



Brunch/ Lunch Dining Menus

Thank you for considering the Darlington House to host your next event! This elegant and unique space, The Library, is located on our second floor that boasts of a beautiful bay window that offers stunning overlook of the historic Dupont Circle.

The Library, has served for many hosts, corporate dinners, wedding parties, and cocktail receptions. With more than 2,000 square feet and interior decor, it's ideal for rehearsal dinners, bridal showers, birthdays and any occasion with friends, coworkers and family.

The room includes exceptional and skilled staff, tables, chairs, linens, private bar, a 60" flat screen TV, wireless mic, complementary WiFi and all votive candles. We proudly arrange custom printed menus, door signs, and beautiful flowers upon request. Our attention to detail and personalized attention will make every event special, memorable and unique.

Located on the same block of the metro station, serving Rustic Italian American with home cooked ingredients, we are conveniently attracting local businesses, residents and travelers looking for a cozy welcoming restaurant.

To make a reservation, book an event, have questions:
Please contact event coordinator Stephanie

stephanie@darlingtonhousedc.com
202-332-3722 darlingtonhousedc.com

RESERVING OUR LIBRARY SPACE

To reserve the Library we request a \$200USD room rental fee that includes all linens, votive candles, printed menus and door signs and usage of all our amenities of the room.

We recommend a *minimum* of 25 guests for seating occasions and 40 guests for standing receptions.

We require a food and beverage minimum for the listed days below:

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Lunch	\$1,500	\$1,500	\$1,500	\$1,500	\$1,500	\$1,500	\$1,500
Dinner	\$1,500	\$1,500	\$1,500	\$1,500	\$1,500	\$3,500	\$3,500

Prices are exclusive of 10% tax, 22% gratuity and \$200 room fee

To secure the Library a contract must be completed and signed with a deposit in the amount of \$500USD. The deposit will be deducted from the final bill the end of your event.

The deposit is only refundable if cancellations are made three weeks prior to your event.

We require you confirm the total number of guests in your party no less than one week prior to your event. This number will be the number of guests charged for unless more are in attendance.

SQ. FEET.

~ 2,500

LIBRARY ROOM CAPACITY

SIT DOWN DINNER 80

STANDING RECEPTION 150

AMENITIES

6 round tables 60x60 (each sits 10 people up to 11)

6 Rectangular tables (each sits 6 people up to 7)

60" flat screen TV with HDMI cords

Wireless mic

Votive candles

Private bar and restrooms

Coat Check room (unstaffed)

Podium

optional Linens and black or white napkins

ADDITIONAL SERVICES IN HOUSE UPON REQUESTS

Flower arrangements by Patricia

Valet parking

Photography by Alessandra

The menus below are designed to showcase the cuisine and expenses of the Darlington House. We will be glad to customize any special requests to suit your tastes.

**In order to offer locally grown and seasonal produce upon availability, some of the food items and costs are subject to change from our purveyors.*

MENU ONE

STARTER

Organic mixed field of greens with carrots julienne in a balsamic and shallot vinaigrette

MAIN COURSE

please choose one

Pancakes with fresh strawberries, maple syrup

Veggie delight- Braised lentils, tomatoes, shallots, two poached eggs, mixed greens

Connecticut Ave Omelette - Virginia bakes ham, cheddar, DH potatoes

SWEET ENDINGS...

Apple and cinnamon fruit puff pastry with vanilla gelato

\$31 per person exclusive of beverages, 10% tax & 22% gratuity

- Vegan options available upon request
- Some items are subject to change depending on season and availability

MENU TWO (buffet style)

STARTER

Organic mixed greens with carrots julienne in a balsamic and shallot vinaigrette

MAIN COURSE

please choose one

French toast topped with powdered sugar

Frittata with spinach, tomatoes, and ricotta cheese

SWEET ENDINGS...

Warm donut holes topped with powdered sugar

\$28 per person exclusive of beverages, 10% tax & 22% gratuity

- Vegan options available upon request
- Some items are subject to change depending on season and availability

MENU THREE

STARTER

Organic mixed field of greens with carrots julienne in a balsamic and shallot vinaigrette

MAIN COURSE

please choose one

Penne alla vodka
with smoked Scottish salmon, peas & chives

Seared chicken scaloppini in lemon and capers sauce
with basil mashed potatoes

SWEET ENDINGS...

