



PRIVATE EVENT INFORMATION



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EVENT SPACES

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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. Upstairs, guests are greeted with authentic racing cars, model planes and steamships, a model train running overhead and remarkable murals and prints. Downstairs, three prized racing cars are on display—a 1957 red Jaguar XKSS with biscuit seats; a 1925 red Morgan trike; and the black 1937 Hillegass, the crown jewel of antique midget racers. The oval walnut bar with chrome strips in its mahogany top, suggesting lanes; a racing flag motif is incorporated into the terrazzo floor at its base is surrounded by red booths like car seats, and lamps made from pistons.

OUR FOOD

The best food starts with the best ingredients. Now widely embraced, most gave this simple idea little thought until recently. At Clyde's Restaurant Group, however, this view has always informed how we create our menus. We embraced a farm-to-table approach before the term was coined. Decades ago, we chose to source ingredients locally, establishing relationships with farmers who grew the best fruits and vegetables around. Working directly with nearby farms gave our chefs the freshest ingredients to create the most flavorful dishes, while also supporting the local economy.

At Clyde's, we call this seasonal, sustainable food philosophy our "Commitment to Better," and it informs everything we do. In addition to local, farm-grown produce, our restaurants showcase the freshest seafood from nearby waters, supporting fishers along the East Coast, including the neighboring Chesapeake Bay. And we proudly serve humanely raised beef and chicken that's free of hormones or antibiotics.

Simply put, we believe great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create a meaningful, memorable experience.

EVENTS TEAM

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

Phone: 301.951.9600

Email: ccevents@clydes.com

EVENT SPACES

at a glance

ORIENT EXPRESS



RACE BAR



PATIO DINING



PATIO BAR





WEEKEND BRUNCH

For parties of 25 or more
Available Saturday & Sunday until 4 pm
Served with coffee, tea, soft drinks, or iced tea

BUFFET \$48 PER GUEST

- Fresh Fruit
- Brunch Potatoes
- Breakfast Breads
- Bacon and Pork or Chicken-Apple Sausage

Select three:

- Scrambled Eggs
- Vegetable Frittata
- Smoked Salmon Platter
Bagels & cream cheese, capers, red onions, chopped egg, cream cheese
- Eggs Benedict
Traditional, Florentine (+\$5.50), Chesapeake (+\$5.50)
- Breakfast Burrito
- French Toast
- Pan-Seared Salmon (lemon-caper butter)
- Shrimp & Grits with Andouille sausage
- Long Island Steak (+\$12)
Choice of two: chimichurri, shallot-Dijon, mushroom red wine sauce
- Crab Cakes (+\$14)
Tartar sauce, lemon

