



# Private Events & Celebration Guide

WASHINGTON, DC

barbouzard

An invitation to l'art de vivre



# barbouzard *A dinner that becomes a memory*

At Barbouzard, private dining is more than a gathering. It is an experience shaped by Riviera elegance, seasonal cuisine, and the pleasure of sharing exceptional food and wine.

Whether hosting an intimate dinner between friends, a milestone celebration, or a refined corporate reception, our spaces are designed to feel warm, glamorous, and effortless. From curated menus rooted in Mediterranean tradition to thoughtful service and Champagne-forward moments, every detail of your event is composed with intention.

Bienvenue chez Barbouzard.

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# Express Dinner

**3-Course \$85**

A streamlined pre-fix experience designed for elegance, efficiency and pleasure

## Appetizer

### Caesar Salad

baby romaine, anchovy Caesar dressing, crouton, parmesan cheese

### Roasted Cauliflower Zaatar

beet, tahini sauce, barberries and mint, multi-seeds cracker **V/GF/CN**

## Entree

### Rigatoni Pomodoro

silky cherry tomato sauce, garlic, basil **V or V+**

### Saumon Vapeur

steamed salmon, wilted spinach, butter milk & basil emulsion, salmon caviar **GF**

## Dessert

### Nocturne

all chocolate, ultra-rich cake, layered with velvety ganache and a glossy cocoa glaze. Hints of Espelette chili and safron finished with whisper of sea salt

### Vanilla & Black-Currant Vacherin

meringue with vanilla ice cream, whipped cream, and black currant coulis

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food borne illness. Restaurant does not assume liability for accidental cross contamination

**SH** - Shellfish | **DF** - DairyFree | **GF** - GlutenFree | **V** - Vegetarian | **V+** - Vegan | **CN** - Contains Nuts | **CP** - Contains Pork



# Signature Dinner

3-Course \$125 | 4-Course \$145 | 5-Course \$170

Select 2 options per course | Additional selections are available for \$25/person/course

## For The Table

### Panisse & Scallion

olive oil & chickpea pancakes, scallion foam,  
pine nuts, sumac GF/CN/V

### Gougères

savory, warm, airy pastry cheese puff  
Comté cheese sauce V

### “Faux Gras” Opéra

brioche, duck & chicken liver, preserved  
cherry, port jelly

### Poivron Rouge Confit

slow-cooked red bell pepper in olive oil, Calabrian  
anchovy and Niçoise olive DF/GF

## Appetizer

### Caesar Salad

baby romaine, anchovy Caesar dressing,  
crouton, parmesan cheese

### Roasted Cauliflower Zaatar

beet, tahini sauce, barberries  
and mint, multi-seeds cracker V/GF/CN

### Burrata & Feta

chickpea Greek salad, naan crouton V

### Grilled Octopus

spicy puttanesca sauce, preserve lemon,  
olives, teardrop pepper DF/GF

## Pasta

### Rigatoni Pomodoro

silky cherry tomato sauce,  
garlic, basil V or V+

### Linguine alle Vongole

clams, white wine, garlic espelette  
parsley, lemon zest, breadcrumbs, DF/SH

### Lapin à la Marseillaise

campanelle, rabbit ragout, white wine,  
tomato, mushroom, olive, Pecorino CP

## Entree

### Grilled Half Chicken

semi boneless young organic chicken,  
tarragon, aged red wine vinegar sauce,  
pomme frites, provencal green beans GF

### Hanger Steak Au Poivre

Black angus hanger steak, pomme frites &  
green beans, served with green  
peppercorn sauce GF

### Loup de Mer au Fenouil

branzino filet, served  
boneless, Chermoula sauce, fennel pollen  
saffron potato, confit tomato, grilled lemon GF/DF

## Dessert

### Le Rocher Monte Carlo

Jivara milk chocolate mousse, soft praline core,  
crunchy chocolate shell, hazelnut flan. CN

### Nocturne

all chocolate, ultra-rich cake, layered with velvety ganache and a glossy cocoa glaze.  
Hints of Espelette chili and saffron finished with whisper of sea salt

