



CORDELIA

20 FISHBAR 24

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:

Rachael St.Clair

Private Events Manager

events@cordeliadc.com | 202.301.8059



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 semi-private gatherings.

UP TO 40 GUESTS SEATED

UP TO 20 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 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 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 250 GUESTS RECEPTION

UP TO 160 GUESTS SEATED

Minimums and room fees based on dates and availability



BEVERAGE PACKAGES

STANDARD OPEN BAR

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

Stoli Vodka
Beefeater London Dry Gin
El Dorado 3-Year Rum
Corazon Blanco Tequila
Four Roses Yellow Label Bourbon
Sagamore Small Batch Rye
Compass Box 'Artists Series' 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
Hennessy 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.



RECEPTIONS

Cocktail Reception

\$28 per guest, based on one hour | \$56 per guest, based on two hours

HORS D'OEUVRES

Please select five:

- **Bluefin Tuna**
pistachio, meyer lemon, parsley sauce
additional \$5 per hour | \$12 per two hours
- **Buried Brussels Sprouts**
pecorino, hazelnuts, n'duja honey
- **Chicken Chermoula**
harissa-spiced yogurt
- **Coal-Roasted Beets**
goat cheese espuma, agrumato, dill
- **Crispy Kennebec Potatoes**
peperonata, brava sauce, aioli
- **Grilled Sardines**
peperonata, arugula, whipped butter
additional \$5 per hour | \$12 per two hours
- **Hamachi***
aji amarillo, cucumber, citrus, cilantro, pepita
additional \$5 per hour | \$12 per two hours
- **Iberico Pluma Spiedini**
salsa verte
- **Maitake Mushrooms**
scallions, black garlic mollas
- **Spiced Mackerel**
cauliflower "barigoule," fresno chili, olive oil
additional \$5 per hour | \$12 per two hours
- **Yellowfin Tuna Belly**
castelvetrano olives, capers, agrumato
additional \$5 per hour | \$12 per two hours
- **Petite Pastries**
\$35 per dozen



RECEPTIONS

DISPLAYED PLATTERS

priced per 20 guests

RAW BAR

- Oysters on Half Shell | \$4 each
mignonette & cocktail sauces
minimum 12 per order
- Colossal Shrimp Cocktail | \$4 each
pecorino, hazelnuts, nduja honey
- Chilled Maine Lobster | \$175
horseradish crème fraîche
- Jumbo Lump Crab | \$135
sauce dijonnaise

CONSERVA

- Grilled Sardines | \$98
peperonata, arugula, whipped butter
additional add-on \$75
- Yellowfin Tuna Belly | \$98
castelvetrano olives, capers, agrumato
additional add-on \$75
- Spiced Mackerel | \$98
cauliflower "barigoule," fresno chili, olive oil
additional add-on \$75



RECEPTIONS

DISPLAYED PLATTERS

\$98 priced per 10 guests

NON-SEAFOOD

- Buried Brussels Sprouts
pecorino, hazelnuts, niduja honey
- Chicken Chermoula
harissa-spiced yogurt
additional add-on \$35
- Coal-Roasted Beets
goat cheese espuma, agrumato, dill
- Crispy Kennebec Potatoes
peperonata, brava sauce, aioli
- Fire-Roasted Jacket Potatoes
- Gigante Beans
- Iberico Pluma Spiedini
salsa verde
additional add-on \$90
- Maitake Mushrooms
scallions, black garlic mollas
- Ras El Hanout Carrots
- Petite Pastries
\$35 per dozen

ACTION STATIONS

- Turbot** | \$54 per guest **Whole Chicken** | \$34 per guest
Beef Tenderloin | \$52 per guest **Iberico Pluma** | \$38 per guest

Sauce options

chermoula, brown butter, salsa verde or bordelaise



PLATED DINNER

BEFORE MEAL ADD-ON OPTIONS

Served family style (per 2-3 guests)

Panne Rustico \$18	Hamachi \$25
Caviar \$98	Day Boat Rhode Island Calamari \$24
Coal-Roasted Oysters \$24	Chicken Chermoula \$20
Bluefin Tuna \$23	

FIRST COURSE

Choice of one

Little Gem Lettuce anchovy, winter radish, lemon-pepper dressing	Kohlrabi & Apples chicories, point Reyes blue, burnt walnuts, dill vinaigrette
Ember-Roasted Beets goat cheese espuma, agrumato, dill	Smoked Trout Veloute potato, celeriac, roe, fine herbs

SECOND COURSE ENTREE

Choice of sauce or chef-selected

Bluefin Tuna – 8oz \$70	Half Chicken \$58
Sea Bream – 8oz \$68	Filet Mignon – 8oz \$90
Ora King Salmon – 10oz \$63	Giant Tiger Prawns – 12oz \$70

Sauce Options:

chermoula, brown butter, salsa verde,
black garlic, or bordelaise

SIDES

Served family style (per 2-3 guests)

Choice of two | \$18 per side

Gigante Beans	Ras El Hanout Carrots	Maitake Mushrooms
Buried Brussels Sprouts	Crispy Kennebec Potatoes	

DESSERT

Choice of one | priced per guest

Sweet Potato Tart \$14	Charcoal & Coconut \$16
Warm Chocolate Cake \$16	Seasonal Sorbet or Ice Cream \$11

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.