

The logo for Zola is written in a black, cursive script. The letter 'Z' is large and stylized, with a long, sweeping tail that extends downwards and to the right. The word 'Zola' is written in a similar cursive style, with the 'o' and 'a' being rounded and connected to the 'l'.

At Zola, Our desire is to provide the finest cuisine and service in an unparalleled setting. Our cuisine is a celebration of the cultural diversity and the natural bounty that defines our nation. We call this straight forward American cuisine. We invite you to celebrate and enjoy with us at your next event.

Enclosed, please find our innovative Private Dining and Special Event Menus. Please do not hesitate to contact us with any questions as we truly look forward to working with you.

Best Regards,
The Sales and Private Dining Team



*As you begin to plan your event
with Zola, we have outlined a few details
to assist you.....*

MENU:

To ensure proper and prompt service, a pre-set menu is required for all groups dining in one of Zola's beautiful private dining rooms. We must receive your menu selections a minimum of two weeks prior to the scheduled event. A choice of one or two entrees may be offered to groups of 10-49. Larger groups are only offered one entrée option; however, we will be happy to create a paired plate for your group. Zola is always willing to accommodate any dietary restrictions. Personalized Menus are provided with our compliments. Menu items and preparations are subject to change depending on market availability without prior notice.

BEVERAGES & BAR SET-UP:

All beverages are priced either as part of our packages or upon consumption and placed on a "Host Tab". We recommend making your wine selections in advance (at the same time you make your menu selections) to insure availability for your entire group. Hourly bar pricing is available, and is determined by the set brands chosen. For all events with a bar, a \$100.00 Bartender Fee per Bartender will be applied.

GUARANTEE:

Your guarantee number is due to the Zola Private Dining Office no later than ten (10) business days prior to your event; this number is not subject to reduction after this time. If no guarantee number is given by phone or in writing, the highest number shown on your Reservation Contract will be applied. If your party falls below the guaranteed number on the day of your event, you will still be charged for the guaranteed number. If your party exceeds the guaranteed number by greater than 10%, every effort will be made to accommodate the guests but cannot be certain that seating or menu items will be available. In some cases, a minimum revenue requirement instead of a minimum guest count may apply to your function. This revenue requirement must be met regardless of a drop in the proposed guest count. A 50% deposit is required for parties with a minimum revenue requirement.

DEPOSIT & PAYMENT:

A Zola Reservation Confirmation must be signed and returned to the Catering Office to confirm your group's space. No reservation is final until this contract and the deposit are received. The remaining balance will be charged 48 hours prior to your event. Any further outstanding balances are due at the end of your event. If your company or organization is tax-exempt, please attach a copy of your tax-exempt certificate to your Reservation Contract. Zola will offer the choice of having a separate bill for beverages and for food, but cannot provide any additional separate checks. We accept American Express, Visa, MasterCard, Diners Club and Discover.

SERVICE CHARGE:

For all Private Events, a 20% Service Charge will automatically be added to all event items on your final check. In the case of smaller events, a \$75.00 Minimum Service Charge (or 20%, whichever is greater) is added to accommodate the service staff. Please inquire with the Catering staff if you have any questions.

CORKAGE FEE:

Zola is proud of the wine list we have spent countless hours perfecting to compliment our cuisine and hesitate in allowing other wines into our restaurant. We will do our best to accommodate any special requests you may have regarding the wine list, however, if we are unable to provide a specific wine you request, you may bring in the bottles. Zola has a \$20.00 Corkage Fee per bottle. Due to local liquor laws, no other beverages may be brought into Zola and no opened bottles may leave the premises.



The elegant modern interior of Zola, designed by locally renowned architects Adamstein & Demetriou, will provide an elegant and unique setting for your next corporate lunch, reception, rehearsal dinner or gala event. Zola's environment is illuminated by Chef Bryan Moscatello's award winning straight forward American cuisine and our staff's unprecedented hospitality.

Private Dining and Special Events

The Private Dining Room in Zola may accommodate up to 36 guests for an elegant seated dinner. This handsome room, with working fireplace is also fitted with state of the art audio visual equipment and telecommunications features.

The Ultra Room, surrounded by an elegant wall of large windows overlooks the Smithsonian National Portrait Gallery. Ultra may be used for up to 250 guests for a standing reception and up to 150 guests for a seated dinner. In addition, The Venona Room is also available for a more intimate dinner or event and views the historic Riggs Bank Building.

Let us assist you in enhancing our spaces with customized floral arrangements and décor.

Zola

A fabulous combination of interesting lighting elements and red velvet fabric provide an eclectic and sophisticated dining experience. Featuring the art of renowned local artist Jim Sanborn, Zola can be offered for a cocktail reception for up to 300 guests

Zola and Ultra may be used together to accommodate up to 500 guests

Our Cuisine

Our cuisine is a celebration of the cultural diversity and the natural bounty that defines our nation.

