



Private Dining and Special Events
Hank's Oyster Bar Dupont Circle

1624 Q Street, NW Washington, DC 20009

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OUR SPACES

LARGE PARTY RESERVATIONS

We are happy to accommodate large party reservations for 9-12 guests in our main, first floor dining room only. These reservations are subject to a contracted per person spend, based upon the desired date and time of your reservations, and require a deposit to secure the booking.

THE DINING ROOM

Our semi-private indoor dining room can be configured in a variety of table set-ups to accommodate seated groups of up to 30 guests joining us for brunch, lunch, or dinner.

FRONT PATIO

Our covered and heated front patio area is another semi-private dining space which can be configured in a variety of table set-ups to accommodate seated groups of up to 30 guests joining us for brunch, lunch, or dinner. *Please note that in the event of extreme weather, the main dining room will be booked as back-up.*

THE YACHT ROOM

This recently renovated private space on our 2nd floor, holds up to 22 guests for a seated event or 30 guests for a standing reception. The Yacht Room is our only truly private indoor event space.

UP BAR

Our second floor Up Bar can accommodate up to 50 guests for the ultimate private cocktail reception, fundraiser, or after party. The Up Bar includes our 10-seat bar as well as the adjacent Yacht Room.

FULL RESTAURANT BUYOUT

We can combine all our indoor space and create a multi-level event for up to 80 seated or 120 standing.



MAIN DINING ROOM



FRONT PATIO



UP BAR



YACHT ROOM

EVENT POLICIES

HOURS OF OPERATION

Hank's Dupont Circle is currently open Tuesday-Sunday for drinks & dinner starting at 4pm and Friday- Sunday at 11am for brunch. Do know we are happy to consider buy-out events outside our normal hours of operations.

FOOD AND BEVERAGE OFFERINGS

To best serve your guests, we've created the attached food and beverage offerings offering a range of brunch, dinner, and reception offerings.

FOOD AND BEVERAGE MINIMUMS

Your event will be subject to a food and beverage minimum spend specific to the date, time, and duration of your booking. The minimum does not include 10% DC Tax, nor our 25% Service Charge (Gratuity).

SERVICE CHARGE

A 25% service charge (gratuity) is applied to all food, beverage, and ancillary charges where applicable on the final bill.

TAX EXEMPTION

Groups or organizations claiming exemption from applicable taxes are responsible for providing Hank's Oyster Bar with a copy of a valid tax exemption certificate 3 business days in advance of your party's arrival.

CONTRACTS, DEPOSIT, AND FINAL PAYMENT

We require a signed contract and deposit based upon a percentage of the quoted food and beverage minimum for all large party and private events. Furthermore, your reservation is not considered definite until a contract and deposit are received. Final charges are due the day of the event via credit card or cash. In the event that your food and beverage charges do not meet the contracted minimum, an unmet minimum charge will be added to your final bill.

OUTSIDE FOOD AND BEVERAGE

No food or beverages of any kind will be permitted to be brought into the restaurant by the Patron's guests or invitees, without prior consent of the Property.

TWO COURSE PLATED BRUNCH

Available from 11am - 2pm Friday-Sunday.

STARTERS - SELECT 3

4 East Coast Oysters on the Half Shell
Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon
Hush Puppies with Cayenne Remoulade
Seasonal Fruits & Berries

MAINS - SELECT 3

French Toast with Fresh Fruit and Applewood Smoked Bacon
Vegetable Frittata with House Salad
Crab Cake Eggs Benedict with Breakfast Potatoes +\$8 per person
Shrimp and Grits with Andouille Sausage
Entree Sized Caesar Salad with Chilled Jumbo Shrimp
Fried Oyster Po'boy with Old Bay Fries
Smoky BBQ Fried Chicken Sandwich with Old Bay Fries
New England Style Lobster Roll with Old Bay Fries +\$10 per person

\$32 per person

ADDITIONAL SIDES - \$7 per person, per side

Applewood Smoked Bacon
Breakfast Potatoes
Old Bay Fries
Seasonal Fruits & Berries

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

2 COURSE PLATED LUNCH

Available from 11am - 2pm Friday-Sunday.

