



# PRIVATE EVENT INFORMATION



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# 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 Linz Heritage Angus, Keystone Farms Chicken, and Leidy's Premium Duroc Pork.

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)  
Rachael St.Clair—Event Sales Manager



# BAR & BEVERAGE

Additional Beverage Package options:

## HOST BAR

Beverages will be billed to the host based upon consumption.

Please select premium, standard, or beer & wine only.

## NON-ALCOHOLIC

\$9 per guest for up to 3 hours

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

## BEVERAGE ENHANCEMENTS

### PROSECCO TOAST

\$9 per guest

Inquire for full selection of sparkling wines available. Billed upon consumption

### SPECIALTY COCKTAILS

Feature one of our seasonal specialty cocktails. Inquire for current selection. Billed upon consumption.

### ZERO-PROOF COCKTAILS

Non-alcoholic specialty beverages can be featured and billed upon consumption.

Offerings  
change seasonally, pricing  
ranges from \$9-14.

*Shots are not permitted during Private Events.*





# PASSED HORS D'OEUVRES

COCKTAIL RECEPTION (2 Hour Service):

Choose 5: \$45 per guest

Choose 8: \$65 per guest

Choose 10: \$81 per guest

## PASSED HORS D'OEUVRES

- Mini Crab Cakes  
*Herb aioli*
- Scallop with Bacon <sup>GF</sup>  
*Dijon maple glaze*
- Filet Steak Bites <sup>GF</sup>  
*Horseradish aioli*
- Peperonata & Goat Cheese  
*Crostini*
- Mini Meatballs  
*Marinara, Pecorino Romano*

- Vegetable Spring Rolls  
*Sweet chili sauce*
- Arancini  
*Marinara*
- Crispy Chicken Bites  
*Honey Sriracha*
- Grilled Ham and Cheese  
*Pimento cheese*
- Coconut Shrimp  
*Sweet chili sauce*

- Mac & Cheese Bites <sup>V</sup>  
*Hot pepper mayo*
- Smoked Salmon & Cucumber <sup>GF</sup>  
*Whipped dill cream cheese*
- Cheeseburger Sliders  
*American cheese, pickles, ketchup*
- Hummus & Cucumber <sup>GF</sup> <sup>V</sup>  
*Smoked paprika*

### INDIVIDUAL DISPLAY PLATTERS

Choose one selection (serves 25)

\$165 per platter

<sup>V</sup> Vegetarian <sup>GF</sup> Gluten Friendly



## DISPLAYED BOARDS & PLATTERS

One platter serves up to 25 guests

Farmhouse Cheese Board ..... \$255  
*Artisanal cheese, grapes, crackers, bread*

Charcuterie Board ..... \$255  
*Assorted cured meats, pickled vegetables, olives, bread, whole grain mustard*

Farmhouse Cheese & Charcuterie Board ..... \$285  
*Artisanal cheese, assorted cured meats, pickled vegetables, grapes, olives, whole grain mustard, crackers, bread*

### Sliders

- Cheeseburger ..... \$195
- Fried oysters ..... \$210
- Crab cake ..... \$240

Mini Crab Cake Platter ..... \$230  
*Tartar sauce, lemon*

Meatballs ..... \$185  
*Beef, veal & pork*

### Chicken Wings or Chicken Bites

- Buffalo or honey mustard*
- Dipping sauces: choice of blue cheese or ranch*
- Wings ..... \$195
- Bites ..... \$185





# DISPLAYED PLATTERS

## DIPS & SPREADS

*Priced per 25 guests*

### HOT ITEMS

Crab & Artichoke Dip.....\$215

*Baguette*

Spinach & Artichoke Dip..... \$180

*Baguette*

### COLD ITEMS

Hummus & Crudité .....\$165

*Pita bread, peppers, carrots, cucumber*

## RAW BAR

*Priced per piece, minimum of one dozen*

- Raw Oysters .....\$4.00 ea
- Oysters Rockefeller .....\$5.00 ea
- Shrimp Cocktail ..... \$4.75 ea
- Classic Seafood Platter ..... \$150  
*24 oysters, 12 shrimp*
- Signature Seafood Platter .....\$175  
*24 oysters, 12 shrimp, jumbo lump crab salad*