We call this *straight forward American cuisine*.

Celebrate and enjoy.

PRIVATE DINING

202-654-0996 phone 202-654-0974 fax

LUNCHEON MENU I

Please select from our most popular luncheon items to create a sophisticated yet easy lunch for you and your guests.

Appetizer Options (please select one):

Butternut Squash Soup with curry crème fraiche

Puree of Carrot Soup with crystallized ginger

Field Green Salad, red leaf, curly endive, chicory, cucumber, aged Muscat golden raisins, and vinegar

Buttercrunch Bibb Greens, hard boiled egg, bacon crackling and Maytag blue cheese dressing

Traditional Caesar Salad, hearts of romaine, pecorino curls and garlic anchovy vinaigrette

Entrée Options

(two entrée choices are available for parties of 50 or less)

Roasted Portobello and Herb Polenta Stack, eggplant caviar, basil oil and spicy virgin tomato sauce

Ricotta Cheese Tortellini, with English peas, country ham ribbons and tarragon

Baked Stuffed Shells, Swiss chard, pine nuts, arugula and sun dried tomato pistou

Pan Seared Salmon Filet, saffron scented orzo, Spanish olives, and citrus tarragon butter

Herb Roasted Chicken Breast, with French beans, mushroom, and potato croquettes

Dessert Options (please select one):

Fresh Fruit Sorbets

(*please ask your catering manager for your options)

Chocolate Fudge Cake with Espresso Ice Cream

Lemon Chiffon Pudding with Raspberries

28.00 per person

Includes coffee and hot tea

*Price does not include a 20% Service Charge or 10% DC Sales Tax

Menu items and preparations are subject to change depending on market availability.

PRIVATE DINING

202-654-0996 phone 202-654-0974 fax

LUNCHEON MENU II

Please select from our most popular luncheon items to create a sophisticated yet easy lunch for you and your guests.

Appetizer Options (please select one):

Butternut Squash Soup with curry crème fraiche

Puree of Carrot Soup with crystallized ginger

Field Green Salad, red leaf, curly endive, chicory, cucumber, aged Muscat golden raisins, and vinegar

Buttercrunch Bibb Greens, hard boiled egg, tomato wedge, bacon crackling and Maytag blue cheese dressing

Traditional Caesar Salad, hearts of romaine, pecorino curls and garlic anchovy vinaigrette

Entrée Options

(two entrée choices are available for parties of 50 or less)

Roasted Portobello and Herb Polenta Stack, eggplant caviar, basil oil and spicy virgin tomato sauce

Ricotta Cheese Tortellini, with English peas, country ham ribbons and tarragon

Pan Seared Salmon Filet, saffron scented orzo, Spanish olives, and citrus tarragon butter

Herb Roasted Chicken Breast, with French beans, mushroom, and potato croquettes

Cherry Glazed Pork Tenderloin, sweet spinach, buttery mashed potatoes and whole grain mustard sauce

Caramelized Rib Eye, garlic whipped potato, asparagus and blue cheese froth

Dessert Options (please select one):

Shortcake of Fresh Berries
balsamic red wine sauce

Seasonal Fresh Fruit Upside Down Cake

Creamsicle

Mandarin orange and vanilla cream layered atop a Nilla wafer crust with bitter chocolate sauce

33.00 per person

Includes coffee and hot tea

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Menu items and preparations are subject to change depending on market availability.

PRIVATE DINING

202-654-0996 phone 202-654-0974 fax

DINNER MENU I

Please select from our most popular dinner items to create a sophisticated yet easy dinner for you and your guests.

Soup and Salad Options (please select one):

Butternut Squash Soup with curry crème fraiche

Puree of Carrot Soup with crystallized ginger

Field Green Salad, red leaf, curly endive, chicory, cucumber, aged Muscat golden raisins, and vinegar

Traditional Caesar Salad, hearts of romaine, pecorino curls and garlic anchovy vinaigrette

Entrée Options

(two entrée choices are available for parties of 50 or less)

Baked Stuffed Shells, Swiss chard, pine nuts, arugula and sun dried tomato pistou

Pan Seared Salmon Filet, saffron scented orzo, Spanish olives, and citrus tarragon butter

Cherry Glazed Pork Tenderloin, sweet spinach, buttery mashed potatoes and whole grain mustard sauce

Herb Roasted Chicken, celery root, baby carrots and a black truffle sabayon

Dessert Options (please select one):

Shortcake of Fresh Berries
balsamic red wine sauce

Seasonal Fresh Fruit Upside Down Cake

Creamsicle

Mandarin orange and vanilla cream layered atop a Nilla wafer crust with bitter chocolate sauce

56.00 per person

Includes coffee and hot tea

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Menu items and preparations are subject to change depending on market availability.

