



PRIVATE EVENTS

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OUR STORY

Located in DC's renowned Penn Quarter district, Clyde's of Gallery Place is an opulent homage to Washington and American sporting. This two-story Grand Victorian saloon greets you with a breath-taking staircase and a palatial, museum-like experience complete with sporting sculpture, collectible prints and original works of art featuring sports legends and Washington's own storied history.

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.

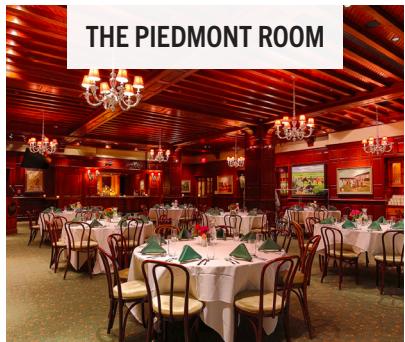
Thank you for considering Clyde's of Gallery Place for your upcoming event. Our sincere belief is that great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create that experience.

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

(202) 719-1900 | gpevents@clydes.com

EVENT SPACES

at a glance



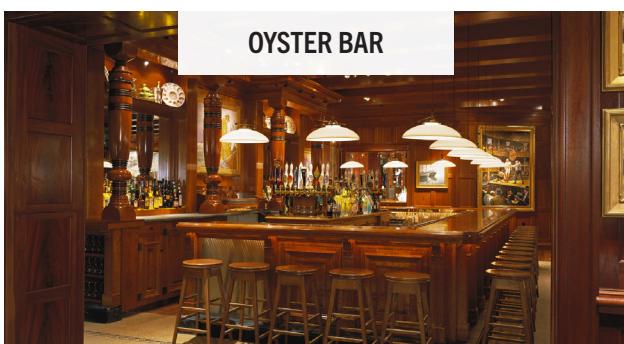
THE PIEDMONT ROOM



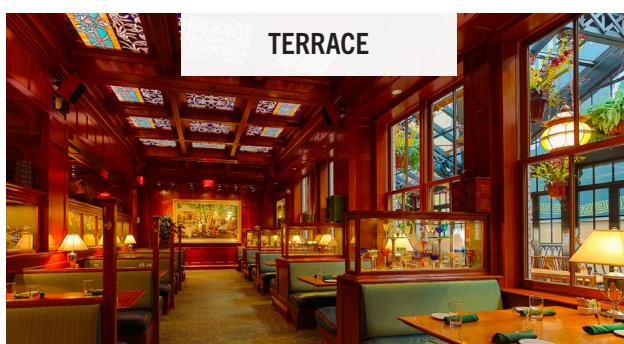
THE CONSERVATORY



7TH STREET PARLOR



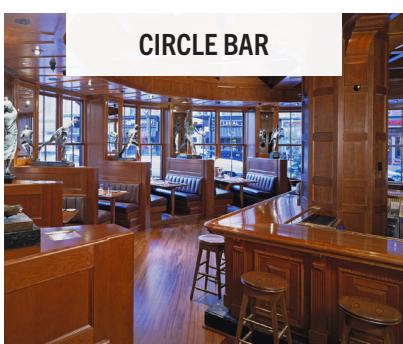
OYSTER BAR



TERRACE



CIRCLE DINING ROOM



CIRCLE BAR



THE COVE



EAGLE BAR



ALLEY BAR



BREAKFAST

Monday–Friday from 8 am–11 am
Served with coffee, hot tea, soft drinks, or iced tea

PLATED BREAKFAST

FIRST COURSE (OPTIONAL) + \$5.50

Select one

- Yogurt Parfait
- Assortment of Fruit
- Coffee Cake

ENTRÉE COURSE

Select two for your guests to choose between
on day of event

- Benedict \$26
 - » Traditional, Florentine, or Chesapeake (+\$5.50), breakfast potatoes, hollandaise
- All American \$26
 - » 2 scrambled eggs, wheat toast, breakfast potatoes, choice between bacon, pork sausage, or turkey sausage
- Steak & Eggs \$36
 - » 8 oz NY strip streak, 2 scrambled eggs, breakfast potatoes, bordelaise
- French Toast \$26
 - » Vermont maple syrup, fruit compote, choice between bacon, pork sausage, or chicken-apple sausage
- Vegetable-Black Bean Hash \$23
 - » Poached eggs

