

B. Smith's

R E S T A U R A N T



Located in Union Station
50 Massachusetts Ave NE Washington, DC 20002
Sales Manager: Dana C. Gasby
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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/Private Dining Rooms

8am-10am service (for different times please check with Sales Director)



Grand Dining Room

F&B Minimum \$4,000.00

Seats up to 180

Registered landmark space originally used for entertaining and presidential functions. Original grand chandeliers and sconces.



Colonnade

F&B Minimum \$1,500.00

Seats up to 70

Originally used as a breezeway between dressing rooms and the Presidential Private Train Terminal.



Cabinet Room

F&B Minimum \$1,000

Seats up to 50

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



President's Quarters & First Lady's Quarters

F&B Minimum \$250.00

Seats up to 18

Originally used as a private dressing rooms for the President and First Lady



Presidential Signing Room

F&B Minimum \$500.00

Seats up to 30

Originally used as an office away from the White House. Rear doors led to the Presidential Private Train Terminal.

B.

Event Information

Reservation Name: _____

Contact Name(s): _____

Reservation Date: _____ No. of Guests: _____

Time: _____ AM Phone: _____

PM Phone: _____ Fax: _____

Email: _____

- PQ/FLQ (max 18ppl)
- PSR(max 30ppl)
- Cabinet Room (max 50ppl)
- Colonnade (max 70ppl)
- Main Dinning Room (max 180ppl)

Method of payment:

Card on contract (next page) Other method: _____

\$20 Continental Eye Opener Breakfast Menu

Breakfast Enhancement _____

\$25 Continental Wake Up Call Breakfast Menu

Breakfast Enhancement _____

\$28 Plated Breakfast Menu

Strawberry Stuffed French Toast

Or

Quiche: _____ (filling)

Eggs Benedict

\$31 Breakfast Buffet

Waffle Station- \$10/person

Omelet Station- \$10/person

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 (parties over 30)
 - 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 \$25corkage 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: _____

*menu subject to change at anytime without prior notice

Continental Breakfast Menu: Option 1

\$20/person

Designed for two hours of service
(exclusive of 10% tax and 21% gratuity)

Eye Opener

Assorted Fresh Fruit Tray

Freshly Baked Muffins, Bagels, & Croissants

Fruit Preserves, Butter, Cream Cheese

Orange Juice, Regular & Decaffeinated Coffee

Assortment of Specialty Hot Teas



* Menu subject to change at any time without notice

Continental Breakfast Menu: Option 2

\$25/person

Designed for two hours of service
(exclusive of 10% tax and 21% gratuity)

Wake Up Call

Freshly Baked Muffins, Bagels, & Croissants

Fruit Preserves, Butter, Cream Cheese

Assorted Fresh Fruit Platter

Good Morning Smoked Salmon Tray

Assortment of Yogurts & Crunchy Granola

Fresh squeezed, Orange Juice Regular & Decaffeinated Coffee

Assortment of Specialty Hot Teas



* Menu subject to change at any time without notice

Continental Breakfast Menu: Breakfast Enhancements

* Available as additions to
the continental not as a
substitution

\$2 per person per additional item

Choice of:

Smoked Bacon
Scrambled Eggs
French Toast
Home Fries
Chicken Sausage
Sliced Pineapple Ham
Turkey Sausage



* Menu subject to change at any time without notice

Plated Breakfast Menu

\$28/person

(exclusive of 10% tax and 21% gratuity)

Starter:

Assorted bagels & muffins
Fruit Preserves & Cream cheese

Entrée (choose one)

Strawberry Stuffed French Toast w/ scrambled eggs & bacon
Quiche Southern w/ spinach, mushrooms, green peppers, onions, cheddar cheese
(served w/ bacon & home fries)
Eggs Benedict w/ sliced fruit & home fries

*Coffee, tea and orange juice included.

A stylized red signature logo, possibly representing the initials 'B.' or a similar monogram.

* Menu subject to change at any time without notice

Buffet Breakfast Menu

\$35/person

Designed for two hours of service (exclusive of 10% tax and 21% gratuity)

southern grits
assorted breads and muffins
fresh fruit
scrambled eggs
country style french toast
home fries
bacon
maple chicken sausage
turkey sausage
smoked salmon platter w/ cream cheese spread
coffee/tea/juice

Additional Items:

Omelet Station: \$8 per person
Waffle Station: \$8 per person
Oatmeal w/ dried fruit: \$3 per person

•Menu subject to change at any time without notice
**vegetarian sausage upon request