PRIVATE DINING

202-654-0996 phone 202-654-0974 fax

DINNER MENU II

Please select from our most popular dinner items to create a sophisticated yet easy dinner for you and your guests.

Appetizer Options (please select one):

Prince Edward Island Mussels, vermicelli noodle, tropical fruit, Madras curry broth

Chilled Jumbo Shrimp, poblano cocktail sauce with carrot and cucumber slaw

Butternut Squash Soup with curry crème fraiche

Puree of Carrot Soup with crystallized ginger

Field Green Salad, red leaf, curly endive, chicory, cucumber, aged Muscat golden raisins, and vinegar

Traditional Caesar Salad, hearts of romaine, pecorino curls and garlic anchovy vinaigrette

Entrée Options

(two entrée choices are available to parties of 50 or less)

Baked Stuffed Shells, Swiss chard, pine nuts, arugula and sun dried tomato pistou

Pan Seared Salmon Filet, saffron scented orzo, Spanish olives, and citrus tarragon butter

Herb Roasted Chicken, celery root, baby carrots and a black truffle sabayon

Jumbo Lump Crab Cake and Spring Roll, roasted corn pudding, carrot slaw and coriander sauce

Veal Loin Chop, butternut squash fritters with Madeira wild mushroom cream sauce

Dessert Options (please select one):

Old Fashioned Apple Tart, caramel sauce

White Chocolate Cheesecake, fig compote and pomegranate sauce

Chocolate Fudge Cake with Espresso Ice Cream

Lemon Chiffon Pudding with Raspberries

62.00 per person

Includes coffee and hot tea

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Menu items and preparations are subject to change depending on market availability.

PRIVATE DINING

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DINNER MENU III

Please select from our most popular dinner items to create a sophisticated yet easy dinner you and your guests.

Appetizer Options (please select one):

Prince Edward Island Mussels, vermicelli noodle, tropical fruit, Madras curry broth

Chilled Jumbo Shrimp, poblano cocktail sauce with carrot and cucumber slaw

Butternut Squash Soup with curry crème fraiche

Puree of Carrot Soup with crystallized ginger

Tuna Tartar, spicy lime vinaigrette, cucumber salad and whipped lemon cream

Field Green Salad, red leaf, curly endive, chicory, cucumber, aged Muscat golden raisins, and vinegar

Traditional Caesar Salad, hearts of romaine, pecorino curls and garlic anchovy vinaigrette

Entrée Options

(two entrée choices are available for parties of 50 or less)

Baked Stuffed Shells, Swiss chard, pine nuts, arugula and sun dried tomato pistou

Pan Seared Salmon Filet, saffron scented orzo, Spanish olives, and citrus tarragon butter

Herb Roasted Chicken, celery root, baby carrots and a black truffle sabayon

Roasted Lamb Mignon, bourson polenta, oven roasted tomato, Brussels sprout and red wine sauce

Roasted Rib Eye, garlic whipped potato, grilled jumbo asparagus and Grand Marnier cream

Dessert Options (please select one):

Chocolate Truffle and Raspberries, baked in phyllo with anglaise

Old Fashioned Apple Tart, caramel sauce

White Chocolate Cheesecake, fig compote and pomegranate sauce

Crème Brulee

69.00 per person

Includes coffee and hot tea

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Menu items and preparations are subject to change depending on market availability.

PRIVATE DINING

202-654-0996 phone 202-654-0974 fax

Accompaniments for the Table

Below we have highlighted a few of our favorite sides for you to try.

Please feel free to choose one or two for your group to enjoy.

The different items will be served “family style” so that everyone may try a little of each.

Really Cheesy Mashed Potatoes

Season’s Best Green Beans with Crispy Shallots

Twice Creamed Garlic Spinach

Sweet Potatoes with Orange Blossom Honey

50.00 10-15 people

80.00 15-20 people

110.00 20-30 people

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PRIVATE DINING

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RECEPTION MENU I – 2 HOURS
(up to 50 guests)

Hors d' Oeuvres
a total of 12 pieces per person

Crostini with Black Olive Tapenade, Mozzarella and Tomato
Farmhouse Cider Glazed Block of Tuna
Mini Chicken Potpies
Barbecue Beef on Cheddar Herb Biscuit
Caramelized Blue Cheese and Onion Flan
Smoked Salmon and American Caviar Éclairs

American Market Display

A bountiful display of Garden and Baby Vegetables from around the nation
Chef's Selection of Dips

and

International Cheese and Season's Finest Fruit

A Selection of Imported and Domestic Cheeses with Enticing Fresh Fruit Samplings
served with a variety of crackers and breads

45.00 per person

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RECEPTION MENU II, 2 – 3 HOURS

