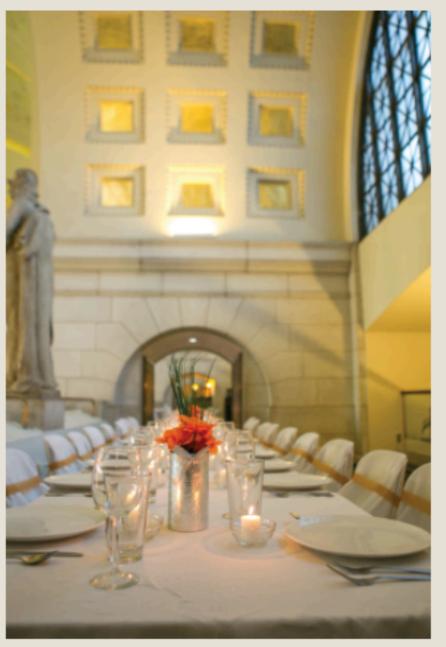
THE CAPITOL ROOM



50, MASSACHUSETTS AVE NE, MEZZANINE LEVEL WASHINGTON DC, 20002











SPACE.

MEZZANINE LEVEL OF UNION STATION



KITCHEN AREA

6' DECORATIVE WALL

SECTION 1

SECTION 2

SECTION 3

SECTION 4

<><<<<< > VIEW OF CAPITOL BUILDING

INCLUDED IN FEE:

SPACE

TABLES/CHAIRS

VOTIVE CANDLES

BLACK OR WHITE TABLE LINENS

THE CAPITOL ROOM CONSISTS OF 4 SECTIONS CONNECTED BY LIMESTONE ARCHWAYS. EACH SECTION HAS

A GORGEOUS VIEW OF THE CAPITOL BUILDING AND THE ORANTE UNION STATION ARCHITECTURE.

THE ENTIRE EVENT SPACE IS GUARDED BY THE FAMED ROMAN LEGIONNAIRE STATUES

CARVED BY LOUIS SAINT-GAUDENS IN 1906.

THE CAPTIOL ROOM IS THE PERFECT SETTING FOR COCKTAIL PARTIES, CORPORATE EVENTS, REHEARSAL DINNERS

RECEPTIONS, RETIREMENT PARTIES, ANNIVERSARY PARTIES, ENGAGEMENT CELEBRATIONS, AND MORE.

SPACE STATS:

TOTAL TABLES SEATS ON SITE TOTAL CAPACITY

30+ SQUARE OR RECTANGLE MULTIPLE SIZES & CONFIGUATIONS

160 Dark Wood Chairs 160 Seated 200+ Standing \$60 PER SECTION \$240 FOR ENTIRE SPACE

PACKAGES.

THE CAPITOL ROOM UNO.

*PP=PER PERSON

EXAMPLE:

FRESH FRUIT WITH SELECTION OF CHEESES

SHRIMP & CRAB MARTINI WITH GARLIC TOAST

SELECTION OF SANDWICHES On Fresh Foccacia Bread

VARIETY OF COOKIES

BUFFET COST:

\$**24**PP

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1			
\$6 PER ITEM,PP	\$7 PER ITEM,PP	\$8 PER ITEM,PP	\$9 PER PERSON
FRESH FRUIT BAR WITH	DELI MEATS WITH	BURGER/BBQ SLIDERS	BEEF STEAK TIPS
SELETION OF CHEEESES	SELETION OF BREADS		WITH TWO SIDES
	AND CHEESES	BUFFALO CHICKEN	
ARTICHOKE DIP MARTINI		MAC+CHEESE	HERB RUBBED
BAR WITH TORTILLA CHIPS	SHRIMP & CRAB		CHICKEN WITH TWO SIDES
DAN WITH TONTIEER OILE O	MARTINI WITH	CHICKEN PARMESEAN	
SELECTION OF	GARLIC TOAST	OVER PENNE WITH BREAD	CHICKEN SPINOCCOLI
	DARLIG TUAST		WITH BREAD
CRAFT PIZZAS		SELECTION OF SANDWICHES	
	HEARTY MEATBALLS	ON FRESH FOCCACIA BREAD	CARVING STATION
BONELESS WING BAR	IN MARINARA SAUCE		WITH CHOICE OF 2:
WITH SELECTION		BAKED HADDOCK WITH	HAM, TURKEY, BEEF ROAST
OF SAUCES	CHICKEN & BROCCOLI	TWO SIDES	WITH SOFT ROLLS
	ALFREDO WITH BREAD		
NACHO BAR WITH			SHRIMP SCAMPI
SELECTION OF TOPPINGS	BAKED MAC N' CHEESE		

