



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

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

**Fig and Pig**- Smoked Bacon, Figs, Blue Cheese, Arugula, Balsamic Glaze

**New Haven**- Chopped Clams, Garlic, Oregano, Extra Virgin Olive Oil, Red Chili Flakes

**South Philly** - Shaved Prime Rib, Onions, Peppers, Provolone

**Champignon**- Roasted Mushrooms, Caramelized Onions, Truffle Fonduta

**Caprese** Oven Cured Cherry Tomatoes, Fresh Mozzarella, Marinara, Calabrian Chili Oil, Basil

**Camarone**- Southwestern Grilled Shrimp, Black Bean + Corn Salsa, Pepper Jack Cheese, Chipotle Crema

### 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:**

**Kathy Arvis/Marc Crow**  
(202) 408-0201 phone  
(202) 408-0250 fax  
[info@passionfoodhospitality.com](mailto:info@passionfoodhospitality.com)

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

**Any availability quoted is subject to change without a contract.**