

OLEÑA

PARTIES & EVENTS



OUR CONCEPT

Welcome to dLeña, a Wood-Fire Mexican Cocina & Mezcaleria by Chef Richard Sandoval, as featured in the 2022 Michelin Guide DC and named by DC Modern Luxury Magazine as the "Best Mexican Restaurant."

dLeña is derived from the Spanish word "leña," meaning firewood. The restaurant is centered around its wood-burning grill - a nod to the rustic open-fire cooking techniques of Mexico's past.



OUR CHEF

RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 50 locations and 4 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.



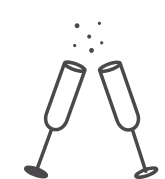
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KEY



SIZE OF VENUE



RECEPTION CAPACITY




SEATED CAPACITY





OUR RESTAURANT

Situated in the heart of Mount Vernon Triangle neighborhood, dLeña will offer diners over 125 seats in its 5,000 square-foot indoor and outdoor space. The restaurant is designed to blend old-world forms and refined modern design. Diners will feel the traditional, rustic woodburning cooking hearths of time past throughout the space.

 5000 SQ FEET

 30-125 SEATED CAPACITY

 30-300 RECEPTION CAPACITY





THE PRIVATE DINING ROOM

The Private Dining Room is located on the main floor of the restaurant and is completely private with an entrance from the restaurant as well as a private entrance from the street. In addition is equipped with a built-in projector and drop-down screen that is perfect for meetings or slideshows.

 425 SQ FEET

 35-40 RECEPTION CAPACITY


 30 SEATED CAPACITY

F&B MINIMUM: 3,000 - 6,500+



ROJA LOUNGE

The Roja Lounge is located on the lower level of dLeña and is the perfect private event space for a cocktail party of 75 guests or less. The space has a moody vibe with a private bar, low seating, and couches. There is also a private entrance and restrooms on the same level as this event space.

 900 SQ FEET


 75 RECEPTION CAPACITY

F&B MINIMUM: 8,000 - 30,000+



FULL BUYOUT

Exclusive use of the restaurant with 125 seats on the main level or use both levels to accommodate up to 300 for a standing reception.

 5000 SQ FEET

 300 RECEPTION CAPACITY

 125 SEATED CAPACITY

F&B MINIMUM: 30,000 - 65,000+

OUR MENU

The menu transports diners to Mexico through a multi-sensory experience in every bite of the signature smoked entrées, fresh ceviches, and unique sharing plates. The expansive bar features hand-crafted margaritas, Latin cocktails, cervezas and vino.

Lunch Menu

SABORES AUTÉNTICOS / 35.00PP

SABORES DE LA PARILLA / 40.00PP

LO MEJOR DE DLEÑA / 45.00PP

Dinner Menu

SABORES AUTÉNTICOS / 70.00PP

SABORES DE LA PARILLA / 85.00PP

LO MEJOR DE DLEÑA / 100.00PP

Reception Menu

BOCADILLOS

STATIONARY

Beverage Menu

BEBIDAS DE LA CASA

BEBIDAS CLÁSICAS

BEBIDAS EXCLUSIVAS



LUNCH

SABORES AUTÉNTICOS

35.00PP / served family style for each table

PACKAGE INCLUDES

1 PARA LA MESA
3 ESPECIALES DLEÑA
1 POSTRE

PARA LA MESA - Choose 1

GUACAMOLE avocado / tomato / onion / cilantro / lime - g,s

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g,s

QUESO FUNDIDO melted cheese / corn tortilla / tomatillo-salsa cruda / caramelized onion - d

ESPECIALES DLEÑA - Choose 3

ENSALADA DE KALE baby kale / pomegranate / honeycrisp apple / agave roasted yam / cherry tomato / smoked blue cheese
agave almond / orange balsamic vinaigrette - d,n,v

GRILLED CAESAR SALAD romaine lettuce / crouton / pickled veggies / spicy pepita / cotija - d,g

BIRRIA BARBACOA braised beef / chile de árbol peanut sauce / salsa verde cruda - g,n

CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - g,s

HONGOS A LA LEÑA grilled wild mushroom / roasted corn pico de gallo / black bean purée
queso fresco / salsa verde cruda - d,v

