

Passion Food *brings* **Passion** to your Palate



DISTRICT COMMONS AN AMERICAN TAVERN

Thank you for considering District Commons for your special event!

District Commons celebrates American cuisine and all its global influences with flair and originality. Whatever your special occasion, you can be confident that this fresh approach will make your party one to remember. Our event designer will ensure that your party is exceptional.

District Commons can accommodate an intimate party of 10 to a gala for 400.

GW Room

The handsome surroundings of this congenial room make it ideal for both personal and professional gatherings. The GW room can accommodate up to 40 people for a seated event and for a standing reception up to 60. The room includes a private bar with audio/visual services, the setting is large enough for meetings, corporate gatherings or presentations, yet intimate enough for rehearsal dinners and birthday parties.

Roof Top

For a spectacular celebration, we offer the Roof Top – a unique space with extraordinary views of our capital city. Located just blocks from the White House and National Mall, the view is unprecedented. For up to 80 of your guests, we offer the full range of menu options for a cocktail party.

Patio

Located on Washington Circle, the uncovered Patio is a great warm weather option. Please keep in mind, you will need to also rent the GW Room as a backup space in case of inclement weather.

At District Commons the 3 & 4 course menus range from \$43-\$65 per person. You may choose up to two items in each course. For parties over 50 guests; please select two items for the entrée course and one item for the remaining courses. An array of passed hors d'oeuvres is also available to add variety to your menu.

District Commons room terms Lunch (10:00 am to 3:00 pm) Three Hours Intervals			
Room	Capacity	Terms	Rental Fee
The GW Room	40 Seated 60 Standing	Monday - Thursday Food and Beverage Minimum \$1000 before tax & gratuity Friday Food and Beverage Minimum \$2000 before tax & gratuity Saturday & Sunday Food and Beverage Minimum \$1500; before tax & gratuity	\$100
District Commons Restaurant Buy-out	180 Seated 300 Standing	Sunday Food and Beverage Minimum \$10,000 before tax & gratuity Monday to Friday Food and Beverage Minimum \$8000 before tax & gratuity Saturday Food and Beverage Minimum \$10,000 before tax & gratuity	N/A
Patio Bar Area	40 Standing	Sunday- Saturday Food and Beverage Minimum \$2000 before tax and gratuity	

District Commons room terms Dinner /Reception (4:00 to 11:00) Three Hours Intervals			
Room	Capacity	Terms	Rental Fee
The GW Room	40 Seated 60 Standing	Sunday - Thursday Food & Beverage Minimum \$1500 before gratuity & tax Friday & Saturday Food & Beverage Minimum \$3000 before gratuity & tax	\$100
Semi-private Bar Area	20-50 Standing	Sunday - Wednesday Food & Beverage Minimum \$800-1000 before gratuity & tax Thursday - Saturday Food & Beverage Minimum \$1500-2000 before gratuity & tax	N/A
District Commons Restaurant Buy-out	180 Seated 300 Standing	Monday -Thursday Food & Beverage Minimum \$21,000 before gratuity & tax Friday & Saturday Food & Beverage Minimum \$25,000 before gratuity & tax Sunday Food & Beverage Minimum \$20,00 before gratuity & tax	N/A
Patio /Bar Area	25 Seated 40 standing	Sunday - Wednesday Food & Beverage Minimum \$2000 before tax & gratuity Thursday - Saturday Food & Beverage Minimum \$3000 before tax & gratuity	
Courtyard (Lobby maybe for rain alternate)	200 Standing	Monday - Saturday Food and Beverage Minimum \$4000 before gratuity & tax (not allowed on federal holidays)	\$5000
The Roof Top (No rain alternate)	100 Standing	Friday - Sunday Food and Beverage Minimum \$4000 ; before gratuity & tax (not allowed on federal holidays)	\$7,000
Lobby/Court Yard	400 Standing	Sunday - Thursday Food and Beverage Minimum \$20,000 ; before tax & gratuity Friday & Saturday Food and Beverage Minimum \$23,000 ; before tax & gratuity (between the hours of 4:00 to 11:00) (not allowed on federal holidays)	\$7,000

Terms and General Information

GUARANTEE/DEPOSIT: For dinner and/or lunch: If the event is cancelled 21 days prior to the date of the event, this deposit will be refunded in its entirety. If the event is cancelled within this 21 day period, the deposit will be forfeited.