**Hors d' Oeuvres
a total of 10 pieces per person**

Blue Crab Claws with Curry Remoulade
Farmhouse Cider Glazed Block of Tuna
Caramelized Blue Cheese and Onion Flan
Mini Chicken Potpies
Barbecue Beef on Cheddar Herb Biscuit
Smoked Salmon and American Caviar Éclair

American Market Display

A bountiful display of Garden and Baby Vegetables from around the nation
Chef's Selection of Dips

And

International Cheese and Season's Finest Fruit

A Selection of Imported and Domestic Cheeses with Enticing Fresh Fruit Samplings
served with a variety of crackers and breads

Italian Pasta Market

Pappardelle, Penne and Tortellini Pastas
tossed with a choice of Garden Marinara, Basil Pesto or Parmesan Cream
accompaniments to include Fresh Tomato, Prosciutto Ham, Green Peas,
Wild Mushrooms, Baby Shrimp or Chicken
Parmesan and Romano Cheeses

65.00 per person

*Price does not include a 20% Service Charge or 10% DC Sales Tax
Menu items and preparations are subject to change depending on market availability.
There is a \$90.00 charge per attendant.

PRIVATE DINING

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RECEPTION MENU III, 2 – 3 HOURS

Hors d' Oeuvres a total of 8 pieces per person

Crostini with Black Olive Tapenade
Caramelized Blue Cheese and Onion Flan
Blue Crab Claws with Curry Remoulade
Mini Chicken Potpies
Barbecue Beef on Cheddar Herb Biscuit
Smoked Salmon and American Caviar Éclairs
Chilled Jumbo Shrimp, Poblano Cocktail Sauce

American Market Display

A bountiful display of Garden and Baby Vegetables from around the nation
Chef's Selection of Dips

and

International Cheese and Season's Finest Fruit

A Selection of Imported and Domestic Cheeses with Enticing Fresh Fruit Samplings
served with a variety of crackers and breads

Italian Pasta Market

Pappardelle, Penne and Tortellini Pastas
tossed with a choice of Garden Marinara, Basil Pesto or Parmesan Cream
accompaniments to include Fresh Tomato, Prosciutto Ham, Green Peas,
Wild Mushrooms, Baby Shrimp or Chicken
Parmesan and Romano Cheeses and Fresh Garlic Breadsticks

Carving and Sides (please select two):

Herb Crusted Tenderloin of Beef
served with Peppercorn Cream or Au Jus and Homemade Rolls

Chipotle Rubbed Pork Tenderloin with Tomato Jam and Sweet Potato Rolls

Grilled Marinated Lamb with Mint Yogurt Sauce and Pita Bread

Side of Whiskey Glazed Smoked Salmon with traditional garnishes

Sides

Really Cheesy Mashed Potatoes
Twice Creamed Garlic Spinach

75.00per person

*Price does not include a 20% Service Charge or 10% DC Sales Tax
Menu items and preparations are subject to change depending on market availability
There is a \$90.00 charge per station attendant.

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RECEPTION MENU IV – 3 HOURS

Hors d'Oeuvres a total of 8 pieces per person

Crostini with Black Olive Tapenade, Mozzarella and Tomato
Farmhouse Cider Glazed Block of Tuna
Mini Chicken Potpies
Caramelized Blue Cheese and Onion Tartlets
Chilled Jumbo Shrimp, Poblano Cocktail Sauce
Harissa Rubbed Baby Lamb Loin, Mint Yogurt Sauce
Mini Lobster Mac and Cheese
Veggie Panini on Rosemary Focaccia

American Market Display

A bountiful display of Garden and Baby Vegetables from around the nation
Chef's Selection of Dips

and

International Cheese and Season's Finest Fruit

A Selection of Imported and Domestic Cheeses with Enticing Fresh Fruit Samplings
served with a variety of crackers and breads

Italian Pasta Market

Pappardelle, Penne and Tortellini Pastas
tossed with a choice of Garden Marinara, Basil Pesto or Parmesan Cream
accompaniments to include Fresh Tomato, Prosciutto Ham, Green Peas,
Wild Mushrooms, Baby Shrimp or Chicken
Parmesan and Romano Cheeses and Fresh Garlic Breadsticks

Carving and Sides (please select two):

Herb Crusted Tenderloin of Beef
served with Peppercorn Cream or Au Jus and Homemade Rolls
Chipotle Rubbed Pork Tenderloin with Tomato Jam and Sweet Potato Rolls
Grilled Marinated Lamb with Mint Yogurt Sauce and Pita Bread
Side of Whiskey Glazed Smoked Salmon with traditional garnishes

Side

Season's Best Green Beans with Crispy Shallots

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RECEPTION MENU IV – 3 HOURS

Mashed Potato Bar

Buttery Mashed Potatoes with toppings to include
Braised Beef and Red Wine Sauce
Sautéed Lobster, Sour Cream and Scallions, Tobika Caviar
Sautéed Mushrooms, Cheddar Cheese and Bacon Bits

One Attendant Required

Sweets and Treats

Selection of mini desserts to include brownie bites, key lime tarts, banana cream tarts,
chocolate fudge cakes, strawberry napoleons and chocolate peanut butter cups.

