



## Private Dining Events

breakfast/brunch  
lunch  
dinner  
meetings  
receptions  
policies

Kathy McDonald - Sales Manager  
Contact Phone Number - (202) 841-3331



### special events

Nage DC specializes in Private Events for groups of up to 120. Our award winning chef and professional servers are ready to make your event something really memorable!



### business meetings

It doesn't matter if your group is 8 or 80. We specialize in making your business meeting comfortable and productive. Ask about our A/V services. Don't forget to arrange for lunch or a light snack!



### receptions

Sometimes you just need a space to gather, socialize and unwind. Let Nage pamper your guests with inventive hors d'oeuvres and custom-created cocktails. It will be the last time you entertain your guests or clients in a bar!

Need another copy of this menu? Go to [nagedc.com](http://nagedc.com)

## Buffet Breakfast

(minimum 8 people some exceptions may apply)

### classic continental

\$15 per person

assorted pastries | sliced seasonal fruit | coffee | assorted gourmet teas

### deluxe continental

\$20 per person

assorted pastries | croissants | bagels & cream cheese | sliced seasonal fruit | juice bar (orange, cranberry, grapefruit) | coffee | assorted gourmet teas

### healthy conscious

\$20 per person

yogurt with granola & berries | bagels & cream cheese | sliced seasonal fruit | assorted breakfast cereals | skim milk | juice bar (orange and/or cranberry) | coffee | assorted teas

### hot breakfast

\$24 per person

the classic continental breakfast plus

scrambled eggs | home-fried soffrito potatoes | French toast or pancakes with syrup | orange juice | applewood smoked bacon or sausage (pork or turkey)

### additional breakfast buffet options

to accompany selections above

biscuits & gravy \$3 per person

smoked salmon lox | crème fraiche | tomato | capers | Dill \$5 per person

crab or steak benedicts \$6 per person

### frittata buffet

(Sub for scrambled eggs for \$2 per person or add-on to scrambled for \$5 per person)

Florentine - spinach | goat cheese

Lorraine - caramelized onion | ham | swiss

Apple-Leek - gruyere & sage

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## Buffet Brunch

Add additional items to your buffet: entrees \$5.00 | sweets & sides \$3.00 | meats \$4.00 per person

\$30 per person: choice of 2 entrees, 1 meat, 1 sweets, 2 sides

All brunch buffets include sofrito potatoes and fruit salad

Minimum of 16 people. Some exceptions may apply

### entrees

#### scrambled eggs

**frittata** choose: florentine | lorraine | apple-leek

**egg scramble** cheddar | bacon | chive

**quiche** wild mushroom | shallots | goat cheese

**egg benedict** canadian bacon | hollandaise

**roasted chicken** rosemary lemon jus

**roasted pork loin** apple cider jus

**cajun meatloaf** cajun gravy

**vegetable lasagna** white sauce

**wild mushroom ragout** orichette pasta

### add-on brunch items

**omelet station** \$6 pp plus attendant

**carved ham** \$6 pp plus attendant

**carved roast beef** \$6 pp plus attendant

**smoked salmon & accouterments** \$7 pp

**poached salmon** cucumber yogurt \$7 pp

**cocktail shrimp** \$8 pp

**crab cakes with tomato jam** \$12 per person

### beverages

included

**coffee, assorted teas & accompaniments**

**orange juice, cranberry juice**

### meats

**crispy bacon**

**pork sausage**

**turkey sausage**

**canadian bacon**

### sweets

**blueberry pancakes**

**buttermilk pancakes**

**banana & pecan french toast**

**classic french toast**

**apple & currant crepes**

### sides

**greek yogurt & granola**

**fresh baked beignets** powdered sugar

**fresh baked muffins** seasonal

**assorted danish**

**plain & chocolate croissants**

**mixed green salad** almonds | dried cherries

**caesar salad**

**spinach cobb salad**

**green beans almondine**

**corn & lima bean succotash**

**honey-glazed peas & carrots**

### bottomless brunch bar

\$15 per person per hour

**bloody mary's** mild | spicy

**mimosas** classic | peach

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## Plated Lunch

Add an additional course choice: starter \$3.00 | Entree \$5.00 | Dessert \$2.00 per person.  
(minimum of 8 people some exceptions may apply)

### three course lunch

\$34 per person

1 appetizer

2 entrees

1 dessert

(includes iced tea and water)

