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Welcome

Thank you for considering Bar Deco as a venue for your event. Whether you are hosting a company happy hour, celebrating a birthday with friends, toasting to an engagement or watching your favorite team on the big screen- Bar Deco can take care of the details so that you don't have to! With three unique floors to choose from, no matter the ambiance you are looking for, Bar Deco can offer the perfect setting for your special occasion.

DINNER, BRUNCH & LUNCH RESERVATIONS

Reservations in our dining room are available during dinner Monday-Sunday, and also during Saturday and Sunday brunch. Reserve by phone or on Opentable. Our third floor bar is open for lunch Monday-Friday. Our lunches are fun, fast and affordable and feature daily specials. Service with a smile in a sophisticated setting is always waiting. Lunchtime reservations are seated on this floor unless you prefer the roof (when it is open). Rooftop reservations are available during most lunchtimes (weather permitting), and during Saturday and Sunday brunch. Evening rooftop reservations (3PM and later) are available by contract-only. Otherwise, rooftop seating is considered "first-come, first serve".

ROOFTOP

Whether the weather is hot or chilly, our rooftop offers a unique setting for memorable occasions. In the summer, stay cool with frozen granitas, authentic mai-tai's, and drinks featuring homemade limoncello. In the fall- cozy up with warm blankets, overhead heaters, and moonshine spiced cider. Our rooftop is open when weather allows! Typically temperatures 55 degrees and higher and clear skies means rooftop weather! Feel free to call ahead to check in or check our social media to confirm.

LARGE HAPPY HOUR PARTIES

For larger groups that do not require space but are in search of a venue that can handle higher volume - we can absolutely welcome you and offer a great setting for cocktails, drinks, great food and fun. With two spacious bar floors and a 70-seat dining room, we have the accommodations to handle large groups and ensure your guests leave impressed.

TO-GO AND OFF-SITE CATERING

Bar Deco would love to cater your special event! For more information, please email info@bardecodc.com.

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PRIVATE EVENTS

If you are interested in booking a whole floor, part of a floor or even our entire space, we would be thrilled to design an event you will love. There is no fee to rent our space, but these types of reservations have required food and beverage spending minimums that are based on the specifics of your event. We can tell you more once we know the timing, date, and other details.

CHOOSING A SPACE

2ND FLOOR

Our second floor is an elegant room with exposed building elements dating back to the building's earlier days as a printing warehouse. In this room you will find our Bulletin Bar, which boasts a tulip poplar bartop supported by reclaimed factory steel. The unique purples and greens running through the rustic bartop are the result of a lightning bolt. Warm globe lights and marconi bulbs make the space absolutely glow at night. This room accommodates 70 seated, and 90 for standing cocktail receptions. The room arrangement is flexible. This level is a fabulous space for rehearsal dinners, company get-togethers and birthday parties.

3RD FLOOR

Treat your guests to private-box style that is fitting for an establishment just steps away from the Verizon Center. Enjoy an endless selection of signature cocktails, local beers and great food in your own private bar with high-end service. The centerpiece of the room is a zinc-clad bar that runs the length of the building, with double-sided seating on the end. This space accommodates 70-80 and combines bar seating, high top tables and booths. There are 14 big screens in this room to broadcast picture and audio for broadcasts that bring people together: commencement speeches, sports games or Presidential debates.

ROOFTOP

Treat your guests to drinks and food al fresco, and they will not forget it. Our rooftop encourages people to relax and forget the worries of the street below. An elegant rooftop with twinkling string lighting, wood floors, and high top patio furniture that blends seamlessly into the district skyline and beckons to passerby's below. The space is complete with an art-deco tile clad bar and a big screen TV. The rooftop accommodates 60 seated and 85-90 standing.

EVENT UPGRADES

For those in search of the special touches that make an event unforgettable, turn to us for inspiration, and then let us handle the rest! Whether it is a custom menu, a signature cocktail designed and named to your taste, professional flower arrangements, custom signage from our creative department, balloons, decorations or other personal touches, you are in the best of hands.

