

Penn Commons

An American Tavern

Thank you for considering Penn Commons for your special event!

Penn Commons offers a cozy private dining room, tucked away in a corner of the main dining room - perfect for intimate celebrations or small business meetings. Seating up to 16 people, the room can be a quiet oasis for dining, or offer a space for your group to cheer on their favorite team!

The bar and lounge area offer another venue, perfect for company receptions, birthday parties, or any fun occasion for 30 to 50 people! The entire restaurant is also available for buyouts for up to 300 people.

Every event, large or small, is customized with food and drink packages suited to your budget.

At Penn Commons the 3 & 4 course menus range from \$43-\$65 per person. You may choose up to two items in each course. For parties over 50 guests; please select two items for the entrée course and one item for the remaining courses. An array of passed hors d'oeuvres is also available to add variety to your menu.

Penn Commons room terms AM (11:00 am to 3:00 pm) PM (5:00 to 11:30) Three Hours Intervals			
Room	Capacity	Terms	Rental Fee
The Private Room	16 Seated 20 Standing	Sunday - Saturday AM \$125 Gratuity Minimum Sunday - Saturday PM \$200 Gratuity Minimum	\$50
Bar/Lounge	30 to 50 Standing	Sunday AM/PM Food and Beverage Minimum \$1000 to \$1500 before tax & gratuity Monday to Wednesday AM/PM Food and Beverage Minimum \$800 to \$1200 before tax & gratuity. Minimum gratuity \$200. Thursday & Saturday AM/PM Food and Beverage Minimum \$2000 to \$3000 before tax & gratuity	N/A
Complete Buy-out of the restaurant	140 Seated 300 Standing	Sunday AM Food and Beverage Minimum \$10,000 before tax & gratuity Monday & Tuesday AM Food and Beverage Minimum \$4000 before tax & gratuity Wednesday to Friday AM Food and Beverage Minimum \$6000 before tax & gratuity Saturday AM Food and Beverage Minimum \$8000 before tax & gratuity Sunday PM Food and Beverage Minimum \$20,000 before tax & gratuity Monday to Thursday PM Food and Beverage Minimum \$23,000 before tax & gratuity Friday & Saturday PM Food & Beverage Minimum \$26,000 before tax & gratuity	

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Terms and General Information

GUARANTEE/DEPOSIT: For dinner and/or lunch: If the event is cancelled 21 days prior to the date of the event, this deposit will be refunded in its entirety. If the event is cancelled within this 21 day period, the deposit will be forfeited. For the private dining room, there is a deposit of \$200.00 for dinner and \$125 for lunch. For the semi private bar area there is a deposit of 50% of the food and beverage minimum.

GUARANTEED ATTENDANCE: A guarantee represents the minimum number of people for which you will be charged. Penn Commons requires your guaranteed attendance, 72 hours before the event is to take place. Penn Commons will prepare for 10% higher than your guarantee. In the event of high attrition on the day of the event, food may be taken "to-go" if Penn Commons is notified prior to the courses being served.

GRATUITY: There is a minimum service charge/gratuity of \$200.00 for dinner or \$125 for lunch or 20% of the food and beverage whichever is the highest. An additional \$100.00 (for each hour) will be charged if the event exceeds three hours.

DECORATIONS: Penn Commons is to be notified of any decorations in the banquet room. No tacks, pins, staples or tape of any kind are permitted on painted or wood surfaces. Balloons and confetti are allowed, however a cleaning fee may be applied.

MENU/BAR ARRANGEMENT: A price per person for the food will be determined when menu selections for the event have been made. This figure will be based on the higher priced item in each course. Menu items are subject to change based on availability of seasonal items. There are three ways to pay for beverages for a private event. Beverage charges can be included in a bar package priced at a per person charge; beverages can be charged by consumption and applied to a single "Host Tab"; beverage service is also available on a cash bar basis with a \$150 cash bartender fee. Hourly and individual drink pricing is based on set bar brands, with tax and gratuity additional

PAYMENT: Final Payment is due at the conclusion of event. Separate payments for one banquet may be made, however, only two different credit cards will be accepted for one banquet. Penn Commons accepts major credit cards, cash and corporate checks as forms of payment.

