

B. Smith's

RESTAURANT



Located in Union Station
50 Massachusetts Ave NE Washington, DC 20002
Sales Manager: Dana C. Gasby
Direct Line: 202-289-0925
Direct Fax: 202-446-2961
danagasby@bsmith.com

B. Smith



Barbara Smith has appeared in over 100 radio, print and television advertisements. She was one of the first African-American women on the cover of *Mademoiselle* and has numerous magazine covers to her credit. A frequent guest on television shows, Barbara has appeared on The Today Show, Good Morning America, CBS Morning, Extra, NBC Nightly News, and Oprah, as well as many local newscasts around the country.

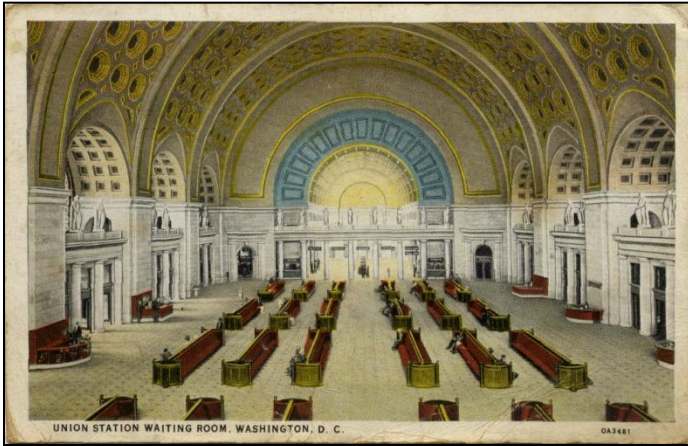
Barbara and her husband, Dan Gasby, have teamed up to form the B.Smith Restaurant Group, currently comprised of three successful “B.Smith’s” restaurants. The first is in Manhattan’s theater district (relocated to 320 W. 46th St. in November of 1999), the second is in Washington D.C.’s Union Station, and the third on Long Island in the Hamptons village of Sag Harbor. Barbara has been honored by *Elle Décor* magazine as one of America’s 10 most outstanding non-professional chefs in the country. She is also the first African-American woman elected to the Board of Trustees of the prestigious Culinary Institute of America.

In 1995, Barbara's first book, *B. Smith's Entertaining and Cooking for Friends* was published to rave reviews. In 2000, the book was released in paperback. Her latest book, *B.Smith's Rituals and Celebrations*, made history when it debuted simultaneously with her new lifestyle magazine, *B.Smith Style*, in October 1999.

Rituals and Celebrations was nominated for a James Beard Award, won a literary award from the American Library Association, and was recognized by *Food and Wine* magazine “Best of the Best” Book Award in 1999. Barbara hosts her own nationally syndicated television series, B.Smith With Style, now entering its fifth season and currently airing in over 200 markets reaching 95% of the US and 40 countries. In addition, Barbara has introduced her own line of home accessories, now available at Bed Bath & Beyond.

Active in the community and the arts, B. was a founding board member of the Time Square Business Improvement District, the New York Women’s Foundation, and the Feminist Press. She is a trustee of the Culinary Institute of America and a member of the Metro-Manhattan Chapter of the Links, The Screen Actors Guild, Equity and AFTRA.

History of B. Smith's Restaurant

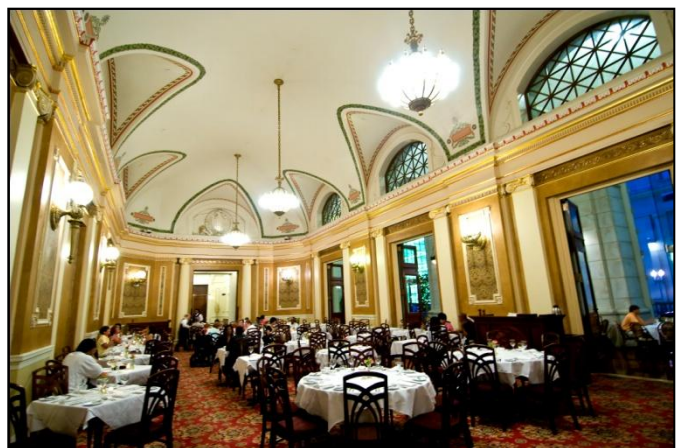


After years of construction, Union Station finally opened in 1907. Ever since, it has been considered one of the most impressive buildings in a city of beautiful buildings. In the early 1900's, trains were the most common mode of travel for the general public and presidents alike. Prompted by the assassinations of Presidents Garfield and McKinley, the Terminal Company directors authorized a spacious Presidential Suite to be built in order to provide the First Family and their guests a secure space away from the crowds when traveling by train.

