



## Private & Special Events (Food & Beverage Minimums)

We invite you to have your special event at **Eatonville**, a Zora Neale Hurston-inspired Southern cuisine restaurant located in the heart of Washington, DC's historical U Street Corridor. Our event spaces can be rented out for a food and beverage (F&B) minimum purchase.

*(Note: Private space is not required for large-party reservations.)*

### EVENT SPACES & RATES

ZORA ROOM	HILLTOP LOUNGE	SECOND FLOOR
<p><b>Capacity</b> 50 seated or 50 standing</p> <p><b>A/V &amp; Features</b></p> <ul style="list-style-type: none"> <li>• 42" Flat-Screen TV</li> <li>• Microphone</li> <li>• Computer-to-TV Projection</li> <li>• Cable Television</li> <li>• Booth Seating</li> </ul> <p><b>Mon - Fri, 11am - 6pm</b> \$300 F&amp;B Minimum</p> <p><b>Mon - Thu, 6pm - Close</b> \$500 F&amp;B Minimum</p> <p><b>Sat, 11am - 6pm</b> \$1,000 F&amp;B Minimum</p> <p><b>Fri - Sat, 6pm - Close</b> \$2,000 F&amp;B Minimum</p> <p><b>Sun, 11am - 6pm</b> \$1250 F&amp;B Minimum</p> <p><b>Sun, 6pm - 9pm</b> \$500 F&amp;B Minimum</p>	<p><b>Capacity:</b> 18 seated or 45 standing</p> <p><b>A/V &amp; Features</b></p> <ul style="list-style-type: none"> <li>• Private Bar</li> <li>• Leather Club Chairs</li> <li>• View of Main Floor</li> </ul> <p><b>Mon - Thu, 11am - 10pm</b> \$200 F&amp;B Minimum</p> <p><b>Mon - Thu, 6pm - Close</b> \$200 F&amp;B Minimum</p> <p><b>Sat, 11am - 6pm</b> \$400 F&amp;B Minimum</p> <p><b>Fri - Sat, 6pm - Close</b> \$750 F&amp;B Minimum</p> <p><b>Sun, 11am - 6pm</b> \$500 F&amp;B Minimum</p> <p><b>Sun, 6pm - 9pm</b> \$200 F&amp;B Minimum</p>	<p><b>Capacity:</b> 75 seated or 100 standing</p> <p><b>A/V &amp; Features</b></p> <ul style="list-style-type: none"> <li>• Private Bar</li> <li>• 42" Flat-Screen TV</li> <li>• Microphone</li> <li>• Computer-to-TV Projection</li> <li>• Cable Television</li> <li>• CD Player/Private Music</li> <li>• Leather Club Chairs</li> </ul> <p><b>Mon - Fri, 11am - 6pm</b> \$500 F&amp;B Minimum</p> <p><b>Mon - Thu, 6pm - Close</b> \$700 F&amp;B Minimum</p> <p><b>Sat, 11am - 6pm</b> \$1,500 F&amp;B Minimum</p> <p><b>Fri - Sat, 6pm - Close</b> \$3,000 F&amp;B Minimum</p> <p><b>Sun, 11am - 5pm</b> \$2000 F&amp;B Minimum</p> <p><b>Sun, 6pm - 9pm</b> \$700 F&amp;B Minimum</p>

- Eatonville Restaurant is available for a full-restaurant "buyout." For details, please contact the Marketing & Events department at 202.332.6432 or email [info@eatonvilleresaurant.com](mailto:info@eatonvilleresaurant.com)
- All rates are based on a 3-hour time frame and are strictly *minimums*; final charges may exceed the the above rates depending on length of event and food and beverage consumed
- Fee for use of A/V equipment is a single \$50 charge
- Complimentary 'setup' time of 30 minutes-prior is given for private events

Private events and parties of **20 or more** are required to set up special advanced menus to ease service and production. Whether your occasion is a formal dinner or a birthday reception, we've got the menu for you! Options include prix-fixe menus, hors d'oeuvres receptions, and buffets.  
*Pricing and selections are available as-is or can be customized to meet your palate and preference!*

## EVENT MENUS: Prix-fixe Menus

*All set menus include Soft Drinks and House-Made Iced Teas.*

*Prices are priced per-person excluding 10% tax and 18% gratuity.*

*Menu Cards cannot be personalized (i.e. "Happy 30<sup>th</sup> Birthday John!")*

**Choose one of the following set menus for your party (guests may order as they arrive):**

### SET MENU #1 (LUNCH A) - \$20

*Choice of Starter*

Mixed Greens Salad, Gumbo

*Choice of Sandwich*

Jerk Chicken Wrap, Eatonville Po Boy  
 Shiitake & Lentil Burger, Eatonville Burger

### SET MENU #2 (LUNCH B) - \$24

*Choice of Starter*

Fried Green Tomatoes, Gumbo

*Choice of Entrée*

Grilled Tofu & Avocado Entrée Salad,  
 BBQ Ribs, Fried Chicken, Catfish and Grits

