

Walker's Grille

Event Planning Package





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2017 WALKERS GRILLE EVENT PLANNING PACKAGE

Events at **Walkers Grille**

Walkers Grille offers a variety of packages that make us the perfect location for private, political, corporate, fundraising and media events as well as social celebrations such as birthday parties, weddings, Bar and Bat mitzvah's and confirmations.

At Walkers Grille our menu features what we believe is important; to support local farmers and dairies, all natural beef and poultry producers, providers of sustainable seafood, and artisanal producers of goods. We have an international wine list. We feature a full bar with a wide selection of hand crafted specialty cocktails and craft beers.

Dinners & Cocktail Hours

Walkers Grille offers semi-private spaces to accommodate personal, business, and social events on a smaller scale. Our cocktail lounge and private dining room are specifically tailored to parties of up to 60 guests each.

Large Scale Events can opt to reserve the use of our entire restaurant. Walkers Grille can cater your event. In all, Walkers Grille can accommodate up to 150 guests.

Award Winning Chef

Chef Scott Perry, comes to Walker's from Occidental Grill and Seafood restaurant, where he was the Chef de Cuisine for two years. While there, he used his award-winning talents to create fabulous dishes and uphold the restaurant's stellar reputation.

Perry hails from Charleston, South Carolina, and came to the DC area several years ago, bringing with him his affable southern charm and love for the region's cuisine. In 2012, Perry left Charleston for the position of Executive Chef at four-star Floriana. The Washington Post sang his praises in a review, calling his sweetbreads "a dish reminiscent of his southern upbringing."

In 2013, Perry moved to Floriana's sister restaurant, Pulpo. He received the honor of being named a "Best Chef of America" by Best Chefs, an organization that bills itself as "the ultimate guide to chefs," and relies on chefs, culinary professionals, and food enthusiasts to nominate candidates for this distinguished honor.

Event Space Minimums for Buyouts

Event minimums vary by space and type of event, as well as the day of the week. All minimums are based on a 2 hour event time. Full buyouts are events that last 4 hours or more. We look forward to working with you to find out which of Walker's Grille event spaces will best suit the needs of your event. Minimums are reflective of parties over 35 people. Please contact Krystle Hewitt at Krystle@walkersgrille.com for date-specific pricing and minimums.

Dining Room or Outside Patio
Dinner \$1000- \$3000
Lunch & Brunch \$700 - \$1500

Bar & Lounge
Dinner/Cocktail \$600 - \$1400
Lunch/Brunch \$400 - \$1000

Dining Room & Bar/Lounge
Dinner \$1500 - \$4500
Lunch/Brunch \$800 - \$2300

Walker's Grille Buyouts
Dinner \$6,000 - \$20,000
Lunch/Brunch \$2,500 - \$11,000
Seasonal/Outdoor Please inquire with event manager

Event Space Descriptions

Dining Room

Our dining room can accommodate up to 60 seated guests and up to 100 standing. With stylish modern contemporary decor this room will compliment any function.



Walker's Grille Bar & Lounge

Walker's Grille cocktail bar and lounge offers guests event space with the ambiance of our stylish bar and lounge. Perfect for social cocktail parties, corporate happy hours, registration events and fundraisers, the cocktail bar can accommodate up to 32 seated guests and up to 65 standing.



Walker's Grille Outside Patio & Dining

Walker's Grille outside patio can accommodate up to 68 seated and 150 standing. It is a heated canopied open air space that is perfect for any event. Social events, corporate parties, cocktail receptions, fundraisers. All will do well in the beautifully landscaped patio and dining area.



Walker's Grille Restaurant

With over 5000 square feet of LEED certified event space, Walker's Grille also boasts of a multi-award winning chef, full bar with master mixologists and a canopied open air patio. Walker's Grille is suited for large events of up to 250 guests.

Private Breakfast and Brunch

All private breakfast and brunch packages can be served buffet-style or preordered, and include fresh juices, iced tea, soft drinks, coffee and hot tea

Walker's Continental Breakfast

\$20 per person

House-made Granola with Yogurt & Berries
Assorted Breakfast Breads & Pastries
Assorted Bagels & Cream Cheese
Fresh Seasonal Fruit Salad

Walker's Breakfast Buffet

\$30 per person

House-made Granola with Yogurt & Berries
Assorted Breakfast Breads & Pastries
. Fresh Seasonal Fruit Salad
Yukon Gold Home Fried Potatoes
Eggs (Select One)
Scrambled with Crème Fraîche & Chives
Egg & Vegetable Frittata
Breakfast Meat (Select One)
Link Sausage
Smoked Applewood Bacon

