



PRIVATE EVENTS

1226 36th Street NW, Washington, DC 20007
202-465-7521

March 2025



EVENT SPACE

THE SWEEPS SEMI-PRIVATE

up to 45 guests, depending on seating

DAYTIME EVENTS

Sunday–Friday:
11:30am–4:00pm
2-hour duration

\$2,000
Food & Beverage Minimum

\$200
Room Fee

EVENING EVENTS

Sunday–Thursday:
4:00pm to 8:00pm
3-hour duration

\$4,500
Food & Beverage Minimum

\$500
Room Fee



SANDWICH MENU

\$38 per guest

Soft drinks, iced tea, coffee, and hot tea are included.

For groups larger than 25, individual entree selections must be provided 7 days in advance.
Host is responsible for providing place cards that indicate what each guest ordered.

ENTRÉE COURSE

Chicken #1 Sandwich
*grilled chicken breast, bacon, Muenster,
lettuce, tomatoes, french fries*

Roast Turkey Sandwich
*avocado, alfalfa sprouts, pickled red onions,
provolone, Calabrian chili aioli on multigrain*

Cheese "Smash" Burger
*American cheese, lettuce, tomatoes,
onion, pickles, french fries*

Falafel Platter (Vegetarian)
*hummus, quinoa tabbouleh, lettuce, tomato,
radish, cucumber lemon sumac vinaigrette,
pita croutons*

DESSERT COURSE

Select one for entire group:

Key Lime Pie
whipped cream

Cheesecake

Warm Brownie



SIGNATURE ENTRÉE MENU

All packages include iced tea, sodas, and coffee.

For groups larger than 25, individual entree selections must be provided 7 days in advance.
Host is responsible for providing place cards that indicate what each guest ordered.

- Option 1: \$42 per person (2 courses–salad & entrée)
- Option 2: \$45 per person (2 courses–entrée & dessert)
- Option 3: \$57 per person (3 courses–salad, entrée & dessert)

SALAD COURSE

Select one for entire group:

Mixed Greens Salad

Caesar Salad

ENTRÉE COURSE

Select one for entire group:

Cheese “Smash” Burger
*American Cheese, lettuce, tomatoes,
onion, pickles, french fries*

Faroe Island Salmon
Seasonal preparation

Shrimp & Grits
*creamy white corn grits, Andouille sausage,
shallots, white wine tomato broth*

Eggplant Parmesan (Vegetarian)
*sautéed broccolini with
garlic and olive oil*

DESSERT COURSE

Select one for entire group:

Key Lime Pie
whipped cream

Cheesecake

Warm Brownie



RECEPTION MENU

Offered Sunday through Thursday
Events must end by 10:00 pm
45 guests seated, 35 standing
One platter serves up to 10 guests

Crab Gratin \$54
Old Bay crostini

Mini Meatballs \$48
mozzarella, marinara, basil

Hummus Crudité \$50

Mac & Cheese Bite \$45
roasted peppers, bacon, marinara sauce

Original Buffalo Wings \$80
blue cheese, ranch on side

Antipasto Station—Display \$70
*Italian sliced meats, fresh mozzarella, feta,
house bread, olives, artichoke hearts*

Mini Burger Sliders \$52
tomato, onion, secret sauce

Mixed Sandwich Station \$60

Turkey Club Sandwich: white bread
Ham Sandwich: Swiss cheese, lettuce, tomato on rye,
Vegetarian Sandwich: alfalfa sprouts, tomato, avocado, pickled onions, multi-grain bread.

Booking requirements vary by event date. Availability Subject to holiday pricing and blackout dates

EVENT DETAILS

GRATUITY, TAX & SERVICE

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be predetermined or added to the final bill the day of the event. If gratuity is not predetermined, credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 10% DC Sales Tax.
- All food & beverage items are subject to a 4% administrative fee (this fee covers the direct costs of planning your event).
- A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.

DEPOSIT, PAYMENT, & CANCELLATION

- A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received.
- Payment is due in full three days prior to the event. Any requested deposits will be credited towards the total cost of your event. Billing/Invoicing is not available.
- Cancellation of any event is subject to a cancellation fee as outlined in your contract.

GUARANTEED GUEST COUNT

- A final guest count is due by 12:00pm, three business days prior to the event date and is not subject to reduction.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

MENU SELECTION

- Menu Selections are due at the time of booking
- For groups of 25 or more, we require exact entree counts one week prior to the event date.
- The host is responsible for providing place cards that indicate individual entree selection for each guest.
- For groups of less than 25 Guests, if entree selections and place cards are not provided in advance, orders will be taken tableside on the day of the event. Please note that table side orders may elongate the overall dining time.
- A Bar & Beverage package is required for the full length of the event and will be confirmed in advance on your Banquet Event Order.
- Food pricing is subject to change until menu selections are confirmed.
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. All food allergies and/or dietary restrictions are due two weeks in advance.
- Food or beverage may not be brought on or off premise without written permission of the event department.