

Thank you for your interest in hosting your special event at Bookbinder's Seafood and Steakhouse. Our private banquet rooms are hidden gems within our historic dining room, offering an elegant backdrop for occasions both intimate and grand.

From the stately President's Room to the cozy, wood-paneled Taxin Room, each space reflects the timeless character of our former tobacco warehouse while delivering the refined hospitality Bookbinder's is known for.

Our experienced events team will guide you through every detail—whether you are planning a rehearsal dinner, corporate gathering, pharmaceutical presentation, or celebratory gala—ensuring a flawless and memorable experience.

We can accommodate gatherings as intimate as 6 guests or as expansive as 70 seated guests, with the ability to host up to 100 standing guests for a heavy hors d'oeuvres-style reception. Private banquet rooms are available any day of the week, and private luncheon events may be reserved for groups of 30–70 guests.

Bookbinder's is proud to be recognized with OpenTable Diners' Choice Awards for Best Food, Best Service, Special Occasion, Notable Wine List, Most Romantic Restaurant, and Best Steakhouse year after year.





The Taxin Room Up to 14 Guests

Ideal for intimate dinners and small business meetings, the Taxin Room is richly decorated with dark mahogany and fine art, blending historic charm with understated elegance.

72-inch Samsung 4K television with HDMI
and Screen Share
AV usage fee: \$50

Food & beverage minimum: \$1,000
December minimum: \$1,400



The President's Room Up to 24 Guests

Adorned with a priceless presidential photo collection, each accompanied by historical plaques, the President's Room offers a refined and distinctive setting.

72-inch Samsung 4K television with HDMI
and Screen Share
AV usage fee: \$50

Food & beverage minimum:
Monday–Thursday: \$1,500
Friday–Sunday: \$2,400
December : \$2,400
\$100 deposit required



The Tobacco Row Room
Up to 36 Guests

Centrally located within the main dining room, the Tobacco Row Room features warm mahogany walls and modern amenities designed for comfort and presentations.

Dedicated climate control

Drop-down screen and projector available

Screen AV: \$50 | Screen + projector: \$150

Food & beverage minimum:

Monday–Thursday: \$2,500

Friday–Sunday: \$3,600

December (any day): \$3,600

\$500 deposit required



The Courtyard Room
50 Seated | 60 Standing

With expansive windows overlooking our courtyard and patio, this is our most popular space for rehearsal dinners and large business functions.

Food & beverage minimum:

Monday–Thursday: \$4,000

Friday–Sunday: \$5,000

December (any day): \$5,000

\$500 deposit required

Microphone & Speaker rental \$150



The Riverfront Room
70 Seated | 80 Standing

Our largest private event space features floor-to-ceiling windows overlooking Cary Street, offering breathtaking sunset views.

Food & beverage minimum:

Monday–Thursday: \$6,000

Friday–Sunday: \$7,000

December (any day): \$7,000

\$500 deposit required

Microphone & Speaker rental \$150



Rehearsal Dinner Cocktail Hour
Upper Patio

\$500 for one hour

\$1,000 for each additional hour

Please note that the patio is an open air space and will be unavailable in the event of inclement weather.



The Lounge
24 Seated

A semi-private space with exposed beam ceilings
and floor-to-ceiling windows overlooking Cary Street.

Food & beverage minimum:
Monday–Thursday: \$1,500
Friday–Sunday: \$2,400
December (any day): \$2,400



Event Guidelines & Policies

A set menu is required for groups of 10 or more
Dedicated chef and wait staff for every private event
Signed contract required to confirm reservations
Final guest count due 48 hours prior to the event

13.5% tax, 20% gratuity, and 2% administrative fee apply

Accepted payments: Visa, MasterCard, American Express, Discover, or cash

Contact Information

For additional details or to schedule a private tour, please contact:

Jeanette Stoneman

General Manager

Jeanette@BookbindersVA.com

ADAMS \$85

First course

TOBACCO ROW SALAD

mixed greens, Kalamata olives,
blue cheese crumbles, onions,
tomatoes, balsamic dressing

Entree Selection

PETITE FILET MIGNON

8 oz.

