

# THE CAUCUS ROOM

*Private Dining Guide*

## *General Information*

### **Restaurant Details**

*Website: [www.crbrasserie.com](http://www.crbrasserie.com)*

*Phone: 202-861-3450*

*Fax: 202-861-3452*

*Address: 2350 M Street, NW, Washington DC 20037*

### **Special Events Coordinator**

*E-mail: [specialevents@lhq-dc.com](mailto:specialevents@lhq-dc.com)*

*Phone: 202-861-3455*

*Fax: 202-861-3452*

*Address: 2350 M Street, NW, Washington DC 20037*

### **Restaurant Style**

*The Caucus Room Brasserie & Steakhouse is a modern-day American interpretation of a French brasserie. Capturing the perfect mix of modern elegance and casual warmth, the restaurant opens onto a European courtyard through grand French glass doors. Guests descend into the restaurant down a sweeping glass and steel staircase with views to a white Parisian marble bar, vaulted ceilings, walnut edge tables, and a five-foot custom crystal chandelier. The menu features classic French cuts of meat composed with a modern flare, fresh local seafood, and artisan cheeses.*

## Booking Arrangements

*To ensure confirmation of your special event we require the following:*

- *A 25% deposit of the food and beverage minimum.*
- *A final guest count 48 hours prior to the event.*
- *In order to insure prompt and efficient service, parties of 15 or more are required to choose from a pre-set menu. The a la carte menu is available for a maximum of 14 guests. We are happy to accommodate individuals with dietary restrictions. We request that all menu, hors d'oeuvre and wine selections are pre-selected within ten (10) working days of the event in order to guarantee availability.*
- *All events will be billed to a single check with a 21% service charge and 10% District of Columbia sales tax.*
- *Please be advised that your reservation is not confirmed until we receive your signed Private Dining Room Agreement **AND** Deposit Authorization.*

## Location

*Our address is 2350 M Street, NW, Washington DC 20037 (202) 861- 3450 :t*



### *Our Family of Restaurants Include:*

*Sam & Harry's - Marriott Newport Beach Hotel & Spa  
(949) 729-6900 :t 900 Newport Center Drive, Newport Beach, CA 92660*

*Sam & Harry's - Renaissance Schaumburg Hotel and Convention Center  
(847) 303-4100 :t Thoreau Dr. Schaumburg, IL 60173*

*Sam & Harry's - Ronald Reagan Washington National Airport  
(703) 415-7935 :t Concourse Level- Terminal C Arlington, VA 22202*

*Bóveda – The Westin Georgetown  
(202) 448-1000 :t 2350 M Street, N.W., Washington DC 20037*

