

EVENTS BY

JAMIE 
LEEDS

MAKING MEALS
INTO
MEMORIES

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WELCOME TO EVENTS BY JAMIE LEEDS

Events by Jamie Leeds is a full service gathering and private events space in the Old Town North neighborhood of historic Alexandria, Virginia.

Our talented team of chefs, bartenders, and hospitality professionals work together to create one-of-a-kind events, celebrations, and gatherings for our clients and their guests.

With a fully dedicated floor of flexible event space plus a range of beverage, food, and customizable experiential offerings, we cordially invite you to sit back, relax, and let us turn your meal into a lasting memory.

WEDDINGS WITH STYLE

Let Events by Jamie Leeds create memorable experiences for some of life's most important events. Whether your bridal shower, bachelorette party, welcome get-together, rehearsal dinner, farewell brunch, or full wedding ceremony and reception, the memories we help create will linger long after your guests have said their good-byes.

CELEBRATIONS

We also specialize in a variety of celebratory events.

Birthdays and Anniversaries are truly festive occasions with our custom menus and access to a variety of entertainment and décor specialist dedicated to creating the perfect party atmosphere.

Our tenured events team will ensure your **Bar/Bat Mitzvahs and Quinceañeras** will be celebrations to remember, making fond memories for your family and friends while celebrating your child's entry into adulthood.

Even **Graduations, Family Reunions, and Celebrations of Life** are uniquely yours with our flexible space and range of food and beverage options.

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MEETINGS OF DISTINCTION

In our hands, **All-Day Meetings** are a breeze with a variety of room set-up options, state of the art audio visual equipment, customizable food and beverage menus, and on-site team of event professionals.

Looking to host a **Product Launch**? Our flexible space can be converted into a stationary or interactive showroom, with a variety of passed or displayed reception options for your guests to enjoy. Additionally, we are proud to offer a variety of unique **Interactive Meeting Breakouts** led by our team of experts.

Delight your team and clients with **Holiday Celebrations** that are not soon forgotten. Your heartfelt thanks and appreciation shine through with customized, chef-crafted food menus and specialty drink and wine offerings.

From intimate to grand, casual to black-tie, we help you create personalized **Farewells and Retirement Parties** allowing you to say thank you in style.

CAPACITY

Events by Jamie Leeds spans the entire second floor of the newly opened Hank's Oyster Bar, located on the corner of Montgomery and N. St. Asaph Streets in the charming Old Town North Neighborhood.

The event space has a dedicated entrance and elevator off Montgomery Street, separate from Hank's Oyster Bar.

Cocktail Reception	100 Guests
Seated Dinner	80 Guests
Boardroom Style	24 Guests
Classroom Style	40 Guests
U Shape	30 Guests

Looking for something larger? Please know a full buy out of the building is available and can accommodate up to 300 guests for a multi-level event.

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EVENT POLICIES

HOURS OF OPERATION

Events by Jamie Leeds is available for events 7 days a week from 8am - 11pm.

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 semi-private, private and buy out 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.

SERVICE CHARGE

A 25% service charge 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 semi-private, private, and buy out 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 knowledge and consent of the Property.

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TWO COURSE PLATED BRUNCH

Available from 11am - 3pm 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 +\$9 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 +\$14 per person

\$32 per person

ADDITIONAL SIDES - \$7 per person, per side

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

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2 COURSE PLATED LUNCH

Available from 11am - 3pm Tuesday - Sunday.

SOUP OR SALAD COURSE

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

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 +\$14 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
Dessert Bar Assortment (served family style)

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3 COURSE PLATED DINNER A

FIRST COURSE

Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon
Hush Puppies with Cayenne Remoulade

MAINS - SELECT 3

Fish and Chips with Coleslaw
Hank's Double Patty Cheeseburger with Old Bay Fries
Smoky BBQ Fried Chicken Sandwich with Old Bay Fries
Fried Oyster Dinner with Old Bay French Fries and Coleslaw
Half Roasted Chicken with Mac n Cheesy and Collard Greens
Oyster Rockefeller Pasta
oysters, spinach, and bacon in a pastis cream sauce
BBQ Tofu with Israeli Cous Cous and Seasonal Vegetables
Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$9 per person
New England Style Lobster Roll with Old Bay French Fries +\$14 per person

DESSERT - SELECT 1

Key Lime Pie
Chocolate Mousse
Dessert Bar Assortment (served family style)

\$45 PER PERSON

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3 COURSE PLATED DINNER B

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 Cous Cous and Seasonal Vegetables
Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$9 per person
New England Style Lobster Roll with Old Bay French Fries +\$14 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
Dessert Bar Assortment (served family style)

\$68 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 Cous Cous and Seasonal Vegetables
Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$9 per person
New England Style Lobster Roll with Old Bay French Fries +\$14 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
Dessert Bar Assortment (served family style)

\$85 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
Littleneck Clams
Corn on the Cob
Pee Wee Potatoes
Smoked Pork Sausage
Cole Slaw
Served with drawn butter, cocktail sauce, lemon wedges

\$90 PER PERSON

ADD A DESSERT - \$10 per person

Key Lime Pie
Chocolate Mousse
Dessert Bar Assortment (served family style)

*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
Vegan Vegetable Stuffed Mushrooms
Avocado and Citrus Filled Endive Spears
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
New England Clam Chowder with Bacon Shooters
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 Jumbo Shrimp with Cayenne Remoulade
Fried Oyster Sliders with Watercress and Tartar Sauce
Lobster Deviled Eggs
Hog Island BBQ Oysters
Crab Stuffed Mushrooms

Mini New England Style Lobster Rolls

\$124 per dozen

Mini Crab Cakes with Cayenne Remoulade

\$108 per dozen

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DISPLAYED RECEPTION OFFERINGS

SEAFOOD PLATEAU \$120

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	\$34 per pound
Assorted Oysters on the Half Shell	\$36 per dozen
Middleneck Clams on the Half Shell	\$24 per dozen
Jumbo Shrimp Cocktail	\$44 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
Slider Bar	\$15
select three: fried shrimp, fried oyster, fried chicken, shortrib, BBQ tofu, crabcake +3, lobster salad +6	
Dessert Bar Assortment	\$12
lemon, caramel pecan, raspberry linzer,blondie, chocolate truffle	

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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.

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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.

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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

\$150 per person

ADD ON: 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

\$30 per person

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

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