



Located by the heart of DC, in Arlington, VA. Potomac Social Tavern pays homage to your tried-and-true local watering hole.

With versatile private event spaces ideal for a wide range of social and corporate gatherings, Potomac Social Tavern is committed to delivering the premier private dining experience in the Arlington area.

Our venue provides the perfect setting for both social celebrations and corporate events. Featuring a beautifully rustic-industrial design, Potomac Social Tavern welcomes you and your guests with attentive service and exceptional professional standards. The tavern's energetic atmosphere draws you in from the moment you arrive, creating an inviting space for memorable gatherings.

PRIVATE DINING & EVENT INQUIRIES

Sophia Aranda
Private Dining + Event Sales Manager
Sophia.Aranda@bfsaul.com
703-403-6439

POTOMAC SOCIAL
TAVERN

CHARCUTERIE BOARDS

EACH BOARD SERVES 25 GUESTS.
PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

THE FARM VEGETABLE BOARD | $125
AN ASSORTMENT OF FRESH, SEASONAL VEGETABLES

THE CLASSIC | $240
AN ASSORTMENT OF CURED MEATS, PICKLED VEGETABLES, OLIVES, TOASTED BAGUETTES, MUSTARD

THE PST BOARD | $240
AN ASSORTMENT OF CHEESE, DOMESTICATED & EUROPEAN DRIED FRUIT, SPICED WALNUTS SERVED WITH A RUSTIC COUNTRY BREAD

THE LONG BRIDGE BOARD | $250
AN ASSORTMENT OF CHEESE, CURED MEATS, DOMESTIC & EUROPEAN DRIED FRUIT, SPICED WALNUTS, PICKLED VEGETABLES, SERVED WITH A RUSTIC COUNTRY BREAD

DIPS & SPREADS

EACH PLATTER SERVES 25 GUESTS.
PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

CHESAPEAKE BLUE CRAB DIP | $175
MARYLAND CRAB MEAT, MELTED CHEESE, TOASTED BAGUETTES

SPINACH & ARTICHOKE DIP | $150
SPINACH, CREAM CHEESE, PARMESANO REGGIANO CHEESE, PITA BREAD

MEZZE PLATTER | $125
HUMMUS, LABNEH, MINT TABOULEH, SLICED CUCUMBER, PITA BREAD

IPA QUESO DIP | $150
LOCAL VA CRAFTED IPA MEXICAN CHEESE SERVED WITH PRETZEL BITES

ROASTED RED PEPPER HUMMUS | $140
WHIPPED ROASTED PEPPERS, CARAMELIZED RED ONIONS, TOASTED PINE NUTS, BLOOD ORANGE GLAZE

POTOMAC SOCIAL
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HOT APPETIZERS

EACH PLATTER INCLUDES 25 PIECES.
PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

MINIATURE CRAB CAKE PLATTER | $150
SERVED WITH OLD BAY REMOULADE SAUCE

MEXICAN STREET TACOS
FRESH CILANTRO, ONION SLAW, AND POBLANO AIOLI
Grilled Chicken | $100
Vegetable | $100
Ground Beef | $125

SRIRACHA MEATBALLS | $75
BLACK ANGUS BEEF MEATBALLS, SPICY CHILI THAI STYLE SRIRACHA SAUCE

WAGYU BEEF SLIDERS | $175
SERVED ON A MINIATURE BRIOCHE BUN, CHEDDAR CHEESE, AND SECRET SAUCE

SALT & PEPPER JUMBO WINGS | $125
CHOICE OF TWO SAUCES: BUFFALO, TERIYAKI, MAMBO SAUCE, BLUE CHEESE, OR RANCH

GRILLED TENDERLOIN STEAK HANDHELDS | $225
MARINATED STEAK, TOASTED BAGUETTE, ONION-BACON MARMALADE

COLD APPETIZERS

EACH PLATTER INCLUDES 25 PIECES.
PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

DC BRAU POACHED GULF SHRIMP | $200
FRESH GULF COAST SHRIMP (40 PC), MARINATED IN DC BRAU BEER, SERVED WITH COCKTAIL SAUCE

TOMATO BRUSCHETTA | $175
HEIRLOOM TOMATOES, OLIVE OIL, GARLIC, SERVED ON TOASTED BAGUETTES

SMOKED SALMON | $175
ATLANTIC SMOKED SALMON SERVED ON TOASTED BAGUETTES



POTOMAC SOCIAL
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DESSERT PLATTERS