GUARANTEED ATTENDANCE: A guarantee represents the minimum number of people for which you will be charged. District Commons requires your guaranteed attendance, 72 hours before the event is to take place. District Commons will prepare for 10% higher than your guarantee. In the event of high attrition on the day of the event, food may be taken "to-go" if District Commons is notified prior to the courses being served.

GRATUITY: A gratuity of twenty percent (20%) of the total will be added to the patron's total bill. An additional \$100.00 (for each hour) will be charged if the event exceeds three hours.

DECORATIONS: District Commons is to be notified of any decorations in the banquet room. No tacks, pins, staples or tape of any kind are permitted on painted or wood surfaces. Balloons and confetti are allowed, however a cleaning fee may be applied.

ROOF TOP/COURT YARD/LOBBY: All events using the Roof Top, lobby & Court Yard requires a **clean-up and security personnel** during the hours of the Event and for returning the Facility to its original condition upon completion of the Event. This can be accomplished through the hiring of Property Manager's porters and/or lobby attendants, when they are not on duty, or the Building's cleaning contractor. Arrangements must be made through the management office prior to the Event being held. Any hiring arrangement will be between the User and the individual and/or cleaning contractor. **Security fees for the Event are charged at a rate of \$35.00 per hour, per guard, with an additional hour added to the span of your Event (for the first half hour prior to the Event and a half-hour afterwards). In addition, a security deposit may be required from the User prior to the Event being held, at Property Manager's discretion. The deposit will be used to offset any costs incurred by Owner or Property Manager as a result of the use of the Facility, if any such issues are not corrected by the User prior to the start of the next calendar day.**

MENU/BAR ARRANGEMENT: A price per person for the food will be determined when menu selections for the event have been made. This figure will be based on the higher priced item in each course. Menu items are subject to change based on availability of seasonal items. There are three ways to pay for beverages on a private event. Beverage charges can be included in a bar package price at a per person charge; beverages can be charged by consumption and applied to a single "Host Tab"; beverage service is also available on a cash bar basis with a \$150 cash bartender fee. Hourly and individual drink pricing is based on set bar brands, with tax and gratuity additional

PAYMENT: Final Payment is due at the conclusion of event. Separate payments for one banquet may be made, however, only two different credit cards will be accepted for one banquet. District Commons accepts major credit cards, cash and corporate checks as forms of payment.

OTHER FEES: If any food or beverage items are brought in from outside the restaurant additional fees may be charged. There is a \$25.00 corkage fee per bottle for wine that is not provided by District Commons. There is a \$4.00 plating fee per person for cake/ cupcakes.

Passed Hors d'oeuvres Items

(Priced Per Piece)

(Stations must be ordered for exact number of guests expected)

**Hot Pretzel Baguette
w/ Beer Mustard Butter
\$3/order, 1 order serves 2 people**

Southern Vegetable Hand Pies
\$2.75

Chilled Spiced Poached Shrimp
Cocktail Sauce
\$3.50

Crisp Fried Oyster Hot Sauce
Remoulade
\$3.25

Steak Tartare
on Crisp Crostint
\$3.25

Raw Oyster
\$4.00

Hawaiian Pork Ribs
\$4.00

Oyster Rockefeller
Cream Spinach, Bacon
\$4.00

Lobster Rolls Sliders
\$4.50

Deviled Eggs
with Praline Bacon
\$2.50

Mini Jumbo Lump Crab Cakes
Old Bay Tartar Sauce
\$5.00

Tuna Tartare
Wonton Crisp Sriracha Aioli
\$3.50

Open Face Brisket Sliders
Red cabbage Slaw & Horseradish
Cream
\$4.00

Mac n Cheese Fritters
Red Pepper Aioli
\$2.50

Mini District Commons Burgers
\$3.75

Oyster "Bloody Mary" Shooters"
Tito's Vodka, Zing Zang
\$3.00

Chilled Lobster
Market Price

Lamb Chop Lollipops
Mint Chimichuri
\$6.50

Mini Brown Cow
BTS Root beer,
Vanilla Bean Ice Cream
\$2.75

Assorted Petit Pastries
\$2.75

Assorted Flatbreads/ \$2.50 a slice sold in increments of 6

Hawaiian Flatbread- spiced tasso ham, grilled pineapple, pepper jack cheese

Roasted Sweet Peppers, - pipe dream farms goat cheese, basil pesto, roasted pine nuts

Lamb Sausage--roasted eggplant, kalamata olives, feta cheese, pomegranate molasses

