

# Brasserie Beck Private Dining – Dinner

Menu #1 -Three Courses \$60 dinner exclusive of tax & gratuity

Select two appetizers, two entrées and two desserts  
platted for guests to select from upon arrival or served family style

## Appetizers

Endive Salad Candied Walnuts, Blue Cheese Banyuls Vinaigrette

Baby Lettuces Salad Tomato, Cucumber, Sherry Vinaigrette

Warm Raclette, Cheese Thyme & Honey Walnuts, Grapes, Vin Cotto, Olive Oil, Toast

Poached Shrimp & Corn Ravioli, Corn, Black Peppercorn & Lemon Beurre Blanc

Moules au Vin Blanc, White Wine, Roasted Garlic, Parsley and Cream

## Entrées

Mustard Crusted Salmon  
Swiss Chard, Cipollini Onions, Dill Cream

Beer Braised Short Rib, Root Vegetable Timbale

Poulet au Champignon  
Roasted Breast of Chicken, Forest Mushrooms, Braised Cabbage  
Tarragon Meaux Mustard Sauce

## Desserts

Chocolate Mousse Tart, Passionfruit Crèmeux filling, Coconut Mousse, Mango Passionfruit Sorbet

Vanilla Crème Brûlée, Fresh Berries, Macaron

Belgian Chocolate & Cherry Brioche Bread Pudding  
Kriek Beer, Soaked Cherries, Crème Anglaise, Vanilla Ice Cream

Carrot Cake, Honey Crème Fraîche Mousse, White Chocolate Crèmeux, Candied Walnuts

# Brasserie Beck Private Dining – Dinner

Menu #2 -Three Courses \$70 dinner exclusive of tax & gratuity

Select two appetizers, two entrées and two desserts  
platted for guests to select from upon arrival or served family style

## Appetizers

Salad of Little Gem Lettuce, Torn Croutons, Hard Boiled Egg, Fines Herbes  
Creamy Sherry Mustard Dressing

Sautéed Wild Gulf Shrimp, Brandy Flamed, Truffled Sunchoke Purée, Mushrooms

Smoked Salmon Blini, Quail Egg, Sour Cream, Salmon Caviar

## Entrée

Trout Almandine, Pomme Purée, Haricot Vert, Frisée, Radish and Orange Sections  
Chive Beurre Blanc and Toasted Almonds

Moules au Champignon, Applewood Smoked Bacon, Truffle Cream, Pecorino

NY Strip Steak, Grilled Angus Beef, Watercress & Frisée, Potato Purée  
Bordelaise and Béarnaise Sauces

## Desserts

Chocolate Mousse Tart, Passionfruit Crèmeux filling, Coconut Mousse, Mango Passionfruit Sorbet

Vanilla Crème Brûlée, Fresh Berries, Macaron

Belgian Chocolate & Cherry Brioche Bread Pudding  
Kriek Beer, Soaked Cherries, Crème Anglaise, Vanilla Ice Cream

Carrot Cake, Honey Crème Fraîche Mousse, White Chocolate Crèmeux, Candied Walnuts

# Brasserie Beck Private Dining – Dinner

Menu #3 – Four Courses \$90 dinner exclusive of tax & gratuity

Select two salads, Select two appetizers, two entrées and two desserts  
platted for guests to select from upon arrival or served family style

## Salad

Roasted Beet Salad, Burrata Cheese, Red Onion, Toasted Hazelnuts, Olive Oil, Vincotto

Endive salad, Candied Walnuts, Blue Cheese Banyuls Vinaigrette

Frisée Aux Lardons, Hard Boiled Hen Egg, Cipollini Onion, Haricot Vert, Croutons  
Sherry Bacon Vinaigrette

## Appetizers

Terrine de Foie Gras, Shiitake Mushrooms, Pearl Onion Compote Toasted Brioche  
(+\$5 supplement add)

Jumbo Lump Crab Cake, Sauce Gribiche, Fennel Apple Salad

Steak Tartar, Classic Flavors, Quail Egg, Grilled Baguette

## Entrée

Seared Tuna “Au Poivre”, Pomme Puree, Garlicky Spinach, Beurre Rouge

Filet Mignon, Mushrooms and Brussel Sprouts, Creamy Chive Pomme Purée  
(+\$5 supplement add Foie Gras and Perigourdine Sauce)

Grilled Swordfish, Tomato Provençal, Sautéed Kale, Maître d’Butter

## Desserts

Chocolate Mousse Tart, Passionfruit Crèmeux filling, Coconut Mousse, Mango Passionfruit Sorbet

