



**Private Dining and Special Events**

**Hank's Oyster Bar Dupont Circle**

1624 Q Street, NW Washington, DC 20009

(202) 462-4265

[events@hanksdc.com](mailto:events@hanksdc.com)





## OUR SPACES

### 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.

### Q STREET GARDEN **AVAILABLE APRIL-NOVEMBER**

Q Street, our seasonal outdoor bar and events space is a garden inspired private oasis for your standing or seated event for up to 30 guests. *Please note this is not a covered event space, and if booked the Yacht Room will also be booked as back-up.*

### 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**



**Q STREET GARDEN**



**UP BAR**



**YACHT ROOM**

## **EVENT POLICIES**

### **HOURS OF OPERATION**

Hank's Dupont Circle is currently open Monday-Thursday starting at 4pm and Friday- Sunday at 11am. 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.

### **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 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 +\$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  
Key Lime Pie  
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.  
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

### 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

Key Lime Pie

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  
Key Lime Pie  
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  
 Key Lime Pie  
 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

Key Lime Pie

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  
Key Lime Pie  
Dessert Bar Assortment (served family style)

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

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.

## 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**



## 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 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 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

**\$160 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 OPTIONS

### CASH BAR\*

Guests may open and are responsible for their own individual tabs.

\* Cash Bar option is available on select days and times during the week.

### DRINK TICKETS

Hank's Oyster Bar will provide tickets to event host the day of event.

#### **\$10 Ticket**

any draft or canned beer as well as house wines

#### **\$12 Ticket**

any draft or canned beer, house wines, rail mixed drinks,  
and punch of the day

#### **\$14 Ticket**

any draft or canned beer, house wines  
rail mixed drinks, premium mixed drinks, select cocktails

#### **\$16 Ticket**

any draft or canned beer, house wines, premium wines,  
rail mixed drinks, premium mixed drinks, premium cocktails

### 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 \$10 -\$17.

## BEVERAGE PACKAGES

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

### 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

Zero Proof Options

### 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, Johnny Walker Black Label Scotch

Zero Proof Options

\* Custom Cocktails as well as Premium Spirits are available  
for an additional per person charge.

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.

## 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- Select 2

Orange Juice, Cranberry Juice, Pomegranate Juice, Peach Nectar

Bloody Mary Spirit Selections- Select 2

Gin, Vodka, Tequila, Mezcal

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.