



REALM

rooftop lounge

EVENT &
CATERING
PACKAGES

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A curated culinary experience for elevated rooftop events in Washington, DC.

All menus are customizable to reflect your event style, cultural influences, and guest preferences.

CHEF-DRIVEN MENUS | SEASONAL INGREDIENTS | ELEVATED PRESENTATION



We provide several versatile semi-private and private spaces to connect and to celebrate.

We can accommodate groups of up to 300 standing or 150 seated.

PRIVATE EVENT SPACES

- **Haven** (*Private Dining Room*): Standing: 80 | Seated: 44
- **Main Dining Room**: Standing: 90 | Seated: 44
- **Patio** (*Semi Private*): Standing: 100 | Seated: 76

AV CAPABILITIES

- Professional DJ setup available for rent
- Wireless microphone available onsite for speeches and announcements
- TV screens available for logo display, slideshows, and presentations
- Ambient uplighting available to enhance the event atmosphere and décor

Book Your Event:

Please contact our events team

info@realmrooftopdc.com

1-202-552-5432

Realm Rooftop DC

899 O St NW Washington DC 20001

COCKTAIL RECEPTION PACKAGES

Signature Passed Bites (Upgrade Selection)

TRUFFLE ARANCINI
parmesan, herb aioli \$4.25

TUNA TARTARE CONE
avocado, sesame \$4.75

MINI CRAB CAKES
lemon aioli \$4.50

MARYLAND CRAB TARTLET
brown butter mayo, old bay \$5.75

MINI LOBSTER ROLL
cold water lobster, truffle brown butter, candied citrus \$6.50

Premium Reception - \$115

Choice of 7 passed hors d'oeuvres + 1 station
Please see station options on pg. 5

Includes Classic selections plus:

BACON WRAPPED DATES
almond, blue cheese, sweet-savory glaze

CRISPY SHRIMP
chili aioli, citrus finish

GRILLED SHRIMP
chili aioli, citrus

Classic Reception - \$85

Choice of 5 passed hors d'oeuvres

JERK-SPICED LAMB MEATBALLS
smoked onion cream, pickled chili

TUNA CEVICHE
serrano coconut leche, citrus, herbs

NASHVILLE HOT CHICKEN SLIDER
crispy chicken, pickles, soft brioche

CHICKEN SHUMAI
ginger, scallion, light soy dipping sauce

EGGPLANT CROSTINI
tomato choka, herbs, grilled bread

BEEF PATTY
calabrian chili mayo

CHICKEN SUYA SKEWERS
Suya spice, red onion

PREMIUM UPGRADES AVAILABLE:

MINI LOBSTER ROLL
butter-poached lobster, brioche, peppadew aioli (+\$6)

WAGYU CHEESESTEAK SLIDER
caramelized onion, cooper sharp, soft roll (+\$8)

Luxe Reception - \$145

Choice of 8 passed hors d'oeuvres + 1 station
Please see station options on pg. 5

Includes Premium selections plus:

CHILLED SEAFOOD DISPLAY (\$35 value)

OYSTERS ON ICE
classic mignonette, lemon

JUMBO SHRIMP COCKTAIL
house cocktail sauce

LITTLENECK CLAMS
chilled, citrus

Seasonal garnishes & sauces

Chilled Seafood Upgrades

CLASSIC RAW BAR
oysters, shrimp, clams, sauces (+\$28 per person)

CAVIAR RAW BAR
oysters, shrimp, caviar, blinis, crème fraîche (+\$48 per person)

Priced per person | Minimum 20 guests

*Vegetarian, vegan, and gluten-free options available.
Please advise of allergies or dietary restrictions in advance.*

ENHANCEMENTS

Add-On Live Stations (Premium & Luxe)

YAKITORI GRILL

charcoal-grilled skewers, tare glaze, sesame, scallions \$29

PASTA STATION

made-to-order pasta, seasonal sauces, parmesan, herbs \$25

CARVING STATION

prime rib \$48 -or- turkey with jus \$30
sauces, fresh rolls

FIRE & FLAVOR GRILL EXPERIENCE

live-fire cooking, chef-attended station
choose 2 for \$32 -or- choose 4 for \$55