SOUP OR SALAD COURSE

Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon n

MAINS - SELECT 3

Shrimp Po'boy with Old Bay Fries
Oyster Po'boy with Old Bay Fries
Crab Cake Sandwich with Old Bay Fries +\$3 per person
Smoky BBQ Fried Chicken Sandwich with Old Bay Fries
New England Style Lobster Roll with Old Bay Fries +\$10 per person
Fish and Chips with Cole Slaw
Entree Sized Caesar Salad with Chilled Jumbo Shrimp

\$35 per person

ADD A DESSERT - \$10 per person

Chocolate Mousse
Key Lime Pie

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3 COURSE PLATED DINNER

SOUP OR SALAD COURSE

Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon

MAINS - SELECT 3

Fried Oyster Dinner with Old Bay French Fries and Coleslaw
Fresh Catch of the Day
Molasses Braised Short Ribs
Half Roasted Chicken
Oyster Rockefeller Pasta oysters, spinach, and bacon in a pastis cream sauce
BBQ Tofu with Israeli couscous, seasonal vegetables, and black bean sauce
Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$9 per person
New England Style Lobster Roll with Old Bay French Fries +\$10 per person

SIDES - SELECT 2

Chilled Marinated Beets
Mac 'N' Cheesy
Braised Collard Greens
Sauteed Broccolini
Old Bay Fries
Coleslaw

DESSERT - SELECT 1

Chocolate Mousse
Key Lime Pie

\$65 PER PERSON

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4 COURSE PLATED DINNER

STARTERS - SELECT 2

4 Hog Island Style BBQ Oysters
4 East Coast Oysters on the Half Shell
Seafood Ceviche with Lime and Jalapeño
Hush Puppies with Cayenne Remoulade

SOUP OR SALAD COURSE

Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon

MAINS - SELECT 3

Fried Oyster Dinner with Old Bay French Fries and Coleslaw
Fresh Catch of the Day
Molasses Braised Short Ribs
Half Roasted Chicken
Oyster Rockefeller Pasta oysters, spinach, and bacon in a pastis cream sauce
BBQ Tofu with Israeli couscous, seasonal vegetables, and black bean sauce
Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$9 per person
New England Style Lobster Roll with Old Bay French Fries +\$10 per person

SIDES - SELECT 2

Chilled Marinated Beets
Mac 'N' Cheesy
Braised Collard Greens
Sauteed Broccolini
Old Bay Fries
Coleslaw

DESSERT - SELECT 1

Chocolate Mousse
Key Lime Pie

\$77 PER PERSON

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HANK'S NEW ENGLAND SEAFOOD BOIL

A Family Style Dining Experience, minimum 12 Guests.

FAMILY STYLE STARTERS

East Coast Oysters on the Half Shell
Fried Oysters with Lemon and Tartar Sauce
Hushpuppies with Cayenne Remoulade

SOUP OR SALAD COURSE

Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon

FAMILY STYLE SEAFOOD BOIL

Fresh Maine Lobster*
Peel n Eat Shrimp
Corn on the Cob
Pee Wee Potatoes
Smoked Pork Sausage
Cole Slaw
Served with drawn butter, cocktail sauce, lemon wedges

\$85 PER PERSON

ADD A DESSERT - \$10 per person

Chocolate Mousse
Key Lime Pie

***Maryland Blue Crabs** may be substituted for an additional cost,
when in season.

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PASSED CANAPES

We recommend 6 pieces per person, per hour.

