



EVENT INFORMATION

Located in the renewed Penn Quarter and just steps from Capital One Arena, Clyde's of Gallery Place is an opulent homage to Washington and American sporting.

We are proud to feature local, fresh, and sustainable foods across our menus. Long ago, Clyde's Restaurant Group chose to bypass traditional commercial produce routes and opt for locally-raised, farm-grown vegetables and fruits. Not only does this provide fresher ingredients for our chefs and guests, but we consider it part of our ongoing collaboration with the local economy to design dining experiences that support the region's growth. In addition to our local and farm-grown produce, our legendary burgers are made with hormone-free, farm-raised beef, sourced from Shenandoah Valley, Virginia. We also proudly serve Bell & Evans chicken and Cedar River Farms® Natural Beef, both free of hormones and antibiotics. We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Please discuss any food allergies or dietary needs with our event team.

Thank you for considering Clyde's of Gallery Place for your upcoming event. Our Executive Chef and Management Team are here to help you create a menu using the freshest seasonal fare. We offer a variety of rooms and settings to meet your event needs.

EVENT SPACES

The Piedmont Room

Maximum of 130 seated guests, or 200 standing guests for receptions

Daytime events \$100 room fee

Evening events \$200 room fee

Breakfast Food & Beverage minimum \$500

Daytime Food & Beverage minimum \$1,500

Evening Food & Beverage minimum Sunday - Wednesday \$3,000, Thursday - Saturday \$4,000

December Minimums

Daytime Food & Beverage minimum \$2,000

Evening Food & Beverage minimum Sunday - Wednesday \$5,000, Thursday - Saturday \$7,000

7th Street Parlor

Maximum of 70 seated guests, 60 guests for a buffet, or 80 standing guests for receptions
\$100 room fee

Daytime Food & Beverage minimum \$1,500

Evening Food & Beverage minimum Sunday – Thursday \$2,000, Friday - Saturday \$3,000

December Minimums

Evening Food & Beverage minimum Sunday - Wednesday \$3,000, Thursday - Saturday \$4,000

The Conservatory

Maximum of 30 seated guests, 20 guests for a buffet, or 40 standing guests for receptions
\$100 room fee

Daytime Food & Beverage minimum \$1,000

Evening Food & Beverage minimum Sunday – Thursday \$1,500, Friday - Saturday \$2,000

December Minimums

Evening Food & Beverage minimum Sunday - Wednesday \$2,000, Thursday - Saturday \$3,000

Eagle Bar

Maximum of 100 standing guests for receptions

\$100 room fee

Duration of 2 hours, must begin before or at 5PM

Food & Beverage minimum \$1,500 per hour

Alley Bar

Maximum of 75 standing guests for receptions

\$100 room fee

Duration of 2 hours, must begin before or at 5PM

Food & Beverage minimum \$1,000 per hour

Please note that at no additional cost to event hosts, events may potentially be moved into the Piedmont Room. This is left at the discretion of the manager; event hosts will be notified. AV is not permitted in any of these locations.

EVENT DETAILS

SERVICE CHARGE AND TAX

All Food & Beverage items are subject to a 20% service charge (15% service, 5% admin fee). All food, beverage, and service charges are subject to a 10% DC Sales Tax (excluding room fees). Service charges and DC Sales Tax do not go towards the Food & Beverage minimums. A valid DC Sales and Use Tax Certificate of Exemption is required for tax exemption.

OTHER FEES

Outside wine is subject to a \$20 corkage fee per bottle and a two-bottle limit. Outside Dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.

GUARANTEED GUEST COUNT

An estimated guest count must be given when reserving the space. A final guest count is due by noon, two business days prior to the event date and is not subject to reduction. If no guaranteed guest count is provided by the host, the estimated guest count will serve as the guaranteed guest count. A Bar & Beverage Package is required for the full length of the event. Minimum cocktail reception package is \$32 per person, including two hours of passed hors d'oeuvres. Final Food & Beverage selections are due two weeks in advance.

DEPOSITS AND PAYMENTS

A non-refundable, non-transferrable deposit of \$100 is required to book an event. Final payment is due at the conclusion of the event. If payment is not provided, the card on file will be billed.

CANCELLATIONS

All cancellations must be received in writing to gpevents@clydes.com. Cancellations less than one week in advance are subject to 50% of the estimated cost (or \$30 per guest, whichever is greater). Cancellations less than two business days are subject to a charge 100% of the estimated bill (or \$30 per guest, whichever is greater).