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - n,vg

POSTRES

SORBETS AND GELATOS seasonal flavors - d,g,v

LUNCH

SABORES DE LA PARILLA

40.00PP / served family style for each table

PACKAGE INCLUDES

2 PARA LA MESA

3 ESPECIALES DLEÑA

2 POSTRES

PARA LA MESA - Choose 2

CORN EMPANADAS yellow sweet corn / ají amarillo / manchego / chimichurri - d,g,s,v

GUACAMOLE avocado / tomato / onion / cilantro / lime - g,s

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g,s

QUESO FUNDIDO melted cheese / corn tortilla / tomatillo-salsa cruda / caramelized onion - d

choose: beef cecina | hongos a la leña

ESPECIALES DLEÑA - Choose 3

ENSALADA DE KALE baby kale / pomegranate / honeycrisp apple / agave roasted yam / cherry tomato / smoked blue cheese
agave almond / orange balsamic vinaigrette - d,n,v

GRILLED CAESAR SALAD romaine lettuce / crouton / pickled veggies / spicy pepita / cotija - d,g

BIRRIA BARBACOA braised beef / chile de arbol peanut sauce / salsa verde cruda - g,n

CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - g,s

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - n,v,g

MEDIO POLLO AL CARBÓN grilled house chicken / guajillo-achiote marinated / criolla sauce / grilled broccolini - g,s

ENCHILADAS shrimp / maryland blue crab / creamy guajillo sauce / crema fresca / greens - d,g,s

POSTRES

JERICALLA CHEESECAKE currant sauce / fig / vegan salted caramel gelato - d,g

CHURROS salted caramel sauce / chocolate - d,g

LUNCH LO MEJOR DE DLEÑA

45.00PP / served family style for each table

PACKAGE INCLUDES

3 PARA LA MESA
3 ESPECIALES DLEÑA
2 POSTRES

Add for 5.00

SKIRT STEAK A LA PIEDRA

fajita peppers / molcajete sauce / crema fresca
guacamole / tortillas - d

PARA LA MESA - Choose 2

TUNA TARTAR GUACAMOLE tuna tartare / chile de árbol salsa macha / jicama salad
chipotle mayo, charred tostada - g,s

*CEVICHE AMARILLO** hamachi / yellow aguachile / ají amarillo / mango / orange - g,s

CORN EMPANADAS yellow sweet corn / ají amarillo / manchego / chimichurri - d,g,s,v

TRADITIONAL GUACAMOLE avocado / tomato / onion / cilantro / lime - g,s

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g,s

GUACAMOLE DE BONITO tuna tartare / chile de árbol salsa-macha / jicama salad / chipotle mayo / charred tostada - g,s

QUESO FUNDIDO melted cheese / corn tortilla / tomatillo-salsa cruda / beef cecina / caramelized onion - d

ESPECIALES DLEÑA - Choose 3

ENSALADA DE KALE baby kale / pomegranate / honey crisp apple / agave roasted yam / cherry tomato
smoked blue cheese / agave almond / orange balsamic vinaigrette - d,n,v

GRILLED CAESAR SALAD romaine lettuce / crouton / pickled veggies / spicy pepita / cotija - d,g

BIRRIA BARBACOA braised beef / chile de árbol peanut sauce / salsa verde cruda - g,n

CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - g,s

HONGOS A LA LEÑA grilled wild mushroom / roasted corn pico de gallo / black bean purée / queso fresco / salsa verde cruda - d,v

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - n,vg

MEDIO POLLO AL CARBÓN grilled house chicken / guajillo-achiote marinated / criolla sauce / grilled broccolini - g,s

SALMON ZARANDEADO roasted corn esquites / chipotle mayo / cotija / cuzco sauce / charred lemon - g,s

ENCHILADAS shrimp / maryland blue crab / creamy guajillo sauce / crema fresca / greens - d,g,s

*SKIRT STEAK A LA PIEDRA** + 5.00PP fajita peppers / molcajete sauce / crema fresca / guacamole / tortillas - d