### Warm Medjool Date Pudding

cardamom toffee sauce, halva ice cream, toasted sesame seeds

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# Prestige Dinner

3-Course \$175 | 4-Course \$195

Select 2 options per course | Additional selections are available for \$25/person/course

## Hors d'oeuvres

### Tuna Tartare

yellowfin tuna, avocado, finger lime, tobiko, crunchy potato, mushroom ponzu  
DF

### Cured Hamachi Crudo

prickly pear, serrano chili, apple & cucumber, consommé, seaweed, pomegranate, cilantro oil  
DF/GF

### Jumbo Shrimp /4 pc

cocktail sauce  
DF/GF/SH

### Oysters (Half Shell)

CHINCOTEAGUE, WELLFLEET, PINK MOON, IRISH POINT

### Steak Tartare

raw beef tenderloin, classic seasoning, cubed fries  
DF/GF

### Scallops A La Plancha

curry-lemongrass-ginger emulsion, corn royale, kombu  
3 hokkaido scallops  
CN/SH

## Pasta

### Lobster à l'Américaine

linguine, poached lobster, bisque, cognac, espelette  
SH

### Linguine alle Vongole

clams, white wine, garlic espelette, parsley, lemon zest, breadcrumbs  
DF/SH

### Daube de Boeuf Rigatoni

braised Beef Paleron in a red wine sauce, carrot, pearl onion, lardon button mushroom, rigatoni  
CP

### Lapin à la Marseillaise

campanelle, rabbit ragout, white wine, tomato, mushroom, olive, Pecorino  
CP

### Ravioli Cacio e Pepe

ravioli in a creamy Pecorino Romano and black pepper sauce.

## Entree

### Loup de Mer au Fenouil

branzino filet, served boneless, Chermoula sauce, fennel pollen saffron potato, confit tomato, grilled lemon  
GF/DF

### Steamed Halibut & Mussel Dugléré

leeks, potato, preserved lemon, capers, diced confit tomato  
GF/SH

### Filet Mignon

8 oz center cut with pomme frites

### Duo of Lamb

confit lamb shoulder & ratatouille pastilla, roasted lamb loin, black garlic and mint sauce  
DF

## Dessert

### Nocturne

all chocolate, ultra-rich cake, layered with velvety ganache and a glossy cocoa glaze. Hints of Espelette chili and safron finished with whisper of sea salt

### Poire Belle Michèle

bergamot poached Barlett pear, silky white chocolate cream, caramelia chocolat glaze, hazelnut financier, marzipan crème Anglaise  
CN

### Caviamisu

tiramisu, light marscapone cream, coffee liqueur & amaretto, lady fingers, chocolate pearls

### Le Rocher Monte Carlo

Jivara milk chocolate mousse, soft praline core, crunchy chocolate shell, hazelnut flan  
CN

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# Express Lunch

2-Course \$38 | 3-Course \$55

A streamlined pre-fix experience designed for elegance, efficiency and pleasure

## Hors d'oeuvres

### Mixed Greens\*

confit shallot, dijon mustard, aged  
cherry vinegar & fines herbs vinaigrette **DF/V+**

### Caesar Salad

baby romaine, anchovy Caesar dressing,  
crouton, parmesan cheese

## Entree

### Saumon à L'Oseille

lightly seared salmon, wilted  
spinach and sorrel sauce,  
salmon caviar **GF**

### Pomodoro

silky cherry tomato sauce,  
garlic, basil **V/V+**

## Dessert

### Nocturne

all chocolate, ultra-rich cake, layered with velvety ganache  
and a glossy cocoa glaze. Hints of Espelette  
chili and saffron finished with whisper of sea salt

### Vanilla & Black-Currant Vacherin

meringue with vanilla ice cream, whipped cream, and  
black currant coulis

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risk of food borne illness. Restaurant does not assume liability for accidental cross contamination

