - For groups of less than 50 Guests, if entree selections and place cards are not provided in advance, orders will be taken tableside on the day of the event. Please note that table side orders may elongate the overall dining time.
- A Bar & Beverage package is required for the full length of the event and will be confirmed in advance on your Banquet Event Order.
- Food pricing is subject to change until menu selections are confirmed.
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any food allergies and/or dietary restrictions with your event manager.
- Food or beverage may not be brought on or off premise without written permission of the event department.
- Reception style events require a food minimum of \$41/person for full guest count, for two hours of passed hors d'oeuvres or three food stations.