Freshly brewed coffee and an assortment of teas.

95.00 per person

*Price does not include a 20% Service Charge or 10% DC Sales Tax
Menu items and preparations are subject to change depending on market availability
There is a \$90.00 charge per station attendant.

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Passed Hors D' Oeuvres

The following passed hors d' oeuvres are also available. Prices are per piece.

Grilled Chicken Skewers with Blueberry Honey Glaze
Or
Roasted Virginia Peanut Sauce
\$5

Traditional Chicken Salad Tartlets
\$4

Mini Lobster Mac and Cheese
\$6

Mt. Walden Picked Smoked Trout Salad on Crackers
\$6

Crostini with Black Olive Tapenade, Mozzarella and Tomato
\$3

Farmhouse Cider Glazed Block of Tuna
\$6

Mini Chicken Potpies
\$4

Barbecue Beef on Cheddar Herb Biscuit
\$5

Caramelized Blue Cheese and Onion Flan
\$4

Smoked Salmon and American Caviar Éclairs
\$5

Blue Crab Claws with Curry Remoulade
\$6

Chilled Jumbo Shrimp, Poblano Cocktail Sauce
\$7

Harissa Rubbed Baby Lamb Loin, Mint Yogurt Sauce
\$7

Veggie Panini on Rosemary Focaccia
\$5

A 20% Service Charge and 10% DC Sales Tax will be added to all above pricing

PRIVATE DINING

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BREAKFAST OPTIONS

Continental Breakfast

Selection of Chilled Juices
Assorted Breakfast Bakeries
Seasonal Fruit Skewers
Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas
\$15.00 per person

Chef's Breakfast Table

Selection of Chilled Juices

Sliced Seasonal Fresh Fruit and Yogurts

Scrambled Eggs with Chives
Applewood Smoked Bacon and Maple Breakfast Sausage
Potatoes sautéed with Onion, Tomato and Parsley

Assorted Breakfast Bakeries
Preserves and Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Selected Teas
Milk, Lemon and Honey
\$22.00 per person

Omelet Station

Choice of Fresh Egg or Egg White Omelet
Accompaniments to include Wild Mushrooms, Tri-Colored Peppers, Onions, Tomatoes,
Virginia Baked Ham, Applewood Smoked Bacon and Shredded Cheese

Breakfast Potatoes sautéed with Onions, Peppers and Parsley

Applewood Smoked Bacon

Maple Breakfast Sausage
\$18.00 per person

Breakfast Table Accompaniments

Assorted Bagels with Trio of Cream Cheeses \$5.50 per person
Pecan Sticky Buns \$3.00 per person
Low Fat Bran and Blueberry Muffins \$3.50 per person
Swiss Muesli with Granny Smith Apples, Fresh Strawberries and Skim Milk \$5.00 per person

Smoked Salmon with Traditional Garnishes \$9.50 per person
Eggs Benedict \$8.00 per person
Individual Quiche \$8.00 per person
Grilled Virginia Ham \$3.00 per person
Corned Beef Hash \$4.50 per person

A 20% Service Charge and 10% DC Sales Tax will be added to all above pricing

PRIVATE DINING

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BEVERAGE RECEPTION STATIONS

Zola Hosted Bar

Premium Bar featuring Skyy Vodka, Plymouth Gin,
Myers's Rum Platinum White, Jack Daniels Bourbon, Seagrams 7 Whiskey,
Johnny Walker Red Scotch and Sauza Gold Tequila
Trumpeter Chardonnay and Two Brother Big Tattoo Red
Amstel Light, Heineken and Miller Lite
Soft Drinks & Fruit Juices

\$20.00 for the First Hour
\$12.00 for the Second Hour
\$10.00 for Each Additional Hour

Zola Hosted Bar - Limited

Trumpeter Chardonnay and Two Brothers Big Tattoo Red
Amstel Light, Heineken and Miller Lite
Soft Drinks & Fruit Juices

\$16.00 for the First Hour
\$9.00 for the Second Hour
\$10.00 for Each Additional Hour

*Bartender fee of \$100.00
* Bar set up fee of \$175.00

PRIVATE DINING

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SPECIALTY BEVERAGE RECEPTION STATIONS

Martini Bar

Offering Premium Vodkas and Gins and Zola's Specialty Martinis
The Zola, The Jade and The Cardinal