CREDIT CARD AUTHORIZATION & EVENT AGREEMENT

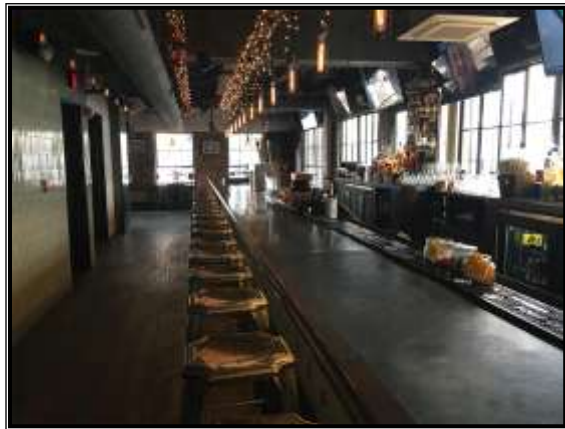
For private parties, a credit card authorization form and event agreement is required. For some parties, there may be a deposit required or a penalty for canceling within 72 hours of the event.



SECOND FLOOR • THE BULLETIN BAR



• THIRD FLOOR •



• ROOFTOP •





ALL-INCLUSIVE 2 HOUR DRINK PACKAGES

After 2 hours, drinks will be charged based on consumption.

• \$50/pp •

Spirits

Deep Eddy Vodka • New Amsterdam Gin • Bacardi Rum • Jack Daniels
Jim Beam • High West Bourbon • Sauza Tequila

Wine

Vini Artico Pinot Grigio • Vini Artico Chardonnay • Vini Artico Cabernet Sauvignon • Simonet Sparkling

Signature Cocktails

Holiday Mule • Winter Old Fashioned • Deco Rosé Spritz

Beer

Guests can choose any of our draft offerings.

• \$70/pp •

Spirits

Makers Mark • Ketel One • Captain Morgan • Milagro • Johnny Black • Hendricks

Wine

Guests can choose from any of our wines.

Signature Cocktails

Off the Record: *Tanteo Jalapeño Tequila, Fidencio Mezcal, Aperol, Lime, Agave & Hopped Grapefruit Bitters*

Mass Ave.: *New England Rye, DCF Nocino, Cocchi Vermouth di Torino & Orange Bitters*

Southside Royale: *Fresh Mint, Ivy City Gin, Lime Juice & Champagne*

Beer

Guests can choose any of our draft offerings.

• \$90/pp •

With this option, guests can choose from our full section of bar offerings.

Excludes select single malts.

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- The above menu serves as a template. If you wish to add or change an item, please let us know, in which case the price may be subject to change.
 - For those with special dietary needs, please let us know & we will ensure every guest has options to choose from.
 - The per-person cost listed above does not include service charges or sales tax.
 - Any & all beverages will be accounted for separately.



ALL-INCLUSIVE FOOD PACKAGES

• \$45/pp •

Hors D'oeuvres • Passed & Stationary

Mushroom & Leek Ragu Quiche • Flatbread: Choice of Veggie, Gouda Short Rib or Prosciutto

Buffet, Entrées & Sides

Pan-Seared Chicken • Wood-Grilled Skirt Steak • House Smoked Salmon • Baked Sweet Potato Mash with Agave
Roasted New Potatoes with Rosemary & Olive Oil Blended • Ancient Grain Pilaf

Dessert

Assorted Handprinted Tea Cookies • Ganache covered Chocolate Mousse

• \$65/pp •

Hors D'oeuvres • Passed & Stationary

Prosciutto-Wrapped Asparagus
Caesar Salad with Garlic Croutons
Mango Avocado Crab Bites
Champagne-Poached Prawns with Bloody
Mary Cocktail Sauce

Buffet, Entrées & Sides

Bacon-Wrapped Barbecue Chicken with Jalapeño & Cheddar
Roasted Pork Tenderloin with Mustard Crust
Grilled Adobe-Style Skirt Steak with Chimi Churri
Smoked Prime Rib with Horseradish
Slow-Cooked Chili Mac with Green Onion, Cheddar & Sour Cream
Roasted Fall Squash & Root Vegetables Curried Brussel Sprouts
Caramelized Onion Yukon Mashed Potatoes
White Truffle Mushroom Filo Strudel with Rosemary,
Mascarpone & Tomato Preserves

