



PRIVATE EVENTS

WELCOME TO CORDELIA FISHBAR

OUR STORY

Cordelia Fishbar draws inspiration from the dynamic culinary traditions of Spain, Portugal, Asia, and the Americas—regions celebrated for their use of high-heat charcoal to unlock the best flavors from seafood. Our menu features a delicious selection of conserva, crudo, and cured delicacies, alongside dishes that honor the timeless art of charcoal cooking.

At the heart of our kitchen are Mibrasa Parilla and Charcoal Ovens, custom-crafted in Girona, Spain. Fueled by a signature blend of sustainably harvested oak, apple, and cherry woods from Virginia's WOODWIRKS, these ovens help us achieve the perfect balance of heat, smoke, and flavor.

Our signature Whole Charcoal-Roasted Turbot is a centerpiece of the menu. Responsibly harvested from Galicia's pristine coastline, this prized fish is known for its buttery texture and subtle brininess. Expertly roasted over our charcoal, the turbot takes on a delicate smoky essence. Perfect for sharing among 3-4 guests, it is served with an array of sauces, allowing you to tailor each bite to your taste.

To complement your meal, our thoughtfully curated beverage program showcases sparkling wines, including an exceptional selection of Champagne, coastal-inspired white wines, and peppery, spice-forward reds. Seasonal cocktails, local craft beers, and inventive spirit-free creations complete the list, each designed to pair beautifully with the freshest flavors from the sea.

Cordelia Fishbar invites you to embrace the simple elegance of seafood at its finest, where tradition meets innovation and every detail is crafted with care.

To learn more about hosting a private event at Cordelia Fishbar, please contact our team:

events@cordeliadc.com | 202.925.5020



EVENT SPACES

THE COVE

The Cove offers an intimate, coastal-inspired dining space in the heart of DC's Union Market. Warm wood accents, soft lighting, and a modern seaside aesthetic create a cozy yet elegant ambiance, perfect for private gatherings.

UP TO 48 GUESTS SEATED

UP TO 50 GUESTS RECEPTION

Sunday–Wednesday:

Food & Beverage Minimum: \$3,500

Room Fee: \$500

Thursday–Saturday:

Food & Beverage Minimum: \$5,000

Room Fee: \$600



PILLAR TO PILLAR

Pillar to Pillar offers a semi-private, reception-style setting perfect for lively gatherings. The space combines modern elegance with a vibrant atmosphere, ideal for social events and celebrations.

UP TO 48 GUESTS SEATED

UP TO 100 GUESTS RECEPTION

Sunday–Wednesday:

Food & Beverage Minimum: \$5,000

Room Fee: \$600

Thursday–Saturday:

Food & Beverage Minimum: \$7,500

Room Fee: \$750

EVENT SPACES

PORT-SIDE

Port-Side is a semi-private, nautical-themed space that offers a relaxed yet refined atmosphere, perfect for hosting receptions with action stations or a seated banquet style event.

UP TO 94 GUESTS SEATED

UP TO 150 GUESTS RECEPTION

Sunday–Wednesday:

Food & Beverage Minimum: \$7,500

Room Fee: \$750

Thursday–Saturday:

Food & Beverage Minimum: \$10,000

Room Fee: \$1,000



FULL BUYOUT

A full buyout offers an intimate, lively reception providing tailored service, ideal for large-scale gatherings, corporate events, or private celebrations. The restaurant features coastal-inspired elements, including weathered oak floors, nautical antiques, and a hand-painted ceramic bar. Cordelia Fishbar creates an exceptional setting to create lasting memories.

UP TO 160 GUESTS SEATED

UP TO 250 GUESTS RECEPTION

Food and beverage minimum and room fee based on dates and availability



BEVERAGE PACKAGES

STANDARD OPEN BAR

*First Two Hours \$50 per guest
Additional Hours \$20 per guest per hour*

Absolut Vodka
Beefeater London Dry Gin
Planteray '3 Stars' Rum
Corazon Blanco Tequila
400 Conejos Mezcal
Green River '1885' Bourbon
Sagamore 'Small Batch' Rye Whiskey
Monkey Shoulder Blended Scotch
Pierre Ferrand '1840' Cognac
Jameson Irish Whiskey

PREMIUM OPEN BAR

*First Two Hours \$62 per guest
Additional Hours \$25 per guest per hour*

Tito's Vodka
Hendricks Gin
El Dorado 3-Year Rum
Don Q Spiced Rum
Casamigos Blanco Tequila
Woodford Reserved Bourbon
Sagamore Small Batch Rye
Hennessey VS Cognac
Macallan 12-Year Single Malt Scotch
Jameson Irish Whiskey

*All open bar pricing includes house wines, draught beer, and selection of non-alcoholic beverages.
Please inquire for full wine list.
For 21 and under, non-alcoholic beverages \$9 per guest.*

BEER & WINE

*First Two Hours \$42 per guest, Additional Hours \$14 per guest per hour
A selection of house wines and seasonally rotating beers.*

HOST BAR

All beverages will be billed to the host upon consumption, food and beverage minimums apply.