Blue Cheese, Garlic and Homemade Boursin Stuffed Olives

18.00 per person for One Hour
16.00 per person for Second Hour
14.00 per person for Third Hour

Bloody Mary Bar

Offering Premium Vodkas and Zola's Spicy Tomato Spritzer
garnished with celery sticks, chilled shrimp, pepperoni or chipotle pepper

Accompaniments to include: fresh horseradish, hot sauce, old-bay seasoning,
cracked black pepper and fresh lemon

14.00 per person for One Hour
12.00 per person for Second Hour
10.00 per person for Third Hour

Wines of the World Bar

A Selection of Wines from Around the World to include
Argentina, Chile, New Zealand, Australia, France, South Africa and the United States

Accompanied by a Selection of Imported and Domestic Cheeses

22.00 per person for First Hour
20.00 per person for Second Hour
18.00 per person for Third Hour

*A Wine Sommelier and a Cheese Sommelier can be added to compliment this package

Mimosa Bar

Mimosa and Poinsettia Bar featuring Domaine Chandon "Blanc de Noir"
And Trumpeter Chardonnay

Fresh Squeezed Orange Juice

Cranberry Juice

14.00 per person for First Hour
12.00 per person for Second Hour
10.00 per person for Third Hour

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WINE LIST

Champagne and Sparkling

Louis Roederer "Brut Premier"	Marne	98.00
Veuve Clicquot "Yellow Label"	Reims	88.00
Roederer Estate "Brut"	Anderson Valley	47.00
Domaine Chandon "Blanc de Noir"	Columbia Valley	33.00

White Wines

Chardonnay - Sonoma Cutrer "Les Pierres"	Sonoma	71.00
Sancerre - Domaine Fournier VV "Grand Cru"	France	53.00
Chardonnay - Murphy-Goode "Island Block"	Sonoma	48.00
Chardonnay - Cape Mentelle "Margaret River"	Australia	46.00
Chardonnay - Trevor Jones	Australia	40.00
Sauvignon Blanc - Honig	Rutherford	40.00
Chardonnay - Chateau St. Michelle "Indian Wells"	Washington	39.00
Fume Blanc - Ferrari-Carano	Sonoma	38.00
Pino Gris - Morgan	Oregon	36.00
Chardonnay - Trumpeter	Argentina	32.00
Sauvignon Blanc - Legacy "Jidvei-Tarnave Valley"	Romania	32.00

Red Wines

Cabernet - Honig Cellars	Napa Valley	67.00
Merlot - Chateau Ste. Michelle "Canoe Ridge"	Washington	60.00
Merlot - Whitehall Lane	Napa Valley	54.00
Cabernet - Merryvale "Starmont"	Napa Valley	53.00
Pinot Noir - Fess Parker	Santa Barbara	47.00
Cabernet - Sagelands	Columbia Valley	42.00
Merlot - Dry Creek	Sonoma	38.00
Malbec - Sopenia	Argentina	36.00
Cabernet/Syrah - Two Brothers Big Tattoo Red	Chile	32.00

Wine prices and vintages are subject to change without prior notice according to market availability

PRIVATE DINING

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AV OPTIONS

SPECIAL EVENTS SPACE:

PowerPoint Projector	\$450.00
35mm Slide Projector	\$ 50.00
Overhead Projector	\$100.00
7.5' x 10' Automated Screen	\$130.00
DVD Player	\$120.00
VCR	\$100.00
Podium	\$ 65.00
Easels	\$ 15.00
Laptop (Dell)	\$250.00
Handheld or Lavalier Microphone	\$175.00
Flip Chart with Paper and Markers	\$ 75.00
Easels	\$ 15.00

PRIVATE DINING ROOM:

PowerPoint Projector	\$450.00
Screen	\$ 95.00
Podium	\$ 65.00
Flip Chart with Paper and Markers	\$ 75.00

We will provide an AV Technician for your event to ensure the technical aspects run smoothly. There is a fee of \$175.00 for this service. An AV Technician is required for all events that request items from the above list.

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PRIVATE DINING

202-654-0996 phone 202-654-0974 fax

Our relationship with the International Spy Museum allows you and your guests the opportunity to view the museum either as an exclusive tour, or during normal museum operating hours. We would be happy to assist you in scheduling a tour for your group. Rates vary depending on time of the day, day of the week and group size. Following is pricing for the International Spy Museum:

Sunday – Wednesday:

Hours:	20-50 guests	51-100 guests	101-300
1 hour	\$2600.00	\$3900.00	\$5100.00
2 hours	\$3900.00	\$5100.00	\$6400.00
3 hours	\$5100.00	\$5400.00	\$7700.00

Thursday – Saturday

Hours:	20-50 guests	51-100 guests	101-300
1 hour	\$3900.00	\$5100.00	\$6400.00
2 hours	\$5100.00	\$6500.00	\$7700.00
3 hours	\$6400.00	\$7700.00	\$9000.00

Tour rates during normal operating hours are \$19.00 per guest.

