





BOQUERIA

BAR DE TAPAS | RESTAURANTE

EVENTS MENU

DUPONT | PENN QUARTER

boqueriarestaurant.com | Events@boqueriadc.com





SEMI-PRIVATE DINING ROOM



DINING AREA 1

DUPONT

1837 M St NW, Washington, DC 20036

FULL BUYOUT
Seated 135, Standing 150

SEMI-PRIVATE ROOM
Seated 30, Standing 25

DINING AREA 1
Seated 24, Standing 20

DINING AREA 2
Seated 40, Standing 30

PATIO
Seated 72, Standing 100



DINING AREA 2



PATIO

PENN QUARTER

777 9th St NW, Washington, DC 20001

FULL BUYOUT
Seated 175, Standing 250

PRIVATE DINING ROOM
Seated 22, Standing 25

PRIVATE ROOM & HALF BAR
Standing 45

SEMI-PRIVATE LOFT
Seated 52, Standing 45

MAIN DINING ROOM
Seated 65, Standing 80


SEMI-PRIVATE LOFT




PRIVATE DINING ROOM




MAIN DINING ROOM

PASSED TAPAS

Choose your favorite tapas to be served in hors d'oeuvre form, passed by our servers during a standing reception.

- **30 min, 4 selections $20 per person**
- **1 hour, 6 selections $30 per person**
- **1 hour, 7 selections $36 per person**
- **1 hour, 8 selections $42 per person**

— Additional hours $20 per person —

VEGETABLES

PIMIENTOS DE PADRÓN (GF, VGN)
Blistered shishito peppers, coarse sea salt

TORTILLA ESPAÑOLA (GF)
Traditional Spanish potato and onion frittata, garlic allioli

MONTADO DE ESCALIVADA (V)
Fire-roasted eggplant, red peppers and onions, yogurt

CROQUETAS DE SETAS (V)
Creamy mushroom croquettes, truffle allioli

PINTXO DE BRAVAS (V)
Crispy potato, salsa brava, garlic allioli

SEAFOOD

GILDA PINTXO (GF)
Salted cured anchovies, Manzanilla olive, piparra

PINTXO DE PULPO A LA GALLEGA (GF)
Spanish octopus skewer, potato, paprika, Arbequina olive oil

PINTXO DE GAMBAS (GF)
Shrimp skewers, garlic, lobster reduction





MEAT

MONTADO DE JAMÓN
Serrano ham, membrillo, aged Manchego cheese

DÁTILES CON BEICON (GF)
Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

PINTXOS MORUNOS
Marinated lamb skewers, pickled shallots, salsa verde

CROQUETAS DE JAMÓN
Creamy Serrano ham croquettes, quince purée

ANGUS BEEF SLIDERS (+$8 pp)
Sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

SERRANO HAM GRILLED CHEESE
Burrata cheese, truffle allioli

SUMAC CHICKEN SKEWERS (GF)
Roasted red pepper and Nyora sauce, pickled shallots

DESSERT

CLASSIC CHURROS (V)
Traditional fried dough dusted with cinnamon sugar, choice of dulce de leche, hot chocolate, or Nutella

CREMA CATALANA (GF, V)
Creamy custard, lemon zest, caramelized sugar

SORBET (GF, VGN)
Seasonal sorbet selection

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

TAPAS BAR DISPLAY

Stationary displays of tapas that evoke the style of traditional tapas bars in Spain, set up for guests to serve themselves during a **reception-style event.**

Selection of 5: 4 Choices from Vegetable, Seafood, Meat, and Dessert sections and 1 Main ~ $38 per person
Selection of 6: 5 Choices from Vegetable, Seafood, Meat, and Dessert sections and 1 Main ~ $45 per person
Selection of 7: 5 Choices from Vegetable, Seafood, Meat, and Dessert sections and 2 Mains ~ $52 per person

SELECT MAIN

PAELLA DE MARISCOS (GF) Saffron Bomba rice, monkfish, cuttlefish, squid, shrimp, clams, mussels

PAELLA DE VERDURAS (GF, VGN) Bomba rice, eggplant, broccoli, peas, tomatoes, piquillo peppers

CHICKEN & CHORIZO PAELLA (GF) Bomba rice, chicken thighs, chorizo, sofrito, smoked paprika

PARRILLADA (GF) (+$12 pp) Seared Gulf shrimp, Bilbao chorizo, NY Strip, oven roasted chicken, salsa verde, mojo verde

