



## *Private Dining & Events Package*

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Welcome to Slate Wine Bar + Bistro. Thank you for considering us for your next private event. We created this private event package in hopes to ease the stresses of event planning. It's our policy to always strive to accommodate your needs; including menu options, budgets, and other important factors involved in event planning. Although we try to be comprehensive with this events package, we are more than happy to further customize your event in terms of style, food, and beverage. From cocktail style parties to sit down dinners and Wine Tastings, Slate Wine Bar + Bistro is here to ensure your next event is one to remember. Booking events are subject to availability.

*Cocktail Style Events*



*Sit-down lunches, brunches or dinners*





## Cocktail Style Events – Sample Food Menus

Based on 20 people

<p><b><u>Light Hors D'Oeuvres Menu \$15 per person</u></b>          Cheese &amp; Fruit Platter. Bruschetta Pomodoro.          Mini Crab Cakes. Duck Confit Egg Rolls.          Mini Pork Sliders</p>	<p><b><u>Heavy Appetizers Menu-A \$25 per person</u></b>          Cheese &amp; Fruit Platter. Bruschetta Pomodoro.          Coconut Shrimp. Mini Crab Cakes.          Duck Confit Egg Rolls.          Mini Pork Sliders. Petite Steaks Au Poivre.</p>
<p><b><u>Heavy Appetizers Menu- B \$35 per person</u></b>          Cheese &amp; Fruit Platter. Charcuterie Board.          Bruschetta Pomodoro. Mini Veggie Quiches.          Coconut Shrimp. Mini Crab Cakes.          Duck Confit Egg Rolls. Mini Pork Sliders.          Bacon Wrapped Dates w/ Goat Cheese.          Petite Steaks Au Poivre</p>	<p><b><u>Full Dinner Menu \$45 per person</u></b>          Cheese &amp; Fruit Platter. Mini Crab Cakes.          Duck Confit Egg Rolls.          Baked Salmon          Roasted Beef Tenderloin Au Poivre          Veggie Risotto. Mix Green Salad.          Mini Brownies.</p>
<p><b><u>Paella Dinner Menu \$35 per person</u></b>          Cheese &amp; Fruit Platter. Mini Crab Cakes.          Duck Confit Egg Rolls.          Seafood Paella. Valencian Paella.          Mix Green Salad          Mini Vanilla Cupcakes.</p>	<p><b><u>Chef's Dinner Menu \$65 per person</u></b>          Cheese &amp; Fruit Platter. Mini Crab Cakes.          Coconut Shrimp. Duck Confit Egg Rolls.          Baked Salmon          Roasted Beef Tenderloin Au Poivre          Valencian Paella. Mix Green Salad          Mini Vanilla Cupcakes. Mini Brownies.</p>
<p><b><u>Brunch Menu-A \$20 per person</u></b>          Chicken &amp; Waffles          Cheese &amp; Spinach Frittata          Home-Fries, Mixed Fruit          Breads &amp; Mixed Pastries          Sodas, Coffee and Tea, Orange Juice</p>	<p><b><u>Brunch Menu-B \$32 per person</u></b>          Smoked Salmon Platter - <i>Capers, cream cheese, lemon</i>          French Toast w/mix berries compote &amp; syrups          Cheese &amp; Spinach Frittata          Home-Fries, Bacon, Mixed Fruit          Breads &amp; Mixed Pastries          Sodas, Coffee and Tea, Orange Juice</p>



