



675 15th Street NW, Washington, DC 20005
202-552-5000
events@ebbitt.com

EVENT SPACES

CABINET ROOM

- Maximum of 50 guests seated; 75 guests for standing receptions
- Food & beverage minimums:
 - Daytime -
 - Breakfast, \$350; Lunch, \$750
 - Evening -
 - Sunday-Thursday, \$2,000
 - Friday & Saturday, \$2,500
 - December, \$3,000
- \$100 room rental fee
- Cabinet Room is only accessible via stairs (no elevator access)

PARTIAL ATRIUM (semi-private)

- Maximum of 150 guests seated; 200 guests for standing receptions
- Food & beverage minimums:
 - Sunday-Thursday, \$1,000
 - Friday & Saturday, \$1,500
- \$100 room rental fee
- Available after 6pm Monday-Friday; available all day Saturday and Sunday
- Audio-visual equipment & amplified sound are not permitted at any time

FULL ATRIUM

- Maximum of 400 guests seated; 800 guests for standing receptions
- Food & beverage minimums:
 - Daytime, \$10,000
 - Evening:
 - Sunday-Thursday, \$20,000
 - Friday & Saturday, \$30,000
 - Friday & Saturday (January, February, July, August), \$25,000*
- \$1,000 room rental fee
- Full Atrium is not available before 7pm Monday-Friday
- Audio-visual equipment & amplified sound are permitted after 8pm Monday-Friday; permitted all day Saturday and Sunday

ROOFTOP TERRACE (weather & season permitting)

Atrium (Partial or Full) serves as weather backup location

- Maximum of 250 guests for standing receptions
- Food & beverage minimum: \$5,000
- \$1,000 room rental fee
- Available after 6pm Monday - Friday and all day Saturday and Sunday, ending by 10pm
- Audio-visual equipment & amplified sound are not permitted at any time

OYSTER BAR (Monday-Friday only)

- Maximum of 65 guests for standing receptions, two hour minimum
- Food & beverage minimum from 5pm-7pm: \$2,500 (additional hours are \$1,250)
- \$100 room rental fee

CORNER BAR ALCOVE (Monday-Friday only)

- Maximum of 25 guests for standing receptions, two hour minimum
- Food & beverage minimum from 5pm-7pm: \$1,000 (additional hours are \$500)
- All food & beverage ordered through bartender day of event

ADDITIONAL INFORMATION

SERVICE CHARGES, TAXES, & FEES

- All food and beverage is subject to a service charge of 20% (includes 5% administrative fee)
- All food, beverages, and service charges are subject to a 10% DC tax
- Non-refundable/non-transferable deposit due upon booking; equal to 50% of food & beverage minimum
- Security guard fees will apply if using Full Atrium, Rooftop Terrace and/or a private entrance

MENU SELECTIONS

- All private or semi-private events are required to use the private event menus in this packet
- Reception style events require a minimum of \$32/person for food
- Food & beverage selections are due no later than two weeks prior to event date
- Bar package is required for the contracted event duration

GUARANTEED GUEST COUNT

- The guaranteed guest count is due by 12:00noon two business days prior to the event date. This number is not subject to reduction after this time
- If no guaranteed guest count is provided by the host, the estimated guest count will serve as the guaranteed guest count

BAR & BEVERAGE MENU

PREMIUM OPEN BAR

Premium liquor, beer, wine, non-alcoholic beverages
One hour \$20 per person
Second hour \$17 per person
Additional hours \$14 per person/per hour

STANDARD OPEN BAR

Standard liquor, beer, house wine, non-alcoholic beverages
One hour \$16 per person
Second hour \$13 per person
Additional hours \$11 per person/per hour

BEER & WINE OPEN BAR

Beer, house wines and non-alcoholic beverages
One hour \$14 per person
Second hour \$9 per person
Additional hours \$8 per person/per hour

BRUNCH OPEN BAR

Champagne, mimosas and Bloody Marys
Two hours \$16 per person
Additional hours \$8 per person/per hour

HOST BAR

Beverages will be charged to final bill based upon consumption
Choose premium, standard, or beer & wine only

CASH BAR

All beverages to be purchased by guests
Bartender fee of \$2 per person (minimum fee of \$100) will be charged to final bill

NON-ALCOHOLIC OPEN BAR

Soda, juice, iced tea, coffee
\$5 per person

CORKAGE FEE

\$20/bottle

BREAKFAST & BRUNCH MENUS

WEEKDAY BREAKFAST

**Weekday pricing does not apply to weekend events or holidays*

Available Monday-Friday

Price includes freshly brewed coffee, hot tea, assorted juices

CONTINENTAL, \$18 per person

Seasonal fruit, assorted breakfast breads

CLASSIC AMERICAN, \$20 per person

Scrambled eggs, bacon, brunch potatoes, toast

AMERICAN CONTINENTAL, \$24 per person

Combination of classic American and continental breakfasts

WEEKEND BRUNCH

\$32 per person

Price includes bacon, sausage, brunch potatoes, breakfast breads, coffee, tea, & assorted juices

Select three entrées from the following:

