



Private Events & Celebration Guide

WASHINGTON, DC

Sample menus only.
Subject to change based on seasonality
and availability.

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 saffron 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

Jumbo Shrimp /4 pc

cocktail sauce DF/GF/SH

“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

crushed tomatoes, white wine,
garlic, parsley, breadcrumbs DF/SH

Lapin à la Marseillaise

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

Daube de Boeuf Rigatoni

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

Entree

Grilled Half Chicken

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

Hanger Steak Au Poivre

Black angus hanger steak, pommes 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

Hamachi Crudo

Rocoto, leche de tigre
DF/GF

Jumbo Shrimp /4 pc

cocktail sauce DF/GF/SH

Half Dozen Oysters

Daily selection

Steak Tartare

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

Grilled Octopus

spicy puttanesca sauce,
preserved lemon, olives,
potato salad DF/GF

Pasta

Lobster à l'Américaine

linguine, poached lobster, bisque,
cognac, espelette SH

Linguine alle Vongole

crushed tomatoes, white wine, garlic,
parsley, breadcrumbs DF/SH

Lapin à la Marseillaise

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

Daube de Boeuf Rigatoni

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

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, mashed
potatoes, Bordelaise sauce,
bok choy

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 saffron 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

Baba Piña Colada

rum-soaked sponge cake, coconut cream, rum gelée,
caramelized pineapple

Le Rocher Monte Carlo

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

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

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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,
buttermilk dashi, basil emulsion,
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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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**

Mini Beef Wellington

Bordelaise sauce **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

Hamachi Crudo

rocoto, leche de tigre DF/GF

Jumbo Shrimp /4 pc

cocktail sauce DF/GF/SH

Half Dozen Oysters

daily selection

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

crushed tomatoes, white wine, garlic,
parsley, 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

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

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

Viennoiserie 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**

Half Dozen Oysters

daily selection

Hamachi Crudo

rocoto, leche de tigre
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,
cheremoula 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 saffron finished with whisper of sea salt

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

Roasted Potatoes

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,
Rhône, 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 Zaatar

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

Wagyu Roast Beef

pomme purée, bordelaise sauce \$59

— Sides —

Green beans

with persillade seasoning \$8

Creamy Polenta

balsamic vinegar and black garlic dressing \$8

Mashed potatoes

whippes with culture butter \$6

Pommes Frites \$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 \$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

Leek Quiche \$5

Black Truffle Arancini \$7

Ratatouille Flatbread \$6

Grilled Merguez Skewer, Chermoula Sauce \$5

Oyster Shooter, Beurre Blanc & Caviar \$14

Mini beef Wellington \$9

Breaded Crab Cake, Saffron Aioli \$11



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



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
- Little neck clams
- Shrimp cocktail



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

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 prior to your visit so we can make your celebration extra sweet.



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

Sommelier presentation = \$350

For all inquiries regarding our complete wine list and wine pairings please contact our
Wine Director, Caterina, at caterina@barbouzard.com

The following wine pairings are simply suggestions and are meant to serve as a guide.



BARBOUZARD Wine Offering

Mediterranean Wine Pairing

Three pairings | 3-course menu
\$85 per person

Embark on a journey through the Mediterranean with three expertly curated wines from our cellar, thoughtfully selected to complement the chef's seasonal cuisine.

Sparkling • White • Red

From the vibrant coastlines and sun-drenched vineyards of the Mediterranean, each pour showcases the character, elegance, and diversity of the region. Our Wine Director has carefully chosen a sparkling wine, a crisp white, and a refined red to create a seamless progression of flavors throughout your dining experience.

A curated three-wine tasting celebrating the best of our Mediterranean portfolio.

New World Legendary Winemakers Wine Pairing

Four pairings | 4-course menu
\$95 per person

Experience four exceptional wines from some of the world's most iconic New World producers.

Sparkling • White • Red • Reserve

Featuring legendary estates like, Joseph Phelps, Penfolds, Ramey Wine Cellars, Catena Zapata, and Zuccardi, our Wine Director expertly, personalized curated pairing celebrates the pioneers who have defined New World winemaking. From the celebrated vineyards of California, Australia, and South America, each wine has been thoughtfully selected to complement the chef's seasonal cuisine while showcasing extraordinary craftsmanship, terroir, and timeless elegance.

A curated four-wine experience honoring the legends of New World winemaking.

BARBOUZARD Wine Offering

Old World Legendary Winemakers Wine Pairing

Five pairings | 5-course menu
\$155 per person

Embark on a journey through Europe's most celebrated wine regions with five expertly curated selections from our vintage cellar. Passionately paired by our Wine Director.

Champagne • White • Red • Reserve Red

Explore the timeless elegance of the Old World, featuring wines from renowned regions including Champagne, Sancerre, Burgundy, Bordeaux, Tuscany, and Rioja. Showcasing legendary producers such as Taittinger, Pio Cesare, Château La Nerthe, and Château Giscours, each selection reflects centuries of winemaking tradition, exceptional terroir, and enduring craftsmanship. Thoughtfully paired with the chef's seasonal cuisine, this experience celebrates the heritage and refinement of Europe's most iconic wine estates.

A curated five -wine experience honoring the legendary producers and historic wine regions of the Old World.

For personalized recommendations, wine pairings, or additional information, please ask our Wine Director for assistance.

Event Spaces & Experiences

Full buyout option with max seating of 130 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 / 30-50 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 event 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.

ENTIRE AGREEMENT CLAUSE

The signed Contract and Banquet Event Order (BEO), together, constitute the entire agreement between the parties. No prior or contemporaneous discussions, emails, proposals, representations, or communications, whether oral or written, shall have any force or effect unless expressly incorporated into the signed Contract or BEO, or modified by a written amendment signed by both parties.