

GATHER & COORDINATE

BY

THE DARCY

WASHINGTON DC

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# TERMS & CONDITIONS

## MENU PRICING & MINIMUMS

Unless otherwise noted, all menus are priced per person and quantified for a minimum of 10 guests.

## SERVICE & TIMING

All displayed "table" meals are priced to be serviced for 90 minutes. Any extension or delay to the service time may jeopardize quality of food and incur additional costs. Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.

## ATTENDANT FEES

Chef Attendants: \$150 per station

Bartenders: \$150 up to four (4) hours, to ensure quality and speed of service we hold a 1 bartender to 50 guest ratio

Cash Bar Attendant: \$100 up to four (4) hours, required for events larger than 50 guests

Coat Check Attendant: \$100 up to four (4) hours

## STATE SALES TAX & SERVICE CHARGES

Unless otherwise noted all prices are subject to a 23% taxable service charge and applicable 10% District of Columbia sales tax (subject to change without notice). Labor fees are subject to 10% sales tax.

## PARKING

The Darcy provides valet parking for all vehicles for any event at \$20 per vehicle. All hosts have the option to post this charge to the Master Account.

## EVENT TECHNOLOGY

Quality A/V, lighting, and effects can be the difference between an ordinary event or meeting and one that guests remember. Our in-house Event Technology provider, PSAV, has a full range of state of the art audio-visual equipment and look forward to servicing all your technological needs.

## LINEN & EQUIPMENT

The Darcy offers a complimentary selection of house linens, china, glassware, flatware, and votive candles. Our modern white china is a perfect accompaniment to our elegant table setting. The Events department will happily work with you to design and select specialty rental equipment and linens to fit the vision for your event and place the order at an additional cost.

## TABLESIDE SELECTIONS

We are pleased to offer a tableside choice of entrée for an additional \$10 per person. For a first course and dessert tableside choice there will be an additional \$12 per person charge. We regret that we are unable to offer this service to parties larger than 30 guests as it will impact the efficiency of service, quality of food, and overall dining experience.

# BREAKFAST

# THE CONTINENTAL 29

## SEASONAL FRUIT & BERRIES

## PASTRIES & BREAD

*choice of three*

assorted muffins

banana walnut bread

croissants

european danish

bagels (plain | everything | cinnamon raisin)

whipped butter | preserves | cream cheese

## FRUIT JUICES

*choice of three*

orange

apple

pineapple

cranberry

grapefruit

tomato

## ILLY COFFEE

regular

decaffeinated

## DAMMANN TEAS

english breakfast

chamomile blossoms

long life green

# THE DIPLOMAT 34

## SEASONAL FRUIT & BERRIES

## GREEK YOGURT & GRANOLA FRUIT PARFAIT

## OVERNIGHT OATS

cinnamon | coconut flakes | maple syrup

## PASTRIES & BREAD

*choice of three*

assorted muffins

banana walnut bread

croissants

european danish

bagels (plain | everything | cinnamon raisin)

whipped butter | preserves | cream cheese

## FRUIT JUICES

*choice of three*

orange

apple

pineapple

cranberry

grapefruit

tomato

## ILLY COFFEE

regular

decaffeinated

## DAMMANN TEAS

english breakfast

chamomile blossoms

long life green

# THE ALL-AMERICAN

44

*minimum of 30 guests\**

## PASTRIES & BREAD

*choice of two*

assorted muffins  
banana walnut bread  
croissants  
european danish  
bagels (plain | everything | cinnamon raisin)  
whipped butter | preserves | cream cheese

## FRESH FRUIT & ORGANIC YOGURT

*choice of two*

seasonal sliced melon & berries  
greek plain & fruit yogurt  
yogurt, granola & fruit parfait  
overnight oats | cinnamon | coconut flakes | maple syrup

## EGGS & SPECIALTIES

*choice of one*

*choice of two for additional 6.00 per person*

buttermilk griddle cakes | maple syrup  
scrambled eggs with chives  
ham, swiss, spinach & egg bake  
spinach & feta egg bake  
smoked salmon with red onion, capers, tomato & cream cheese

## ILLY COFFEE

regular  
decaffeinated

## ACCOMPANIMENTS

*choice of two*

country ham  
chicken or pork sausage  
applewood smoked bacon  
new potatoes home fries | sweet onions  
creamy cheddar grits

## CEREALS

*choice of two*

hot oatmeal (brown sugar | golden raisins)  
house made granola  
assorted cereals

