



BAR
★★★
DECO



717 6TH ST. NW, WASHINGTON, DC 20001
TEL: (202) 774-5567 • FAX: (703) 549-3596 • INFO@BARDECODEC.COM

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 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@bardecodec.com.

CONTENTS

PRIVATE EVENTS	PAGE 3
PRIVATE EVENT SPACES	PAGE 4
ALL INCLUSIVE DRINK PACKAGES	PAGE 5
ALL INCLUSIVE FOOD PACKAGES	PAGE 6
CUSTOM PLATTERS	PAGE 7
TACO BAR	PAGE 8
BRUNCH PRIX FIXE MENU	PAGE 9
BRUNCH BUFFET	PAGE 10
QUICK AFTERNOON LUNCH	PAGE 11
SEATED DINNERS	PAGE 12
SEATED DINNER 3 & 4	PAGE 13
CAKES BY JUNCTION BAKERY	PAGE 14
BRUNCH AGREEMENT (3 PAGES)	PAGE 15
EVENT REQUEST FORM	PAGE 18



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

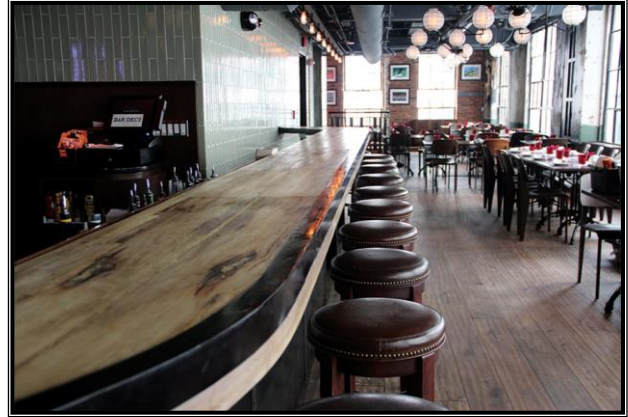
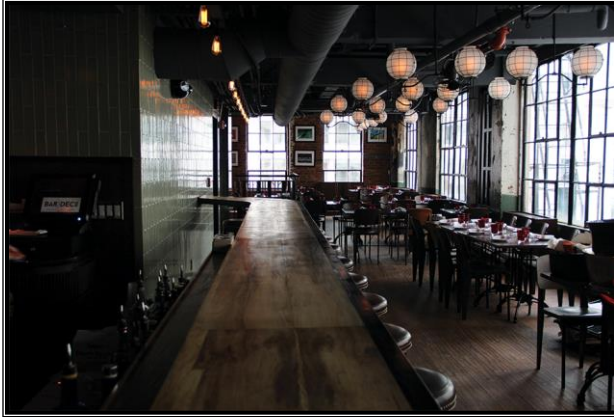
For those in search of the special touches that make an event unforgettable, turn to us for inspiration, and then let us handle the rest! Whether it is a custom menu, a signature cocktail designed and named to your taste, professional flower arrangements, custom signage from our creative department,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



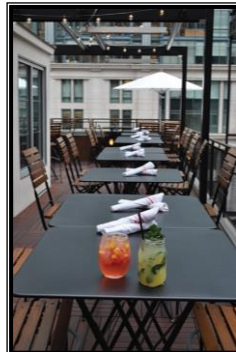
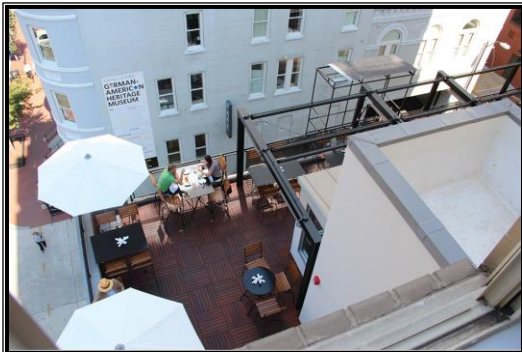
SECOND FLOOR • THE BULLETIN BAR