Vanilla Crème Brûlée, Fresh Berries, Macaron

Belgian Chocolate & Cherry Brioche Bread Pudding  
Kriek Beer, Soaked Cherries, Crème Anglaise, Vanilla Ice Cream

Carrot Cake, Honey Crème Fraîche Mousse, White Chocolate Crèmeux, Candied Walnuts

# Brasserie Beck Private Dining – Dinner

## Seasonal Vegetarian Option:

Tortelloni, Goat Cheese

Cippolini Onions, Thumbelina Carrots, Brussel Sprouts, Hazelnut Mascarpone

or

Wild Forest Mushroom & English Pea Risotto

Chardonnay Cream, Pecorino Romano

Additional sides, each serves 2-3 guests

Belgian Frites, Hand Cut, Served with an Aioli Trio \$5

Market Vegetables \$9

Brussel Sprouts, Lardons, Pearl Onions and Sweet Pear Maple Glaze \$11

## Passed Hors d'Oeuvres

(Minimum Order of Twenty of Each Selected Item, Priced Per Piece)

### Vegetarian

French Fry Cone, Harissa Aioli \$3

Fennel Seed Hummus, Cucumber, Feta, Olive Oil \$3

Avocado Toast, Cilantro, Radish, Baguette, Olive Oil \$3.5

Crispy Arancini, Lemon & Parmesan \$3.5

Pommes Dauphine (crisp potato puffs) \$4

Artichoke Barigoule, Crostini, Pipe Dreams Goat Cheese \$4

Niçoise Tartlets \$4

Ratatouille Tarts \$4

Gougères (gruyère cheese puff) \$4

Caramelized Onion and Blue Cheese Tarts \$4

Truffle Mushroom Duxelle, Crostini \$4

Crispy Artichokes, Romesco \$3.5

Fromage Fort Crostini, Seasonal Marmalade \$3

Crêpe, Pipe Dreams Cheese, Salt-Roasted Beets \$3.5

Mini Tarte Tatins, Shallots, Blue Cheese \$4

Brie De Meaux en Croûte \$3

### Seafood

Maine Lobster Bisque Shooter, Brandy, Tarragon, Celery \$4

Tempura Shrimp, Red Curry, Citrus Aioli \$4

Chilled Citrus & Garlic Marinated Shrimp, Aji Amarillo Sauce \$4

Tuna Tartar on Pommes Gaufrettes, Sesame & Sea Salt \$4

Freshly Shucked Oysters on the ½ Shell, Lime & Green Apple Mignonette \$3

Shrimp Cocktail, Classic Horseradish, Cocktail Sauce \$3.5

Pissaladière Onion and Anchovy (Tarts) \$3

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Brandade (cod) , Crostini, Tomato Provençal \$3  
Smoked Salmon Croque Monsieur (salmon and cheese mini sandwich) \$4  
Lobster Pomme Dauphine (lobster & gruyère cheese puff) \$4.5  
Oyster Rockefeller \$4.5  
Bacon Wrapped Shrimp Sticks, Sauce Gribiche \$4  
Harissa Shrimp Sticks, Aioli \$4  
Smoked Salmon Blini, Crème Fraiche, Caviar, Chives \$4  
Jumbo Lump Crab Cakes, Sauce Gribiche \$5  
Angels on Horseback, Lemon (oysters wrapped in bacon) \$4

## Meat

Grilled Chicken Satay, Curry Spice, Peanut Sauce \$4  
Petit Lamb Chop, Rosemary Roasted Garlic \$5.5  
Pork Rillettes, Crostini, Cornichon \$3  
Pâté de Champagne (bacon & port sauce) \$4  
Chicken Liver Pate, Crostini, Seasonal Marmalade \$4  
Steak Tartare, Brioche, Fine Herbs, Dijon \$4  
Mini Croque-Madame (grilled ham, cheese & quail egg mini sandwich) \$4  
General Tso's Sweetbreads \$4.5  
Mini Croque-Monsieur (grilled ham & cheese mini sandwich) \$3  
Foie Gras Mousse, Brioche, Seasonal Marmalade \$5  
French Dip, Parker Rolls, Gruyère (mini cheese steak) \$4  
Truffle Deviled Eggs, Caviar \$4  
Charcuterie, Melon, Fromage, Skewers \$4

## Platters & Menu Additions

Charcuterie Board -\$5.5 per ounce  
Selection of in-house Prosciutto, Salami Calabrese  
Coppa, Chorizo, Soppressata  
Baguette, Mustards, Pickles, Cipollini Onions

Cheese Board-\$6 per ounce  
Selection of Six Imported & Regional Artisan Cheeses  
Baguette, Honey, Apricot Cake, Fig Spread

