

District Commons

An American Tavern

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 300.

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.

Patio

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 (11:00 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	

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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	Monday - Thursday Food & Beverage Minimum \$1500 before gratuity & tax Friday & Saturday Food & Beverage Minimum \$3000 before gratuity & tax Sunday Food & Beverage Food Minimum \$1500 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 \$15,00 before gratuity & tax	N/A
Patio	40 Standing	Sunday -Wednesday Food & Beverage Minimum \$2000 before tax & gratuity Thursday to 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

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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.

Located at 2200 Pennsylvania Avenue NW Washington DC please contact
Darnell Howell for more information at 202-350-3084

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Passed Hors d' oeuvres Items (Priced Per Piece)

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

Lamb Chop Lollipops
Mint Chimichuri
\$6.50

Deviled Eggs
with Praline Bacon
\$2.50

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

Tuna Tartare
Wonton Crisp Sriracha Aolili
\$3.50

Mac n Cheese Fritters
Red Pepper Aioli
\$2.50

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

Mini District Commons Burgers
\$3.75

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

Lobster Rolls Sliders
\$4.50

Chilled Lobster
Market Price

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

Assorted Petit Pastries
\$2.75

Vegetable Crudités & Dip / \$3.00
Fruit Display / \$3.00

Cheese & Cracker/ \$4.50

Blackened Beef Tenderloin (attendant fee)/ \$14.95

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

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

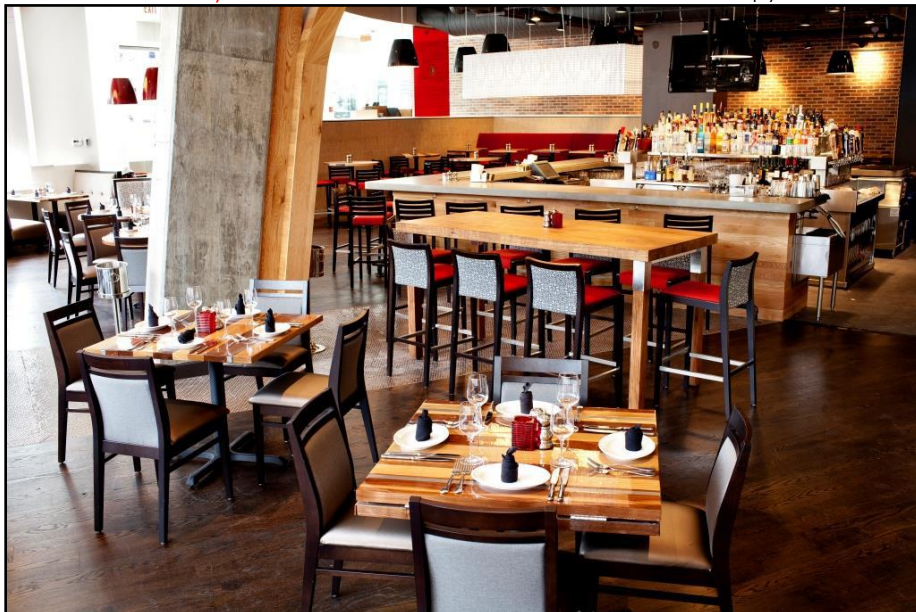
Roasted Sweet Peppers- pipe dream farms goat cheese, basil pesto, roasted pine nuts

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



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Please select two items per course

Higher Priced Item Carries the Cost.

For parties 50 & over please select one item per course except for the entrees; select two.
(There will be a \$5 sur charge added per person for each additional items added per course after the first two selections)

Dinner Soup, Salad & Appetizers Selections

For the Table

Hot Pretzel Baguette with Beer Mustard Butter

\$3/order, 1 order serves 2 people

Seafood Chowder

Hidden Valley Ranch Oyster Crackers

10

Texas Chili (NO BEANS)

Usual Suspects, Cornbread

11

Asparagus and Leek Bisque

Brown Butter Crème Fraiche, Toasted

Hazelnuts

9

Wedge Salad

Dill Buttermilk Blue Cheese Dressing,
Smoked Bacon, "Everything Bagel"

Crumble

12

Arugula Salad

Pimento Cheese Fritters, Green Tomato
Chutney, Chicken Cracklings

10

Jumbo Lump Crab Cake

Bread & Butter Pickle Slaw

19

Heirloom Tomato Salad

Spring Herb Pesto, Kalamata Olives,
Shaved Pecorino

12

Mixed Green Salad

Deviled Eggs, Praline Bacon,

Mustard Vinaigrette

11

"Second Date" Caesar Salad

White Anchovies, Shaved Parmesan

9

Ice Jumbo Shrimp Cocktail

½ Dozen 15

Jumbo Lump Crab Cocktail

15

Poached Chilled Lobster ½ each

(Market Price)

