



Located in the heart of Penn Quarter, Clyde's of Gallery Place is a two story Grand Victorian saloon. Featuring a breath-taking grand staircase and sporting sculptures and prints, Clyde's of Gallery Place is also home to the Piedmont Room.



PIEDMONT ROOM

The versatile nature of this grand room allows for seated events from 20 to 130 guests, or cocktail receptions for up to 200 guests.

Breakfast Food and Beverage Minimum of \$500, \$100 room fee

Daytime Food and Beverage Minimum of \$1,500, \$100 room fee

Evening Food and Beverage Minimum Sun-Wed: \$3,000, Thurs-Sat \$4,000, \$200 room fee

December Evening Food and Beverage of \$5,000, \$200 room fee

707 7th Street NW Washington DC 20001; phone (202)349-3700 fax (202) 719-1903; gpevents@clydes.com



Thank you for considering Clyde's of Gallery Place for your upcoming event.

Our Executive Chef and Event Manager are here to help you create an event using the freshest seasonal fare. From business meetings to rehearsal dinners and cocktail receptions to retirement luncheons, our staff strives to make every event memorable.

Included in this Event Packet is our Booking Form as well as the Private Event Menus we offer in our Piedmont Room. Booking is on a first come basis and we do require a \$100 deposit when booking an event.

SERVICE CHARGE AND TAX

A 20% service charge (15% service and 5% admin fee) will be added to all food and beverage charges. A 10% DC Tax will be applied to all food, beverage and service charges. Tax Exempt organizations must provide a DC Sales & Use Tax Exemption Certificate.

AV CAPABILITIES

The Piedmont Room features a podium and wireless microphone as well as two wired microphones. TVs are prominently featured in the room for any presentation needs. A screen and projector are also available for \$100 rental.

DEPOSITS, PAYMENTS AND CANCELLATIONS

An initial \$100 non refundable, non transferable deposit is required to book an event. Payment is due at the conclusion of your event and if using a credit card, the physical card must be present. All cancellations must be received in writing. Cancellations less than two weeks in advance are subject to 50% of the estimated cost or \$30 per estimated guest (whichever is greater). Cancellations less than 2 business days are subject to a charge 100% of the total estimated bill or \$30 per guest (whichever is greater).

MENU SELECTIONS & GUARANTEED GUEST COUNT

Menu selections are due one week prior to an event. An estimated guest count must be given when reserving the space. A final guest count is due by noon two business days in advance and is not subject to reduction.



BAR AND BEVERAGE SERVICES

PREMIUM OPEN BAR

premium liquors, beer, upgraded wines, and non-alcoholic beverages
One Hour Pre-Dinner \$18 per guest
Second Hour \$15 per guest
Additional Hours \$12 per guest/per hour

CALL BRAND OPEN BAR

call brand liquors, beer, house wines, and non-alcoholic beverages
One Hour Pre-Dinner \$15 per guest
Second Hour \$12 per guest
Additional Hours \$9 per guest/per hour

BEER & WINE OPEN BAR

beer, house wines and non-alcoholic beverages
One Hour Pre-Dinner \$12 per guest
Second Hour \$8 per guest
Additional Hours \$6 per guest/per hour

BRUNCH OPEN BAR

champagne, Mimosas and Bloody Mary's, screwdrivers
Two Hours \$12 per person
Three Hours \$15 per guest

CHAMPAGNE TOAST

\$4 per guest

HOST BAR

beverages will be billed to the host upon consumption

CASH BAR

all beverages to be purchased by guests
a cash bar fee of \$2 per guest, with a minimum fee of \$100, will be applied to the host

NON-ALCOHOLIC OPEN BAR

sodas, juices, tea, and coffee
\$5 per guest



BREAKFAST AND BRUNCH

WEEKDAY BREAKFAST BUFFET

Available Monday through Friday from 8AM until 11AM
includes coffee, hot tea, and orange juice

All American \$18 per guest
scrambled eggs, bacon, and brunch potatoes

Continental \$17 per guest
seasonal fruit and assorted breakfast breads

American-Continental \$20 per guest
combination of All American and Continental

WEEKEND BRUNCH BUFFET

Available Saturday and Sunday from 9AM until 4PM

\$30 per guest for two hours, includes:
coffee, hot tea, iced tea, orange juice, fruit, bacon, turkey sausage, brunch potatoes, coffee cake

Please select three of the following:

Scrambled Eggs
Seasonal Fish
Seasonal Hash
French Toast

Chicken Enchiladas
Breakfast Burrito
Seasonal Salad
Eggs Benedict

Eggs Norwegian
Pasta Bolognese
Sausage Gravy & Biscuits
Clyde's House Salad

ACCOMPANIMENTS

Smoked Salmon Platter \$7 per guest

Omelet Station \$7 per guest

Yogurt Parfait \$5 per guest



SEATED LUNCH MENU

TWO COURSE LUNCH MENU

entrée prices are per guest and include two courses, sodas, iced tea and coffee

FIRST COURSE

please select one

Clyde's House Salad
Caesar Salad
Seasonal Salad

ENTREE

please select two

for events over 50 guests, please select one

Seasonal Pasta \$23
Roast Chicken Breast \$23
Pan Roasted Salmon \$26

Seasonal Fish \$26
Jumbo Lump Crab Cake \$28
Hanger Steak \$28

Our Chef will prepare accompanying dishes for the entrées based on seasonal availability. Please refer to our regular menus for examples of entrée presentations.