## Cocktail Style Events - Itemized

<p><u>Priced per Piece Unless Specified</u></p> <p>Deviled Eggs \$3          Gougere Style Cheese <i>Puffs</i> \$2.5          Shishito Pepper \$2          Ahi Tuna Served over Cucumber \$3.50          Serrano Wrapped Cantaloupe \$2.50          Bruschetta Pomodoro \$2.50          Mini Veggie Quiches \$3.50          Bacon Wrapped Dates &amp; Goat Cheese \$3          Fish Taco, Beer Battered Cod, Pico de Gallo, Chipotle Aioli, Corn Tortilla \$4          Chicken/Bacon Taco Grilled Chicken, Crispy Bacon, Pico de Gallo, Chipotle Aioli, Corn Tortilla \$4          Mini Pork Sliders \$3          Iced Gulf Prawn \$4          Coconut Shrimp <i>Sweet Chili Sauce</i> \$5          Mini Crab Cakes <i>Tartar Sauce</i> \$3.50          Chicken Skewers Barbeque Sauce \$3.50          Duck Confit Egg Roll <i>Hoisin Spicy Soy Sauce</i> \$5          Petite Steak Béarnaise \$6          Petite Steak Au Poivre \$6</p> <p><u>Platters</u></p> <p>The Vegetarian Crudité (P) \$40  <i>Arrangement of Seasonal Vegetables</i>          Sliced Fruit (P) \$50  <i>Arrangement of Seasonal Fruit</i>          Assortment of Cheese (P) \$60  <i>Artisan Cheese – Grapes – Crostini</i>          Cheese &amp; Fruit Board (P) \$70  <i>Artisan Cheese – Fresh Fruit – Crostini</i>          Charcuterie Board (P) \$75  <i>Delicately Sliced House Meats</i>          House Cured Salmon (P) \$80  <i>Vodka-Dill Cured – Crème Fraiche – Crostini –</i></p>	<p><u>Carving Boards</u> <i>Serve Approx 25 People</i></p> <p>Roasted Turkey Breast \$185          Baked Salmon \$175          Country Ham \$220          Roasted Rosemary Leg of Lamb \$225          Roasted Beef Tenderloin Au Poivre \$250</p> <p><u>Award Winning Paellas</u> <i>Priced per Person</i></p> <p>Veggie Paella <i>Artichokes, Red Peppers, Cauliflower, Eggplant</i> \$20          Seafood Paella <i>Calamari, Shrimp &amp; Fish</i> \$22          Valencian Paella <i>Chicken, Rabbit, Veggies</i> \$22</p> <p><u>Pastas &amp; Risotto</u> <i>Half Servings</i></p> <p>Chicken Alfredo \$10          Denia Shrimp &amp; Chorizo <i>Farfalle Pasta</i> \$12          Ham Mac + Cheese \$11          Veggie Risotto \$12</p> <p><u>Sides</u> <i>Priced per Person</i></p> <p>Mixed Greens Salad \$7          Caesar Salad \$8          Sautéed Seasonal Veggies \$6          Variety Sautéed Mushrooms \$6</p> <p><u>Desserts</u> <i>House-Made</i></p> <p>Mini Vanilla Cupcakes \$5          Mini Brownies \$5          Mini Desserts + Coffee \$12  <i>Assorted Desserts – Fresh Coffee</i>          Strawberry Tres Leches Cake \$80  <i>Latin Sponge Cake – Fresh Strawberries Serves 8 People</i>          Strawberry Tres Leches Cake \$150  <i>Latin Sponge Cake – Fresh Strawberries Serves 15 People</i></p>
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## Sit-down Meals

