



PRIVATE EVENT INFORMATION

On the lakefront in Downtown Columbia
10221 Wincopin Circle | Columbia, Maryland 21044 | 410.730.2829



Clyde's
of
Columbia

THE **SOUNDRY**

EVENT INFORMATION

Set against a lakeside community, Clyde's of Columbia & The Sundry attracts nearby shoppers, business people, and families in a friendly atmosphere to enjoy dining with a view.

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, we 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 Columbia and The Sundry for your upcoming event. Our Executive Chef and Management are here to help you create an event using the freshest seasonal fare. We offer a variety of rooms and settings to meet your event needs.

EVENT DETAILS

SERVICE CHARGE AND TAX

Optional 20% service charge can be added to all Food & Beverage items for all service and admin fees. All food, beverage, and service charges are subject to a 6% Maryland State Tax. All alcoholic beverages are subject to a 9% Alcohol Tax. A valid Maryland State Tax Exempt Certificate is required for tax exemption.

OTHER FEES

Any outside Food & Beverage requires written permission. A corkage fee of \$25 per bottle will be applied to any wine provided by the guest. Outside dessert fee is \$3 per person. If substituted for dessert course, this 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 in advance and is not subject to reduction. Final menu selection is due seven days in advance.

DEPOSITS AND PAYMENTS

An initial \$200 non-refundable deposit is required to hold the reservation. Payment is due at the conclusion of your event. Billing is not available.

CANCELLATIONS

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).

EVENT SPACES

CLYDE'S OF COLUMBIA

FRONT LIBRARY

Maximum of 40 guests seated, minimum of 2 hours

Daytime Food & Beverage minimum of \$900, each additional hour \$200

Evening Food & Beverage minimum of \$1800, each additional hour \$500

(Friday and Saturday evenings: minimum of \$3600 for 3 hours, each additional hour \$1000)

BACK LIBRARY

Maximum of 30 guests seated, minimum of 2 hours

Daytime Food & Beverage minimum of \$700, each additional hour \$200

Evening Food & Beverage minimum of \$1400, each additional hour \$400

(Friday and Saturday evenings: minimum of \$2200 for 3 hours, each additional hour \$800)

FULL LIBRARY

Maximum of 70 guests seated, minimum of 2 hours

Daytime Food & Beverage minimum of \$1600, each additional hour \$400

Evening Food & Beverage minimum of \$3200, each additional hour \$900

(Friday and Saturday evenings: minimum of \$5800 for 3 hours, each additional hour \$1800)

PAVILION (WEATHER PERMITTING)

Maximum of 150 guests for a standing reception, minimum of 2 hours

Food & Beverage minimum of \$750 per hour

Set up/Breakdown Fee: \$250

Alternate plan must be made for inclement weather, please inquire

THE SOUNDRY

Maximum of 150 guests seated, 275 standing, minimum of 2 hours

Room Rental Fee: \$500

Daytime Food & Beverage minimum of \$1,500

Evening Food & Beverage minimums: Sunday-Thursday \$5000, each additional hour \$1000

Friday & Saturday \$7500, each additional hour \$1000

BAR AND BEVERAGE SERVICES

BAR PACKAGES REQUIRE A MINIMUM OF 20 GUESTS

PREMIUM OPEN BAR

Premium liquor, beer, wine, non-alcoholic beverages

One hour \$21 per person

Second hour \$18 per person

Additional hours \$15 per person/per hour

STANDARD OPEN BAR

Standard liquor, beer, house wine, non-alcoholic beverages

One hour \$17 per person

Second hour \$14 per person

Additional hours \$12 per person/per hour

BEER & WINE OPEN BAR

Beer, house wines and non-alcoholic beverages

One hour \$15 per person

Second hour \$10 per person

Additional hours \$9 per person/per hour

BRUNCH OPEN BAR

Sparkling Wine, Mimosas and Bloody Marys

Two hours \$16 per person/

Additional hours \$8 per person/per hour

HOST BAR

Select from premium, standard, or beer & wine only

Beverages will be charged to final bill based upon consumption

CASH BAR

All beverages to be purchased by guests

Bartender fee of \$2 per person (minimum fee of \$100) will be charged to final bill