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# Executive Lunch

3-Course \$58

Select 2 options per course | Additional selections for \$25/person/course

## Hors d'oeuvres

### Caesar Salad

baby romaine, anchovy Caesar dressing, crouton, parmesan cheese

### Mixed Greens\*

confit shallot, dijon mustard, aged cherry vinegar & fines herbs vinaigrette **DF/V+**

### Roasted Cauliflower Zaatar

beet, tahini sauce, barberries and mint, multi-seeds cracker **V/GF/CN**

### Burrata & Feta

chickpea Greek salad, naan crouton **V**

### Boulettes de Viandes

2 veal, pork & beef meatballs in a tomato-basil sauce, grated pecorino **CP**

### Chopped Salade Niçoise\*

confit tuna, tomato, basil, cucumber, bell pepper, caper, green bean, potato, egg, radish, scallion & anchovy vinaigrette **DF/GF**

## Entree

### Rigatoni Pomodoro

silky cherry tomato sauce, garlic, basil **V or V+**

### Merguez

grilled lamb & beef sausage, soft polenta, grilled onion, spicy tomato sauce, parsley salad **GF**

### Saumon Vapeur

steamed salmon, wilted spinach, butter milk & basil emulsion, salmon caviar **GF**

### Wagyu Cheeseburger

double patty, lettuce, tomato, onion, marie rose sauce, sesame potato bun, pommes frites. Add bacon: +2

### Leeks Quiche

Savory tart with braised leeks and gruyère cheese custard served with fries & salad **V**

### Daube de Boeuf Provençale

braised Beef Paleron in a red wine sauce, carrot, pearl onion, lardon button mushroom, rigatoni **CP**

### Crêpes Basques

Thin savory pancakes stuffed with rotisserie chicken, confit bell pepper, grilled onion & roasted tomato

## Dessert

### Nocturne

all chocolate, ultra-rich cake, layered with velvety ganache and a glossy cocoa glaze. Hints of Espelette chili and saffron finished with whisper of sea salt

### Le Grand Rocher Monte Carlo

Jivara milk chocolate mousse, soft praline core, crunchy chocolate shell, hazelnut flan. **CN**

### Vanilla & Black-Currant Vacherin

meringue with vanilla ice cream, whipped cream, and black currant coulis

### Tahitian Vanilla Crème Brûlée

silken custard with caramelized sugar, buttery almond streusel and a bright strawberry tarragon sorbet **CN**

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# Prestige Lunch

3-Course \$88

A streamlined pre-fix experience designed for elegance, efficiency and pleasure

Select 2 Options per Course | Additional selections available for \$25/person/course

## Hors d'oeuvres

### Tuna Tartare

yellowfin tuna, avocado, finger lime, tobiko, crunchy potato, mushroom ponzu  
DF

### Cured Hamachi Crudo

prickly pear, serrano chili, apple & cucumber, consommé, seaweed, pomegranate, cilantro oil DF/GF

### Jumbo Shrimp /4 pc

cocktail sauce DF/GF/SH

### Oysters (Half Shell)

CHINCOTEAGUE, WELLFLEET, PINK MOON, IRISH POINT

### Steak Tartare

raw beef tenderloin, classic seasoning, cubed fries  
DF/GF

### Grilled Octopus

spicy puttanesca sauce, chorizo, preserve lemon, picholine olive, teardrop pepper DF/GF/CP

## Entree

### Linguine alle Vongole

clams, white wine, garlic espelette, parsley, lemon zest, breadcrumbs  
DF/SH

### Grilled Half Chicken

semi boneless young organic chicken, tarragon, aged red wine vinegar sauce, pomme frites, provencal green beans GF

### Loup de Mer au Fenouil

branzino filet, served boneless, Chermoula sauce, fennel pollen saffron potato, confit tomato, grilled lemon  
GF/DF

### Hanger Steak Au Poivre

black angus hanger steak, pomme frites & green beans, served with green peppercorn sauce GF

### Ravioli Cacio e Pepe

ravioli in a creamy Pecorino Romano and black pepper sauce.

