



DISTRICT WINERY

ALL-DAY MEETING PACKAGE



WHO ARE WE?

District Winery is our modern, waterfront winery in DC's Navy Yard, offering an inspiring setting for meetings and celebrations. With river views, contemporary spaces, and exceptional culinary and hospitality experiences, it's where city energy meets wine country warmth.



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Table of Contents

2	TABLE OF CONTENTS
3	CONTINENTAL BREAKFAST & CONTINENTAL BREAKFAST ENHANCEMENTS
4	WORKING LUNCH INCLUDED OFFERINGS
5	UPGRADE YOUR WORKING LUNCH: FAMILY STYLE PASTA PER LA FAMIGLIA
6	UPGRADE YOUR WORKING LUNCH: HOW ABOUT THOSE SWEET GREENS PAELLA
7	BREAKS AND ADD-ON SERVICES: BEVERAGES TRAIL MIX CEVICHE
8	BREAKS AND ADD-ON SERVICES: WINE PAIRINGS DESSERT BITES
9	BREAKS AND ADD-ON SERVICES: WELLNESS SHOTS THE DC LEGEND
10	A LA CARTE ADD-ONS

Continental Breakfast

AVAILABLE 7:30AM-11:00AM | \$40/PERSON

Served with coffee, tea, juices and your choice of flavored water station.
Price based on 60-minute service time.

Baked Pastries, Danishes, and Croissants
Served with Fresh Jam and Whipped Butter
Seasonal Fruit



Continental Breakfast Enhancements

AVAILABLE 7:30AM-11:00AM | PRICES LISTED BELOW

Price listed will be in addition to the \$40/person base price of the continental breakfast, enhancements are not available as stand alone offerings. Menus are subject to change seasonally.

Avocado Mousse on Baguette

shaved radish, orange, lemon, dukkah, chive, mint
\$15/PERSON

Bacon, Egg & Cheese Sammie

soft scrambled eggs, bacon, GA sorghum, aged cheddar, English muffin
\$20/PERSON

Nutty Power Bar

medjool dates, almonds, hazelnuts, pistachios, rolled sorghum oats
\$15/PERSON

Summer Frittata

cherry tomato, zucchini & squash, goat's cheese, arugula
\$20/PERSON

Build Your Own Greek Yogurt Parfait

Plain Greek Yogurt

Top with any of the included Options:

Blueberries, Blackberries, Almonds, Sunflower Seeds, Pepitas, Dark Chocolate, Clover Honey, Dried Cranberries, Raisins, Granola, Dried Figs, Wine Grape Coulis

\$20/PERSON

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Working Lunch

AVAILABLE 11:00AM-3:00PM | \$55/PERSON

Choose (5) selections, served with Coffee, Tea, sodas and your choice of flavored water station. Dessert is assorted cookies. Price based on 60-minute service time.

Grilled Chicken Caesar Salad

Artisan Romaine, White Anchovies, Pesto Crumble, Caesar Dressing

Grilled Seasonal Vegetable Orzo

charred scallion, thyme, grilled lemon vinaigrette

Farro and Barley Salad

Diced Apples, Pickled Pearl Onions, Roasted Cauliflower, Harissa vinaigrette

Grilled Garden Vegetable Gluten Free Wrap

house pickles, roasted garlic hummus, crunchy spiced chickpeas

Roasted Tomatoes & Mozzarella

crunchy baguette croutons, house wine vinaigrette, reduced house made saba

Tuna Conserva Montadito

garlic aioli, cherry tomato, celery leaves, olive crumble

Vegetable Crudite

roasted garlic hummus, green goddess dip, Labneh & zaatar spice

Turkey Breast & Avocado

green goddess, roasted red peppers, arugula, toasted multigrain

Delicatessen Cavatappi Pasta Salad

cheese, charcuterie, olives, tomatoes, cucumbers, basil pesto

Lamb Kofta on Pita

tzatziki, tomato, watercress



Build Your Base Package

Build your all-day meeting package for only \$95/PERSON with the shown Continental Breakfast and Working Lunch options.