TIER 1

\$27 per dozen

Caprese Bites
Parmesan Stuffed Mushrooms
Traditional Deviled Eggs
Hush Puppies with Cayenne Remoulade

TIER 2

\$35 per dozen

Chicken Skewers with Dipping Sauces
Deviled Eggs with Applewood Smoked Bacon
Smoky BBQ Fried Chicken Sliders
Fried Shrimp with Cayenne Remoulade
New England Clam Chowder with Bacon
Seafood Ceviche Bites with Lime and Jalapeño
PEI Mussels in Escabeche

TIER 3

\$43 per dozen

Bacon-Wrapped Jumbo Shrimp
Beef Skewers with Chimichurri
Fried Oyster Sliders with Watercress and Tartar Sauce
Lobster Deviled Eggs
Hog Island BBQ Oysters
Crab Stuffed Mushrooms

Mini New England Style Lobster Rolls

\$120 per dozen

Mini Crab Cakes with Cayenne Remoulade

\$108 per dozen

DISPLAYED RECEPTION OFFERINGS

SEAFOOD PLATEAU \$99

serves 4 people

oysters on the half shell, middleneck clams on the half shell,
chilled jumbo shrimp, seafood ceviche,
mussels escabeche, and chilled Maine lobster. **no substitutions**

RAW BAR FAVORITES

served with lemon wedges and cocktail sauce

Chilled Old Bay Peel 'N' Eat Shrimp	\$20 per pound
Assorted Oysters on the Half Shell	\$36 per dozen
Middleneck Clams on the Half Shell	\$24 per dozen
Jumbo Shrimp Cocktail	\$42 per dozen
Bloody Mary Oyster Shooters	\$10 each
choice of house sake, vodka, or mezcal	

STATIONARY DISPLAYS

priced per person. Requires a minimum of 10 guests

Smoked Trout Dip with House Made Potato Chips	\$10
Caramelized Onion Dip with House Made Potato Chips	\$9
Eastern Shore Crab Dip with Tortilla Chips	\$11
Smoked Salmon with Toasted Bagel Chips	\$11
Seafood Ceviche with Lime and Jalapeño	\$12

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BEVERAGE PACKAGES

All of our beverage packages are priced per person with a minimum of 2 hours.

CONSUMPTION BAR

For events of 30 or less, beverages may be ordered and charged on consumption based upon our current menu offerings and pricing, which range from \$8 -\$16.

BEER AND WINE PACKAGE

\$30 for 2 hours, \$12 for each additional hour

Assorted Beer Selections

Lagers, Pale Ales, IPA's, Sours, Seasonals

Assorted House Wine Selections

Cava, Pinot Grigio, Sauvignon Blanc, Rose, Tempranillo, Merlot

HOUSE BAR PACKAGE

\$44 for 2 hours, \$20 for each additional hour

Assorted Beer Selections

Lagers, Pale Ales, IPA's, Sours, Seasonals

Assorted House Wine Selections

Cava, Pinot Grigio, Sauvignon Blanc, Rose, Tempranillo, Merlot

House Spirit Selections*

Absolut Vodka, Seagram's Gin, Altos Silver Tequila, Bacardi Rum,
Benchmark Bourbon, Johnny Walker Black Label Scotch

One Custom Cocktail Option

* Premium Spirits are available for an additional per person charge.

SPECIALTY BEVERAGE PACKAGES

All of our beverage packages are priced per person with a minimum of 2 hours.

MIMOSA BAR

\$18 for 2 hours, \$8 for each additional hour

Wine Selections

Spanish Cava and California Sparkling

Mixer Selections

Orange Juice, Cranberry Juice, Pomegranate Juice, Peach Nectar

BLOODY MARY BAR

\$24 for 2 hours, \$14 for each additional hour

Spirit Selections

Gin, Vodka, Tequila, Mezcal

Mixer Selections

House Bloody Mary Mix, Green Tomatillo Mix, Clamato

Garnish Bar

Lemons, Limes, Horseradish, Hot Sauce, Old Bay, Cucumber Spears,
Carrots, Celery, Pickled Vegetables, Candied Bacon, Olives

WINES BY THE BOTTLE

We are pleased to offer our curated list of domestic and imported wines to accompany your event. Bottles charged on consumption.