BREAKFAST ENHANCEMENTS

Can be added to Continental Breakfast or Breakfast Buffet

Omelet Station (+\$7 per guest *)
Smoked Salmon with Red Onion, Cream Cheese Capers, & Mini Bagels (+\$6 per guest)
Belgian Waffles with Powdered Sugar & Maple Syrup (+\$3 per guest)

*Culinary Attendant Required @ \$150.00 (60 Minutes of Service)

Bar Option

Bottomless Mimosa's (+\$16 per guest)

Private Lunch Events

Walker's Grille lunch events include iced tea, soft drinks, coffee and hot tea.

Three Course Plated Dinner Option 1

Select 1 Starter, 1 Entree, and Dessert

\$20 per person

First Course

Caesar Salad

Shaved Parmesan | Hard Boiled Farm Egg | Brioche Crouton | Creamy Garlic Dressing

Tomato Bisque

Burrata Cheese | Virginia Ham | Tarragon

Second Course

Buttermilk Fried Chicken

Creamed Sweet Corn | Haricot Verts | Peppercorn Gravy

Shrimp & Grits

Gulf Shrimp | Andouille Sausage | Tomato | Sweet Onion | Shrimp Volute

Butternut Squash Ravioli

Sage Brown Butter | Apple Puree | Roasted Celery Root

Third Course

Peanut Butter & Chocolate Terrine

Caramel | Vanilla Streusel | Salted Caramel Gelato

Private Lunch Events

Walker's Grille lunch events include iced tea, soft drinks, coffee and hot tea.

Three Course Plated Dinner Option 1

Select 1 Starter, 1 Entree, and Dessert

\$25 per person

First Course

Baby Green Salad

Grilled Red Plum | Grafton Cheddar | Candied Pistachio | Herb Vinaigrette

Buttermilk Fried Oysters

Spicy Caper Remoulade | Savoy Cabbage Slaw

Lobster Bisque

Poached Lobster | Aged Sherry | Tarragon

Second Course

Angus Flat Iron

Sweet Potato & Blue Cheese Hash | Asparagus | Mushroom Puree | Bordelaise Sauce

Atlantic Salmon

Crispy Grit Cake | Candied Spinach | Mustard Veloute

Butternut Squash Ravioli

Apple Puree | Sage Brown Butter | Roasted Celery Root

Third Course

Banana & Nutella Bread Pudding

Wafer Streusel | Caramel | Vanilla Gelato

Vanilla Cheesecake

Strawberry Coulis | Mint

Private Reception Hors D' Oeuvre

Passed or Displayed | Minimum of 20 pieces per item

HOT

Mini Beef Wellington

Mushroom Duxelle | Port wine Reduction **\$3.00**

Baby Portobello's

Gorgonzola & Red Onion Marmalade **\$1.50**

Eggplant Ratatouille Croquettes

Farm Vegetables | Basil Aioli **\$1.50**

Mini Crabcakes

Maryland Jumbo Lump Crab | Dill | Caper Tartare Sauce
\$3.50

Duck Confit Spring Rolls

Sweet & Sour Dipping Sauce | Nappa Cabbage **\$3.00**

Wild Mushroom Flatbread

Onion Soubise | Blue Cheese | Aged Balsamic **\$2.50**

Crab Croquettes

Panko | Herb Mayo **\$3.50**

Teriyaki Glazed Amish Chicken Skewer

Coconut Milk & Peanut Dipping Sauce **\$2.50**

3 Cheese Flatbread

Baby Mozzarella | Blue Cheese | Ricotta **\$1.50**

Tomato Bisque Soup Shooter

Tarragon | Roma Tomato **\$1.50**

Lobster Bisque Soup Shooter

Brandy | Red Pepper **\$2.50**

COLD

Deviled Egg

Candied Walnuts | Chive **\$1.50**

Beef Tartare

Brioche Crouton | Smoked Dijon **\$3.00**

Seared Yellow Fin Tuna

Wasabi Mayo | Crispy Wonton **\$3.00**

Chilled Corn Soup Shooter

White Truffle **\$2.00**

Smoked Salmon

Pumpernickel | Dill Cream Cheese | Red Onion Jam **\$2.50**

Shrimp Cocktail

Gulf Shrimp | Classic Cocktail Sauce **\$2.00**

Ham & Mozzarella Skewer

N.C. Mangalista Ham | Baby Mozzarella | Basil **\$2.00**

Braised Amish Chicken Salad

Savory Tart | Artichoke | Basil Aioli **\$2.50**

Beet Tartare

Pumpernickel | Lavender Goat Cheese | Orange **\$2.00**

Crab & Cauliflower Salad

Cauliflower Puree | Jumbo Maryland Crab | Parmesan **\$3.50**

Private Reception Station

Artisanal Cheese Display

Jeff's Gouda | Goat Cheese Logs
Goot Essa Amish Cheddar | Blue Cheese | Dried Fall Fruit Compote | Grape Strawberries and Pears
Assorted Crackers and Bread
\$16.00 per Person