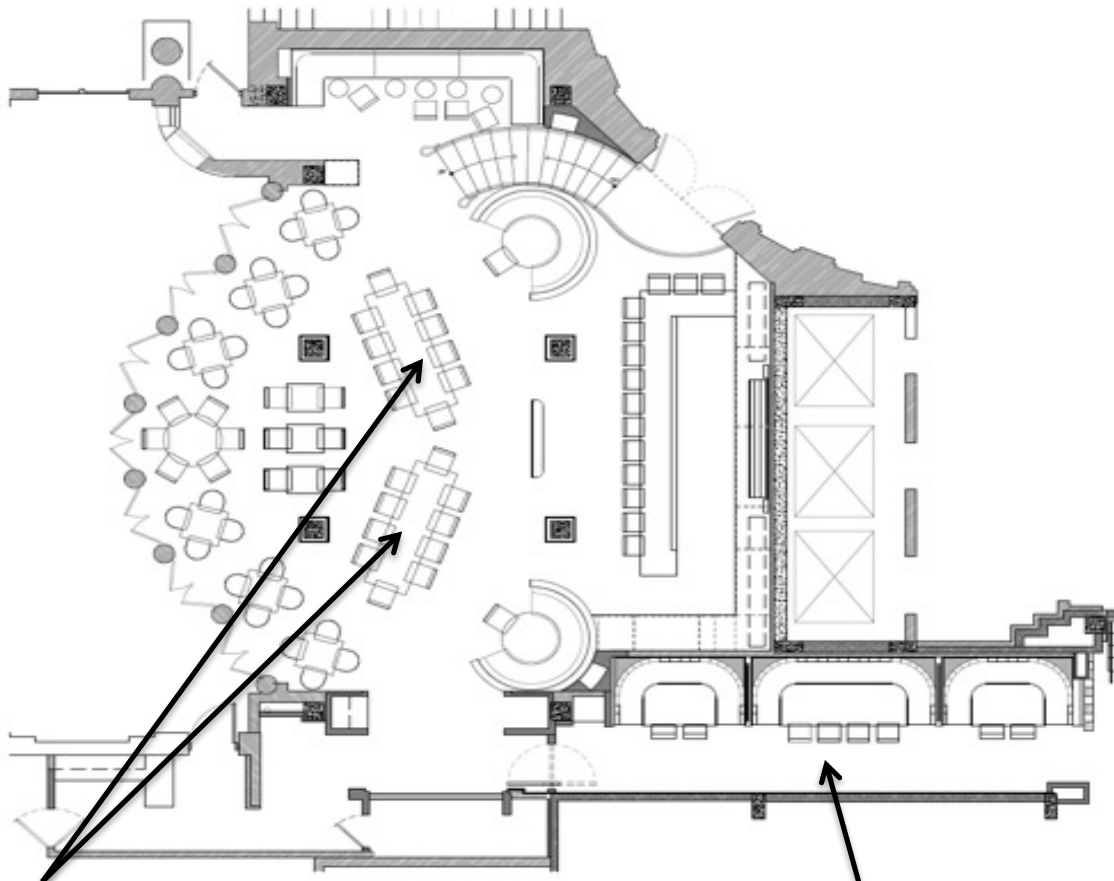
# *Restaurant Layout, Event Space and Food & Beverage Minimums*

## *Full Restaurant Buy-Outs*

*Food & Beverage Minimum: starting at \$3,600*

*Please ask the Special Events Coordinator for current pricing.*

*Full Buy-Outs do not include The Grove.*



### *Communal Tables*

*Capacity: 10-22 guests*

#### *Food & Beverage Minimums*

*Buffet Brunch \$1,000.00(Full Buy-out), Breakfast (1 table) \$150.00, (2 tables) \$300.00;*

*Lunch (1 table) \$250.00, (2 tables) \$500.00; Dinner (1 table) \$600.00 (2 tables) \$1,200.00*

### *The Grove*

*Capacity: 28 Guest*

#### *Food & Beverage Minimums*

*Breakfast \$300.00, Lunch \$ 800.00,*

*Reception/Dinner \$1,600.00*

## ***Private Dining Bar and Beverage Service***

*Beverage charges for private dining events are based upon consumption and totals are applied to food and beverage minimums.*

### **Reception Beverage Bundles**

*The following packages are available for receptions of 50 guests or more for 2 hours. Anything exceeding the 2 hour limit will be charged an additional cost per hour. Rates are listed below.*

#### ***1. Beer & Wine Service***

*House Red & White Wine, Domestic & Imported Beer, Soda, Juice, Still & Sparkling Water*

***\$30 per Person***

*\*Additional Hours \$5 per person/per hour*

#### ***2. Call Open Bar Service***

*Call Liquor, House Red & White Wine, Domestic & Imported Beer,*

*Soda, Juice, Still & Sparkling Water*

***\$40 per Person***

*\*Additional Hours \$6 per person/per hour*

#### ***3. Premium Open Bar Service***

*Premium Liquor, Red & White Wine, Domestic & Imported Beer,*

*Soda, Juice, Still & Sparkling Water*

***\$50 per Person***

*\*Additional Hours \$8 per person/per hour*

## Private Dining

The Caucus Room Brasserie offer Private Dining Events in the restaurants for up to 28 guests, full buy-outs offered as well, please inquire with the events coordinator for further information. We also offer spaces in the Westin for parties from 20 to 300 guests. Spaces are available for all meal periods as well as cocktail and hors d'oeuvre receptions. Dinner events for 14 and under may dine A La Carte or from a pre-set menu. Events for 15 or more have to select from one of our existing pre-set menus. (Spaces at the Westin are equipped to host events for 20 to 300 guests for all meal periods as well as cocktail and Hors D'oeuvres receptions.) All menu options are listed below.