Roasted Wild Mushrooms- caramelized onions, tuffle pecorino cheese, arugula

Southwestern Grilled Shrimp-black Bean + born relish, pepperjack cheese, chipotle

Oven Cured Cherry Tomato- burrata cheese, chili flake, balsamic, crispy basil

Stations

Vegetable Crudités & Dip / \$3.00

Fruit Display /\$3.00

Cheese & Cracker/ \$4.50

Blackened Beef Tenderloin \$14.95

attendant fee \$100

Slow Smoked BBQ Beef Brisket
with mini rolls
\$10.95 per person

Roasted Turkey
\$14.95 per person
attendant fee \$100

Bar Arrangement

There are three ways to pay for beverages on a private event. Beverage charges can be included in a bar package price at a per person charge; beverages can be charged by consumption and applied to a single "Host Tab"(most common); beverage service is also available on a cash bar basis with a \$150 cash bartender fee. Hourly and individual drink pricing is based on set bar brands, with tax and gratuity additional. We recommend that you pre-select wines for your event so that we may ensure availability. **If wines are not chosen by the Monday prior to the event, then the restaurant will use the default wines which are the Vista Point Chardonnay Vista Point Cabernet Sauvignon. The full wine list has been attached for your convenience.**

Bar Packages (No Substitutions)

RAIL

Liquor:

Smirnoff Vodka & flavors, Captain Morgan White Rum, Bowman's Gin, Montezum Blue Tequila, Kentucky Gentlemen Bourbon, Old Overholt Rye Whisky, Bowman's Scotch, Quady Sweet & Dry Vermouths, Dekuyper Triple Sec.

Wine:

Vista Point Chardonnay and Vista Point Cabernet Sauvignon, J. Roget Sparkling wine

Bottled & Can Beer:

Budweiser, Miller Light, Rolling Rock

Price per person for 3 hours: \$30 (\$11.00 per hour after three hours)

Pre-dinner cocktail hour, price per person for 1 hour: \$14

CALL

Liquor:

All rail package liquors and Tito's Vodka, Green Hat Gin, Gosling's Black Seal Rum, Patron Silver Tequila, Jim Beam Bourbon, Jack Daniels Whiskey, Dewars Blended Scotch, Quady Sweet & Dry Vermouths, Dekuyper Triple Sec

Specialty Cocktail:

American Beauty - Smirnoff blueberry vodka, passion fruit puree, Clear Creek Cassis & house sour

Pony Express – Smirnoff Vodka, Stirrings all natural ginger liqueur, fresh lime juice, ginger ale

Wine:

Vista Point Chardonnay and Vista Point Cabernet Sauvignon, J. Roget Sparkling wine

Bottled & Can Beer:

Select any 2 bottled beers from these breweries: Blue Point, Kona & DC Brau

Price per person for 3 hours: \$36 (\$13.00 per hour after three hours)

Pre-dinner cocktail hour, price per person for 1 hour: \$16

PREMIUM

Liquor:

All rail & call package liquors and Ketel One Vodka, Grey Goose Vodka, Beefeater Gin, Riskey Rum, Patron Silver Tequila, Bulleit Bourbon, Bulleit Rye Whisky, Johnny Walker Black blended scotch, Macallan 12 year Single Malt Scotch, Jameson's Irish Whiskey, Leopold's Premium Orange Liqueur, Quady Sweet & Dry Vermouths

Specialty Cocktail:

Rye Smash - Muddled Mint and Lemon, Bulleit Rye Whiskey, Simple Syrup, Fresh Lemon Juice

Mint Lemonade Spritz - Wheatley Vodka, House-Made Lemonade, Muddled Mint, Soda

Wine:

Vista Point Chardonnay, Vista Point Cabernet Sauvignon, Benziger Sauvignon Blanc, Steele Writer's Block Malbec & Gruet Sparkling Wine

Bottled Beer:

Select any 2 bottled beers from these breweries: Blue Point, Kona, DC Brau, Great Lakes, New Belgium, Abita, Bell's or Breckenridge

Price per person for 3 hours: \$41 (\$15.00 per hour after three hours)

Pre-dinner cocktail hour, price per person for 1 hour: \$19



For more information or to book a private event, please contact:

Darnell Howell

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PLEASE NOTE: A signed contract and deposit are necessary to confirm a booking and you must contact Darnell Howell in order to book an event.

Any availability quoted is subject to change without a contract.