## Dessert

### Nocturne

all chocolate, ultra-rich cake, layered with velvety ganache and a glossy cocoa glaze. Hints of Espelette chili and saffron finished with whisper of sea salt

### Le Rocher Monte Carlo

Jivara milk chocolate mousse, soft praline core, crunchy chocolate shell, hazelnut flan. CN

### Vanilla & Black-Currant Vacherin

meringue with vanilla ice cream, whipped cream, and black currant coulis

### Caviamisu

tiramisu, light marscapone cream, coffee liqueur & amaretto, lady fingers, chocolate pearls

### Tahitian Vanilla Crème Brûlée

silken custard with caramelized sugar, buttery almond streusel and a bright strawberry tarragon sorbet CN

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# Brunch Family Style

2-Course \$65 | 3-Course \$85 | 4-Course \$99

Select 3 options per course

Additional selections are available for \$25/person/course (8 person minimum)

## First Course

### Viennoserie Maison

butter croissant, pain au chocolat,  
almond croissant **CN**

### Baguette French Toast

vanilla custard, grilled poached  
peach, fresh raspberry and almond

### Fresh Fruit Plate

seasonal fruit salad  
**V+/DF/GF**

### Coconut, Oat & Chia parfait

fresh berries, almonds  
**CN/DF/GF**

### Blueberry Pancakes

honey lemon mascarpone,  
thyme crumble **CN**

## Second Course

### Smoked Fish Towers

#### Cold Smoked Salmon & Salmon Roe, Hot Smoked Trout, Whitefish Salad

served with: tomato, cucumber, red onion, capers, olives, creme fraiche and herbs, brioche,  
english muffin, multigrain bread, cream cheese (No Substitutions Please)

### Burrata & Feta

mediterranean chickpea  
salad, naan crouton **V**

### Grilled Octopus

spicy puttanesca sauce, chorizo, preserve lemon,  
picholine olive, teardrop pepper **DF/GF/CP**

### Oysters (Half Shell)

Chincoteague, Wellfleet,  
Pink Moon, Irish Point

### Cured Hamachi Crudo

prickly pear, serrano chili, apple &  
cucumber, consommé, seaweed,  
pomegranate, cilantro oil **DF/GF**

### Jumbo Shrimp /4 pc

cocktail sauce  
**DF/GF/SH**

### Caesar Salad

baby romaine, anchovy Caesar dressing,  
crouton, parmesan cheese

## Third Course

### Omelette Riviera

manouri cheese, tomato,  
preserved lemon, caviar beurre  
blanc, chive oil, pomme frites **GF**

### Crêpes Basques

Thin savory pancake stuffed with rotisserie chicken,  
confit bell pepper, grilled red onion, & roasted tomato,  
served with piperade sauce and feta crumble

### Leeks Quiche

Savory tart with braised leeks  
and gruyère cheese custard  
served with fries & salad **V**

### Grilled Roast Beef

Slow-cooked chuck sirloin,  
creamy corn polenta, roasted  
green beans, bordelaise  
sauce **GF**

### Loup de Mer

branzino filet, served boneless,  
chermoula sauce, fennel pollen, saffron  
potato, confit tomato, grilled lemon **DF/GF**

### Lobster à l'Americaine

linguine, white wine,  
garlic espelette, parsley,  
lemon zest, breadcrumbs **SH**

### Steak Tartare

raw beef tenderloin  
classic seasoning,  
cubed fries **GF/DF**

## Fourth Course

### Nocturne

all chocolate, ultra-rich cake, layered with velvety  
ganache & a glossy cocoa glaze. Hints of Espelette  
chili and safron finished with whisper of sea salt

### Caviamisu

tiramisu, light marscapone cream,  
coffee liqueur & amaretto,  
lady fingers, chocolate pearls

### Le Rocher Monte Carlo

Jivara milk chocolate mousse,  
soft praline core, crunchy chocolate  
shell, hazelnut flan. **CN**

