

# District Commons

## An American Tavern



**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 <b>Lunch</b> (11:00 am to 3:00 pm) Three Hour 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 <b>\$2000</b> before tax and gratuity	

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District Commons Room Terms <b>Dinner /Reception</b> (4:00 to 11:00) Three Hour Intervals			
Room	Capacity	Terms	Rental Fee
<b>The GW Room</b>	40 Seated 60 Standing	<b>Monday - 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 <b>Sunday</b> Food & Beverage Food Minimum <b>\$1500</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>\$15,00</b> before gratuity & tax	N/A
<b>Patio</b>	40 Standing	<b>Sunday -Wednesday</b> Food & Beverage Minimum \$2000 before tax & gratuity <b>Thursday to Saturday</b> Food & Beverage Minimum \$3000 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>	\$5,000
<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

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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 **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.

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## An American Tavern

### Passed Hors d'Oeuvres (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 Crostini*  
\$3.25

**Raw Oyster**  
\$4.00

**Oyster Rockefeller**  
*Creamed 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 Aioli*  
\$3.50

**Mac n Cheese Fritters**  
*Red Pepper Aioli*  
\$2.50

**Open Faced 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 Roll 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 Crudité's & 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**

**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

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



# District Commons

## An American Tavern

**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 & Appetizer Selections**

#### *For the Table*

**Hot Pretzel Baguette with Beer Mustard Butter**

\$4/order, 1 order serves 2 people

#### **Seafood Chowder**

Hidden Valley Ranch Oyster Crackers  
10

#### **Caramelized Onion Soup**

Gruyère Cheese Bread Pudding  
8

#### **Creamy Smoked Turkey & Wild Rice**

Soup Carrots, Onions, Celery  
8

#### **Mixed Green Salad**

Deviled Eggs, Praline Bacon,  
Mustard Vinaigrette  
11

#### **Chopped Vegetable Salad**

Chickpeas, Cucumbers, Red Onions,  
Cherry Tomatoes, Green Goddess  
Ranch Dressing  
10

#### **Roasted Beet & Avocado Salad**

Arugula, Oranges, Ricotta Salata,  
Spiced Marcona Almonds  
12

#### **Maine Smoked Trout "Waldorf Salad"**

Granny Smith Apples,  
Grapes, Walnuts,  
Honey Mustard-Horseradish Dressing  
13

#### **Ice Jumbo Shrimp Cocktail**

½ Dozen 15

#### **"Second Date" Caesar Salad**

White Anchovies, Shaved Parmesan  
9

#### **Jumbo Lump Crab Cake**

Bread & Butter Pickle Slaw  
19

#### **Jumbo Lump Crab Cocktail**

15

#### **Poached Chilled Lobster ½ each**

(Market Price)