## FRUIT JUICES

*choice of three*

orange  
apple  
pineapple  
cranberry  
grapefruit  
tomato

## DAMMANN TEAS

english breakfast  
chamomile blossoms  
long life green

# ENHANCEMENTS

## GRAINS & YOGURT

6

*choice of one*

assorted cold cereals

overnight oats | cinnamon | coconut flakes | maple syrup

greek plain & fruit yogurt

hot oatmeal | brown sugar | golden raisins

## BREAKFAST MEATS

7

country ham

chicken or pork sausage

applewood smoked bacon

## BREAKFAST SANDWICHES

10

*choice of two*

ham, egg & cheddar | english muffin

sausage & egg brioche

sausage patty | scrambled egg | cheddar

ham & egg croissant

country ham | scrambled eggs | swiss

kale, egg white, & tomato | english muffin

## MADE TO ORDER OMELETTE STATION

15

*attendant required*

swiss | cheddar | american

spinach | mushrooms | onions | peppers | tomatoes | country ham

whole eggs | egg whites

## PARFAIT STATION

10

*choice of two*

house made granola & dragon fruit parfait

raspberry & chia jam parfait

coconut, quinoa & matcha parfait

## SMOOTHIES

12

*attendant optional*

acaia berry | banana strawberry | matcha pineapple

## BATTERS

12

*choice of one*

blueberry griddle cakes | maple syrup

cinnamon french toast | maple syrup

belgian waffles | maple syrup

## FRITTATAS

10

*choice of one*

chorizo, goat cheese & roasted pepper

kale, sweet onion & cheddar cheese

ham, gruyere & spinach

## SMOKED SALMON

15

sliced tomato | red onion | capers | lemon

whipped cream cheese | assorted bagels



# LUNCH

# FROM THE DELI COUNTER 44

## DELI MEATS & CHEESES

black angus roast beef  
slow roasted turkey breast  
shaved country ham  
curried chicken salad

cheddar  
swiss  
provolone

## BREADS

marble rye  
whole wheat  
brioche  
sourdough

## ACCOMPANIMENTS

tomato  
red onion  
lettuce  
cucumber  
pickles  
pepperoncini

## CONDIMENTS

dijon mustard  
mayonnaise  
hummus  
pesto

## SALADS

*choice of two*

house chopped salad  
bacon | blue cheese | tomato | red onion  
blue cheese vinaigrette

bibb lettuce salad  
cucumber | tomato | olive | croutons  
green goddess dressing

caprese salad  
fresh mozzarella | heirloom tomatoes | basil  
olive oil | balsamic dressing

tuscan kale  
lacinato kale | country breadcrumbs  
pecorino cheese | vinaigrette

arugula, quinoa & heirloom tomato  
chick peas | preserved lemon  
lemon vinaigrette

mexian bowl  
brown rice | cherry tomato | corn | black beans  
chipotle ranch

thai bowl  
shredded romaine | julienned cucumber  
thai noodles | edamame | crispy wontons  
peanut dressing

## SOUP

*choice of one*

new england style clam chowder  
tomato basil soup  
silver queen corn & crab chowder  
butternut squash & ginger bisque  
chicken tortilla | crème fraiche

## DESSERTS\*

*choice of two*

\*see "table desserts" on page 24

# BETWEEN THE SLICES 47

*choice of three sandwiches, one soup, two salads, and two desserts*

## SANDWICHES

*choice of three*

slow roasted turkey breast  
avocado spread | dressed greens  
tomato | cilantro  
herb focaccia

grilled organic chicken breast  
goat cheese | roasted peppers | fresh basil  
brioche bun

black angus roast beef  
white cheddar | dijonnaise | horseradish  
caramelized onion | pretzel roll

country ham & swiss  
grain mustard | tomato jam | greens  
kaiser roll

olive oil marinated tuna salad  
hard-boiled egg | roasted peppers | greens  
herb focaccia

shrimp salad  
baby greens | tomato | croissant

chicken caesar & grilled broccolini wrap  
romaine | parmesan | caesar spread

grilled portobello mushroom  
hummus | goat cheese | tomato  
brioche bun

grilled vegetable  
arugula | red pepper relish  
whole wheat wrap

## SALADS

*choice of two*

house chopped salad  
bacon | blue cheese | tomato | red onion  
blue cheese vinaigrette

bibb lettuce salad  
cucumber | tomato | olive | croutons  
green goddess dressing

caprese salad  
fresh mozzarella | heirloom tomatoes | basil  
olive oil | balsamic dressing

tuscan kale  
lacinato kale | country breadcrumbs  
pecorino cheese | vinaigrette

arugula, quinoa & heirloom tomato  
chick peas | preserved lemon  
lemon vinaigrette

mexian bowl  
brown rice | cherry tomato | corn | black beans  
chipotle ranch

thai bowl  
shredded romaine | julienned cucumber  
thai noodles | edamame | crispy wontons  
peanut dressing