### plated appetizers

**potato-leek soup** creme fraiche | chives

**tomato & basil bisque** fried basil leaf

**mixed green salad** almonds | dried cherries | champagne vinaigrette

**caesar salad** rosemary crouton | shaved parmesan | garlic aioli

**spinach cobb salad** red onion | cherry tomato | egg | blue cheese | bacon vinaigrette

### deluxe appetizer options

add \$2/person

**cream of maryland crab**

**wild mushroom baklava** goat cheese | blueberry-thyme compote

**chilled chesapeake shrimp** old bay seasoning | remoulade sauce

**additional seasonal appetizers available for warm and winter months on Page 14 & 15**

continued on next page

## Plated Lunch continued

Add an additional course choice: starter \$3.00 | Entree \$5.00 | Dessert \$2.00 per person.  
(minimum of 8 people some exceptions may apply)

### entree selections

**bbq glazed salmon** cheese grits | braised seasonal greens

**roasted chicken breast** wild rice | seasonal vegetable | lemon rosemary jus

**braised short rib** roasted parmesan potatoes | seasonal vegetables | red wine jus

**roasted pork loin** buttermilk mashed | seasonal vegetables | apple cider jus

**cajun meatloaf** fingerling potatoes | haricot verts | caramelized onion | cajun demi jus

**vegetarian lasagna** mushrooms | spinach | ricotta & truffle cream sauce

**wild mushroom & shallot ragout** orecchiette pasta

**eastern shore crabcake** tomato jam | lima bean & roasted corn succotash | green beans  
add \$3

**additional seasonal entrees available for warm and winter months on Page 14 & 15**

### desserts

**classic carrot cake** caramel sauce

**red velvet cake** raspberry coulis

**flourless chocolate torte** seasonal fruit coulis

**lemon zest cheese cake** seasonal berry compote | candied lemon zest

**additional seasonal desserts available for warm and winter months on Page 14 & 15**

## Buffet Lunch

Add additional items to your buffet:

salad/accompaniment \$3.00 | Entree \$6.00 | Dessert \$3.00 per person.  
(minimum of 8 people some exceptions may apply)

### buffet lunch

\$32 per person

2 salads or accompaniments

2 entrees

1 dessert

(includes iced tea and water)

### salads

Add a 1st course, plated salad for a touch of class to your buffet - add \$5 per person

**chef's seasonal mixed green salad**

**classic caesar salad** garlic crouton | parmesan crisp | garlic anchovy aioli

**spinach cobb salad** red onion | cherry tomato | egg | blue cheese | bacon vinaigrette

additional seasonal salads available for warm and winter months on Page 14 & 15

### accompaniments

**whipped potatoes** regular or sweet potato

**roasted fingerling potatoes**

**middle eastern couscous** dried apricots

**wild rice pilaf**

**sauteed seasonal vegetables**

**green beans almondine** brown butter

**mediterranean salad** orzo pasta | feta | olive | red onion | cucumber

**grilled vegetable skewers** zucchini | yellow squash | red pepper | red onion

**peas & carrots** honey-glazed

**summer succotash** lima bean | carrot

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## Buffet Lunch continued

Add an additional course choice: starter \$3.00 | Entree \$5.00 | Dessert \$2.00 per person.  
(minimum of 8 people some exceptions may apply)

### entrees

- bbq glazed salmon** seasonal braised greens
- roasted free range chicken** rosemary lemon jus
- cajun meatloaf** haricot verts | caramelized onion | cajun demi jus
- roasted pork loin** apple cider jus
- vegetarian lasagna** mushrooms | spinach | ricotta & truffle cream sauce
- wild mushroom & shallot ragout** orecchiette pasta

### deluxe entree options

add \$3 per person

- lobster mac-n-cheese** orecchiette | three-cheese mornay | tarragon | peas
- eastern shore crabcake** tomato jam
- braised short rib** red wine jus

additional seasonal entrees available for warm and winter months on Page 14 & 15

### desserts

- classic carrot cake** caramel sauce
- red velvet cake** raspberry coulis
- flourless chocolate torte** seasonal fruit coulis
- lemon zest cheese cake** seasonal berry compote | candied lemon zest

additional seasonal desserts available for warm and winter months on Page 14 & 15

## Sandwich & Salad Board

Selection of 4 Items - \$20 per person

(Parties of 12 or less - select 3)