### Warm Medjool Date Pudding

cardamom toffee sauce, halva ice cream,  
toasted sesame seeds

### Vanilla & Black-Currant Vacherin

meringue with vanilla ice cream,  
whipped cream, and black currant coulis



# Brunch Buffet

**\$55 per Person**

**Available Saturday/Sunday Brunch only | Minimum 30 people  
Stationary Brunch Only | Rental Equipment NOT Included**

## Smoked Fish Towers

### Cold Smoked Salmon & Salmon Roe, Hot Smoked Trout, Whitefish Salad

served with: tomato, cucumber, red onion, capers, olives, creme fraiche and herbs, brioche,  
English muffin, multigrain bread, cream cheese

## Viennoiserie Maison

butter croissant, pain au chocolat, almond croissant  
assortment of housemade viennoiserie

CN

## Fresh Fruit Plate

seasonal fruit salad

V+/DF/GF

## Scrambled Eggs

## Bacon

## Home Fries

## Coconut, Oat & Chia parfait

fresh berries, almonds

CN/DF/GF

## Blueberry Pancakes

honey lemon  
mascarpone, thyme crumble

CN

## Fromages

Sample selection – subject to change.

### Alp Blossom

pasteurized cow's milk,  
from Austria, nutty, floral,  
slightly tangy notes,  
rolled in dried alpine flowers

### Bijou

pasteurized goat's milk,  
from Vermont, creamy,  
bright, citrusy, nutty  
notes, mushroom, earthy

### Fromager D'Affinois

pasteurized cow's milk,  
Rhone, FR lusciously creamy,  
delicate sweetness,  
minimal tang or earthiness

### Colston Bassett

pasteurized cow's milk,  
ENG rich, creamy  
and complex,  
medium sharp

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# Buffet Stations

Price per person | Minimum 30 people

## Hors d'oeuvres

### Mediterranean Chickpea Salad

tomato, cucumber, bell pepper, capers, green beans, potato, raddish, basil, teardrop pepper, light citrus vinaigrette. \$26

### Smoked Fish Display

Smoked salmon, smoked trout, whitefish salad, served with tomato, red onion, cucumber, lemon, brioche and multigrain toast \$29

### Cheese and Charcuterie Station

Fine selection of cheese and charcuterie serve with fig jam, marcona almonds, fruit mostarda, fresh grape, dried fruit bread, baguette, balsamic vinegar \$27

### Roasted cauliflower Zatar

beet & tahini sauce, barberries, mint and multigrain cracker \$25

## Pasta

### Rigatoni Pomodoro

silki cherry tomato sauce, basil \$28

### Lobster à l'americaine

linguine, poached lobster, bisque, cognac, espelette \$48

### Lapin à la Marseillaise

campanelle, rabbit ragout, white wine, tomato, mushroom, olive, pecorino. \$34

## Entrees

### Grilled Loup de Mer

fennel, confit tomato, saffron potato, chermoula sauce. \$48

### Grilled Lamb Chop

herbs de Provence, creamy polenta, black garlic and mint sauce. \$58

### Prime New Strip Roast

pomme purre, bordelaise sauce \$59

## Sides

### Green beans

with persillade seasoning \$8

### Grilled broccolini

balsamic vinegar and black garlic dressing \$8

### Mashed potatoes

whippes with culture butter \$6



# Cocktail Event Canapés Selection

Priced per piece | Minimum order of 12 per selection

- Smoked Trout Rillettes Cream Puff \$6
- Lobster Marie-Rose Vol-au-Vent \$12
- Tuna Tartare, Tahitienne Lime Coconut Sauce \$8
- Blinis & Osetra Caviar, Crème fraîche, Scallion \$15
- Hamachi Tartare, Leche de Tigre, Passion Fruit \$8
- Tortilla Española, Potato & Light Spicy Tomato Sauce \$4
- Burrata Cone, Marjoram, Olive Tapenade \$6
- Smoked Salmon Tartlet, Miso / Kombu Crème Fraiche \$8
- Peekytoe Crab Tartlet, Confit Tomato & Bell Pepper, Dashi Gel \$13
- Beef Tenderloin Tartare in Pani Puri Shell with Cured Egg Yolk \$12
- Shrimp Cocktail with Cocktail sauce \$6
- Gougère (approx. 20 pieces) \$18
- Grilled Octopus, Puttanesca Sauce \$7
- Hokkaido Scallop, Curry Sauce, Pickle Kelp \$15
- Boulette de Viande (Pork, Veal & Beef), Pomodoro Sauce \$7
- Leek Quiche \$5
- Black Truffle Arancini \$7
- Ratatouille Flatbread \$6
- Escargot Croque Monsieur \$12
- Grilled Merguez Skewer, Chermoula Sauce \$5
- Oyster Shooter, Beurre Blanc & Caviar \$14
- Mini beef Wellington \$9
- Breaded Crab Cake, Saffron Aioli \$11