JERK CHICKEN - charred, spice glaze

LAMB CHOPS - herb marinade

GRILLED SHRIMP - citrus, chili
flatbreads, sauces, pickled vegetables

RAW BAR UPGRADE

oysters, shrimp, caviar display \$45

CHAMPAGNE & CAVIAR

Perrier-Jouët | Blanc de Blancs, blinis, crème fraîche \$55

WALK-AROUND OYSTER SHUCKER

XOXO Oyster Shucker Girl
market pricing based on event details

ICE CREAM CART

YALA Ice Cream Georgetown \$950 (flat)

SUNSET SPRITZ BAR

seasonal spritz cocktails, garnish display \$45

CUSTOM ICE PROGRAM

handcrafted ice cubes with custom logo (3 weeks advance notice required)

JOLLOF RICE EXPERIENCE

slow-simmered tomato jollof rice, grilled suya skewers (beef, chicken, or shrimp),
fried plantains, pepper sauce, pickled onions

DC HALF SMOKE STATION

grilled half smokes, rich house chili, caramelized onions, mustard, toasted rolls \$25



Minimum spend varies by date, time, guest count, and space

Priced per person unless otherwise noted

ROOFTOP LUNCHEON PACKAGES

Express Luncheon

\$55

ARTISAN SANDWICH SELECTION

JERK CHICKEN SANDWICH
spiced grilled chicken, pineapple slaw, brioche

BRAISED SHORT RIB SANDWICH
tender beef, caramelized onions, jus, soft roll

GRILLED SALMON BLT
crispy turkey bacon, lettuce, tomato, herb aioli

ROASTED VEGETABLE SANDWICH
zucchini, eggplant, peppers, hummus, ciabatta

FRIED CHICKEN SLIDER
crispy chicken, pickles, hot honey drizzle

SEASONAL SALAD
mixed greens, vinaigrette

DESSERT SELECTION

FRESH SEASONAL FRUIT
sliced, vibrant, beautifully presented

FRENCH MACARONS
assorted flavors

MINIATURE DESSERTS
chef's selection of bite-sized sweets

Executive Luncheon

\$75

2 proteins + 2 sides, choice of dessert

PIRI-PIRI CHICKEN
citrus chili marinade, grilled finish

GRILLED SALMON
miso marinade, seasonal garnish

**ROASTED MOON VALLEY FARM
VEGETABLES**
olive oil, herbs, seasonal mix

GRAIN SALAD
quinoa, vegetables, light dressing

DESSERT SELECTION

FRESH SEASONAL FRUIT
sliced, vibrant, beautifully presented

FRENCH MACARONS
assorted flavors

MINIATURE DESSERTS
chef's selection of bite-sized sweets

Priced per person





SEATED DINNER PACKAGES

Family-Style Dinner Experience

Shared plates designed for a social, abundant dining experience
Includes 2 starters, 2-3 entrées, sides + dessert

Three Course Dinner - \$95

STARTER

(choice of one)

MISO GINGER SALAD

crisp greens, sesame, miso-ginger dressing

CORN SOUP

sweet corn purée, herbs, light cream

ENTRÉE

(choice of one)

PERI PERI CHICKEN

citrus chili marinade, charred vegetables

GRILLED JERK SALMON

spicy bbq, steamed Ofada rice

VEGETABLE RISOTTO

creamy arborio, parmesan, seasonal vegetables

DESSERT

FRESH SEASONAL FRUIT

sliced, vibrant, beautifully presented

FRENCH MACARONS

assorted flavors

MINIATURE DESSERTS

chef's selection of bite-sized sweets



SEATED DINNER PACKAGES

Signature Dinner - \$135

STARTER

(choice of one)

MISO GINGER SALAD

crisp greens, cucumber, carrot, sesame, miso-ginger vinaigrette

CORN SOUP

sweet corn velouté, herbs, light cream finish

MOON VALLEY FARM BOUNTY SALAD

local lettuce, asparagus, shaved manchego, sherry dressing

ENTRÉE

(choice of two)