OTHER FEES: If any food or beverage items are brought in from outside the restaurant additional fees may be charged. There is a \$25.00 corkage fee per bottle for wine that is not provided by Penn Commons. There is a \$4.00 fee per person fee for all outside food items.

Located at 700 6th Street NW Washington DC 20001
Please Contact Darnell Howell for more information at 202-350-3084

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Passed Hors d' oeuvres Items

(Priced Per Piece)

Roasted Vegetable Hand Pies \$2.75	Raw Oyster \$4.00	Mini Penn Commons Burgers \$3.75
Chilled Spiced Poached Shrimp Cocktail Sauce \$3.50	Assorted Petit Pastries \$2.75	Oyster "Bloody Mary" Shooters" Tito's Vodka, Zing Zang \$3.00
Crisp Fried Oyster Hot Sauce Remoulade \$3.25	Pull Pork Hand Pies \$3.50	Mini Jumbo Lump Crab Cakes Old Bay Tartar Sauce \$5.00
Lamb Chop Lollipops Mint Chimichurri \$6.50	Lobster Rolls Sliders \$4.50	Cheese & Cracker / \$4.50 Blackened Beef Tenderloin (attendant fee) \$14.95
Vegetable Crudites & Dip / \$3.00 Fruit Display / \$3.00	Deviled Eggs \$2.50	

Your Custom Dips and Spreads with Grilled Country Bread

(\$2.50 each)

House Made Pimento Cheese

-

Great Lakes Smoked Whitefish

-

Dill and Cucumber Tzatziki, Black Olive Tapenade

-

Hand Cut Steak Tartare, Sriracha Aioli

-

Char Roasted Eggplant, Pesto, Toasted Pine Nuts

-

Fresh Ricotta Cheese, Olive Oil, Mint

-

Goat Cheese, Spinach, Chopped Dates

-

Tuscan White Bean, Crispy Proscuitto

-

Roasted Bell Peppers & Feta Cheese

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Please select two items per course

Higher Priced Item Carries the Cost.

For parties 50 & over please select one item per course except for the entrees; select two.
(There will be a \$5 sur charge added per person for each additional items added per course after the first two selections)

Dinner Soup, Salad & Appetizers Selections

For the Table

Hot Pretzel Baguette with Beer Mustard Butter

\$3/order, 1 order serves 2 people

Pulled Pork Hand Pies

Carolina Sauce

7

Ice Jumbo Shrimp Cocktail

½ Dozen

14

Texas Chili (NO BEANS)

Usual Suspects, Cornbread

11

Crispy Point Judith Calamari

Chipotle Aioli

11

Seafood Chowder

Hidden Valley Ranch Oyster Crackers

10

Beer Steamed Blue Hill Bay Mussels

Allagash White, Cherry Tomatoes,

Basil, Chili Flakes

13

Mixed Green Salad

Champagne Mustard Vinaigrette

8

Crispy Fried Oysters

Blue Cheese Slaw,

Frank's Red Hot Remoulade

13

Arugula Salad

Goat Cheese Fritters,

Pistachio Nut Red Bell Pepper

Vinaigrette

10

"Second Date" Caesar Salad

White Anchovies, Shaved Parm

9

Dinner Entrees

North Carolina Mountain Trout

Broccolini, Pine Nuts,

Citrus Brown Butter

20

Grilled Creekstone Farms Skirt Steak

Whiskey Peppercorn Sauce, Green

Salad

27

Chicken Fried Steak

Southern Succotash, Mashed Potatoes,

Country Gravy

16

Jumbo Lump Crabcakes

Old Bay Tartar Sauce, Fries & Coleslaw

33

Brick Pressed Chicken

Swiss Chard, Mashed Potatoes

Lemon & Parsley Jus

19

Wild Mushroom & Caramelized Onion

Ravioli

Grilled Harvest Vegetables,

Sage Cream Sauce

15

Nana Sue's Meatloaf

Scalloped Potatoes,

Bacon Braised Green Beans,

Sweet Onion Mushroom Gravy

"DC Eater's #1 Meatloaf in Washington DC"

