



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

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.

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
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 ^{GF}
Dijon maple glaze
- Filet Steak Bites ^{GF}
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 ^V
Hot pepper mayo
- Smoked Salmon & Cucumber ^{GF}
Whipped dill cream cheese
- Cheeseburger Sliders
American cheese, pickles, ketchup
- Hummus & Cucumber ^{GF} ^V
Smoked paprika

INDIVIDUAL DISPLAY PLATTERS

Choose one selection (serves 25)

\$165 per platter

^V Vegetarian ^{GF} Gluten Friendly



DISPLAYED BOARDS & PLATTERS

One platter serves up to 25 guests

| | |
|---|--|
| <p>Farmhouse Cheese Board..... \$255 <i>Artisanal cheese, grapes, crackers, bread</i></p> <p>Charcuterie Board..... \$255 <i>Assorted cured meats, pickled vegetables, olives, bread, whole grain mustard</i></p> <p>Farmhouse Cheese & Charcuterie Board..... \$285 <i>Artisanal cheese, assorted cured meats, pickled vegetables, grapes, olives, whole grain mustard, crackers, bread</i></p> <p>Sliders</p> <ul style="list-style-type: none"> • Cheeseburger \$195 • Fried oysters \$210 • Crab cake \$270 | <p>Mini Crab Cake Platter \$260 <i>Tartar sauce, lemon</i></p> <p>Meatballs \$185 <i>Beef, veal & pork</i></p> <p>Chicken Wings or Chicken Bites <i>Buffalo or honey mustard</i> <i>Dipping sauces: choice of blue cheese or ranch</i></p> <p>Wings \$195</p> <p>Bites \$185</p> |
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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 20, 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 20, 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
60 STANDING GUESTS
40 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

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

BACK BAR

ROOM CAPACITY:
20 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.