EACH PLATTER INCLUDES 25 PIECES | $100 PER PLATTER.
PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

MINI CHEESECAKES

MINI BROWNIE BITES

LES CHOUCOUS PROFITEROLES

SEASONAL FRUIT BOARD

ALE TRUFFLES

2 DOZEN PER ORDER | $150 PER PLATTER.

BUFFET OPTIONS

SIGNATURE BUFFET

$ 65/person

WARM ROLLS & BUTTER

SOUP OF THE DAY

SELECT ONE:

CRISP CAESAR SALAD
ROMAINE HEARTS, SHAVED PARMESAN REGGIANO, ROASTED GARLIC HERB CROUTONS, CAESAR DRESSING

QUINOA-KALE SALAD
QUINOA, RED ONION, JULIANNE SLICED TOASTED ALMONDS, DRIED CHERRIES, SHREDDED KALE

SELECT TWO:

BLACK ANGUS GRILLED FLANK STEAK
WITH MUSHROOM RAGU

PAN SEARED SALMON (GF)
LEMON RISOTTO, SAUTEED SPINACH, CITRUS BUTTER SAUCE

GRILLED FENNEL & GARLIC CRUSTED PORKCHOPS
SCALLION-CAPER VINAIGRETTE

SIDES:

SEASONAL VEGETABLES
SEA SALT FINGERLING POTATOES
ROASTED CAULIFLOWER

CHEF'S CHOICE DESSERT

INCLUDES WATER SERVICE, FRESHLY BREWED ICED TEA, REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA.
A minimum of 25 guests is required. A surcharge of $200 will apply for groups fewer than 25.
Prices are exclusive of service charge & applicable taxes.

BUFFET OPTIONS

DRAGON BUFFET

$ 56/person

MISO SOUP
SCALLIONS AND TOFU

CRISPY WONTON SALAD
MIXED GREENS, PEPPERS, GINGER OIL, SRIRACHA MAYO

RICE NOODLE SALAD
GREEN CABBAGE, CARROTS, BELL PEPPERS, PEANUT DRESSING

SELECT TWO:

KOREAN PORK BBQ
ROASTED SWEET POTATO, KOREAN BBQ SAUCE

ALMOND CHICKEN
VEGETABLE FRIED RICE

TERIYAKI SALMON
CRISPY SHALLOTS

BAO BUNS
BRAISED PORK, ONIONS, PEPPERS, GINGER HOISIN

CHEF'S CHOICE DESSERT

INCLUDES WATER SERVICE, FRESHLY BREWED ICED TEA, REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA.
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Prices are exclusive of service charge & applicable taxes.

SOUTH OF THE BORDER BUFFET

$ 56/person

CHICKEN TORTILLA SOUP

CHIPOTLE CAESAR SALAD
ROMAINE, GARLIC CROUTONS, SHAVED PARMESAN, SPICY CAESAR DRESSING

MEXICAN SLAW
SHAVED CABBAGE, BELL PEPPERS, JICAMA, PICO DE GALLO, CRISPY CORN TORTILLA CHIPS

MEXICAN RICE WITH FRESH TOMATO AND ROASTED CORN

VEGETARIAN BLACK BEANS WITH GRILLED SCALLIONS AND TOMATOES

CORN AND FLOUR TORTILLAS

SELECT TWO:

ADOBO GRILLED FLANK STEAK
CILANTRO GRILLED CHICKEN
CHILE LIME SHRIMP
PORK CARNITAS

AVAILABLE TOPPINGS:

SALSA ROJAS, SOUR CREAM, PICO DE GALLO, TOMATILLO SALSA VERDE, GUACAMOLE, SHREDDED MONTEREY JACK CHEESE

CHEF'S CHOICE DESSERT

COUNTRY BBQ BUFFET

$ 60/person

SWEET CORNBREAD AND WARM BUTTER

SELECT ONE:

SPINACH AND RADICCHIO SALAD
CHEVRE, CROUTONS, TOASTED PECANS SHERRY VINAIGRETTE

BURRATA SALAD
HEIRLOOM CHERRY TOMATOES, STRAWBERRIES, FRESH BASIL, BALSAMIC DRIZZLE

SWEET POTATO SALAD
HEIRLOOM CARROTS, PARSNIPS, BACON, MAPLE MUSTARD VINAIGRETTE

SELECT TWO:

BBQ PORK SHOULDER
SMOKED AND BRAISED PORK SHOULDER, BBQ SAUCE, AND GIARDINIERA

GRILLED CHICKEN BREAST
YUKON SMASHED POTATOES, HERB AND LEMON JUS

ROSEMARY FLANK STEAK
TOASTED FARO PILAF AND ESPANOLA SAUCE

CHEF'S CHOICE DESSERT

INCLUDES WATER SERVICE, FRESHLY BREWED ICED TEA, REGULAR & DECAFFEINATED COFFEE, AND HOT HERBAL TEA.
A minimum of 25 guests is required. A surcharge of $200 will apply for groups fewer than 25.
Prices are exclusive of service charge & applicable taxes.

