



Clyde's
of
Chevy Chase

PRIVATE EVENTS

EVENT INFORMATION

ABOUT

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.

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 Bell & Evans chicken and Cedar River Farms® Natural Beef, both humanely raised, free of hormones and antibiotics.

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.

COVID-19 POLICIES

Thank you for considering hosting your event at Clyde's of Chevy Chase! 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 standard requirements. We want to ensure that your expectations for your event align with our policies, based on current county & state mandates. Please check with our event manager to determine our current policies based on your event date.

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

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 predetermined or added to the final bill the day of 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 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 State Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.
- Clyde's of Chevy Chase reserves the right to add service charge for large scale events.

DEPOSITS AND PAYMENT

- 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

- 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)

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 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.
- Food pricing is subject to change until menu selections are confirmed.
- 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 restrictions with our event team.

OTHER FEES

- \$200 room fee for Full Buyout & Full Patio Buyout. \$100 room fee for all other event spaces.
- Food or beverage may not be brought on or off premises without written permission of the event department.
- 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.

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 \$4.29 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
8 oz NY Strip Steak - \$38

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

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