BOTTLED WATER

\$6 per 1L

Aqua Panna still or San Pellegrino sparkling.

Bottles charged on consumption.

BEST OF THE CHESAPEAKE COCKTAIL RECEPTION

Requires a minimum of 20 guests and is priced for 2 hours of service.

PASSES CANAPES- SELECT 4

3 pieces per selection, per person

Bacon-Wrapped Jumbo Shrimp

Beef Skewers with Chimichurri

Fried Oysters with Tartar Sauce

Lobster Deviled Eggs

Smoky BBQ Fried Chicken Sliders

Hog Island BBQ Oysters

Crab Stuffed Mushrooms

Mini New England Style Lobster Rolls +\$10 per person

HANK'S RAW BAR EXPERIENCE

1 hour of continuous service and replenishment

East Coast Oysters on the Half Shell, Middleneck Clams on the Half Shell

Jumbo Shrimp Cocktail, Mussels in Escabeche, Seafood Ceviche

Oyster Shooters

Served with Lemon Wedges, Traditional Mignonette, Cocktail Sauce, and Crackers

BEER AND WINE BEVERAGE PACKAGE*

2 hours of service

Assorted Beer Selections

Lagers, Pale Ales, IPA's, Sours, Seasonals

Assorted House Wine Selections

Cava, Pinot Grigio, Sauvignon Blanc, Rose, Tempranillo, Merlot

\$150 per person

* alternative beverage packages, including our full house bar are available

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CELEBRATION MENU

Requires a minimum of 30 guests and is priced for 3 hours of service.

WELCOME COCKTAIL RECEPTION

30 minutes of service

PASSED CANAPES- SELECT 3

2 pieces per selection, per person

Caprese Bites

Hushpuppies, Cayenne Remoulade

Fried Oysters with Tartar Sauce

Beef Skewers with Chimichurri

Bacon Topped Deviled Eggs

Hog Island BBQ Oysters

Mini New England Style Lobster Rolls +\$10 per person

HOUSE BAR*

*package price is based upon 30 minutes of service

alternative beverage packages are available

Assorted Beer Selections

Lagers, Pale Ales, IPA's, Sours, Seasonals

Assorted House Wine Selections

Cava, Pinot Grigio, Sauvignon Blanc, Rose, Tempranillo, Merlot

House Spirit Selections*

Absolut Vodka, Seagram's Gin, Altos Silver Tequila, Bacardi Rum,

Benchmark Bourbon, Johnny Walker Black Label Scotch

One Custom Cocktail Option

CONTINUED

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CELEBRATION MENU, CONTINUED

Requires a minimum of 30 guests and is priced for 3 hours of service.

SEATED DINNER

2 1/2 hours of service

TABLESIDE SEAFOOD PLATEAUS

a beautiful display of oysters on the half shell, clams on the half shell, chilled jumbo shrimp, seafood ceviche, mussels escabeche, and Maine lobster.

SOUP OR SALAD COURSE

Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon

MAINS - SELECT 3

Fried Oyster Dinner with Old Bay French Fries and Coleslaw
Grilled Branzino with Puttanesca Sauce
Molasses Braised Short Ribs
Half Roasted Chicken
Oyster Rockefeller Pasta oysters, spinach, and bacon in a pastis cream sauce
BBQ Tofu with Israeli couscous, seasonal vegetables, and black bean sauce
Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$9 per person

FAMILY STYLE SIDES - SELECT 2

Chilled Marinated Beets
Mac 'N' Cheesy
Braised Collard Greens
Sauteed Broccolini
Old Bay Fries
Coleslaw

DESSERT - SELECT 1

Chocolate Mousse
Bread Pudding

\$125 per person

dinner beverage packages are available, including tableside wine and beer.

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