



The Arts Club of Washington



The Arts Club Finds a Home

Inspired by London's Chelsea Arts Club and the National Arts Club in Manhattan, Washington artists created their own club in May 1916 and purchased the Monroe House as its home. With a focus on painting, sculpture, music, and drama, the Arts Club provided a contrast to Washington's more traditional clubs. It was also the first club in the city to admit women as charter members.

The MacFeely House, a Victorian structure, was joined to the Monroe House in 1929.

THE MONROE HOUSE

Built in the Federalist style the final addition to the original house was completed in 1806.

Secretary of State James Monroe and his wife Elizabeth came to live at the house in 1811 and tastefully furnished it with objects acquired in Paris where Monroe served as America's Minister. Following the burning of the White House during the war of 1812, the residence became the city's center of social activities.

In March 1817, after James Monroe was inaugurated as the fifth chief executive, the President and his wife continued to make it their home for the next six months until the White House was fully restored.

The first of Monroe's Inaugural Balls was held in the elegant and spacious second-floor parlors.



In 1877, the house was purchased by Cleveland Abbe a renowned meteorologist who oversaw the creation of the U.S. Weather Bureau and served as its first director.

The Monroe House is a registered Historic National Landmark.

Catering Information

Our historical club house is very unique, located in the center of the nation's capital, it offers a gallery style venue with salons on two floors and a wonderful outdoor garden with a stone and brick patio that can accommodate up to 150 guests for a seated dinner. The Arts Club of Washington is an intimate distinctive setting with the capacity to comfortably host events from 25 to 400 guests. The club offers full service catering and in-house coordinators.



Private catering events are charged a licensing fee for the exclusive use of the club house. The amount of the fee varies depending on the length and size of the event, day of the week and timeline. The licensing fee starts at \$800 for a day time event and \$1,500 for an evening event. Discounted fees are available for members and members sponsored events. The licensing fee includes the use of all club chairs, tables, linens, glassware and silverware necessary for your event. The outdoor patio and garden can be covered with a tent (to be arranged with an outside vendor).

Our renowned Executive Chef, Ken Kievit, offers a wide variety of options for your menu or can customize a specific menu designed to incorporate the season's freshest provisions with your preferred choices. Menu prices start at \$30 for lunch and \$40 for dinner. All inclusive package deals are available for cocktail reception starting at \$45 per person.

The Arts Club offers several bar options with premium brands liquor and a monthly wine & beer selection. Beverage charges are based on consumption. The estimated cost for limited beer & wine service for a two-hour reception is \$20. The estimated cost for a full open bar and wine service for a seated dinner with cocktail hour is \$35.

A 10% DC sales tax and 22% gratuity are added to all the food and beverage charges. All major payment forms are accepted, a 3% surcharge is added to credit card payments.

For more information, to request a detailed proposal or to schedule a private tour please contact:

Yann Henrotte (202) 331-7282 or yann@artsclubofwashington.org



Menu Suggestions

Passed Hors D'Oeuvres

Mini Jumbo Lump Crabcakes

Crisp Wafer, Chipotle Mayonnaise

Smoked Duck Quesadillas

Pepper Jack Cheese, Poblano Peppers

Smoked Gouda & Prosciutto Quesadillas

Sweet Onion

Mushroom Tartlets

Shallots, Goat Cheese

Beef Tenderloin Wrapped in Bacon

Gorgonzola Cheese

Baked Brie in Phyllo

Toasted Almonds

Potato Pancake with Smoked Salmon

Crème Fraiche, Chives

Balsamic Onion Tart with Goat Cheese

Fresh Thyme

Grilled Vegetable Quesadilla

Smoked Gouda Cheese.

Gazpacho Shooter

tomato, cucumber, bell pepper, onion, garlic, Extra Virgin olive oil, sherry vinegar

Sesame Shrimp

Honey Mustard sauce

Shrimp Ceviche

Cucumber & cilantro relish.

Shrimp & Grits

Tomato cumin sauce

Caribbean Jerk Chicken Skewers

Sweet mango-citrus puree

Chicken Liver Mousse Canapé

Cognac infused

Cracked Pepper Grilled Beef Crostini

Horseradish Cream, chives



Buffet Hors D'Oeuvres

HUMMUS DIP WITH TOASTED PITA WEDGES

CHICKEN BITES

Tangy Honey Mustard Sauce

CHEESE DISPLAY

Fresh Fruit, Assorted Crackers

ORIENTAL DUMPLINGS

Mandarin Dipping Sauce

ASPARAGUS DISPLAY

Lemon Mouseline

HAM & BISCUITS

TEA SANDWICHES

Chicken Salad, Cucumber, Watercress & Tomato

BAKED BRIE WITH FRUIT DISPLAY

Dried Fruit, Nuts, Brown Sugar

BEEF SIRLOIN TIPS

Red Wine Sauce, Mashed Potatoes

ANTI PASTI PLATTER

Grilled Vegetables, White Bean Salad, Marinated Artichoke, Asparagus, Tomato & Mozzarella



