



PRIVATE EVENTS

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TABLE OF CONTENTS

<i>Our Story.....</i>	<i>3</i>
<i>Beverage Packages</i>	<i>4</i>
<i>Receptions</i>	<i>5</i>
<i>Reception Stations</i>	<i>8</i>
<i>Breakfast & Weekend Brunch.....</i>	<i>9</i>
<i>Plated Lunch.....</i>	<i>10</i>
<i>Plated Dinner</i>	<i>11</i>
<i>Buffet.....</i>	<i>12</i>
<i>Saranac Room.....</i>	<i>13</i>
<i>Event Details</i>	<i>14</i>



OUR STORY

Finding inspiration in the beauty and expanse of an adjacent 21-acre private nature preserve, Clyde's Tower Oaks Lodge recreates all the outdoors-indoors allure of the "Great Camps" of the Adirondacks. The striking white birch entry portal frames a woodland oasis where you'll find a lily pond alive with colorful koi, a wooden foot bridge and a soothing waterfall. Divided into four dining rooms, the Lodge contains a vast collection of art and artifacts such as vintage canoes and row boats, and antique saddles and trophies.

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 Tower Oaks Lodge 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.

To learn more about hosting a private event at Clyde's Tower Oaks Lodge, please contact our team:

(301) 294-0200 | tolevents@clydes.com



BAR & BEVERAGE

Additional Beverage Package options:

HOST BAR

Beverages will be billed to the host based upon consumption.

Please inquire for beverage selections.