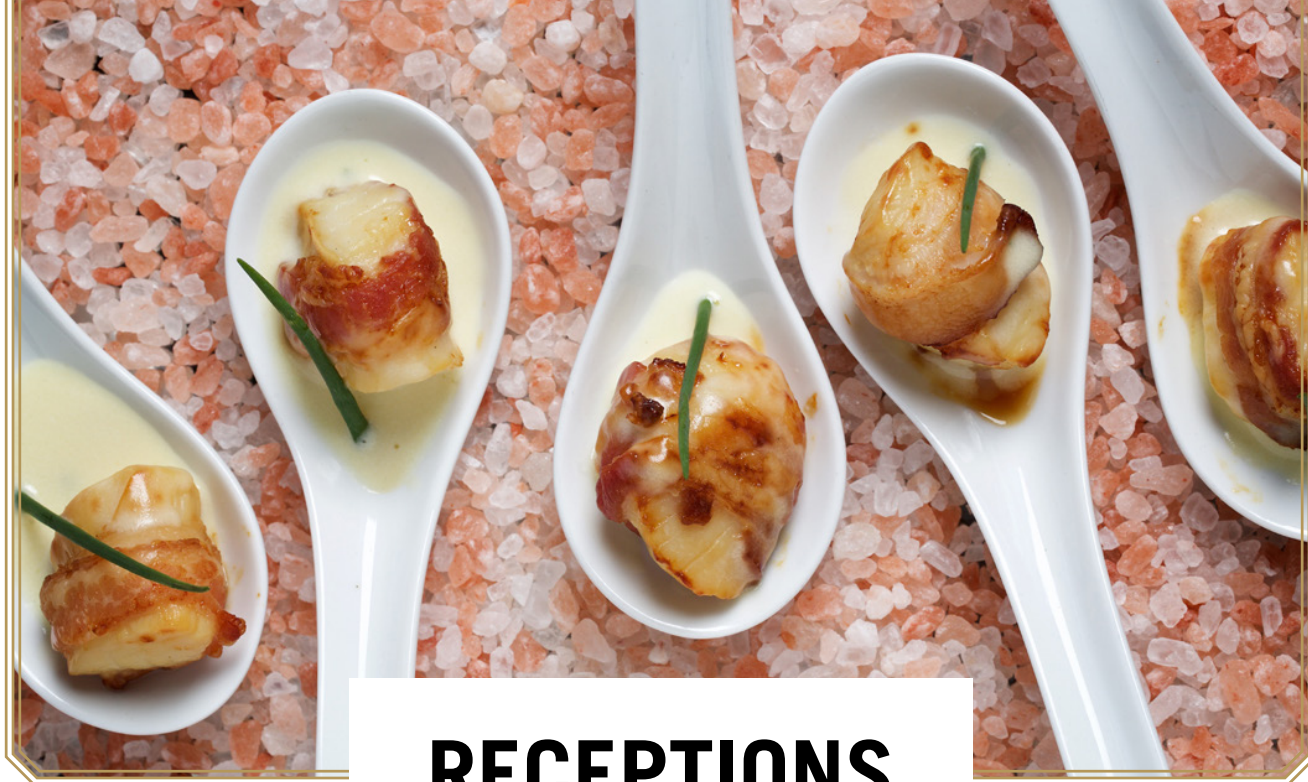
ELEVATE YOUR EXPERIENCE

- Raw Oysters \$4.00/ea (minimum – one dozen)
- Oysters Rockefeller \$5.00/ea (minimum – one dozen)
- Shrimp Cocktail \$4.75/ea (minimum – one dozen)

OMELET STATION

Omelet \$14 per person + \$150 per attendant (1 attendant per 35 guests)

- Mushrooms, tomatoes, cheese, bacon, ham, peppers, onions
- Add crab (\$8 per guest) or shrimp (\$4 per guest)



RECEPTIONS

COCKTAIL HOUR
(must be accompanied by a full menu)
 Choose 5: \$24 per guest
 Choose 8: \$38 per guest

COCKTAIL RECEPTION (2 Hour Service):
 Choose 5: \$45 per guest
 Choose 8: \$65 per guest
 Choose 10: \$81 per guest

PASSED HORS D'OEUVRES

- | | | |
|--|--|--|
| <ul style="list-style-type: none"> • Mini Crab Cakes
<i>Herb aioli</i> • Scallop with Bacon ^{GF}
<i>Dijon maple glaze</i> • Filet Steak Bites ^{GF}
<i>Horseradish aioli</i> • Peperonata & Goat Cheese
<i>Crostini</i> • Mini Meatballs
<i>Marinara, Pecorino Romano</i> • Vegetable Spring Rolls
<i>Sweet chili sauce</i> | <ul style="list-style-type: none"> • Arancini
<i>Marinara</i> • Crispy Chicken Bites
<i>Honey Sriracha</i> • Grilled Ham and Cheese
<i>Pimento cheese</i> • Coconut Shrimp
<i>Sweet chili sauce</i> • Mac & Cheese Bites ^V
<i>Hot pepper mayo</i> • Potato & Kale Croquettes ^V
<i>Herb aioli</i> | <ul style="list-style-type: none"> • Sesame Crusted Tuna
<i>Spicy Ponzu aioli</i> • Smoked Salmon & Cucumber ^{GF}
<i>Whipped dill cream cheese</i> • Cheeseburger Sliders
<i>American cheese, pickles, ketchup</i> • Hummus & Cucumber ^{GF} ^V
<i>Smoked paprika</i> • Baby Lamb Chops ^{GF}
<i>Rosemary Salt</i>
<i>(+\$2.50 per person)</i> |
|--|--|--|

INDIVIDUAL DISPLAY PLATTERS

Choose one selection (serves 25)
\$165 per platter

^V Vegetarian ^{GF} Gluten Friendly



RECEPTIONS

DISPLAYED

One platter serves up to 25 guests

BOARDS AND PLATTERS

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, bread, 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



RECEPTIONS

DISPLAYED

DIPS & SPREADS

Priced per 25 guests

HOT ITEMS

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

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

COLD ITEMS

Hummus & Crudités.....\$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



RECEPTIONS

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*

Slider station \$28/per person

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

CARVING STATIONS

\$150 fee per attendant per 50 guests

Beef Tenderloin Carving \$52/per person

Whipped potatoes, green beans, horseradish sauce, soft rolls

Roasted Turkey Breast Carving \$36/per person

*Whipped potatoes, garlic butter green beans,
cranberry aioli, soft rolls*

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

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

Long Island Steak +\$10

Bordelaise or Béarnaise

Chicken

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

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 🍴

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
- Glazed Baby Carrots
- Pan-Roasted Brussels Sprouts with sherry, vinegar, thyme, lemon zest
- Cauliflower Gratin
- Grilled Zucchini & Squash with Scallion "Dressing"



BAR & BEVERAGE

Please select a beverage option to complement your event.