### Price Fixed Menu for Sit-Down Lunches

Three Course Menu – \$29 per person

#### Family Style Starters

**Cheese Platters**, *Three types of different cheeses with crostinis*

**Cajun Shrimp**, *Lime, Garlic, Cajun Spices (gf)*

**Duck Egg Rolls**, *Hoisin Chili Soy Sauce*

#### Entree

**Seasonal Risotto**, *Freshly Shaved Parmesan - (gf) (v)*

*or*

**From the Sea**

*or*

**Steak Frites**, *Hanger Steak, Chimichurri Sauce, Fries*

#### Family Style Desserts

**Warm Fudge Brownie**

**Tres Leches Cake**, *Latin sponge cake with 3 types of milk*

### Price Fixed Menu for Sit-Down Brunches

Three Course Menu – \$24 per person

#### Family Style Starters

**Cheese Platters**, *Three types of different cheeses with crostinis*

**Cajun Shrimp**, *Lime, Garlic, Cajun Spices (gf)*

**Duck Egg Rolls**, *Hoisin Chili Soy Sauce*

#### Entree

**Vanilla French Toast**, *Cinnamon, bacon or chorizo*

*or*

**Chicken + Waffles**, *side of fruit*

*or*

**Slate Burger**, *LTO, Gruyere Cheese, Herb Mayo, Fries*

#### Family Style Desserts

**Warm Fudge Brownie**

**Tres Leches Cake**, *Latin sponge cake with 3 types of milk*



## Sit-down Meals

### *Price Fixed Menu for Sit-Down Dinner*

Three Course Menu – \$29 per person

#### Starter

**Slate House Salad**, *Mixed Greens, Carrots, Dijon Vinaigrette (gf) (v)*  
*or*

**Duck Breast Egg Rolls**, *Hoisin Chili Soy Sauce*

#### Entree

**Seasonal Risotto**, *Freshly Shaved Parmesan - (gf) (v)*  
*or*

**Ahi Tuna Burger**, *Caramelized Onions, Chipotle Aioli, Brioche Bun, Fries*  
*or*

**Duck Confit with Cortecce Pasta**, *Sundried Tomato Red Wine Sauce*  
*or*

**Slate Burger**, *LTO, Gruyere Cheese, Herb Mayo, Fries*

#### Dessert

**Warm Fudge Brownie**

*or*

**Tres Leches Cake**, *Latin sponge cake with 3 types of milk*

### *Price Fixed Menu for Sit-Down Dinner*

Three Course Menu – \$39 per person

#### Starter

**Slate House Salad**, *Mixed Greens, Carrots, Dijon Vinaigrette (gf) (v)*  
*or*

**Cajun Shrimp**, *Lime, Garlic, Cajun Spices (gf)*  
*or*

**Duck Breast Egg Rolls**, *Hoisin Chili Soy Sauce*

#### Entree

**Seasonal Risotto**, *Freshly Shaved Parmesan - (gf) (v)*  
*or*

#### **From the Sea**

*or*

**Duck Confit with Cortecce Pasta**, *Sundried Tomato Red Wine Sauce*  
*or*

**Filet Mignon**, *Brandy Peppercorn Sauce, Wild Mushrooms, Marble Potatoes (gf)*

#### Dessert

**Warm Fudge Brownie**

*or*

**Tres Leches Cake**, *Latin sponge cake with 3 types of milk*



## Sit-down Meals

### Price Fixed Menu for Sit-Down Dinner

Five Course Menu – 60 per person

#### First Course

*Chef Mini Bites*

#### Second Course

*Duck Breast Egg Rolls*

*or*

*Pan Seared Sea Scallops, Polenta Cake, Beurre Blanc*

#### Third Course

**Seasonal Risotto, Freshly Shaved Parmesan - (gf) (v)**

*or*

**Duck Confit with Cortecce Pasta, Sundried Tomato Red Wine Sauce**

#### Fourth Course

**Chesapeake Jumbo Lump Crab Cake, Roasted Marble Potatoes, Tartar Sauce**

*or*

**Rack of Lamb, Rosemary Red Wine Sauce, Poor Man's Potatoes (gf)**

*or*

**Filet Mignon, Brandy Peppercorn Sauce, Wild Mushrooms, Marble Potatoes (gf)**

#### Fifth Course

**Warm Fudge Brownie**

*or*

**Tres Leches Cake, Latin sponge cake with 3 types of milk**



## Drink Options

<b><u>Per Consumption</u></b>	<b><u>Open Bar</u></b> <i>Per Person</i>
Bar HH Draft Beer \$5	Rail/Beer/H. Wine 2 Hours \$25
Bar HH Wine by the Glass \$7	Rail/Beer/H. Wine Extra Hour \$10
Bar Draft Beers \$6	Call/Beer/L1 Wine 2 Hours \$35
Bar House Wines by the Glass \$10	Call/Beer/L1 Wine Extra Hour \$15
*Bar Cocktails/Liquor *TBD	
<i>*Estimated Based on Choice</i>	
Bar Wines by the Glass \$10-\$16	
Bar (Wine List Bottles) *TBD	
Bar (Wine Tasting - 3 Wines) \$15	
Bar (Wine Tasting - 4 Wines) \$20	
Bar (Custom Wine Tasting) *TBD	