## SOUP

*choice of one*

new england style clam chowder  
tomato basil soup  
silver queen corn & crab chowder  
butternut squash & ginger bisque  
chicken tortilla | crème fraiche

## DESSERTS\*

*choice of two*

\*see "table desserts" on page 24

# HOT LUNCH TABLE

64

*minimum of 30 guests\**

*choice of two entrees, two accompaniments, two salads, and two desserts*

## ENTREES

*choice of two*

chimichurri marinated flank steak  
sweet onions | beef jus

teres major beef  
mushroom cabernet reduction

mishmish spice rubbed pork tenderloin  
cauliflower puree

slow roasted organic chicken  
roasted red puree  
pan mustard sauce

grilled organic chicken breast  
artichoke | sundried tomato

soy ginger salmon  
sweet peppers | shiitake | green papaya

herb crusted salmon  
basil pesto butter sauce

seared barramundi  
lemongrass | green onion | snap peas

indian lentils & basmati rice  
cauliflower steak

impossible kafta burger  
chickpea stew | bamboo rice

## ACCOMPANIMENTS

*choice of two*

fried brussels sprouts  
crumbled bacon | balsamic glaze

roasted broccolini  
lchili flakes | lemon zest

sautéed haricot vert  
shallot | garlic

roasted vegetables  
colored baby carrots | asparagus

smashed potato  
sea salt butter | chives

roasted russian fingerling potatoes  
rosemary, thyme & garlic

cilantro brown rice  
saffron

wild mushroom couscous  
spinach | sliced almonds

brioche mac-n-cheese

## SALADS

*choice of two*

house chopped salad  
bacon | blue cheese | tomato | red onion  
blue cheese vinaigrette

bibb lettuce salad  
cucumber | tomato | olive | croutons  
green goddess dressing

caprese salad  
fresh mozzarella | heirloom tomatoes | basil  
olive oil | balsamic dressing

tuscan kale  
lacinato kale | country breadcrumbs  
pecorino cheese | vinaigrette

arugula, quinoa & heirloom tomato  
chick peas | preserved lemon  
lemon vinaigrette

mexian bowl  
brown rice | cherry tomato | corn | black beans  
chipotle ranch

thai bowl  
shredded romaine | julienned cucumber  
thai noodles | edamame | crispy wontons  
peanut dressing

## DESSERTS

*choice of two*

*\*see "table desserts" on page 24*

*\*Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.*

# PLATED LUNCH

58

*choice of one from each course*

## FIRST COURSE

silver queen corn & crab chowder  
bacon | chives

butternut squash & ginger bisque  
toasted pepitas | toasted brioche

chicken tortilla soup  
crème fraiche

baby iceberg salad  
green goddess dressing | croutons  
pickled red onions

house caesar  
parmesan cheese  
pickled onions | garlic croutons

organic baby greens  
heirloom tomato | shaved radish  
lemon thyme vinaigrette

roasted beet & goat cheese salad  
almonds | baby arugula | chives  
sherry vinaigrette

caprese salad  
fresh mozzarella | heirloom tomatoes | basil  
olive oil | balsamic dressing

## ENTREES

spice & peppercorn crusted steak over house  
chopped salad  
bacon | blue cheese | tomato | red onion  
blue cheese vinaigrette

filet of beef tenderloin  
smashed potatoes | heirloom roasted carrots  
pinot noir sauce

spinach & gruyere filled chicken breast  
fingerling potatoes | haricot vert  
rosemary jus

tarragon crusted chicken  
potato parmesan cake | roasted root vegetables  
thyme reduction