### SET MENU #3 (DINNER A) - \$30

*Choice of Starter*

Gumbo, Mixed Greens Salad

*Choice of Entrée*

Fried Chicken, Jerk Tofu,  
 Eatonville Burger, Catfish and Grits

*Choice of Dessert*

Flourless Chocolate Cake, Pecan Pie

### SET MENU #4 (DINNER B) - \$36

*Choice of Starter*

Fried Green Tomatoes, Mixed Greens Salad

*Choice of Entrée*

Grilled Salmon, Jerk Chicken,  
 BBQ Ribs, Jerk Tofu

*Choice of Dessert*

Coconut Cake, Cobbler of the Day

### SET MENU #5 (BRUNCH A) - \$20

*Choice of Starter*

Fresh Fruit, Gumbo

*Choice of Entrée*

The Callahan, Arugula Spinach Frittata,  
 Hash & Eggs, Charleston Toast

### SET MENU #6 (BRUNCH B) - \$24

*Choice of Starter*

Fried Green Tomatoes, Gumbo

*Choice of Entrée*

The Callahan, Shrimp & Grits,  
 Charleston Toast, Country Benedict

### ADD-ONS (priced per-person)

Honey Corn Bread or Buttermilk Biscuit \$1.5

Dessert Course (2 Options) – \$6

Side Course (3 Options) – \$4

Lemonades (Regular, Lavender, Ginger) – \$2

Coffee and Hot Tea – \$2

Bottomless Mimosas and Bloody Marys – \$12

### SPECIAL FEES (priced per-person/bottle)

Outside Cake/Cutting-Fee – \$2

## EVENT MENU: Hors D'oeuvres Packages

*Our Hors D'oeuvres Packages have been created to provide our guests with both menu personalization and the flexibility to meet any budget. (Item availability is subject to change without notice) (Packages must be placed for a minimum of 15 guests)*

**To plan your menu, choose items using the following formula:**

**RECEPTION 1 (\$20/person) - 3 A's, 1 B, 1 C**

**RECEPTION 2 (\$18/person) - 1 A, 3 B's, 1 C**

**RECEPTION 3 (\$16/person) - 1 A, 1 B, 3 C's**

<b>BUDGET SAMPLES</b>	<b>Reception 3 (\$16/person)</b>	<b>Reception 2 (\$18/person)</b>	<b>Reception 1 (\$20/person)</b>
<b>15 guests</b>	\$240.00	\$270.00	\$300.00
<b>30 guests</b>	\$480.00	\$540.00	\$600.00
<b>50 guests</b>	\$800.00	\$900.00	\$1,000.00
<b>100 guests</b>	\$1,600.00	\$1,800.00	\$2,000.00

*COLD*

**A**

*HOT*

- Citrus Poached Shrimp with Pineapple Chutney
- Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce

- Petite Country Ham & Hoop Biscuit with Dijon Butter
- Grilled Petite Filet with Arugula Pesto
- Wild Mushroom and Goat Cheese Spring Rolls
- Mini Hushpuppy with Chipotle Rock Shrimp
- Mini Charleston Crab Cakes with Jalapeno Tartar Sauce
- Coconut Shrimp with Pineapple Chutney

*COLD*

**B**

*HOT*

- Cucumber Tea Sandwiches
- Fried Green Tomatoes with Crab, avocado and Grape Tomato with Saffron Aioli
- Spicy Salmon and Shrimp Ceviche
- Crab and avocado on Parmesan Crostini

- Buttermilk Biscuits with Selected Butters
- Fried Oysters with Smoked Tomato and Breadcrumbs
- Pimento Cheese and Andouille Sausage Tart
- Grilled Vegetables with Goat Cheese Fondue

*COLD*

**C**

*HOT*

- Mango Tomato Gazpacho Shooters with Avocado
- Fried Green Tomatoes with Smoked Tomato Aioli
- Tomato, Basil and Mozzarella Salad on Crostini
- Olive Tapenade Crostini with Goat Cheese
- Vegetable Crudites with Buttermilk Dressing

- Sweet Corn Fritter with Pimento Cheese Aioli
- Johnny Cakes with Aged Cheddar and Smoked Tomato Relish
- Goat Cheese Tart with Capers and Roasted Red Pepper

## BAR OPTIONS

*We are happy to customize your beverage service based upon any of the packages outlined below.*

### “OPEN BAR”

*Unlimited beverages of entire bar selections for a set amount of time.*

**The per-person rates below are quoted for 3-hour events and do not include tax and gratuity. Shots and doubles are *not* included, and only one drink per guest will be served at a time.**

#### **HOUSE - \$30**

- rail liquor
- house draft light and dark beers
- house red and white wine

#### **CALL - \$40**

- call liquor  
(Stoli, Tangueray, Bacardi)
- house draft light and dark beers
- house red and white wine

#### **PREMIUM - \$50**

- premium liquor  
(Grey Goose, Bombay Sapphire, Patron)
- selected draft light and dark beers
- selected red and white wine

### “BAR TAB”

*An open bar tab with an optional limit – i.e. bar tab to not exceed \$100*

### “BASED ON CONSUMPTION”

*Tallied beverages based on consumption by guests, usually not restricted in beverage choices*

### “CASH BAR”

*Guests pay for what they order (may be subject to a minimum)*

### “DRINK TICKETS”

*tickets issued to guests to redeem a drink (single drink per ticket)  
(rates below are priced per-ticket and do not include tax or gratuity)*

#### **\$5 Drink Ticket**

**Good for 1 of the following:**  
House Beer (Light & Dark)  
House Wine (Red & White)

#### **\$8 Drink Ticket**

**Good for 1 of the following:**  
House Beer (Light & Dark)  
House Wine (Red & White)  
Rail Cocktail

#### **\$11 Drink Ticket**

**Good for 1 of the following:**  
Any Draft Beer  
Any Wine By the Glass  
Any Premium Cocktail

**Corkage Fee: \$15 per bottle**