

weddings | rehearsal dinners | commitment ceremonies | corporate events  
anniversaries | birthday parties | cocktail & dinner parties | lunch meetings | fundraisers



Let us create a spectacular affair that meets  
your exacting expectations and budget

Refined, Relaxed Venue | Impeccable Service | Flexible Budget  
Expert Cuisine | Fresh Ideas

Event Hosting Information Packet

1723 Connecticut Avenue NW  
Washington DC 20009  
202.483.1723  
blackfoxlounge.com



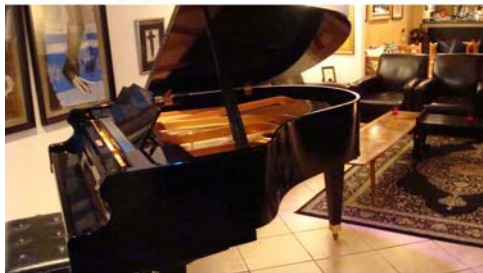
Quietly sexy, Black Fox Lounge is a well-thought-out repose located in the heart of Dupont Circle offering an experience that is contemporary yet possessing an Old World sensibility.

The refined, relaxed setting is ideal for hosting all manner of gatherings and conferences of up to 120 persons. However, we will work with smaller groups of any size or budget.



We provide event spaces that are extremely adaptable. We have two levels which may be rented together for large gatherings; individually for medium-sized events; or partially for more intimate affairs. Each level has a full service bar.

Both levels, with their movable and removable furnishings, may be configured for formal, casual or any function in between.



The main level may host up to 60 persons. It may be partially rented to accommodate smaller groups.

Murals of Bath, England, prominently hold court on the front section of the main level. The bar runs the length of the space. It is ideal for standing cocktail parties and networking socials of up to 35 persons.



The rear of the main level is punctuated with high-top tables and bar stools. On the intimate side, it comfortably seats 25 persons for sit-down parties.

Our lower level features a baby grand piano, original contemporary art, and a collection of leather banquettes, sofas and armchairs. It has a capacity of 60 persons.



We offer boutique wines from around the world, classic and signature cocktails, and Continental cuisine served butler-style, buffet-style or sit-down.

Further, our executive chef is available to consult on developing a food and beverage menu made-to-order for your event. Optional amenities include live music, HDTV, Ipod/DVD/SD player, mic and speaker systems, gourmet cakes from the best bakeries in Washington, coffee and tea station, coat check, a dance floor, flower arrangements, a baby grand piano.

As needed, we provide a full complement of seasoned professionals to ensure the success of your special event.

We specialize in creating custom, catered affairs  
that meet exacting expectations and budgets.

Provide us with your wish list and let us create  
a spectacular event for you.

We offer:

- ❖ Adaptable Space—Two levels which may be configured to accommodate small and large groups—Each level has a full service bar
- ❖ Quick Turnaround—Only one week required to reserve the space
- ❖ Low Minimum Number of Guests Required for Private Events—60 persons to reserve the Main Level and 40 persons to reserve the Lower Level—Non-private events have no minimum
- ❖ No Deposit Required for Non-Private Events—25% deposit required for private events
- ❖ Professional Catering Menu—Savory and sweet bites imagined by our executive chef served butler-style, buffet-style or sit-down.
- ❖ Extensive Wine List—Boutique wines from around the world
- ❖ Terrific House Brands—Svedka Vodka, New Amsterdam Gin, Appleton Silver Rum, Jim Beam Bourbon, Ballantine Scotch, Canadian Club Whiskey, and Sauza Silver Tequila
- ❖ Full Complement of Personnel—Event supervisor, bartenders, servers and security as needed to ensure the success of your event
- ❖ Optional Amenities—Live Music, HDTV, Ipod/DVD/SD Player, Coat Check, Dance Floor, Flower Arrangements, Gourmet Cakes, Baby Grand Piano



# Event Hosting Standard Options

We require a sales minimum for private events. There are no minimums for non-private events.