WEEKEND BRUNCH

*For parties of 25 or more
Available Saturday & Sunday until 3 pm
Served with coffee, tea, soft drinks, or iced tea*

Each entree is available in an ever-changing Chef's preparation featuring the freshest market ingredients.

FIRST COURSE (OPTIONAL) + \$5.50

Select one | Served family style (per 2-3 guests)

Colossal Shrimp Cocktail

Cinnamon Roll

Raw Oysters

Assortment of Fruit

Deviled Eggs

Assortment of Pastries

ENTREE COURSE

Select two for your guests to choose between on day of event

Benedict | \$26

*Traditional, Florentine, or Chesapeake (+\$5.50)
breakfast potatoes, hollandaise*

Steak & Eggs | \$68

*8 oz NY strip steak, 2 scrambled eggs,
breakfast potatoes, bordelaise*

Seasonal Frittata | \$26

French Toast | \$26

*Vermont maple syrup, fruit compote,
choice between bacon, pork sausage,
or chicken-apple sausage*

Shrimp & Grits | \$23

*Creamy white corn grits, andouille sausage,
smoked tomato butter*



RECEPTIONS

COCKTAIL HOUR

(must be accompanied by a full menu)

Choose 4: \$24 per guest

Choose 6: \$38 per guest

COCKTAIL RECEPTION

(2 hour service)

Choose 4: \$45 per guest

Choose 6: \$70 per guest

HORS D'OEUVRES

- Ember-Kissed Ahi Tuna
shaved fennel, celery heart, finger chilis, meyer lemon ponzu
- Steak Crostini
horseradish crema, arugula
- Baby Lamp Chops
rosemary salt
(+\$3 per person)
- Chicken Chermoula
harissa-spiced yogurt
- Mini Crab Cakes
herb aioli
- Coconut Shrimp
sweet chili sauce
- Hamachi*
aji amarillo, cucumber, citrus, cilantro, pepita
- Bluefin Tuna
pistachio, meyer lemon, parsley sauce
- Shrimp Fritters
spicy mayo
- Grilled Sardines
peperonata, arugula, whipped butter
(+\$3 per person)
- Caviar Bumps
'Siberian Sturgeon', potato rosti, burrata, chives
- Scallop with Bacon
dijon maple glaze
- Mini Lobster Rolls
(+\$3 per person)
- Peperonata & Goat Cheese
crostini
- Cheeseburger Sliders
American cheese, pickles, ketchup



RECEPTIONS

DISPLAYED

One platter serves up to 25 guests

RAW BAR

Priced per piece, minimum of one dozen

- Oysters on Half Shell | \$4 each
mignonette & cocktail sauces
- Colossal Shrimp Cocktail | \$4 each
pecorino, hazelnuts, niđuđa honey
- Chilled Maine Lobster | \$175
horseradish crđme fraiche
- Jumbo Lump Crab | \$135
sauce dijonnaise

SEAFOOD PLATTERS

Shucker Fee | \$150 per attendant

(1 attendant per 25 guests, not to exceed 2 attendants)

- Sea-Cuterie Board | \$285
artisanal conservas, patđ, pickled vegetables, olives, bread, whole grain mustard
- Classic Seafood Tower | \$150
24 oysters, 12 shrimp cocktail
- Signature Seafood Tower | \$175
24 oysters, 12 shrimp cocktail, chilled lobster, jumbo lump crab dijonnaise



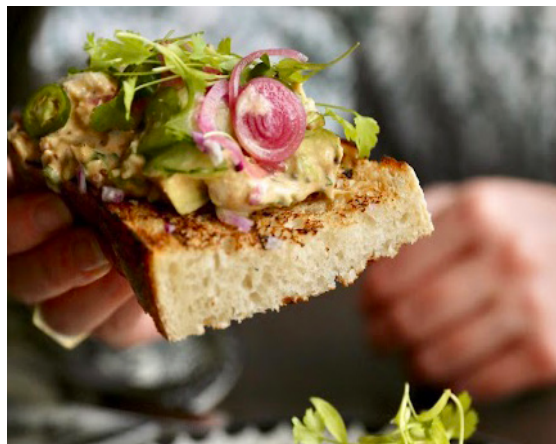
RECEPTIONS

DISPLAYED

One platter serves up to 25 guests

BOARDS, PLATTERS & DIPS

- Farmhouse Cheese Board | \$255
artisanal cheese, grapes, crackers, bread
- Farmhouse Charcuterie Board | \$255
assorted cured meats, pickled vegetables, olives, bread, whole grain mustard
- Farmhouse Cheese and Charcuterie Board | \$285
artisanal cheese, assorted cured meats, pickled vegetables, grapes, olives, whole grain mustard, crackers, bread
- Cheeseburger Sliders | \$195
- Crab Cake Sliders | \$195
- Harissa Chicken Wings | \$195
spiced yogurt, chermoula, lime
- Crab & Artichoke Dip | \$215
baguette
- Spinach & Artichoke Dip | \$180
baguette
- Hummus & Crudites | \$165
pita bread, peppers, carrots, cucumbers
- Assorted Petite Pastries | \$255
(3 per guest)