Crudité Platter- \$4 per person

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Seasonal Variety of Raw Vegetables  
Herb Dip, Roasted Red Pepper Dip  
Petit Fours  
\$4 per piece

Key Lime Meringue Tartlets  
Almond Berry Frangipane  
Chocolate Coffee Macaroons  
Apple and Dulce de Leche Tart  
Mini Banana Cream Pie  
Chocolate Truffles

**Cookies:** \$12 per dozen (minimum one dozen per type of cookie)  
Chocolate Chip, Gingersnap, Chocolate Macaroons, Oatmeal Raisin  
Snicker Doodles, Peanut Butter

## Brasserie Beck Private Dining

Brasserie Beck can accommodate many different environments to suit your needs. From a sit-down dinner party for 10 guests at our showcase table to a cocktail reception for 400 guests, we can assist in making your event a unique and enjoyable experience.

## Private Dining Spaces:

### Brabo

The space is 100% private, features built in audio visual and accommodates up to 28 comfortably/32 max. guests seated and 35 standing. Brabo is located towards the back of our restaurant for optimal privacy.

### Waterloo

The space is 100% private, features built in audio visual and accommodates up to 28 comfortably/32 max. and 35 standing. The Waterloo displays a floor to ceiling glassed in wine cellar and a curtain that can be placed up to make you feel part of the main dining room or left down for complete privacy.

### Brabo & Waterloo Combination

The space is 100% private, features built in audio visual and microphone, and accommodates up to 64 guests seated and 80 standing.

### Chef's Tasting Table

The Chef's Table at Brasserie Beck offers an intimate look at Chef Brian McBride & LJ Cousson's incomparable styles. For the ultimate culinary experience, booking the chef's table promises

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excitement and a multitude of seasonal tastes. Preparations begin the day of as our culinary team assesses recent deliveries of the freshest ingredients available from our regional purveyors. Ideas are turned into creations with a goal of leaving our guests with an unforgettable culinary experience. The Chef’s Table sits directly across from our open display kitchen allowing guests an up close view. The massive table seats up to 10 guests and is available for lunch or dinner seven days per week. Served family-style the Chef offers a four course \$75 per person and five course \$90 per person. **Table Minimum \$500 Sunday-Thursday & \$800 Friday-Saturday.**

**Buyout**

Go Belgian for the night with customized menus from Chefs’ Wiedmaier & McBride. Brasserie Beck accommodates up to 200 seated affair and 400 for a cocktail reception. Depending on the time of year our patio can be enjoyed with a Belgian beer & cigar!

**Seating Capacities / Minimum Fees**  
(Pricing is exclusive of tax & gratuity)

Space	F&B Minimums Sunday-Thursday	F&B Minimums Friday	F&B Minimums Saturday	One Long Rectangular Table	Seated Rounds	Reception	Dec. Minimums (Sunday-Thursday) Friday & Saturday regular minimums
Waterloo or Brabo	Lunch: \$500 Dinner: \$1,500	Lunch: \$750 Dinner: \$2,000	Lunch: \$750 Dinner: \$2,500	16	28/32	35	Lunch: \$1,000 Dinner: \$2,000
Waterloo & Brabo Combined	Lunch: \$1,000 Dinner: \$3,000	Lunch: \$1,500 Dinner: \$4,000	Lunch: \$1,500 Dinner: \$5,000	32	56/64	85	Lunch: \$2,000 Dinner: \$4,000
Chef’s Tasting Table (outside April-October)	Lunch: \$300 Dinner: \$500	Lunch: \$300 Dinner: \$800	Lunch: \$300 Dinner: \$800		10 max.	-	

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Buyout	Subject to day of week & time of year	Inquire within			220	400 450 (with use of patio)	
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To confirm any event a contract must be written and signed by client with a 50% non-refundable deposit. The final balance is due day of your scheduled event.

### Beverage Service

Beverages are kept on a consumption tab or a below beverage package can be added.

The Basic - Wine, Beer, Soda & Juice @ \$12.00 per person per ½ hour.  
 The Premium - Mixed Drinks, Wine, Beer, Soda & Juice @ \$15.00 per person per ½ hour.  
 Coffee, Tea, and Bottled water are not included.

\$100 room rental applies to all private events except buyouts.  
 Room rental fee does not apply to the Chef’s Tasting Table  
 \$5 Cake Cutting Fee, \$35 per bottle corkage maximum two bottles  
 All events must be paid for in full on the event date  
 No more than (5) credit cards may be used to pay for an event

Please contact Julie Albert  
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