Includes choice of chef's fruit salad | potato salad or housemade potato chips

**roasted turkey** aged gouda | lettuce | tomato | sun-dried tomato aioli

**smoked ham & swiss** pineapple mustard | arugula | tomato

**roast beef** caramelized onion | blue cheese | lettuce | tomato | horseradish aioli

**falafel pita hummus** | feta | marinated vegetables

**chicken milanese wrap** fresh mozzarella | arugula | marinated tomatoes

**chicken waldorf** green apple | walnuts | grapes | lettuce

**grilled vegetable** goat cheese | pesto aioli

**chicken caesar salad** romaine lettuce | parmesan cheese | croutons

**grilled chicken cobb salad** chopped lettuce | tomato | bacon | guacamole | blue cheese

## Boxed Lunches

Select 1-2 sandwiches from the below menu options - \$18 per person

Must pre-order specific counts with multiple choices

includes pretzels or chips, apple, fresh baked cookie, bottled water, and napkins

"ON THE GO" ONLY (not available in-house - for off-premise consumption)

**roasted turkey** aged gouda | lettuce | tomato | sun-dried tomato aioli

**smoked ham & swiss** pineapple mustard | arugula | tomato

**roast beef** caramelized onion | blue cheese | lettuce | tomato | horseradish aioli

**chicken waldorf salad wrap** green apple | walnuts | grapes | lettuce

**grilled vegetable** goat cheese | pesto aioli

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## Break-Time Snacks

offerings for in-between meal periods...

### meeting pick-me-up

\$6 per person

**assorted cookies**  
**espresso brownies**

### sweet & salty

\$10 per person

**assorted cookies**  
**espresso brownies**  
**potato chips - individual bags**  
**pretzels - individual bags**

### healthy snacks

\$10 per person

**individual assorted yogurts**  
**granola bars**  
**sliced seasonal fruit**

### by the dozen

(minimum 1 dozen)

**assorted cookies** \$30  
**espresso brownies** \$30  
**assorted breakfast pastry** \$30  
**assorted cookies & espresso brownies** \$36

### a la carte

**assorted whole fresh fruit** \$1.75 each  
**sliced seasonal fruit** (serves 12) \$45.00  
**individual bags of chips or pretzels** \$2 per bag  
**bottled water** \$2.50 each  
**saratoga still or sparkling** (12 oz) \$3.50 each  
**assorted soft drinks** \$2.50 each  
**assorted juices** \$3.50 each

## Plated Dinner

Add an additional course choice: appetizer \$3 | Entree \$6 | Dessert \$3 per person  
Add an additional appetizer course (4th course): \$9 per person  
(minimum of 12 people some exceptions may apply)

## three course plated dinner

\$49 per person

1 appetizer

2 entrees

2 dessert

## plated appetizers

**potato-leek soup** creme fraiche | chives

**tomato & basil bisque** fried basil leaf

**mixed green salad** almonds | dried cherries | champagne vinaigrette

**caesar salad** rosemary crouton | shaved parmesan | garlic aioli

**spinach cobb salad** red onion | cherry tomato | egg | blue cheese | bacon vinaigrette

## deluxe appetizer options

add \$2/person

**cream of maryland crab**

**wild mushroom baklava** goat cheese | blueberry-thyme compote

**chilled chesapeake shrimp** old bay seasoning | remoulade sauce

**additional seasonal appetizers available for warm and winter months on Page 14 & 15**

continued on next page

## Plated Dinner continued

Add an additional course choice: appetizer \$3 | Entree \$6 | Dessert \$3 per person  
Add an additional appetizer course (4th course): \$9 per person  
(minimum of 12 people some exceptions may apply)

## entree selections

**bbq glazed salmon** cheese grits | braised seasonal greens  
**roasted chicken breast** wild rice | seasonal vegetable | lemon rosemary jus  
**braised short rib** roasted parmesan potatoes | seasonal vegetables | red wine jus  
**roasted pork loin** buttermilk mashed | seasonal vegetables | apple cider jus  
**cajun meatloaf** fingerling potatoes | haricot verts | caramelized onion | cajun demi jus  
**vegetarian lasagna** mushrooms | spinach | ricotta & truffle cream sauce  
**wild mushroom & shallot ragout** orecchiette pasta  
**eastern shore crabcake** tomato jam | lima bean & roasted corn succotash | green beans (add \$3)  
**bistro filet** garlic mashed | seasonal vegetables | cabernet demi glace (served Medium - Add \$3)  
**lobster mac-n-cheese** orecchiette pasta | three cheese sauce | peas & tarragon (Add \$2)

additional seasonal entrees available for warm and winter months on Page 14 & 15

## desserts

**classic carrot cake** caramel sauce  
**red velvet cake** raspberry coulis  
**flourless chocolate torte** seasonal fruit coulis  
**lemon zest cheese cake** seasonal berry compote | candied lemon zest

additional seasonal desserts available for warm and winter months on Page 14 & 15