RECEPTIONS

DISPLAYED

*\$150 per attendant
(1 attendant per 50 guests, not to exceed 2 attendants)*

CARVING STATIONS

Turbot | \$54 per guest

Whole Chicken | \$34 per guest

Beef Tenderloin | \$52 per guest

Iberico Pork Pluma* | \$56 per guest

Chesapeake Bay Rockfish* | \$60 per guest

All stations served with crispy kennebec potatoes, garlic butter green beans, soft rolls

Choice of sauces:

chermoula, brown butter, salsa verte, lemon buerre blanc or bordelaise



THREE-COURSE PLATED DINNER

Please select one first course and two entrees or one duet entree, and one dessert.

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

For groups larger than 20, individual entree selections must be provided 10 days in advance.

The host is responsible for providing place cards that indicate what each guest ordered.

Each entree is available in an ever-changing Chef's preparation featuring the freshest market ingredients.

STARTER COURSE-RAW BAR ENHANCEMENTS

Optional:

Raw Oysters | 3 oysters...\$12

Jumbo Shrimp Cocktail | 3 shrimp...\$14

FIRST COURSE

Select one:

Caesar Salad | Mixed Greens Salad | Market Salad

SECOND COURSE

Select two main entrees or one duet:

Half Chicken...\$60

*whipped Yukon gold potatoes,
asparagus, chicken jus*

Scottish Salmon...\$58

*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Filet Mignon...\$80

*8-oz beef tenderloin, whipped Yukon gold
potatoes, broccolini, bordelaise sauce*

Market Catch...\$59

*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Cauliflower Steak...\$45

seasonally prepared

Jumbo Lump Crab Cakes...\$76

*garlic-herb red bliss potatoes, green beans,
tartar sauce, lemon*

DUET

Giant Tiger Prawn & Filet Mignon...\$85

*4oz filet & tiger prawns, garlic-herb red bliss potatoes, green beans,
bordelaise, lemon beurre blanc*

DESSERT

Select one:

Chocolate Brownie Sundae

Seasonal Pie

Crème Brûlée

Ice Cream or Sorbet

DINNER BUFFET

For parties of 25 or more

Includes three courses, soft drinks, iced tea, coffee, and hot tea

Includes two salads, two entrees & one pasta, two sides, and assortment of petite pastries...\$72

Each entree is available in an ever-changing Chef's preparation featuring the freshest market ingredients.

FIRST COURSE

Caesar Salad

Mixed Greens Salad

Market Salad

ENTRÉE

Market Catch

Chef's preparation

Salmon

Lemon-Caper Beurre Blanc or Chimichurri

Chicken

*Crispy Roasted Chicken,
Chicken Marsala, Chicken Piccata,
or Chicken Parmesan*

Petite Filet Mignon +\$16

Bordelaise or Béarnaise

Jumbo Lump Crab Cakes +\$16

Tartar sauce, lemon

PASTAS

Rigatoni Pomodoro 🍅

Frutti Di Mare

SIDES

• **Whipped Potatoes**

• **Parmesan-Garlic**

• **Olive Oil & Lemon Broccolini**

• **Herb Butter Green Beans**

Roasted Fingerling Potatoes

• **Glazed Baby Carrots**

• **Chef's Seasonal Selection**

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.

DEPOSITS & PAYMENT

- Prices are subject to change. Please consult with your event manager upon booking.
- A non-refundable/non-transferable deposit is due upon booking. Deposit will be applied to the final bill. Events are not confirmed until the deposit is received and contract has been signed.
- Final payment is due at the conclusion of the event. Billing/invoicing is not available.

CANCELLATIONS

- Cancellations two weeks prior to event date are subject to 100% of estimated contract cost, except in the case of Force Majeure.
- Force Majeure clause included in the 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.

SPECIAL SERVICES

- Should you desire entertainment, photography, florals, or other specialty services, your Event Manager would be delighted to assist with referrals and recommendations of our vendor partners.

SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 3 hours of service. If you wish to increase the length of time for your event, please contact your event manager for pricing information.
- The host is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The host will confirm any set up requests and timeline for the event in advance with the Event Manager to facilitate a successful event.

MENU SELECTION

- Final food and beverage selections are due two weeks in advance. Your events specialist will contact you at least three weeks prior to your event date to guide you through the menu selection process and finalize details for your event unless confirmed in advance.
- Menu is subject to change based on seasonal availability. Speak with your event manager for the most up-to-date selection.
- 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 \$5 per guest.
- 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.