



*Clyde's*  
of  
Chevy Chase

**PRIVATE EVENTS**

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March 2025

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# OUR STORY

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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.

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.

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

**Paul Callaway**  
*Private Events Manager*

(301) 951-9600 | [ccevents@clydes.com](mailto:ccevents@clydes.com)

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# EVENT SPACES

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*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
- Coffee Cake
- Bacon and Pork or Turkey Sausage

Select three:

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

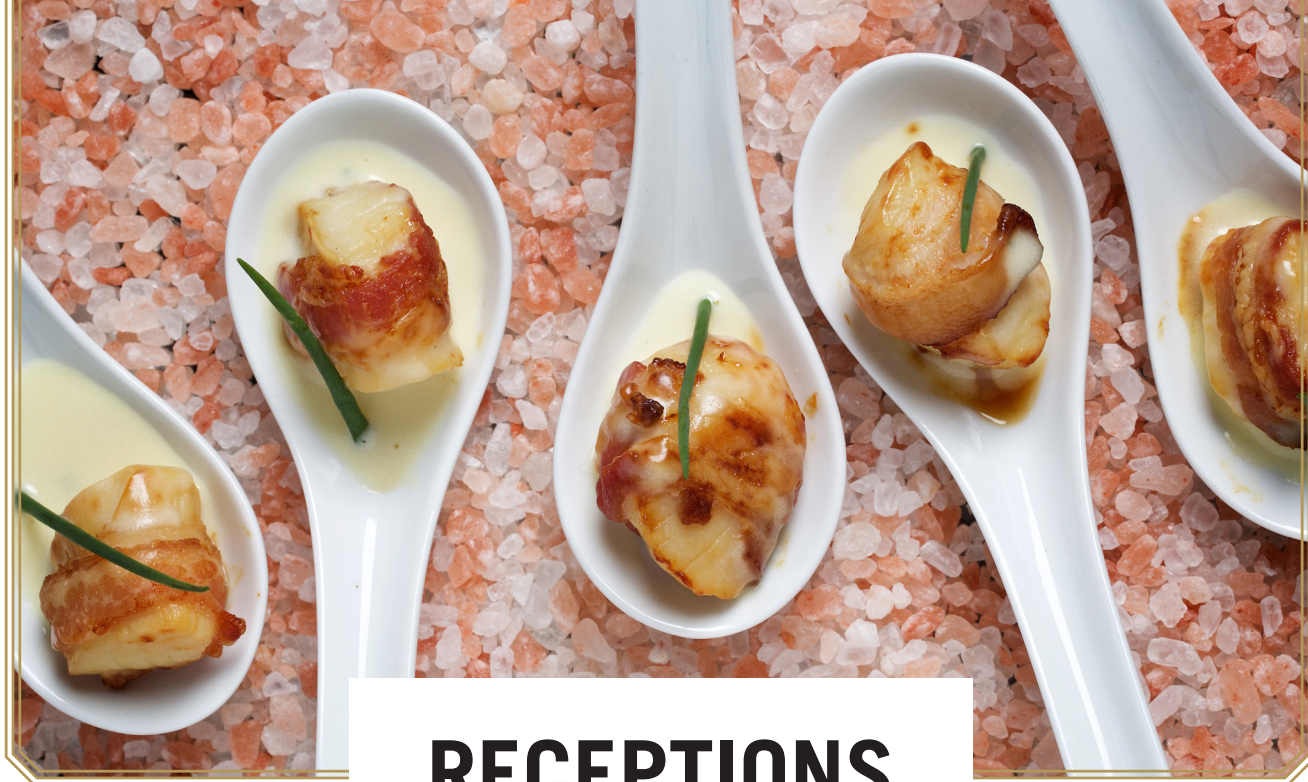
## ELEVATE YOUR EXPERIENCE

- 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 4: \$24 per guest  
 Choose 6: \$38 per guest