18

Shrimp & Grits

Sautéed Gulf Shrimp,

Country Ham, Holy Trinity

17

Bourbon Glazed Bone-In Pork Chop

Louisiana Red Beans, Rice, Roasted

Baby Carrots

20

Lobster Stuffed Tilapia

Sweet Peppers, Spinach, Lemon

Smashed Potatoes, Cajun Beurre Blanc

19

Sides: (Optional - \$6 per order – order per 4 guests)

Scalloped Potatoes, Broccolini & Pine Nuts, Swiss Chard, Mashed Potatoes, Mac & Cheese

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

•Please inform your server of any allergies upon ordering.

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Lunch Soup, Salad & Appetizers Selections

For the Table

Hot Pretzel Baguette with Beer Mustard Butter

\$3/order, 1 order serves 2 people

Crispy Fried Oysters

Blue Cheese Slaw, Frank's Red Hot Remoulade

13

Seafood Chowder

Hidden Valley Ranch Oyster Crackers

10

Beer Steamed Blue Hill Bay Mussels

Allagash White, Cherry Tomatoes, Basil, Chili Flakes

13

Mixed Green Salad

Champagne Mustard Vinaigrette

8

Texas Chili (NO BEANS)

Usual Suspects, Cornbread

11

Arugula Salad

Goat Cheese Fritters, Pistachio Nut Red Bell Pepper Vinaigrette

10

Pulled Pork Hand Pies

Carolina Sauce

7

Ice Jumbo Shrimp Cocktail

½ Dozen

14

Crispy Point Judith Calamari

Chipotle Aioli

11

"Second Date" Caesar Salad

White Anchovies, Shaved Parm

9

Lunch Entrees

Grilled Thai Steak Salad

Greens, Carrots, Cashews, Scallions, Spicy Chili-Lime Dressing

18

Seafood Cobb Salad

Chilled Seafood, Benton Bacon, Avocado, Blue Cheese, Louie Dressing

18

Grilled Creekstone Farms Skirt Steak*

Whiskey Peppercorn Sauce, Obligatory Green Salad

27

North Carolina Mountain Trout

Broccoli, Pine Nuts, Citrus Brown Butter

18

Wild Mushroom & Caramelized Onion Ravioli

Grilled Harvest Vegetables, Sage Cream Sauce

15

Shrimp & Grits

Sautéed Gulf Shrimp, Country Ham, Holy Trinity

17

Jumbo Lump Crabcakes

Old Bay Tartar Sauce, Fries & Coleslaw

29

Southwestern Chicken Chopped Salad

Black Beans, Corn, Queso Fresco Cilantro Ranch Dressing

14

Nana Sue's Meatloaf

Scalloped Potatoes, Bacon Braised Green Beans, Sweet Onion Mushroom Gravy

15

Sides (Optional - \$6 per order – order per 4 guests)

Scalloped Potatoes, Broccoli & Pine Nuts, Creamy Grits, Spring Vegetables, Swiss Chard, Mashed Potatoes, Mac & Cheese

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

•Please inform your server of any allergies upon ordering.