Dinner Entrees

Pan Seared North Carolina Trout

Braised Leeks, Romesco Sauce,
Pancetta Gremolata

21

Sea Scallops A La Plancha

Orzo Pasta, Roasted Cauliflower,
Salsa Verde, Tomato Crostini

29

Slow Roasted Duck

Spring Pea & Mushroom Risotto,
Spiced Carrot Puree, Tomato Jam

26

Blackened Brick Pressed Chicken

Red Beans & Rice, Collard Greens,
Lemon Mustard Jus

23

New York Strip Steak

USDA Prime (14oz)

Broccolini & Pine Nuts, Mashed Potatoes

46

Smoked Mushroom Tagliatelle Pasta

Spinach, Oven Cured Tomatoes,
Truffle Fontina Cream

16

Roasted Portobello Mushroom

Quinoa, Sweet Peppers,

Pine Nuts & Raisins

14

Jumbo Lump Crab Cakes

Creamed Corn & Fava Bean Succotash,
Tarragon Aioli

36

Shrimp & Grits

Sautéed Gulf Shrimp, Country

Ham, Holy Trinity

19

Nana Sue's Meatloaf

Scalloped Potatoes, Bacon Braised
Green Beans,

Sweet Onion Mushroom Gravy

18

Grilled Atlantic Salmon

Roasted Mushroom Puree,
Artichoke Hearts, Red Pepper
Chutney

23

Sides: (Optional - \$6 per order – order per 4 guests)

½ Simple Greens, Quinoa, Scalloped Potatoes, Corn & Fava Bean Succotash, Creamy Cheese Grits,
Spring Market Vegetables, Sautéed Mushrooms, Mashed Potatoes, Mac & Cheese

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

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•please inform your server of any allergies upon ordering

Please select two items per course

Higher Priced Item Carries the Cost.

**For parties 50 & over please select one item per course except for the entrees; select two.
(There will be a \$5 sur charge added per person for each additional items added per course after the first two selections)**

Lunch Soup, Salad & Appetizers Selections

For the Table

Hot Pretzel Baguette with Beer Mustard Butter

\$3/order, 1 order serves 2 people

Texas Chili (NO BEANS)

Usual Suspects, Cornbread
11

Wedge Salad

Dill Buttermilk Blue Cheese Dressing,
Smoked Bacon, "Everything Bagel"
Crumble
12

Arugula Salad

Pimento Cheese Fritters, Green Tomato
Chutney, Chicken Cracklings
10

Ice Jumbo Shrimp Cocktail

½ Dozen 15

Seafood Chowder

Hidden Valley Ranch Oyster Crackers
10

"Second Date" Caesar Salad

White Anchovies, Shaved Parmesan
9

Jumbo Lump Crab Cake

Bread & Butter Pickle Slaw
19

Jumbo Lump Crab Cocktail

15

Asparagus and Leek Bisque

Brown Butter Crème Fraiche, Toasted
Hazelnuts
9

Mixed Green Salad

Deviled Eggs, Praline Bacon,
Champagne Vinaigrette
11

Heirloom Tomato Salad

Spring Herb Pesto, Kalamata Olives,
Shaved Pecorino
12

Poached Chilled Lobster ½ each

(Market Price)

Lunch Entrees

Tuna Nicoise Salad

Seared Yellowfin Tuna, Green Beans,
Fingerling Potatoes, Meyer Lemon
Vinaigrette
18

Pan Seared North Carolina Trout

Braised Leeks, Romesco Sauce,
Pancetta Gremolata
20

Smoked Mushroom Tagliatelle Pasta

Spinach, Oven Cured Tomatoes, Truffle
Fontina Cream
16

Nana Sue's Meatloaf

Scalloped Potatoes, Bacon Braised
Green Beans, Sweet Onion Mushroom
Gravy
16

Seafood Cobb Salad

Chilled Seafood, Benton Bacon,
Avocado, Blue Cheese, Louie Dressing
19

Jumbo Lump Crab Cakes

Creamed Corn & Fava Bean
Succotash, Tarragon Aioli
36

Shrimp & Grits

Sautéed Gulf Shrimp, Country Ham,
Holy Trinity
19

Roasted Portobello Mushroom

Quinoa, Sweet Peppers,
Pine Nuts & Raisins
15

New York Strip Steak

USDA Prime (14oz)

Broccoli & Pine Nuts, Mashed
Potatoes
46

Blackened Brick Pressed Chicken

Red Beans & Rice, Collard Greens,
Lemon Mustard Jus
23

Grilled Atlantic Salmon

Roasted Mushroom Puree, Artichoke
Hearts, Red Pepper Chutney
23

Grilled Thai Steak Salad

Greens, Carrots, Cashews, Scallions,
Spicy Chili-Lime Dressing
18

Sides (Optional - \$6 per order – order per 4 guests)

½ Simple Greens, Quinoa, Scalloped Potatoes, Corn & Fava Bean Succotash, Creamy Cheese Grits, Spring Market
Vegetables, Sautéed Mushrooms, Mac & Cheese

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

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•please inform your server of any allergies upon ordering