CHARCUTERIE & CHEESE

TABLA DE QUESOS (+$5 pp)
Manchego, Caña de Cabra, Aged Mahón, and Truffle Goat Cheese, served with olives and pan con tomate

TABLA DE QUESOS Y EMBUTIDOS (+$7 pp)
Manchego, Caña de Cabra, Truffle Goat Cheese, Salchichón Ibérico, Jamón Serrano, and Chorizo Ibérico, served with olives and pan con tomate

MEAT

DÁTILES CON BEICON (GF)
Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

PINTXOS MORUNOS
Marinated lamb skewers, pickled shallots, salsa verde, crusty bread

CROQUETAS DE JAMÓN
Creamy Serrano ham croquettes, quince purée

ALBÓNDIGAS
Beef and pork meatballs, tomato sauce, sheep's milk cheese

ANGUS BEEF SLIDERS (+$8 pp)
Sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

SUMAC CHICKEN SKEWERS (GF)
Roasted red pepper and Nyora sauce, pickled shallots

SOBRASADA HUMMUS (GF)
Mallorcan pork sausage, quince purée. Served with choice of crudités or warm flatbread

VEGETABLES

MARKET SALAD (GF)
Spring lettuces, fresh herbs, Sherry-lime vinaigrette

TORTILLA ESPAÑOLA (GF)
Traditional Spanish potato and onion frittata, garlic allioli

PATATAS BRAVAS (GF, V)
Crispy potatoes, salsa brava, pimentón, garlic allioli

ESCALIVADA (GF, V)
Fire-roasted eggplant, red peppers and onions, yogurt. Served with choice of crudités or warm flatbread

FENNEL AND APPLE SALAD (GF, V)
Mahón cheese, walnuts, mint, citrus dressing

GRILLED BROCCOLINI (GF, VGN)
Ajo blanco, golden raisins, Marcona almonds

AJO BLANCO HUMMUS (GF, VGN)
Creamy almond and garlic dip, tomatoes, cucumber. Served with choice of crudités or warm flatbread

SEAFOOD

GAMBAS AL AJILLO (GF)
Garlic shrimp with brandy, lobster stock, Guindilla pepper in olive oil

PINTXO DE PULPO A LA GALLEGA (GF)
Spanish octopus skewer, potato, paprika, Arbequina olive oil

DESSERT

CLASSIC CHURROS (V)
Traditional fried dough dusted with cinnamon sugar, choice of dulce de leche, hot chocolate, or Nutella

CREMA CATALANA (GF, V)
Creamy custard, lemon zest, caramelized sugar

SORBET (GF, VGN)
Seasonal sorbet selection

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE $60 PP

SELECT 2

AGED MANCHEGO (GF, V)	Nutty, caramel sheep's milk
AGED MAHÓN (GF, V)	Tangy, citrusy cow's milk
JAMÓN SERRANO (GF)	Aged 16 months, savory, slightly sweet and nutty
CHORIZO IBÉRICO (GF)	Mildly spicy cured pork sausage, seasoned with smoked pimentón
PAN CON TOMATE (VGN)	Catalan-style toast with tomato, garlic, and olive oil

SELECT 3

PATATAS BRAVAS (GF, V)	Crispy potatoes, salsa brava, pimentón, garlic allioli
PIMIENTOS DE PADRÓN (GF, VGN)	Blistered shishito peppers, coarse sea salt
ESCALIVADA (GF, V)	Fire-roasted eggplant, red peppers and onions, yogurt. Served with choice of crudités or warm flatbread
MARKET SALAD (GF)	Spring lettuces, fresh herbs, Sherry-lime vinaigrette
DÁTILES CON BEICON (GF)	Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese
CROQUETAS CREMOSAS	Choice of Mushroom (V) or Serrano ham
FENNEL AND APPLE SALAD (GF, V)	Mahón cheese, walnuts, mint, citrus dressing
SOBRASADA HUMMUS (GF)	Mallorcan pork sausage, quince purée. Served with choice of crudités or warm flatbread
AJO BLANCO HUMMUS (GF, VGN)	Creamy almond and garlic dip, tomatoes, cucumber. Served with choice of crudités or warm flatbread