pan seared gulf shrimp & creamy garlic grits  
smoked chili oil

pan seared atlantic salmon  
coconut rice | baby bok choy | papaya slaw

roasted local rockfish  
sweet potato | fingerling potato | lacinato kale

jumbo lump crabcake  
roasted fresh sweet corn  
smoked tomato remoulade

indian lentils & basmati rice  
cauliflower steak

impossible kafta burger  
chickpea stew | bamboo rice

## DESSERTS\*

\*see "plated desserts" on page 25

# BREAKS & BEVERAGES

# BEVERAGES

## CONTINUOUS BEVERAGE SERVICE

16

*four hours*

illy coffee | assorted teas | soft drinks | mineral water

## COFFEE & TEA

95

*on consumption | per gallon*

illy coffee | assorted teas | traditional accompaniments

## NAKED JUICES

8

*per bottle*

## SOFT DRINKS

5

*per bottle*

## SPARKLING & MINERAL WATERS

6

*per bottle*

## GLACEAU VITAMIN WATER

6

*per bottle*

## POWERADE

6

*per bottle*

## RED BULL

6

*per 8.4 fl oz. can*

# BREAK ENHANCEMENTS

*per dozen unless otherwise noted*

WHOLE SEASONAL FRUIT	48	THE COOKIE JAR	48
		housemade assorted cookies	
FRUIT & SEASONAL BERRY JARS	48	BROWNIES & BLONDIES	48
PARFAITS	72	MIXED CANDY BARS	54
low-fat yogurt   granola   berries		ROUTE 11 POTATO CHIPS	54
PROTEIN & ENERGY BARS	60	SMART FOOD POPCORN	54
BUILD YOUR OWN TRAIL MIX	12	MEDITERRANEAN STATION	12
<i>per pound</i>		<i>per person</i>	
ASSORTED MIXED NUTS	22	hummus   tzatziki   roasted eggplant dips	
<i>per pound</i>		stuffed grape leaves	
DONUTS	54	farm vegetables   flat bread   falafel	
<i>per dozen</i>			
fillings chocolate   strawberry jam   creme patissiere			



# DINNER

# DINNER TABLE 84

*minimum of 30 guests\* | choice of two entrees, one soup, two salads, two accompaniments, and two desserts*

## ENTREES

*choice of two*

braised beef short ribs  
sweet onions | field mushrooms

roasted leg of lamb  
garlic & rosemary jus

slow roasted organic chicken  
cippolini onion | pan mustard sauce

roasted chicken  
chimichurri sauce

pan seared salmon  
mango, raisin & chili pepper salsa

herb crusted salmon  
basil pesto butter sauce

roasted catalina white sea bass  
caper onion espelette

roasted snapper  
lemongrass | green onion | snap peas

impossible kafta fritter  
chickpea stew | bamboo rice

## SOUP

*choice of one*

tomato basil soup  
silver queen corn & crab chowder  
butternut squash & ginger bisque  
chicken tortilla | crème fraiche

## SALADS

*choice of two*

house chopped salad  
bacon | blue cheese | tomato | red onion  
blue cheese vinaigrette

bibb lettuce salad  
cucumber | tomato | olive | croutons  
green goddess dressing

caprese salad  
fresh mozzarella | heirloom tomatoes | basil  
olive oil | balsamic dressing

tuscan kale  
lacinato kale | country breadcrumbs  
pecorino cheese | vinaigrette

arugula, quinoa & heirloom tomato  
chick peas | preserved lemon  
lemon vinaigrette

mexian bowl  
brown rice | cherry tomato | corn | black beans  
chipotle ranch

thai bowl  
shredded romaine | julienned cucumber  
thai noodles | edamame | crispy wontons  
peanut dressing

## ACCOMPANIMENTS

*choice of two*

fried brussels sprouts  
crumbled bacon | balsamic glaze

roasted broccolini  
chili flakes | lemon zest

grilled & roasted cauliflower steaks  
mideastern rub

sautéed haricot vert  
shallot | garlic

roasted vegetables  
colored baby carrots | asparagus

smashed potato  
sea salt butter | chives

roasted russian fingerling potatoes  
rosemary, thyme & garlic

saffron cilantro brown rice

wild mushroom couscous  
spinach | sliced almonds

brioche mac-n-cheese

## DESSERTS\*

*choice of two*

*\*see "table desserts" on page 24*

*\*Please note there is a \$200 service fee for hot buffets selected for groups less than 30 guests.*

# THE JEFFERSON PLATED DINNER 72

*choice of one from each course*

## FIRST COURSE

leek & potato soup  
chive crème fraîche | crispy angel hair potato

silver queen corn & crab chowder  
bacon | chervil

arugula & endive salad  
grapefruit | piave cheese

tuscan kale  
lacinato kale | country breadcrumbs  
pecorino cheese | vinaigrette

house caesar salad  
head of romaine | goat cheese mousse  
parmesan cheese | toasted asiago crisp

