



**B**  
**•T.O.O.•**



**PRIVATE EVENTS**

## WELCOME

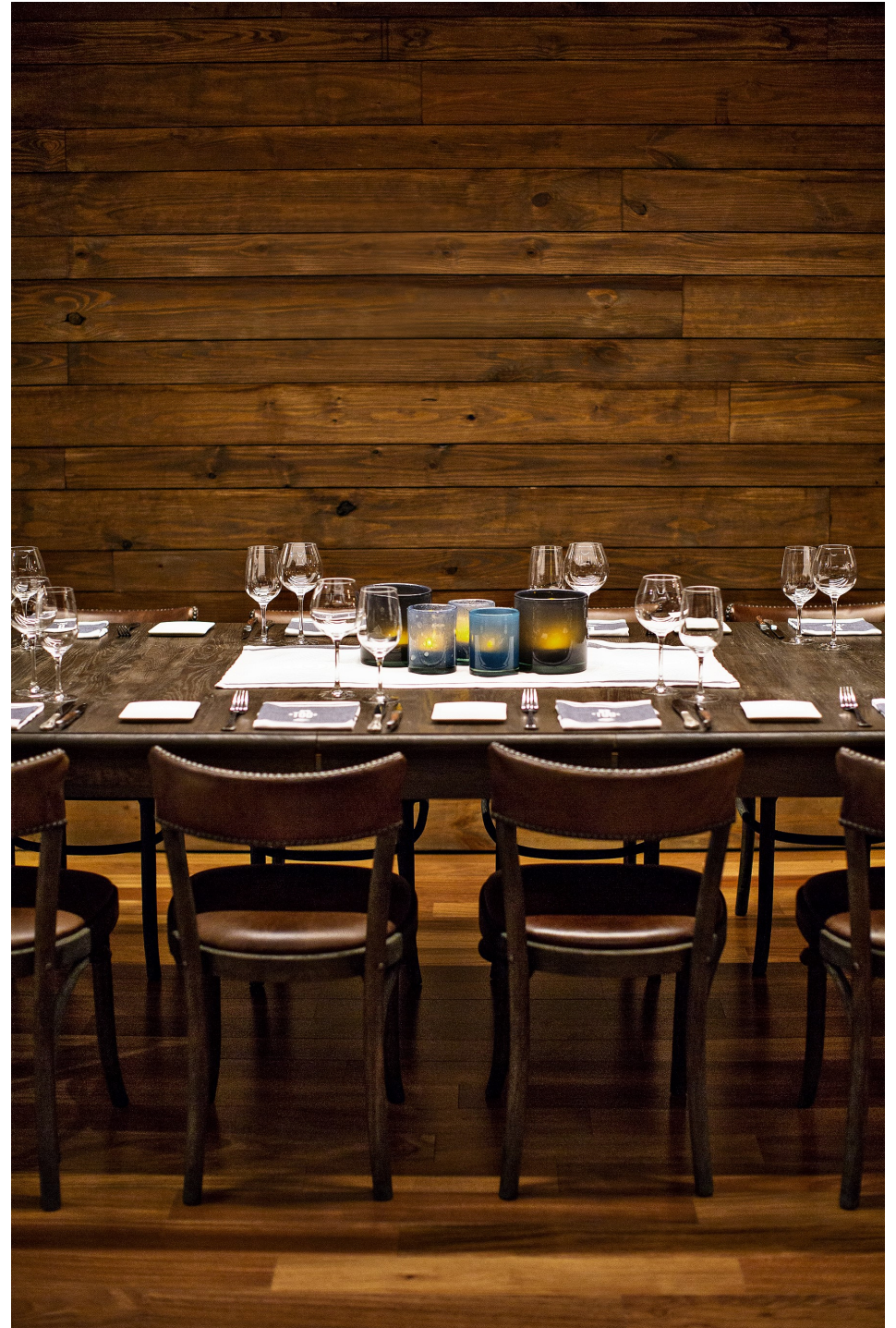
B Too, located in the heart of Washington D.C., is known for its exceptional array of Belgian food, beer, and wine. B Too is a restaurant concept by Belgium native and award-winning Chef Bart Vandaele.

Executive chefs Bart Vandaele and Dieter Samijn have created a menu that offers thoughtfully-sourced, authentic Belgian fare.

Their philosophies emphasize precise techniques and quality assurance at all levels of production, from sourcing to plating.

Our wine selection is the result of Chef Bart's passion, heritage taste and creative input.

We look forward to hosting you and your guests for your next private event.



