



### **Brasserie Beck Private Dining**

Brasserie Beck can accommodate many different environments to suit your needs. From a sit-down dinner party for 15 guests to a cocktail reception for 400 guests, we can assist in making your event a unique and enjoyable experience.

### **Private Dining Spaces:**

#### **Brabo**

This Private Dining Room features a 42" Plasma TV which can be connected to a laptop for presentations or a slide show of your favorite pictures. Connect your iPod to our surround sound system and play your favorite tunes. This space can seats 28 guests comfortably with a max of 32 using round tables or 16 guests at one long table rectangular table. The space also holds up to 35 for a reception. Brabo is located in the very back of our restaurant for optimal privacy.

#### **Waterloo**

This Private Dining Room features a 42" Plasma TV which can be connected to a laptop for presentations or a slide show of your favorite pictures. Connect your iPod to our surround sound system and play your favorite tunes. This space can seats 28 guests comfortably with a max of 32 using round tables or 16 guests at one long table rectangular table. The space also holds up to 35 for a reception. The Waterloo displays a floor to ceiling glassed in wine cellar and a curtain that can be placed up to make you feel part of the main dining room or left down for complete privacy.

#### **Brabo & Waterloo Combination**

This space combines both rooms into one larger space via a retractable wall. It boasts two Plasma TV's & a wireless microphone. The space is 100% private and accommodates up to 64 seated or 85 for a standing reception.

#### **Chef's Tasting Table**

The Chef's Table at Brasserie Beck offers an intimate look at Chef Brian McBride & Will Morris' incomparable styles. If you're looking for the ultimate culinary experience, booking the chef's table promises excitement and a multitude of seasonal tastes. Preparations begin, the day of, as our culinary team assesses recent deliveries, of the freshest ingredients, available from our regional purveyors. Ideas are turned into creations with a goal of leaving our guests with a gastronomic experience that will not be forgotten. The Chef's Table sits directly across from our open display kitchen allowing guests an up close view. The massive table seats up to 10 guests and is available for lunch or dinner seven days per week. Served family-style the Chef offers a four course (\$90) and five course (\$110) menus. Table Minimum \$500 Sunday-Thursday & \$800 Friday-Saturday.

#### **Buyout**

Go Belgian for the night with customized menus from Chefs' Wiedmaier, McBride & Morris. Brasserie Beck accommodates up to 200 seated affair and 400 for a cocktail reception. Depending on the time of year our patio can be enjoyed with a Belgian beer & cigar!

## Seating Capacities / Minimum Fees *(Pricing is exclusive of tax & gratuity)*

Space	F&B Minimums Sunday- Thursday	F&B Minimums Friday	F&B Minimums Saturday	One Long Rectangular Table	Seated Rounds	Reception	<b>Dec. Minimums</b> (Sunday- Thursday) <b>Friday &amp; Saturday regular minimums</b>
Waterloo or Brabo	Lunch: \$500 Dinner:\$1,500	Lunch: \$750 Dinner:\$2,000	Lunch: \$750 Dinner:\$2,500	16	28/32	35	Lunch:\$1,000 Dinner:\$2,000
Waterloo & Brabo Combined	Lunch:\$1,000 Dinner:\$3,000	Lunch \$1,500 Dinner:\$4,000	Lunch \$1,500 Dinner:\$5,000	32	56/64	85	Lunch:\$2,000 Dinner:\$4,000
Chef's Tasting Table (outside April- October)	Lunch:\$300 Dinner:\$500	Lunch:\$300 Dinner:\$800	Lunch:\$300 Dinner:\$800		10 max.	-	
Buyout	Subject to day of week & time of year	Inquire within			220	400 450 (with use of patio)	

To confirm any event a contract must be written and sign by client with a 20% non-refundable deposit. The final balance is due day of your scheduled event.

**\$100 room rental applies to all private events except buyouts.**  
**Room rental fee does not apply to the Chef's Tasting Table**  
**\$5 Cake Cutting Fee, \$25 per bottle corkage maximum two bottles**  
**All events must be paid for in full on the event date**  
**No more than (5) credit cards may be used to pay for an event**

**Please contact Julie Albert, Private Events Director Mobile: 202-445-9550 / Office: 202-609-708/Email: [Julie@Beckdc.com](mailto:Julie@Beckdc.com)**

The following is a variety of menus that are priced per person.  
 We customize menus and welcome special requests. Items based on availability.  
 Additional costs may or may not apply if menus are mixed & matched.