• THIRD FLOOR •



• ROOFTOP •





ALL-INCLUSIVE 2 HOUR DRINK PACKAGES

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

• \$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

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

Buffet, Entrées & Sides

Pan-Seared Chicken • Wood-Grilled Tri-Tip Steak • House Smoked Salmon Fillets • Baked Sweet Potato Mash with Agave
Roasted Pee-Wee Potatoes with Rosemary & Olive Oil Blended • Quinoa Taboulgh

Dessert

Assorted Mini Tarts & Petit Fours • Seasonal Fresh Berries, Chocolate Mousse & Whipped Cream

• \$65/PP •

Hors D'oeuvres • Passed & Stationary

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

Entrées & Sides

Roasted Herb Chicken
Crispy Smoked Pork Cushman Meat
Grilled Adobe-Style Steak with Chimichurri
Smoked Prime Rib with Horseradish
Slow-Cooked Chili Mac with Green Onion, Cheddar & Sour Cream
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 & Grit Cake
Bacon-Wrapped Scallops
Gouda Short Rib Flatbread
Avocado Chicken Rolls
Pork Sliders

Entrées & Sides

Pan-Seared Duck with Vanilla Orange Bourbon Glaze
Pecan & Dill Crusted Salmon
Spice-Rubbed Tenderloin with Mustard Cream Sauce
Roasted Basil Veggies
Sugar-Grilled Asparagus
Garlic Pee-Wee Potatoes
Orange Ginger Chile-Glazed Carrots
Sautéed Garlicky Greens
Minted English Peas
Baked Sweet Potato Mash with Agave
Smoked Leg of Lamb

Dessert

Petit Fours • Pear Frangipane Mini Pastries

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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.

Crab/Avocado/Mango Crostini	\$8	Caramelized Onion & Heirloom Tomato Flatbread	\$6
Shrimp & Grit Cakes	\$8	Avocado Chicken Roll	\$6
Chicken & Cheddar Biscuits	\$7	Lobster & Rock Shrimp Salad Sliders	\$10
Deco Mini Crab Cakes	\$10	Mini Cubans	\$6
Mini 901 Truffle Burger Bites	\$8	Cucumber Cups with Mango Salsa	\$4
Pulled Pork Sliders	\$6	Gouda Short Rib Sliders	\$6
Basket of Spicy Corn Bites	\$7	Bacon-Wrapped Scallops	\$10

SALAD TO SHARE • SERVES 10

Caesar \$50 • Fried Goat Cheese \$75 • Wedge \$70 • 6th Street \$65

TRAYS TO GATHER AROUND

Roasted Poblano & Lime Hummus with Veggies	\$60
Cheese & Charcuterie, Artisanal Selections	\$150
Shrimp Cocktail with Bloody Mary Cocktail	\$120
96 Wings - Choice of 3 Sauces: Mambo, Hot & BBQ	\$200

PRICING TEMPLATE

20 Gouda Short Rib Sliders @ \$6 each, \$120
 15 Avocado Chicken and Bacon Roll @ \$6 each, \$90
 15 Deco Crab Cake @ \$10 each, \$150
 1 Fried Goat Cheese Salad to Share, \$75
 1 Cheese and Charcuterie Platter, \$150
 Subtotal: \$585
 Tax: \$58.5
 Gratuity: \$117
 Total Food Cost: \$760.50

- For those with special dietary needs, please let us know & we will ensure every guest has options to choose from.
- Any & all beverages will be accounted for separately.



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

\$33/PP

Brunch parties of 15-20 are asked to order from a pre-set menu (Parties of 20 or more, please see page 10 for available options). 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
Deco House Salad

ENTRÉE • CHOICE OF 1

Breakfast Sandwich • Chicken Kimchi Quesadilla • French Deluxe Sandwich • Deco French Toast
Breakfast Burger • Breakfast Flat Bread • The Classic Hangover • Eggs Sardou
Egg White Frittata • Chicken & Waffles • Heirloom BLT • Deco Benedict
Wild Mushroom Omelet • Country Ham & Cheese Omelet • Granola Pancake Stack

DESSERT

Seasonal Fresh Berries, Chocolate Mousse & Whipped Cream

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.

