



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

BURRATA SALAD

heirloom tomatoes, arugula pesto, herb croutons

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

maque choux, smoked ginger lemon curd, sweet corn purée

DESSERTS

FAMILY STYLE

COSMIC CRISP APPLE CAKE

GOAT CHEESE PANNA COTTA

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*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, saffron lobster grits, citrus fennel salad & smoked tomato beurre blanc

### POTATO GNOCCHI

aged gouda, black trumpet mushroom & black truffle cream

## DESSERTS

FAMILY STYLE

### COSMIC CRISP APPLE CAKE

### EBONY & IVORY POT DE CRÈME

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*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

**DRY AGED NY STRIP**

parmesan truffle fries, au poivre

**MARYLAND CRAB CAKE**

mixed baby greens, old bay remoulade

**HOKKAIDO SEA SCALLOPS**

seared scallops, saffron lobster grits, citrus fennel salad & smoked tomato beurre blanc

**LOBSTER GNOCCHI**

black trumpet mushrooms & black truffle cream

**DESSERTS**

FAMILY STYLE

**COSMIC CRISP APPLE CAKE**

**GOAT CHEESE PANNA COTTA**

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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

### 12oz DRY AGED NY STRIP

parmesan truffle fries, au poivre sauce

### 8oz BLACK ANGUS PRIME FILET

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

### HOKKAIDO SEA SCALLOPS

seared scallops, saffron lobster grits, citrus fennel salad & smoked tomato beurre blanc

### SEARED ROCKFISH

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

## DESSERTS

FAMILY STYLE

### GOAT CHEESE PANNA COTTA

### EBONY & IVORY POT DE CRÈME

### COSMIC CRISP APPLE CAKE

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*Reception Style*



## PASSED APPETIZERS

\$11 PER ITEM PER PERSON | 30 MINUTES

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

BURRATA SALAD

heirloom tomatoes, arugula pesto, herb croutons

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

COSMIC CRISP APPLE CAKE

EBONY & IVORY POT DE CRÈME

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*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**

maque choux, smoked ginger lemon curd, sweet corn purée

**DESSERTS**

FAMILY STYLE

**COSMIC CRISP APPLE CAKE**

**GOAT CHEESE PANNA COTTA**

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# *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

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# *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:

**Nicole Manning**

Nicole@AtlasRestaurantGroup.com