# Cheese & Charcuterie Stations

Serves 10 per order | \$250 each

- Fine charcuterie board, baguette, cornichon, giardinera, marcona almonds
- Imported premium cheese board, baguette, fig jam, grapes, honey.
- Smoked fish tower, brioche and multi-grain toast



*Pricing does not include tax or gratuity.  
All menus and pricing are subject to seasonal availability.*

# Raw Bar Display

Only if you rent the Champagne lounge, the Menton room or a full buy-out  
10 persons minimum \$400

- Tuna and Hamachi crudo
- Selection of oyster on the half shell, mignonette
- Shrimp cocktail
- Little neck clams
- Chilled mussels with safron aioli



# Enhancements & Table Experiences

To enrich your event and to help reach food & beverage minimums when needed, Barbouzard offers a curated selection of for-the-table experiences and shareable enhancements, designed to elevate the moment and encourage conviviality.

These may include:

**Seafood Towers**

**Oysters**

**Classic shrimp cocktail**

**Caviar Service**

**Chef's Shareable Medley**

**featuring items such as:**

**Prosciutto**

**Gougères, cheese puff**

**Brandade de morue with crostini**

**Confit bell peppers with olive oil & anchovies**

**Panisses & scallion foam**

**Mini crab & caviar tartlettes**



**Beverage enhancements are also available, including:**

**Top-tier Champagne Toast Upgrades**

**Premium Wine Selections**

**Our team is happy to collaborate with you to thoughtfully select the enhancements that complement your menu, your guests, and the spirit of your celebration.**

*Please ask us to help you have a perfect event.*

# Birthday Cakes

Celebrating a special occasion? Custom birthday cakes are available upon request and must be ordered in advance. Our cake selections and pricing vary based on size and design. Please contact our restaurant at [info@barbouzard.com](mailto:info@barbouzard.com) prior to your visit so we can make your celebration extra sweet.



# Mini Pastries

Minimum 2 dozen each | Price per piece

**Chocolate Mousse \$4**  
with raspberry coulis

**Jardin Framboise \$6**  
Layers of vanilla biscuit, raspberry coulis, white chocolate mousse, hazelnut praline, raspberry glaze

**Opera Cake \$5.50**  
Three layers of thin almond sponge cake, espresso butter cream, chocolate ganache

**Vanilla Cream Puff \$5**  
Choux pastry filled with vanilla crème patissière, powder sugar

**Coffee Eclair \$5.50**  
Choux pastry filled with coffee infused crème patissière, coffee glaze

**Lemon Meringue Tartelette \$6**  
Sweet pastry shell filled with lemon curd and torched italienne meringue

**Rocher Monte Carlo \$5.50**  
Chocolate-hazelnut, crisp praline strusel, gianduja ganache

**Mini Cheesecake \$4.50**  
Classic cheesecake with graham cracker crumbs crust, blackberry coulis

**Macaron \$6**

**Nocturne \$6**  
Bittersweet chocolate, moist chocolate cake, chocolate glaze, fleur de sel, safron sauce



# Beverage Packages

Priced per Person | Minimum of 12 Guests

Listed spirits may be subject to availability | Designated bartender available for \$300

## Wine & Beer

1 hour package = \$35 per person

2 hour package = \$70 per person

Additional hour = \$30 per person

**Barbouzard selection of red & white wine**

**Domestic & imported beer | soft drinks**

## Premium Bar

1 hour package = \$45 per person

2 hour package = \$90 per person

Additional hour = \$40 per person

**Barbouzard selection of red & white wine**

**Domestic & Imported Beer**

Tito's | Bombay Sapphire | Bacardi Superior | Makers Mark | Patron Silver | Dewars White Label