SELECT 4

PINTXOS MORUNOS	Marinated lamb skewers, pickled shallots, salsa verde, crusty bread
GAMBAS AL AJILLO (GF)	Garlic shrimp with brandy, lobster stock, Guindilla pepper in olive oil
ALBÓNDIGAS	Beef and pork meatballs, tomato sauce, sheep's milk cheese
PULPO (GF)	Seared octopus, olive oil crushed potatoes, Manzanilla olivada
SUMAC CHICKEN SKEWERS (GF)	Roasted red pepper and Nyora sauce, pickled shallots
GRILLED BROCCOLINI (GF, VGN)	Ajo blanco, golden raisins, Marcona almonds
DUKKAH-SPICED SWEET POTATO (GF)	Sriracha yogurt sauce, pistachio-hazelnut crumble, molasses, honey, lemon
ROASTED CARROTS (GF, V)	Yogurt, pistachios, honey

SELECT 2

BASQUE CHOCOLATE CHEESECAKE (GF)	Macerated strawberries, Chantilly cream
CLASSIC CHURROS (V)	Traditional fried dough dusted with cinnamon sugar, choice of dulce de leche, hot chocolate, or Nutella
ORANGE OLIVE OIL CAKE (V)	Orange olive oil cake, citrus-honey yogurt
SORBET (GF, VGN)	Seasonal sorbet selection

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PREMIER SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE $85 PP

SELECT 3

AGED MANCHEGO (GF, V) Nutty, caramel sheep's milk

AGED MAHÓN (GF, V) Tangy, citrusy cow's milk

TRUFFLE GOAT CHEESE (GF, V) Earthy and sweet, goat's milk

JAMÓN SERRANO (GF) Aged 16 months, savory, slightly sweet and nutty

JAMÓN IBÉRICO DE BELLOTA (GF) Acorn-fed, 48-month Ibérico ham from Spain's prize black Iberian pigs; deep, nutty flavor and unmistakable marbling

CHORIZO IBÉRICO (GF) Mildly spicy cured pork sausage, seasoned with smoked pimentón

PAN CON TOMATE (VGN) Catalan-style toast with tomato, garlic, and olive oil

SELECT 3

PATATAS BRAVAS (GF, V) Crispy potatoes, salsa brava, pimentón, garlic allioli

PIMIENTOS DE PADRÓN (GF, VGN) Blistered shishito peppers, coarse sea salt

ESCALIVADA (GF, V) Fire-roasted eggplant, red peppers and onions, yogurt. Served with choice of crudités or warm flatbread

ALBÓNDIGAS Beef and pork meatballs, tomato sauce, sheep's milk cheese

MARKET SALAD (GF) Spring lettuces, fresh herbs, Sherry-lime vinaigrette

CROQUETAS CREMOSAS Choice of Mushroom (V) or Serrano ham

FENNEL AND APPLE SALAD (GF, V) Mahón cheese, walnuts, mint, citrus dressing

MAITAKE & OYSTER MUSHROOM SKEWERS (V) Hazelnut romesco, grilled lemon

SOBRASADA HUMMUS (GF) Mallorcan pork sausage, quince purée. Served with choice of crudités or warm flatbread

AJO BLANCO HUMMUS (GF, VGN) Creamy almond and garlic dip, tomatoes, cucumber. Served with choice of crudités or warm flatbread

SELECT 4

PINTXOS MORUNOS Marinated lamb skewers, pickled shallots, salsa verde, crusty bread

GAMBAS AL AJILLO (GF) Garlic shrimp with brandy, lobster stock, Guindilla pepper in olive oil

PULPO (GF) Seared octopus, olive oil crushed potatoes, Manzanilla olivada

BRANDT RANCH NY STRIP (GF) Brandt Ranch NY Strip, salsa verde, lemon allioli

PAELLA DE MARISCOS (GF) Saffron Bomba rice, monkfish, cuttlefish, squid, shrimp, clams, mussels

PAELLA DE VERDURAS (GF, VGN) Bomba rice, eggplant, broccoli, peas, tomatoes, piquillo peppers

GRILLED BROCCOLINI (GF, VGN) Ajo blanco, golden raisins, Marcona almonds

SUMAC CHICKEN SKEWERS (GF) Roasted red pepper and Nyora sauce, pickled shallots

DUKKAH-SPICED SWEET POTATO (GF) Sriracha yogurt sauce, pistachio-hazelnut crumble, molasses, honey, lemon

ROASTED CARROTS (GF, V) Yogurt, pistachios, honey

SELECT 2

CLASSIC CHURROS (V) Traditional fried dough dusted with cinnamon sugar, choice of dulce de leche, hot chocolate, or Nutella

ORANGE OLIVE OIL CAKE (V) Orange olive oil cake, citrus-honey yogurt

SORBET (GF, VGN) Seasonal sorbet selection

BASQUE CHOCOLATE CHEESECAKE (GF) Macerated strawberries, Chantilly cream

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

PRIX FIXE MENUS

BOTH SERVED FAMILY STYLE

CHEF'S TASTING MENU $55

A culinary journey through the classics and beyond with a selection of seasonal market menu dishes.