The base package includes Continental Breakfast and a Working Lunch for \$95/person (excluding taxes and management fee). 20 guest minimum. Meal service based on 60-minute service time.

ALL MENUS OUTLINED ARE SUBJECT TO CHANGE SEASONALLY.

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Upgrade your Working Lunch

AVAILABLE 11:00AM-3:00PM | PRICES LISTED BELOW

Prices listed will replace the working lunch price of \$55/person. Price based on 60-minute service time. Served with Coffee, Tea, soda and your choice of flavored water station.. Menus are subject to change seasonally.

Family Style Lunch

Select (2) Entrees and (2) sides. Meal Includes, Bread and Family Style Salad Course and Assorted Cookies.

Entrees: (Frenched) Seasonal Vegan Entree, Roasted Free Range Chicken, Atlantic Salmon, Braised Beef Short Rib, Grilled Sirloin Steak

Sides: Yukon Gold Pomme Puree, Creamy Polenta, seasonal vegetables

\$90/PERSON



Pasta per la Famiglia

Served with House Made Focaccia Breadsticks and Extra Virgin Olive Oil with black pepper and herbs and Cannolis.

INSALTA MISTA

gem lettuce, tomato, onion, marinated olives, wine vinaigrette

BEEF SHORT RIB RAGOUT RIGATONI

torn basil, shaved parmigiano reggiano, mint

CACIO E PEPE BUCATINI

shaved pecorino romano

GLUTEN FREE PENNE PASTA

Spicy Tito's vodka sauce

\$75/PERSON

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How About Those Sweet Greens

Served with House Made Focaccia and Crispy Gluten Free Rice Cake and Berry Pavlova.

Romaine Lettuce, Baby Kale, Spinach
Avocado-Cilantro Dressing, Caesar Dressing, Red District Winery Vinaigrette
Radishes, Pickled Red Onions, Cucumbers
Cauliflower, Beets, Roasted Winter Squash
Crispy Tofu, Grilled Chicken Breast
Garlic Streusel, Crunchy Chick Peas
Parmigiano Reggiano, Fresh Goat's Cheese
Almonds, Raisins, Dried Cranberries, Sunflower Seeds

\$90/PERSON

Paella

Includes all three sides and Spanish Style Flan and a choice of one (1) Paella option.

PAN CON TOMATE

on House Made Focaccia with confit garlic

PATATAS BRAVAS

garlic aioli & sweet pimentón brava sauce

ENSALADA MIXTA

gem lettuce, tomato, onion, marinated olives, wine vinaigrette

Choice of one (1) Paella Option:

CHORIZO & CHICKEN PAELLA

garlic aioli, grilled lemon, parsley

OR

VERDURA VEGETABLE PAELLA

seasonal vegetables and garnishes

\$90/PERSON



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Breaks and Add-on Services

AVAILABLE 9:00AM-6:00PM | 20 GUEST MINIMUM | PRICES LISTED BELOW

Pricing based on 30-minute service time and 60-minute display time unless otherwise noted. Menus are subject to change seasonally.

Beverage Breaks

Continuous service of beverages.

AM Service Includes: Coffee, Tea, juices and your choice of flavored water station.

PM Service Includes: Coffee, Tea, soda and your choice of flavored water station.

Full-Day Service Includes: Coffee, Tea, juices, soda and your choice of flavored water station.

AM 4 Hour Service: \$20/person

PM 4 Hour Service: \$20/person

Full Day Service: \$35/person

WATER STATION OPTIONS (CHOOSE 1):

Cucumber, Kiwi, Lime, & Mint

Blackberry, Sage, & Saigon Cinnamon

Lemon, Orange, Ginger, & Rosemary

Build Your own Trail Mix

Granola
Peanut M&Ms
Almonds
Hazelnuts
Pepitas
Dried Cranberries
Raisins
Mini Pretzels
Wasabi peas
Sweetened Coconut