## ENTREES

roasted beef tenderloin  
roasted pearl potato | asparagus  
au poivre sauce

braised short rib  
root vegetable | cipolini onions  
charred carrots  
braising jus

skillet roasted organic chicken  
pamesan potato cake  
caramelized carrots | broccolini  
thyme dijon emulsion

pan roasted norwegian salmon  
red lentils | grilled cauliflower  
mustard sage sauce

sautéed halibut  
truffled potato purée | wilted lacinato kale

## DESSERTS\*

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\*see "plated desserts" on page 25

# THE LINCOLN PLATED DINNER 86

*choice of one from each course*

## FIRST COURSE

siren salad  
bibb, frisée, radicchio & mache lettuces  
apple | goat cheese | walnuts  
rice wine vinaigrette

creamy french crab soup  
crispy angel hair potato

pan seared peppered rare tuna  
mango, lime & chili salsa

pan seared maine scallop  
creamy garlic polenta | mushrooms  
red wine jus

## ENTREES

peppered filet mignon  
smashed potato  
buttered asparagus | roasted baby carrots  
green peppercorn sauce

roasted rack of lamb  
buttered potato puree | garlic spinach  
roasted garlic rosemary jus

rohan duck breast  
red grapes | amish honey | cinnamon  
red cabbage | baby turnips | wine reduction

roasted seabass  
green pea risotto | blistered tomato coulis

seared jumbo lump crab cake  
fondant potato | roasted fresh sweet corn  
smoked tomato remoulade

## DESSERTS\*

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\*see "plated desserts" on page 25

# HORS D'OEUVRES

# PASSED HORS D'OEUVRES

*minimum 25 pieces for each selection*

## MEATS

### PER PIECE

wagyu beef & shishito pepper brochette	8.00
beef carpaccio on cheese straw	6.00
prosciutto with mustard and parmesan	5.00
steak tartar   crispy capers	6.00
<b>short rib empanadas</b>	<b>5.00</b>
beef sate   thai peanut sauce	4.00
prosciutto, spinach & ricotta spanakopita	5.00
marrakesh lamb lollipop   preserved lemon	7.00
lamb kibbeh   yogurt mint	6.00
braised lamb meatball   goat cheese	4.00
chicken sate   thai peanut sauce	4.00
butter milk chicken slider   sriracha ranch	5.00
tandoori chicken skewer	4.00

## VEGGIE

warm new potato   sour cream & onion   trout caviar	6.00
roasted beets   goat cheese mousse   pistachio powder	6.00
compressed watermelon   feta   micro herb	5.00
mushroom arancini   spicy aioli	5.00
crisp almond crusted brie   whipped honey	5.00
brie crostini   grape   almond	5.00
baked feta   honey   walnut	6.00
caramelized apple & blue cheese gougère	6.00
asparagus tart   parmesan   aioli	5.00
tomato bruschetta tart   balsamic pearls	6.00
classic devilled egg	4.00
vegetarian summer roll	6.00

## SEAFOOD

### PER PIECE

california roll   pickled ginger   wasabi   soy	7.00
maine lobster roll   celery salad	7.00
spicy crab devilled egg	6.00
smoked salmon canape   dill sauce	7.00
tuna poke   avocado   wasabi tobiko	8.00
lobster & bocconcini skewer   escabeche spices	8.00
crab salad   horseradish crème fraiche	8.00
oyster & bloody mary essence shooter	6.00
spicy salmon tartar   sesame cone	6.00
rock shrimp ceviche	7.00
maine scallop   applewood smoked bacon	7.00
petite maryland crabcake   spicy remoulade	7.00
shrimp & chorizo brochette   peri peri sauce	7.00
shrimp spring roll   vietnamese dipping sauce	6.00
crispy shrimp tempura   ginger hoisin	7.00
cured salmon   corn blini   chive crème fraiche	7.00
maine lobster bisque shooter	6.00