AGED MANCHEGO (GF, V)
Nutty, caramel sheep's milk

PAN CON TOMATE (VGN)
Catalan-style toast with tomato, garlic, and olive oil

JAMÓN SERRANO (GF)
Aged 16 months, savory, slightly sweet and nutty

ESCALIVADA (GF, V)
Fire-roasted eggplant, red peppers and onions, yogurt. Served with warm flatbread

MARKET SALAD (GF)
Spring lettuces, fresh herbs, Sherry-lime vinaigrette

CROQUETAS DE SETAS (V)
Creamy mushroom croquettes, truffle allioli

PATATAS BRAVAS (GF, V)
Crispy potatoes, salsa brava, pimentón, garlic allioli

ROASTED CARROTS (GF, V)
Yogurt, pistachios, honey

GAMBAS AL AJILLO (GF)
Garlic shrimp with brandy, lobster stock, Guindilla pepper in olive oil

ALBÓNDIGAS
Beef and pork meatballs, tomato sauce, sheep's milk cheese

CLASSIC CHURROS (V)
Traditional fried dough dusted with cinnamon sugar, choice of dulce de leche, hot chocolate, or Nutella

THE BOQUERIA EXPERIENCE $69

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: 48-month-aged, hand-carved Jamón Ibérico.

★ **JAMÓN IBÉRICO DE BELLOTA (GF)**
Hand-carved, acorn-fed, 48-month Ibérico ham from Spain's prize black Iberian pigs; deep, nutty flavor and unmistakable marbling

AGED MANCHEGO (GF, V)
Nutty, caramel sheep's milk

PAN CON TOMATE (VGN)
Catalan-style toast with tomato, garlic, and olive oil

ESCALIVADA (GF, V)
Fire-roasted eggplant, red peppers and onions, yogurt. Served with crudités and warm flatbread

FENNEL AND APPLE SALAD (GF, V)
Mahón cheese, walnuts, mint, citrus dressing

CROQUETAS DE JAMÓN
Creamy Serrano ham croquettes, quince purée

PATATAS BRAVAS (GF, V)
Crispy potatoes, salsa brava, pimentón, garlic allioli

GRILLED BROCCOLINI (GF, VGN)
Ajo blanco, golden raisins, Marcona almonds

PINTXOS MORUNOS
Marinated lamb skewers, pickled shallots, salsa verde, crusty bread

PAELLA DE MARISCOS (GF)
Saffron Bomba rice, monkfish, cuttlefish, squid, shrimp, clams, mussels. May be swapped for Paella de Verduras for the table.

CLASSIC CHURROS (V)
Traditional fried dough dusted with cinnamon sugar, choice of dulce de leche, hot chocolate, or Nutella

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SEATED TAPAS LUNCH MENU

SERVED FAMILY STYLE $30–$40

Selection of 5 for $30 per person: Choose 2 TO START, 2 MAIN TAPAS and 1 DESSERT
Selection of 8 for $40 per person: Choose 3 TO START, 4 MAIN TAPAS and 1 DESSERT

TO START

AGED MANCHEGO (GF, V) Nutty, caramel sheep's milk

JAMÓN SERRANO (GF) Aged 16 months, savory, slightly sweet and nutty

CHORIZO IBÉRICO (GF) Mildly spicy cured pork sausage, seasoned with smoked pimentón

PAN CON TOMATE (VGN) Catalan-style toast with tomato, garlic, and olive oil

BOQUERONES CON NARANJA (GF) Pickled white anchovies, house-made potato chips

ESCALIVADA (GF, V) Fire-roasted eggplant, red peppers and onions, yogurt. Served with choice of crudités or warm flatbread

PIMIENTOS DE PADRÓN (GF, VGN) Blistered shishito peppers, coarse sea salt

FENNEL AND APPLE SALAD (GF, V) Mahón cheese, walnuts, mint, citrus dressing

MAIN TAPAS

PATATAS BRAVAS (GF, V) Crispy potatoes, salsa brava, pimentón, garlic allioli

MARKET SALAD (GF) Spring lettuces, fresh herbs, Sherry-lime vinaigrette

DÁTILES CON BEICON (GF) Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese

CROQUETAS CREMOSAS Choice of Mushroom (V) or Serrano ham

PINTXOS MORUNOS Marinated lamb skewers, pickled shallots, salsa verde, crusty bread