Grilled Sweet Gem Lettuce Salad Platter

Confit Heirloom Cherry Tomatoes | Blue Cheese Crumbles | Bacon Lardons | Creamy Garlic Vinaigrette
\$12.00 per Person

Antipasto Display

Hard Salami | Managlitsa Ham | Chicken Breast | Mozzarella Balls | Pickled Vegetables
White Bean Dip | Mixed Olives
\$15.00 per Person

Grilled Assorted Vegetable Display

Flame Grilled Medley of Vegetables
\$10.00 per Person

Dessert Display

Mini Fruit Tart | Pecan Tartlet | Chocolate- Espresso Brownie | Layered Chocolate Cake
Mini Cheesecake | Chocolate Dipped Strawberries
Assorted Homemade Cookies
\$16.00 per Person

Private Dinners

Dinner events include iced tea, soft drinks, coffee and hot tea, fresh baked bread and whipped butter.

Three Course Plated Dinner Option 1

Select 1 Starter, 1 Entree, and Dessert

\$35 per person

First Course

Caesar Salad

Shaved Parmesan | Hard Boiled Farm Egg | Creamy Garlic Dressing

Tomato Bisque

Virginia Ham | Burrata Cheese | Tarragon

Second Course

Amish Chicken Breast

Red Potato & Brussel Sprout Hash | Butternut Squash Puree | Sweet Onion Broth

Pan Seared Atlantic Salmon

Creamy Carolina Rice | Pea Puree | Smoked Tomato Butter

Butternut Squash Ravioli

Apple Puree | Sage Brown Butter | Roasted Celery Root

Third Course

Vanilla Cheesecake

Strawberry Coulis | Mint

Private Dinners

Dinner events include iced tea, soft drinks, coffee and hot tea, fresh baked bread and whipped butter.

Three Course Plated Dinner Option 2

Select 1 Starter, 1 Entree, and 1 Dessert

\$45 per person

First Course

Baby Green Salad

Grilled Red Plum | Grafton White Cheddar | Candied Pistachios | Herb Vinaigrette

Sweet Corn Bisque

Jumbo Lump Crab | Smoked Bacon | Caramelized Onion

Buttermilk Fried Oysters

Savoy Cabbage Slaw | Spicy Caper Remoulade

Second Course

N.Y. Striploin

Truffled Yukon Potatoes | Crispy Brussel Sprouts | Brandy Peppercorn Cream

Royal Bass

Fava Bean Succotash | Parsnip Puree | Smoked Carrot Broth

Butternut Squash Ravioli

Sage Brown Butter | Apple Puree | Roasted Celery Root

Third Course

Peanut Butter & Chocolate Terrine

Caramel | Vanilla Streusel | Salted Caramel Gelato

Banana & Nutella Bread Pudding

Wafer Crumble | Vanilla Gelato | Raspberry Coulis

Private Dinners

Dinner events include iced tea, soft drinks, coffee and hot tea, fresh baked bread and whipped butter.