## Buffet Dinner

Add an additional course choice: starter \$3 | Entree \$6 | Dessert \$3 per person  
(minimum of 8 people some exceptions may apply)

### buffet dinner

\$42 per person  
2 salads or accompaniments  
2 entrees  
1 dessert

### salads

Add a 1st course, plated salad for a touch of class to your buffet - add \$5 per person

**chef's seasonal mixed green salad**

**classic caesar salad** garlic crouton | parmesan crisp | garlic anchovy aioli

**spinach cobb salad** red onion | cherry tomato | egg | blue cheese | bacon vinaigrette

additional seasonal salads available for warm and winter months on Page 14 & 15

### accompaniments

**whipped potatoes** regular or sweet potato

**roasted fingerling potatoes**

**middle eastern couscous** dried apricots

**wild rice pilaf**

**sautéed seasonal vegetables**

**green beans almondine** brown butter

**mediterranean salad** orzo pasta | feta | olive | red onion | cucumber

**grilled vegetable skewers** zucchini | yellow squash | red pepper | red onion

**peas & carrots** honey-glazed

**summer succotash** lima bean | carrot

continued on next page

### Buffet Dinner continued

Add an additional course choice: starter \$3 | Entree \$6 | Dessert \$3 per person  
(minimum of 8 people some exceptions may apply)

### entrees

**bbq glazed salmon** seasonal braised greens

**roasted free range chicken** rosemary lemon jus

**cajun meatloaf** haricot verts | caramelized onion | cajun demi jus

**roasted pork loin** apple cider jus

**vegetarian lasagna** mushrooms | spinach | ricotta & truffle cream sauce

**wild mushroom & shallot ragout** orichiette pasta

### deluxe entree options

add \$3 per person

**lobster mac-n-cheese** orrechietti | three-cheese mornay | tarragon | peas

**eastern shore crabcake** tomato jam

**braised short rib** red wine jus

additional seasonal entrees available for warm and winter months on Page 14 & 15

### desserts

**classic carrot cake** caramel sauce

**red velvet cake** raspberry coulis

**flourless chocolate torte** seasonal fruit coulis

**lemon zest cheese cake** seasonal berry compote | candied lemon zest

additional seasonal desserts available for warm and winter months on Page 14 & 15

## Seasonal Menu Options

Spring/Summer items are available from April 15 until October 14th  
Fall/Winter items are available from Oct 15th to April 14th

### seasonal soups

Spring/Summer

**tomato gazpacho** avocado crema  
**grilled corn chowder** salsa fresca

Fall/Winter

**sweet potato bisque** candied pecans  
**chicken & andouille gumbo** white rice

### seasonal salads

Spring/Summer

**tomato caprese salad** summer tomatoes | buffalo mozzarella | basil | balsamic

Fall/Winter

**winter beet & orange salad** greens | red onion | chopped pistachio | goat cheese crouton

### seasonal desserts

Spring/Summer

**peach & blueberry tart** vanilla whipped cream

Fall/Winter

**“to-die-for” pecan pie** vanilla whipped cream

## Seasonal Menu Options

Spring/Summer items are available from April 15 until October 14th  
Fall/Winter items are available from Oct 15th to April 14th

### seasonal plated entrees

\* - White fish options are based on availability. Typical options include rockfish, sea bass, mahi mahi, butterfish, hake, halibut, cod

#### Spring/Summer

**pan-seared white fish\*** roasted fingerling potatoes | asparagus | spring mushroom | lemon-thyme brown butter sauce

**pan-seared white fish\*** sauteed watermelon & watercress salad | lime | watermelon jus

**sweet-tea brined chicken breast** warm potato salad | green beans | bourbon BBQ sauce

**brown sugar crusted beef brisket** cornbread and tomato panzanella salad | seasonal vegetables | black pepper beef jus

#### Fall/Winter

**pan-seared white fish\*** warm polenta cake | sautéed garlic spinach | puttanesca sauce of tomato | black olive | caper | onion

