



Nestled in the heart of Tysons Corner, VA. Tysons Social Tavern is dedicated to delivering an exceptional private dining experience that sets a new standard in hospitality.

Our versatile event spaces are designed to accommodate a wide range of social and corporate gatherings, offering both indoor and outdoor venues tailored to your needs.

Featuring a stunning blend of rustic charm and industrial elegance, the Tavern provides a warm, inviting atmosphere where you and your guests will be hosted with care and professionalism. From intimate celebrations to lively happy hours, our dynamic setting makes every occasion unforgettable.

PRIVATE DINING & EVENT INQUIRIES

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

STARTERS

STARTERS ARE SHOWN WITH PER PIECE PRICING. SOLD IN QUANTITIES OF 25 PER SELECTION.
PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

MAC & CHEESE BITES | $7
FRIED ELBOW MACARONI

SPANAKOPITA | $7
PHYLLO DOUGH, SPINACH, AND FETA CHEESE

MINIATURE SPRING ROLLS | $7
SERVED WITH A SWEET THAI CHILI SAUCE

MOZZARELLA STICKS | $7
SERVED WITH HOUSEMADE MARINARA SAUCE

PRETZEL BITES | $7
SERVED WITH BEER CHEESE SAUCE

SMOKED SALMON | $8
SMOKED SALMON SERVED ON TOASTED BAGUETTES

CAPRESE KABOBS | $8
MOZZARELLA CHEESE, CHERRY TOMATOES, BASIL

VEGETABLE SAMOSAS | $8
PEAS, CARROTS, POTATOES, CURRY POWDER

BACON-WRAPPED SCALLOPS | $8
SEARED SCALLOPS WRAPPED IN BACON

TOMATO BRUSCHETTA | $7
TOMATOES AND OLIVE OIL ON A BAGUETTE

APPETIZERS

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

COCONUT SHRIMP | $175
COCONUT-FRIED SHRIMP SERVED WITH SWEET CHILI SAUCE

MEDITERRANEAN-STYLE CHICKEN SKEWERS | $125
HOUSEMADE CHICKEN SKEWERS SERVED WITH TZATZIKI SAUCE

CHICKEN POTSTICKERS | $200
HOUSEMADE CHICKEN AND CABBAGE POTSTICKERS SERVED WITH SOY SAUCE

EMPANADAS
SERVED WITH SALSA CHILI ARBOL & PASILLA CREMA
***BEEF** | $250*
***CHICKEN** | $120*
***BEAN & CHEESE** | $100*

FLATBREAD | $120
CHOICE OF: SAUSAGE & PEPPERONI OR VEGETARIAN

BREADED CAULIFLOWER BITES | $150
SERVED WITH CHIPOTLE MAYO & SWEET AND SOUR SAUCE

CLASSIC BEEF SLIDERS | $125
CLASSIC BEEF SLIDERS ON A BRIOCHE BUN, BBQ BUTTER, SMOKED GOUDA

BUFFALO WINGS | $150
JUMBO BUFFALO WINGS SERVED WITH CARROTS, CELERY, RANCH DRESSING, BLUE CHEESE DRESSING

THREE-STYLE MEATBALLS | $150
CHOICE OF: *ITALIAN, SWEDISH OR ASIAN STYLE*

CHARCUTERIE BOARDS

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

THE VEGETARIAN | $150

GRILLED ZUCCHINI, SQUASH, EGGPLANT, ASPARAGUS, CARROTS, OLIVES
SERVED WITH RANCH AND BLUE CHEESE DRESSINGS

THE HAPPY BOARD | $200

SALAMI, SERRANO HAM, PROSCIUTTO, DRIED TURKISH APRICOTS, HOUSE MIXED NUTS, STONE-GROUND MUSTARD, GARLIC TOAST

THE CHEESE & FRUIT DISPLAY | $175

AN ASSORTMENT OF IMPORTED CHEESES, SLICED FRUIT, & JAMS

DIPS & SPREADS

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

SPINACH & ARTICHOKE DIP | $125

SERVED WITH TORTILLA CHIPS

QUESO FUNDIDO DIP | $150

MEXICAN CHORIZO AND WHITE MEXICAN MELTING CHEESE. GARNISHED WITH GREEN ONIONS & SERVED WITH TORTILLA CHIP

ROASTED RED PEPPER HUMMUS | $125

SERVED WITH CUCUMBERS, OLIVES, CHERRY TOMATOES, MEDITERRANEAN LEMON OREGANO DRESSING & PITA BREAD

MARYLAND BLUE CRAB DIP | $200

MARYLAND BLUE CRAB, CREAM CHEESE, OLD BAY SEASONING, SERVED WITH SLICED BAGUETTES

BUFFALO CHICKEN DIP | $150

SHREDDED CHICKEN BREAST, CREAM CHEESE, BUFFALO SAUCE, SERVED WITH SLICED BAGUETTES

PARTY ENHANCEMENTS

$120 PER ENHANCEMENT | EACH PLATTER SERVES 25 GUESTS
PURCHASE AS AN ENHANCEMENT WITH ANY OF OUR OTHER PLATTERS.
PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

