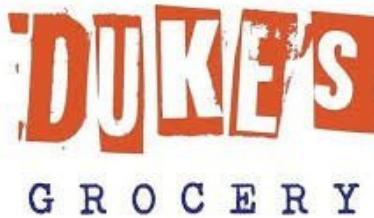


WE LOVE HOSTING EVENTS!

FOUR
LOCATIONS!

15-300
GUESTS!



NO RENTAL
FEES!

OFF-SITE
CATERING!

SPECIAL EVENTS & CATERING

Voted of D.C.'s Best Burger, Best Happy Hour & Best Brunch!

DUPONT CIRCLE	UP TO 110 GUESTS	FOGGY BOTTOM	UP TO 300 GUESTS
POTOMAC, MD	UP TO 120 GUESTS	WOODLEY PARK	UP TO 100 GUESTS

POPULAR PACKAGES

HAPPY HOUR
(12-7PM)

PREMIUM
house cocktails, beer, wine, and
premium spirits (\$20 & under)

<u>15-20 GUESTS</u> 1 wing platter, 1 truffle mac and cheese platter, 1 slider platter, 20 drink tickets	\$550	\$750
<u>25-40 GUESTS</u> 1 green chili & chickpea hummus, 1 truffle mac and cheese platter, 2 slider platters, 40 drink tickets	\$950	\$1,350
<u>40-60 GUESTS</u> 2 green chili & chickpea hummus, 2 truffle mac and cheese platter, 3 slider platters, 1 roasted veggie, 60 drink tickets	\$1,650	\$2,300
<u>60-80 GUESTS</u> 2 green chili & chickpea hummus, 2 truffle mac & cheese platter, 3 slider platters, 2 butty platters, 2 roasted veggies, 1 bangers & mash, 1 tofu & veggie curry, 80 drink tickets	\$2,500	\$3,050



EVENT & CATERING MENU

HANDHELDS

SLIDERS

proper burger | chicken parm | fish & chip | portobello (v) | spicy aubergine (v, nuts) \$120

bacon \$80

chip (v) \$60

HACKNEY HOT WINGS \$45

two dozen

DUKE'S CRISPY FRIES \$30

CANDIED BACON \$200

DEVEILED EGGS

candied bacon, maple, chive

PLATTERS

GREEN CHILI \$100

CHICKPEA HUMMUS (V)

chickpeas pureed with tahini, lemon and spices served with green chili sauce with fresh crudites and pita

ROASTED SEASONAL \$120

VEGGIES (V)

chef's selection of garden vegetables

CHEESE BOARD (V) \$200

imported cheese array served with chef's selection of accoutrements

TOFU + VEGGIE CURRY (V) \$150

mildly spiced curry with coconut milk, and cilantro served with jasmine rice

+ Chicken \$75

WHITE TRUFFLE \$200

MAC + CHEESE (V)

sumptuous triple cheese blend coating shell pasta finished with white truffle oil

CORN ELOTE LOCOS (V) \$140

roasted sweet corn, crema, lime, coriander, cotija cheese, sirracha

CHARCUTERIE BOARD \$200

chef's selection of fine cured meats, served with house pickled vegetables and chef's selection of accoutrements

BANGERS + MASH \$200

locally made pork breakfast sausages, served on a bed of creamy potatoes, with a bit of onion gravy

BRUNCH PLATTERS

SOFT SCRAMBLED EGGS \$100

with chives

BANGER SAUSAGE \$160

classic pork sausage

BACON RASHER \$180

english-style back bacon

BREAKFAST BAKED \$100

BEANS

tinned beans in brown gravy

SOURDOUGH TOAST \$120

Lyon bakery bread with butter

BRUNCH BUFFET

PER PERSON, PER HOUR

PROPER BREAKFAST \$18

eggs, bacon, potatoes

FULL ENGLISH BREAKFAST \$25

eggs, bangers, rashers, black + white pudding, tinned beans, mushrooms, roasted tomato, toast

