



THE BAZAAR®
BY JOSÉ ANDRÉS

Events



events.dc@thebazaar.com

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About The Bazaar

Set in the Waldorf Astoria Washington DC, this Bazaar is the culmination of a 30-year dream for Chef José Andrés. Drawing inspiration from this iconic location, which first opened in 1899 and served as DC's General Post Office until 1914, the Bazaar is a multi-level destination reinvented with avant-garde and Americana-inspired decor.





Groups & Events

CAPACITIES AND SERVICE STYLE

The Bazaar can accommodate groups of 10 to 250 guests for elevated gatherings, seated dinners and cocktail receptions. Our group and events packages include creative cocktails, wines, beer and spirits, along with chef-driven plates. Full buyouts of The Bazaar can incorporate chef stations and displays.

The Bazaar carefully curates a theater of shared plates. The Bazaar takes guests on a wild sensory adventure born of José's Spanish roots, both traditional and avant-garde, in a bold, playful atmosphere where anything is possible. All of our menus are served family style, allowing each guest the opportunity to try many of the dishes, sharing amongst each other. All of the items on each menu will be served and you will not be selecting items within each course. Plates are not individually served, unless allergies or dietary restrictions require such. It is important to note that portions are not unlimited and the number of each item sent to the table is determined by the number of guaranteed guests. Please note, menus are subject to seasonal changes and pricing.

PRICING

Food and beverages minimums apply for all groups and events. All pricing will be subject to gratuity, administrative fee and sales tax.

Please email events.dc@thebazaar.com to reserve.

FULL BUYOUTS

Up to 250 people

Full buyouts will have an exclusive private experience in Bazaar, including both floors, for a contracted period of time and pre-selected beverages and food from our events menus. We can host seated dinners for up to 100 guests or standing reception for up to 250 guests using floors.

SMALL GROUPS

10-16 guests

Groups of 9-16 guests are able to book a large table within our main dining room. While not private, this table is a fun and lively way to experience all that Bazaar has to offer.

PARTIAL BUYOUTS

40-75 guests

Partial buyouts will be situated on our upstairs main dining room and will allow you and your guests to enjoy the upstairs Mezzanine.

PRIVATE DINING ROOM

8-10 guests

Our private dining room is enclosed with heavy draped curtains and is located on our first floor next to our bar area and can accommodate 8-10 guests.

LARGE GROUPS

16- 40 guests

Large groups will have a dedicated section of Bazaars upstairs main dining room with a combination of rounds or banquette tables.

Guidelines and FAQs

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VENDORS

Vendors including A/V, DJs, floral, photographers and any other entertainment must be coordinated with our events team and approved in writing prior to the event. Vendors must adhere to all applicable building guidelines. A valid Certificate of Insurance (COI) is required for all vendors.

MENU SELECTION AND FINAL GUEST COUNT

Food and beverages selections and final guaranteed guest count are required seven days prior to your event.

DEPOSITS AND CANCELLATION POLICY

A signed contract with an associated food and beverage minimum are required to confirm all large groups and events. **50% deposits are required for full or partial buyouts.** Full payment is required seven days prior to all large groups and events. All payments are non-refundable in the case of cancellation within six days or failure to appear for the event on the event date.



EVENT SPACE ACCESS AND EXTENSIONS

Partial buyouts will have access to the space one hour prior to the contracted time until the contracted end time. Full buyouts will have access to the space one hour prior to the contracted time until the contracted end time. Additional set up or breakdown time must be confirmed and documented at the time of contracting.

For all group and event sizes, any extensions must be approved in advance, as we will have other guests with reservations following your group or event. The last call for all beverage packages will be thirty minutes prior to the contracted end time, unless an extension was agreed to prior to the event.

DRESS CODE

Guests at The Bazaar are typically dressed in cocktail-appropriate attire, sophisticated and chic.

SET UP

The furniture in The Bazaar can be minimally rearranged for full buyouts with approval from the events team. Requests for extensive floorplans changes or furniture removal will be subject to additional charges.

RENTALS

Rentals may be applicable depending on wants and needs of the event and will be paid by the client.

