



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: \$500 | \$100 room fee

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

Evening Food and Beverage Minimum: Sunday - Wednesday \$3,000 | \$200 room fee

Evening Food and Beverage Minimum: Thursday - Saturday \$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 by 12noon one week prior to an event. An estimated guest count must be given when reserving the space. A final guest count is due by 12noon two business days in advance and is not subject to reduction.



BAR AND BEVERAGE SERVICES

PREMIUM OPEN BAR

premium liquors, beer, upgraded wines, 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, 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, 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, Bloody Marys, Screwdrivers
Two Hours \$16 per guest
Three Hours \$24 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, fresh brewed coffee
\$5 per guest



BREAKFAST AND BRUNCH

WEEKDAY BREAKFAST BUFFET

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

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

Continental \$16 per guest
seasonal fruit and assorted breakfast breads

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

WEEKEND BRUNCH BUFFET

Available Saturday and Sunday from 9AM until 4PM
\$30 per guest for two hours

includes bacon, sausage, brunch potatoes, assorted breakfast breads, freshly brewed coffee, hot tea, iced tea, orange juice

Please select three of the following:

Scrambled Eggs
Seasonal Fish
Corned Beef Hash
French Toast

Seasonal Fruit
Breakfast Burrito
Seasonal Salad
Eggs Benedict

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

ACCOMPANIMENTS

Seasonal Fruit Platter \$5 per guest

Smoked Salmon Platter \$7 per guest

Waffle Station \$5 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, freshly brewed coffee

FIRST COURSE

please select one

Clyde's House Salad
Caesar Salad
Seasonal Salad
Soup of the Day

ENTREE

please select two | for events over 50 guests, please select one

Pasta Bolognese \$23
Roast Chicken Breast \$23
Pan Roasted Salmon \$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
Assorted Ice Cream

Seasonal Fruit Crisp
Brownie Sundae
Seasonal Fruit Plate 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, iced tea, freshly brewed coffee

FIRST COURSE

please select one

Clyde's House Salad
Caesar Salad

Seasonal Salad
Soup of the Day

ENTREE

please select two | for events over 50 guests, please select one

Seasonal Ravioli \$35
Roast Chicken \$35
Pork Selection \$38

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

Duets

[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
Assorted Ice Cream

Seasonal Fruit Crisp
Brownie Sundae
Seasonal Fruit Plate and Sorbet

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



BUFFET STATIONS

SANDWICH BUFFET \$25 per guest

[available for lunch only]

Clyde's House Salad, Vegetable Pasta Salad, Assorted Sandwiches [Vegetarian Included], House Made Potato Chips, Cookies and Brownies | Add Fruit: \$5 per person

LUNCH STATIONS \$36 per guest

includes one salad, two entrees, two sides, dessert, sodas, iced tea, freshly brewed coffee

DINNER STATIONS \$46 per guest

includes two salads, three entrees, two sides, dessert, sodas, iced tea, freshly brewed 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 Vegetarian Pasta
Pan Roasted Salmon
Grilled Flank Steak
Jumbo Lump Crab Cakes [add \$10 per guest]

Herb Roasted Chicken
Seasonal Fish
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

Rice Pilaf
Quinoa and Mushrooms
Seasonal Vegetable

DESSERT

Assorted Petite Pastries



COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

Pre-Dinner Passed Hors D'oeuvres \$17 per guest
Two Hours of Passed Hors D'oeuvres \$30 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	Cheeseburger Slider
Spanakopita	Vegetable Spring Roll	Lobster Roll [additional \$2 per piece]
Mini Chicken Cordon Blue	Miniature Crab Cake	

EMBELLISHMENT PLATTERS

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

Farmhouse Cheese Display
seasonal fruit, crackers
\$185

Hummus and Crudités
grilled pita bread
\$110

Petite Pastries
assorted, house made
\$115

RAW BAR
priced per piece

Jumbo Shrimp Cocktail \$3.50
Freshly Shucked Oysters \$2.50

Crab and Artichoke Dip
sliced baguette
\$145

Slider Station
cheeseburger, fried oyster, buffalo chicken
\$175

Double Dipped Buffalo Wings
blue cheese and celery
\$145

Jonah Crab Claws \$2



EVENT BOOKING FORM

Thank you for choosing Clyde’s of Gallery Place for your upcoming event. Please complete and return this form via fax: 202-719-1903 or email: gpevents@clydes.com. A confirmation email and a credit card authorization through Tripleseat will follow after we receive this booking form.

Event Name: _____

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

Room Request: The 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 one week in advance of an event are subject to 50% of the final bill or \$30 per guest (whichever is greater). Cancellations less than two business days in advance are subject to 100% of the estimated contract 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 Tripleseat.
2. I agree to the Food and Beverage Minimum for my requested space as stated in the event packet.
3. I am responsible for confirming guest count no later than 12noon 2 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 according to the most recently submitted count.
4. Prices are subject to change until menu selections are confirmed according to your banquet event order.
5. All food and 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 tax.
6. Food or beverage may not be brought on or off premise without the written permission of the Event Manager. Outside wine is subject to a \$20 corkage fee per bottle [there is a 2 bottle limit for outside wine] an outside dessert is subject to a \$3 fee per person.
7. All audio-visual items must be approved by the Event Manager and may not be permitted in all event spaces.
8. Final payment must be made in full by the end of the event. **Billing is not available.**
9. We require a credit card on site for final payment, **or you may pre-pay in advance by check or credit card.** If payment is not presented, we must use electronically stored credit card information for final payment and/or any overages on the day of the event.
10. I understand I am responsible for any damages incurred by an outside vendor in this space.

Name [please print]: _____ Date: _____ Signature: _____