Soon after, the President Suite was built on the east end of Union Station. In 1939, when the King and Queen of England visited Washington, they were received in the President's Suite. Over the years the Suite was used to welcome dignitaries visiting the Capitol and during World War II it was used by both the Red Cross and USO. In 1988 the space was opened to the public for the first time as the restaurant Adirondacks, which closed in 1992.

In 1994, B.Smith's Restaurant took over the vacant President Suite and has flourished ever since. The suite remains a dramatic, high vaulted space with classical molding, ornamental plaster relief and gold leaf enrichments. There are elaborate silver stencil designs and many replicas of the presidential eagle. Uncovered under layers of white paint were the walls that were painted faux leather and faux mahogany, a style that was popular at the turn of the century.

Barbara Smith's exceptional style and grace is apparent in every aspect of her Union Station restaurant. The space that houses B.Smith's Restaurant could not be more fitting – it is grand yet comfortable, elegant but warm. Recognized for outstanding Cajun, Creole and Southern cuisine, B.Smith's Restaurant has brought a new taste and sensibility to Washington, DC. We are proud to be part of the continuing history of Union Station.



Catering Rooms



Grand Dining Room

Seats up to 180
Registered landmark space
originally used for entertaining
and presidential functions.
Original grand chandeliers and
sconces.



Colonnade

Seats up to 70
Originally used as a breezeway
between dressing rooms and the
Presidential Private Train
Terminal.



Cabinet Room

Seats up to 50
Originally used for intimate dining
and entertainment. Currently
decorated with original artwork
by local artists.



Catering Event Information 31 and up

Reservation Name: _____
Contact Name(s): _____
Reservation Date: _____ No. of Guests: _____
Time: _____ AM Phone: _____
PM Phone: _____ Fax: _____
Email: _____

Coat Check

Yes / No

\$1 per person

Method of payment: Card on contract Other method: _____
 Personalized Menu Message (i.e. Happy Birthday, Congrats Jan, etc):

*B. Smith's offers pre-set menus starting at \$45 per person.

\$30 Lunch **HOST MUST PROVIDE FOOD COUNT 24HOURS IN ADVANCE**

- Appetizer _____
- Entrées _____
- Dessert _____

Champagne

Toast

Yes / No

\$45 3-Course Menu

- Salad: _____
- Entrées: _____
- Dessert: _____
- Sides : _____

Sparkling
Wine Toast

Yes / No

\$55 3-Course Menu

- Appetizer/Salad: _____
- Entrées: _____
- Dessert(s): _____
- Sides: _____

Chocolate Fountain

\$500

Yes / No

\$75 4-Course Menu ~OR~ \$65 Duo Menu

- Salad/Appetizer: _____
- Appetizer (\$75 4- Course Menu Only): _____
- Entrées: _____ (\$75 Menu): _____
- Dessert(s): _____
- Sides: _____

\$42 Appetizer Platter: # _____

\$55 buffet (please send \$55 menu page. Circle choices)

\$34 Sunday Brunch (adults) \$17 Sunday Brunch (children under 12)

White Napkins Black Napkins

Wine Service: _____ (red) _____ (white)