The Bazaar Lunch Experience #1

\$65 per person

**Our menus are served family style. There is no need to select dishes from each course.*

Caesar Salad

egg yolk sauce, parmesan

Embutidos

Spanish and domestic cured meats with pan de cristal, fresh tomato

Patatas Bravas

fried potatoes, spicy tomato sauce, aioli

Ora King Salmon

pan seared salmon, donostiarra sauce

Pollo al Ajillo

slow cooked chicken thighs, black garlic

Brussels Sprouts

lemon pith puree, apricots, green grapes and apples, lemon air

Dessert

Assortment of sweets

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The Bazaar Lunch Experience #2

\$100 per person

**Our menus are served family style. There is no need to select dishes from each*

Embutidos

Spanish and domestic cured meats with pan de cristal, fresh tomato

Sweet Chips

Greek yogurt espuma, tamarind, star anise

José's Favorite Waldorf, Salad

endives, celery, blue cheese, walnuts, yogurt

Stuffed Piquillo Peppers

Cabra La Mancha cheese, mojo verde, piquillo tuile, PX reduction

Oxtail Croquetas

beef oxtail bechamel fritters

Mediterranean Mussels

olive oil, sherry vinegar, pimentón

Wagyu Beef Cheeks

braised beef cheeks, potato, carrots, demi-sec tomato

Spanish Octopus

potato espuma, fried potato, chorizo

Green Asparagus

egg yolk emulsion, Idiazabal crisp, lemon, fresh herbs

Dessert

Assortment of sweets

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The Bazaar Dinner Experience #1

\$165 per person

**Our menus are served family style. There is no need to select dishes from each course.*

Caviar Cone*

Ossetra caviar, chive crème fraîche, gold leaf

Sweet Chips

Greek yogurt espuma, tamarind, star anise

Ferran Adrià Modern Olives

liquid Arbequina olive, Gordal olive, Manzanilla olives

Mediterranean Mussels

olive oil, sherry vinegar, pimentón

Boneless Buffalo Chicken Wings

blue cheese, celery

Oxtail Croquetas

beef oxtail bechamel fritters

Cucumber Salad

sesame yogurt, cucumber pickles, candied sunflower seeds, chili

Tortilla de Patatas "New Way"

potato espuma, egg 63°, caramelized onions

Shrimp Po Boy

fried Chinese steam bun, rock shrimp, furikake ranch

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Spanish Octopus

potato espuma, fried potato, chorizo

Coffee Rubbed Churrasco*

pine nut-garlic crocante, mojo verde

Brussels Sprouts*

lemon pith puree, apricots, green grapes and apples, lemon air

Dessert

Assortment of sweets



The Bazaar Dinner Experience #2

\$195 per person

**Our menus are served family style. There is no need to select dishes from each course.*

Paletilla Iberica de Bellota

Hand-cut from the famous acorn-fed, black-footed Spanish

Pan con Tomate

Catalan-style toasted pan de cristal, fresh tomato

Ferran Adrià Modern Olives

liquid Arbequina olive, Gordal olive, Manzanilla olives

Caviar Cone*

Ossetra caviar, chive crème fraîche, gold leaf

Neptune's Pillows*

sesame rocoto, spicy tuna, fresh wasabi

Smoked Oysters

applewood-smoked oysters. apple mignonette

Not Your Everyday Caprese

cherry tomatoes, liquid mozzarella

Dragon Fruit Ceviche

cobia, passion fruit, pecans, avocado

Croquetas de Cangrejo

Blue Crab bechamel fritters

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Ora King Salmon

Ora King Salmon, sauce alcaparrado, crispy quinoa

"Steak & Piquillo*"

short rib steak, piquillo pil pil

Green Asparagus

egg yolk emulsion, Idiazabal crisp, lemon, fresh herbs

Dessert

Assortment of sweets

The Bazaar Reception

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\$60 per person for a selection of 4 items

