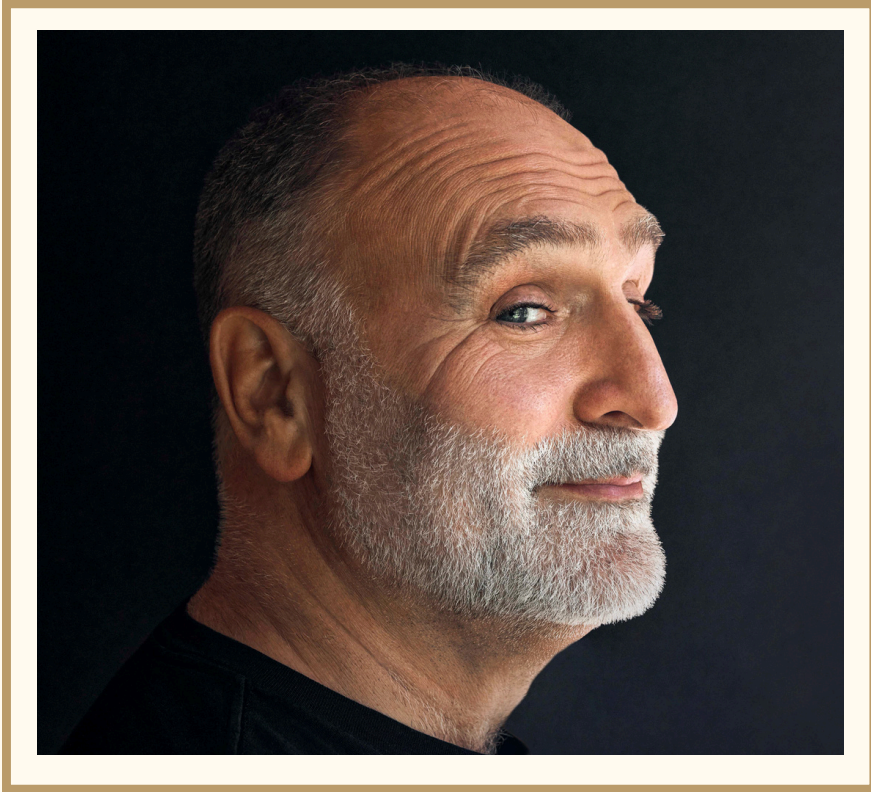




PRIVATE EVENTS
BAZAAR MEAT®
BY JOSÉ ANDRÉS
WASHINGTON, DC



About Chef José Andrés

Twice named to Time’s “100 Most Influential People” list and awarded “Outstanding Chef” and “Humanitarian of the Year” by the James Beard Foundation, Chef José Andrés is an internationally-recognized culinary innovator, New York Times bestselling author, educator, television personality, humanitarian, chef/owner of ThinkFoodGroup and founder of World Central Kitchen.

A pioneer of Spanish tapas in America, he is known for his avant-garde cuisine and award-winning group of more than 30 restaurants, including the two Michelin-starred minibar by José Andrés.



About Bazaar Meat

Set in the Waldorf Astoria Washington D.C., Bazaar Meat 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, Bazaar is a multi-level destination reinvented with avant-garde and Americana-inspired decor.

Groups & Events

CAPACITIES AND SERVICE STYLE

The Bazaar welcomes groups of 10 to 250 guests for elevated gatherings, from refined seated dinners to dynamic cocktail receptions. Our thoughtfully designed group and event experiences feature creative cocktails, curated wines, beer, and spirits, paired with chef-driven plates that showcase the restaurant's signature sense of play and innovation. Full restaurant buyouts offer the opportunity to incorporate immersive chef stations and culinary displays, transforming the space into a vibrant stage for an unforgettable event.

At the heart of The Bazaar is a carefully orchestrated theater of shared plates—an expressive, sensory journey inspired by José's Spanish roots, both traditional and avant-garde. Served family-style, our menus invite guests to explore a wide range of dishes together, encouraging connection through the act of sharing. Each course is presented in full, rather than à la carte, with portions thoughtfully scaled to the number of guaranteed guests. Plates are not individually served except where dietary needs require accommodation. Menus and pricing are seasonally driven and subject to change, ensuring each experience feels fresh, inspired, and unmistakably The Bazaar.



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

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.

GROUP DINING

10-16 guests 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.

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.

Guidelines & Additional Information

FREQUENTLY ASKED QUESTIONS

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.

RENTALS

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

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.

DRESS CODE

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

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.





We look forward to hosting you
events.dc@thebazaar.com

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