Dessert

Chocolate Dipped Rum Balls • Mini Apple Tarts

• \$85/pp •

Hors D'oeuvres • Passed & Stationary

Shrimp & Crab Limoncello
Bacon-Wrapped Scallops
Gouda Short Rib Flatbread
Brie & Raspberry Jam Puff Pastry
Mushroom Mascarpone Strudel with Tomato Preserves

Buffet, Entrées & Sides

Pan-Seared Duck with Vanilla Orange Bourbon Glaze
Pecan & Dill Crusted Salmon
Spice-Rubbed Tenderloin with Mustard Cream Sauce
Roasted Vegetable Lasagna
Sugar-Grilled Asparagus
Roasted Garlic Duchess Potatoes
Orange Ginger Chile-Glazed Carrots
Sautéed Garlicky Greens
Roasted Cumin Brussels
Baked Sweet Potato Mash with Agave
Parmesan-Crusted Lamb Shanks with
Rosemary Butternut Puree

Dessert

Holiday Petit Fours • Pear Frangipane Mini Pastries

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CUSTOM PLATTERS

Prices are per piece, minimum order 10 pieces per selection.

Crab/Avocado/Mango Crostini	\$6
Shrimp & Grit Cakes	\$6
Chicken & Cheddar Biscuits	\$6
Deco Crabettes	\$6
Mini 901 Truffle Burger Bites	\$6
Pulled Pork Sliders	\$4
Shrimp & Crab Limoncello	\$6
Bacon-Wrapped Scallops	\$8
Tomato-Mozzarella Tart	\$4
Smoked Turkey Roll Bites	\$4
Lobster & Rock Shrimp Salad Sliders	\$8
Mini Cubans	\$5
Cucumber Cups with Mango Salsa	\$3
Gouda Short Rib Sliders	\$5

SALAD TO SHARE • SERVES 10

Caesar \$50 • Asian \$60 • Vineyard \$50 • 6th Street \$65

TRAYS TO GATHER AROUND

Roasted Poblano & Lime Hummus with Veggies	\$60
Cheese & Charcuterie, Artisanal Selections	\$150
24 Jumbo Shrimp Cocktail with Bloody Mary Sauce	\$120
96 Wings - Choice of 4 Sauces: Mambo, Hot, Dragon Fruit Peach & BBQ	\$200

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TACO BAR

Bar Deco has quickly become known for our tacos featuring house-smoked meats & homemade tortillas. Your guests can try a bit of everything with this fun taco bar, offered to parties of 15 or more.

THE MEAT

Option 1 • \$17/PP

Pulled Smoked Chicken • Pulled Barbecue Pork • Beef Short Rib

Option 2 • \$21/PP

Grilled Shrimp • Grilled Pork Belly • Grilled Steak

ALL THE FIXINGS

Lettuce • Pico De Gallo • Guacamole
Chopped Onion • Shredded Cheddar
Chopped Cilantro • Jalapeño • Sour Cream

YOUR TORTILLAS

Flour • Gluten Free Corn • Lettuce Wrap

OUR SIGNATURE SAUCES

Ranchero • Chipotle Ranch • Pepper Aioli • Gochujang

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BRUNCH PRIX-FIXE

Brunch parties of 20 or more must 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. Once you have decided on the four entrées, we will create & print a menu for your guests to use on the day of the event. The cost is \$33 per person, with tax & tip added separately.

STARTER • CHOICE OF 1

Fruit Plate
Vineyard Salad

ENTRÉE • CHOICE OF 1

Breakfast Sandwich • Breakfast Burrito • French Deluxe Sandwich • Steak & Eggs • Bulletin Panini
Breakfast Flat Bread • Shrimp & Grits • The Classic Hangover • Eggs Sardou • Chile Relleno
Deco French Toast • Egg White Frittata • Chicken & Waffles • Classic Benedict • Deco Benedict
Breakfast Burger • Wild Mushroom Omelet • Country Ham & Cheese Omelet • Granola Pancake Stack

DESSERT

Yogurt Parfait with Seasonal Fruit & White Chocolate Mousse

Bottomless mimosas available on our 2nd & 3rd floor on Saturday's & Sunday's from 10am until 3pm.

They are \$25 per person with the purchase of a brunch entrée.

Guests who sit on our rooftop have the option to order prosecco bottles for \$20.