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



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 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
- French Toast
- Pan-Seared Salmon
Lemon-caper butter
- Shrimp & Grits with Andouille sausage
- Crab Cakes (+\$14)
Tartar sauce, lemon

ELEVATE YOUR EXPERIENCE

- Yogurt Parfait\$5.50/per person
- 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)

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 ^{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 ^{VG}
Hot pepper mayo
- Smoked Salmon & Cucumber ^{GF}
Whipped dill cream cheese
- Cheeseburger Sliders
American cheese, pickles, ketchup
- Hummus & Cucumber ^{GF} ^{VG}
Smoked paprika
- Baby Lamb Chops ^{GF}
*Rosemary Salt
(+\$3 per person)*

^{VG} 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, 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 mumbo

Choice of blue cheese or ranch (tossed or on the side)

Chicken Wings \$195

Buffalo or mumbo

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 & 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
- Little Neck Clams.....\$1.59 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 salad



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, 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 50, 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, 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*

DESSERT

Add for \$12

Chocolate Brownie Sundae

vanilla ice cream

Flourless Chocolate Cake

(gluten-free, nut-free)

Cheesecake

Bread Pudding

vanilla ice cream

Crème Brûlée

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 50, 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*

Filet Mignon...\$77

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

Pasta Bolognese...\$50

Cauliflower Steak...\$45

Vegetable Fettuccine...\$45

Faroë Island Salmon...\$56

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

Market Catch...\$59

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

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
(gluten-free, nut-free)

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 Casarecce

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

Shrimp Orecchiette

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

Spicy Sausage Ragu Garganelli

San Marzano tomatoes, Tuscan kale, Pecorino Romano

SIDES

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



BAR PACKAGES

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 15 to be charged on consumption

STANDARD BAR

2 hour minimum

Two hours, \$50 per guest

Additional hours, \$20 per guest, per hour

- Absolut Vodka
- Beefeater Gin
- Planteray '3 Stars' Rum
- Corazon Blanco Tequila
- 400 Conejos Mezcal
- Green River '1885' Bourbon
- Sagamore 'Small Batch' Rye Whiskey
- Monkey Shoulder Blended Scotch
- Pierre Ferrand '1840' Cognac
- 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, Blue Moon, a rotating selection of local beers
- Non-alcoholic beverages

ELITE BAR

2 hour minimum

Two hours, \$110 per guest

Additional hours, \$50 per guest, per hour

- Stoli 'Elit' Vodka
- Monkey 47 Gin
- Ron Zacapa 23 year Old Rum
- Don Julio Reposado Tequila
- Heaven's Door Bourbon
- Whistle Pig 12 year Rye Whiskey
- Oban 14 year Single Malt Whisky
- Hennessy VSOP Cognac
- Sommelier-selected wines including Champagne, red and white wines
- A selection of bottled beers including Miller Lite, Corona, Blue Moon, 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 PACKAGES

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

EXCLUSIVE ADD-ONS

PROSECCO TOAST

\$9 per guest

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

TABLESIDE WINE SERVICE

\$12.50 per person when added to a beverage package.

SPECIALTY COCKTAILS

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

ZERO-PROOF COCKTAILS

Feature one of our non-alcoholic specialty cocktails. Inquire for current selection. Billed upon consumption.

Shots are not permitted during Private Events.



THE PIEDMONT ROOM

Our Piedmont room is a fully private banquet space featuring old world charm and equestrian decor. This room features a built in bar and balcony. The Piedmont room is great for weddings, rehearsal dinners, and social celebrations as well as meetings, board dinners, and receptions. A/V services, which are included in the room fee, ensure successful presentations to elevate the experience.

ROOM CAPACITY:
134 SEATED GUESTS
200 STANDING GUESTS

The room features wi-fi and wired internet access, a podium, wireless microphone and two wired microphones (additional microphones, \$50 each), and two monitors for presentations.

A screen & projector are available for a \$350 rental fee.

DAYTIME EVENTS

\$500 Room Fee

Food & Beverage Minimums:

Monday–Friday \$2,250

Saturday & Sunday \$3,000

EVENING EVENTS

\$750 Room Fee

Food & Beverage Minimums:

\$4,500–\$10,000

Please inquire

Certain dates subject to holiday pricing. Pricing varies based on event date.