# FOOD STATIONS

For a minimum of 25 guests

Taco Bar ..... \$25/per person

*Chicken tinga, pork carnitas, salsa verde, pico de gallo, cotija cheese, lettuce, diced red onions, pickled red onions, flour tortillas, corn chips*

Mediterranean ..... \$27/per person

*Grilled chicken breast, roasted vegetables, falafel, pita, hummus, whipped feta, tabouleh salad*

Italian ..... \$28/per person

*Rigatoni bolognese, vegetarian pasta, house salad, mozzarella salad, seasonal accompaniments, garlic bread*

Southern ..... \$26/per person

*Shrimp & grits, BBQ pulled pork chilled green bean salad with lemon-basil vinaigrette, cole slaw, potato rolls*

Slider station ..... \$28/per person

*Choose two: crispy chicken, cheeseburger  
Choice of: potato chips, & potato salad or cole slaw*

## DESSERTS

*Priced per 25 guests*

House-made Cookies & Brownie Bites ..... \$158

House-made Cheesecake & Brownie Bites ..... \$175

Assorted Petite Pastries

2 per guest ..... \$215

3 per guest ..... \$255



# TWO-COURSE PLATED LUNCH

Please select one first course and two entrees.

Soft drinks, iced tea, coffee, and hot tea are included.

For groups larger than 30, individual entree selections must be provided 10 days in advance.

The host is responsible for providing place cards that indicate what each guest ordered.

Dessert may be added for an additional fee.

## FIRST COURSE

Select one:

Caesar Salad | Mixed Greens Salad | Market Salad | Soup du Jour

## SECOND COURSE

Select two:

### CHICKEN & BEEF

#### Half Chicken...\$45

*whipped Yukon gold potatoes,  
asparagus, chicken jus*

#### Filet Mignon...\$65

*8-oz beef tenderloin, whipped Yukon  
potatoes, broccolini, bordelaise sauce*

### PASTA & VEGETARIAN

#### Pasta Bolognese...\$38

#### Vegetable Fettuccine...\$35

### SEAFOOD

#### Faroe Island Salmon...\$42

*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

#### Market Catch, Seasonal Fish...\$45

*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

#### Jumbo Lump Crab Cake...\$45

*garlic-herb red bliss potatoes, green beans,  
tartar sauce, lemon*

## DESSERT

Add for \$12

#### Chocolate Brownie Sundae

*Vanilla ice cream, caramel sauce,  
whipped cream*

#### Cheesecake

#### Crème Brûlée

#### Seasonal Bread Pudding

*Vanilla ice cream*

#### Key Lime Pie

*Raspberry sauce, whipped cream*

#### Sorbet or Ice Cream

Each entree is also available in an ever-changing Chef's preparation featuring the freshest market ingredients, please speak with your event manager to learn more about the current offering.

# THREE-COURSE PLATED DINNER

Please select one first course and two entrees or one duet entree, and one dessert.

Soft drinks, iced tea, coffee, and hot tea are included.

For groups larger than 30, individual entree selections must be provided 10 days in advance.

The host is responsible for providing place cards that indicate what each guest ordered.

## STARTER COURSE—RAW BAR ENHANCEMENTS

*Optional*

Raw Oysters | 3 oysters...\$12

Jumbo Shrimp Cocktail | 3 shrimp...\$14

## FIRST COURSE

*Select one:*

Caesar Salad | Mixed Greens Salad | Market Salad | Soup Du Jour

## SECOND COURSE

*Select two main entrees or one duet:*

### CHICKEN & BEEF

**Half Chicken...\$57**  
*whipped Yukon gold potatoes,  
asparagus, chicken jus*

**Filet Mignon...\$75**  
*8-oz beef tenderloin, whipped Yukon  
potatoes, broccolini, bordelaise sauce*

### PASTA & VEGETARIAN

Pasta Bolognese...\$50  
Vegetable Fettuccine...\$45

### SEAFOOD

**Faroe Island Salmon...\$55**  
*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

**Market Catch, Seasonal Fish...\$58**  
*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

**Jumbo Lump Crab Cakes...\$74**  
*garlic-herb red bliss potatoes, green beans,  
tartar sauce, lemon*

## DUETS

*Select one for the entire group*

**Jumbo Lump Crab Cake & Filet Mignon...\$82**  
*4oz filet & one crab cake, garlic-herb red bliss potatoes, green beans,  
bordelaise, lemon beurre blanc*