BAR OPTIONS

Rail bar Limited Bar Medium Bar Premium Bar

Bar Payment: By consumption Per person per hour

Catering Event Contract 31 and up

1. In order to reserve restaurant space and a date for a private event, B.Smith's requires:
 - 50% non-refundable deposit of the estimated invoice total
 - A signed copy of this contract
 - A completed and signed copy of the catering invoice (including the minimum guest guarantee, estimated invoice total, time and date of the event, menus and any special requests)
 - A valid credit card number on file (the signature below authorized B.Smith's to use credit card number below to be charged for any outstanding balance in the event final payment is not made at the conclusion of the event).
2. Upon the receipt of documentation of the above requirements, space and date you will be notified with a confirmation for your function. After confirmation your deposit is non-refundable. The full amount of the remaining balance, including any additional charges, is due at the conclusion of your function, payable by cash, credit card or cashier's check.
3. If the Client cancels after **Five business days** (note: function on Saturday or Sunday, final count is due Monday before 10:00am) of the scheduled event date. 100% of the estimated invoice total will be charged. **Final count due five business days prior. (weekends are not business days)**
4. The Client can request an increase in guest count over the agreed upon minimum guest guarantee prior to the function date. If approved by the Sales Manager, this count becomes the final guest count.
5. The Client must seek Sales Manager's approval for any additional guests above the final guest count. If approved, the Client agrees to pay for the extra guests at the per-person price established on the invoice.
6. All private function space is reserved for two hours unless otherwise agreed upon in writing, in advance. The allotted function time shall begin promptly at the scheduled start time and the function room or area shall be vacated at the indicated end time.
7. Client will provide notice of the scheduled end time approximately ½ hour before the conclusion time of the function. If the Client wishes to extend the agreed upon end time it should be discussed with the Sales Manager at this time. If the end time is extended, the Client will be charged 20% of the total event price per extra hour, or fraction, of service. The Sales Manager is not obligated to accommodate a party beyond the scheduled event time and does so only at their discretion.
8. The Sales Manager reserves the right to make menu substitutions if necessary. The Patron will be notified of any change as soon as possible.
9. The Sales Manager and the Client agree:
 - a. The Client shall cause the function to be held in an orderly manner.
 - b. B.Smith's Restaurant has a responsibility not to over-serve alcoholic beverages to Clients, and reserves the right to cease serving alcohol to any event guests. _____ **initial**
 - c. Games of chance will not be permitted unless proper written legal permission has been requested and obtained from local authorities by the Client.
10. The Client agrees to pay for any and all damages and losses to the premises caused by the Client or Client's guest.
11. Prior to mutual consent in writing is required:
 - a. The supply of food or beverages, or decorations by anyone other than the Sales Manager. If the Client wishes to bring in a dessert from outside the restaurant a \$3/person cake cutting and serving fee will be applied. If the Client wishes to bring in wine from outside the restaurant a \$25 corkage fee per bottle will be applied.
 - b. The placement of any display on the B.Smith's Restaurant premises or entrances.
 - c. **Arrangements for music (live and/or DJ), entertainment and photographers**
12. B.Smith's Restaurant cannot be held liable for damaged or lost property belonging to Client or Client's guests exhibited, or left in the restaurant.
13. If a dedicated coat or baggage check is necessary, a fee of \$1/guest will be applied to the final invoice. There is a bartender fee of \$150 for each dedicated bartender required for any event. If your event included dancing, a temporary dance floor is required at a cost to be determined by size.
14. Should the Sales Manager be unable to perform for reasons beyond their control, a representative shall notify Client as soon as possible and shall return any advance deposits to Client. In this event, the Sales Manager also agrees to make all reasonable effort to assist the Client in obtaining an alternate location for the function.
15. The Client agrees to pay B.Smith's attorney fees in the event collection of unpaid charges is placed in the hands of any attorney.
16. In the event this agreement is signed in the name of the corporation, partnership, association, club or society, the individual signing represents to the Sale Manager that he or she has full power and authority to sign and deliver this agreement.
17. This agreement and catering invoice contains the entire agreement between parties. It may not be changed, modified and amended, except by an agreement in writing. _____ **initial**
- 18. ALL CHANGES TO THE EVENT MUST BE SUBMITTED IN WRITING. NO CHANGES WILL BE HONORED OVER THE PHONE. _____ initial**

Client Signature: _____ Date: _____

Credit Card Number: _____ Exp: _____

Date of Event: _____

Room: _____

\$ 30 Lunch Menu

Appetizer Sampler Platter additional \$42

(Choose three. One platter feeds 8-10 people)

Cat fish fingers, Crab and Crawfish Dip, Calamari, Sweet Spiced Wings, Fried Green Tomatoes, Fried Chicken Livers, BBQ Chicken Fingers

Appetizer (choose one)

Spinach Salad

toasted pecans/red onions/kidney beans/goat cheese/balsamic dressing

Black Eye Pea Soup

Garden District House Salad

Cucumber vinaigrette/tomato/onion

Entrées (choose two)

HOST MUST PROVIDE FOOD COUNT 24 HOURS IN ADVANCE

Salmon BLT

Chicken BLT

Turkey Burger

Veggie Burger

Bistro Burger (served well done)

Served with Cajun Fries

Dessert (choose one)

Triple Layer Chocolate Cake

Cheesecake

Bourbon St. Bread Pudding (additional \$2 per person)

B. Smith's signature warm bread pudding with a warm bourbon crème sauce & vanilla ice cream

*Vegetarian option

**menu subject to change at anytime without prior notice.

Catering Menus

\$45 Menu

Salad Options (Choose one):