# EVENT SPACES

## THE LOWER-LEVEL LOUNGE & DINING ROOM

Max capacity of 80 seated, 120 standing



A completely private dining space with both seated table configuration and a custom, large full bar

A beautiful wine cellar brings your guests to the lower level lounge and dining room. Two unisex bathrooms are located on the same floor.

The lower-level dining and bar area features an HD projector which can be connected to any device and wireless microphone.

The setup is easy to use for any presentation.

Lower level lounge and dining room available for groups of 12 to 80 people for a seated dinner.

PRICING BASED ON AVAILABILITY

# EVENT SPACES

## THE LOWER-LEVEL LOUNGE & BAR

Max capacity of 60 people



A semi-private downstairs bar with high top tables, and couches.

Available for Happy Hours, office parties, and cocktail receptions.

PRICING BASED ON AVAILABILITY

# EVENT SPACES

## WAFFLE BAR

Max capacity of 20 people



A semi-private waffle bar area near large windows.

Available for Happy Hours, office parties, and cocktail receptions.

PRICING BASED ON AVAILABILITY

# EVENT SPACES

## CHEF'S TABLE

Max capacity of 16 people



A semi-private area, chef's table is located right in front of the open kitchen.

Available for a seated dinners, a tasting menus.

PRICING BASED ON AVAILABILITY

# EVENT SPACES

## MAIN LEVEL DINING ROOM

Max capacity of 80 people



A completely private, bright dining room with both seated table configuration, large custom full bar, and an open kitchen.

Available for seated dinners, cocktail receptions.

PRICING BASED ON AVAILABILITY

## PASSED HORS D'OEUVRES COCKTAIL RECEPTION

Choice of 6 | \$23 per person per hour or \$46 per person for two hours

Choice of 8 | \$27 per person per hour or \$56 per person per two hours

Choice of 10 | \$31 per person per hour or \$62 per person per two hours

## PASSED HORS D'OEUVRES BEFORE DINNER RECEPTION

Choice of 4 | \$19 per person per 30 minutes or \$22 per person per 45 minutes

### PASSED HORS D'OEUVRES COLD

**STEAK TARTINE** fresh minced meat, quail egg, pearls onions, toast

**BELGIAN ENDIVE SALAD** blue cheese, walnuts, coco nibs

**FOIE GRAS TUBE (+2.00)** Cherry, speculoos doughnut

**HOUSE MADE PATE** pistachios, dried cherries

**ROASTED BEET SALAD** smoked goat cheese, blackberry vinaigrette

**HEIRLOOM TOMATO & BURRATA CHEESE** pesto dressing, basil

### PASSED DESSERTS

**BRUSSELS WAFFLE** Whipped cream, berries, snow sugar

**PETITE CHOCO MOUSSE** Chocolate pearls

**CRÈME BRULEE** .Buttercrisp wafflini.

### PASSED HORS D'OEUVRES HOT

**CHEESE CROQUETTES** four Belgian cheeses

**DUCK CONFIT BALLS** sautéed cherries, chutney

**NORWEGIAN SMOKED SALMON WAFFLE** wasabi yogurt dip

**WILD MUSHROOM WAFFLE** Porcini, celery puree, basil oil

**MAINE LOBSTER WAFFLE (+2)** tomato, radish, lobster sauce

**LAMB KEFTA** cilantro, mint, tahini, Greek yogurt, harissa

**WAFFLE SLIDERS** beef sliders, chipotle mayonnaise

**GRILLED PORK BELLY** red cabbage, baby beets

**PORK BELLY BUNS** radish, cucumber, BBQ sauce

**PONT NEUF FRITES** garlic mayonnaise, spicy tomato



# SEATED DINNER

(Vegetarian option is always available, our culinary team will gladly accommodate allergies)

