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www.lostsociety-dc.com

For more information contact Ashleigh at Events@LostSociety-DC.com

EVENT INFORMATION

Thank you for considering Lost Society for your event needs. Whether it's an intimate gathering or a large soirée we are ready to accommodate your occasion. We welcome your request and will be happy to quote event suggestions. Food and beverage minimums are required to keep event space private and are based on the time frame, day of event, and season. Please discuss the minimum in further detail with the event coordinator.

At Lost Society, we will require a signed contract and deposit to guarantee the space. Groups or parties not reaching the agreed minimum by the conclusion of the event will be responsible for the difference including tax and gratuity on the entire bill.

CREDIT CARD GUARANTEE

A credit card number is required to reserve tables and event space for your group.

PAYMENT

Full payment of your event is required at its conclusion by credit card or certified check. An itemized bill will be presented for your reference.

TAX BREAKDOWN & SET UP CATERING CHARGE:

DC Tax – 10% Admin/Service fee - 20%

INCIDENTALS

Audio and visual equipment, flowers and other requested items may be arranged as additional options in your contract for additional fees. Speak with your Private Event Coordinator for details.

Lost Society is a versatile venue; each section within the venue is easily transformable to accommodate your needs. Our event coordinator's exceptional execution and unparalleled attention to detail will ensure a unique turnout. For more information please contact our event planner. We look forward to working with you!

-The Lost Society Team



BAR OPTIONS

Option 1 – Cash Bar: A fee of \$175 per bartender fee applies for all cash bars. One bartender per 75 guests will be scheduled.

Option 2 – Host Bar: All drinks charged on consumption. 10% tax and 20% service charge added.

Option 3 – Open Bar: See options below: Note, 10% tax and 20% gratuity will be added to all checks.

High Society Selection – Includes premium liquors (ex. Grey Goose, Belvedere, Patron etc), imported and domestic bottled beer, red and white wine, house champagne and all soft drinks and juices.

1 hour \$22 per person
2 hours \$37 per person
3 hours \$48 per person
4 hours \$60 per person

The Victorian Selection – Includes call brand liquors (ex. Stoli Vodka, Tanqueray, Cuervo etc), imported and domestic bottled beer, red and white wine and all soft drinks and juices.

1 hour \$18 per person
2 hours \$32 per person
3 hours \$42 per person
4 hours \$52 per person

U Street Package – Includes house/rail liquors (ex. Zelko Vodka, Odesse Gin, Bowmans etc), house red & white wine, selection of bottled beer and all soft drinks and juices.

1 hour \$14 per person
2 hours \$28 per person
3 hours \$35 per person
4 hours \$42 per person



FOOD & CATERING OPTIONS

HORS D'OEUVRES TO BE DISPLAYED (*each platter serves approximately 35-40 people)

-Crudité (Assorted Seasonal Vegetables) \$200/platter

-Gourmet Cheese \$270/platter

*Variety of Domestic Cheese
Accompanied with Fruit preserves, Walnuts
Gourmet Crackers*

-Charcuterie platter \$250/platter

Assorted Meats with sliced baguette

HORS D'OEUVRES TO BE PASSED

(Minimum of 25 pieces per order)

\$1.75 Per Piece

Bruschetta- fresh tomato and basil with house made ricotta cheese served on a crostini
Mushroom Arancini- fried mixture of risotto, mushroom and cheese with Romesco dipping sauce
Fried Cauliflower- lightly fried cauliflower spears drizzled with Romesco sauce
Fried Caesar Parmesan Brussel Sprouts- with Caesar Dressing and Grated Parmesan

\$2.25 Per Piece

Ceviche- prepared with fresh, seasonal seafood
Chicken & Waffles- prepared on a skewer and drizzled with maple syrup
Beef Skewers with a Teriyaki Glaze
Shrimp & Grits- served in individual miniature dishes
Beef Empanada - with Crema Mexicana and Salsa Verde
Cheesesteak Eggrolls – Peppers, Mushrooms, Onions, Cheese and Siracha Ketchup

\$2.50 Per Piece

Tuna Tartare- served on wonton spoon with lotus crisp
Oysters on the Half Shell - with mignonette (minimum of 100 per order)
Short Rib Tacos- mini corn tortillas with short rib and tomatillo sauce
Fish Tacos – mini corn tortillas with blackened fish and tomatillo sauce
Shrimp Cocktail - skewered and served with fresh horseradish, lemon and cocktail sauce

\$2.75 Per Piece

Crispy Chicken Sliders – House Sauce, Pickles and Cheese
Beef Sliders- miniature homemade burger with cheese and homemade ketchup

DESSERTS - \$1.75 Per Piece *homemade and served in miniature pie crusts

S'mores
Key Lime Tart
Bourbon Pecan Pie



Sample Reception/Station Menu

Note: We are able to design custom menus – below are just sample menus.

Sample Menu #1
Passed Hors d oeuvres

Bruschetta
Beef Teryaki Skewers
Tuna Tartare
Chicken & Waffle
Short Rib Tacos

*

To be displayed

Fruit & Cheese Board
Crudités

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Carving Station

Beef Tenderloin served with silver dollar rolls and assorted
sauces and choice of 2 sides (i.e. mac & cheese, potatoes au gratin, grilled vegetables etc.)

Dessert Display

Seasonal Fruit Tarts
S'mores
Lemon Curd Tarts
Bourbon Pecan Pie

\$54.00 – per person (10% tax and 20% gratuity additional)



Sample Menu #2
Passed Hors d oeuvres

(Please select 6)

Bruschetta
Beef Teriyaki Skewers
Tuna Tartare
Fried Cauliflower
Shrimp & Grits
Chicken & Waffles
Mini Short Rib Tacos
Beef Sliders

*

To be displayed

Fruit & Cheese Board
Charcuterie Platter
Crudités

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Dessert Display

Seasonal Fruit Tarts
S'mores
Key Lime
Bourbon Pecan Pie

\$38.00 per person (10% tax and 20% gratuity additional)