# DESSERT

# TABLE DESSERT

*desserts available for lunch & dinner buffets*

## SEASONAL FRESH FRUIT TART

pastry cream | vanilla crust | whipped cream

## GREEK YOGURT PANNA COTTA

fruit compote | whipped cream | house made granola

## MANGO CHEESECAKE

white chocolate cream | passion fruit glaze | blackberries

## CARROT CAKE NAPOLEON

cream cheese mousse | toasted walnuts

## BUTTERSCOTCH CUSTARD

milk chocolate cremeux | whipped cream | almond crunch

## CHOCOLATE GATEAU

chocolate sponge cake | bittersweet chocolate mousse  
chocolate glaze

## Waiialua CHOCOLATE TART

macadamia sable crust | pineapple coulis | toasted coconut

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## CUSTARD TRIO\*

vanilla brûlée | chocolate pots de crème  
seasonal chef's choice

## SWEET CREAM COLLECTION\*

fruit tarts | cheesecake | panna cotta spoons | cannolis

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*\*if selecting the "Custard Trio" or the "Sweet Cream Collection" only one dessert selection may be made*



# PLATED DESSERT

*desserts available for plated lunch & dinner*

## LEMON CUSTARD CAKE

yellow cake | white chocolate cream | blueberry sauce

## TRIPLE BERRY SPONGE CAKE

white chocolate cream | macerated berries

## CHOCOLATE ICE CREAM CAKE

blackout cake | chocolate crunch

## KALAMANSI CHIBOUST

sponge cake | coconut white chocolate

## GREEK YOGURT PANNA COTTA

fruit compote | house made granola | whipped cream

## WAIALUA CHOCOLATE TART

macadamia sable crust | pineapple coulis | toasted coconut

## BROWN SUGAR FRUIT CROSTADA

seasonal fruit | vanilla ice cream | cinnamon glaze

## SEASONAL FRESH FRUIT TART

oat streusel | vanilla bean ice cream

## PISTACHIO FINANCIER

orange blossom syrup | apricot preserves | spiced cream

## HAZELNUT MOUSSE ROCHER

crisp chocolate hazelnut glaze | crème chantilly | raspberry

# BARS

# BAR PACKAGE

*per person | by the hour*

## SOFT DRINKS & MINERAL WATER

### BEER

miller light  
dogfish ipa  
dc brau public ale  
eggenberg light

### house WINE & Sparkling

*selection of one red & one white*

pinot noir | cabernet sauvignon

chardonnay | pinot grigio | sauvignon blanc

brut cava sparkling wine

### CHOOSE ONE TIER:

#### CLASSIC

smirnoff vodka  
beefeater gin  
jim beam bourbon  
dewars scotch  
bacardi silver rum

*first hour: \$20.00  
each additional hour: \$12.00*

#### PREMIUM

absolut vodka  
tanqueray gin  
maker's mark bourbon  
crown royal whiskey  
bacardi silver rum  
myer's dark rum  
1800 silver tequila

*first hour: \$25.00  
each additional hour: \$15.00*

# CONSUMPTION BAR

*based on consumption*

## SOFT DRINKS &

**MINERAL WATER** 5

*price based per drink by consumption*

## BEER

*price based per drink by consumption*

miller light 7

dogfish ipa 8

dc brau public ale 8

eggenberg light 8

**HOUSE WINE** 45

*price based per bottle by consumption*

*selection of one red & one white*

pinot noir | cabernet sauvignon

chardonnay | pinot grigio | sauvignon blanc

brut cava sparkling wine

## CHOOSE ONE TIER:

*price based per drink by consumption*

**CLASSIC** 10

smirnoff vodka

beefeater gin

jim beam bourbon

dewar's scotch

bacardi silver rum

**PREMIUM** 14

absolut vodka

tanqueray gin

maker's mark bourbon

crown royal whiskey

bacardi silver rum

myer's dark rum

1800 silver tequila

# CASH BAR

*inclusive of 23% service charge & 10% dc sales tax  
cash bar attendant required*

## SOFT DRINKS &

**MINERAL WATER** 6

*price based per drink*

## BEER

*price based per drink*

miller light 8

dogfish ipa 9

dc brau public ale 9

eggenberg light 9

**HOUSE WINE** 11

*price based per drink*

*selection of one red & one white*

pinot noir | cabernet sauvignon

chardonnay | pinot grigio | sauvignon blanc

brut cava sparkling wine

## CHOOSE ONE TIER:

**CLASSIC** 13

smirnoff vodka

beefeater gin

jim beam bourbon

dewar's scotch

bacardi silver rum

**PREMIUM** 18

absolut vodka

tanqueray gin

maker's mark bourbon

crown royal whiskey

bacardi silver rum

myer's dark rum

1800 silver tequil