



Private Dining and Special Events

Hank's Oyster Bar on the Wharf

701 Wharf Street SW Washington, DC 20024

(202) 817-3055

www.hanksoysterbar.com/the-wharf/private-dining/





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 made be made up to 28 days in advance by calling the restaurant directly during business hours, and are subject to an automatic 20% service charge.

SEMI-PRIVATE EVENTS

We can accommodate groups of 13-30 in the main dining room or on our Waterfront Patio, in a variety of table configurations, depending on your final guest count. The largest table we have seats 12, and any group larger will be split into multiple tables.

THE DINING ROOM

Our dining room can be configured to accommodate groups up to 60 guests for a seated event.

PARK SIDE PATIO

Our weather-proof Park Side Patio seats up to 22 guests and faces a small park with a slight view of the Potomac River and the 7th street entrance to The Wharf complex.

WATERFRONT LOUNGE

Accommodating up to 30 guests for a standing reception: this covered patio space provides exclusive access to our walk-up bar, complete with high top cocktail tables and direct views of the SW Waterfront.

WATERFRONT PATIO

This fully enclosed, weather-proof patio space seats up to 60 guests and offers full view of the Potomac River. It can be combined with our Waterfront Lounge: a perfect addition for pre-event drinks or a reception for up to 80 guests.

FULL RESTAURANT BUYOUT

The dining room, bar, and two patio spaces make for the ultimate reception space for up to 150 guests.



MAIN DINING ROOM



PARK SIDE PATIO



WATERFRONT PATIO



WATERFRONT LOUNGE

EVENT POLICIES

HOURS OF OPERATION

Hank's on the Wharf is open 7 days a week from 11pm to 10pm and offers lunch and dinner daily, plus brunch Friday-Sunday.

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 semi- 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 +\$11 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 +\$16 per person

\$35 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.

THREE COURSE PLATED BRUNCH

Available from 11am - 2pm Friday-Sunday.

STARTERS - SELECT 3

4 Salty Wolfe Oysters on the Half Shell
Caesar Salad
Bacon Topped Deviled Eggs
Seasonal Fruits and Berries
Mini Vegetable and Goat Cheese Quiche
Smoked Salmon Dip, Everything Bagel Chips

MAINS - SELECT 3

French Toast with Fresh Fruit and Applewood Smoked Bacon
Fish and Chips
Shrimp & Grits with Andouille Sausage, Add A Fried Egg + \$3
Roasted Lamb Sandwich
with Cucumbers, Radishes, Feta Cheese And Garlic Yogurt Sauce
Salmon Cake Benedict, Breakfast Potatoes
Fried Chicken and Waffles, add a Fried Egg +\$3
New England Style Lobster Roll with Old Bay Fries +\$16 per person

DESSERT - SELECT 1

Chocolate Mousse
Creme Brulee
Dessert Bar Assortment (served family style)

\$45 per person

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

MAINS - SELECT 3

Shrimp Po'boy with Old Bay Fries
Oyster Po'boy with Old Bay Fries
Crab Cake Sandwich with Old Bay Fries +\$5 per person
Smoky BBQ Fried Chicken Sandwich with Old Bay Fries
New England Style Lobster Roll with Old Bay Fries +\$16 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
Creme Brulee
Dessert Bar Assortment (served family style)

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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, Seasonal Vegetable and Mac N Cheesy
Half Roasted Chicken, Seasonal Vegetable and Mac N Cheesy
Seafood Fettuccine +\$12 per person
shrimp, lobster, and scallops tossed in a chipotle cream sauce
Pasta Primavera
seasonal vegetables tossed with fettuccine and a vegan green goddess sauce
Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$11 per person
New England Style Lobster Roll with Old Bay French Fries +\$16 per person

DESSERT - SELECT 1

Chocolate Mousse
Creme Brulee
Dessert Bar Assortment (served family style)

\$68 PER PERSON

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
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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, Seasonal Vegetable and Mac N Cheesy
 Half Roasted Chicken, Seasonal Vegetable and Mac N Cheesy
 Seafood Fettuccine +\$12 per person
 shrimp, lobster, and scallops tossed in a chipotle cream sauce
 Pasta Primavera
 seasonal vegetables tossed with fettuccine and a vegan green goddess sauce
 Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$11 per person
 New England Style Lobster Roll with Old Bay French Fries +\$16 per person

DESSERT - SELECT 1

Chocolate Mousse
 Creme Brulee
 Dessert Bar Assortment (served family style)

\$77 PER PERSON

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

Assorted House Wine Selections

Cava, Sauvignon Blanc, Chardonnay, Rose, Merlot, Tempranillo

House Spirit Selections*

Absolut Vodka, Seagram's Gin, Jose Cuervo Silver Tequila, Don Q Cristal Rum,

Four Roses 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

Fresh Catch of the Day

Molasses Braised Short Ribs, Seasonal Vegetable and Mac N Cheesy

Half Roasted Chicken, Seasonal Vegetable and Mac N Cheesy

Seafood Fettuccine +\$12 per person

shrimp, lobster, and scallops tossed in a chipotle cream sauce

Pasta Primavera

seasonal vegetables tossed with fettuccine and a vegan green goddess sauce

Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$11 per person

New England Style Lobster Roll with Old Bay French Fries +\$16 per person

DESSERT - SELECT 1

Chocolate Mousse

Creme Brulee

Dessert Bar Assortment (served family style)

\$160 per person

dinner beverage packages are available, including tableside wine service

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.

