



BAR
★★★
DECO



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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 Resy. 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. 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 three spacious floors 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 100 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. This space accommodates 100 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.

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 100 standing.

EVENT UPGRADES

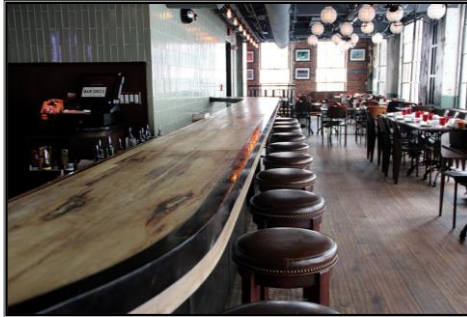
For those in search of the special touches that make an event unforgettable, turn to us for inspiration, and then let us handle the rest! Whether it is a custom menu, a signature cocktail designed and named to your taste, professional flower arrangements, custom signage from our creative department,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

CREDIT CARD AUTHORIZATION & EVENT AGREEMENT

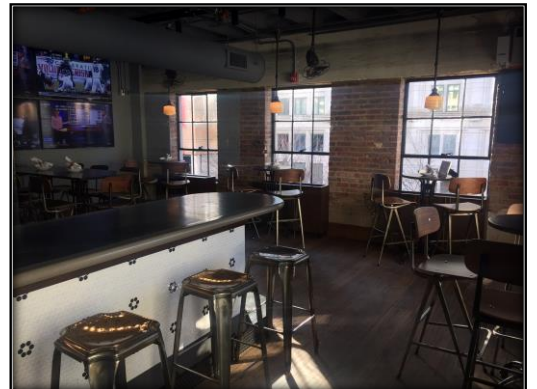
For private and semi-private parties, as well as any events with a food pre-order, a signed event form/credit card authorization is required.



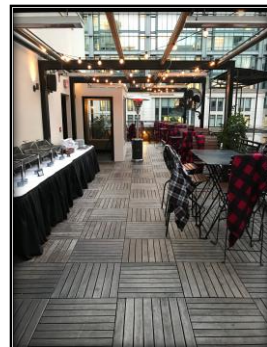
SECOND FLOOR • BULLETIN BAR



THIRD FLOOR • LONG BAR



• ROOFTOP •





ALL-INCLUSIVE 2 HOUR DRINK PACKAGES

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

• \$45/PP •

Wine

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

Beer

Guests can choose any of our draft offerings.

• \$50/PP •

Signature Cocktails

Bourbon Mule • Deco Rosé Spritz
Deco Old Fashioned

Spirits

Call Spirits

Beer

Guests can choose any
of our draft offerings.

Wine

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

• \$70/PP •

Wine

Guests can choose from any of our wines.

Spirits

Call Spirits

Beer

Guests can choose any of our draft offerings.

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*

• \$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.



RECEPTION BUFFET PACKAGES

• \$45/PP •

Hors D'oeuvres • Passed & Stationary

Pork Tostadas • Prosciutto Flatbread

Buffet, Entrées & Sides

Herb-Roasted Chicken • Pan Seared Salmon Fillets • Baked Sweet Potato Mash with Agave
Mac & Cheese • Sautéed Crunchy Runner Beans

Dessert

Assorted Mini Tarts & Petit Fours

• \$65/PP •

Hors D'oeuvres • Passed & Stationary

Shrimp & Grit Cakes
Chipotle Caesar Salad
BD Bite-Sized Crabettes
Champagne-Poached Shrimp Cocktail

Entrées & Sides

Roasted Herb Chicken
Sliced Smoked Pork
Grilled Adobe-Style Steak with Chimi Churri
Slow-Cooked Chili Mac with Green Onion, Cheddar & Sour Cream
White Truffle Mushrooms
Sautéed Swiss Chard

Dessert

Chocolate Dipped Rum Balls • Mini Apple Crumb Tarts

• \$85/PP •

Hors D'oeuvres • Passed & Stationary

Truffle Mushroom Strudel
Bacon-Wrapped Scallops
Gouda Short Rib Sliders
Raspberry Brie Puffs
Sesame Seared Tuna on Crispy Wontons

Entrées & Sides

Vanilla Bourbon Glazed Duck Breast
Pan-Seared Tenderloin with Bacon Mushroom Ragu
Sugar-Grilled Asparagus
Roasted Garlic Scalloped Potatoes
Orange Ginger Chile-Glazed Carrots

Dessert

Assorted Mini Tarts, Pastries & Petit Fours

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CUSTOM PLATTERS

Prices are per piece. Each piece is 2-3 bites.

Please order 10 or more pieces of each menu item you select.