Spinach Salad

toasted pecans/ red onions/ goat cheese/ balsamic dressing

Garden District House Salad

Red onions/ cucumbers/ diced tomatoes/ cucumber vinaigrette

Entrée Options (Choose two):

Seared Salmon

Grilled Pork Chop

Lemon Pepper Catfish

Pan Roasted Chicken w/Onion Gravy

Fried Chicken w/Onion Gravy

DESSERT: One Choice

\$55 Menu

Appetizer Options (Choose one):

Spinach Salad

toasted pecans/ red onions/ goat cheese/ balsamic dressing

Garden District House Salad

Red onions/ cucumbers/ diced tomatoes/ cucumber vinaigrette

Crescent City Gumbo

Stewed tomato/ scallop/ shrimp/ chicken/ smoked turkey sausage

Entrée Options (Choose two):

Herb Crusted Breast of Chicken

Onion Gravy

Seared Rainbow Trout

Beurre Blanc

Grilled Sirloin Steak*

Herb Demi

Pan Crisped Duck Breast

Strawberry Balsamic Drizzle

Grilled Pork Chop

Apple Cranberry Chutney

DESSERT: Two Choices

Family Platter additional \$42

(choose three. One platter feeds 8-10people)

Cat fish fingers, Crab and Crawfish Dip, Calamari, Sweet Spiced Wings, Fried Green Tomatoes, Fried Chicken Liver, BBQ Chicken Fingers

Vegetarian options available at request of guest:

Vegetarian Ribs or Vegetable Pasta may be offered

***served at medium**

***menu subject to change at anytime without prior notice



Catering Menus cont.

\$65 Duo Entrées Menu

Appetizer Options (choose two):

Sweet Corn goat Crab Chowder

Spinach Salad

toasted pecans/ red onions/ goat cheese/ balsamic dressing

Garden District House Salad

Red onions/ cucumbers/ diced tomatoes/ cucumber vinaigrette

Entrée Options (choose two):

Grilled Beef Tenderloin*/ Cajun Prawns
Seared Salmon/ Seared Jumbo Scallops
Fried Airline Chicken Break/ Crab Cake
Duo of Pan Crisped Duck Breast/ Spiced Lump Crab Meat

\$75 Four Course Menu

Salad Options (choose on):

Spinach Salad

toasted pecans/ red onions/ goat cheese/ balsamic dressing

Garden District House Salad

Red onions/ cucumbers/ diced tomatoes/ cucumber vinaigrette

Tomato Basil Mozzarella Salad

Balsamic Drizzle

Appetizer Options (choose one):

Seafood Cocktail

Shrimp & Scallops in Martini Glass

Melon Soup

Mint crème fraîche

Petite Shrimp & Grits

Entrée Options (choose two):

Crab stuffed Salmon

Cajun Blush Sauce

Seared Ahi Tuna (served medium rare)

Seared Jumbo Scallops

Grilled Beef Tenderloin

Herb Demi

Pan Seared Jumbo Scallops

Beurre Blanc Sauce

Pan Roasted Chicken

Black-eyed Pea Gravy

Seared Crab Cake

Creole Crab Sauce

Lamb Chops *

Pomegranate Drizzle

DESSERT: Two Choices

Vegetarian options available at request of guest:
Vegetarian Ribs or Vegetable Pasta may be offered

***served at medium**

**menu subject to change at anytime without prior notice



Sides and Desserts

Sides (pick two sides to go with your entrée selection)

Garlic Mashed Potatoes

Sautéed Spinach

Grilled Asparagus

Sautéed Seasonal Vegetables

Butter braised Brussels Sprouts with Bacon

Fingerling Potatoes

Collard Greens

Creamy Grits

Creamy Herb Risotto

Julienned Carrots

Whipped Sweet Potatoes

Garlic Broccoli

Saffron Rice

Cous Cous

Wild Mushroom Rice

\$45 & \$55 Dessert Menu:

Triple Layer Chocolate Cake

Southern Coconut Cake

Cheesecake

Red Velvet Cake

Berries and Homemade Whipped Cream

Bourbon St. Bread Pudding (additional \$2 per person)

\$65 & \$75 Dessert Menu:

Peanut butter Chocolate Moose

Cheesecake

Triple Layer Chocolate Cake

Southern Coconut Cake

Red Velvet Cake

Berries and Homemade Whipped Cream

Bourbon Pecan Pie

Bourbon St. Bread Pudding (additional \$2 per person)