NON-ALCOHOLIC OPEN BAR

Soda, juice, iced tea, coffee

\$5 per person

Corkage fee \$25/bottle

BREAKFAST AND BRUNCH MENU

WEEKDAY BREAKFAST BUFFET

Monday – Friday, 10 AM – 1 PM

Minimum of 20 guests

Includes freshly brewed coffee, iced tea, and orange juice

Please select one:

ALL AMERICAN..... \$17 per guest
scrambled eggs, bacon, brunch potatoes, toast

CONTINENTAL \$19 per guest
seasonal fruit, coffee cake, bagels, jam, and cream cheese

AMERICAN-CONTINENTAL \$18 per guest
combination of All American and Continental

WEEKEND BRUNCH BUFFET

Saturday & Sunday, 10 AM – 3 PM

Minimum of 20 guests

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

Please select three:

Corned Beef Hash

Breakfast Sandwiches

French Toast

Scrambled Eggs

Seasonal Frittata

Sausage Gravy & Biscuits

Breakfast Enchiladas

ACCOMPANIMENTS (MINIMUM OF 25 GUESTS)

Seasonal Fruit.....\$5 per guest

Smoked Salmon Platter.....\$7 per guest

Deviled Eggs.....\$5 per guest

PLATED LUNCH MENU

TWO-COURSE PLATED LUNCH

Includes two courses, soft drinks, iced tea, and coffee

FIRST COURSE

Please select one:

Seasonal Market Salad

Caesar Salad

Soup of the Day

Cream of Crab Soup

ENTRÉE

Please select one menu:

MENU #1 \$22 per guest

Please select three:

Chicken #1 Sandwich

Reuben

Cheeseburger

Veggie Sandwich

MENU #2 \$27 per guest

Please select three:

Chicken

Salmon

Jumbo Lump Crab Cake

Beef

Seasonal Ravioli

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

DESSERT Add \$5 per guest

Please select one:

Cheesecake

Assorted Ice Cream

Sorbet

PLATED DINNER MENU

THREE-COURSE PLATED DINNER

Includes three courses, soft drinks, iced tea, and coffee

FIRST COURSE

Please select one:

Mixed Greens Salad
Caesar Salad
Soup of the Day
Cream of Crab Soup

ENTRÉE

Please select three:

Pasta Primavera\$32
Chicken.....\$34
Seasonal Ravioli.....\$34
Pan-seared Salmon.....\$38
Seasonal Steak.....\$48
Jumbo Lump Crab Cakes\$48

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DESSERT

Please select one:

Cheesecake
Assorted Ice Cream
Sorbet

HORS D'OEUVRES

PASSED OR DISPLAYED HORS D'OEUVRES

Priced per 25 pieces

We suggest 4-6 pieces per guest, per hour.

Mini Crab Cakes..... \$100
Spanakopita\$50
Vegetable Spring Rolls\$50
Bacon-wrapped Scallops\$90
Shrimp Cocktail..... \$100
Meatballs.....\$55
Fried Oysters.....\$75
Burger Sliders.....\$75
Chicken Sliders\$75
Caprese Skewers\$60
Crab-stuffed Mushroom..... \$100
Chorizo-stuffed Mushroom\$75
Smoked Salmon Crostini.....\$70
Bruschetta Crostini\$50
Seasonal Crostini\$50

DISPLAYED HORS D'OEUVRES

Farmhouse Cheese Display \$175
seasonal fruit, crackers
Hummus and Crudités \$100
grilled pita bread
Antipasto Platter..... \$175
Crab and Artichoke Dip \$135
sliced baguette
Buffalo Chicken Wings..... \$135
blue cheese dressing, celery

REQUEST FOR EVENT BOOKING

Thank you for choosing Clyde's of Columbia & The Sundry for your upcoming event. To secure an event space, please complete and return this form.

EVENT NAME: _____

EVENT DATE: _____ **NUMBER OF GUESTS:** _____

START TIME: _____ **END TIME:** _____ **EVENT SPACE REQUEST:** _____

EVENT TYPE (CIRCLE ONE): **COCKTAIL RECEPTION** **PLATED MEAL** **BUFFET**

COMPANY NAME: _____

CONTACT NAME: _____

PHONE: _____ **E-MAIL:** _____

I understand all deposits are non-refundable. 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).

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NAME: _____ **DATE:** _____

SIGNATURE: _____