**\$67—THREE COURSE MENU** (please select TWO dishes each course)

**\$61—THREE COURSE MENU** (please select ONE dish each course)

## FIRST COURSE

### TOMATO SOUP

grilled cheese waffle

### B TOO'S GARDEN SALAD

lemon, radish, salads from Le Bocage farm, basil-chardonnay dressing

### \*RUSTIQUE BELGIAN ENDIVE SALAD +\$1.5

Asian pear, walnut, balsamic, Point Reyes blue cheese, celery, sprouts

### A LA MINUTE MADE STEAK TARTARE

quail egg, cornichon, capers, parsley, shallot

### \*LOBSTER WAFFLE +\$3

French radish, fennel, heirloom tomato, lobster bisque, herb salad

### OVEN ROASTED BEET SALAD

smoked goat cheese, Greek yogurt, pistachio crumble, pomegranate vinaigrette

## SECOND COURSE

### CEDAR ROASTED NORWEGIAN SALMON

green cabbage, Swiss chard, nori butter, pickled beech mushroom, dashi

### GRILLED BRANZINO

mussels & clams, celery, pea, pearl pasta, fennel, Xeres beurre blanc

### ROASTED NY STRIP LOIN

roasted vegetables, Belgian frites, green pepper sauce

### BEER BRINED AMISH CHICKEN

butternut squash, chestnuts, jus de poulet aux romarin

### \*CLASSIC WHITE WINE MUSSELS +\$3

Shallots, garlic, parsley, butter, Belgian Frites

### \*JOSPER GRILLED CENTER CUT FILET +\$5

Local farm greens, Belgian frites, Béarnaise

## THIRD COURSE

### DARK CHOCOLATE EDEN

Dark Chocolate Mousse, White Chocolate Cremeaux, Coffee Sponge, Chocolate Crisp

### VANILLA CRÈME BRÛLÉE

Butter crisp Cookies

### FRIED APPLE WAFFLE

Cidre Apple Waffle, Green Apple Jelly, Speculoose and Caramel Swirl Ice Cream, Cranberry Compote

### BOWL OF FRESH BERRIES

### ADDITIONAL SIDE FOR A TABLE \$6.5

- BELGIAN FRITES with trio of mayonnaise
- ROASTED BRUSSELS SPROUTS
- MAC N'CHEESE
- JOSPER ROASTED VEGETABLES
- SAUTEED MUSHROOMS

# SEATED DINNER

## FOUR COURSE MENU—\$79

Parties of 29 ppl or less can select two choices per course\*

Parties of 30 ppl and more select one choice per course\*

\*any additional menu item to be added as selection \$5 per dish

(Vegetarian option is always available, our culinary team will gladly accommodate)

### FIRST COURSE

#### B TOO'S GARDEN SALAD

lemon, radish, salads from Le Bocage farm, basil-chardonnay dressing

#### OVEN ROASTED BEET SALAD

smoked goat cheese, Greek yogurt, pistachio crumble, pomegranate vinaigrette

#### \*RUSTIQUE BELGIAN ENDIVE SALAD +\$1.5

Asian pear, walnut, balsamic, Point Reyes blue cheese, celery, sprouts

#### STEAK TARTARE

quail egg, cornichon, capers, parsley, shallot

### SECOND COURSE

#### TOMATO SOUP

Sour cream, chives

#### \*LOBSTER WAFFLE +\$3

French radish, fennel, heirloom tomato, lobster bisque, herb salad

#### MUSHROOM WAFFLE

Porcini, shiitake, beech mushroom, Asiago crème, mushroom sauce

### THIRD COURSE

#### CEDAR ROASTED NORWEGIAN SALMON

green cabbage, Swiss chard, nori butter, pickled beech mushroom, dashi

#### GRILLED BRANZINO

mussels & clams, celery, pea, pearl pasta, fennel, Xeres beurre blanc

#### ROASTED NY STRIP LOIN

roasted vegetables, Belgian frites, green pepper sauce

#### BEER BRINED AMISH CHICKEN

butternut squash, chestnuts, jus de poulet aux romarin

#### \*CLASSIC WHITE WINE MUSSELS +\$3

Shallots, garlic, parsley, butter, Belgian Frites

#### \*JOSPER GRILLED CENTER CUT FILET +\$5

### FOURTH COURSE

#### DARK CHOCOLATE EDEN

Dark Chocolate Mousse, White Chocolate Cremeaux, Coffee Sponge, Chocolate Crisp

#### VANILLA CRÈME BRÛLÉE

Butter crisp Cookies

#### FRIED APPLE WAFFLE

Cidre Apple Waffle, Green Apple Jelly, Speculoose and Caramel Swirl Ice Cream, Cranberry Compote

#### BOWL OF FRESH BERRIES

# BUFFET STYLE DINNER

## FOOD STATIONS

\$50 per person (minimum 20 ppl)

### MAIN COURSE

(Selection of 2)

#### ROASTED NEW YORK STRIP LOIN

Pepper sauce

#### CEDAR ROASTED NORWEGIAN SALMON

Lemon butter sauce

#### ROASTED AMISH CHICKEN

Jus nature

#### SLOW ROASTED PORK LOIN

Prosciutto sauce

### ADDITIONAL SIDES

(Selection of 3)