## Hors D'oeuvres

Mini Pork Carnita Taco	\$51/dz.
Wild Mushroom & Gruyere Cheese Tart	\$42/dz.
Pig's in a Blanket	\$45/dz.
Mini Vegetable Egg Rolls	\$38/dz.
Brioche Grilled Cheese Sandwich	\$48/dz.
Goat Cheese and Black Olive Tarte	\$45/dz.
Beef Wellington's with Mushrooms	\$51/dz.
Jumbo Lump Crab Cakes, Whole Grain Mustard	\$62/dz.
Steak "Slider" with Horseradish Cream Sauce	\$51/dz.
Salmon Tartar, Ginger, Scallions, Cucumber & a Soy Glaze on a Crostini	\$48/dz.
Sweet Soy & Honey Glazed Chicken Skewers	\$42/dz.
Roasted Beet & Goat Cheese Mousse, Candied Walnut	\$45/dz.

## Stationary Selections

<p><b>Iced Seafood Sampler \$19/pp.</b> Seasonal Shellfish &amp; Seafood selected at their peak of freshness (3 items)</p> <p><b>Jumbo Shrimp Cocktail, \$52/dz.</b></p> <p><b>Crudit� Platter, \$4/pp. (min. 12)</b></p> <p><b>Charcuterie Platter, \$7/pp. (min. 12)</b></p>	<p><b>Antipasto Platter, \$9/pp. (min. 12)</b> (Grilled Veggies, mushrooms, roasted red peppers)</p> <p><b>Smoked Salmon Platter</b> with Dill Onion, Caper and Sour Cream ½ Side Salmon \$70 Whole Side Salmon \$130</p>
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## Reception-Style Offerings

<p><b>Beef Tenderloin &amp; Accompaniments, \$325</b> (serves 25)</p> <p><b>Prime Rib Roast &amp; Accompaniments, \$19/pp</b> (includes rolls and horseradish)</p> <p><b>Turkey &amp; Accompaniments, \$10/pp</b></p> <p><b>Ham &amp; Accompaniments, \$10/pp</b></p>	<p><b>Salmon with Dill Sauce (4 oz.), \$10/pp</b></p> <p><b>Pasta (meat), \$8/pp</b></p> <p><b>Pasta (vegetable), \$6/pp</b></p> <p><b>Mashed Potatoes, \$2.50/pp</b></p> <p><b>Seasonal Vegetables, \$3/pp</b></p>
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## Artisan Cheese Display

<p><b>The Petite Fromage</b> (Serves 10-12) \$160.00</p>	<p><b>The Farmstead</b> (Serves 20-25) \$235.00</p>	<p><b>The Grand Cru</b> (Serves 30-35) \$300.00</p>
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## Dessert Selections

<p><b>Assorted Petit Fors</b> \$4/ea.</p>	<p><b>Assorted Truffles</b> \$4/ea.</p>	<p><b>Chocolate-Covered Strawberries</b> \$4/ea.</p>	<p><b>Cookies and Brownies</b> \$6/pp.</p>
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## ***Private Dining Breakfast Menus***

*Available Monday - Friday 7:30 a.m. until 10:30 a.m.  
(Exclusive of Tax and Gratuity)*

*(Includes coffee, tea and orange juice)*

**\$18**

### ***Continental Breakfast***

*Fresh Fruit, Assorted Pastries & Bagels*

**\$24**

### ***Continental Breakfast***

*Fresh Fruit, Assorted Pastries & Bagels*

### ***Plated Entrée Course***

*Scrambled Eggs, Bacon & Home Fries*

**\$28**

### ***Continental Breakfast***

*Fresh Fruit, Assorted Pastries & Bagels*

### ***Plated Entrée Course***

*Eggs Benedict, Bacon & Home Fries*

## ***Weekend Brunch Buffet Menus***

*Available Saturday & Sunday 9 a.m. until 1 p.m.  
(Must guarantee a Minimum of 25 guests)  
(Exclusive of Tax and Gratuity)*