### *Passed Hors d'Oeuvres*

(Minimum Order of Twenty of Each Selected Item)

#### *Served Hot*

- Almond & Panko Crusted Crisp Camembert, Honey & Pine Nuts \$3
- Artichoke, Prosciutto & Ricotta in Phyllo \$3
- Red Franks in a Blanket with Truffle Essence, Purple Mustard \$3
- Crispy Arancini, Lemon & Parmesan \$3
- Caramelized Onion & Apple Mini Tarts \$3
- Maine Diver Scallops Wrapped in Bacon & Thyme \$3.5
- Big Chicken Schnitzel, Capers & Fried Parsley \$3.5
- Mini Jumbo Lump Crab Cake, Herb Rémoulade \$4
- Petit Lamb Chop, Rosemary Roasted Garlic \$4

#### *Served Cold*

- Brie & Roma Tomato au Brioche, Dill Aioli \$3
- Tomato & Niçoise Olive Pissaladière \$3
- Prosciutto Wrapped Cheese Straw, Grain Mustard \$3
- Freshly Shucked Oysters on the ½ Shell, Lime & Green Apple Mignonette \$3
- Shrimp Cocktail, Classic Horseradish, Cocktail Sauce \$3.5
- White Fish Ceviche, Coconut, Lime & Cilantro \$3.5
- Steak Tartar on Crisp Baguette, Fried Capers \$3.5
- Crabmeat, Crème Fraîche & Black Pepper Tartelette \$4
- New Potato with Red Onion & Hackleback Caviar \$4
- Tuna Tartar, Sesame & Sea Salt \$4

#### *Petit Fours*

\$2.5

- Banana & Milk Chocolate Tartlets
- Apricot and Grand Marnier Truffle
- Dulce de Leche Apple Tart
- Fruit Tart
- Chocolate Truffles
- Lemon Tart with White Chocolate Glaze
- Cookies: \$10 per dozen (minimum one dozen per type of cookie)
- Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter

## ***Platters & Menu Additions***

*(Below options available stationary for receptions or family style during event, based on ½ hour increments)*

### **Charcuterie Board - \$11 per person**

Selection of in-house Prosciutto, Salami Calabrese, Coppa, Chorizo, Sopressata  
Baguette, Mustards, Pickles, Cippolini Onions

### **Cheese Board- \$12 per person**

Selection of Six Imported & Regional Artisan Cheeses  
Baguette, Honey, Apricot Cake, Fig Spread

### **Crudité Platter \$6**

Seasonal Variety of Raw Vegetables  
Herb Dip, Roasted Red Pepper Dip

### **Oysters on the Half Shell \$15**

Lime & Apple Mignonette, Lemon Horseradish, Cocktail Sauce

### **Jumbo Shrimp Cocktail \$18**

Chilled Poached Shrimp, Classic Horseradish, Cocktail Sauce, Lemon

## **\*FRUITS DE MER \***

### **Plateau à la Marcel- \$65**

Half Lobster, 6 Oysters, 3 Shrimp  
3 Clams, 6 Mussels, 3 Taylor Bay Scallops

### **Plateau à la Beck- \$95**

Whole lobster, 8 oysters, 4 shrimp  
4 clams, 8 mussels, 4 Taylor Bay Scallops



*Menu #1 – Three Courses \$60 per person exclusive of tax & gratuity  
Preselect two options per course to be served family style*

**Starters**

**Marinated & Seared Duck Breast** / *Over Green Bean & Artichoke Salad*

**Poached Shrimp & Corn Ravioli** / *Corn, Black Peppercorn & Lemon Beurre Blanc*

**Coriander & Honey Glazed Pork Belly** / *Chestnut & Green Apple Ragoût*

**Salad Frisée** / *Red Onion, Bacon Lardons, Poached Farm Egg  
Gruyère Cheese Points, Pickled Shallot Vinaigrette*

**Beck's Boston Lettuce Salad** / *Mâche, Frisée & Radicchio Lettuces  
Pipe Dreams Farm Goat Cheese, Apples, Walnuts, Basil Vinaigrette*