## Private Event Friday or Saturday Minimums

- First Two Hours, \$16 per person
- Third Hour, \$8 per person
- Fourth Hour, \$6 per person



## Private Event Sunday or Weekday Minimums

- First Two Hours, \$8 per person
- Third Hour, \$4 per person
- Fourth Hour, \$3 per person

## Private Event Minimum Number of Guests

- Main Level, 60
- Lower Level, 40
- Both Levels, 120



## House Beers

- Dos Equis
- Michelob Ultra
- Yuengling Lager

## House Wines

- Prosecco Sparkling Wine (Italy)
- Alice White Chardonnay (Australia)
- Beringer Pinot Grigio (Napa)
- Chateau Bonnet Sauvignon Blanc Blend (France)
- Alice White Cabernet Sauvignon (Australia)
- Alice White Shiraz (Australia)
- Alice White Merlot (Australia)



## House Liquors

- Svedka Vodka
- New Amsterdam Gin
- Appleton Silver Rum
- Jim Beam Bourbon
- Ballantine Scotch
- Canadian Club Whiskey
- Sauza Silver Tequila





## Food Service

**Cheese and Fruit Platter**, served with an assortment of crackers, 40 persons, \$95



**Butler-Style Options:** Select six out of twelve, \$2.25 a piece (150 minimum or \$337.50); includes complimentary Cheese and Fruit Platter for 40 persons



- a. Crab Cake on a Toasted Baguette with Tartar Sauce
- b. Baked Scallops Wrapped in Bacon
- c. Grilled Chicken on Skewer with Honey Mustard Sauce
- d. Filo Stuffed with Cream Cheese
- e. Homemade Chicken Basil Sausage and Bell Peppers on Skewer
- f. Orange Chicken Breast with Sweet and Sour Sauce
- g. Assorted Bruschetta: Roasted Red Pepper with Mozzarella, Prosciutto with Marinated Mushrooms, Fresh Tomato and Basil with White Anchovies
- h. Sirloin Burgers with Horseradish Sauce
- i. Salmon, Cream Cheese and Capers Rollade on Pumpernickel Bread
- j. Shrimp Rémoulade on Seasoned Baguette
- k. Chicken Salad on Belgian Endive
- l. Assorted Hummus in Flaky Cup: Red Pepper, Black Olive and Garlic



**Buffet-Style or Sit-Down Options:** Determined upon consultation with our executive chef; options include: warm pasta, grilled sweet and spicy Italian sausage, braised seasonal vegetables, mixed greens, bread rolls



**Coffee, Tea and Assorted Sweets**, offered during the last hour of the event, \$6 per person

**Plate Service**, for third party catering, \$4 per person

**Corkage**, applied to opened bottle beyond the first two, \$25

### Live Music for Two Hours

- Piano, \$100
- Piano with Vocal Soloist, \$200
- Piano and Upright Bass, \$200
- Piano, Upright Bass with Vocal Soloist, \$300



