

Brasserie Beck Private Dining – Cocktail Reception

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
- 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

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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 Campagne (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- \$5 per person
Seasonal Variety of Raw Vegetables
Herb Dip, Roasted Red Pepper Dip

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Petit Fours
\$4 per piece

Key Lime Meringue Tartlets
Almond Berry Frangipane
Chocolate Coffee Macaroons
Chocolate Mint Squares
Mini Banana Cream Pie
Chocolate Truffles

Cookies: \$10 per dozen (minimum one dozen per type of cookie)
Chocolate Chip, Gingersnap, Chocolate Macaroons, Oatmeal Raisin
Snicker Doodles, Peanut Butter

Chef Manned Stations (for partial and full restaurant buyouts only)

3 stations – two hours \$80 per person

4 stations – two hours \$95 per person

Risotto Station

Duo of Creamy Arborio Rice finished with Sweet Butter & Rocca Parmesan
served in a parmesan wheel with Confit of Duck, Green Peas & Scallion
& Kennet Square Mushrooms, and Chile & Basil

(\$500 to be served in parmesan wheel or no additional cost served in chaffing dishes)

Savory Beer Batter Belgian Crêpes
Wild Mushroom with Truffle
Fall Squash and Brussels Sprouts
Brie and Seasonal Marmalade

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Whole Roasted Fish – Carved Table Side

Salt Baked Seasonal Market Fish (Rockfish)

Salmon Coulibiac

Cod Brandade

Country Bread, Nicoise Olive Tapenade

Roasted Starship of Beef, *Horseradish Cream, Pommery Mustard Sauce*
Onion Marmalade, Au Jus

Boeuf en Croûte

Puff Pastry, Mushroom Filling, Red Wine Reduction

Ghent Chicken Waterzooi

Multi-Colored Heirloom Carrots, Leeks, Kale, Gremolata, Potato
Assortment of Artisan Breads

Select One

Brasserie Beck Chopped Salad

Classic Caesar Salad

Endive Salad, Apple, Candied Walnuts, Blue Cheese Banyuls Vinaigrette
Salad of Little Gem Lettuce, Torn Croutons, Hard Boiled Egg, Fines Herbes,
Sherry Vinaigrette

Select Two

Potato Boulangère

Ratatouille

Rosemary Roasted Root Vegetables

Savoyard Potatoes

Asparagus, Sauce Hollandaise

Crispy Brussel Sprouts with Prosciutto, Roasted D'anjou Pear

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Smoked Bacon & Honey Mustard
Belgian Frites with Mayonnaise Trio
Stompe (Purée of Root Vegetables & Butter)
Sauté of Julienne Vegetables
Sweet Potato and Ginger Purée

Dessert

Buttermilk Waffle, Mascarpone, Strawberry Crèmeux, Strawberry Coulis

Milk Chocolate Peanut Butter Crunch Tart, Chocolate Shortbread Crust with
Peanut Butter Cream, Chocolate Streusel, Whipped Cream
Belgian Chocolate & Cherry Brioche Bread Pudding, Kriek Beer, Soaked
Cherries, Crème Anglaise, Crème Fraîche Ice Cream

Vanilla Crème Brûlée Chocolate Feuilletine, Chantilly Cream, Berries

Fruit Gateau, Hazelnut Dacquoise, Mousse, Fresh Fruits

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

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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 & Chef Brian McPherson’s incomparable styles. For the ultimate culinary experience, booking the chef’s table promises 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:	Lunch \$1,500 Dinner:	Lunch \$1,500 Dinner:	32	56/64	85	Lunch: \$2,000 Dinner:

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	\$3,000	\$4,000	\$5,000				\$4,000
<i>Chef's Tasting Table (outside April-October)</i>	Lunch: \$300 Dinner: \$500	Lunch: \$300 Dinner: \$800	Lunch: \$300 Dinner: \$800		10 max.	-	
<i>Buyout</i>	<i>Subject to day of week & time of year</i>	<i>Inquire within</i>			220	400 450 (with use of patio)	

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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