**\$34**

*(Per Person for Two Hours)*

*Scrambled Eggs, Bacon, Sausage, Potatoes, English Muffins OR Toast, Bagels, Fruit & Yogurt,  
Cereal OR Pastries. Includes Fresh Drip Coffee, Tea, Orange Juice*

**\$39**

*(Per Person for Two Hours)*

*Eggs Benedict & Pancakes in Addition to the Above Selections*

## *Private Dining Lunch Menus*

*(Includes coffee, tea and soda)*

**\$34**

### *Salad*

*Baby Field Greens*  
*with a Citrus Vinaigrette*

### *Entrée*

*Choice of:*

*Bistro Steak*  
*with Red Wine Jus*

*Organic Farm Raised Chicken*

*Chef's Fresh Selection of Seafood*

**\$38**

### *Salad*

*Baby Field Greens*  
*with a Citrus Vinaigrette*

### *Entrée*

*Choice of:*

*Bistro Steak*  
*with Red Wine Jus*

*Organic Farm Raised Chicken*

*Chef's Fresh Selection of Seafood*

### *Dessert*

*Chocolate Mousse*



**\$40**

**Salad**

*Choice of:*

**Baby Field Greens**  
*with a Citrus Vinaigrette*

**Soup Freshly Made**

**Entrée**

*Choice of:*

**Bistro Steak**  
*with Red Wine Jus*

**Organic Farm Raised Chicken**

**Chef's Fresh Selection of Seafood**

**Dessert**

**Chocolate Mousse**

**\$49**

**Appetizer**

*Choice of:*

**Jumbo Lump Crab Cake**  
*served with Celery, Carrots and an Artichoke Salad*

**Soup Freshly Made**

**Salad**

*Choice of:*

**Baby Field Greens**  
*with a Citrus Vinaigrette*

**Caesar Salad**

*with Croutons and Parmesan Cheese*

**Entrée**

*Choice of:*

**Bistro Steak**  
*with Red Wine Jus*

**Organic Farm Raised Chicken**

**Chef's Fresh Selection of Seafood**

**Dessert**

*Choice of:*

**Chocolate Mousse**

**Classic Cheesecake**

*with Berry Coulis*

## *Private Dining Dinner Menus*

**\$55**

### *Salad*

*Baby Field Greens*  
*with a Citrus Vinaigrette*

### *Entrée*

*Choice of:*

*Bistro Steak*  
*with Red Wine Jus*

*Organic Farm Raised Chicken*

*Chef's Fresh Selection of Seafood*

*Chef's Vegetarian Selection*

*Chef's Choice of Accompaniment's*

**\$65**

### *Salad*

*Baby Field Greens*  
*with a Citrus Vinaigrette*

### *Entrée*

*Choice of:*

*Skirt Steak*  
*with Red Wine Jus*

*Organic Farm Raised Chicken*

*Chef's Fresh Selection of Seafood*

*Chef's Vegetarian Selection*

*Chef's Choice of Accompaniment's*

### *Dessert*

*Chocolate Mousse*

**\$75**

**Appetizer**

*Choice of:*

***Baby Field Greens***  
*with a Citrus Vinaigrette*

***Soup Freshly Made***

**Entrée**

*Choice of:*

***Center Cut Filet Mignon***  
*with Red Wine Jus*

***Organic Farm Raised Chicken***

***Chef's Fresh Selection of Seafood***

***Chef's Vegetarian Selection***

***Chef's Choice of Accompaniment's***

**Dessert**

*Choice of:*

***Chocolate Mousse***

***Classic Cheesecake***  
*with Berry Coulis*

**\$85**

**Appetizer**

*Choice of:*

***Baby Field Greens***

*with a Citrus Vinaigrette*

***Caesar Salad***

*with Croutons and Parmesan Cheese*

***Maryland Style Crab Cake***

*with celery, carrots and artichokes*

**Entrée**

*Choice of:*

***Center Cut Filet Mignon***

*with Red Wine Jus*

***Prime Aged Ribeye***

*with Au Jus*

***Organic Farm Raised Chicken***

***Diver Sea Scallops***

***Chef's Vegetarian Selection***

***Chef's Choice of Accompaniment's***

**Dessert**

*Choice of:*

***Chocolate Mousse***

***Fresh Fruit & Mixed Berries***