MEXICAN RICE

MIXED VEGETABLES, TOMATOES, CILANTRO, EPAZOTE & POBLANO PEPPERS

JAMBALAYA PASTA

PASTA WITH CHICKEN, ANDOUILLE SAUSAGE, AND SHRIMP

REFRIED BLACK BEANS

AVOCADO LEAVES, EPAZOTE, JALAPENOS

TRUFFLE MACARONI & CHEESE

RADIATORI PASTA, WHITE SHARP CHEDDAR, & MUENSTER CHEESE SAUCE

SEASONAL VEGETABLES

CHEF'S CHOICE OF SEASONAL VEGETABLES

CAESAR SALAD

LITTLE GEM LETTUCE, HOMEMADE CREAMY CAESAR DRESSING, ANCHOVIES, RADISH, CROUTONS, & PARMESAN CHEESE

BUFFET OPTIONS

INCLUDES SODA, ICED TEA, OR COFFEE & WARM ROLLS & BUTTER
MINIMUM OF 25 GUESTS | A SURCHARGE OF $200 WILL APPLY FOR GROUPS FEWER THAN 25.
PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

MEDITERRANEAN

$45 PER PERSON

CHOICE OF ONE:
MINESTRONE SOUP
GREEK SALAD

CHOICE OF ONE:
CHICKEN SALTIMBOCCA
CITRUS GRILLED MAHI
TERIYAKI PAN SEARED SALMON

CHOICE OF ONE:
WILD RICE
FRIED RICE

$55 PER PERSON

CHOICE OF ONE:
MINESTRONE SOUP
GREEK SALAD
MOROCCAN COUSCOUS SALAD

CHOICE OF TWO:
CHICKEN SALTIMBOCCA
CITRUS GRILLED MAHI
TERIYAKI PAN SEARED SALMON

CHOICE OF ONE:
WILD RICE
ROASTED VEGETABLES

DESSERT:
MINIATURE BAKLAVA

$65 PER PERSON

CHOICE OF ONE:
MINESTRONE SOUP
CAPRESE SALAD
MOROCCAN COUSCOUS SALAD

CHOICE OF THREE:
CHICKEN SALTIMBOCCA
LAMB TAJINE
TERIYAKI PAN SEARED SALMON
GRILLED FLAT IRON STEAK

CHOICE OF ONE:
WILD RICE
ROASTED VEGETABLES

DESSERT:
MINIATURE BAKLAVA & MINIATURE PEAR GALLATE

FROM THE GRILL

$45 PER PERSON

CHOICE OF ONE:
QUINOA KALE SALAD
CAESAR SALAD

CHOICE OF ONE:
PAN ROASTED SALMON
FIRE GRILLED BEEF TENDERLOIN MEDALLIONS

CHOICE OF ONE:
OVEN ROASTED STEAKHOUSE ASPARAGUS
ROASTED GARLIC POTATOES

$55 PER PERSON

CHOICE OF ONE:
QUINOA KALE SALAD
CAESAR SALAD
ROASTED TOMATO BASIL SOUP

CHOICE OF TWO:
PAN ROASTED SALMON
FIRE GRILLED BEEF TENDERLOIN MEDALLIONS
PAN SEARED CHICKEN

CHOICE OF ONE:
OVEN ROASTED STEAKHOUSE ASPARAGUS
ROASTED GARLIC POTATOES

DESSERT:
ASSORTED MINI CHEESECAKES

$65 PER PERSON

CHOICE OF ONE:
QUINOA KALE SALAD
CAESAR SALAD
ROASTED TOMATO BASIL SOUP

THREE ENTREES:
PAN ROASTED SALMON
FIRE GRILLED BEEF TENDERLOIN MEDALLIONS
PAN SEARED CHICKEN

CHOICE OF ONE:
OVEN ROASTED STEAKHOUSE ASPARAGUS
ROASTED GARLIC POTATOES

DESSERT:
ASSORTED MINI CHEESECAKES &
ASSORTED MINI DESSERT SHOOTER

BUFFET OPTIONS

INCLUDES SODA, ICED TEA, OR COFFEE & WARM ROLLS & BUTTER
MINIMUM OF 25 GUESTS | A SURCHARGE OF $200 WILL APPLY FOR GROUPS FEWER THAN 25.
PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES

MEXICAN

$45 PER PERSON

TWO PROTEINS:
RED CHILI CHICKEN & FAJITA BEEF

TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE, REFRIED BLACK BEANS, MEXICAN RICE,

DESSERT:
CHURROS WITH RASPBERRY & CHOCOLATE SAUCE

$55 PER PERSON

CHOICE OF TWO:
RED CHILI CHICKEN
FAJITA BEEF
PORK CARNITAS
GUAJILLO SHRIMP

TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE, REFRIED BLACK BEANS, MEXICAN RICE, ROJAS

DESSERT:
CHURROS WITH RASPBERRY & CHOCOLATE SAUCE

$65 PER PERSON

CHOICE OF THREE:
RED CHILI CHICKEN
FAJITA BEEF
PORK CARNITAS
GUAJILLO SHRIMP

TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE, REFRIED BLACK BEANS, MEXICAN RICE, ROJAS