POSTRES - Choose 2

JERICALLA CHEESECAKE currant sauce / fig / vegan salted caramel gelato - d,g

SORBETS Y GELATOS seasonal flavors - d,g

CARAJILLO CRÈME BRULÉE licor 43 / espresso / berries - d

DINNER

SABORES AUTÉNTICOS

70.00PP / served family style for each table

PACKAGE INCLUDES

2 PARA LA MESA

3 ESPECIALES DLEÑA

1 POSTRE

Enhance any package for 40.00PP adding:

32 OZ TOMAHAWK STEAK

mezcal flambéed / bone marrow butter / herbs

PARA LA MESA - Choose 2

TRADITIONAL GUACAMOLE avocado / tomato / onion / cilantro / lime - g,s

TUNA TARTARE GUACAMOLE* sushi grade tuna / chile de árbol salsa-macha / jicama salad

chipotle mayo / charred tostada* - g,s

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda-tortilla chips - g,s

QUESO FUNDIDO melted cheese / grilled beef-cecina / tomatillo-salsa cruda / caramelized onion / corn tortilla - d

CORN EMPANADAS ají amarillo / manchego / chimichurri - d,g,s,v

ESPECIALES DLEÑA - Choose 3

SHORT RIB TACOS chile de árbol peanut sauce / arugula salsa cruda / flour tortilla - g,n

TACOS DE CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - g,s

TACOS D'HONGOS A LA LEÑA grilled wild mushroom / roasted corn pico de gallo / black bean purée

queso fresco / salsa verde cruda - d,v

MEDIO POLLO AL CARBÓN grilled half chicken / guajillo-achiote marinated / criolla sauce / grilled broccolini - g,s

CAMARONES A LA DIABLA jumbo prawns / smoked chili marinated / chipotle sauce / grilled spring onion - s

ENCHILADAS shrimp / maryland blue crab / creamy guajillo sauce / crema fresca / greens - d,g,s

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - n,v,g

POSTRES - Choose 1

CARAJILLO CRÈME BRULÉE licor 43 / espresso / tableside - d,v

GRILLED JERICALLA CHEESE CAKE hibiscus & amarena cherry / sundried fig / vanilla bean ice cream - d,g

SORBETS AND GELATOS seasonal flavors - d,g,v

DINNER

SABORES DE LA PARILLA

85.00PP / served family style for each table

PACKAGE INCLUDES

2 PARA LA MESA

3 ESPECIALES DLEÑA

2 POSTRES

Enhance any package for 40.00PP adding:

32 OZ TOMAHAWK STEAK

mezcal flambéed / bone marrow butter / herbs

PARA LA MESA - Choose 2

TRADITIONAL GUACAMOLE avocado / tomato / onion / cilantro / lime - g,s

TUNA TARTARE GUACAMOLE* sushi grade tuna / chile de árbol salsa-macha / jicama salad

chipotle mayo / charred tostada - g,s

QUESO FUNDIDO melted cheese / grilled beef-cecina / tomatillo salsa cruda - d

CORN EMPANADAS yellow sweet corn / ají amarillo / manchego / chimichurri - d,g,s,v

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g,s

GUACAMOLE DE BONITO tuna tartare / chile de árbol salsa-macha / jicama salad / chipotle mayo / charred tostada - g,s

CEVICHE AMARILLO* hamachi / yellow aguachile / ají amarillo / mango / orange - s

ENSALADA DE QUESO BURRATA heirloom tomato / burrata / pepita pesto / evoo / lavender balsamic glaze

compressed grilled watermelon - d,v

ESPECIALES DLEÑA - Choose 3

SHORT RIB TACOS chile de árbol peanut sauce / arugula salsa cruda / flour tortilla - g,n

TACOS DE CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - g,s

TACOS D'HONGOS A LA LEÑA grilled wild mushroom / roasted corn pico de gallo / black bean purée

queso fresco / salsa verde cruda - d,v

MEDIO POLLO AL CARBON grilled half chicken / guajillo achiote marinated / criolla sauce / grilled broccolini - g,s

ENCHILADAS shrimp / maryland blue crab / creamy guajillo sauce / crema fresca / greens - d,g,s

CAMARÓNES A LA DIABLA jumbo prawns / smoked chili marinated / chipotle sauce / grilled spring onion - s

