

THE
CLYDE

EST | VENUE | 2018

VENUE RENTAL

PRICING & INFORMATION





FEATURES

Each of our venue rental options include the following features:

- 5,200 square feet
- 10 hour rental block for full rental
- 180 black Chiavari chairs
- White cushions
- 18 72" round tables (6ft)
- Rectangular tables (4 6ft and 4 8ft)
- LED Lighting System
- Cake table (4ft round)
- Sweetheart table
- 6 high tops
- 6 low tops
- 20 barstools
- Venue Manager on duty
- Sonos Sound System
- Projector & screen wall
- FreeWiFi

PRICING

Fully Private 10 Hour Rental (must conclude by midnight):

Monday- Thursday: \$2,400

Friday/Sunday: \$3,000

Saturday: \$5,000

Holiday Weekends: \$5,500 (Friday-Monday)

Hourly Rental

Max 5 hours. Available Sunday-Friday or before 1pm on Saturday. Space is shared with our in house coffee shop.

\$250 an hour

Outdoor Package:

Elevate your rental by adding an outdoor area that includes astro turf, cocktail tables, chairs, and yard games

\$1,000

Ceremony Package:

Adds an additional hour the day before for a rehearsal ceremony, an additional hour on the day of, and a room flip.

\$750





FOOD

We do require you to select one of our preferred caterers for your event. They are tried and true!

*Kirk Blaine Catering
Savannah Event Catering
Current Catering

Coastal Kitchen
Magnolia Catering
Thrive Catering

CLYDE MARKET COFFEE & PASTRY STATION

Elevate your business meeting or small event experience by adding a coffee and tea station along with Auspicious Bakery pastries.

\$9/pp

BAR PACKAGES

The following bar packages are available for your event and based on a 4 hour period. Each package is served in fine plastic ware and our full list of mixers.

We do not allow shots to be served at open bar events.

Beer & Wine: \$22pp

Pick 6 beer/seltzer/rtds, two reds, and two whites (including bubbly)

Beer, Wine, & 2 Cocktails: \$28pp

Pick 6 beer/seltzer/rtds, two reds, two whites (including bubbly), and two cocktails from the following list:

Moscow Mule (Gin, Vodka, Whiskey)

Margarita

Rum Punch

Whiskey or Rum & Coke

Mojito

Old Fashioned

Whiskey Sour

Cosmopolitan

Tom Collins

Dark & Stormy

Manhattan

Martini

Mai Tai

Create Your Own Cocktail:

Step 1: Pick your liquor

Step 2: Pick 1-3 sodas/juices for your mixers

Step 3: Pick 1 Garnish. Lemon, lime, orange cherry, or mint.

Full Bar: \$32pp

Pick 6 beer/seltzer/rtds, two reds, and two whites (including bubbly), all premium liquors included from menu below.

Cash Bar- Minimums must be met

Friday - Sunday:

<100 guests: \$1,000 bar minimum

100-150 guests: \$1,500 bar minimum

150+ guests: \$2,000 bar minimum

Monday-Thursday

<100 guests: \$500 bar minimum

100+ guests: \$1,000 bar minimum

Bartenders: \$150/ per every 75 guests

BAR MENU

BEER/SELTZERS/RTDs

Bud Light, Budweiser, Coors Light, Miller Lite, Mich Ultra, Corona Lite, Heineken, Stella Artois, Sweet Water 420, Sweet Water IPA, Yeungling, White Claw, High Noon

WINE & BUBBLY

White- Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc

Red- Cabernet Sauvignon, Pinot Noir, Merlot

Bubbly- Champagne or Prosecco

LIQUORS

Crown Royal Canadian Whiskey, Jack Daniel's Tennessee Whiskey, Tito's Vodka, Dewar's Scotch, Bulliet Bourbon, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Bacardi Rum, Slane Irish Whiskey, El Jimador Tequila, Coconut Rum

MIXERS

Coke, Sprite, Diet Coke, Ginger Ale, Ginger Beer, Club Soda, Tonic Water, Sour Mix, Margarita Mix, Orange Juice, Cranberry Juice, Pineapple Juice, Grenadine