

THE CAUCUS ROOM

Lunch Private Dining Guide

General Information

Restaurant Details

Website: 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

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*

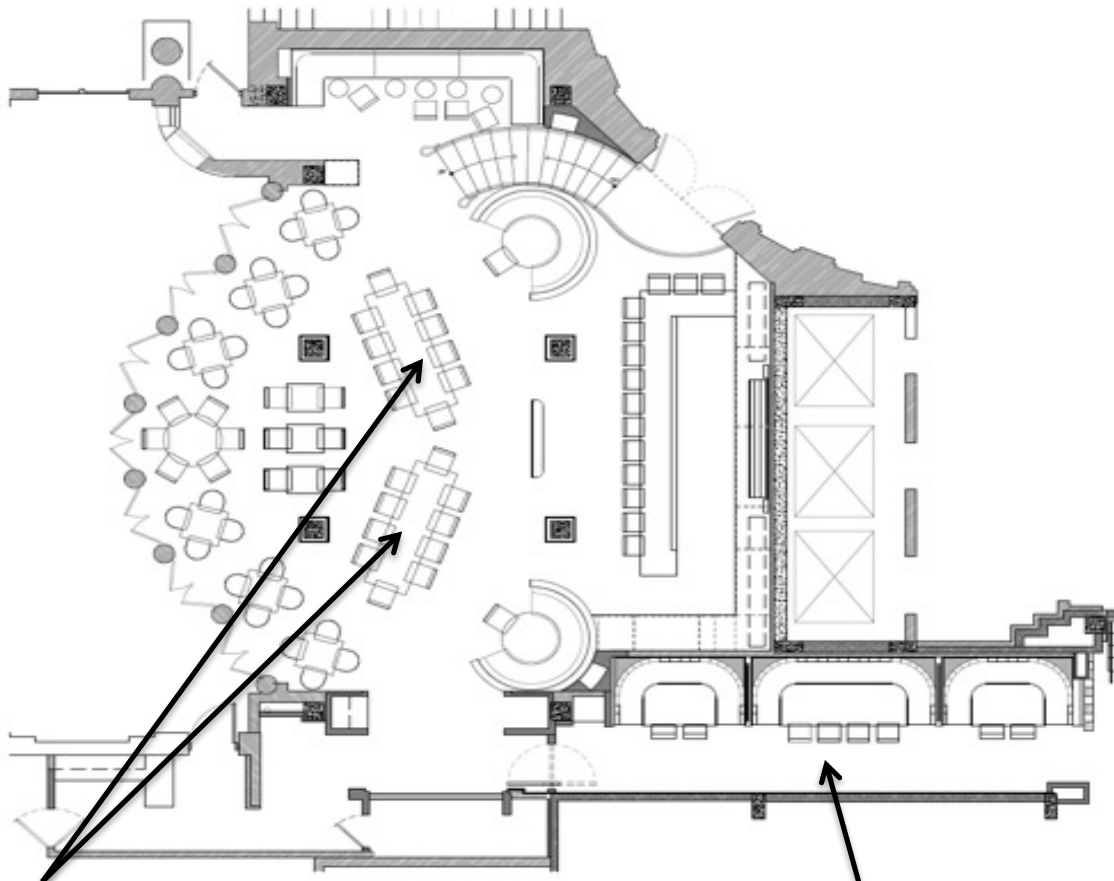
Restaurant Layout, Event Space and Food & Beverage Minimums

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

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

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

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

(Includes Freshly Brewed Drip 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