ANCHO GRILLED CHICKEN BREAST

chimichurri

CRAB CAKE

remoulade & Chinese pepper sauce

CRAB STUFFED SALMON

beurre blanc

SEASONAL VEGAN ENTREE

Dessert Course

NEW YORK CHEESECAKE

pecan graham cracker crust & caramel

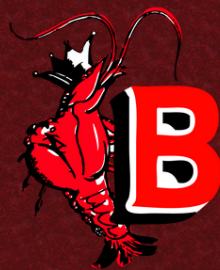
BLACKOUT CAKE

multi layer chocolate cake & whipped
cream

Set Menu Options

All set menus are accompanied
with fresh bread and butter.

Entrees are served with family style
mashed potatoes and green beans



EISENHOWER \$95

First course

TOBACCO ROW SALAD

mixed greens, Kalamata olives,
blue cheese crumbles, onions,
tomatoes, balsamic dressing

Entree Selection

COWBOY RIBEYE

18 oz. creamy horseradish

PETITE FILET MIGNON

8 oz.

DOUBLE CUT PORK CHOP

cider glazed apples

DIVER SCALLOPS

scampi sauce

CRAB CAKE

remoulade & Chinese pepper sauce

SWORDFISH

tomato bacon jam

SEASONAL VEGAN ENTREE

Dessert Course

NEW YORK CHEESECAKE

pecan graham cracker crust & caramel

BLACKOUT CAKE

multi layer chocolate cake & whipped
cream

KENNEDY \$105

Hors D'oeuvres

BACON WRAPPED SCALLOPS
TOMATO MOZZARELLA SKEWERS
KONA FILET ON TOAST
SHRIMP COCKTAIL

First course

TOBACCO ROW SALAD

Entree Selection

PETITE FILET MIGNON

8 oz.

ANCHO GRILLED CHICKEN BREAST

chimichurri

CRAB CAKE

remoulade & Chinese pepper sauce

CRAB STUFFED SALMON

beurre blanc

SEASONAL VEGAN ENTREE

Dessert Course

NEW YORK CHEESECAKE

pecan graham cracker crust & caramel

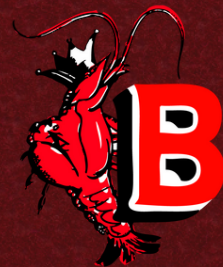
BLACKOUT CAKE

multi layer chocolate cake & whipped
cream

Set Menu Options

All set menus are accompanied
with fresh bread and butter.

Entrees are served with family style
mashed potatoes and green beans



PRESIDENTIAL \$125

Hors D'oeuvres

BACON WRAPPED SCALLOPS
TOMATO MOZZARELLA SKEWERS
KONA FILET ON TOAST
SHRIMP COCKTAIL

First course

TOBACCO ROW SALAD

Entree Selection

COWBOY RIBEYE

18 oz. creamy horseradish

PETITE FILET MIGNON & CRABCAKE

8 oz filet, 5 oz crab cake

ANCHO GRILLED CHICKEN BREAST

chimichurri

DIVER SCALLOPS

scampi sauce

CRAB STUFFED SALMON

remoulade & Chinese Pepper sauce

SEASONAL VEGAN ENTREE

Dessert Course

NEW YORK CHEESECAKE

pecan graham cracker crust & caramel

BLACKOUT CAKE

multi layer chocolate cake & whipped
cream

Displays

- Cheese & Fruit display 250
- Vegetable Crudite 110

Chilled Raw Bar

Min order 12 pieces

- Shrimp Cocktail 5.5
- Oysters on the half shell..... 3
- Smoked salmon on toast..... 3

Seafood

Min order 12 pieces

- Bacon wrapped shrimp..... 6
- Crab cakes 5.5
- Bacon wrapped scallops 5

Hors d'oeuvres

Dessert Add ons

Min order 12 pieces

- Mini cheesecake..... 3
- Dark chocolate cognac truffle..... 3
- Chocolate covered strawberry..... 3



Meat Options

Min order 12 pieces

- Kona filet mignon on toast.... 5
- Ancho chicken skewers..... 3
- Swedish meatballs..... 3
- Prosciutto wrapped melon.... 2

Carving Station

- Beef Tenderloin serves 15 served with rolls & horseradish cream..... 350

Vegetarian

Min order 12 pieces

- Artichoke Bruschetta..... 3
- Goat Cheese & Shitake Mushroom Tart..... 3
- Devil Egg..... 2
- Mozzarella, tomato & basil skewers..... 2