\$20/PERSON



Ceviche on the Rocks

FLUKE CEVICHE

Aleppo pepper, red onion, lemon, lime, GA olive oil, cilantro

ARGENTINIAN RED SHRIMP SUNOMONO

watermelon radishes, jalapeno, bird's eye chili, cilantro, chive

CURED AVOCADO CEVICHE

corn nuts, breakfast radishes, pickled red onions, arugula, fresno chili

\$28/PERSON



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Wine, Cheese, and Chocolate Pairing

This experience includes a guided pairing from one of our wine experts

2021 Cuvee Noir, CA

black plum, baking spice, tobacco leaf

Paired with Deer Creek White Wisconsin Cheddar

2021 Pinot Grigio Ramato Lodi, CA

saffron, apricot, papaya

Paired with Midnight Moon Aged Goat Cheese

2018 Barbera Suisun Valley, CA

pomegranate, orange peel, rosemary

Paired with Valrona Manjari Chocolate Truffle

\$45/PERSON

Decadent Dessert Bites

Upgrade any of your dessert options or serve as a break

CHOCOLATE TRUFFLES

Cocoa powder, earl gray tea

CARROT & WALNUT CAKE

Cream cheese frosting,
carrot crumble

PERSIMMON MOUSSE TART

Honeycomb Crumble, Grated Nutmeg

ASSORTED CREAM CAKES

ASSORTED MACARONS

\$30/PERSON



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Wellness Shots

Select two (2) options

GINGER IMMUNITY SHOT

intense & strong, boosts immune system & digestion

GOLDEN TURMERIC SUNRISE SHOT

improve brain function, anti inflammatory

GREEN GODDESS SHOT

all things green, energy and gut health

PH+ BEET SHOT

brings ph into balance for more acidic diets

METABOLISM BOOST SHOT

contains spice level and natural caffeine

\$15/PERSON

THE D.C. LEGEND

At District Winery we embrace the inspiration of our local offerings. Chef Nicholas uses his memories of childhood and family to trigger inspiration. One of his favorite memories is summers with his father near Hollywood MD and eating local crab and oysters with his father next to a raging bonfire.

He now invites you to share that experience, presenting two of the DMV's most prized ingredients, thoughtfully prepared and deeply connected to the flavors and traditions of our region.

MARYLAND BLUE CRAB CAKES

Crispy Old Bay
Potato Chip

GRILLED MARYLAND OYSTERS

Montpelier butter, garlic
streusel crumble

\$28/PERSON



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A La Carte Add-ons

A La Carte Beverages

Saratoga 12oz. Still Bottled Water: \$8/bottle

Saratoga 12oz. Sparkling Water: \$8/bottle

FB Fresh Squeezed Lemonade (with a hint of vanilla): \$80/gallon

Arnold Palmer (Tea/FB Lemonade): \$80/gallon

Iced Tea: \$80/gallon

Fresh Brewed Coffee: \$80/gallon

Boxed Lunch

Available for on-the-go attendees. Choose (1) selection. Served with Bottled Water, Whole Fruit, Pumace Cookie and Bag of Chips.

GRILLED SEASONAL VEGETABLE ORZO
charred scallion, thyme, grilled lemon vinaigrette

GRILLED CHICKEN CAESAR SALAD
romaine lettuce, garlic crouton, parmigiano reggiano cheese

TURKEY BREAST & AVOCADO
green goddess, roasted red peppers, arugula, toasted multigrain

\$55/PERSON

Desserts

DONUT WALL/OR TOWER | \$23/PERSON
4 different donut flavors hung
on GIANT peg board in epic display

NONA'S TABLE TIRAMISU | \$20/PERSON
mascarpone, lady fingers,
pomace-espresso powder

ASSORTED BARS | \$15/PERSON
Manjar de chocolate chunk brownie
& Meyer lemon bars

BANANA FOSTER PUDDING | \$15/PERSON
flambe bananas, chantilly cream,
vanilla wafers



Special Dietary Desserts

Choice of one (1) selection.
These dessert bars are gluten free,
vegan, raw with no preservatives or
colors. Selection must be made
2 weeks in advance. Flavors are
subject to change seasonally.

Raspberry Blueberry
Carmel Chocolate
Lime Mango
Chocolate Coconut
Raspberry Passionfruit
Tiramisu

\$23/PERSON

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