The International Spy Museum is open until 8:00pm during the summer months and 6:00pm during the winter months. Museum hours are subject to change at any time.

Price is inclusive of Service Charge & DC Sales Tax

PRIVATE DINING

Let us bring the intrigue of the International Spy Museum into your event. We can arrange for Spy Characters and Spy Themed entertainment for your guest's enjoyment. The descriptions below are just some of the options available.

Everyone's favorite these days is **Austin Powers**, International Man of Mystery. He's outrageously rude, but you love him nevertheless. He can have a lovely "**Austin Babe**" draped on his arm, or be on the scene solo. Lurking around is Austin's arch nemesis, **Dr. Evil**, who is plotting to take over the world. He will try and recruit your guests to assist him and possibly offer them, "1 Million Dollars!" Whether you loved the movie or not, you will love our interactive characters!

To further the theme of intrigue, shady characters in trench coats and fedoras will be lurking in the shadows....There are whispers..... signals being passed..... knowing nods of the head and encoded notes secretly being handed off from one spy to the next. Two of these spies are **Boris and Natasha** – whose side are they on? Are they playing each side against the other? What country are they from, anyway? Their accents are foreign, but indistinct, their behavior is suspicious, even bizarre.....and they add lots of fun to any event.

Before guests can enter the event, a **Border Patrol Guard** (Check Point Charley) may be checking their passports! This officious guard will be detaining certain suspicious guests as they innocently try to travel from one part of the museum to the other. But once they present their credentials, or bribe him, or tell a good joke, he may be willing to let them pass!

A **James Bond** impersonator will greet guests, dressed in his spiffy tuxedo --- and being his sophisticated charming self. He will introduce himself to your guests; "I'm Bond, James Bond." He will pass notes to random guests in a secretive manner.... and demonstrate some of his hi-tech toys. He will charm the ladies who will swarm around him hoping to be the next "Bond Girl."

James Bond wouldn't be seen anywhere with out a "**Bond Girl**" on his arm, or perhaps one Girl on each arm. These sexy babes walk around in their stunning evening gowns oohing and ahing over the debonair spy. They will even ooh and ah over your guests from time to time. They are always on the look out for a handsome, sexy, and powerful man.

The plotting and espionage will be going on all around them. **Spy Characters** are all over the place: dodging behind columns...taking pictures with tiny cameras....hiding behind newspapers....

Besides the generic "Spy Vs. Spy" characters, some celebrity spooks will also be on hand, adding to the excitement. "**Maxwell Smarter**" will be there, talking into his shoe phone, and tracking down evil forces which have infiltrated the party.

Then there's **Mata Hari**, dressed in her exotic dancer's veils and spangles, as alluring and dangerous as ever. She's very seductive -- so watch out! We know from past experience she can't be trusted.

And who is that burly man with the Russian accent? Could it be **Goldfinger**, causing trouble again for agent 007? And one of his recent victims stands on a nearby pedestal --a beautiful woman covered from head to toe in gold paint!

Oddjob is lurking behind a drape, waiting for the opportunity to throw his lethal derby!

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A comical atomic scientist, **Dr. Strangelove**, carries around his a cartoon version of "The Bomb," explaining theories of nuclear fission in an impossible accent. He is completely oblivious to the fact that the device he is carrying around seems to be ticking.....will it go off?

A highlight of the evening can be a **choreographed routine** of men and women dancers in trench coats performing synchronized passing of notes from briefcases. They will be taking pictures with tiny cameras, and ending with a comic enactment of disarming "The Bomb" – a strange ticking device that gets passed around from spy to spy all during the party!

Have a ball with our comedic **Polygraph Test**. Our gizmo geeky polygraph operator will hook your guests up to different wires and gadgets, while asking them all sorts of questions about their lives professional and personal. When the test is over the operator will study the printed results, write down his assessments, and give the sheet to your guests.

Want to find out more about your guests? Have a **Handwriting Expert** give readings. Our graphologist will amuse your guests by telling them about the kind of person they are based on their handwriting.

The Illusionist/Magician is great if you want an exotic strolling performer. Revealing mysteries of the East, this mesmerizing entertainer cannot fail to astound your guests. He dresses in harem pants with a brocade top, and combines the arts of mind reading with sleight of hand magic, in a seemingly endless repertoire. His act can be performed under even the toughest of event conditions.

Other possible activities include a room with seated massage, fortune tellers, and sketch artists making "Wanted Posters" with caricatures of the guests.

We can also customize a three-act, guest interactive murder mystery with a espionage twist for your evening, or interactive improvisational comedy for social events. Please ask your sales person about additional details and pricing.

