



Private Dining and Special Events
Hank's Oyster Bar, Old Town Alexandria

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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 NOOK

Located on the first floor, adjacent to the main dining room, this completely private space can accommodate up to 20 guests seated in a variety of tables set-ups, and up to 30 guests for a standing reception.

SECOND FLOOR

Our entire second floor is dedicated to events and festive gatherings featuring two separate event spaces, which when combined, can host up to 60 guests seated or 100 guests for a standing reception.

THE REEF

With a polished dining room vibe, north and east facing windows, and flexible table arrangements, this space can accommodate up to 40 guests for a seated event and 60 for a standing style cocktail reception.

THE COVE

Perfect for a boardroom style meeting, or formal dinner, this space can seat up to 24 guests at one long table or several smaller tables. It can also be used for more intimate standing cocktail receptions for up to 30 guests.

OUR SPACES

ROOFTOP

Offering a bird's eye view of Old Town North, our rooftop offers the very best in outdoor drinking and dining! This outdoor space features a fully retractable cover that can be opened and closed depending on the weather and for a full rooftop buy out, can accommodate up to 80 guests for a cocktail reception.

Please note that the back-up for this space is the full second floor event space which will be held automatically, ensuring your event can occur regardless of weather.

ROOFTOP DINING

Occupying the best seat in the house with 270-degree views of the Old Town North skyline, this semi-private space can accommodate up to 24 guests for a seated event or up to 30 for a standing reception.

Please note that the back-up for this space is The Cove on our second floor which will be held automatically, ensuring your event can occur regardless of weather.

FULL SPACE BUYOUT

With three floors of space, Hank's Oyster Bar Old Town can host the ultimate multi-floor cocktail reception for up to 200 guests or the full suite of wedding day festivities: ceremony, cocktail hour, and dinner for up to 100 guests.



THE NOOK



ROOFTOP DINING

EVENT POLICIES

HOURS OF OPERATION

Hank's Oyster Bar, Old Town 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. Only Large Party Reservations of 9-12 guests may opt to order a la carte from our main menu.

FOOD AND BEVERAGE MINIMUMS

All large party reservations, semi-private, and private events are subject to a contracted food and beverage minimum spend specific to the date, time, and duration of your booking. The minimum does not include 11% State and City 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, semi-private, 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

Key Lime Pie
Chocolate Mousse

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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
Seasonal Vegetable
Old Bay Fries
Coleslaw

DESSERT - SELECT 1

Key Lime Pie
Chocolate Mousse

\$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
 Seasonal Vegetable
 Old Bay Fries
 Coleslaw

DESSERT - SELECT 1

Key Lime Pie
 Chocolate Mousse

\$77 PER PERSON

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
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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

Key Lime Pie
Chocolate Mousse

***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, muddleneck 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
Muddleneck 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, Don Q Rum,
Evan Williams Bourbon, Glenlivet 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

Italian Prosecco 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,

Evan Williams Bourbon, Johnny Walker Black Label Scotch

One Custom Cocktail Option

CONTINUED

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

Crepe Brulee
Chocolate Mousse
Bread Pudding

\$125 per person

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

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