DESSERT:
CHURROS WITH RASPBERRY & CHOCOLATE SAUCE

ITALIAN

$45 PER PERSON

CHOICE OF TWO:
CHICKEN PICCATA
EGGPLANT PARMIGIANA
MEATBALL RIGATONI

HOUSE SALAD

DESSERT:
VANILLA & CHOCOLATE CHIP CANNOLI

$55 PER PERSON

CHOICE OF THREE:
CHICKEN PICCATA
EGGPLANT PARMIGIANA
MEATBALL RIGATONI
TILAPIA PUTTANESCA

HOUSE SALAD & BREAD

DESSERT:
VANILLA & CHOCOLATE CHIP CANNOLI

$65 PER PERSON

CHOICE OF THREE:
CHICKEN PICCATA
EGGPLANT PARMIGIANA
MEATBALL RIGATONI
TILAPIA PUTTANESCA

HOUSE SALAD
BREAD
SEASONAL VEGETABLES

DESSERT:
VANILLA & CHOCOLATE CHIP CANNOLI
MINI CHEESECAKES

BAR PACKAGES

PACKAGES ARE PRICED PER PERSON | ADDITIONAL $10/PERSON PER HR.
MINIMUM OF TWO HOURS; MAXIMUM OF FOUR HOURS
PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES

HOUSE | $35 PER PERSON FOR 2 HRS

BOTTLED BEER:

ANGRY ORCHARD, BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER LITE, WHITECLAW

DRAFT BEER:

LEGEND BROWN ALE, DEVIL'S BACKBONE VIENNA LAGER, SMARTMOUTH SAFETY DANCE PILSNER, HAZY LIKE A FOX IPA

WINES BY THE GLASS:

LES ALLIES SPARKLING BRUT, HOUSE CHARDONNAY AND HOUSE CABERNET SAUVIGNON

LIQUOR:

JACK DANIEL'S WHISKEY, JIM BEAM BOURBON, ABSOLUT VODKA, BOMBAY GIN, CUERVO GOLD TEQUILA, BACARDI SUPERIOR RUM

SIGNATURE | $45 PER PERSON FOR 2 HRS

BOTTLED BEER:

ANGRY ORCHARD, BLUE MOON, BUD LIGHT, WHITECLAW, MICHELOB ULTRA, HEINEKEN

DRAFT BEER:

LEGEND BROWN ALE, DEVIL'S BACKBONE VIENNA LAGER, SMARTMOUTH SAFETY DANCE PILSNER, HAZY LIKE A FOX IPA, FLYING DOG THE TRUTH IPA

WINES BY THE GLASS:

LES ALLIES SPARKLING BRUT, HOUSE CHARDONNAY, HOUSE CABERNET SAUVIGNON, DISENO MALBEC

LIQUOR:

JACK DANIEL'S WHISKEY, JIM BEAM BOURBON, TITO'S VODKA, BOMBAY SAPPHIRE GIN, 1800 SILVER TEQUILA, DEWARS SCOTCH, BACARDI SUPERIOR RUM

RESERVE | $55 PER PERSON FOR 2 HRS

BOTTLED BEER:

ANGRY ORCHARD, CORONA EXTRA, SAM ADAM'S BOSTON LAGER, MILLER LITE, WHITECLAW

DRAFT BEER:

FAIRWINDS QUAYSIDE KOLSCH, STARR HILL THE LOVE WHEAT, SMARTMOUTH SAFETY DANCE PILSNER, FLYING DOG THE TRUTH IPA

WINES BY THE GLASS:

CHALK HILL CHARDONNAY, DAOU CABERNET SAUVIGNON, LA MARCA PROSECCO, DISENO MALBEC, ESTANCIA PINOT GRIGIO, MARK WEST PINOT NOIR

LIQUOR:

JACK DANIEL'S WHISKEY, JIM BEAM BOURBON, JOHNNIE WALKER BLACK SCOTCH, CROWN ROYAL WHISKEY, BACARDI SUPERIOR RUM, HENDRICK'S GIN, GREY GOOSE VODKA, PATRON SILVER TEQUILA

TYSONS SOCIAL
TAVERN

PRIVATE DINING INFORMATION







OVERLOOK ROOM

PRIVATE EVENT SPACE
CAPACITY: 30 GUESTS SEATED

TYSONS SOCIAL
TAVERN

PRIVATE DINING INFORMATION



THE ATRIUM

SEMI PRIVATE EVENT SPACE
CAPACITY: 25 GUESTS SEATED



PATIO TENT

PRIVATE EVENT SPACE
CAPACITY: 100 GUESTS STANDING/60 SEATED

TYSONS SOCIAL
TAVERN

PRIVATE DINING INFORMATION





PATIO AWNING

SEMI PRIVATE EVENT SPACE
CAPACITY: 50 GUESTS STANDING/ 40 SEATED





PATIO LOUNGE

PRIVATE EVENT SPACE
CAPACITY: 30 GUESTS SEATED