Bottomless mimosas and bottles are not included in the pre-set brunch menu.

BAR DECO IS PROUD TO BE A SISTER RESTAURANT OF:

Landini Brothers • landinibrothers.com | CXIII REX • cxiiiirex.com

Fish Market • fishmarketva.com | Pop's Old Fashioned Ice Cream • fishmarketva.com

Junction Bakery & Bistro • junctionbakery.com

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SEATED LUNCH OPTION 1

• \$45/pp •

SALAD

Fall Salad

Baby Lettuces, Pears, Candied Walnuts
& Shaved Padonna Cheese in
Maple Balsamic Vinaigrette

ENTRÉE

Smoked Chicken (or Turkey) & Mushroom Pot Pie

Deco Roast Beef Sandwich

With Guinness Braised Beef, Scallions,
Crispy Onions & House Fries

DESSERT

Fresh Fruit Parfait

With White Chocolate Mousse

SEATED LUNCH OPTION 2

• \$50/pp •

STARTER

Butternut Squash Soup

With Amaretto Crumble

ENTRÉE

The 901 Burger

Caramelized Onion Bread Pudding,
Swiss Cheese & Fried Egg

House Smoked Chicken Breast

With Garlicky Greens & Deco Mac & Cheese

6th Street Salad with Wood-Grilled Shrimp

Wood-Grilled Shrimp, Baby Kale, Roasted Beets,
Avocado, Wood-Grilled Cauliflower, Spiced Sunflower
Seeds, Sharp White Cheddar, Red Quinoa & Lemon
Vinaigrette or Green Goddess Dressing

DESSERT

Homemade Lemon Bar

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 - A minimum gratuity charge of 20% applies to all private & semi-private parties.



SEATED DINNER OPTION 2

• \$65/pp •

SALAD

Beets, Lollo Rosso, Asian Pears, Frisee
& Pomegranate Vinaigrette

ENTRÉE

Grilled Range Steak

With Roasted Brussel Sprouts, Cinnamon, Butternut
Squash, Dried Cranberries & Toasted Pecans
in Bourbon Maple Drizzle

House Smoked Chicken

With Deco Mac & Cheese & Roasted
Tri-Colored Carrots

Linguine Tomato Nage

With Caramelized Onion, Roasted Garlic,
Green Peas, Tasso Ham & Rock Shrimp

Wild Mushroom Dumpling

In Rich Tomato Ragu with Shaved
Granna Padonna

DESSERT

Seasonal Bread Pudding

With Warm Chocolate

SEATED DINNER OPTION 2

• \$75/pp •

SOUP

Roasted Tomato Lager Soup

With Brie Grilled Cheese Croutons

SALAD

Apple, Walnut & Cranberries with Mixed
Greens & Blue Cheese White Balsamic

ENTRÉE

Full Rack of Smoked Pork Ribs

A Full Rack Slab finished on our Wood-Fired Grill &
smothered in Barbecue Sauce. Paired with our Signature
Classic Sidewinders & Blue Cheese Coleslaw

Grilled Range Steak

With Caramelized Onion, Scalloped Potatoes,
Sautéed Greens & Red Wine

Deco Crab Cake & Avocado Stack

Layered Crab & Mango Salad, Deco Crab Cake,
Guacamole & Pico De Gallo, with Arugula Salad

Crispy Goat Cheese Polenta Cakes

With Fennel Slaw, Roasted Corn, & Chipotle Aioli

DESSERT

Chocolate Hazelnut Layer Cake

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CAKE MENU

• Serves up to 12 people • \$65 each •

Carrot Cake

Cream Cheese Buttercream

Chocolate Hazelnut

Devil's Food / Hazelnut Buttercream / Ganache

Red Velvet

Cream Cheese Buttercream

Chocolate Coffee

Devil's Food / Coffee Buttercream

Lemon

Lemon Cake / Lemon Curd / Lemon Buttercream

Cookie Cake

Brown Sugar Cake / Cookie Cream Buttercream

Banana Peanut Butter

Banana Chocolate Cake / Peanut Butter Buttercream

Toasted Coconut

Coconut Cake / Vanilla Buttercream / Toasted Coconut

German Chocolate

Devil's Food / Toasted Pecans / Coconut