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - n,v,g

SHORT RIB AL CARBON smoked short rib / bibb lettuce / variety of pickled vegetables / tres salsas

ZARANDEADO branzino charred & marinated / coleslaw / grilled half avocado / corn salsa - g,s

POSTRES - Choose 2

CARAJILLO CRÈME BRULÉE licor 43 / espresso / tableside - d,v

GRILLED JERICALLA CHEESE CAKE hibiscus & amarena cherry / sundried fig / vanilla bean ice cream - d,g

SORBETS AND GELATOS seasonal flavors - d,g,v

DINNER

LO MEJOR DE DLEÑA

100.00PP / served family style for each table

PACKAGE INCLUDES

3 PARA LA MESA
3 ESPECIALES DLEÑA
2 POSTRES

Enhance any package for 40.00PP adding:

32 OZ TOMAHAWK STEAK

mezcal flambéed / bone marrow butter / herbs

PARA LA MESA - Choose 3

TRADITIONAL GUACAMOLE avocado / tomato / onion / cilantro / lime - g,s

TUNA TARTARE GUACAMOLE* sushi grade tuna / chile de árbol salsa-macha / jicama salad

chipotle mayo, charred tostada - g,s

MARYLAND CRAB GUACAMOLE smoked jumbo crab / sundried chili salsa macha / old bay mayo

scallion / crispy tlayuda - g,s

QUESO FUNDIDO melted cheese / grilled beef-cecina / tomatillo salsa cruda / caramelized onion / corn tortilla - d

CORN EMPANADAS yellow sweet corn / ají amarillo / manchego / chimichurri - d,g,s,v

HABANERO PEPITA SALSA pepita / charred tomato / habanero / tlayuda tortilla chip - g,s

GUACAMOLE DE BONITO tuna tartare / chile de árbol salsa-macha / jicama salad / chipotle mayo / charred tostada - g,s

CEVICHE AMARILLO* hamachi / yellow aguachile / ají amarillo / mango / orange - s

ENSALADA DE QUESO BURRATA heirloom tomato / burrata / pepita pesto / evoo / lavender balsamic glaze

compressed grilled watermelon - d,v

ESPECIALES DLEÑA - Choose 3

SHORT RIB TACOS chile de árbol peanut sauce / arugula salsa cruda / flour tortilla - g,n

TACOS DE CAMARÓN breaded prawn / jicama tortilla / chili powder / pickled onion - g,s

TACOS D'HONGOS A LA LEÑA grilled wild mushroom / roasted corn pico de gallo / black bean purée

queso fresco / salsa verde cruda - d,v

MEDIO POLLO AL CARBON grilled half chicken / guajillo achiote marinated / criolla sauce / grilled broccolini - g,s

ENCHILADAS shrimp / maryland blue crab / creamy guajillo sauce / crema fresca / greens - d,g,s

CAMARONES A LA DIABLA jumbo prawns / smoked chili marinated / chipotle sauce

creamy chipotle sauce / grilled spring onion - s

COLIFLOR A LA LEÑA charred cauliflower / chimichurri / red pipian - n,v,g

SHORT RIB AL CARBON smoked short rib / bibb lettuce / variety of pickled vegetable / tres salsas

ZARANDEADO branzino charred & marinated / coleslaw / grilled half avocado / corn salsa - g,s

14OZ 30 DAY DRY AGED BONELESS RIBEYE* herb garlic butter / chimichurri / shishito pepper / charred lemon - d

TOMAHAWK* + 40.00PP mezcal flambéed / bone marrow butter - d

POSTRES - Choose 2

CARAJILLO CRÈME BRULÉE licor 43 / espresso / tableside - d,v

GRILLED JERICALLA CHEESE CAKE hibiscus & amarena cherry / sundried fig / vanilla bean ice cream - d,g

MIL HOJAS DE PANCAKE ARGENTINO crêpes / warm cajeta caramel / whipped cream

strawberry, salted caramel ice cream - d,g,v

SORBETS AND GELATOS seasonal flavors - d,g,v

BOCADILLOS

We offer three bocadillo packages

LIGHT APP PACKAGE

35.00PP = 1 hour of service, 50.00PP = 2 hours of service

Includes 5 different bites:

GUACAMOLE TOSTADA pickled chili / charred tostada - g,s

TUNA TARTARE TOSTADA sushi grade tuna / ají amarillo tartar sauce, chili*

CUSCO CHICKEN SKEWERS cuzco marinated / ají amarillo tartar sauce - g,s

BEEF BROCHETA SKEWER macha marinated / chimichurri

MINI CHURROS caramel sauce / cinnamon sugar - d,g

HEAVY APP PACKAGE

45.00PP = 1 hour of service, 60.00PP = 2 hour of service

Includes 7 different bites:

GUACAMOLE TOSTADA pickled chili / charred tostada - g,s

CUSCO CHICKEN SKEWERS cuzco marinated / ají amarillo tartar sauce - g,s

BEEF BROCHETA SKEWER macha marinated / chimichurri

TACO DE CAMARÓN breaded prawn / flour tortilla / chili powder / pickled onion - g,s

ROJA CEVICHE hamachi / onion / cucumber / fresno citrus broth / cilantro

CAULIFLOWER SKEWER guajillo peanut sauce / chimichurri - n

MINI GRILLED CHEESECAKE berries / currant sauce - d

PREMIUM APP PACKAGE

55.00PP for first hour, 68.00PP for two hours of service

Includes 8 different premium bites:

CORN EMPANADAS yellow sweet corn / ají amarillo / manchego / chimichurri - d,g,s,v

ROJA CEVICHE hamachi / onion / cucumber / fresno citrus broth / cilantro

CUSCO CHICKEN SKEWERS cuzco marinated / ají amarillo tartar sauce - g,s

CAULIFLOWER SKEWER guajillo peanut sauce / chimichurri - n

PULPO AL PASTOR TACOS adobo octopus / onion / cilantro / grilled pineapple / salsa verde - g,s

TACO DE CAMARÓN breaded prawn / flour tortilla / chili powder / pickled onion - g,s

TACO DE SHORT RIB chile de árbol peanut sauce / arugula salsa cruda / flour tortilla - g,n

MINI CRÈME BRÛLÉE espresso / berry salsa - d

STATIONARY

We offer two stationary packages

GUACAMOLE AND SALSA STATION

habanero pepita salsa / molcajete salsa / salsa verde cruda / escabeche veggies / chips / tlayuda - g,s 20.00PP (1 hour)

DLEÑA CARVING STATION

priced per person, served with three sides

RIBEYE ALA LEÑA cuzco & chimichurri marinated / firewood oven grilled - g,s 55.00PP

WAGYU FILET MIGNON A LA LEÑA cuzco & chimichurri marinated / firewood oven grilled - g,s 65.00PP