**Entrée**

*Served with a selection of two seasonal side dishes*

**White Wine Poached Salmon**

*Baby Bok Choy & Mushroom Sauté, Vermouth Cream, Vanilla Oil*

**Pan Seared Pocono Mountain Trout**

*Fingerling Potatoes, Bacon & Brussel Spout Leaves Ragoût, Sage Brown Butter*

**Roasted Crystal Valley Farms Roasted Chicken**

*Potatoes Boulangère, Baby Root Vegetables & Roasted Chicken Jus*

**Veal Schnitzel**

*Caper, Lemon, Parsley Sauce & Roasted Garlic Potato Purée*

**Dessert**

**Belgian Waffle**

**Gâteau of Chocolate**

**Belgian Bread Pudding** / *Spiced Pumpkin Custard with Rum Soaked Raisins, Candied Pecans, Warm Rum Sauce*

**Pear & Cinnamon Tarte Tatin** / *Cinnamon-Honey Ice Cream*

**Classic Crème Brûlée**



*Menu #2 – Three Courses \$70 per person exclusive of tax & gratuity  
Preselect two options per course to be served family style*

**Starters**

**Seared Maine Sea Scallops** / *Celeriac & Fuji Apple Purée / Fried Parsley, Red Wine Jus*

**Rosemary Roasted Gulf Shrimp** / *Creamy Garlic Grits, Xérès-Vinegar Reduction*

**Long Braised Chicken Thigh** / *Ragoût over Risotto Parmesan Cheese*

**Belgian Endive Salad** / *Weakley Orchard Apples, Radicchio  
Maytag Blue Cheese, Red Wine-Mustard Vinaigrette*

**Bibb Lettuce Wedges** / *Green Goddess Dressing, Anchovies  
Pulled Bread Croutons*

**Entrée**

*Served with a selection of two seasonal side dishes*

**Braised Monk Fish “Osso Bucco”**  
*Butternut Squash Purée*

**Steamed Mussels**  
*Classic White Wine, Roasted Garlic & Parsley*

**Grilled & Roasted Hanger Steak**  
*Red Wine Mashed Potatoes, Red Wine Jus*

**Slow Roasted Tenderloin of Pork**  
*White Bean Ragoût, Sautéed Mushrooms*

**Roasted Duck Breast**  
*Roasted Château Potato with Thyme, Coriander, Honey & Cider Vinegar Reduction*

**Dessert**

**Belgian Waffle**

**Gâteau of Chocolate**

**Belgian Bread Pudding** / *Spiced Pumpkin Custard with Rum Soaked Raisins, Candied Pecans, Warm Rum Sauce*

**Pear & Cinnamon Tarte Tatin** / *Cinnamon-Honey Ice Cream*

**Classic Crème Brûlée**



*Menu #3 – Four Courses \$85 per person exclusive of tax & gratuity  
Preselect two options per course to be served family style*

### Starters

**Steamed Mussels** / *Classic White Wine, Roasted Garlic & Parsley*

**Seasonal Oysters on the Half Shell** / *Apple, Kasteel Rouge Beer & Shallot Mignonette*

**Jumbo Lump Crabcake** / *Watercress Salad, Traditional Rémoulade*

**Coriander & Honey Glazed Pork Belly** / *Chestnut & Green Apple Ragoût*

### Salads

#### **Belgian Endive Salad**

*Weakley Orchard Apples, Radicchio*

*Maytag Blue Cheese, Red Wine-Mustard Vinaigrette*

#### **Salad Frisée**

*Red Onion, Bacon Lardons, Poached Farm Egg*

*Gruyère Cheese Points, Pickled Shallot Vinaigrette*

#### **Slow Roasted Beet Salad**

*Pickled Red Onions, Goat Cheese, Hazelnuts, Local Greens, Lemon Balsamic Vinaigrette*

### Entrée

*Served with a selection of two seasonal side dishes*

#### **Green Herb Roasted Swordfish**

*Lemon Risotto, Shaved Parmesan*

#### **Pan Seared Local Rockfish**

*Creamy Garlic Polenta, Pearl Onions, Beurre Rouge*

#### **3 Peppercorn Seared Tenderloin of Beef**

*Macaire Potato, Madeira Sauce*

#### **Rosemary Roasted Double Lamb Chops**

*Scalloped Potatoes*

### Dessert

#### **Belgian Waffle**

#### **Gâteau of Chocolate**

**Belgian Bread Pudding** / *Spiced Pumpkin Custard with Rum, Soaked Raisins, Candied Pecans, Warm Rum Sauce*

**Pear & Cinnamon Tarte Tatin** / *Cinnamon-Honey Ice Cream*

**Classic Crème Brûlée**

Seasonal Vegetables

**Gratin of Cauliflower**

**Stompe / Purée of Root Vegetables & Butter**

**Brussel Sprouts with Bacon**

**Maple & Butternut Squash Purée**

**Honey Glazed Baby Carrots**

**Cream of Hot House Spinach**

**Tourné of Root Vegetables with Rosemary, Honey & Lemon**

**Ratatouille with Oregano & Plum Tomato**

