

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
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.



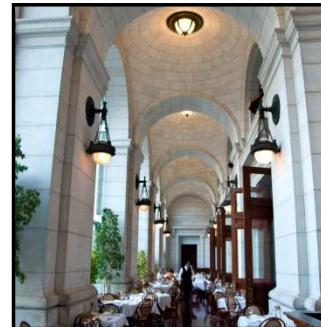
Private Dining Rooms



Grand Dining Room

250-300 people max (standing)

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



Colonnade

150 people max (standing)

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



Cabinet Room

60 people max (standing)

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



Presidential Signing Room

30-40 max people (standing)

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

Passed Hors D'oeuvres

Meat and Poultry

Rosemary Pepper Rubbed Beef Skewers \$3.75
Chicken Skewers w/ Sweet Smokey BBQ Sauce \$3.25
Chorizo Mac-n-Cheese Rounds \$2.25
Steak Au Poive Crouton w/ Dijon Aioli \$3
Pecan Crusted Chicken Strips w/ Peach Glaze \$3.75
Lollipop Lamb w/ Apricot Cranberry Chutney \$4
Country Ham Biscuits w/ Pineapple Coulis \$2.75

Vegetarian

B.E.P. Hummus on a Crispy Pita Point w/ Roasted Red Peppers \$1.75
Deviled Eggs \$2.00
Ginger Spring Rolls \$2.50
Spanakopita \$2.25
Tomato and Basil Phyllo Cups \$2.00
Asparagus Tempura w/ Horseradish Crème \$2.50

Sliders

Mini Crab Burgers w/ Cilantro Aioli \$3.75
Crispy Chicken w/ BBQ Sauce \$3.25
Root Beer Pulled Pork \$3.25
Shrimp Po Boy w/ Radicchio Cole Slaw \$2.75
Mini Lamb Burgers w/ Mint Pesto \$3.50
Mini Bistro Burgers w/ Boursin Cheese Spread \$3.25

Seafood

Shrimp Tempura w/ Honey Chipotle Dip \$3.25
Shrimp Cocktail \$3.00
Cajun Smoked Salmon Mousse Cup w/ Cucumber Dill \$2.25
Coconut Shrimp w/ Pineapple Coulis \$3.00
Scallop Ceviche on a Spiced Wonton Crisp \$4.00
Creole Lobster Risotto Spoons/ Fried Okra Garnish \$

Sweets

Assorted Mini Pastries \$3
Fresh Fruit Display \$3
Chocolate Covered Strawberries \$4
Chocolate Mousse Spoons \$2.75
Mini Banana Pudding Cups \$3



Cocktail Buffet Stations

Designed for 2 hour service

Carving Station (pick one)

\$20/ Per person

Roasted Turkey/ Honey mustard glazed Ham/Garlic Herb Prime Rib
(with Sliver Dollar Rolls and sauce)

The River Road

\$18/ Per person

Catfish Strips

Guinness Tartar Sauce

Chicken Fingers

House Made BBQ Sauce

Smoked Salmon Patter

Capers, Onions, Eggs

Vegetable Crudités

Ranch Dip

Celebration Display

\$16/ Per person

Assorted Cheese Tray

Gourmet Crackers

Vegetable Crudités

Ranch Dip

Crab & Crawfish Dip

Toasted Crisp Pita Bread

Southern Hospitality Station

\$22/ Per person

Shrimp & Grits

Crescent City Gumbo

Saffron Rice

Red Beans and Rice

Mini Cornbread

Fruits & Sweets Station

\$12/ Per person

(Please inform us of any nut allergies)

Miniature Pastries

Assorted tarts/Pastries

Chocolate Covered Strawberries

Seafood Station

\$400/serves 15 people (Presented in an Ice Sculpture)

Half Shell Oyster

Shrimp Cocktail

Scallop Ceviche

(Cocktail Sauce and Lemon)