FILET MIGNON

center-cut beef tenderloin, bordelaise, roasted seasonal vegetables

BRAISED OXTAIL

slow-braised, rich jus, tender, root vegetables

GRILLED SALMON

miso marinade, seasonal garnish

VEGETABLE RISOTTO

creamy arborio rice, parmesan, seasonal vegetables

SIDES

(served family-style)

MAC & CHEESE

baked, creamy, golden crust

ROASTED MOON VALLEY FARMS

VEGETABLES

seasonal selection, olive oil, herbs

DESSERT

FRESH SEASONAL FRUIT

sliced, vibrant, beautifully presented

FRENCH MACARONS

assorted flavors

MINIATURE DESSERTS

chef's selection of bite-sized sweets

PREMIUM UPGRADES

A5 WAGYU
market price

LOBSTER TAIL
butter-poached
\$18/person

Priced per person



BEVERAGE PACKAGES

Sommelier Wine Experience - \$850

Curated wine pairings presented tableside, guided tasting for guests

Signature Cocktail Development

Custom cocktail creation tailored to your event theme and preferences

Wine & Beer

1 Hour – \$35/person

2nd Hour – \$30/person

Additional Hours – \$30/person

Selection of red & white wines – rotating varietals

Domestic & imported beer

Soft drinks and mixers

Premium Bar

1 Hour – \$45/person

2nd Hour – \$40/person

Additional Hours – \$40/person

Tito's Vodka | Bombay Sapphire Gin | Bacardi Rum | Maker's Mark Bourbon |

Patron Silver Tequila | Dewar's Scotch

Assorted juices, soft drinks

Ultra Premium Bar

1 Hour – \$55/person

2nd Hour – \$50/person

Additional Hours – \$50/person

Grey Goose | Tanqueray | Basil Hayden | Don Julio Blanco | Glenmorangie 12

Assorted juices, soft drinks





THE REALM ROOFTOP EXPERIENCE

Menus are seasonal and customizable. Our team will tailor each experience to your event vision.

All stations are chef-attended and designed for elevated presentation, seamless service, and interactive guest experience.



TERMS & CONDITIONS

GENERAL INFORMATION

BOOKING & DEPOSITS

- Your event is not reserved or confirmed until all of the following have occurred:
- A fully executed Event Agreement has been received by Realm.
- The required non-refundable deposit equal to twenty five percent (25%) of the estimated total event cost has been received with cleared funds.
- The Client has received a written confirmation email from Realm's Events Department.
- Final guest count ("Guaranteed Guest Count") and menu selections must be confirmed no later than seven (7) days prior to the Event date. Once submitted, the Guaranteed Guest Count may not be reduced.
- If a Guaranteed Guest Count is not received by the deadline, Realm will use the highest estimated guest count stated in the Event Agreement or menu proposal as the Guaranteed Guest Count for billing purposes.

PAYMENT TERMS

- For Events with an estimated total of less than \$7,500, the remaining balance may be paid in advance or charged at the conclusion of the Event using the authorized payment method on file.
- For Events with an estimated total of \$7,500 or more, the remaining balance must be paid in full no later than five (5) business days prior to the Event date.
- Any additional charges incurred during the Event, including but not limited to additional guests, overtime, or bar tabs, are due at the conclusion of the Event and will be charged to the authorized payment method on file.
- Client authorizes Realm to charge all outstanding balances and applicable fees to the credit card on file. Once the final bill is reviewed and signed by the Client or Client Representative, the Client waives the right to dispute or contest such charges.

FEES, GRATUITY & TAXES

- Menu prices do not include applicable fees and taxes, which are added as follows:
- Administrative Fee: 6% (not a gratuity and not distributed to service staff)
- Gratuity: 18% (distributed 100% to the service team)
- Sales Tax: 10% (or applicable District of Columbia rate)
- A Bartender's Fee of \$150 applies when a bartender is requested for the Event. Any additional staff requested for the event will incur a \$150 fee.
- Coat check is available for a \$150 fee.

