



PARLOUR
VICTORIA



PARLOUR VICTORIA

Located in a historic 19th century townhouse in the middle of bustling City Center, Parlour Victoria is a sophisticated seafood tavern highlighted by one of the area's most impressive raw bars.

The intimate main dining room is a cozy hideaway from the busy city streets. The parlour bar is the ultimate host as shuckers cordially serve the freshest selections of the day and bartenders shake up signature concoctions.

Ascend the spiral staircase in the center of the room to the upstairs whiskey bar that showcases an impressive spirits list and provides a relaxing space to leisurely sip on our selection of classic cocktails.

Our commitment to quality ingredients and exceptional service is reflected throughout your experience as our knowledgeable staff guides you through your visit.



THE WHISKEY LIBRARY

Ascend the spiral staircase to the second level and experience an intimate space perfect for your next gathering. The second floor includes a private bar, views of the city and beautiful exposed brick walls. This space offers premium privacy for all occasions, and serves as a memorable space for celebratory events.

MINIMUMS

ONE LONG TABLE

16 GUESTS

Sunday-Thursday | \$100++PP

Friday-Saturday | \$150++PP

SEMI-PRIVATE

20-30 GUESTS

Sunday-Tuesday | \$2,500++

Wednesday-Thursday | \$3,000++

Friday-Saturday | \$4,000++

PARTIAL BUYOUT

40 SEATED 60 COCKTAIL

Sunday-Tuesday | \$3,000++

Wednesday-Thursday | \$4,000++

Friday-Saturday | \$6,000++

BUYOUT

85 SEATED 150 COCKTAIL

Sunday-Tuesday | \$7,000++

Wednesday-Thursday | \$8,000++

Friday-Saturday | \$10,000++



Parlour Victoria- Full Buyout

Located in a historic 19th century townhouse in the middle of bustling City Center, Parlour Victoria is a sophisticated seafood tavern highlighted by one of the area's most impressive raw bars. The intimate main dining room is a cozy hideaway from the busy city streets. This space is perfect for hosting large gatherings and creating memorable event. The full buyout includes the main dining room and the entire second floor.

Number of Guests:
Cocktail 200

MINIMUMS

Weekdays: \$12,500++
Weekends: \$25,000++



Dinner
PACKAGES

Nightingale

PACKAGE

\$95 PER PERSON

APPETIZERS

FAMILY STYLE

CAESAR SALAD

romaine, manchego, lemon black pepper emulsion, croutons

SPINACH SALAD

bacon vinaigrette, aerated smoked burrata, red onions, hickory smoked bacon

CLASSIC SHRIMP COCKTAIL

cocktail sauce & lemon

ENTRÉES

CHOICE OF ONE

8oz FLAT IRON STEAK

parmesan truffle fries, au poivre sauce

MAINE LOBSTER ROLL

drawn butter, celery leaf, toasted split top bun

GRILLED VERLASSO SALMON

parsnip and apple puree, acorn squash, broccolini and pickled apple & fennel salad

DESSERTS

FAMILY STYLE

CHEF'S SELECTION

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability

Dickens

PACKAGE

\$115 PER PERSON

APPETIZERS

FAMILY STYLE

CAESAR SALAD

romaine, manchego, lemon black pepper emulsion, croutons

LOCAL OYSTERS ON THE HALF SHELL

mignonette, lemon

CHESAPEAKE CRAB DIP

grilled baguette, crudité

ENTRÉES

CHOICE OF ONE

8oz BLACK ANGUS PRIME FILET

twice baked potato with bacon, ginger honey carrots, port wine bordelaise

HOKKAIDO SEA SCALLOPS

seared scallops, citrus fennel salad & smoked tomato
beurre blanc

POTATO GNOCCHI

aged gouda, black trumpet mushroom
& black truffle cream

DESSERTS

FAMILY STYLE

CHEF'S SELECTION

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability

Bonetta
PACKAGE

\$ 1 2 5 P E R P E R S O N

APPETIZERS

FAMILY STYLE

CAESAR SALAD

romaine, manchego, lemon black pepper emulsion, croutons

SCALLOP CEVICHE

pickled mustard seed, radish, avocado, cucumber broth

OYSTERS ROCKEFELLER

creamed spinach, fennel, pernod, parmesan cheese

ENTRÉES

CHOICE OF ONE

BLACK ANGUS PRIME FLAT IRON

parmesan truffle fries, au poivre sauce

MARYLAND CRAB CAKE

mixed baby greens, old bay remoulade

HOKKAIDO SEA SCALLOPS

seared scallops, citrus fennel salad & smoked tomato beurre blanc

LOBSTER GNOCCHI

black trumpet mushrooms & black truffle cream

DESSERTS

FAMILY STYLE

CHEF'S SELECTION

Menu and dietary substitutions are available upon request and may incur an additional charge.