Tiramisu della casa,
lady fingers dipped in espresso with mascarpone cream

Darlington House biscotti (for the table)

\$34 per person exclusive of beverages, 10% tax and 22% gratuity

- Vegan options available upon request
- Some items are subject to change depending on season and availability

MENU FOUR

STARTER

Arugola in a lemon vinaigrette
with parmesan shavings & seasonal fruits

MAIN COURSE

please choose one

Butternut squash tortelloni in a light butter
and sage sauce, topped with parmiggano reggiano

Grilled salmon on a bed of braised lentils with spinach

SWEET ENDINGS...

please choose one

Tiramisu della casa, lay fingers dipped in espresso
with mascarpone cream

Chocolate molten cake with raspberry coulis and
whipped cream

\$36 per person exclusive of beverages, 10% tax & 22% gratuity

- Vegan options available upon request
- Some items are subject to change depending on season and availability



Grilled Chicken skewers with dipping sauces

COCKTAIL RECEPTION

Standard Reception \$23 per person (pp)

- assortment of skizzas- vegetarian & meat toppings
- grilled and marinated chicken skewers w/ homemade honey mustard dipping sauce
- fried calamari with spicy marinara
- arancini di riso- saffron risotto fritters
- cherry tomatoes & mozzarella caprese style

“A la Carte” Finger Foods (minimum \$20)

assortment various flatbread skizzas	4.pp (Per Person)
bruschetta with tomato concasse	4 pp
spicy bean bruschetta	4.pp
cold soup shooters	3.pp
fried calamari	5.pp
smoked salmon canapes	7.pp
Italian meat balls	5.pp
arancini di riso- saffron risotto lightly breaded and fried	4.pp
cherry tomatoes & mozzarella caprese style	4.pp
polenta with Italian gorgonzola cheese	5.pp
mini crab cakes	7.pp
scallops wrapped in bacon	7.pp
herb french fries	3.pp
beef sliders	6.pp
bbq pork sliders with pickle	6.pp
charcuterie meat sliders	6.pp
grilled & skewered beef	6.pp
grilled & skewered pork	6.pp
grilled & skewered chicken	6.pp
chicken, beef, pork grilled & skewered	7.pp
mini focaccia bread panini with veggie OR meat fillings	5.pp



Warm donut holes for the table
With chocolate and caramel dipping sauces



Please feel free to bring your own cake that we
will gladly cut and serve

Included in the wedding supplemental fee

PLATTERS (serves 25 people)

Fresh fruit platter	\$75
Assortment of mini muffins	\$75
Assortment of bagels	\$80
Vegetable & Dill dip tray	\$70
Gourmet Cheese & cracker tray	\$80
Charcuterie tray (Served with homemade Foccacia bread and Crackers)	\$90
Smoke Norwegian peppered Salmon \$180 (with capers, red onions and baguette)	

BEERS \$7

Domestic bottled beers available:

Ancho Steam, Bud, Bud Light Alum,
Miller Lite Alum, Sam Adams, Sam Seasonal,
Yuengling

Imported Beers:

Amstel lite, Hoegaarden, IPA, Stella,
Stella Cidre

Draft: Stella draft

SWEETS...

Godiva brownies	4 pp (Per person)
Mini fresh fruit tarts	4 pp
Biscotti	3 pp
Chocolate tiramisu cups	4 pp
Mini fresh fruit cups	4 pp
Warm donut Holes	5pp

BOTTLES OF WINE

Charged per bottle

Bottles starting at \$55

Prosecco \$55

Carafe of Bellini's and mimosa \$45

BEVERAGES

Sodas, coffee, iced tea \$6 per person

Juices will be charged on consumption

BAR OPTIONS:

All beers and wines are subject to change on seasonal availability

1. Full hosted bar, charge by consumption for cocktails, wine and beer
The host can set a limit of how much they want to spend

- *2. Full hosted bar, charge per person, per hour; rates below minimum beginning for 3 hours
Applies to all guests in attendance over 21 years of age

3. Limited hosted bar, for example wines and beers only and cash bar for other alcoholic beverages
The host can set a limit of how much they want to spend

4. cash bar only, where guests pay for their own drinks

In reference to option 2 please see charged consecutive hourly rates below: Rates do not include shots or toasts

* Open bar, per person/per hour	3 hr/pp	4 hr/pp
Wine and beer only (includes prosecco)	\$40 pp	\$52 pp
Premium	\$60 pp	\$82 pp
Top shelf	\$66 pp	\$89 pp

Premium Liquors		Top shelf Liquors	
Absolut	Tangeray	Grey Goose	Kettle one
Bacardi	Jose Cuervo	Patron	Knob Creek
Jack Daniels	Makers Mark	Bombay Sapphire	
Dewars	Jameson	Chivas	Crown Royal
Johnnie Walker Red		Glenlivet 12yr	

PRIVATE PARTY CONTRACT

Date of this Contract: _____

For the following event:

DATE OF EVENT: M T W R F S SUN

_____ (mm/dd/yyyy)

TYPE OF EVENT: _____

Starting time of Event: _____ Ending time of Event: _____

Estimated Number of Guests: _____ Adults: _____ Children: _____

Requested Reserved Room: _____

This is a contract for services and agreement to pay for services in accordance with the terms set forth herein, between The Darlington House, "Darlington House" and:

GroupName: _____ ("Customer")

Contact: _____

Address: _____

City _____ State _____ Zip _____

Phone: Day: _____

Cell: _____

Evening: _____

Email Address: _____

On Site Contact For DarlingtonHouse : _____

Phone: _____

PLEASE email pages 1, 2 & 3 of contract

EMAIL to patricia@DarlingtonHouseDC.com

Additional Notes:

SUMMARY OF MENU SELECTIONS & ROOM CHARGES

Menu Chosen: 1 2 3 4 5 6 7

Changes to Menus (if applicable):

Appetizers: _____

Entree: _____

Dessert: _____

Bar Option: Fully Hosted Hosted per person/hour Cash Bar Wine/Beer Only
 Other _____

Message to be Printed on top of Menu & front door sign:

_____ or please provide us with a jpeg of your logo for a front door sign

FINAL SUMMARY. CREDIT CARD INFORMATION

Menu Price per person _____ x Number of Estimated Adults _____ = _____

If Customer has selected appetizers in addition add total cost here or n/a: _____

If Customer has selected beverages in addition to or in lieu of the menu options add in total cost estimate here or write n/a: _____

Estimated Subtotal:	
Room Rental Fee	\$200
Estimated Subtotal:	

Wedding Supplemental Fee \$12 x _____

Cake cutting fee if applicable \$3 x _____

Tax (10%): _____

Plus Gratuity (22%): _____

Deposit Required: \$500.00

Total _____

Cash Check Visa MC Amex Discover

Name on Credit Card _____

Credit Card # _____

Exp Date ____ / ____ ZIPCODE _____ SECURITY CODE _____

Signed _____ (Customer)

Terms of the Contract:

Menu Selection

In consultation with the Darlington House, the Customer shall select a food and beverage menu from the list of provided menu options. The menu option list shall be attached to this contract and initialed by Customer and Darlington House. The costs per person for the menu option selected shall be summarized in the Financial Summary herein.

Room Charges

In consultation with the Darlington House, the Customer shall select the room or rooms to be reserved for the party. There is a **\$200 Room Fee** to rent the 2nd floor Library Room; supplemental charges apply if you are hosting a wedding ceremony and if you would like to have a food tasting.

Minimum Food and Beverage Requirements

The Darlington House shall inform the Customer of the minimum amount of food and beverage dollars the Customer must spend to reserve the room for the Private Event. Room charges are a separate charge and are not calculate into the minimum requirements but are in addition to.

Confirmation of Reservation

Confirmation is not made until Darlington House receives a **\$500 deposit**.

Payment and Method of Payment

Deposit

A security deposit of \$500 which is set forth in the financial summary herein, is required to secure your date and will be applied to your final bill. The balance will be due at the close of your event. For deposit only, we accept cash, credit card (Visa, MC, Discover and Amex) and approved checks. Should damage occur to Darlington House property the estimated cost of repair will be added to the final bill.

Final Payment

Final Payment is due **at the end of event** with a valid credit card. For final payment only, we accept cash, credit card (Visa, MC, Discover and Amex) Checks must have prior management approval.

Cancellation and Deposit Forfeiture Policy

The following cancellation and deposit forfeitures apply:

Deposit is not refundable if party cancelled 30 days or less before the event, all outstanding bills (F&B min and 10% tax) will be applied to held credit card and is a responsibility of the client. Days are measured in 24 hour increments counting backwards from the start time of your event

Final Guest Count

A FINAL HEAD COUNT of all adults and children must be provided by 1:00 pm SEVEN DAYS prior to your event. This is the number of people you will be charged for in the final bill. Days are measured in 24 hour increments counting backwards from the start time of your event. If fewer adults attend your party, you will be charged the fixed price per adult based on the final head count. If additional adults and/or children attend, you will be charged the menu option price per adult/child.

Amenities and Additional Services Provided

At the request of the customer, additional items and services may be provided.

Deliveries

Floral arrangements, musical instruments and wedding/specialty cakes may be delivered to the Darlington House on the day of event, during regular hours with prior management approval and must be removed at the close of the event. The Darlington House will not be responsible for lost or stolen items brought in by the Customer, Customer guest, or vendors hired by Customer.

Alcoholic Beverages

The Darlington House carries a mixed beverage license. No open or closed alcoholic beverages may be brought on the property or taken from the premises for groups of 20 people or more. In the interest of protecting our patrons and the general public, The Darlington House and it's employees have the right to refuse service of alcoholic beverages to any patron or guest who by his or her behavior or appearance is believed to be incapable of tolerating further alcohol consumption. By D.C. law no patron may be in possession of an open alcoholic beverage on the premises after closing; 2 am Sunday- Thursday and 3 am Friday-Saturday.

Conduct

Darlington House reserves the right to terminate any event should the attendees display any inappropriate behavior including, but not limited to, physical/verbal abuse towards staff, defacing/destroying property, or lewd/unsavory conduct on the premises. Should event termination be deemed appropriate by management of Darlington House, all outstanding bills/charges will be applied to held credit card.

FOR WEDDINGS ONLY

- There is a supplemental \$12 per person charge when hosting a wedding & ceremony.
- Payment for the Food Portion of your bill must be paid for 7 days prior to your reception. Payment by check must allow 5 working days in advance to clear

CLIENTS INITIALS _____

MANAGERS INITIALS _____