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

EXCLUSIVE ADD-ONS

PROSECCO TOAST

\$9 per guest

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

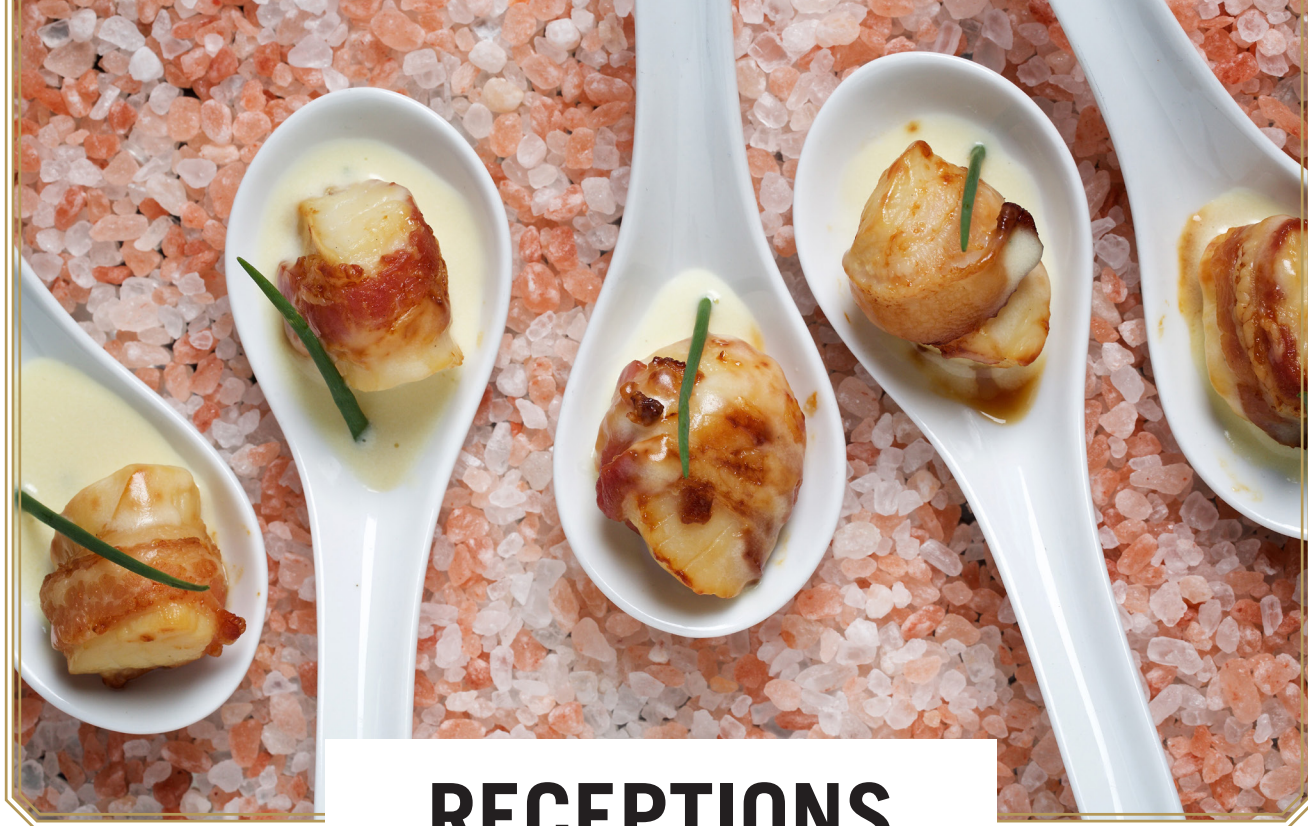
SPECIALTY COCKTAILS

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.



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

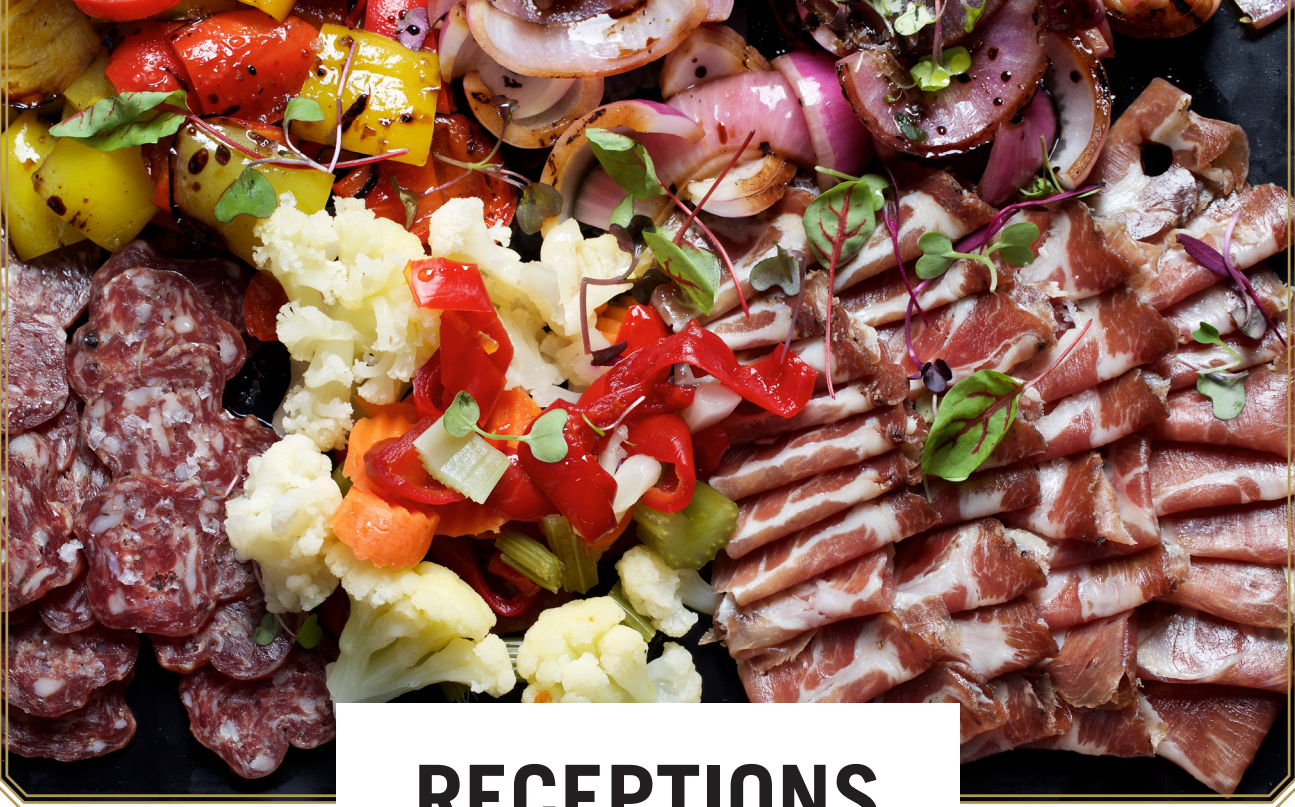
PASSED HORS D'OEUVRES

- Mini Crab Cakes
Herb aioli
- Scallop with Bacon ^{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