Three Course Plated Dinner Option 3

Select 1 Starter, 1 Entree, and Dessert

\$55 per person

First Course

Jumbo Lump Crabcake

Lemon-Dill Remoulade | Savoy Cabbage Slaw

Arugula & Frisee Salad

Poached Pear | Gorgonzola | Candied Walnut | Citrus Vinaigrette

Lobster Bisque

Poached Lobster | Cornbread Croutons | Tarragon

Second Course

Filet Mignon

Sweet Potato Hash | Roasted Asparagus | Truffle Mushroom Puree Bordelaise Sauce

Seared Jumbo Scallops

Parmesan Risotto | Candied Spinach | Meyer Lemon Butter

Butternut Squash Ravioli

Sage Brown Butter | Apple Puree | Roasted Celery Root

Third Course

Banana & Nutella Bread Pudding

Caramel | Wafer Crumble | Vanilla Gelato | Raspberry Coulis

Vanilla Cheesecake

Strawberry | Mint

Beverage Options & Packages

All Beverage Package include iced tea, soft drinks, coffee and hot tea

BEER AND WINE

\$25pp

House Red and White Wines
All Draught Beer Selections

HOUSE OPEN BAR

\$35pp

House Red and White Wines
All Draught Beer Selections
House Spirits

PREMIUM OPEN BAR

\$45pp

House Red and White Wines
All Draught Beer Selections
Premium Spirits
(*Absolut, Ketel One, Tanqueray, Bacardi, Jose Cuervo Jack Daniels, Maker's Mark, Dewars*)

TOP SHELF OPEN BAR

\$55pp

House Red and White Wines
All Draught Beer Selections
Top Shelf Spirits
(*Grey Goose, Hendricks, Captain Morgan/ Patron, Woodford Reserve, Crown Royal, Johnny Walker Black*)

Beverage Option Additional Fees

There is a Bartender fee of \$100 per 25 guests for events over 50 guests.



*All beverage packages and pricing are based on a 2 hour event time and can be extended at pro-rated amount.

*All beverage package pricing can be reduced by 25% for weekday lunchtime events.

*Excludes shots

Event Request Form

Use this form, combined with any appropriate pages from this event kit, to request an event by faxing to (703)-922-6203 or emailing to Krystle@walkersgrille.com

Name of Event Organizer: _____ Company/Firm: _____

Organizer Email Address: _____ Organizer Phone: _____

Event Date: _____ Event Time: _____

Event Space Requested: _____

Estimated Number of Guests: _____

Type of event (Cocktail Event, Seated Meal, Seated Meal following Cocktail Reception, Tasting, etc.):

Additional Information:

Walker's Grille Private Event Policies

- Reservations are not final until a confirmation, in writing or email, has been sent from Walker's Grille.
- For all private events, a non-refundable credit card deposit equal to 25% of the event estimate is required to secure a reservation.
- Events cancelled or moved less than 30 days prior to the event date will forfeit the full 25% deposit.
- Events cancelled or moved less than 7 days prior to the event date will be charged 50% of the event estimate.
- Events cancelled or moved on the event date will be charged the full event estimate.
- All cancellations or date changes must be received by email, fax, or certified mail at least 30 days before the confirmed event date to avoid cancellation fees.
- A final guest count is needed no later than 72 hours before the event.
- Significant increases in guest count within 72 hours may result in additional charges of 20% per new guest.
- A decrease in guest count within 72 hours will still be subject to the final guest count.
- State tax of 6% and a 20% service charge will be applied to all private events.
- Service fees include event planning and coordination, hourly staff compensation and other costs associated with providing space for your event.

I understand and agree to the above policies.

Authorized Signature & Date

Frequently Asked Questions

Additional Private Event Information

Q: What kind of environment and service can I expect at Walker's Grille?

A: Walker's Grille is a casual, upscale restaurant. Servers are attentive and well educated in the food and wine. Private events lean towards fine dining service in a more casual environment. Guests are comfortable in both jeans and suits.

Q: How are your prices determined?

A: Walker's Grille's prices are competitive with other area event spaces, and reflect the following considerations:

- Unlike many restaurants, Walker's Grille does not charge a "space" or "room" fee.
- Our per-head price reflects our extensive experience with how much food and beverage the average party is likely to consume during the event period.
- Walker's Grille does not include professional or party planning charges. Instead, we charge a straight 20% service fee that covers staff requirements that go into the preparation, setting up, serving, and cleaning of your event.

Q: How do I reserve space?

A: You can confirm the availability of a date by emailing Krystle Hewitt at Krystle@walkersgrille.com. If the date is available, space is considered reserved once a signed contract has been faxed or emailed back with deposit information.

Q: Can I buy out the entire restaurant for my event?

A: Yes, you can buy out the whole restaurant. This tends to be more expensive, since we are displacing our regular guests. The final cost depends on the nature of the event planned, but is strongly influenced by the day, week and month of the year.

Q: I don't really need private space; I just want to make sure there is some space for a small group to gather. What can Walker's Grille offer me?

A: Our bar and lounge is available to all guests on a first come-first serve basis. Our dining room is available to both walk-ins and reservations. Please let us know if you are looking for space for your group and we will do our best to help you.

Q: Is your private event space accessible for those with wheelchairs or disabilities?

A: Yes, Walker's Grille's facilities are fully wheelchair accessible.