CONTACT
JENNIFER MARTIN
EVENT SALES MANAGER
202-796-8661
JMARTIN@UNOS.COM

TO EXPLORE MORE PERSONALIZED OPTIONS

VARIETY OF COOKIES

SHOOTER

BREAD PUDDING

GHIRIDELLI BROWNIES

GRANNY SMITH

CHOCOLATE CAKE ALL AMERICAN

\$3 PER ITEM,PP

LIBATIONS.



*PP=PER PERSON

UNLIMITED CALL

UNLIMITED PREMIUM

ABSOLUTE VODKA

GREY GOOSE VODKA

JACK DANIELS WHISKEY

JOHNNIE WALKER BLACK

MALIBU RUM

MYERS RUM

JOSE CUERVO TEQUILA

PATRON SILVER TEQUILA

BOMBAY SAPPHIRE GIN

HENDRICKS GIN

2 WINE CHOICES

3 WINE CHOICES

3 BEER CHOICES

3 BEER CHOICES

\$32, PP (2 HOUR MAX) \$36, PP (2 HOUR MAX) TICKETS AND SPECIALTY BARS

\$7.50-CALL DRINK TICKETS

\$9.00 PREMIUM DRINK TICKETS

\$8.00pp CHAMPAGNE TOAST

S10pp MARTINI BAR

S11pp SANGRIA BAR

\$9PP MIMOSA BAR

\$12pp BLOODY MARY BAR

ALL BARS ARE TICKETED WITH
BUFFET SELECTION OF COMPLIMENTARY
MIXERS AND ADDITIONS

TERMS.



CANCELLATION.

WHEN PLANNING EVENTS, WE UNDERSTAND THAT SOMETIMES CANCELLATION IS NECESSARY. THIS IS WHY, WE DO NOT TAKE AN UP-FRONT DEPOSIT FOR YOUR EVENT. SHOULD YOU NEED TO CANCEL, WE ASK THAT YOU DO SO 10+DAYS BEFORE YOUR SCHEDULED EVENT DATE. IF YOU NEED TO CANCEL IN LESS THAN 10 DAYS, 20% OF THE ORIGINAL QUOTED PRICE WILL BE CHARGED TO THE CREDIT CARD ON FILE.

PRE-ORDERED FOOD SETUP/SERVICE.

BUFFET/PLATED SERVICE MAY BE OFFERED AT A SET PER-PERSON PRICE WITH A PRE-DETERMINED GUEST COUNT. FINAL GUEST COUNT IS DUE 48 HOURS PRIOR TO THE EVENT. PAYMENT IS DUE THE DAY OF THE EVENT.

FOOD SERVICE OPT-OUT.

IF YOU DO NOT WISH TO PRE-ORDER FOOD/BUFFET SERVICE, THERE WILL BE A MINIMUM REQUIREMENT OF \$1,500 FOOD/BEVERAGE SALES ON THE NIGHT OF YOUR EVENT. SHOULD THE FINAL SALES EQUATE TO LESS THAN \$1,500; THE BALANCE OWED WILL BE CHARGED TO THE CARD ON FILE.