\$80 per person for a selection of 6 items

minimum of 20 people required for receptions

COLD PASS ITEMS

Gazpacho Patricia

tomatoes, cucumbers, bread, Sherry vinegar

Watermelon & Tomato Skewer

pistachio, PX reduction

Not Your Everyday Caprese

cherry tomatoes, liquid mozzarella

José's Favorite Waldorf, Salad

endives, celery, blue cheese, walnuts, yogurt

Ferran Adrià Modern Olives

liquid Gordal olive

Baby Japanese Peaches

fresh burrata, hazelnuts, arugula

'Gilda' Skewers

gordal olives, anchoas Don Bocarte, boquerones, pipparas, confit tomato

Organized Caesar Salad

egg yolk sauce, Parmesan cheese, air crouton

HOT PASS ITEMS

Patatas Bravas

fried potatoes, spicy tomato sauce, alioli

Conch Fritters "Café Atlántico"

bonito flakes, onion jam, liquid center

Crab Croquetas

Blue Crab-béchamel fritters

Oxtail Croquetas

beef oxtail bechamel fritters

Boneless Buffalo Chicken Wings

blue cheese, celery

Tortilla de Patatas "New Way"*

potato espuma, egg 63°, caramelized onions

Bao con Lechon

fried Chinese steam bun, pork belly

Sobrasada Toast

pan cristal, drunken goat cheese, honey, chives

The Bazaar Reception Add Ons

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to add additional passed items to your package, please see below

COLD PASS ITEMS +\$12 PER PERSON

Gazpacho Patricia

tomatoes, cucumbers, bread, Sherry vinegar

Watermelon & Tomato Skewer

pistachio, PX reduction

Not Your Everyday Caprese

cherry tomatoes, liquid mozzarella

José's Favorite Waldorf, Salad

endives, celery, blue cheese, walnuts, yogurt

Ferran Adrià Modern Olives

liquid Gordal olive

Baby Japanese Peaches

fresh burrata, hazelnuts, arugula

'Gilda' Skewers

gordal olives, anchoas Don Bocarte, boquerones, pipparas, confit tomato

Organized Caesar Salad

egg yolk sauce, Parmesan cheese, air crouton

HOT PASS ITEMS +\$12 PER PERSON

Patatas Bravas

fried potatoes, spicy tomato sauce, alioli

Conch Fritters "Café Atlántico"

bonito fakes, onion jam, liquid center

Crab Croquetas

Blue Crab-béchamel fritters

Oxtail Croquetas

beef oxtail bechamel fritters

Boneless Buffalo Chicken Wings

blue cheese, celery

Tortilla de Patatas "New Way"*

potato espuma, egg 63°, caramelized onions

Bao con Lechon

fried Chinese steam bun, pork belly

Sobrasada Toast

pan cristal, drunken goat cheese, honey, chives

PREMIUM PASSED ITEMS

Smoked Oysters + \$16 per person

applewood smoked oysters, apple mignonette

Oysters on the Half Shell* + \$16 per person

Lindera Farms Golden Elixir Mignonette, oyster catsup

Neptune's Pillows* + \$16 per person

sesame rocoto, spicy tuna, fresh wasabi

"The Classic" Beef Tartare + \$16 per person

beef sirloin, parker house rolls, egg yolk, mustard vinaigrette, anchovy

California "Funnel Cake" + \$23 per piece

seaweed funnel cake, avocado, Blue Crab, tobiko, mayo, cucumber

José's Taco* + \$23 per piece

jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori

Po Boy Jose + \$16 per piece

fried Chinese steam bun, baby squid, pelayo sauce

Blue Crab Steam Bun + \$16 per piece

fried Chinese steam bun, avocado, furikake ranch

The Bazaar Reception Add Ons

to add additional passed items to your package, please see below

DESSERTS +\$10 PER PERSON

can be served passed or as a display

Tarts

Key Lime *key lime cream, toasted meringue, graham cracker*

Milk Chocolate Peanut *milk chocolate ganache, salted caramel, candied peanuts*

Cream Puffs

Chocolate *chocolate chantilly, olive oil jam, maldon sea salt*

Cherry Yuzu *yuzu curd, cherry blossom cream*

Mousse Doughnuts (must be served passed)

Chocolate Caramel *chocolate cream, salted caramel, dark chocolate shell*

Doughnut Mousse *doughnut flavored mousse, raspberry chocolate shell*

Pastries

Canelé *vanilla rum pastry with walnut and miso*

Stations & Displays

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Pricing based on 2 hours of continuous service per person

Uniformed Chef per station @ \$150 per chef. Only available for groups of 30+.