\$55 Buffet Menu

(Circle options)

***Buffet comes with cornbread**

(Choose one)

Garden District House Salad
Southern Caesar Salad
Fruit Salad
Southern Bean Salad

(Choose two)

B.'s Bayou Jambalaya
Gumbo
Black Eyed Pea Soup

(Choose two)

Fried chicken
Roasted chicken
Seared Salmon
Sliced Flank Steak
Tilapia
BBQ Riblets
Pineapple Honey Ham

(Choose two)

Saffron Rice
Collard Greens
Mac-n-cheese
Garlic Mashed Potatoes
Garlic Steamed Broccoli
Potato Salad
Mushroom Wild Rice
Seasonal Vegetables
Grilled Corn on the Cob
Cole Slaw

(Choose two)

Chocolate Cake, Bourbon Pecan Pie, Coconut Cake, Cheesecake, Key Lime Pie

****Additional choices will cost \$5 per person**

**menu subject to change at anytime without prior notice.

Sunday Buffet

Served from 11:00am to 4:15pm (last seating)

\$34 – Adults, \$17 – Children (12 & under)

Brunch items will be removed from buffet at 4:45pm

Featuring:

Belgian Waffles and Omelets prepared to order

Also:

southern grits	country style French toast
assorted breads and muffins	home fries
fresh fruit	maple sausage
pineapple honey ham	bacon
roasted turkey	vegetarian sausage
fried chicken	and more....
macaroni & cheese	
lemon-pepper catfishand for dessert
southern style collard greens	chocolate cake
scrambled eggs	cheesecake
	coconut cake

Includes limitless choice of Sparkling Wine, Mimosa, Orange Juice, Grapefruit Juice, Cranberry Juice, Sodas or Iced Tea

***coffee drinks and hot tea not included**

*menu subject to change at anytime without prior notice.

The price for brunch on holidays are different please make sure you are aware of this before confirming reservation

Wine List



WHITES

Chardonnay

GRGICH HILLS CARNEROS (NAPA)	\$12	\$48
CAKEBREAD (NAPA)		\$88
FAT BASTARD (FRANCE)	\$8	\$32
DE LOACH (NAPA)	\$8	\$32
FERRARI- CARANO (SONOMA)	\$15	\$59
NEWTON (NAPA)		\$88
CAYMUS CONUNDRUM (NAPA) (BLEND)		\$46

Moscato

BATASIOLO D'ASTI (ITALY)	\$10	\$39
CASORZO D'ASTI (ITALY)	\$10	\$36

Pinot Grigio

ZENATO (ITALY)	\$9	\$35
SANTA MARGHERITA (ITALY)	\$13	\$57
GAVI DI GAVI (ITALY)		\$39

Riesling

KENDALL JACKSON VINTNER'S RESERVE	\$11	\$45
SAINT M (GERMANY)	\$8	\$32
URBAN (MOSEL)	\$9	\$36

Sauvignon Blanc

FROG'S LEAP (NAPA)	\$13	\$57
COOPER'S CREEK (MARLBOROUGH)	\$10	\$39
JOSEPH PHELPS (NAPA)		\$68
NEW HARBOUR (MARLBOROUGH)	\$9	\$36
MARKHAM (NAPA)	\$9	\$36

White Zinfandel

Beringer, Napa 2008	\$9	\$33
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WHITE BURGUNDY

POUILLY FUISSE (MACONNAIS, FRANCE)	\$57
POULIGNY MONTRACHET (COTE DE BEAUNE, FRANCE)	\$95

Sparkling:

ROEDERER ESTATE (ANDERSON VALLEY)	\$52
PERRIER-JOUET, BRUT (EPERNAY)	\$75
MOET ET CHANDON, NECTAR IMPERIAL	\$109
MOET ET CHANDON, IMPERIAL	\$99
SCHRAMSBERG BLANC DE BLANC BRUT (NAPA)	\$61
VEUVE CLICQUOT YELLOW LABEL (REIMS)	\$109
MOET ET CHANDON DOM PERIGNON (FRANCE)	\$225

REDS

Cabernet Sauvignon

COPPOLA DIRECTOR'S CUT (ALEXANDER VAL)	\$13	\$59
UPPERCUT (NAPA)		\$39
JORDAN (SONOMA)		\$95
JOSEPH PHELPS (NAPA)		\$105
TERRA NOBLE (CHILE)	\$10	\$39
SILVER OAK (ALEXANDER VALLEY)		\$115
CASTLE ROCK (PASO ROBLES)	\$9	\$33
FERRARI-CARANO (SONOMA)		\$59
FRANCISCAN ESTATE (NAPA)	\$12	\$48