### **Dinner Entrées**

#### **Pan Seared Barramundi**

Broccoli Rabe, Cauliflower, Preserved  
Grapes, Pine Nut Pesto  
25

#### **BTS Root Beer Glazed Pork Chop**

Golden Root Mash Roasted  
Brussels Sprouts, Sorghum Mustard Sauce  
24

#### **Pan Crisped Roasted Duck**

Dirty Rice, Collard Greens,  
Pepper Jelly Glaze 26

#### **Brick Pressed Chicken**

Roasted Potatoes, Garlic Glazed  
Spinach, Creole Mustard Jus  
23

#### **Beef Tenderloin**

Seasonal Vegetable, Mashed Potatoes  
46

#### **Grilled Atlantic Salmon**

Sweet Potato Purée, Wild  
Mushroom Fricassee,  
Red Wine Glaze  
25

**Seafood Cobb Salad Chilled Seafood,**  
Smoked Bacon, Avocado, Blue Cheese,  
Louie Dressing  
19

#### **Jumbo Lump Crab Cakes**

Boardwalk Fries, Cole Slaw,  
Old Bay Tartar Sauce  
36

#### **Shrimp & Grits**

Sautéed Gulf Shrimp, Tasso Ham,  
Holy Trinity Creamy Cheese Grits  
19

#### **Roasted Butternut Squash & Mushroom Tagliatelle**

Hazelnuts, Sage Mascarpone  
16

#### **Greek Braised Lamb Shank**

Orzo Pasta, Lemon Oregano Tzatziki,  
Red Wine Tomato Braising Jus  
29

#### **Roasted Portobello Mushroom**

Quinoa, Sweet Peppers,  
Pine Nuts & Raisins  
15

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

Green Salad, Au Gratin Potatoes, Sweet Potato Fries, Creamy Cheese Grits, Market Vegetables, *Sautéed* Mushrooms,  
Brussel Sprouts, Sweet Potato Puree, Mac & Cheese

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

*•please inform your server of any allergies upon ordering*

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## An American Tavern

**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**

\$4/order, 1 order serves 2 people

**Caramelized Onion Soup**  
Gruyère Cheese Bread Pudding  
8

**Seafood Chowder**  
Hidden Valley Ranch Oyster Crackers  
10

**Creamy Smoked Turkey & Wild Rice**  
Soup Carrots, Onions, Celery  
8

**Chopped Vegetable Salad**  
Chickpeas, Cucumbers, Red Onions,  
Cherry Tomatoes, Green Goddess  
Ranch Dressing  
10

**"Second Date" Caesar Salad**  
White Anchovies, Shaved Parmesan  
9

**Mixed Green Salad**  
Deviled Eggs, Praline Bacon,  
Champagne Vinaigrette  
11

**Maine Smoked Trout "Waldorf Salad"**  
Granny Smith Apples, Grapes,  
Walnuts, Honey Mustard-Horseradish  
Dressing  
13

**Jumbo Lump Crab Cake**  
Bread & Butter Pickle Slaw  
19

**Roasted Beet & Avocado Salad**  
Arugula, Oranges, Ricotta Salata,  
Spiced Marcona Almonds  
12

**Ice Jumbo Shrimp Cocktail**  
½ Dozen 15

**Jumbo Lump Crab Cocktail**  
15

**Poached Chilled Lobster ½ each**  
(Market Price)

### Lunch Entrées

**Grilled Shrimp & Chopped  
Mediterranean Salad**  
Chickpeas, Cucumber, Olives, Feta,  
Mustard-Lemon Oregano Vinaigrette  
17

**Seafood Cobb Salad**  
Chilled Seafood, Smoked Bacon,  
Avocado, Blue Cheese, Louie Dressing  
19

**Beef Tenderloin**  
Seasonal Vegetable,  
Mashed Potatoes  
46

**Pan Seared Barramundi**  
Broccoli Rabe, Cauliflower, Preserved  
Grapes, Pine Nut Pesto  
25

**Jumbo Lump Crab Cakes**  
Boardwalk Fries, Cole Slaw,  
Old Bay Tartar Sauce  
36

**Brick Pressed Chicken**  
Roasted Potatoes, Garlic Glazed  
Spinach, Creole Mustard Jus  
23

**Roasted Portobello Mushroom**  
Quinoa, Sweet Peppers, Pine Nuts &  
Raisins  
15

**Shrimp & Grits**  
Sautéed Gulf Shrimp, Tasso Ham, Holy  
Trinity Creamy Cheese Grits  
19

**Grilled Atlantic Salmon**  
Sweet Potato Purée, Wild Mushroom,  
Fricassee, Red Wine Glaze  
25

**Roasted Butternut Squash &  
Mushroom Tagliatelle**  
Hazelnuts, Sage Mascarpone  
16

**Grilled Skirt Steak**  
French Fries, Whiskey Peppercorn  
Sauce, Obligatory Green Salad  
28

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

Green Salad, Au Gratin Potatoes, Sweet Potato Fries, Creamy Cheese Grits, Market Vegetables, Sautéed Mushrooms,  
Brussels Sprouts, Sweet Potato Puree, Mac & Cheese