DESSERT

\$5 EA, MINIMUM 20

FULLY LOADED COOKIE

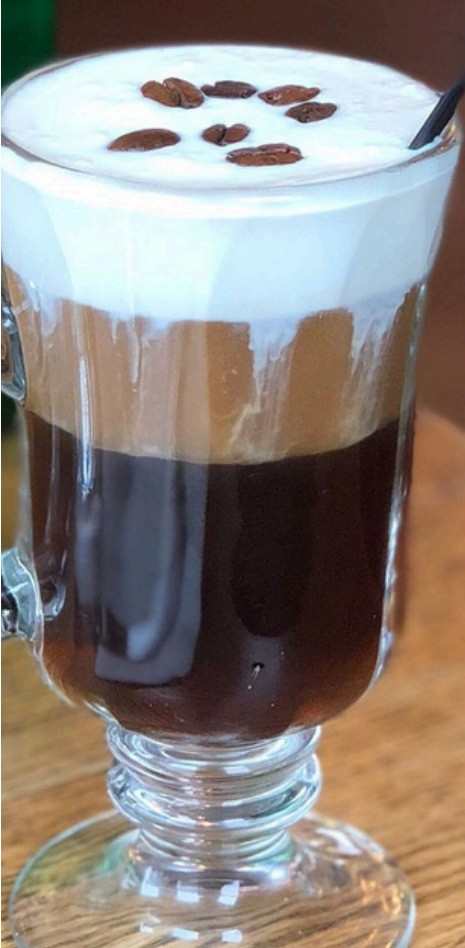
pretzel, crisp, chocolate chip cookie w/ peanuts

LEMON POSSET (V)

classic english lemon curd

JAM TART (VEGAN)

house-made strawberry jam, sesame crust



BEVERAGE PACKAGES

OPEN BAR

PER PERSON, PER HOUR

#1: BEER & WINE \$15

beer and select wines

#3: BEER, WINE & \$25

HOUSE SPIRITS

house cocktails, beer, wine, and house spirits (\$10 & under)

#5: FULL OPEN BAR \$40

all beers, wines, and spirits

#2: BRUNCH \$20

bloody mary, mimosa, house lager, & pimm's cup
NA options available

#4: BEER, WINE & \$30

PREMIUM SPIRITS

house cocktails, beer, wine, and premium spirits (\$20 & under)

DRINK TICKETS

20 TICKET MINIMUM

HAPPY HOUR \$10 EA

MON-FRI; 12-7PM

PREMIUM \$20 EA

house cocktails, beer, wine, and premium spirits (\$20 & under)

CONSUMPTION TAB

CHARGED BY THE DRINK

HOST OR INDIVIDUAL OPTIONS AVAILABLE

Dupont Circle



Spaces + Max Capacity

Full Venue: 110 standing

Second Floor Buyout: 35 seated, 60 standing

Second Floor Bar: 20 standing

First Floor Front Bar: 14 seated, 25 standing

The original location, opened in 2013, welcomes guests into a historic row house in the heart of bustling 17th Street with two custom copper-top bars, two floors, and sunny patio



Potomac, MD

Our first location outside of DC! From small gatherings to private dinners, we have space for up to 120. Featuring our signature copper-top bar and menu favorites, we have everything you need for your next celebration!



Spaces + Max Capacity

Semi-Private Bar: 12 seated, 25 standing

Full Bar: 45 seated, 60 standing

Main Dining Room: 52 seated, 60 standing

Full Venue: 80 seated, 150 standing

Foggy Bottom



Spaces + Capacity

Semi-Private Bar: 15 seated, 40 standing

Full Bar: 50 seated, 80 standing

Main Dining: 30 seated, 50 standing

Salon Dining: 20 seated, 30 standing

Full Store Buyout: 100 seated, 250 standing

Convenient to the White House, World Bank, & GW University, Duke's largest location features wall-sized graffiti murals by local artists, three distinct seating areas inside, a large copper-top bar, and a sunny outdoor patio plus indoor galleria seating, all fully accessible.



Woodley Park



Across from the main entrance to the National Zoo, our trim, white-walled gastropub opened in 2016 welcomes locals, families and tourists alike with the hearty portions and friendly service that Duke's is known for.

Spaces + Capacity

Full Store Buyout: 50 seated, 100 standing

Semi-Private Dining Room: 35 seated, 40 standing

Semi-Private Front Bar: 30 standing



FAQs

Decorations

While we encourage personal touches, please refrain from using glitter, confetti, strong adhesive or anything that can cause permanent damage.

Music & Entertainment

Currently, only full venue buyouts will be able to play their own music. Foggy Bottom, Potomac, and Woodley Park each hold a full entertainment license that allows you to bring in outside vendors such as bands, acoustic sets, DJs, entertainment acts, etc. Please note this will be at the full expense and responsibility of the host. Please alert the event team if you plan to bring in outside vendors for coordination.

Booking Requests

Guests are welcome to complete the form on our website, or you can reach the Events Manager directly at katie@dukesgrocery.com

Outside Food & Drink

We do not allow guests to bring in outside entrees. Hosts are able to bring in an outside dessert for a fee of \$3 per person. Outside wine will be allowed for a corkage fee of \$25 per bottle. All other outside alcohol is prohibited.

Minimum Spend, Fees & Payment

There is NO RENTAL FEE to use our space. All events are asked to meet a food and beverage minimum, which can vary based on space, location, day, and time. In addition to the spend, all events are subject to local tax, 5% event fee, & suggested 20% gratuity. A 25% deposit and contract are required. Payment can conveniently be made online.



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