BAR PACKAGES

PACKAGES ARE PRICED PER PERSON & PAID ENTIRELY BY THE HOST.
MINIMUM OF TWO HOURS
4 HOURS OR MORE - ADDITIONAL $10/PERSON PER HOUR.
PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

ARLINGTON PACKAGE

$39/person for 2-3 hrs

Bottled Beer: Bud Light, Budweiser, Miller Lite, Coors Light
Draft Beer: Yuengling, Devils Backbone Eight Point IPA, Shock Top
Wine: House red and house white
Liquor: Absolut Vodka, Bombay Dry Gin, Jim Beam Whiskey, El Jimador Tequila

ALEXANDRIA PACKAGE

$49/person for 2-3 hrs

Bottled Beer: Bud Light, Budweiser, Miller Lite, Sam Adams, Mic Ultra, Heineken
Draft Beer: Yuengling, Devils Backbone Eight Point IPA, Shock Top, DC Brau, Legend Brown Ale
Wine: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon,
Liquor: Tito's Vodka, Bombay Gin, Beefeaters Gin, Jack Daniel's Whiskey, Jim Beam Whiskey, Dewars Scotch, El Jimador Tequila, Patron Tequila,

JEFFERSON PACKAGE

$59/person for 2-3 hrs

Bottled Beer: Bud Light, Budweiser, Heineken, Blue Moon, Sam Adams, Mic Ultra, Stella, Corona, Miller Lite
Draft Beer: Yuengling, Devils Backbone, DC Brau, Legends Brown Ale, Dark Modelo, Blood Orange Ale
Wine: Chardonnay, Prosecco, Rose, Cabernet Sauvignon, Pinot Noir, Malbec
Liquor: Kettle One Vodka, Grey Goose Vodka, Bombay Gin, Beefeaters Gin, Jack Daniel's Whiskey, Makers Mark Whiskey, Johnnie Walker Black Scotch, Chivas 12 year Scotch, Casamigos Tequila, Teremana Tequila



BEER & WINE

PACKAGES ARE PRICED PER PERSON & PAID ENTIRELY BY THE HOST.
MINIMUM OF TWO HOURS
4 HOURS OR MORE - ADDITIONAL $10/PERSON PER HOUR.
PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

CLASSIC PACKAGE

$35/person for 2-3 hrs

- Bud Light
- Budweiser
- Miller Light
- Coors Light
- Silver Gate Pinot Grigio
- Silver Gate Chardonnay
- Silver Gate Cabernet Sauvignon
- Silver Strong Pinot Noir

- Assorted Soft Drinks
- Bottled Still and Sparkling Water

PREMIUM PACKAGE

$45/person for 2-3 hrs

SELECT 6 BEERS & 4 WINES

BEERS:

- Bud Light
- Budweiser
- Miller Light
- Coors Light
- Heineken
- Samuel Adams
- Corona
- Stella Artois
- Blue Moon
- Angry Orchard
- Legend Brown Ale
- Yuengling Traditional Lager
- DC Brau The Corruption
- Devil's Backbone Eight Point IPA
- Atlas Bullpen Pilsner

WINES:

- Placido Toscana Pinot Grigio
- Bonterra Chardonnay
- La Crema Chardonnay
- J. Lohr Bay Mist Riesling
- Rodney Strong Sauvignon Blanc
- Natua Sauvignon Blanc
- Prati Cabernet Sauvignon
- Liberty School Cabernet Sauvignon
- Angerline Pinot Noir
- Conundrum Red Blend
- House of Brown Red Blend
- Seven Daughters Moscato

- Assorted Soft Drinks
- Bottled Still and Sparkling Water

- Run Wild IPA (Non-alcoholic)
- Heineken 0 (Non-alcoholic)



POTOMAC SOCIAL
TAVERN

Event Areas









LONG BRIDGE PRIVATE DINING ROOM

CAPACITY: 60 STANDING
40 SEATED

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Event Areas









MAIN DINING HALL + LONG BRIDGE ROOM
FULL RESTAURANT BUYOUT

CAPACITY: 120 STANDING
100 SEATED

FOR FULL RESTAURANT BUYOUT DETAILS, PLEASE INQUIRE WITH SOPHIA ARANDA, PRIVATE DINING & EVENT SALES MANAGER.