## DESSERT

**Chocolate Brownie Sundae**  
*Vanilla ice cream, caramel sauce,  
whipped cream*

**Cheesecake**

**Crème Brûlée**

**Seasonal Bread Pudding**  
*Vanilla ice cream*

**Key Lime Pie**  
*Raspberry sauce, whipped cream*

**Sorbet or Ice Cream**

Each entree is also available in an ever-changing Chef's preparation featuring the freshest market ingredients, please speak with your event manager to learn more about the current offering.



# 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 entree & one pasta), two sides, and assortment of petite pastries...\$50

Dinner: includes two salads, two entrees & one pasta, two sides, and assortment of petite pastries...\$72

## FIRST COURSE

Caesar Salad

Mixed Greens Salad

Market Salad

## ENTRÉE

### Market Catch

*Seasonal Fish with Chef's preparation*

### Chicken

*Crispy Roasted Chicken,  
Chicken Marsala, Chicken Piccata,  
or Chicken Parmesan*

### Long Island Steak +\$10

*Bordelaise or Béarnaise*

### Salmon

*Lemon-Caper Beurre Blanc or Chimichurri*

### Petite Filet Medallions +\$14

*Bordelaise or Béarnaise*

### Jumbo Lump Crab Cakes +\$16

*Tartar sauce, lemon*

## PASTAS

### Penne alla Norma 🍴

**Rigatoni with Butter-Roasted Tomato Sauce 🍴**

### Chicken Fusilli

*Shiitake-cremini mushroom sauté, Marsala cream,  
parsley, Pecorino Romano*

### Shrimp Orecchiette

*Cherry tomatoes, basil, garlic, chili flakes,  
white wine-lemon butter*

### Rigatoni Bolognese

*Pork and beef ragu, with grana Padano*

## SIDES

- Whipped Potatoes
- Parmesan-Garlic Roasted Fingerling Potatoes
- Ancient Grains
- Herb Butter Green Beans
- Olive Oil & Lemon Broccolini
- Polenta
- Pan-Roasted Brussels Sprouts with sherry, vinegar, thyme, lemon zest
- Glazed Baby Carrots
- Cauliflower Gratin
- Grilled Zucchini & Squash with Scallion "Dressing"

# ATRIUM

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

## DAYTIME EVENTS

Monday–Friday  
\$400 Room Fee  
Food & Beverage Minimum:  
Monday–Friday \$1,400

## EVENING EVENTS

Monday–Thursday  
\$600 Room Fee  
Food & Beverage Minimum:  
\$3,000

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# THE BIG BACK

**ROOM CAPACITY:**  
**30 SEATED GUESTS**

## DAYTIME EVENTS

Monday–Friday  
\$200 Room Fee  
Food & Beverage Minimum:  
Monday–Friday \$900

## EVENING EVENTS

Monday–Thursday  
\$300 Room Fee  
Food & Beverage Minimum:  
\$2,200

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# BACK BAR

**ROOM CAPACITY:**  
**30 STANDING GUESTS**

## DAYTIME EVENTS

Monday–Friday  
\$200 Room Fee  
Food & Beverage Minimum:  
Monday–Friday \$900

## EVENING EVENTS

Monday–Thursday  
\$300 Room Fee  
Food & Beverage Minimum:  
\$2,200



# 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, & CANCELLATIONS

- A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received.
- Payment is due in full three days prior to the event. Any requested deposits will be credited towards the total cost of your event. Billing/Invoicing is not available.
- Cancellation of any event is subject to a cancellation fee as outlined in your contract.
- Force Majeure clause included in your contract

## 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.