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Dessert Menu

All items \$9

Brown Cow

BTS Root beer, Vanilla Bean Ice Cream

Nutty Buddy Sundae

Vanilla Ice Cream, Hot Fudge, Toasted Peanuts, Sugar Cane cookies

“Salty Crunchy Sundae

Peanut and Chocolate Ice Creams, Hot Fudge, Potato Chips

Almond Joy Sundae

Coconut Ice Cream, Hot Fudge, Candied Marcona Almonds

Boston Cream Pie

Salted Caramel Sauce

Oatmeal Pumpkin Pie

Spiced Pecans, Cider Ice Cream, Cinnamon Streusel

Chocolate Almond Cake

Raspberry Caramel,
Espresso Ice Cream, Almond Crumble

Nutella Cream Puffs

Toasted Hazelnut, Chocolate Caramel

Seasonal Berry Selections



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Bar Arrangement

There are three ways to pay for beverages on a private event. Beverage charges can be included in a bar package price at a per person charge; beverages can be charged by consumption and applied to a single "Host Tab" (most common); beverage service is also available on a cash bar basis with a \$150 cash bartender fee. Hourly and individual drink pricing is based on set bar brands, with tax and gratuity additional. We recommend that you pre-select wines for your event so that we may ensure availability. **If wines are not chosen by the Monday prior to the event, then the restaurant will use the default wines which are the Hogue Pinot Grigio & Black Stone Pinot Noir. The full wine list has been attached for your convenience.**

Bar Packages (No Substitutions)

RAIL

Liquor:

Bowman's Vodka, Bowman's Gin, Bowman's Light Rum, Cimarron Silver Tequila, Bowman's Classic Scotch, E & J Brandy, Ten High Bourbon, Quady VYA Dry Vermouth, Quady VYA Sweet Vermouth and Lord's Triple Sec

Wine:

Hogue Pinot Grigio, Black Stone Pinot Noir, Prosecco Sparkling Wine

Bottled & Can Beer:

Budweiser, Bud Light and Pabst Blue Ribbon

Price per person for 3 hours: \$30 (\$11.00 per hour after three hours)

Pre-dinner cocktail hour, price per person for 1 hour: \$14

CALL

Liquor:

All rail package liquors and all Smirnoff Vodka, Smooth Ambler Gin, Lyon Distilling Dark Rum, Casa Noble Silver Tequila, Dewars, Osocalis Rare Alambic Brandy and Makers Mark

Specialty Cocktail:

Colonial Dark & Stormy – Gosling's Dark Rum, Gosling's Ginger Beer & Lime

The Quarter Cosmopolitan – Smirnoff Strawberry Vodka, lime juice, simple syrup & cranberry

Wine:

Great American Chardonnay, William Hill Cabernet Sauvignon, St. Michelle Brut Sparkling Wine

Bottled & Can Beer:

Budweiser, Bud Light, and Pabst Blue Ribbon plus any Abita and DC Brau bottled beer (limit to 4 selections)

Price per person for 3 hours: \$36 (\$13.00 per hour after three hours)

Pre-dinner cocktail hour, price per person for 1 hour: \$16

PREMIUM

Liquor:

All rail & call package liquors and Grey Goose, Ketel One Vodkas, Few Dry Gin, Lyon Distilling Dark Rum, Casa Noble Silver Tequila, Glenlivet 12 Year Old Scotch, Osocalis Rare Alambic Brandy & Maker's Mark

Specialty Cocktail:

Penn Quarter Manhattan – Virginia Gentleman Straight Bourbon, Quady Vya sweet vermouth & house rye bitters

Pony Express - Smirnoff vodka, Stirrings Ginger, ginger ale, fresh lime juice & lime wedge

Wine:

Ventana Chardonnay, Uppercut Cabernet Sauvignon, Virginia Fizz Sparkling Wine

Bottled Beer:

Budweiser, Bud Light, and Pabst Blue Ribbon plus any Abita and DC Brau bottled beer (limit to 4 selections)

Price per person for 3 hours: \$41 (\$15.00 per hour after three hours)

Pre-dinner cocktail hour, price per person for 1 hour: \$19

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For more information or to book a private event, please contact:

Amaya Roberson

Assistant Director of Sales

(202) 350-3084 phone

(202) 759-8000 fax

amaya@passionfoodhospitality.com

Darnell Howell

Director of Sales

(202) 350-3084 phone

(202) 759-8000 fax

darnell@passionfoodhospitality.com

PLEASE NOTE: A signed contract and deposit are necessary to confirm a booking and you must contact Amaya Roberson or Darnell Howell in order to book an event.

Any availability quoted is subject to change without a contract.