



BAR DECO, 303 4TH ST NW, WASHINGTON, DC 20001 - INFO@BARDECO.COM - (202) 774-5867

### Brunch Event Credit Card Authorization Form and Agreement

I, \_\_\_\_\_, hereby authorize Bar Deco to charge the credit card listed below for expenses relating to my event. By submitting this signed document I agree to the terms below:

- I have reserved space for a party of \_\_\_\_\_ (# of guests) on \_\_\_\_\_ (Date) at \_\_\_\_\_ (time).
- I will choose a pre-set brunch menu as outlined on the next page and submit to the event coordinator at Bar Deco via email or phone no less than 4 days before my event (contact information included at the bottom of this page). Please include any photos or wording you would like included on your custom printed menus.
- All guests will be accounted for on one check.
- The host agrees to a 20% gratuity minimum.
- I will confirm the guest count the day before the event via phone or email.
- There is a \$25 cancellation fee for any guest not present by half an hour past the reservation time.
- The following card will be kept on file until the end of the event.
- If no other payment is provided, this card will be charged for the total balance due at the close of the event, as well as for any "no show" fees. The bill can not be split, although in cases of an **even** split, multiple cards can be run for equal amounts.

Signed: \_\_\_\_\_

Cardholder's Name: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiration: \_\_\_\_\_

Cardholder's Signature: \_\_\_\_\_

Host's Phone Number and Email: \_\_\_\_\_

*This contract is not final until confirmed via email by the event coordinator, Chelsea Sexton, at Bar Deco. She can be reached at [chelsea@bardecodc.com](mailto:chelsea@bardecodc.com), or at (202) 774-5867.*

#### ROOFTOP RESERVATIONS:

We are unable to take rooftop reservations except in cases of a full or half roof buyout. On both days, the food and beverage spending minimum to book half of the roof for a two hour brunch event is \$2,000. To book the entire roof for a two hour brunch event, the food and beverage spending minimum is \$6,000. For both options, all guests must be accounted for on one check. In the case of inclement weather, your party will be relocated to the third floor. Please notify Bar Deco of the wish to move inside no later than 10PM the day before your event. Please initial which option you prefer. The reservation is not confirmed until the Event Coordinator confirms pricing and availability.

1/2 Rooftop Buyout (2K) _____		Full Rooftop Buyout (6K) _____	
Start Time:	End Time:	Start Time:	End Time:

## Brunch Prix-Fixe Menu Selection

Brunch parties of 16 or more are asked to order from a pre-set menu. This menu, outlined below, includes a starter, entrée & dessert. We ask you as the host to narrow down our brunch entrées to 4 choices, from which your guests will select. The cost is \$33 per person, with tax, tip, and alcoholic beverages\* added separately. Once you have decided on the entrée selections, we will create & print a menu for your guests to use on the day of the event.

### **Starter (Choice of One):**

*Fruit Plate or House Salad*

### **Entree (Choice of One on the Day of, please circle the 4 entree items your guests will choose from):**

**Breakfast Sandwich-** *Crisp Pork Belly, Scrambled Egg & Avocado Mash on Homemade Yeast Roll with Home Fries*

**Breakfast Burger-** *American Cheese, Fried Egg & Avocado, served with Sidewinder Fries*

**Breakfast Flat Bread-** *Fried Eggs, Prosciutto, Three Cheese Blend, Sauteed Spinach and Tomato*

**Chicken & Waffles-** *Golden Fried Chicken over Homemade Waffles topped with Sweet Jalapeño Jam*

**Deco French Toast-** *Brioche dipped in Orange Custard with Apple Compote, served over Apple Butter*

**Chicken Kimchi Quesadilla-** *Smoked Chicken, Deco Kimchi, Fontina Cheese & Pepper Aioli*

**Heirloom Tomato BLT-** *Applewood Smoked Bacon, Aged White Cheddar and Spicy Pimento Spread on Marble Rye*

**Deco Benedict-** *Creamy Leek, Mushroom & Bacon Ragu, Poached Egg and Home Fries*

**The Classic Hangover-** *Bacon, Sausage, Short Rib, Eggs, White Cheddar and Jalapeño Bacon Mayo on a Brioche Bun with Home Fries*

**Eggs Sardou-** *Braised Artichoke Bottoms, Spinach, Poached Eggs, Cajun Hollandaise, Chives & Prosciutto Crumbles with Home Fries*

**French Deluxe Sandwich-** *Scrambled Egg, American Cheese & Bacon on Homemade Brioche French Toast with Home Fries*

**Egg White Frittata-** *Roasted Vegetables, Spinach & Tomato Preserves with Fresh Fruit*

**Wild Mushroom Omelet-** *Seasonal Mushroom Mix & Swiss Cheese with Home Fries (Gluten Free)*

**Country Ham & Cheese Omelet-** *Virginia Ham, Cheddar Cheese & Fontina Cheese with Home Fries (Gluten Free)*

**Granola Pancake Stack-** *Homemade Granola Pancakes with Agave glazed Blueberries*

### **Dessert:**

*Yogurt Parfait with Seasonal Fruit & White Chocolate Mousse*

\_\_\_\_\_ **Prefer to skip the starter and dessert? Initial here if you would prefer your guests choose from a selection of 5 brunch entrees, the price of which will be as listed on our brunch menu. Please circle your selections above.**

\*Bottomless mimosas available on our Second and Third floors on Saturday & Sunday from 10am until 3pm. They are \$25 per person with the purchase of a brunch entrée. Bottomless mimosas are not included in the pre-set brunch menu. Bottomless mimosas are not available on the roof, other than in cases of a rooftop buyout.

*Please see next page for additional services offered.*

## Additional Information

Please initial next to services you are interested in, and fill out/attach appropriate information.

\_\_\_\_\_ **Custom Signage.** Are you interested in personalized signage? We will create 8X10 graphics welcoming and directing your group, which will be placed in our lobby, elevator, and first-floor stairwell, as well as 8X10 reserved signs designating your reserved area within the restaurant. Please send your logo and preferred wording via email to the event coordinator. There is no charge for this service.

\_\_\_\_\_ **Cake.** Interested in serving cake? Cake options are listed on page 12 of our event portfolio.

\_\_\_\_\_ **Outside Cakes.** Prefer to bring your own cake? Our \$30 cake fee allows you to enjoy your own confections. We will provide plates, forks, napkins, candles and cutting/serving instruments.

\_\_\_\_\_ **Decorations.** Bringing banners, signs, streamers or swag? Please do! You will have access to your space 15 minutes prior to your reservation to put the finishing touches on your space.

\_\_\_\_\_ **A/V Needs.** For private reservations (cases where you have booked an entire room), we are able to provide a speaker, microphone, projector and screen set up. There is a \$40 charge for this service. Please circle the items you need, and plan to bring a laptop (both mac or pc cords are available) to play your presentation.

\_\_\_\_\_ **Extra Set-Up Time.** Need more than 15 minutes to set up? Please let us know what you have in mind, and we will do our best to accommodate!

\_\_\_\_\_ **Additional Notes.** Did we miss something? Please tell us more about your event needs.