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

•please inform your server of any allergies upon ordering

**District Commons**  
**An American Tavern**

**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 Dark Chocolate Ice Creams, Hot Fudge, Potato Chips

**Brown Cow**

BTS Root Beer, Vanilla Bean Ice Cream

**Black Velvet Cake**

Cream Cheese Filling, Chocolate Florentine

**Seasonal Sorbet Selection**



***Chef Owner Jeff Tunks***

***Executive Chef Brant Tesky***

**Brunch Menu**

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

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*For the Table*

**Hot Pretzel Baguette with Beer Mustard Butter**

**Hot Cinnamon Sugar Pretzel Baguette with Seasoned Butter**

**\$4/order, 1 order serves 2 people**

**Brunch Flatbreads \$15 (6 pieces each)**

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

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

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

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

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

### Brunch Soup, Salad & Appetizer Selections

#### **Seafood Chowder**

Hidden Valley Ranch Oyster Crackers  
10

#### **Caramelized Onion Soup**

Gruyère Cheese Bread Pudding  
8

#### **Creamy Smoked Turkey & Wild Rice**

Soup Carrots, Onions, Celery  
8

#### **Maine Smoked Trout "Waldorf Salad"**

Granny Smith Apples, Grapes, Walnuts,  
Honey Mustard-Horseradish Dressing  
13

#### **"Second Date" Caesar Salad**

White Anchovies, Shaved Parm  
9

#### **Mixed Green Salad**

Deviled Eggs, Praline Bacon, Mustard  
Vinaigrette  
11

#### **Greek Yogurt & House Granola Parfait**

Seasonal Fruit Compote  
7

#### **Pain Perdue, New Orleans Style French Toast**

Toasted Pecans, Bananas  
Foster Sauce  
7

#### **Roasted Beet & Avocado Salad**

Arugula, Oranges, Ricotta Salata,  
Spiced Marcona Almonds  
12

### Brunch Entrées

#### **J&B Breakfast Hash**

Braised Beef Short Ribs, Yukon Gold  
Potatoes  
15

#### **Eggs Benedict**

Thick Cut Canadian Bacon,  
Hollandaise  
13

#### **Brunch Quesadilla**

Chorizo Sausage, Scrambled Eggs,  
Pepper Jack Cheese  
12

#### **"Steak & Eggs"**

Grilled Skirt Steak, Potato Hash, Over  
Medium Eggs  
18

#### **Shrimp & Grits**

Sautéed Gulf Shrimp, Country Ham,  
Holy Trinity  
18

#### **Toasted Coconut Pancakes**

Chicken Apple Sausage, Roasted  
Pineapple Syrup  
14

#### **Country Fried Steak**

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

#### **"Cast Iron Skillet"**

Huevos Rancheros  
Black Beans, Avocado, XXX Sauce  
14

#### **Brick Pressed Chicken**

Roasted Potatoes, Garlic Glazed  
Spinach, Creole Mustard Jus  
23

#### **Omelet Louisiana**

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

#### **Skinny Omelet**

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

#### **Farmhouse Omelet**

Country Ham, Roasted Market  
Vegetables, Vermont Cheddar  
14

#### **Roasted Portobello Mushroom**

Quinoa, Sweet Peppers,  
Pine Nuts & Raisins  
14

#### **Roasted Butternut Squash & Mushroom Tagliatelle**

Hazelnuts, Sage, Mascarpone  
16

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

Simple Greens, Yukon Gold Potato Hash, Sweet Potato Fries, Creamy Cheese Grits, Market Vegetables,  
Mac & Cheese, Benton Bacon, Biscuits w/ Sausage Gravy, Canadian Bacon, Two Eggs

## 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



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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 and 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*

## District Commons An American Tavern



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

**Gustavo Hernandez**  
(202) 587-8277 phone  
(202) 587-6328 fax  
[Events@DistrictCommonsDC.com](mailto:Events@DistrictCommonsDC.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.**