CONE STATION \$48/PERSON

Caviar Cone

Ossetra caviar, chive creme fraiche, gold leaf

Crab Louie Cone*

Marie Rose sauce, avocado, garden pickles

BEEF TARTARE STATION \$50/PERSON

beef sirloin, parker house rolls, egg yolk, mustard vinaigrette, anchovy

JAMON CARVING STATION \$90/PERSON

Hand-cut from the famous acorn-fed, black-footed Spanish pig

add José's Taco* + \$20 per person

jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori

ARTISIANAL CHEESE STATION \$46/PERSON

selection of Spanish and domestic cheeses and accouterments, sliced to order

PHILLY CHEESESTEAK STATION \$50/PERSON

airbread, cheddar, airbread

OYSTER DISPLAY \$60 PER PERSON

Oysters on the Half Shell

piquillo cocktail sauce, fruit vinegar

Smoked Oysters

applewood smoked oysters, apple mignonette

Oyster Ceviche*

leche de tigre, sweet potato, aji amarillo, corn nuts

RAW BAR DISPLAY \$80 PER PERSON

Oysters on the Half Shell

piquillo cocktail sauce, fruit vinegar

Tuna Ceviche Nikkei*

ponzu, puffed quinoa, red onion, jicama, avocdao

Classic Ceviche*

leche de tigre, sweet potato, corn nuts, cilantro

Shrimp Cocktail*

piquillo cocktail sauce, avocado

Beverage Packages

HOUSE WINE & BEER PACKAGE

LUNCH: \$50/PERSON

DINNER: 95/PERSON

House wines selected by our sommelier | *one sparkling, one white one red*

Imported and domestic beers

HOUSE WINE & SPIRITS PACKAGE

LUNCH: \$65/PERSON

DINNER: \$120/PERSON

House wines selected by our sommelier | *one sparkling, one white one red*

Well spirits

Ultimate G&T | *hendrick's gin, fever tree indian tonic water, lime, lemon, juniper berries, lemon verbena*

Salt Air Margarita | *altos blanco tequila, orange liqueur, lime, salt air*

Imported and domestic beers

PREMIUM WINE & BEER PACKAGE

LUNCH: \$90/PERSON

DINNER: \$150 PER PERSON

Premium wines selected by our sommelier | *one sparkling, one white one red*

Imported and domestic beers

PREMIUM WINE & SPIRITS PACKAGE

LUNCH: \$110/PERSON

DINNER: \$200/PERSON

Premium wines selected by our sommelier | *one sparkling, one white one red*

Premium spirits

Three selections from The Bazaar cocktail list

Imported and domestic beers

NON-ALCOHOLIC BEVERAGE PACKAGE

LUNCH & DINNER: \$35/PERSON

Bottled water, sodas, iced and hot tea, regular and decaffeinated coffee, speciality coffee

beverages, and 1 preselected spirit free cocktail

- If the party is larger than 20, a beverage package is required.
- Only one drink will be served at a time. Doubles and shots are not included in liquor package pricing. Beverage package pricing is based on 2.5 hour seated lunch event, 3 hour seated dinner event, or 2 hour standing reception.
- All packages includes bottled coke, iced tea and brewed coffee (regular and decaffeinated).

The Bazaar Cocktails

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BAZAAR ALL-TIME CLASSICS

Nitro Caipirinha | *avuaá prata cachaça, lime, sugar, liquid nitrogen*

Salt Air Margarita | *olmeca altos blanco tequila, orange liqueur, lime, salt air*

Magic Mojito | *bacardi 8 rum, lime, mint, bubbles, bitters, cotton candy*

REFRESHING

Ultimate G&T | *hendrick's gin, fever tree indian tonic water, lime, lemon, juniper berries, lemon verbena*

Continental Sour | *old forester rye whiskey, lemon, sugar, tempranillo red wine, oloroso sherry*

Pliska With A Foam | *johnnie walker black scotch whisky, yellow chartreuse, honey, lemon, blackberry espuma*

SPIRIT-FREE COCKTAILS

Squaring The Circle* | *kentucky 74, lyre's amaretti, maple, cumin tincture*

Emerald Coin | *seedlip grove, honeydew, lemongrass, lime, celery*

Firefly | *gnista, saffron, thai basil, tonic*