Shrimp & Grit Cakes	\$8	Gouda Short Rib Sliders	\$6
Crabcake Bites	\$8	Bacon-Wrapped Scallops	\$8
Mini 901 Truffle Burgers	\$8	Lobster Mac Cups	\$8
Pulled Pork Sliders	\$6	Sesame Seared Tuna on Crispy Wontons	\$8
Raspberry Brie Puffs	\$4	Smoked Pork Tostadas	\$6

SALADS TO SHARE • SERVES 10

Chipotle Caesar \$50 • Deco Mixed Greens \$45 • Wedge \$70 • Mediterranean Chopped \$65

TRAYS TO GATHER AROUND

Deco Black Bean Dip with Veggies & Tortilla Chips	\$60
Buffalo Chicken Dip with Veggies & Tortilla Chips	\$70
Cheese & Charcuterie, Artisanal Selections	\$150
Champagne Poached Shrimp Cocktail	\$120
96 Wings - Choice of 3 Sauces: Hot, BBQ & Mango Habenero	\$200
20 Piece Signature Sandwich Tray: Tomato Bacon Grilled Cheese, Blackened Chicken or Buffalo Chicken	\$150

PRICING TEMPLATE

20 Gouda Short Rib Sliders @ \$6 each, \$120
 15 Smoked Pork Tostadas @ \$6 each, \$90
 15 Crabcake Bites @ \$8 each, \$120
 1 Chipotle Caesar Salad to Share, \$50
 1 Cheese and Charcuterie Platter, \$150
 Subtotal: \$530
 Tax: \$53
 Gratuity: \$106
 Total Food Cost: \$689

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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 • Roasted Vegetables

Option 2 • \$21/PP

Grilled Shrimp • Grilled Pork Belly • Grilled Steak • Roasted Vegetables

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

Spicy Ranchero • Mild Tomatillo • Pepper Aioli

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BREAKFAST BUFFET

Groups of 20 or more are asked to order buffet-style brunch.

BRUNCH BUFFET SELECTIONS • \$20/PP

Applewood Smoked Bacon

Country Sausage

Scrambled Eggs

Hash Browns

Seasonal Sliced Fruit and Berries

Yogurt & Granola

Brioche Toast with Jam and Maple Butter

Blueberry Muffins

Juice, Milk & Coffee

ADD ON PLATTERS

\$200 per tray, each tray has 25 pieces of the following:

Breakfast Sandwich

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

Classic Benedict

Thick-Cut Canadian Bacon topped with a
Poached Egg & Hollandaise served on a
Homemade English Muffin with Home Fries

French Deluxe Sandwich

Scrambled Egg, American Cheese & Bacon
on Homemade Brioche French Toast
with Home Fries

Eggs Sardou

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

Looking for a private breakfast location during the week? Bar Deco will open early for events of 30 or more people opting for this menu.

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A MEAL WITH FRIENDS

OPTION 1 • \$30/PP

OPTION 2 • \$35/PP

SALAD

Bulletin Salad

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

ENTRÉE (CHOICE OF 1)

Blackened Chicken Sandwich

Aged Cheddar, Roasted Red Peppers, Grilled Balsamic
Red Onion, Green Leaf & Sriracha Mayo
on a Telera Roll

BBQ Pork Sandwich

Low-&-Slow Pulled Pork, Homemade BBQ Sauce,
House Slaw & Local Crinkle Cut Pickles

Tomato Bacon Grilled Cheese

American, Gouda, Fontina & Provolone Cheese With
Bacon Served With Tomato Lager Soup

DESSERT

Platter of Assorted Homemade Cookies

STARTER

Corn Chowder

ENTRÉE (CHOICE OF 1)

The 901 Burger

Caramelized Onion Bread Pudding,
Swiss Cheese & Fried Egg

House Smoked Herb Chicken Breast

With Garlicky Greens & Deco Mac & Cheese

Mediterranean Salad

Marinated Greek Chicken, Red Onion, Tomato,
Kalamata Olives, Feta, Cucumber & Romaine In
Oregano Vinaigrette With Toasted Flatbread

DESSERT

Homemade Lemon Bar

Made fresh daily at our sister bakery in Del Ray
Junction

Parties of 30 or more are asked to submit entrée orders 48 hours in advance.

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A MEAL WITH FRIENDS

OPTION 3 • \$45/PP

THE 717 SALAD

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

ENTRÉE (CHOICE OF 1)

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

Individual Seasonal Tart

OPTION 4 • \$55/PP

SOUP

Roasted Tomato Lager Soup

With Brie Grilled Cheese Croutons

— & —

DECO SALAD

Apple, Walnut & Dried Cherries with Mixed
Greens & Blue Cheese Balsamic

ENTRÉE (CHOICE OF 1)

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 Sauce

Deco Crab Cakes

With Sweet Potato Fries & Grilled Asparagus

Crispy Goat Cheese Polenta Cakes

With Fennel Slaw, Roasted Corn, & Chipotle Aioli

DESSERT

Individual Seasonal Cakes

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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 \$75

Devil's Food / Toasted Pecans / Coconut

Prefer to bring your own? Our \$30 cake cutting fee lets you enjoy your own confections. We will provide candles, plates, forks & cutting service.

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



ADDITIONAL SERVICES OFFERED

Please initial next to services you are interested in,
& 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 Cake.** 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.