**local virginia beer brined chicken breast** parsnip puree | brussels | apples | bacon | honey-glazed chicken jus

**beef bourguignon** puree potato | seasonal vegetables | black pepper beef jus

### seasonal buffet entrees

#### Spring/Summer

**pan-seared white fish\*** asparagus | spring mushroom | lemon-thyme brown butter sauce

**pan-seared white fish\*** sautéed watermelon & watercress salad | lime | watermelon jus

**sweet-tea brined chicken breast** bourbon bbq sauce

**brown sugar crusted beef brisket** black pepper beef jus

#### Fall/Winter

**pan-seared white fish\*** puttanesca sauce of tomato | black olive | caper | onion

**local virginia beer brined chicken breast** honey-glazed chicken jus

**beef bourguignon** black pepper beef jus

## Meeting Packages

Minimum of 14 Guests. Some exceptions may apply. No changes or substitutions available for packages. Includes coffee and assorted teas all day. Does not include tax & gratuity. includes room that is appropriate for group size.

### option 1

\$60 per person

**meeting room rental**

**audio-visual package** screen | lcd | flipchart

**am break** assorted pastries | coffee | tea service

**pm break** chips | pretzels | cookies

### option 3

\$85 per person

**meeting room rental**

**audio-visual package** screen | lcd | flipchart

**breakfast** classic continental

**am break** fresh fruit tray or assorted pastries

**lunch break** sandwich board selection

**pm break** chips | pretzels | cookies & brownies  
or fresh fruit & vegetable credit

(includes iced tea for lunch and PM break)

### option 2

\$70 per person

**meeting room rental**

**audio-visual package** screen | lcd | flipchart

**breakfast** classic continental

**am break** fresh fruit tray or assorted pastries

**pm break** chips | pretzels | cookies & brownies  
or fresh fruit & vegetable crudite

### option 4

\$105 per person

**meeting room rental**

**audio-visual package** screen | lcd | flipchart

**breakfast** deluxe continental or hot breakfast

**am break** fresh fruit tray or assorted pastries

**lunch break** buffet lunch selection

**pm break** select hors d' oeuvres station  
(includes iced tea for lunch and PM break)

## Receptions - Hors d' Oeuvres

(prices based on a 2 hour reception with a 20 person minimum)

### Simple Elegant Hors D's

\$14.00 per person (5 bites per person)  
Select 4 Items from cold & hot below

### Deluxe Hors D's

\$20.00 per person (7 bites per person)  
Select 6 Items from cold & hot below

### Cold Passed Hors D's

**tomato bruschetta** basil | buffalo mozzarella  
**eggplant capanota** Lavash Crisp  
**smoked salmon flatbread** dill | radish | caper  
| creme fraiche  
**tuna tartare deviled egg** chive  
**moroccan or curry chicken salad tartlet**  
**pork pate** crostini | pickled relish | stout mustard  
**beef tenderloin crostini** horseradish aioli |  
crumble blue cheese | arugula  
**lobster rolls sliders** (add \$2)

### Hot Passed Hors D's

**herb & goat cheese stuffed mushrooms**  
**margherita flatbread** basil  
**blackened shrimp** remoulade  
**coconut shrimp** sweet & sour mango sauce  
**fish taco** tortilla round | avocado crema  
**chicken satay** spicy thai peanut sauce  
**gorgonzola stuffed date** bacon | balsamic  
**pulled pork sliders** napa cabbage slaw | pickles  
**mini crabcake** lemon caper aioli (add \$2)

## Hors D' Oeuvres Stations

(prices are based per person with a 20 person minimum)

**fresh & flaky tortilla chips** fresh salsa | guacamole \$3  
**mediterranean dipping station** hummus | baba ganoush | olive tapenade | toasted pita chips |  
dolmas | artichokes | olives \$4.50  
**vegetable crudite** asparagus | red peppers | summer squash | carrots | celery | radish | tomato |  
cauliflower | hummus | herb-cream dipping sauce \$4.50  
**artisanal cheese platter** assortment of cheeses | fresh fruit | nuts | crackers \$7  
**harvest moon display** assortment of cheeses | crudite | mediterranean dipping station \$10  
**chilled shrimp cocktail** chipotle-lime cocktail sauce \$9  
**crab, artichoke and spinach boule** toasted pita chips \$8  
**charcuterie display** prosciutto | salami | pork pate | parmesan | mustard | marinated olives | cornichons |  
grilled foccacia \$4.50 \$9