SIDES

BROCCOLINI dried chili blend / house vinaigrete

STREET CORN spicy mayo / cotija / tajín spice - d

GRILLED CAULIFLOWER chimichurri sauce

CREAMY MASHED POTATO cheese - d

BEBIDAS DE LA CASA

40.00PP - 2 HOURS | 50.00PP - 3 HOURS

10.00PP - EACH ADDITIONAL HOUR

Package not available in Roja Lounge

BEER

Selection of bottled and draught beers

WINE

House Wines; Sauvignon Blanc & Cabernet Sauvignon

COCKTAILS

Casa Margarita + specialty flavors

BEBIDAS CLÁSICAS

55.00PP - 2 HOURS | 65.00PP - 3 HOURS

12.00PP - EACH ADDITIONAL HOUR

Package not available in Roja Lounge

BEER

Selection of bottled and draught beers

WINE

CHOICE OF 4 WINES FROM THE FOLLOWING SELECTION

SPARKLING, ROSÉ, & WHITE OPTIONS

Cava, Mas Fi, Catalonia, Spain

Zestos Garnacha Rosé, Madrid, Spain

De Martino Estate Sauvignon Blanc, Casablanca Valley, Chile

RED OPTIONS

Hacienda Araucano "Humo Blanco," LoLoL, Chile

Carlos Serres Tempranillo, Rioja, Spain

Bodega Santo Tomas ST Cabernet Sauvignon, Valle de Guadalupe, Mexico

COCKTAILS

Casa Margarita + specialty flavors

Mezcal Margarita

Mexican Old Fashioned

Paloma Prima

INCLUDED SPIRITS

VODKA

One, Tito's, Ketel One

GIN

Bombay, Hendrick's

RUM

Bacardi, Captain Morgan

BOURBON

Buffalo Trace, Maker's Mark

SCOTCH

JW Black

TEQUILA

Milagro Blanco, Corralejo Blanco, El Jimador

MEZCAL

El Silencio Espadin, Del Maguey Vida

BEBIDAS EXCLUSIVAS

65.00PP - 2 HOURS | 75.00PP - 3 HOURS

12.00PP - EACH ADDITIONAL HOUR

Package not available in Roja Lounge

BEER

Selection of bottled and draught beers

WINE

CHOICE OF 4 WINES FROM THE FOLLOWING SELECTION

SPARKLING & WHITE OPTIONS

Brut Rosado, Bodegas Naveran, Catalonia, Spain

Vina Cobos Felino Chardonnay, Mendoza, Argentina

Pulenta Estate XIV Pinot Gris, Mendoza, Argentina

RED OPTIONS

Bodega Salenstein Reserva Malbec, Mendoza, Argentina

Bodega Catena Zapata Cabernet Franc, San Carlos, Argentina

Bodega Santo Tomas ST Cabernet Sauvignon, Valle de Guadalupe, Mexico

Carlos Serres Tempranillo, Rioja, Spain

COCKTAILS

Casa Margarita + specialty flavors

Mezcal Margarita

Mexican Old Fashioned

Paloma Prima

INCLUDED SPIRITS

VODKA

One, Tito's, Ketel One, Grey Goose

GIN

Bombay, Hendrick's, 47 Monkeys

RUM

Bacardi, Captain Morgan, Ron Zacappa 23yr

BOURBON

Buffalo Trace, Maker's Mark, Jefferson's, Smooth Ambler

SCOTCH

JW Black, Macallan 12yr

TEQUILA

Milagro Blanco, Corralejo Blanco, El Jimador, Casamigos Reposado,

Corralejo Reposado, El Jimador Añejo

MEZCAL

El Silencio Espadin, Del Maguey Vida, 400 Consejos Espadin,

Illegal Reposado & Añejo

BOCADILLOS



DINNER



BAR



EVENT ENHANCEMENTS

AUDIO / VISUAL

The private dining room is equipped with a drop down screen and projector and can be added an additional a/v fee.

ENTERTAINMENT

Live music and entertainment is only permitted in the Roja Lounge. Please ask for our preferred vendor list to book your entertainment.



BOOKING

DEPOSIT

All reservations are considered tentative until an executed copy of the event contract and 50% deposit is received from Client.

MINIMUM GUARANTEE

All event spaces require a food and beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, and administrative fees, are calculated on your expense. The F&B minimum may be met by any combination of food and beverage packages offered by the venue, and if the minimum is not satisfied the client will assume any variance.

MENU FINALIZATION

All event menus must be finalized at a minimum of 10 days in advance of the event date.

ADDITIONAL FEES

GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than three (3) business days prior to the event date.

SERVICE & ADMIN FEES

All food, beverage, and venue rental fees, are subject to a 6% administrative and operations fee.

EQUIPMENT RENTALS

If rentals are required any and all charges will be discussed with the client prior to the event.

FIND US

ADDRESS

*476 K Street NW, Suite D
Washington, DC 20001*

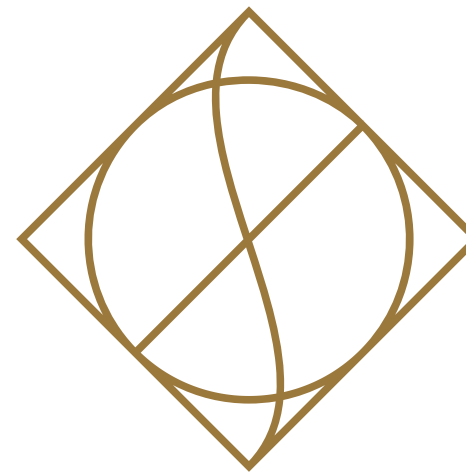
PARKING

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Washington, DC 20001*

CONTACT US

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RICHARD
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HOSPITALITY