Assorted juices | soft drinks

## Ultra-Premium Bar

1 hour package = \$55 per person

2 hour package = \$100 per person

Additional hour = \$50 per person

**Barbouzard selection of red & white wine**

**Domestic & Imported Beer**

Grey Goose | Tanqueray Gin | Basil Hayden | Don Julio Blanco | Glenmorangie 12

Assorted juices | soft drinks

## Cocktail Menus

Specialty cocktails can be selected to enhance your event  
(maximum selection of 3 please).

Our team can create a customized cocktail menu based on your preferences,  
style, and overall inspiration of your event

## Wine

Wine pairing = \$125 per person

Sommelier presentation = \$300

***The full wine list is available upon request***

# Event Spaces & Experiences

Full buyout option with max seating of 160 guests total

## Riviera Dining Room

100 seated / 225 standing

A stunning, light-filled space inspired by the French Riviera, perfect for elegant dinners, receptions, and upscale celebrations. The room's refined ambiance and flexible layout make it ideal for both intimate gatherings and large-format events.



# Menton Private Dining Room

36-42 seated / 50-65 standing

Our signature private room blends warmth and refinement, offering an intimate setting for business dinners, family milestones, and elevated social occasions. A discreet, luxurious space where service and culinary artistry shine. This dining room features a big LED video wall for digital presentations.



# Royale Champagne Parlor

16 seated / 20 standing

A chic, sparkling hideaway dedicated to celebration. With its champagne-forward atmosphere and plush design, the Parlor is perfect for toasts, tastings, happy occasions, and elevated small gatherings that call for something truly special.



# Allure Bar & Lounge

12 seated / 50-75 standing

Where glamour meets energy. The Allure Lounge offers a stylish backdrop for cocktail soirées, networking receptions, and late-night gatherings. Expect bold flavors, curated drinks, and an unmistakable Barbouzard vibe.



# Terms & Conditions

## GENERAL INFORMATION

### BOOKING & DEPOSITS

Your event is not reserved or confirmed until all of the following have occurred:

- A fully executed Event Agreement has been received by Barbouzard.
- The required non-refundable deposit equal to fifty percent (50%) of the estimated total event cost has been received with cleared funds.
- The Client has received a written confirmation email from Barbouzard's Events Department.
- Final guest count ("Guaranteed Guest Count") and menu selections must be confirmed no later than seven (7) days prior to the Event date. Once submitted, the Guaranteed Guest Count may not be reduced.
- If a Guaranteed Guest Count is not received by the deadline, Barbouzard will use the highest estimated guest count stated in the Event Agreement or menu proposal as the Guaranteed Guest Count for billing purposes.

### PAYMENT TERMS

- For Events with an estimated total of less than \$7,500, the remaining balance may be paid in advance or charged at the conclusion of the Event using the authorized payment method on file.
- For Events with an estimated total of \$7,500 or more, the remaining balance must be paid in full no later than five (5) business days prior to the Event date.
- Any additional charges incurred during the Event, including but not limited to additional guests, overtime, or bar tabs, are due at the conclusion of the Event and will be charged to the authorized payment method on file.
- Client authorizes Barbouzard to charge all outstanding balances and applicable fees to the credit card on file. Once the final bill is reviewed and signed by the Client or Client Representative, the Client waives the right to dispute or contest such charges.

### FEES, GRATUITY & TAXES

Menu prices do include applicable fees and taxes, which are added as follows:

- Administrative Fee: 7% (not a gratuity and not distributed to service staff)
- Gratuity: 18% (distributed 100% to the service team)
- Sales Tax: 10% (or applicable District of Columbia rate)
- A Bartender's Fee of \$300 applies when a bartender is requested for the Event. Any additional staff requested for the event will incur a \$150 fee.
- Coat check is available for a \$150 fee.