**COCKTAIL RECEPTION**  
*(2 Hour Service)*  
 Choose 4: \$45 per guest  
 Choose 6: \$70 per guest

## PASSED HORS D'OEUVRES

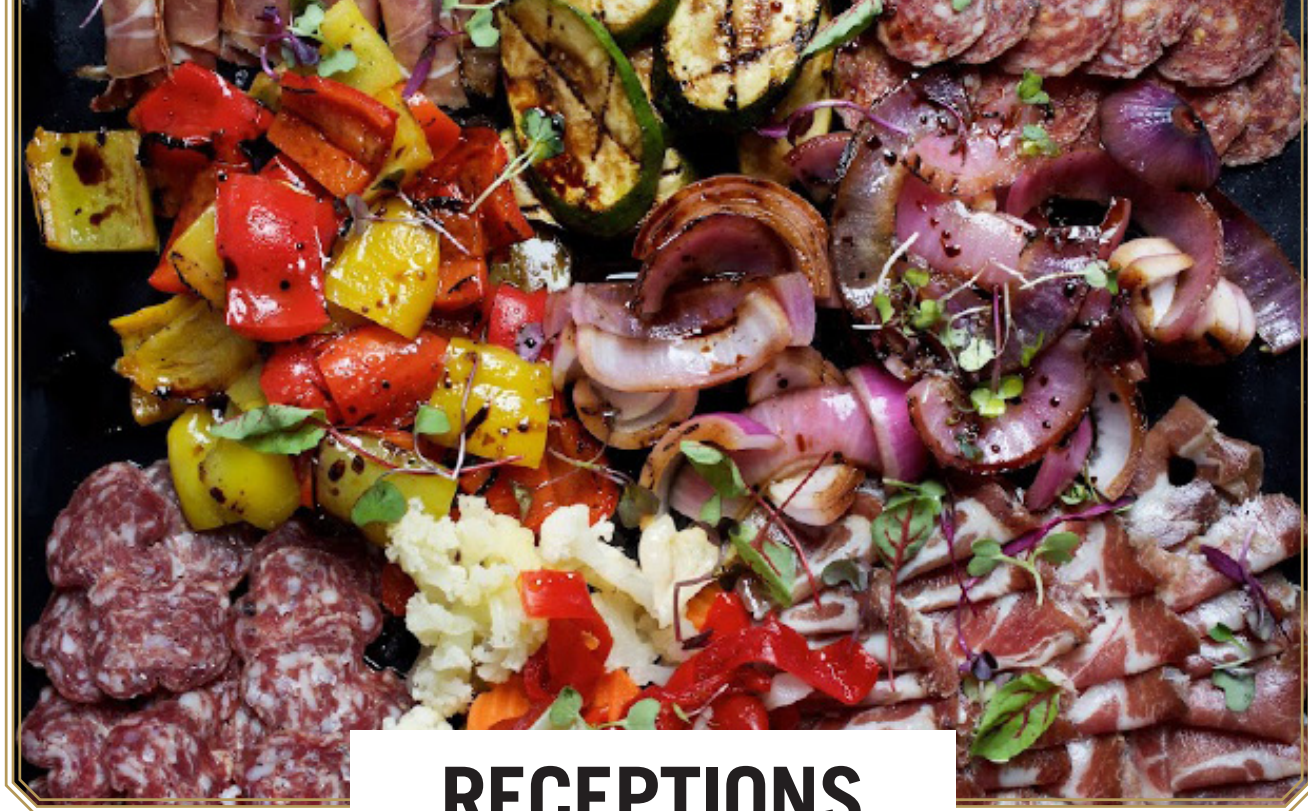
- Mini Crab Cakes  
*Herb aioli*
- Scallop with Bacon <sup>GF</sup>  
*Dijon maple glaze*
- Filet Steak Bites <sup>GF</sup>  
*Horseradish aioli*
- Peperonata & Goat Cheese  
*Crostini*
- Mini Meatballs  
*Marinara, Pecorino Romano*

- 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*

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





# RECEPTIONS

## DISPLAYED

One platter serves up to 25 guests

## BOARDS AND PLATTERS

Farmhouse Cheese Board.....	\$255	Hummus & Cucumber .....	\$175
<i>Artisanal cheese, grapes, crackers, bread</i>		<i>Smoked paprika</i>	
Charcuterie Board.....	\$255	Italian Meatballs .....	\$185
<i>Assorted cured meats, pickled vegetables, olives, bread, whole grain mustard</i>		<i>Beef, veal &amp; pork</i>	
Farmhouse Cheese & Charcuterie Board.....	\$285	Mini Crab Cake Platter .....	\$260
<i>Artisanal cheese, assorted cured meats, pickled vegetables, grapes, olives, whole grain mustard, crackers, bread</i>		<i>Tartar sauce, lemon</i>	
Cheeseburger Sliders .....	\$195	Crispy Chicken Bites .....	\$185
		<i>Buffalo or honey mustard</i>	
Crab Cake Sliders.....	\$270	<i>Choice of blue cheese or ranch (tossed or on the side)</i>	
Vegetable Spring Rolls .....	\$175	Chicken Wings .....	\$195
<i>Sweet chili sauce</i>		<i>Buffalo or honey mustard</i>	
		<i>Choice of blue cheese or ranch (tossed or on the side)</i>	



# RECEPTIONS

## DISPLAYED

### 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

#### PLATTERS AND MORE

Shucker Fee | \$150 per attendant  
*(1 attendant per 25 guests, not to exceed 2 attendants)*