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
PEI Mussels
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

Chocolate Mousse
Creme Brulee
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

\$30 per dozen

Caprese Bites
 Parmesan Stuffed Mushrooms
 Traditional Deviled Eggs
 Hush Puppies with Cayenne Remoulade
 Avocado and Citrus Filled Endive Spears

TIER 2

\$42 per dozen

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

TIER 3

\$48 per dozen

Bacon-Wrapped Jumbo Shrimp
 Beef Skewers with Chimichurri
 Lobster Deviled Eggs
 Hog Island BBQ Oysters
 Crab Stuffed Mushrooms

Mini New England Style Lobster Rolls

\$136 per dozen

Mini Crab Cakes with Cayenne Remoulade

\$114 per dozen

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DISPLAYED RECEPTION OFFERINGS

SEAFOOD PLATEAU \$142

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	\$34 per pound
Assorted Oysters on the Half Shell	\$42 per dozen
Muddleneck Clams on the Half Shell	\$34 per dozen
Jumbo Shrimp Cocktail	\$44 per dozen
Bloody Mary Oyster Shooters	\$12 each
choice of house sake, vodka, or tequila	

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 3: fried shrimp, fried oyster, fried chicken, shortrib, bbq tofu crabcake +5, lobster salad+8	

Dessert Bar Assortment	\$12
lemon, caramel pecan, raspberry linzer, blondie, chocolate truffle	

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RECEPTION FOOD PACKAGES

HANK'S FULLY LOADED \$55 per person

2 pieces of each selection per person
12 person minimum and no substitutions

Avocado and Citrus Filled Endive Spears
East Coast Oysters on the Half Shell
Jumbo Shrimp Cocktail
Seafood Ceviche with Tortilla Chips
Assorted Deviled Eggs: Plain, Bacon, and Lobster Topped

Jumbo Shrimp Tempura
Hog Island BBQ Oysters
Mini Crab Cakes, Cayenne Remoulade
Beef Skewers with Chimichurri

Dessert Bar Assortment

HANK'S SAMPLER \$40 per person

2 pieces of each selection per person
12 person minimum and no substitutions

Caprese Bites
Avocado and Citrus Filled Endive Spears
Seafood Ceviche Bites
Assorted Deviled Eggs: Plain and Bacon Topped

Hush Puppies, Cayenne Remoulade
Chicken Skewers, Dipping Sauce
Jumbo Shrimp Tempura
Beef Skewers with Chimichurri
Crab Stuffed Mushrooms
Lobster Roll Sliders

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 +\$16 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, Seasonals

Assorted House Wine Selections

Cava, Sauvignon Blanc, Chardonnay, Rose, Tempranillo

\$32 per person

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

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.

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 from our current menu may be ordered and charged on consumption based upon our current menu offerings and pricing, which range from \$8 -\$17.

BEER AND WINE PACKAGE

\$32 for 2 hours, \$14 for each additional hour

Assorted Beer Selections
Lagers, Pale Ales, IPA's, Seasonals

Assorted House Wine Selections
Cava, Sauvignon Blanc, Chardonnay, Rose, Tempranillo

HOUSE BAR PACKAGE

\$48 for 2 hours, \$20 for each additional hour

Assorted Beer Selections
Lagers, Pale Ales, IPA's, Seasonals

Assorted House Wine Selections
Cava, Sauvignon Blanc, Chardonnay, Rose, Tempranillo

House Spirit Selections*

Absolut Vodka, Seagram's Gin, Jose Cuervo Silver Tequila,
Don Q Cristal Rum, Four Roses Bourbon

* Custom Cocktails as well as 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 & BLOODY MARY BAR

\$24 for 2 hours, \$10 for each additional hour

House Sparkling Wine

Mimosa Mixer Selections- Choose 2

Orange Juice, Cranberry Juice, Pomegranate Juice, Peach Nectar

Bloody Mary Spirit Selections- Select 2

Gin, Vodka, Tequila

Mixer Selections- Select 2

House Bloody Mary Mix, Green Tomatillo Mix, Clamato

Lemon, Lime, Celery Stick Garnish*

*gourmet garnishes may be added at an additional cost.

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.