TAX EXEMPTION

- Tax-exempt organizations are required to submit a valid tax-exempt certificate at the time the signed contract is returned. No exemptions will be applied retroactively.

CANCELLATION POLICY

- All deposits are non-refundable.
- Events canceled seventy-two (72) hours or more prior to the Event start time will not incur additional charges: however, the deposit will be retained and may be transferred to a future even within one (1) year, subject to availability.
- Events canceled less than seventy-two (72) hours prior to the Event start time will be charged the greater of the Food & Beverage Minimum or the full estimated cost of the Event, plus all applicable fees, gratuity, and taxes.
- Deposits may not be applied to à la carte dining.

EVENT TIMING & OVERTIME

- Events are contracted for a specified time frame. A fifteen (15) minute grace period is provided following the scheduled Event end time.
- If guests remain in the Event space beyond the grace period, an Overtime Fee of \$25 per guest per half hour will apply, charged in thirty (30)-minute increments.
- Overtime is subject to availability and is not guaranteed. Overtime charges are calculated based on the greater of the Guaranteed Guest Count or actual attendance.

FOOD & BEVERAGE

- No outside food or beverage is permitted without prior written consent and an additional fee (e.g., custom cake).
- Menus are subject to seasonal availability; substitutions may be made with prior notice.
- While we take steps to minimize risk and follow safe food-handling procedures for items containing potential allergens, Realm cannot guarantee the absence of cross-contamination.
- Realm features an extensive wine cellar, and our sommelier is available to assist with advance selections. Wine pre-selection is required for groups of more than fourteen (14) guests.
- Smaller groups may order upon arrival.
- Corkage is not permitted for private events without written consent.

MINIMUM SPEND / ROOM RENTAL

- Private events may be subject to a minimum food and beverage spend, exclusive of service charges, taxes, administrative fees, and additional charges. Any shortfall between the minimum spend and actual consumption will be charged as a room fee.

ALCOHOL SERVICE & LIABILITY

- The Event Host assumes full responsibility for the conduct and safety of their guests during the Event. Realm shall not be held liable for the actions of guests who consume alcohol.
- No outside alcoholic beverages are permitted under any circumstances.
- Realm reserves the right to refuse alcohol service to any guest at its sole discretion in accordance with District of Columbia law and responsible alcohol service practices. No refunds will be issued for unused beverage packages.

DAMAGES & LIABILITY

- The Event Host is responsible for any damage to property, furniture, equipment, or décor caused by guests or vendors.
- Realm is not liable for loss or damage to personal property.
- Outside vendors (e.g., florists, DJs) must be pre-approved and may be required to provide a certificate of insurance.

DECORATIONS & SETUP

- Setup and breakdown times must be coordinated in advance.
- No nails, staples, or adhesives may be used on walls or furniture.
- Candles must be in enclosed holders. Confetti, glitter, and pyrotechnics are strictly prohibited.

STAFFING

- Realm provides staffing based on the scope of the Event. Additional staffing (e.g., coat check, valet, security) may be arranged for an additional fee.
- Off-site catering may require rental equipment, delivery fees, and minimum staffing, which will be outlined in the proposal.

FORCE MAJEURE

- Realm is not responsible for failure to perform due to events beyond its control, including but not limited to weather, power outages, government restrictions, labor strikes, or natural disasters. If performance becomes illegal or impossible due to a force majeure event, deposits and prepaid balances may be refundable or transferable at Realm's discretion, subject to applicable law.

INDEMNIFICATION & GOVERNING LAW

- The Event Host agrees to indemnify, defend, and hold harmless Realm, its owners, officers, employees, and agents from any claims, liabilities, damages, losses, or expenses (including reasonable attorneys' fees) arising from the Event.
- These Terms are governed by the laws of the District of Columbia.
- Disputes arising from private events or catering services shall be resolved through binding arbitration in Washington, DC.
- The prevailing party shall be entitled to recover reasonable attorneys' fees, costs, and expenses.

ACKNOWLEDGMENT & SIGNATURE

Client Name: _____

Client Signature: _____

Date: _____