7TH STREET PARLOR

SEMI-PRIVATE

ROOM CAPACITY:
80 SEATED GUESTS
68 GUESTS FOR BUFFET
100 STANDING GUESTS FOR RECEPTIONS

DAYTIME EVENTS

\$350 Room Fee

Food & Beverage Minimums:

Monday–Friday \$1,500

Saturday & Sunday \$2,000

EVENING EVENTS

\$500 Room Fee

Food & Beverage Minimums:

\$2,500–5,000

Please inquire

Certain dates subject to holiday pricing. Pricing varies based on event date.



THE CONSERVATORY

This sunroom located on the second level of the restaurant provides the perfect ambiance to escape from the city. This stunning location is ideal for intimate wedding or bridal parties, as well as board dinners and receptions.

SEMI-PRIVATE

**ROOM CAPACITY:
30 SEATED GUESTS
40 STANDING GUESTS FOR RECEPTIONS**

DAYTIME EVENTS

\$350 Room Fee

Food & Beverage Minimum:
\$1,200

EVENING EVENTS

\$350 Room Fee

Food & Beverage Minimum: \$1,800–4,000
Please inquire

Certain dates subject to holiday pricing. Pricing varies based on event date.



CIRCLE DINING ROOM

SEMI-PRIVATE

ROOM CAPACITY:
130 SEATED GUESTS
110 GUESTS FOR BUFFET

DAYTIME EVENTS

\$750 Room Fee

Food & Beverage Minimum:

\$4,500

EVENING EVENTS

\$1,250 Room Fee

Food & Beverage Minimum:

\$10,000–\$15,000

Please Inquire

Certain dates subject to holiday pricing. Pricing varies based on event date.



THE COVE

SEMI-PRIVATE

ROOM CAPACITY:
40 SEATED GUESTS
28 GUESTS FOR BUFFET
30 GUESTS FOR RECEPTIONS

DAYTIME EVENTS

\$250 Room Fee

Food & Beverage Minimum:

\$1,500

EVENING EVENTS

\$300 Room Fee

Food & Beverage Minimum:

\$2,200-\$3,500

Please inquire

Certain dates subject to holiday pricing. Pricing varies based on event date.



EAGLE BAR

Located on the second floor of the restaurant, the Eagle bar is the perfect location for your next happy hour for 20-100 guests.

**ROOM CAPACITY:
100 STANDING GUESTS FOR RECEPTIONS**

\$450 Room Fee

Food & Beverage Minimum:
\$3,500-\$8,500
Please inquire

*Subject to blackout dates
Certain dates subject to holiday pricing. Pricing varies based on event date.*



ALLEY BAR

ROOM CAPACITY:
75 STANDING GUESTS FOR RECEPTIONS

\$450 Room Fee

Food & Beverage Minimum:
\$3,500–\$9,500
Please inquire

*Subject to blackout dates
Certain dates subject to holiday pricing. Pricing varies based on event date.*



TERRACE

**ROOM CAPACITY:
48 SEATED GUESTS SEATED
(NO BUFFET, NO RECEPTION)**

GREAT FOR TOUR GROUPS

\$100 Room Fee

**Food & Beverage Minimum:
\$2,500–\$7,000
*Please inquire***

Certain dates subject to holiday pricing. Pricing varies based on event date.



OYSTER BAR

Our Oyster Bar is available for your reception and happy hour needs featuring our freshly schucked oysters.

**ROOM CAPACITY:
110 GUESTS STANDING**

\$500 Room Fee

Food & Beverage Minimum: Starting at \$8,000
Please inquire with the event manager for pricing and availability.

*Subject to blackout dates
Certain dates subject to holiday pricing. Pricing varies based on event date.*



CIRCLE BAR

**ROOM CAPACITY:
110 GUESTS STANDING**

\$1,000 Room Fee

Food & Beverage Minimum: Starting at \$10,000
Please inquire with the event manager for pricing and availability.

Subject to blackout dates

Certain dates subject to holiday pricing. Pricing varies 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 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.

DEPOSIT, 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 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 selection 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.