Dessert Menu

All items \$9

BTS Brownie Sundae

Vanilla Cream Ice Cream, Hot Fudge, Smashed Candy Bars

Strawberry Cheesecake Sundae

Cheesecake Ice Cream, Macerated Strawberries, Graham Cracker Crust

Salty Crunchy Sundae

Peanut and Chocolate Ice Creams, Hot Fudge, Potato Chips

Brown Cow

BTS Root Beer, Vanilla Bean Ice Cream

Pecan Oatmeal Pie

Brown Butter Ice Cream, Candied Pecans

Caramel Bread Pudding

Coffee Crunch Ice Cream, Toasted Corn Flakes

Black Velvet Cake

Cream Cheese Filling Chocolate Florentine

Tipsy Banana Parfait

Banana Rum Mousse Caramelized Bananas

Seasonal Sorbet Selection



Chef Owner Jeff Tunks

Executive Chef Brant Tesky

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Brunch Menu

Bloody Mary/Mimosas Bar Package @ \$17/person + +

For the Table

Hot Pretzel Baguette with Beer Mustard Butter

\$3/order, 1 order serves 2 people

Brunch Flatbreads \$15 (6 pieces each)

Oven Cured Cherry Tomato Burrata cheese, Chili Flake, Balsamic, Crispy Basil

Ham & Eggs Creamed Spinach, Shaved Country Ham, Quail Eggs

The Kentucky Colonel Hot Brown-Roasted Turkey, Smoked Bacon, Oven Cured Tomato, Mornay

Old Spoiled Daddy Babba Ganoush, Roasted Peppers, Feta Cheese, Pomegranate Molasses

Southwestern Grilled Shrimp Black Bean + Corn Relish, Pepper Jack Cheese, Chipotle

Brunch Soup, Salad & Appetizers Selections

Seafood Chowder

Hidden Valley Ranch Oyster Crackers
10

Texas Chili con Carne (NO BEANS)

Usual Suspects, Cornbread
11

Asparagus and Leek Bisque

Brown Butter Crème Fraiche, Toasted
Hazelnuts
9

Greek Yogurt & House Granola Parfait

Seasonal Fruit Compote
7

"Second Date" Caesar Salad

White Anchovies, Shaved Parm
9

Mixed Green Salad

Deviled Eggs, Praline Bacon, Mustard
Vinaigrette
11

Heirloom Tomato Salad

Spring Herb Pesto, Kalamata Olives,
Shaved Pecorino
12

Arugula Salad

Pimento Cheese Fritters, Green Tomato
Chutney, Chicken Cracklings
10

Pain Perdue, New Orleans

Style French Toast
Toasted Pecans,
Bananas Foster Sauce
7

Brunch Entrees

J&B Breakfast Hash

Braised Beef Shortribs, Yukon Gold
Potatoes
15

Pan Seared North Carolina Trout

Braised Leeks, Romesco Sauce,
Pancetta Gremolata
18

Blackened Brick Pressed Chicken

Red Beans & Rice, Collard Greens,
Lemon Mustard Jus
17

Smoked Mushroom Tagliatelle Pasta

Spinach, Oven Cured Tomatoes, Truffle
Fontina Cream
16

Shrimp & Grits

Sautéed Gulf Shrimp, Tasso,
Holy Trinity
18

Brunch Quesadilla

Chorizo Sausage, Scrambled Eggs,
Pepper Jack Cheese
12

"Steak & Eggs"

Grilled Skirt Steak, Sweet Potato Hash,
Over Medium Eggs
18

"Cast Iron Skillet"

Huevos Rancheros

Black Beans, Avocado, XXX Sauce
14

Omelette Louisiana

Crab, Shrimp, Crawfish, Green Onions,
Goat Cheese
15

Country Fried Steak

Sausage Cream Gravy, Mashed
Potatoes, Southern Style Green Beans
15

Eggs Benedict

Thick Cut Canadian Bacon,
Hollandaise
13

Farmhouse Omelet

Country Ham, Roasted Market
Vegetables, Vermont Cheddar
14

Toasted Coconut Pancakes

Chicken Apple Sausage, Roasted
Pineapple Syrup
14

Roasted Portobello Mushroom

Quinoa, Sweet Peppers,
Pine Nuts & Raisins
14

Skinny Omelet

Egg Whites, Spinach, Mushrooms,
Roasted Peppers, Feta Cheese
12

Sides: (Optional - \$6 per order – order per 4 guests)

½ Simple Greens, Broccolini & Pine Nuts, Yukon Gold Potato Hash, Benton Bacon, Two Eggs, Thick Cut Canadian Bacon, Biscuits w/ Sausage Gravy, Creamy Grits, Swiss Chard, Mashed Potatoes, Mac & Cheese

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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

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

Darnell Howell

Director of Sales & Marketing

(202) 350-3084 phone

(202) 247-9850 fax

darnell@passionfoodhospitality.com

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.