GAMBAS AL AJILLO (GF) Garlic shrimp with brandy, lobster stock, Guindilla pepper in olive oil

ALBÓNDIGAS Beef and pork meatballs, tomato sauce, sheep's milk cheese

SUMAC CHICKEN SKEWERS (GF) Roasted red pepper and Nyora sauce, pickled shallots

DESSERT

CLASSIC CHURROS (V) Traditional fried dough dusted with cinnamon sugar, choice of dulce de leche, hot chocolate, or Nutella

ORANGE OLIVE OIL CAKE (V) Orange olive oil cake, citrus-honey yogurt

SORBET (GF, VGN) Seasonal sorbet selection

OPTIONAL ADD ONS

POLLO RUSTIDO (GF) +$10 pp Lemon, herbs, salsa verde

PAELLA DE MARISCOS (GF) +$15 pp Saffron Bomba rice, monkfish, cuttlefish, squid, shrimp, clams, mussels

PAELLA DE VERDURAS (GF, VGN) +$12 pp Bomba rice, eggplant, broccoli, peas, tomatoes, piquillo peppers

CHICKEN & CHORIZO PAELLA (GF) +$15 pp Bomba rice, chicken thighs, chorizo, sofrito, smoked paprika

PARRILLADA (GF) +$15 pp Seared Gulf shrimp, Bilbao chorizo, NY Strip, oven roasted chicken, salsa verde, mojo verde

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

SEATED TAPAS BRUNCH MENU

SERVED FAMILY STYLE $42 PP

TO START – SELECT 2

ACEITUNAS (GF, V, VGN)	Selection of marinated olives from Spain
PAN CON TOMATE (VGN)	Catalan-style toast with tomato, garlic, and olive oil
AGED MANCHEGO (GF, V)	Nutty, caramel sheep's milk
JAMÓN SERRANO (GF)	Aged 16 months, savory, slightly sweet and nutty
JAMÓN IBÉRICO DE BELLOTA (GF) +$11 pp	Acorn-fed, 48-month Ibérico ham from Spain's prize black Iberian pigs; deep, nutty flavor and unmistakable marbling
FENNEL AND APPLE SALAD (GF, V)	Mahón cheese, walnuts, mint, citrus dressing

TAPAS – SELECT 3

PIMIENTOS DE PADRÓN (GF, VGN)	Blistered shishito peppers, coarse sea salt
ESCALIVADA (GF, V)	Fire-roasted eggplant, red peppers and onions, yogurt. Served with choice of crudités or warm flatbread
DÁTILES CON BEICON (GF)	Bacon-wrapped dates stuffed with almonds and Valdeón blue cheese
CROQUETAS DE SETAS (V)	Creamy mushroom croquettes, truffle allioli
CROQUETAS DE JAMÓN	Creamy Serrano ham croquettes, quince purée
PATATAS BRAVAS (GF, V)	Crispy potatoes, salsa brava, pimentón, garlic allioli
TORTILLA ESPAÑOLA (GF)	Traditional Spanish potato and onion frittata, garlic allioli

MAIN – SELECT 2

HUEVOS HORNEADOS (V)	Eggs simmered in tomato sauce, roasted eggplant, red bell pepper, and onion with miti crema cheese and salsa verde
TORRIJAS (V)	Crispy French toast, citrus honey, blackberry compote
ALBÓNDIGAS	Beef and pork meatballs, tomato sauce, sheep's milk cheese
BOQUERIA B.E.C.	Mini scrambled egg sandwiches with bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli
SUMAC CHICKEN SKEWERS (GF)	Roasted red pepper and Nyora sauce, pickled shallots

DESSERT – SELECT 1

CLASSIC CHURROS (V)	Traditional fried dough dusted with cinnamon sugar, choice of dulce de leche, hot chocolate, or Nutella
ORANGE OLIVE OIL CAKE (V)	Orange olive oil cake, citrus-honey yogurt
SORBET (GF, VGN)	Seasonal sorbet selection

OPTIONAL ADD ONS

POLLO RUSTIDO (GF) +$10 pp	Lemon, herbs, salsa verde
CHICKEN & CHORIZO PAELLA (GF) +$15 pp	Bomba rice, chicken thighs, chorizo, sofrito, smoked paprika
PARRILLADA (GF) +$15 pp	Seared Gulf shrimp, Bilbao chorizo, NY Strip, oven roasted chicken, salsa verde, mojo verde
CLASSIC BOTTOMLESS +$29 pp	**90 minutes:** choice of red, white, seasonal sangria, mimosa
DELUXE BOTTOMLESS +$35 pp	**90 minutes:** choice of red, white, seasonal sangria, cava, mimosa with juices, Bloody Mary, shishito margarita, Estrella Galicia

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. Non-alcoholic beverages are not included. All other beverages will be charged on consumption.