*Price does not include a 20% Service Charge or 10% DC Sales Tax

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Pricing Information

Character:	One Hour	Two Hours	Three Hours
Generic Spies	\$325.00	\$500.00	\$750.00
Austin Powers *	\$600.00	\$900.00	\$1200.00
Dr. Evil *	\$600.00	\$850.00	\$1050.00
Austin Babe *	\$300.00	\$600.00	\$900.00
Boris & Natasha *	\$600.00	\$1000.00	\$1450.00
Border Patrol *	\$450.00	\$700.00	\$900.00
James Bond *	\$600.00	\$900.00	\$1200.00
Bond Girl *	\$300.00	\$600.00	\$900.00
Maxwell Smarter *	\$350.00	\$550.00	\$750.00
Mata Hari *	\$550.00	\$750.00	\$975.00
Goldfinger *	\$450.00	\$650.00	\$850.00
Gold Lady *	\$550.00	\$850.00	\$1200.00
Oddjob *	\$475.00	\$675.00	\$875.00
Dr. Strangelove *	\$475.00	\$675.00	\$875.00
Polygraph Test *	\$750.00	\$950.00	\$1150.00
Handwriting Expert	\$425.00	\$600.00	\$900.00
Fortune Teller		\$600.00	\$900.00
Illusionist**			
Sketch Artist		\$600.00	\$900.00
Other spies, pricing available upon request.			

****Illusionist; Prices range from \$450 up to \$6000 depending on availability.**

Please note that characters marked with an asterisk have a two hour minimum on weekends.

**Five or more characters require one on-site coordinator at \$150 per hour.
Ten or more characters require an additional assistant at \$100 per hour.**

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Additional Extras Available:

Welcome your group to their event with a talk from the Founding Executive Director of the International Spy Museum, Peter Earnest. Mr. Earnest is a 36 year veteran of the Central Intelligence Agency. He served 25 years in the Clandestine Service as a field operative and in the Office of the Director of Central Intelligence as Chief Liaison with the U.S. Senate and the Director of Media Relations and Chief Spokesman for three Directors. Mr. Earnest is available for a brief overview of the museum or as a keynote speaker.

We can also arrange for keynote speakers from the International Spy Museum's Board of Directors. These distinguished members include Tony and Jonna Mendez, Oleg Kalugin, and Burton Gerber.

The International Spy Museum is designed to be a self-guided tour, but tour guides can be arranged for intimate groups. Please ask your sales person for pricing and availability.

The International Spy Museum is pleased to offer 3 versions of Scavenger Hunt through our exhibition to enhance your group's visit. From code-breaking to deceptive maneuvers, these action packed hunts will truly give you and your guests an event to remember. Participants, in teams or solo, compete against each other and the clock as they navigate their way through the Museum, answering questions, solving problems, decoding messages, and interacting with spies. Each team will be armed with a top secret bag of tricks to help solve challenging questions whose answers can only be found in the Museum's collection of artifacts, labels, and interactive stations.

The International Spy Museum's retail store offers thousands of spy themed items available for your group. We can customize gift bags or individual "goodies" ranging from a hidden "lipstick" pen to 007 DVD Box Sets to International Spy Museum apparel. Many items can be customized with your corporate logo or the name of your event. We would be happy to forward a list of items available for your event.

Additional Décor:

Let us assist you in enhancing your event with centerpieces and accent floral. We have utilized a preferred florist for over ten years who can provide centerpieces starting at \$60.00 each.

Our standard linens are black cotton. While we believe these are the linens that suit our space the best, premium specialty linens are also available to you at an additional cost. Please ask your salesperson for additional styles and pricing.

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Gift Shop Listing

Baseball Cap	\$15.95
Long Sleeve Tee	\$20.00
Hoodie	\$35.00
Sunglasses	\$30.00
Casino Remote Control Watch	\$75.95
Scottevest Tec Hat	\$29.95
Scottevest Tactical 4.0 Jacket & Fleece liner	\$229.99
Knit Cap	\$11.95
Digital Camera Key Chain	\$19.95
Floating Clock	\$100.00
USB Powered Heater Mug	\$24.95
B-3 Sherpa Flyer	\$440.00
"Ten reason I didn't make it in the CIA" Tee	\$16.00
VuPoint Multifunction Digital Still/Video & MP3 Player	\$249.95
Stash Card	\$16.00
Tool Logic	\$16.00
Safe Diversion "Peanut Butter Jar"	\$15.00
Safe Diversion "Scented Candles"	\$17.50
Privacy Alarm	\$16.95
VuPoint Solution reusable digital camera	\$20.00
Shot glasses	\$5.00-8.00

Price does not include \$20% Service Charge or 5.75% sales tax