AV CAPABILITES

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

BEVERAGE SERVICES

Premium Open Bar

Premium liquors, beer, upgraded wines, and non-alcoholic beverages

First hour, \$20 per guest

Second hour, \$17 per guest

Additional hours, \$14 per guest, per hour

Standard Open Bar

Standard liquors, beer, house wines, and non-alcoholic beverages

First hour, \$16 per guest

Second hour, \$13 per guest

Additional hours, \$10 per guest, per hour

Beer & Wine Open Bar

Beer, house wines, and non-alcoholic beverages

First hour, \$13 per guest

Second hour, \$9 per guest

Additional hours, \$7 per guest, per hour

Brunch Open Bar

Champagne, mimosas, Bloody Marys, and screwdrivers

Two hours, \$16 per guest

Three hours, \$24 per guest

Champagne Toast

\$5 per guest

Host Bar

All beverages will be billed to the host upon consumption

Cash Bar

All beverages will be purchased by guests

Cash bar fee of \$2 per guest will be applied to the host (\$100 minimum)

Non-Alcoholic Open Bar

Sodas, juices, iced tea, hot tea, and coffee

\$5 per guest

Shots are not permitted during Private Events.

BREAKFAST AND BRUNCH

WEEKDAY BREAKFAST BUFFET

Monday - Friday, 7AM - 10:30AM

Pricing based on a two-hour event

Includes coffee, hot tea, iced tea, orange juice

Please select **one**:

Continental \$18 per guest

seasonal fruit, assorted breakfast breads

All American \$20 per guest

scrambled eggs, bacon, brunch potatoes

American-Continental \$22 per guest

Combination of All American and Continental

WEEKEND BRUNCH BUFFET

Saturday – Sunday, 9AM - 4PM

\$32 per guest for three hours

Includes bacon, sausage, brunch potatoes, breakfast breads, coffee, hot tea, iced tea, orange juice

Please select **three**:

Scrambled Eggs

Seasonal Fruit

Eggs Norwegian

Seasonal Fish

Breakfast Burrito

Pasta Bolognese

Corned Beef Hash

Yogurt Parfait

Sausage Gravy & Biscuits

French Toast

Eggs Benedict

ACCOMPANIMENTS

Seasonal Fruit Platter, \$6 per guest

Waffle Station, \$5 per guest

Omelette Station, \$7 per guest

Seasonal Salad, \$6 per guest

PLATED LUNCH MENU

TWO-COURSE PLATED LUNCH

Priced per guest

Includes first course, entree, sodas, iced tea, coffee

First Course

Please select **one**:

Mixed Green Salad

Caesar Salad

Seasonal Salad

Soup of the Day

Entree

For 75 guests or less please select **two**:

For over 75 guests, please select **one**:

Seasonal Pasta \$25

Herb Roast Chicken \$25

Pan Roasted Salmon \$28

Seasonal Fish \$28

Jumbo Lump Crab Cake \$30

Hanger Steak \$30

Vegetarian or vegan options will be accommodated on day of event

\$15 Children's menu, available for ages 10 and under

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

Dessert add \$5 per guest

Please select **one**:

Cheesecake

Chocolate Cake

Ice Cream

Seasonal Fruit Crisp

Brownie Sundae

Fruit Plate & Sorbet

PLATED DINNER MENU

THREE-COURSE PLATED DINNER

Priced per guest

Includes first course, entree, dessert, sodas, iced tea, coffee

First Course

Please select **one**:

Mixed Green Salad

Caesar Salad

Seasonal Salad

Soup of the Day

Entree

For 75 guests or less please select **two**:

For over 75 guests, please select **one**:

Seasonal Pasta \$37

Herb Roast Chicken \$37

Seasonal Fish \$42

Pan-seared Salmon \$42

Steak Selection \$54

Jumbo Lump Crab Cakes \$52

OR

Duet Entree

Entire event must have **one** selection:

Roast Chicken & Salmon \$47

Roast Chicken & Jumbo Lump Crab Cake \$50

Filet Mignon & Salmon \$54

Filet Mignon & Jumbo Lump Crab Cake \$57

Vegetarian or vegan options will be accommodated on day of event

\$15 Children's menu, available for ages 10 and under

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

Dessert

Please select **one**:

Cheesecake

Chocolate Cake

Ice Cream

Seasonal Fruit Crisp

Brownie Sundae

Fruit Plate & Sorbet

BUFFET MENUS

LUNCH BUFFET \$38 per guest

Includes one salad, two entrees, two sides, dessert, sodas, iced tea, coffee

DINNER BUFFET \$48 per guest

Includes two salads, three entrees, two sides, dessert, sodas, iced tea, coffee

Salads

Please select **one** for Lunch, or **two** for Dinner:

Mixed Green Salad

Caesar Salad

Seasonal Salad

Entrees

Please select **two** for Lunch, or **three** for Dinner:

Seasonal Vegetarian Pasta

Pan-seared Salmon

Grilled Flank Steak

Jumbo Lump Crab Cakes *(add \$10 per guest)*

Herb Roast Chicken

Seasonal Fish

Cannelloni di Casa

Beef Strip Loin *(add \$10 per guest)*

Sides

Please select **two**:

Mashed Potatoes

Parmesan-Garlic Roasted Potatoes

Rice Pilaf

Quinoa & Mushrooms

Seasonal Vegetable

Dessert

Assorted Petite Pastries

SANDWICH BUFFET \$25 per guest *(available for Lunch only)*

Mixed Green Salad

Vegetable Pasta Salad

Assorted Sandwiches & Wraps

(Vegetarian Included)

House-made Potato Chips

Cookies & Brownies

Add Fruit, \$5 per guest

COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

Pre-Dinner Reception, \$17 per guest (must be followed by a full meal)

Two-hour Cocktail Reception, \$32 per guest (minimum required)

Please select **five**:

Crab Salad on Wonton	Beef Skewer	Chicken Samosa
Chicken Skewer	Steak au Poivre Crostini	Seasonal Pork Slider
Farmhouse Grilled Cheese	Mini Meatballs	Seasonal Vegetarian Crostini
Bacon-wrapped Scallop	Seared Tuna	Cheeseburger Slider
Spanakopita	Vegetable Spring Roll	Lobster Roll <i>(additional \$2 per piece)</i>
Mumbo Chicken Bites	Miniature Crab Cake	

ADDITIONAL PLATTERS

Available in addition to Cocktail Reception or Dinner

Priced per 25 guests

Farmhouse Cheese Display <i>seasonal fruit, crackers</i> \$185	Crab and Artichoke Dip <i>sliced baguette</i> \$145
Hummus & Crudités <i>grilled pita bread</i> \$110	Slider Station <i>cheeseburger, fried oyster, buffalo chicken</i> \$175
Petite Pastries <i>assorted, house-made</i> \$115	Double-dipped Buffalo Wings <i>blue cheese, celery</i> \$145

RAW BAR

Jumbo Shrimp Cocktail, \$3.75 each

Freshly Shucked Oysters, \$2.50 each

Snow Crab Claws, \$4 each



BOOKING REQUEST

Thank you for choosing Clyde's of Gallery Place for your upcoming event. Please fill out the following information and return this form via fax or email. After we receive this booking form, a confirmation email and a credit card authorization through Tripleseat will follow.

Event Name: _____ Event Date: _____

Type of Function: _____ Estimated Guest Count: _____

Start Time: _____ End Time: _____

Please select: Seated Reception Buffet

Contact Name: _____ Company Name: _____

Telephone: _____ E-mail: _____

Events are not confirmed until the \$100 deposit is received.

I fully understand that all deposits are non-refundable and non-transferable. Cancellations less than one week in advance are subject to 50% of the estimated cost (or \$30 per guest, whichever is greater). Cancellations less than two business days are subject to a charge 100% of the estimated bill (or \$30 per guest, whichever is greater).

TERMS & CONDITIONS

1. I understand my credit card will be charged a non-refundable deposit via our secure online system.
2. I agree to the Food & Beverage minimum for my requested space as stated in the event packet.
3. I am responsible for confirming the final guest count no later than noon, two business days prior to the event. This number is a guarantee, and not subject to reduction. Should number of guests be higher than guarantee on day of the event, we will charge accordingly. If guest count is not confirmed, we will charge per the most recently submitted count.
4. Prices are subject to change until menu selections are confirmed per your banquet event order.
5. All Food & Beverage is subject to a service charge of 20% (15% service, 5% admin fee). All charges, rental and service charges, are subject to a 10% DC Sales Tax.
6. Food or beverage may not be brought on or off premise without the written permission of the event department. Outside wine is subject to a \$20 corkage fee per bottle and a two-bottle limit. Outside dessert is subject to a \$3 fee per guest.
7. All audio-visual items must be approved by the Event Manager and may not be permitted in event spaces.
8. Final payment must be made in full by the end of the event. If payment is not provided, the card on file will be charged for the event. Billing is not available.
9. I understand that I am responsible for any damages incurred by an outside vendor in this space.

Name _____ Date _____

Signature: _____

707 7th Street, NW, Washington, DC 20001 | phone: 202.349.3700 | fax: 202.719.1903 | gpevents@clydes.com