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

-
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BRUNCH BUFFET

\$20/PP

Groups of 21 or more are asked to order buffet-style brunch.
Our brunch buffets includes:

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 TO CUSTOMIZE YOUR BRUNCH BUFFET

\$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

French Deluxe Sandwich

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

Classic Benedict

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

Eggs Sardou

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

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QUICK AFTERNOON LUNCH MENU

AVAILABLE FOR EAT-IN OR CARRY-OUT

\$18/PP

1. CUP OF SMOKEHOUSE CHILI WITH SOUR CREAM & CHEDDAR

2. CHOICE OF ANY SANDWICH OR SALAD

3. WARM CHOCOLATE CHIP COOKIE

Gouda Short Rib Sandwich

Braised Short Rib, Gouda Cheese, Scallions,
Bourbon Maple Glaze & Crispy Onions

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

Deco Burger

Classic American Hamburger with Lettuce,
Tomato & Red Onion

6TH Street Salad - Gluten Free

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

Fried Goat Cheese Salad

Brioche-Crusted Goat Cheese Medallions, Baby Spinach,
Brussel Sprouts, Applewood Bacon, Orange Supreme,
Dried Cherry, Almond & Balsamic Vinaigrette

The Cuban

Slow Smoked Pork, Canadian Bacon,
Swiss Cheese, Pickles & Mustard

Buffalo Mother Clucker

Fried Chicken in Hot Sauce with Provolone Cheese,
Lettuce, Tomato & Blue Cheese Dressing

The Rachel

House Smoked Turkey, Swiss Cheese, House Slaw
& Russian Dressing on Rye

Heirloom BLT

Applewood Smoked Bacon, Aged White
Cheddar & Spicy Pimento Spread on Marble Rye

Deco Wedge Salad - Gluten Free

Iceberg, Bacon, Blue Cheese, Cherry Tomato, Red
Onion & Chopped Egg with Blue Cheese Dressing

Caesar Salad

Chopped Romaine, Roasted Garlic Croutons
& Homemade Caesar Dressing

Deco House Salad

Shaved Carrots, Tomato & Cucumber, with
Choice of Dressing

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SEATED DINNER OPTION 1

• \$45/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

Heirloom BLT

Applewood Smoked Bacon, Aged White Cheddar &
Spicy Pimento Spread on Marble Rye

DESSERT

Fresh Berry Parfait

With Chocolate Mousse

SEATED DINNER OPTION 2

• \$50/PP •

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

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

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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SEATED DINNER OPTION 3

• \$65/PP •

THE 717 SALAD

Beets, Lollo Rosso, Asian Pears, Frisee
& 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

Seasonal Bread Pudding

With Warm Chocolate

SEATED DINNER OPTION 4

• \$75/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 Cake 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

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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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



BAR DECO, 717 6TH ST NW, WASHINGTON, DC 20001 • INFO@BARDECODC.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, 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 Saturday and Sunday, 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 15-20 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. Please circle your selections below. 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 Telera 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 & 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 Services Offered

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.



Event Request Form

- I, _____, submit this request to reserve space at Bar Deco for a party of _____ (# of guests) on _____ (date) at _____ (time) until _____ (time).
- I am interested in private space, semi-private space, informal gathering space (please circle one).
- If available, I prefer space on the Second Floor, Third Floor, Rooftop*, No Preference (please circle one). **Rooftop reservations are only available in cases of a full or half rooftop buyout. Please find more information relating to rooftop reservations on page three of this document.*
- My maximum all-in budget is _____ total, including 10% tax and 20% gratuity.

In most cases, there will be a required food and beverage spending minimum based on the time, date and space requirements of your event. Once this form is submitted, the event coordinator will inform you of any applicable minimums. Your reservation is considered tentative until pricing and availability is confirmed by the event coordinator. Please email your completed event request form to chelsea@bardecodc.com.

Rooftop Event Request

We are unable to take rooftop reservations except in cases of a full rooftop buyout. In most cases, the food and beverage spending minimum to book the rooftop for a private event is \$8,000. 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 sign below and fill out the information below if you are interested in this option. The reservation is not confirmed until the Event Coordinator confirms pricing and availability.

Yes, I am interested in a rooftop buyout. _____ (Please Sign Here)	
Date of the Event	
Start Time	
End Time	