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## Reception Beverages

(Minimum of 12 people for select beverage service- some exceptions may apply)

### Coffee & Tea Service

- 1/2 gallon** serves 8 people \$24
- 1 Gallon** serves 15-18 people \$48
- 2 Gallon** serves 30-36 people \$90

### Individual Beverages

- individual bottled juices** \$3.50 each
- individual sodas or water** \$2.50 each

### By The Carafe

- pitchers serve 4-5 people
- fresh-brewed iced tea** \$12
- lemonade** \$12
- fresh milk** \$12

## Reception Bar Beverages

(Minimum of 12 people for select beverage service- some exceptions may apply)

Full Service Bar - can be based on consumption.

All Bar Packages Require a Bartender - \$75 per hour with a 1 hour minimum

Parties Over 40 - suggest having 2 Bartenders

### Call Brand

Minimum 1 Hour - 20 Person Minimum

Some Exceptions May Apply

**\$14** per person for 1st hour

**\$10** per person each additional hour

(rounded to the next full hour)

**liquors** hangar 1 vodka | tanqueray | Bacardi | jack daniels | dewars | sauza tequila | bols triple sec

**beers** choice of 2 beers

**wines** choice of 1 white & 1 red

**mixers** coke | diet coke | sprite | ginger ale | tonic | club soda | cranberry | pineapple | grapefruit

**garnish** lemons | limes | oranges | olives | cherries | onions

### Premium Brand

Minimum 1 Hour - 20 Person Minimum

Some Exceptions May Apply

**\$16** per person for 1st hour

**\$12** per person each additional hour

(rounded to the next full hour)

**liquors** ketel one | bombay sapphire | mt gay rum | makers mark | johnny walker black | vermouths | cointreau | patron tequila

**beers** choice of 2 beers

**wines** choice of 1 white & 1 red

**mixers** coke | diet coke | sprite | ginger ale | tonic | club soda | cranberry | pineapple | grapefruit

**garnish** lemons | limes | oranges | olives | cherries | onions

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## Reception Bar Beverages continued

(Minimum of 12 people for select beverage service- some exceptions may apply)

Full Service Bar - can be based on consumption.

All Bar Packages Require a Bartender - \$75 per hour with a 1 hour minimum

Parties Over 40 - suggest having 2 Bartenders

Seasonal Drink Menus Are Available

### Beer & Wine

Minimum 1 Hour - 20 Person Minimum

Some Exceptions May Apply

**\$12** per person for 1st hour

**\$8** per person each additional hour  
(rounded to the next full hour)

**beers** choice of 2-3 beers

**wines** choice 2 white wines & 2 red wines

ask sales manager for beer & wine choices

### Consumption Cash Bar

all drinks are priced individually & include tax

**call brand** \$8

**premium mixed drinks** \$10

**domestic beers** \$6

**imported beers** \$7

**house champagne** \$10

**house wines** \$9

**non-alcoholic drinks** \$3.50

**large bottled water** still & sparkling \$7

## Fees & Policies

### Room Rates

Event Space rates are determined by the size of the room, the time of the day, and whether your group will be having Food and Beverage service. The rates are also subject to change due to season and demand. Please call Kathy McDonald, our private dining sales manager, at (202) 841-3331 or email [kmcdonald@nagerestaurant.com](mailto:kmcdonald@nagerestaurant.com) for current event space rates.

### Additional Fees

Chef/Attendant/Bartender - \$75.00 Per hour 1 hour minimum. Bartender required for groups of 10 or more with alcohol service.

Server Fee: \$25 Server fee for plated dinners for every 10 guests

A 22% Service Charge will be applied to all events. All packages are not subject to DC Sales Tax.

### Valet Parking

Valet Parking is available for \$37 + Tax per vehicle through the hotel and is based on availability. There is no guaranteed hotel parking for private dining events. Please inquire if you would like to have parking available for your event as we may be able to arrange valet services.

### Restaurant Buyouts

Each request is reviewed for availability.