Specialty Stations

Carving Station

Roast Turkey, Grilled Flank Steak, Roasted Pork Loin
Cranberry-Mango Chutney, Red Wine Sauce, Horseradish Cream
Dinner Rolls

Filet Mignon Carving Station

Chipotle Mayonnaise, Horseradish Cream, Dinner Rolls

Jumbo Shrimp Display

Cocktail Sauce, Thai Sweet Chili Garlic Sauce

Classic Caesar Salad

Romaine Lettuce, Garlic Croutons, Shredded Parmesan

Tangy Greek Salad

Romaine Hearts, Roasted Plum Tomatoes, Kalamata Olives, Red Onion,
Peppers, Feta Cheese, Cucumbers, Oregano & Feta Vinaigrette

Spinach Salad

Baby Spinach, Mandarin Oranges, Toasted Almonds, Fennel, Red Onion, Citrus Vinaigrette

Treats & Sweets

Brownie Bars, Home Baked Cookies, Lemon Bars, Petits Fours

Coffee Service

Coffee, Decaf, Gourmet Teas



Suggested Dinner Menu

\$60.00 per person

PASSED HORS D'OEUVRES

Shrimp & Grits with Cheese
Chicken & Waffle Bites with Crumbled Pecans and Syrup

BUFFET

Main Dishes

Beef Brisket with Apricot Glaze
Roasted Chicken Quarters
Grilled Vegetables

Sides

Mashed Red Skin Potatoes with Butter and Cream
Cheddar-Gruyere Mac & Cheese Topped with Bread Crumbs
Green Beans with Sliced Almonds
Cornbread

Salads

Spinach Salad with Red Onion, Cucumber,
Tomato, Kalamata Olives, Feta Cheese

Pearl Mozzarella and Teardrop Tomato Salad
Grilled Mango and Sweet Basil Dressing

Biscuit Bar

Sweet Potato and Buttermilk Biscuits
Peach Chutney - Honey - Herb Butter
Strawberry, Apricot and Blackberry Jams



Suggested Dinner Menu

\$75.00 per person

HORS D' OEUVRES

Passed

Vegetable Spring Rolls
Potato Pancakes with Smoked Salmon
Beef Carpaccio on Toast Point with Horseradish Cream

Stationary

Baked Brie in Puffed Pastry with Fresh Fruit, Crackers and Sliced Baguette

DINNER

Pre-Set Salad

Butter Lettuce and Radicchio
Strawberries, Almonds, Yellow Peppers and Tomato with Citrus Vinaigrette

Buffet

Entrée Station

Salmon Wellington over Wild Rice
Greek Lemon-Wine Chicken

Potato Bar

Mashed Red Skin and Sweet Potatoes
Butter, Chives, Sour Cream, Bacon Bits, Broccoli, Cheddar Cheese, Parmesan Cheese,
Caramelized Onions, Pecans, Brown Sugar, Honey

Pasta-Vegetable Station

Bow-Tie Pasta with Light Pesto Sauce and Parmesan Cheese on Side
Cheese Tortellini and Grilled Vegetable Salad
Roasted Asparagus Platter

Assorted Artisan Rolls and Butter

Dessert Station

Cookie and Fruit Display



Suggested Dinner Menu

\$80.00 per person

PASSED HORS D' OEUVRES

Bacon Wrapped Scallops
Asparagus in Puff Pastry
Sliced Beef Flat Iron Crostini with Chipotle Cream

DINNER

Pre-Set Salad

Baby Greens with Bleu Cheese, Fresh Fruit, Candied Pecans and Bread Stick

Buffet

Carving Station

Cracked Pepper and Garlic Crusted Beef Tenderloin with Gravy
Smoked Turkey Breast with Gravy

Mashed Yukon Gold Potatoes with Roasted Garlic
Penne Primavera Pesto Topped with Shaved Parmesan Cheese
Roasted Brussels Sprouts with Apple Smoked Bacon
Sweet Potato Hash
Ciabatta Rolls

Baked Brie and Raspberry Compote in Puff Pastry
Crackers and Sliced Baguette
Fresh Fruit Display

Dessert

Assorted Mini French Pastries
Mini Crème Brûlée



Suggested Plated Dinner Menu

HORS D' OEUVRES

Passed

Beef Wrapped in Bacon
Chicken Satay with Peanut Dipping Sauce
Brie with Almond and Raspberry in Phyllo

Stationary

Shrimp Cocktail Display
Grilled Vegetables, Pickled Vegetables, Cheese,
Assorted Cured Meats, Bread and Crackers

PLATED DINNER

Salad

Baby Green Salad with Kalamata Olives, Pearl Mozzarella Cheese,
Tear-Drop Tomatoes and Balsamic Vinaigrette

Entrée

Chicken Piccata
Maryland Crab Cakes with Tartar Sauce
Jasmine and Wild Rice Pilaf
Roasted Asparagus

Vegetarian

Grilled Vegetable Napoleon

Children's Meal

Chicken Fingers and Macaroni & Cheese

Dessert

Brownie Bites, Mini Cookies

Chicken Entrée: \$68.00 / person

Crab Entrée: \$80.00 / person