A vegetarian or vegan option is available for \$23 per guest.

DESSERT (add \$5 per guest)

please select one

Cheesecake
Chocolate Cake
Häagen-Dazs Ice Cream
Seasonal Fruit and Sorbet

Outside Dessert Fee is \$3 per guest.



SEATED DINNER MENU

THREE COURSE DINNER MENU

entrée prices are per guest and include three courses, sodas, tea and coffee

FIRST COURSE

please select one

Clyde's House Salad
Caesar Salad

Seasonal Salad
Maryland Crab Soup

ENTREE

for parties of 50 guests or less, please select two
for parties over 50, please select one

Seasonal Pasta \$35
Roast Chicken \$35
Pork Entree \$38
Seasonal Fish \$40

Salmon \$40
Steak Entrée \$50
Jumbo Lump Crab Cakes \$50

Duet Entrée (entire event must have this selection)

Chicken & Salmon \$44
Filet Mignon & Salmon \$52
Filet Mignon & Jumbo Lump Crab Cake \$54

Our Chef will prepare accompanying dishes for the entrées based on seasonal availability. Please refer to our regular menus for examples of entrée presentations.

A vegetarian or vegan option is available for \$35 per guest.

DESSERT

please select one

Cheesecake
Chocolate Cake
Häagen-Dazs Ice Cream

Seasonal Fruit Crisp
Seasonal Fruit and Sorbet

Outside Dessert Fee is \$3 per guest. If substituted for dessert course, fee does not apply.



BUFFET STATIONS

STATIONS

LUNCH STATIONS \$30 per guest

includes one salad, two entrees, two sides, sodas, iced tea and coffee

DINNER STATIONS \$46 per guest

includes two salads, three entrees, two sides, dessert, sodas, iced tea and coffee

SALADS

please select one for lunch, two for dinner

Clyde's House Salad
Caesar Salad
Seasonal Salad

ENTREES

please select two for lunch, three for dinner

Seasonal Pasta
Pan Roasted Salmon
Beef Entrée (seasonally prepared)
Jumbo Lump Crab Cakes (add \$10 per guest)

Roasted Chicken
Herb Crusted Pork Loin (add \$6 per guest)
Beef Strip Loin Carving (add \$10 per guest)

SIDES

please select two

Mashed Potatoes
Parmesan Garlic Roasted Potatoes
Farro Pilaf
Quinoa and Mushrooms
Seasonal Vegetable

DESSERT

(additional \$6 for lunch)

assorted petit pastries



COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

Pre-Dinner Passed Hors D'oeuvres \$17 per guest (6 pieces per guest)

Two Hours of Passed Hors D'oeuvres \$30 per guest (10 pieces per guest)

please choose five of the following:

Crab Salad on Wonton

Beef Skewer

Chicken Samosa

Chicken Skewer

Steak au Poivre Crostini

Seasonal Pork Slider

Farmhouse Grilled Cheese

Mini Soup & Sandwich

Seasonal Vegetarian Crostini

Bacon Wrapped Scallop

Seared Tuna

Cheeseburgers Slider

Spanakopita

Vegetable Spring Roll

Lobster Roll
(additional \$2 per piece)

Mini Chicken Cordon Blue

Mini Crab Cake

EMBELLISHMENT PLATTERS

available in addition to a cocktail reception or dinner
priced per 25 guests

Farmhouse Cheese Display \$175
seasonal fruit and crackers

Hummus and Crudités \$100
grilled pita bread

Crab and Artichoke Dip \$145
sliced baguette

Slider Station \$200
cheeseburger, fried oyster, buffalo chicken
(please select two for groups over 75)

Double Dipped Buffalo Wings \$145
blue cheese and celery

Assorted Mini Cupcakes \$100
(2 per person)

RAW BAR

priced per piece

Jumbo Shrimp Cocktail \$3.50

Freshly Shucked Oysters \$2.50



BOOKING FORM

Thank you for choosing Clyde's of Gallery Place for your upcoming event.
Please fill out this form and fax (202-719-1903) or email (gpevents@clydes.com) this form.

Event Name: _____

Date: _____ Start Time: _____ End Time: _____ Guest Count: _____

Room Request: Piedmont Room Event Type: Buffet Sitdown Cocktail Reception

Contact Name: _____ Company Name: _____

Telephone: _____ E-mail: _____

Upon receiving this form, we will request a \$100 deposit required to confirm the event.

I fully understand that all deposits are non-refundable and non-transferable. Cancellations less than two weeks in advance of an event are subject to 50% of the final bill or \$30 a person (whichever is greater). Cancellations less than two business days in advance are subject to 100% of the estimated contract or \$30 a person (whichever is greater).

1. I am aware of the food and beverage minimum and room fee.
2. A final guaranteed guest count must be provided no later than two business days before the event and is not subject to reduction. Should no guaranteed guest count be provided, the estimated guest count will serve as the guarantee.
3. All food and beverage is subject to a service charge of 20% (15% service, 5% admin fee). All charges, including rental and services charges, are subject to a 10% DC Tax.
4. Food and/or alcohol may not be brought on or off premises without the written permission of the private event manager. Outside wine is subject to a \$20 corkage fee per bottle and outside dessert is subject to a \$3 per person fee.
5. Prices are subject to change until menu selections are confirmed.
6. Final payment must be made by the end of the event. **Billing after the event is not available.**

Name (please print): _____ Date: ____/____/____

Signature: _____

This contract is pending until confirmation is sent by the Event Team.