



## *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. Veracruz Crostini.          Mini Crab Cakes. Smoked Chicken Egg Rolls.          Mini Pork Sliders</p>	<p><b><u>Heavy Appetizers Menu-A \$25 per person</u></b>          Cheese &amp; Fruit Platter. Veracruz Crostini.          Cajun Shrimp. Mini Crab Cakes.          Smoked Chicken 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.          Veracruz Crostini. Mini Veggie Quiches.          Cajun Shrimp. Mini Crab Cakes.          Smoked Chicken 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.          Smoked Chicken Egg Rolls.          Baked Salmon          Roasted Beef Tenderloin Au Poivre          Veggie Risotto or Farmer's Paella.          Mix Green Salad.          Mini Brownies.</p>
<p><b><u>Paella Dinner Menu \$45 per person</u></b>          Cheese &amp; Fruit Platter. Mini Crab Cakes.          Smoked Chicken Egg Rolls.          Any Two Paellas.          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.          Cajun Shrimp. Smoked Chicken Egg Rolls.          Baked Salmon          Roasted Beef Tenderloin Au Poivre          D.O. 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>



## 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

**Farmer's Paella**, *Garden Vegetables, Valencian Rice, Saffron - (gf) (v)*

*or*

#### **From the Sea**

*or*

**Steak Frites**, *Hanger Steak, Red Pepper 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 Benedict**, *Two Poached Eggs, Cured Ham, Hollandaise, Home 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** – \$36 per person (Ask for the monthly options)  
Please look at our current dinner menu for the **Three Course Menu**,  
which is based on our **House Classics**.  
If your event is in a future month, menu offerings can still be available.

#### Starter

*Three options or Family Style*

#### Entree

*Three options*

#### Dessert

*Two options or Family Style*

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

**Chef's Tasting Menu** (Four Courses) – \$45 per person  
Please look at our current dinner menu for the **Chef's Tasting Menu**,  
which is based on the **Monthly Specials**.  
If your event is in a future month, menu offerings can still be available.

#### Mini Bite

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#### Starter

*Three options or Family Style*

#### Entree

*Three options*

#### Dessert

*Two options or Family Style*



## Special Order House Specialties

### Award Winning Paellas & Rice Dishes

*Served with Valencian (Senia, Albufera or Bomba) Rice & Saffron*

**Farmer's Paella** – Garden Vegetables (Vegan)

**Arrós a Banda** – Cuttlefish & Shrimp

**Alicante Seafood Paella** – Clams, Prawns, Shrimp & Calamari

**D.O. Valencian Paella** – Official Valencian Paella with Chicken, Rabbit, Runner & Lima Beans

**Denia Paella** – Valencian Paella with Shrimp

**Arrós al Forn** – Oven finished with Chicken, Pork, Garbanzo Beans, Black Sausage

**Hunter's Paella** – Duck, Foie Gras, Asparagus, Black Trump Mushrooms, Cauliflower

### Roasted Pig

*Minimum of 8 people*

### **Sucking Pig A Bairrada**

Served with Roasted Potatoes & Oranges

### House Made Cakes or Cup Cakes

Strawberry Tres Leches Cake (not available in Cup Cakes)

Vanilla Cake with Vanilla Frosting

Vanilla Cake with Chocolate Frosting

Chocolate Cake with Vanilla Frosting

Chocolate Cake with Chocolate Frosting

Red Velvet Cake with Cream Cheese Frosting



## 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	