Meritage (DOMESTIC & IMPORT)

FRANCISCAN MAGNIFICAT (OAKVILLE)		\$95
DUCKHORN PARADUXX (NAPA)		\$99
COPPOLA CLARET (NAPA)	\$13	\$59
CHATEAUNEUF DU PAPE (FRANCE)		\$69
CO DI CI MONTEPULCIANO (ITALY)		\$57

Malbec

Yellow & goat, Argentina 2008	\$8	\$32
TERRAZAS RESERVA (ARGENTINA)		\$69

Merlot

STERLING (NAPA)	\$13	\$55
181, LODI	\$9	\$35
FROG'S LEAP (RUTHERFORD)		\$59
CHATEAU JULIEN (MONTEREY)	\$10	\$36
FRANCISCAN RESERVE (OAKVILLE)	\$12	\$48
NEWTON (NAPA) UNFILTERED		\$95
STAG'S LEAP (NAPA)		\$88
HALL 375 (NAPA)		\$22

Pinot Noir

FLOWERS (SONOMA)		\$95
IRONY (MONTEREY)	\$10	\$39
BEAULIEU VINEYARDS RESERVE (CARNEROS)	\$13	\$59
PINOSSIMO (FRANCE)	\$10	\$38
ERATH (SONOMA)		\$40

Shiraz

Nederburg, South Africa 2007	\$10	\$38
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Zinfandel

Gnarly Head, Lodi 2008	\$10	\$39
CAKEBREAD (RED HILLS)		\$88

Bar Options

LIMITED BAR

\$15/person/per hour

Two domestic beers (Bud Lite, MGD)

Wine: Castle Rock Chardonnay, Cabernet
, White Zinfandel

Assorted juices and sodas

RAIL BAR

\$17/person/per hour

Two domestic beers (Bud Lite, MGD)

Wine: Castle Rock Chardonnay, Cabernet
House Vodka, House Gin, House Rum,
House Scotch, House Whiskey, House
Bourbon

Sweet and Dry Vermouths

Assorted juices and sodas

WINE SERVICE

Table wine service

Based on consumption

(please select from wine list prior to events,
select wines not be in stock due to availability)

MEDIUM BRAND BAR

\$19/person/per hour

Two domestic beers (Bud Lite, MGD)

Wine: Castle Rock Chardonnay,
Cabernet

Skyy Vodka, Tanqueray Gin,
Bacardi Rum,

Johnnie Walker Red Scotch, Jim Beam
Bourbon,

Seagram's 7 Blended Whiskey,

Sweet and Dry Vermouths

Assorted juices and sodas

PREMIUM BRAND BAR

\$21/person/per hour

Beers (Bud Lite, Heineken, Corona, Samuel Adams)

Wine: Castle Rock Chardonnay, Cabernet

Absolut Vodka, Bombay Sapphire Gin,

Mt. Gay Eclipse Rum, Chivas Regal Scotch,

Jack Daniel's Bourbon, Crown Royal Blended Whiskey,

Sweet and Dry Vermouths

Assorted juices and sodas

Martini Bar: 10oz - \$14 ea, 6oz - \$9 ea

Corkage Fee: \$ 25 per bottle

Sparkling Wine Toast & Champagne Toast: 1 bottle=6 glasses (cost of bottle varies
please look at wine list)

Private Bar/Bartender: \$150

Additional Information

- For AV please call: Total AV 202-737-3900 ask for Derrick or Russell

- For Flowers please call Joan Jackson 301-412-7682

- For additional linen options please call BBj linen 1-800-592-2804 or www.bbjlinen.com

- For multiple items you may want to call capital party rental 301-231-9600

- Ice Sculpture for raw bar or liquor/bar display :

Ice Kristals, Inc

8512 Bucyrus Court

Suite 101

Manassas, Va 20110

Phone: 703.369.7374

Fax: 703.369.7675

E-Mail: info@usaice.com

Raw Bar Gallery:

<http://icekristals.com/index.cfm?action=photogallery&PhotoGalleryID=20&galleryType=0>

Liquor Display Gallery:

<http://icekristals.com/index.cfm?action=photogallery&PhotoGalleryID=21&galleryType=0>