- Classic Seafood Platter ..... \$150  
*24 oysters, 12 shrimp*
- Signature Seafood Platter .....\$175  
*24 oysters, 12 shrimp, Jumbo Lump Crab Dijonnaise*





# RECEPTION 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, grilled zucchini, 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

# 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

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## SECOND COURSE

Select two:

**Half Chicken...\$47**  
*whipped Yukon gold potatoes,  
asparagus, chicken jus*

**Filet Mignon...\$67**  
*8-oz beef tenderloin, whipped Yukon  
potatoes, broccolini, bordelaise sauce*

**Pasta Bolognese...\$38**

**Cauliflower Steak...\$35**

**Vegetable Fettuccine...\$35**

**Faroe Island Salmon...\$43**  
*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

**Market Catch...\$46**  
*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

**Jumbo Lump Crab Cake...\$46**  
*garlic-herb red bliss potatoes, green beans,  
tartar sauce, lemon*

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## DESSERT

Add for \$12

**Chocolate Brownie Sundae**  
*vanilla ice cream*

**Cheesecake**

**Crème Brûlée**

**Bread Pudding**  
*vanilla ice cream*

**Key Lime Pie**  
*whipped cream*

**Sorbet or Ice Cream**

Each entree is 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

## SECOND COURSE

Select two main entrees or one duet:

**Half Chicken...\$59**  
*whipped Yukon gold potatoes,  
asparagus, chicken jus*

**Faroe Island Salmon...\$56**  
*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

**Filet Mignon...\$77**  
*8-oz beef tenderloin, whipped Yukon  
potatoes, broccolini, bordelaise sauce*

**Market Catch...\$59**  
*Carolina gold rice, green beans,  
lemon-caper beurre blanc*

**Pasta Bolognese...\$50**

**Jumbo Lump Crab Cakes...\$75**  
*garlic-herb red bliss potatoes, green beans,  
tartar sauce, lemon*

**Cauliflower Steak...\$45**

**Vegetable Fettuccine...\$45**

## DUET

**Jumbo Lump Crab Cake & Filet Mignon...\$84**  
*4oz filet & one crab cake, garlic-herb red bliss potatoes, green beans,  
bordelaise, lemon beurre blanc*

## DESSERT

**Chocolate Brownie Sundae**  
*vanilla ice cream*

**Bread Pudding**  
*vanilla ice cream*

**New York Cheesecake**

**Key Lime Pie**  
*whipped cream*

**Crème Brûlée**

**Sorbet or Ice Cream**

Each entree is 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.

# LUNCH & DINNER BUFFET

For parties of 20 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

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## ENTRÉE

<b>Market Catch</b> <i>Chef's preparation</i>	<b>Salmon</b> <i>Lemon-Caper Beurre Blanc or Chimichurri</i>
<b>Chicken</b> <i>Crispy Roasted Chicken, Chicken Marsala, Chicken Piccata, or Chicken Parmesan</i>	<b>Petite Filet Mignon +\$14</b> <i>Bordelaise or Béarnaise</i>
<b>Sirloin Steak +\$10</b> <i>Bordelaise or Béarnaise</i>	<b>Jumbo Lump Crab Cakes +\$16</b> <i>Tartar sauce, lemon</i>

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## PASTAS

<b>Penne alla Norma</b> 🍴	<b>Shrimp Orecchiette</b> <i>Cherry tomatoes, basil, garlic, chili flakes, white wine-lemon butter</i>
<b>Rigatoni with Butter-Roasted Tomato Sauce</b> 🍴	<b>Rigatoni Bolognese</b> <i>Pork and beef ragu, with grana Padano</i>
<b>Chicken Fusilli</b> <i>Shiitake-cremini mushroom sauté, Marsala cream, parsley, Pecorino Romano</i>	

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## SIDES

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





# 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, \$50 per guest*

*Additional hours, \$20 per guest, per hour*

- Stoli Vodka
- 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, \$62 per guest*

*Additional hours, \$25 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, \$42 per guest*

*Additional hours, \$14 per guest, per hour*

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

## BRUNCH DRINKS

Bloody Marys & Mimosas

*\$35 per guest for 2 hours*

*\$13 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

## EXCLUSIVE ADD-ONS

### 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.

*Shots are not permitted during Private Events.*





# ORIENT EXPRESS

**ROOM CAPACITY:  
100 SEATED GUESTS**

## DAYTIME EVENTS

\$300 Room Fee

Food & Beverage Minimums:

Sunday–Wednesday \$2,500

Thursday–Saturday \$3,500

## EVENING EVENTS

\$300 Room Fee

Food & Beverage Minimums:

Sunday–Wednesday \$3,500

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.