Option 1: Select a package featured on this page for unlimited consumption.

Option 2: Limited Selections from page 12 to be charged on consumption

STANDARD BAR

2 hour minimum

Two hours, \$46 per guest

Additional hours, \$18 per guest, per hour

- Stolichnaya
- Beefeater Gin
- Jose Cuervo 'Tradicional' Tequila
- El Dorado 3 Year Rum
- Four Roses Bourbon
- Sagamore Rye Whiskey
- Pierre Ferrand '1840' Cognac
- X by Glenmorangie Scotch
- Clyde's Label Chardonnay and Cabernet Sauvignon
- A selection of bottled beers including Miller Lite, Corona, and a rotating selection of local beers
- Non-alcoholic beverages

PREMIUM BAR

2 hour minimum

Two hours, \$58 per guest

Additional hours, \$23 per guest, per hour

- Tito's Vodka
- Hendrick's Gin
- Casamigos Blanco Tequila
- El Dorado 3 Year Rum
- Captain Morgan Spiced Rum
- Woodford Reserve Bourbon
- Sagamore Rye Whiskey
- Macallan 12 year Scotch
- A selection of house wines including Prosecco, Pinot Grigio, Sauvignon Blanc, and Malbec
- A selection of bottled beers including Miller Lite, Corona, and a rotating selection of local beers
- Non-alcoholic beverages

BEER & WINE

2-hour minimum

Two Hours, \$40 per guest

Additional hours, \$12 per guest, per hour

Rotating selection of bottled beers, house wines, and non-alcoholic beverages

BRUNCH DRINKS

Bloody Marys & Mimosas

\$34 per guest for 2 hours

\$10 per guest for each additional hour

*Open bar packages are for the entirety of the event and must be confirmed in advance on the Banquet Event Order.
Shots are not permitted at events*



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

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.

Charged on consumption

SPECIALTY COCKTAILS

Feature one of our seasonal specialty cocktails or non-alcoholic drinks for your guests to enjoy! Inquire for current selection.

Must include a beverage package.

Cocktails will be billed based upon consumption.



ORIENT EXPRESS

ROOM CAPACITY:
100 SEATED GUESTS

DAYTIME EVENTS

\$200 Room Fee

Food & Beverage Minimums:

Sunday–Wednesday \$1,500

Thursday–Saturday \$2,000

EVENING EVENTS

\$200 Room Fee

Food & Beverage Minimums:

Sunday–Wednesday \$3,000

Thursday–Saturday \$5,000

*Availability subject to blackout dates.
Pricing may vary based on event date.*



RACE BAR

ROOM CAPACITY:
110 SEATED GUESTS
250 STANDING GUESTS

DAYTIME EVENTS

\$200 Room Fee
Food & Beverage Minimum:
\$2,500

EVENING EVENTS

\$200 Room Fee
Food & Beverage Minimum:
\$5,000

*Availability subject to blackout dates.
Pricing may vary based on event date.*



PATIO DINING

**ROOM CAPACITY:
50 SEATED GUESTS**

DAYTIME EVENTS

\$200 Room Fee

Food & Beverage Minimums:

Sunday–Wednesday \$2,500

Thursday–Saturday \$3,000

EVENING EVENTS

\$200 Room Fee

Food & Beverage Minimums:

Sunday–Wednesday \$3,500

Thursday–Saturday \$4,500

*Availability subject to blackout dates.
Pricing may vary based on event date.*



PATIO BAR

ROOM CAPACITY:
25 SEATED GUESTS
50 STANDING GUESTS

DAYTIME EVENTS

\$200 Room Fee

Food & Beverage Minimums:

Sunday–Wednesday \$1,500

Thursday–Saturday \$2,500

EVENING EVENTS

\$200 Room Fee

Food & Beverage Minimums:

Sunday–Wednesday \$2,500

Thursday–Saturday \$4,000

*Availability subject to blackout dates.
Pricing may vary based on event date.*

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 6% Maryland Sales Tax. All alcoholic beverages are subject to a 9% Alcohol Tax.
- All food & beverage items are subject to a 4% 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.

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.