BEVERAGES







WINE, BEER, AND SANGRÍA OPEN BAR 2 hours $40 pp
3rd and subsequent hours $18 pp
Add Premium Cava Toast $10 pp

BEER: all selections
SANGRÍA: signature red and white
WINE: one red, one white, and one sparkling selection
NON-ALCOHOLIC: zero-proof wine and beer, juice, soda and tea

CLASSIC OPEN BAR 2 hours $45 pp
3rd and subsequent hours $20 pp
Add Premium Cava Toast $10 pp

BEER: all selections
SANGRÍA: signature red and white
WINE: one red, one white, and one sparkling selection
MIXED DRINKS: mixed drinks using well-level spirits
ONE SPECIALTY COCKTAIL: select one from our menu
ONE ZERO-PROOF COCKTAIL
NON-ALCOHOLIC: zero-proof wine and beer, juice, soda and tea

PREMIUM OPEN BAR 2 hours $65 pp
3rd and subsequent hours $25 pp
Add Premium Cava Toast $10 pp

BEER: all selections
SANGRÍA: signature red and white and one seasonal selection
WINE: one red, one white, and one sparkling selection
COCKTAILS & MIXED DRINKS: cocktails and mixed drinks using premium-level spirits
TWO SPECIALTY COCKTAILS: select two from our menu
ONE ZERO-PROOF COCKTAIL: select one from our menu
NON-ALCOHOLIC: zero-proof wine and beer, juice, soda, tea and coffee

NON-ALCOHOLIC PACKAGE 2 hours $12 pp
3rd and subsequent hours $5 pp

drip coffee, tea, juice, soda

NO SHOTS. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.





JAMÓN CARVING ADD-ON — $1,800

Elevate your event experience with our exquisite Jamón Ibérico de Bellota carving add-on! Delight your guests with the rich flavors of authentic Spanish jamón, expertly carved by our skilled professionals.

PACKAGE INCLUDES:

- A beautifully presented whole jamón
- Expert carving service
- Tasting portions for your guests





EVENT DETAILS

GRATUITY, TAX, & SERVICE

• An automatic gratuity of 20% is included for all events and large party groups. An additional gratuity percentage may either be predetermined or added to the final bill the day of the event. If additional gratuity is not predetermined, a credit card must be presented for payment on day of event.
• All food & beverage items are subject to a 10% DC Sales Tax.
• All food & beverage items are subject to a 4% administrative fee.
• A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption.

DEPOSIT, PAYMENT, & CANCELLATION

• A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and non-transferable. Events are not confirmed until the signed contract and deposit are received. Deposits will be credited towards the total cost of your event.
• Final payment will be handled by the sales manager with the card on file following the event. If you would like to pay on-site on the day of the event, please let your event sales manager know prior to the event.
• Cancellation of any event is subject to a cancellation fee as outlined in your contract. Force majeure clause included.

GUARANTEED GUEST COUNT

• A final guest count is due three business days prior to the event date and is not subject to reduction. Special circumstances may apply.
• If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

MENU SELECTION

• Final food and beverage selections are due one week in advance. Menu selections are due two weeks in advance for 60+ guests.
• Food pricing is subject to change until menu selections and guest count are confirmed.
• Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any known food allergies and/or dietary restrictions with your event sales manager. Please use this link to access our full online allergy chart.

SPECIAL SERVICES

• Florals and small table decor are allowed for all events.
• Outside entertainment is only allowed for full restaurant buyout events.
• Ask your event sales manager about A/V capabilities.

SPACE RESERVATION & TIMELINE

• All spaces are priced for an event up to 2 hours of service. If you wish to increase the length of time for your event, please contact the event sales manager for pricing information.
• The guest is guaranteed access to the space at least 30 minutes prior to the event for setup.
• The guest will confirm any setup requests and timeline for the event in advance with the event sales manager to facilitate a successful event.