**\*additional sides \$6.50 per person**

#### BELGIAN FRITES

with trio of mayonnaise

#### ROASTED VEGETABLES

Josper roasted root vegetables

#### MAC 'N CHEESE

Parmesan & Gruyere cheese

#### BRUSSELS SPROUTS

crispy duck confit

#### WHIPPED POTATO

French butter

#### MUSHROOMS

roasted over charcoal with herbs

#### SEASONAL SALAD

### DESSERT

(additional charge \$6.50 per person)

Selection of two:

#### BRUSSEL WAFFLE

Whipped cream, strawberry, chocolate

#### VANILLA CRÈME BRÛLÉE

Butter crisp Cookies

#### SIGNATURE DOFFLES

#### CHOCOLATE MOUSSE

# SEATED LUNCH

## THREE COURSE MENU—\$37

Parties of 29 ppl or less can select two choices per course\*

Parties of 30 ppl and more select one choice per course\*

\*any additional menu item to be added as selection \$5 per dish

(Vegetarian option is always available, our culinary team will gladly accommodate)

### FIRST COURSE

#### TOMATO SOUP

Grilled cheese waffle

#### B TOO'S GARDEN SALAD

lemon, radish, salads from Le Bocage farm,  
basil-chardonnay dressing

#### \*BELGIAN ENDIVE SALAD +\$1.5

Orange, walnut, Maytag blue cheese mousse,  
dark chocolate dust

#### A LA MINUTE MADE STEAK TARTARE

quail egg, cornichon, capers, parsley, shallot

#### \*LOBSTER WAFFLE +\$3

French radish, fennel, heirloom tomato, lobster bisque, herb salad

### SECOND COURSE

#### DRY AGED BURGER

American cheese, tomato, brioche bun,  
crispy fried onions, pickle, Belgian frites

#### CEDAR ROASTED NORWEGIAN SALMON

green cabbage, Swiss chard, nori butter,  
pickled beech mushroom, dashi

#### ROASTED NY STRIP LOIN

roasted vegetables, Belgian frites,  
green pepper sauce

#### ROASTED AMISH CHICKEN

green pea, charred spring onion, baby carrot,  
jus nature

#### \*CLASSIC WHITE WINE MUSSELS +\$3

Shallots, garlic, parsley, butter, Belgian Frites

### THIRD COURSE

#### DARK CHOCOLATE EDEN

Dark Chocolate Mousse, White Chocolate  
Cremeaux, Coffee Sponge, Chocolate Crisp

#### VANILLA CRÈME BRÛLÉE

Butter crisp Cookies

#### FRIED APPLE WAFFLE

Cidre Apple Waffle, Green Apple Jelly, Speculoose and Caramel Swirl Ice Cream, Cranberry Compote

#### BOWL OF FRESH BERRIES

# BRUNCH BUFFET STYLE

**\$35 PER PERSON**

HOME MADE TOAST, MUFFINS, CROISSANTS, SIGNATURE DOFFLES

FRIED CHICKEN AND WAFFLE

Fried buttermilk chicken, spicy honey sauce

SCRAMBLED EGGS with herbs

POACHED EGGS

MINI BURGERS with cheese, tomato, BToo's sauce

BELGIAN FRITES Served with a trio of mayonnaise

APPLEWOOD SMOKED BACON

BEER BRAISED SAUSAGE

HASHBROWNS

Please note menu items is subject to change

**BEVERAGES:**

Regular coffee, decaffeinated coffee

Orange juice

Cranberry juice

Milk

**BRUNCH BEVERAGE PACKAGES:**

**BRUNCH COCKTAIL (two hours) \$29++ per person**

Blood Mary, Mimosa, B Too Belini

**ESPRESSO STATION (two hours) \$12++ per person**

We proudly serve COMPASS coffee

Cappuccino

Espresso

Americano

Macchiato

# DRINKS

## BEVERAGE PACKAGES

### SELECTION BELOW

**BRONZE** (Beer and wine only)

\$27 per two hours

Our selection of two wines, two beers

**SILVER** (Beer, wine and signature cocktail)

\$29 per two hours

Our selection of three wines, three beers and two signature cocktails

**GOLD** (Beer, wine and our selection of liquor)

\$33 per two hours

Our selection of three wines, three beers and three liquors

**MIMOSA & BLOODY MARY'S**

\$29 per two hours

Including two types of Bloody Mary's, Mimosa, Bellini, Cava

Prices per person exclusive of tax & gratuity

Package applies to all guests for duration of event