### TAX EXEMPTION

- Tax-exempt organizations are required to submit a valid tax-exempt certificate at the time the signed contract is returned. No exemptions will be applied retroactively.

### CANCELLATION POLICY

- All deposits are non-refundable.
- Events canceled seventy-two (72) hours or more prior to the Event start time will not incur additional charges: however, the deposit will be retained and may be transferred to a future even within one (1) year, subject to availability.
- Events canceled less than seventy-two (72) hours prior to the Event start time will be charged the greater of the Food & Beverage Minimum or the full estimated cost of the Event, plus all applicable fees, gratuity, and taxes.
- Deposits may not be applied to à la carte dining.

### EVENT TIMING & OVERTIME

- Events are contracted for a specified time frame. A fifteen (15) minute grace period is provided following the scheduled Event end time.
- If guests remain in the Event space beyond the grace period, an Overtime Fee of \$25 per guest per half hour will apply, charged in thirty (30)-minute increments.
- Overtime is subject to availability and is not guaranteed. Overtime charges are calculated based on the greater of the Guaranteed Guest Count or actual attendance.

### FOOD & BEVERAGE

- No outside food or beverage is permitted without prior written consent and an additional fee (e.g., custom cake).
- Menus are subject to seasonal availability; substitutions may be made with prior notice.
- While we take steps to minimize risk and follow safe food-handling procedures for items containing potential allergens, Barbouzard cannot guarantee the absence of cross-contamination.
- Barbouzard features an extensive wine cellar, and our sommelier is available to assist with advance selections. Wine pre-selection is required for groups of more than fourteen (14) guests.
- Smaller groups may order upon arrival.
- Corkage is not permitted for private events without written consent.



**MINIMUM SPEND / ROOM RENTAL**

- Private events may be subject to a minimum food and beverage spend, exclusive of service charges, taxes, administrative fees, and additional charges. Any shortfall between the minimum spend and actual consumption will be charged as a room fee.

**ALCOHOL SERVICE & LIABILITY**

- The Event Host assumes full responsibility for the conduct and safety of their guests during the Event. Barbouzard shall not be held liable for the actions of guests who consume alcohol.
- No outside alcoholic beverages are permitted under any circumstances.
- Barbouzard reserves the right to refuse alcohol service to any guest at its sole discretion in accordance with District of Columbia law and responsible alcohol service practices. No refunds will be issued for unused beverage packages.

**DAMAGES & LIABILITY**

- The Event Host is responsible for any damage to property, furniture, equipment, or décor caused by guests or vendors.
- Barbouzard is not liable for loss or damage to personal property.
- Outside vendors (e.g., florists, DJs) must be pre-approved and may be required to provide a certificate of insurance.

**DECORATIONS & SETUP**

- Setup and breakdown times must be coordinated in advance.
- No nails, staples, or adhesives may be used on walls or furniture.
- Candles must be in enclosed holders. Confetti, glitter, and pyrotechnics are strictly prohibited.

**STAFFING**

- Barbouzard provides staffing based on the scope of the Event. Additional staffing (e.g., coat check, valet, security) may be arranged for an additional fee.
- Off-site catering may require rental equipment, delivery fees, and minimum staffing, which will be outlined in the proposal.

**FORCE MAJEURE**

- Barbouzard is not responsible for failure to perform due to events beyond its control, including but not limited to weather, power outages, government restrictions, labor strikes, or natural disasters. If performance becomes illegal or impossible due to a force majeure event, deposits and prepaid balances may be refundable or transferable at Barbouzard's discretion, subject to applicable law.

**INDEMNIFICATION & GOVERNING LAW**

- The Event Host agrees to indemnify, defend, and hold harmless Barbouzard, its owners, officers, employees, and agents from any claims, liabilities, damages, losses, or expenses (including reasonable attorneys' fees) arising from the Event.
- These Terms are governed by the laws of the District of Columbia.
- Disputes arising from private events or catering services shall be resolved through binding arbitration in Washington, DC.
- The prevailing party shall be entitled to recover reasonable attorneys' fees, costs, and expenses.