



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

SEMI-PRIVATE

25-35 GUESTS

Sunday-Tuesday | \$2,500++

Wednesday-Thursday | \$3,000++

Friday-Saturday | \$4,000++

PARTIAL BUYOUT

35-60 GUESTS

Sunday-Tuesday | \$3,000++

Wednesday-Thursday | \$4,000++

Friday-Saturday | \$6,000++

BUYOUT

65-150 GUESTS

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++



Reception Style

PASSED APPETIZERS

PICK 4 - \$0 PER PERSON | 1 HOUR

Gougère pimiento cheese

Crab Cakes

Classic Shrimp Cocktail

Crab Deviled Eggs

Tuna Tartare

Mini Lobster Rolls

Scallop Lollipops

Shrimp Toast

Bacon Grilled Cheese

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

Restaurant Policies

PRIVATE FUNCTIONS

Should you wish to reserve, we require a signed space agreement and a 50% deposit based on the estimated final invoice. Please note that deposits are non-refundable. Once your event space is confirmed, our catering team will reach out to detail your menu, set up, and program.

A guaranteed minimum food and beverage charge is required to secure a private event. The revenue minimum is based on time of day, day of week, and number of guests. Revenue minimums are then subject to a 23% service charge, a 2% admin fee, and a 10% sales tax.

- 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, subject to 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 of premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

Contact

Please contact Sophia Lucero, our Event Sales Representative to check availability and reserve your event.

Direct Phone: 202-922-7415

Email: sophialucero@remingtonhotels.com