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Queen Victoria

PACKAGE

\$150 PER PERSON

APPETIZERS

FAMILY STYLE

CAESAR SALAD

romaine, manchego, lemon black pepper emulsion, croutons

SCALLOP CEVICHE

pickled mustard seed, radish, avocado, cucumber broth

FRIED LOBSTER TAIL

honey butter, lavender salt

LOCAL OYSTERS ON THE HALF SHELL

mignonette, lemon

ENTRÉES

CHOICE OF ONE

BRAISED SHORT RIBS

herbed grits, chanterelle mushrooms, red wine demi, heirloom carrots, cipollini onions

8oz BLACK ANGUS PRIME FILET

twice baked potato with bacon, ginger honey carrots, port wine bordelaise

HOKKAIDO SEA SCALLOPS

seared scallops, citrus fennel salad & smoked tomato beurre blanc

SEARED ROCKFISH

mussels, pancetta potato dumplings, sea beans, buttered leek brodo

DESSERTS

FAMILY STYLE

CHEF'S SELECTION

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability



Reception Style

PASSED APPETIZERS

PICK 4 - \$40 PER PERSON | 1 HOUR

Gougère pimiento cheese

Mini Hush Puppies crawfish and shrimp

Crab Cakes

Oysters on the Half Shell

Fried Oysters

Oysters Rockefeller

Mini Lobster Rolls

Scallop Lollipops

Shrimp Toast

Bacon Grilled Cheese

Tuna Tartare

Crab Deviled Eggs

Classic Shrimp Cocktail

Pork Belly Sliders

STATIONARY APPETIZERS

Artisan Cheese \$18 PP

Charcuterie Meats \$18 PP

Grilled Vegetable Antipasto \$11 PP

Fresh Vegetable Crudité \$11 PP

Chilled Seafood Raw Bar \$40 PP

CARVING STATION

Slow Cooked Beef Brisket \$30 PP

Salt Crusted Verlasso Salmon \$40 PP

Smoked Turkey Breast \$25 PP

Prime Rib \$55 PP

Beef Tenderloin \$60 PP

SIDE DISHES & SALADS

Grilled Broccolini \$9 PP aleppo pepper parmesan

Grilled Asparagus \$9 PP brown butter

Vegetable Chopped Salad \$9 PP house vinaigrette

Caesar Salad \$8 PP

Shells n' Cheese \$10 PP

Mashed Potatoes \$10 PP

STATIONARY DESSERTS

Fresh Baked Cookies \$9 PP

Fudge Brownies \$10 PP bittersweet chocolate

Seasonal Fruit Cobbler \$10 PP whipped lemon crema



Lunch
PACKAGES

Ruskin

PACKAGE

\$65 PER PERSON

APPETIZERS

FAMILY STYLE

CAESAR SALAD

romaine, manchego, lemon black pepper emulsion, croutons

DEVEILED EGGS

bacon, chive, truffle, espelette

SPINACH SALAD

bacon vinaigrette, aerated smoked burrata, red onions, hickory smoked bacon

ENTRÉES

CHOICE OF ONE

VICTORIAN BURGER

lettuce, pickle, tomato, remoulade

HAKE FISH & CHIPS

american cheese, lettuce, pickle, tomato, remoulade

ROASTED FREE RANGE CHICKEN BREAST

roasted broccolini, cauliflower purée, lemon caper brown butter sauce

DESSERTS

FAMILY STYLE

CHEF'S SELECTION

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability

Lovelace

PACKAGE

\$ 7 5 P E R P E R S O N

APPETIZERS

FAMILY STYLE

CAESAR SALAD

romaine, manchego, lemon black pepper emulsion, croutons

CHARCUTERIE & CHEESE

chef's selection

ENTRÉES

CHOICE OF ONE

SHRIMP, CHICKEN & SAUSAGE GUMBO

rice & spring onions

EASTERN SHORE FRIED CHICKEN

original or nashville, fries, slaw

GRILLED VERLASSO SALMON

parsnip and apple puree, acorn squash, broccolini and pickled apple & fennel salad

DESSERTS

FAMILY STYLE

CHEF'S SELECTION

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability

Breakfast BUFFET

\$ 50 PER PERSON

APPETIZERS

SEASONAL FRUIT PLATTER

ASSORTED YOGURT & GRANOLA

ENTRÉES

CAGE-FREE SCRAMBLED EGGS

VANILLA FRENCH TOAST

HERB BREAKFAST POTATOES

SMOKEHOUSE BACON & MAPLE SAUSAGE

PASTRIES

CHOCOLATE CROISSANT

OATMEAL RAISIN COOKIES

ADDITIONS

BISCUITS & BLUE CRAB GRAVY \$10 PP

MARYLAND CRAB CAKES \$18 PP

GRILLED FLAT IRON STEAK \$18 PP

CREAMY BLUE CRAB SCRAMBLED EGGS \$12 PP

ROCK SHRIMP & GRITS \$9 PP

HAM & CHEESE CROISSANT \$7 PP

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability

Restaurant Policies

PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 10% Washington D.C Tax for Food and 10% Washington D.C Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption Parlour Victoria is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

Due to the increased operational costs of doing business in Washington D.C., a 3.5% surcharge will be added to your bill. This is not a tip and does not go to employees. We appreciate your understanding.

Contact

To book your event or inquire for more information, please contact:

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