

# Passion Food *brings* **Passion** to your Palate



## Thank you for considering Penn Commons for your special event!

Amidst the emerging culinary epicenter of diverse restaurants in the historic Penn Quarter neighborhood of Washington, DC, Penn Commons is a rough-hewn yet chic American tavern on 6th & H Streets.

To craft its menu of food and drinks united by one common philosophy - American sensibility joined with American seasonality - Chef Jeff Tunks drew on his first name partnerships with the best local farmers and artisanal purveyors...or he just makes it himself.

Burnished copper lighting, leather sling chairs and salvaged woods provide a warm footing for this showcase of American tavern food at its best.

Penn Commons can accommodate an intimate party of 10 to a gala for 300.

### Private Room

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!

### Semi-Private Bar Area

The bar and lounge area offer another venue, perfect for company receptions, birthday parties, or any fun occasion for 30 to 50 people!

### **Our entire restaurant is also available for buyouts!**

Penn Commons room terms <b>AM</b> (11:00 am to 3:00 pm) <b>PM</b> (5:00 to 11:30) Three Hours Intervals			
Room	Capacity	Terms	Rental Fee
<b>The Private Room</b>	16 Seated 20 Standing	<b>Sunday - Saturday AM</b> Minimum <b>\$125</b> gratuity <b>Sunday - Saturday PM</b> Minimum <b>\$200</b> gratuity	\$50
<b>Bar/Lounge</b>	30 to 50 Standing	<b>Sunday AM/PM</b> Food and Beverage Minimum <b>\$1000 to \$1500</b> before tax & gratuity <b>Monday to Wednesday</b> Food and Beverage Minimum <b>\$800 to \$1200</b> before tax & gratuity. Minimum gratuity \$200. <b>Thursday &amp; Saturday</b> Food and Beverage Minimum <b>\$2000 to \$3000</b> before tax & gratuity	N/A
<b>Complete Buy-Out of the restaurant</b>	140 Seated 300 Standing	<b>Sunday AM</b> Food and Beverage Minimum <b>\$10,000</b> before tax & gratuity <b>Monday &amp; Tuesday AM</b> Food and Beverage Minimum <b>\$4000</b> before tax & gratuity <b>Wednesday to Friday AM</b> Food and Beverage Minimum <b>\$6000</b> before tax & gratuity <b>Saturday AM</b> Food and Beverage Minimum <b>\$8000</b> before tax & gratuity <b>Sunday PM</b> Food and Beverage Minimum <b>\$20,000</b> before tax & gratuity <b>Monday to Thursday PM</b> Food and Beverage Minimum <b>\$23,000</b> before tax & gratuity <b>Friday &amp; Saturday PM</b> Food & Beverage Minimum \$25,000 before tax & gratuity	

# Passion Food *brings* **Passion** to your Palate



## 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.

**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:** A gratuity of twenty percent (20%) of the total will be added to the patron’s total bill. 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 6<sup>th</sup> Street NW Washington DC 20001  
Please contact Darnell Howell for more information at 202-350-3084.

# Passion Food *brings* **Passion** to your Palate



## 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

**Chilled Lobster**  
Market Price

**Deviled Eggs**  
\$2.50

## **Your Custom Dips and Spreads with Grilled Country Bread**

\$2.50 each

House Made Pimento Cheese

-

Chicken Liver Mousse, Hard Cider Gelee

-

Great Lakes Smoked Whitefish

-

Dill and Cucumber Tzatziki, Black Olive Tapenade

-

Hand Cut Steak Tartare, Sriracha Aioli

-

Char Roasted Eggplant, Pesto, Toasted Pine Nuts

Roasted Bell Peppers & Feta Cheese

-

Fresh Ricotta Cheese, Olive Oil, Mint

**(Must be ordered for exact number of guests expected)**

**Vegetable Crudités & Dip / \$3.00**

**Cheese & Cracker/ \$4.50**

**Fruit Display /\$3.00**

**Blackened Beef Tenderloin (attendant fee)/ \$14.95**

# Passion Food *brings* **Passion** to your Palate



## 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*

# Passion Food *brings* **Passion** to your Palate



**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.**