**Dance Floor for Two Hours**, \$300 (not required for lower level)

**HDTV / DVD Player / Ipod Player**, Included for Private Events Only



**Sheet Cake, 40-60 Persons, \$190-\$290**

- i. Carrot - Carrot Cake, White Chocolate Cream Cheese
- ii. Cassis Royale - Black Currant Mousse, Genoise, White Chocolate Mousse, Black Currant Glaze
- iii. Chocolate Raspberry Truffle - Dark Chocolate Cake, Chocolate Raspberry Ganache
- iv. Classic Chocolate - Dark Chocolate Cake with Light Chocolate Butter Cream
- v. Coconut Cream - Yellow Cake, Vanilla Cream, Coconut
- vi. Dacquoise - Hazelnut Cake with Hazelnut, Chocolate, and White Chocolate Mousse
- vii. Dark Chocolate Mousse - Chocolate Cake, Semi-Sweet Chocolate Mousse, Chocolate Butter Cream, Dark Chocolate Shavings
- viii. English Trifle - Yellow Cake, Fresh Seasonal Fruit, Vanilla Butter Cream
- ix. German Chocolate - Chocolate Cake, Caramel Coconut Pecan
- x. Hazelnut Chocolate - Dark Chocolate Cake, Chocolate Ganache, Hazelnut Butter Cream
- xi. Lemon Raspberry - Yellow Cake, Lemon Curd, Fresh Raspberries and Lemon Butter Cream
- xii. Mocha - Dark Chocolate Cake, Chocolate Ganache, Coffee Butter Cream
- xiii. Passion Chocolate - Passion Fruit Mousse, Chocolate Mousse, Passion Fruit Liquor
- xiv. Red and Black - Chocolate Mousse, Sacher Cake, Raspberry Coulis
- xv. Royale - Chocolate Mousse, Crunchy Hazelnut Feuilletine, Chocolate Meringue
- xvi. St. Honore - Puff Pastry, Pastry Cream, Cream Puffs Dipped in Caramel, Whip Cream, Flourless
- xvii. Strawberries and Cream - Yellow Cake, Vanilla Cream, Fresh Strawberries, Whipped Cream
- xviii. Triomphe - Chocolate Ganache, Kirsch, Chocolate Genoise, Raspberry Jam, with an Almond Cake Border
- xix. White Chocolate Mousse - Yellow Cake, White Chocolate Mousse, White Chocolate Butter Cream, White Chocolate Shavings



**Tax and Gratuities**

Prices quoted above do not include local sales tax or gratuities. Please add 10% for sales tax and 18% for gratuities.

# MINIMUM SALES CALCULATIONS

## FRIDAY & SATURDAY

## SUNDAY & WEEKDAY

### LOWER LEVEL

40 Persons			
Hours	2	3	4
<b>Sales</b>	640.00	960.00	1,200.00
<b>Tax 10%</b>	64.00	96.00	120.00
<b>Tip 18%</b>	115.20	172.80	216.00
<b>Min</b>	<b>819.20</b>	<b>1,228.80</b>	<b>1,536.00</b>

### LOWER LEVEL

40 Persons			
Hours	2	3	4
<b>Sales</b>	320.00	480.00	600.00
<b>Tax 10%</b>	32.00	48.00	60.00
<b>Tip 18%</b>	57.60	86.40	108.00
<b>Min</b>	<b>409.60</b>	<b>614.40</b>	<b>768.00</b>

### MAIN LEVEL

60 Persons			
Hours	2	3	4
<b>Sales</b>	960.00	1,440.00	1,800.00
<b>Tax 10%</b>	96.00	144.00	180.00
<b>Tip 18%</b>	172.80	259.20	324.00
<b>Min</b>	<b>1,228.80</b>	<b>1,843.20</b>	<b>2,304.00</b>

### MAIN LEVEL

60 Persons			
Hours	2	3	4
<b>Sales</b>	480.00	720.00	900.00
<b>Tax 10%</b>	48.00	72.00	90.00
<b>Tip 18%</b>	86.40	129.60	162.00
<b>Min</b>	<b>614.40</b>	<b>921.60</b>	<b>1,152.00</b>

### BOTH LEVELS

120 Persons			
Hours	2	3	4
<b>Sales</b>	1,920.00	2,880.00	3,600.00
<b>Tax 10%</b>	192.00	288.00	360.00
<b>Tip 18%</b>	345.60	518.40	648.00
<b>Min</b>	<b>2,457.60</b>	<b>3,686.40</b>	<b>4,608.00</b>

### BOTH LEVELS

120 Persons			
Hours	2	3	4
<b>Sales</b>	960.00	1,440.00	1,800.00
<b>Tax 10%</b>	96.00	144.00	180.00
<b>Tip 18%</b>	172.80	259.20	324.00
<b>Min</b>	<b>1,228.80</b>	<b>1,843.20</b>	<b>2,304.00</b>