Scrambled eggs

Seasonal fruit

Biscuits & gravy

Breakfast burrito

Corned beef hash

Eggs benedict

Vegetable frittata

French toast

Roasted Vegetables

Chicken Marsala, add \$5

Pan Roasted Salmon, add \$5

ATTENDED STATION

Omelet station, \$10 per person

Attendant fee of \$100 per 50 guests

ACCOMPANIMENTS

Granola & yogurt parfaits, \$4 per person

Smoked salmon platter, \$10 per person

Deviled eggs platter, \$50

COCKTAIL RECEPTION

**Cocktail receptions require a minimum of \$32 per person for food (if not followed by dinner)*

PASSED HORS D'OEUVRES

Pre-dinner reception, \$17 per person, based on 1 hour *(only available when followed by dinner)*

Cocktail reception, \$32 per person, based on 2 hours

Select five:

Mini Crab Cakes

Old Bay aioli/lemon

Fried Oysters

bistro sauce

Shrimp & Grits

pimento cheese grits/creole sauce

Seafood Cocktail

Tabasco/avocado/cilantro

Stuffed Mushroom Florentine

Oyster Stew Cups

andouille sausage

Edamame Hummus Cups

vegetable sticks

Mini Croques Monsieur

ham/gruyere/Dijon mustard

Seasonal Soup Cups

Cornmeal-Crusted Shrimp

bistro sauce/pickled onion

Baked Vegetable Empanadas

tomatillo salsa

Potato & Kale Fritters

romesco sauce

Steak Bites

shallots/port/blue cheese

Smoked Salmon Bite

herbed crème fraiche

Crispy Chicken Bites

Thai chili sauce/cilantro

Vegetable Spring Rolls

Thai chili sauce

Prosciutto Wrapped Chicken

salsa verde/capers

Applewood Bacon Wrapped Scallops

barbeque sauce

Mushroom Crostini

roasted garlic ricotta/arugula/pecorino

Sliders

choose one:

beef brisket, pork or chicken

Grilled Baby Lamb Chops

(additional \$2 per piece)

Lobster Rolls

(additional \$2 per piece)

RAW BAR

priced per piece

Jumbo Shrimp Cocktail

\$3.75

Shucked Oysters

\$2.75

Little Neck Clams

\$1.25

Jonah Crab Claws

\$2.00

DISPLAY PLATTERS

priced per 25 guests

Farmhouse Cheese Board

seasonal fruit and crackers

\$185

Charcuterie

assorted cured meats, breads

\$200

Cheeseburger Sliders

American cheese, pickle

\$175

Hummus & Crudité

grilled pita bread

\$110

Crab & Artichoke Dip

sliced baguette

\$145

Cookies & Brownies

assorted varieties

\$115

SEATED LUNCH MENU

TWO COURSES

Price includes salad, choice of two entrées*, soda, tea and coffee

SALAD

Select one:

Mixed Greens
Caesar
Seasonal

ENTREE

Select two (guests select entrée day of event):

*Groups over 50 guests select one:

Cannelloni di casa \$24
Chicken \$26
Salmon \$28
Jumbo lump crab cake \$30
Steak \$30

Seasonal sides will accompany all entrees

Vegetarian and vegan options are available upon request

DESSERT, additional \$5 per person

Select one:

Cheesecake
Seasonal fruit and sorbet
Flourless chocolate torte
Bread pudding
Crème brûlée

\$3 fee per person applies for all outside desserts

CHILDREN'S MENU

\$15 per child under the age of 10

SEATED DINNER MENU

THREE COURSES

Price includes salad, choice of two entrées*, dessert, soda, tea and coffee

SALAD

Select one:

Mixed greens
Caesar
Seasonal

ENTREE

Select two (guests select entrée day of event):

*Groups over 50 guests select one:

Cannelloni di casa \$38
Chicken \$38
Salmon \$42
Steak \$52
Jumbo lump crab cakes \$52

DUETS (entire party must have this selection):

Filet mignon & salmon \$54
Filet mignon & crab cake \$56

Seasonal sides will accompany all entrees

Vegetarian and vegan options are available upon request

DESSERT

Select one:

Cheesecake
Seasonal fruit & sorbet
Flourless chocolate torte
Bread pudding
Crème brûlée

\$3 fee per person applies for all outside desserts

CHILDREN'S MENU

\$15 per child under the age of 10

BUFFET MENUS

minimum requirement of 51 guests

LUNCH \$38 per person

Price includes one salad, two entrees, two sides, dessert, soda, tea and coffee

DINNER \$48 per person

Price includes two salads, three entrees, two sides, dessert, soda, tea and coffee

SALAD

Select one for lunch, two for dinner

Mixed greens
Caesar
Seasonal

ENTREES

Select two for lunch, three for dinner

Chicken Marsala
Salmon
Steak
Vegetarian pasta
Cannelloni di casa
Penne with chicken & pesto cream

Turkey carving (add \$6/person)
Glazed ham carving (add \$8/person)
Beef carving (add \$10/person)
Jumbo lump crab cakes (add \$10/person)

\$100 attendant fee applies for all carving stations

SIDES

Select two:

Mashed potatoes
Roasted potatoes
Grain salad
Seasonal vegetables
Green beans

DESSERT

Select one:

Assorted petite pastries
Cookies & brownies