^V Vegetarian ^{GF} Gluten



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, whole grain mustard, crackers, bread

Cheeseburger Sliders\$195

Crab Cake Sliders..... \$270

Vegetable Spring Rolls\$175
Sweet chili sauce

Hummus & Cucumber\$175
Smoked paprika

Italian Meatballs\$185
Beef, veal & pork

Mini Crab Cake Platter\$260
Tartar sauce, lemon

Crispy Chicken Bites\$185
*Buffalo or honey mustard
 Choice of blue cheese or ranch (tossed or on the side)*

Chicken Wings\$195
*Buffalo or honey mustard
 Choice of blue cheese or ranch (tossed or on the side)*



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, seasonal accompaniments, garlic bread

Southern \$30/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: 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

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



BREAKFAST & WEEKEND BRUNCH

For parties of 25 or more
 Available Monday through Friday 8:00-10:00 am | Saturday until 4 pm
 Served with coffee, tea, soft drinks, or iced tea

BUFFET \$48 PER PERSON

- Fresh Fruit
- Brunch Potatoes
- Coffee Cake
- Bacon and Pork or Turkey Sausage

Select three:

- Scrambled Eggs
- Vegetable Frittata
- Smoked Salmon Platter
Bagels & cream cheese, capers, red onions, chopped egg, cream cheese
- Eggs Benedict
Traditional, Florentine, Chesapeake (+\$5.50)
- Breakfast Burrito
Scrambled eggs, chorizo, black beans, cheddar, ranchero sauce, sour cream, scallions
- Choice of bacon or sausage
- Pan-Seared Salmon
Lemon-caper butter
- Huevos Rancheros
- French Toast
- Shrimp & Grits with Andouille sausage
- Crab Cakes (+\$14)
Tartar sauce, lemon

ELEVATE YOUR EXPERIENCE

- Assorted Bagels and Cream Cheese \$6.00/per person
- Additional Bacon, Pork or Turkey Sausage..... \$6.00/per person
- Raw Oysters \$4.00/ea (minimum one dozen)
- Oysters Rockefeller \$5.00/ea (minimum one dozen)
- Shrimp Cocktail \$4.75/ea (minimum one dozen)

BUFFET OPTIONS

- Continental..... \$27/per person
Fresh fruit, coffee cake & bagels with cream cheese, granola & yogurt
- Classic American..... \$34/per person
Fresh fruit, scrambled eggs, breakfast potatoes, wheat toast, a choice between bacon, pork sausage or turkey sausage
- American-Continental \$42/per person
Continental + Classic American

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

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, bordelase 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*

DESSERT

Add for \$12

Chocolate Brownie Sundae

vanilla ice cream

Flourless Chocolate Cake

Cheesecake

Sorbet or Ice Cream

Bread Pudding

vanilla ice cream

Crème Brûlée

Key Lime Pie

whipped 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 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

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

Cauliflower Steak...\$45

Vegetable Fettuccine...\$45

Jumbo Lump Crab Cakes...\$75

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

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

Flourless Chocolate Cake

Crème Brûlée

Cheesecake

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.

LUNCH & DINNER 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
Chef's preparation

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

Sirloin Steak +\$10
Bordelaise or Béarnaise

Salmon
Lemon-Caper Beurre Blanc or Chimichurri

Petite Filet Mignon +\$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
- 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



SARANAC ROOM

SEMI-PRIVATE FOR COCKTAIL RECEPTIONS
PLATED MEALS ARE NOT PRIVATE OR SEMI-PRIVATE

ROOM CAPACITY:
65 SEATED GUESTS FOR PLATED MEALS
120 STANDING GUESTS FOR RECEPTIONS

Available Monday through Friday from 11 am–5 pm | Saturday 11 am–1 pm
Breakfast available Monday through Friday 8:00-10:00 am | Saturday 11 am–1 pm

DAYTIME EVENTS

\$200 Room Fee

Food & Beverage Minimums:
\$1,500-\$5,000

Please Inquire. Pricing varies based on event date.

Tack Room available for breakfast
Monday through Friday 8:00-10:00am

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, & CANCELLATION

- 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 12:00pm, 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 host is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The host 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. All food allergies and/or dietary restrictions are due two weeks in advance.
- Food or beverage may not be brought on or off premise without written permission of the event department.