Cocktail Buffet Stations

Designed for 2 hour service

Celebration Display

\$16/ Per person

Assorted Cheese Tray
Gourmet Crackers

Vegetable Crudité's
Ranch Dip

Crab & Crawfish Dip
Toasted Crisp Pita Bread

Cold Sandwich Buffet

\$16 per person

Assorted Sliced Deli Meats
Sliced Lettuce/ Tomatoes/ Onions
Assorted Cookies
Mayonnaise and Mustard

Assorted Sliced Cheese
Kaiser Rolls and Wheat Bread
Pretzel Sticks and Chips

Tea Party Table

\$20 per person

(Please inform us of any nut allergies)

Unlimited Coffee
Warm Biscuits with Jam
Assorted Cookie

Assorted Mighty Leaf Tea
Assorted Tea Sandwiches
Assorted Mini Pastries

Fruit Tray

Chocolate Fountain

\$500

Luscious Chocolate
Marshmallows
Assorted Cookies

Fresh Strawberries
Pretzel Sticks
Pineapple Chunks

Cocktail Reception Event Information

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 (Next page) Other method: _____

Standard estimates 3-4 Hors D'oeuvres per guest

Minimum of 20 pieces

- | | |
|--|--|
| <input type="checkbox"/> Rosemary Pepper Rubbed Beef Skewers | <input type="checkbox"/> Scallop Ceviche on Spiced Wonton Crisp |
| <input type="checkbox"/> Chicken Skewers w/ Sweet Smokey BBQ Sauce | <input type="checkbox"/> Cajun Smoked Salmon Mousse Flio Cup w/cucumber dill |
| <input type="checkbox"/> Steak Au Poive Croutons w/ Dijon Aioli | <input type="checkbox"/> Creole Lobster Risotto Spoons w/ Fried Okra garnish |
| <input type="checkbox"/> Lamp lollipops w/ apricot cranberry chutney | <input type="checkbox"/> Mini crab burgers w/ cilantro aioli |
| <input type="checkbox"/> Pecan Crusted Chicken Strips w/ peach glaze | <input type="checkbox"/> Crispy Chicken w/ BBQ Sauce |
| <input type="checkbox"/> Chorizo Mac & Cheese Balls | <input type="checkbox"/> Root Beer Pulled pork |
| <input type="checkbox"/> Deviled Eggs | <input type="checkbox"/> Mini Shrimp Po' Boy w/ radicchio Cole Slaw |
| <input type="checkbox"/> Ginger Spring Rolls | <input type="checkbox"/> Mini Lamb burgers w/mint pesto |
| <input type="checkbox"/> Spanakopita w/Spinach and Cheese | <input type="checkbox"/> Pineapple Marmalade Ham Biscuits |
| <input type="checkbox"/> Tomato & Basil cups | <input type="checkbox"/> Mini Bistro Burgers w/ Boursin Cheese Spread |
| <input type="checkbox"/> Hummus w/ roasted red peppers | <input type="checkbox"/> Assorted Mini Pastries |
| <input type="checkbox"/> Asparagus Tempura w/Horseradish Crème | <input type="checkbox"/> Fresh Fruit Display |
| <input type="checkbox"/> Coconut Shrimp w/ pineapple coulis | <input type="checkbox"/> Chocolate Covered Strawberries |
| <input type="checkbox"/> Shrimp Tempura w/ honey chipotle dip | <input type="checkbox"/> Chocolate Mousse Spoons |
| <input type="checkbox"/> Shrimp Cocktail | <input type="checkbox"/> Mini Banana Pudding Cups |

of Each Hors D'oeuvres: _____

Cocktail Buffet Stations: _____

BAR OPTIONS

Brand of Bar: Rail bar Limited Bar Medium Bar Premium Bar

Bar Payment: By consumption Per person per hour

Wine Service: _____ (red) _____ (white)

B. Smith's Cake Yes / No
--

Sparkling Wine Toast Yes / No

Chocolate Fountain \$500 Yes / No

Champagne Toast Yes / No
--

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 1/2 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

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

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)

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

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

*menu subject to change at anytime without prior notice

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
---------------------	-----	------

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 & Blue, 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
------------------------------	------	------

Zinfandel

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

Additional Information

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