



Thank you for your interest in booking your special event at Bookbinder's Seafood and Steakhouse! Our private banquet rooms are the hidden gems in our historic dining room. From the spacious President's Room to the cozy wood paneled Taxin Room, we have the perfect space for your event!

Our professional team will help you create a flawless rehearsal dinner, corporate event or pharmaceutical presentation.

Bookbinder's sets the stage for a memorable occasion with experienced and attentive service, a warm atmosphere and custom menus all presented with the profound appreciation for the importance of your event.

We can host an intimate event for 6 or a gala for 150 guests, our banquet rooms are available during general dinner service Monday through Saturday. You can also reserve private weekly luncheons any day of the week for groups of 25-150.

We are known for our outstanding guest service along with our food, which is consistent, fresh and of the utmost quality. We have earned Open Table's Diners' Choice awards for Best Food, Best Service, Special Occasion, Notable Wine List and Best Steakhouse for 10 years in a row. In 2019, Open Table named us one of the Top 100 most Romantic Restaurants in America.

For more information or a tour of our private dining spaces, please contact:

Jeanette Stoneman
Special Events Coordinator
Jeanette@bookbindersva.com



The Taxin Room

(14 Guests)

The Taxin Room is ideal for small business meetings and intimate dinners. Richly decorated with dark mahogany and fine art, the room combines a warm mixture of the historical character of the old tobacco warehouse with the simple elegance Bookbinder's is famous for.

There is a brand new 70-inch Samsung 4K Television for laptop presentations. There is no need for an LCD projector or screen in this room, providing you have an HDMI port in your laptop or an Apple Computer to air play on Apple TV. We provide the Samsung 4K Television along with the HDMI cord that goes from the laptop into the wall for a \$50.

The room has a \$1k minimum food and beverage minimum. The month of December the food and beverage minimum is \$1.4k for any day of the week. 13.5% tax, 20% gratuity, and 2% admin fee will be applied to your final bill the evening of your event.

***Any minimums not met would be reflected as a room fee on the final bill the night of your event**





The President's Room

(24 Guests)

The intimate President's Room is decorated with a priceless Presidential photo collection. Each photo is accompanied by a plaque, which gives the history of each President.

There is a brand new 65-inch Samsung 4K Television for laptop presentations. There is no need for an LCD projector or screen in this room, providing you have an HDMI port in your laptop or an Apple Computer to air play on Apple TV. We provide the Samsung 4K Television along with the HDMI cord that goes from the laptop into the wall for a flat fee of \$50.

This room has a \$1500.00 minimum food and beverage minimum Monday through Thursday. Friday through Sunday's, there will be a \$2400.00 food and beverage minimum.

For the month of December, the food and beverage minimum is \$2.4k any day of the week. A deposit of \$100 to secure your room which will be applied the evening of your event.
No separate checks.

13.5% tax, 20% gratuity and 2% admin fee will be applied to your final bill the evening of your event.

***Any minimums not met would be reflected as a room fee on the final bill the night of your event**





The Tobacco Row Room

(36 Guests)

The Tobacco Row Room can accommodate up to 36 guests. Centrally located within the main dining room, the mahogany walls provide a warm and intimate setting for private parties or business meetings.

The beauty of the Tobacco Row Room is further complimented by its practical amenities like a dedicated heating and cooling system for your guest's comfort, and a drop-down screen for presentations.

Our AV system for the screen is \$50.
For both screen and projector is \$150.

This room has a food and beverage minimum of \$2,500.00 Monday through Thursday. Friday through Sunday's, there is a \$3,600.00 food and beverage minimum. For the month of December, the food and beverage minimum is \$3.6k any day of the week. A deposit of \$500 to secure your room which will be applied the evening of your event.

13.5% tax, 20% gratuity and 2% admin fee will be applied to your final bill the evening of your event.

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Courtyard Room

(50 - 60 Guests)

Our Courtyard Room has huge windows that overlook our beautiful courtyard and patio area.

The Courtyard Room is our most popular room for rehearsal dinners and large business functions. This room seats up to 50 guests and can also hold 60 guests for a stand-up heavy hors d'oeuvres event.

Monday through Thursday this room has a \$4,000.00* minimum food and beverage.

Friday through Sunday, this room has a \$5,000.00* food and beverage minimum.

For the month of December, the food and beverage minimum is \$5k for any day of the week.

There is no AV equipment in this room, but it can be rented for an additional fee.

A deposit of \$500 to secure your room which will be applied the evening of your event.

13.5%, 20% gratuity and 2% admin fee will be applied to your final bill the evening of your event.

***Any minimums not met would be reflected as a room fee on the final bill the night of your event**





Riverfront Room

(70-80 Guests)

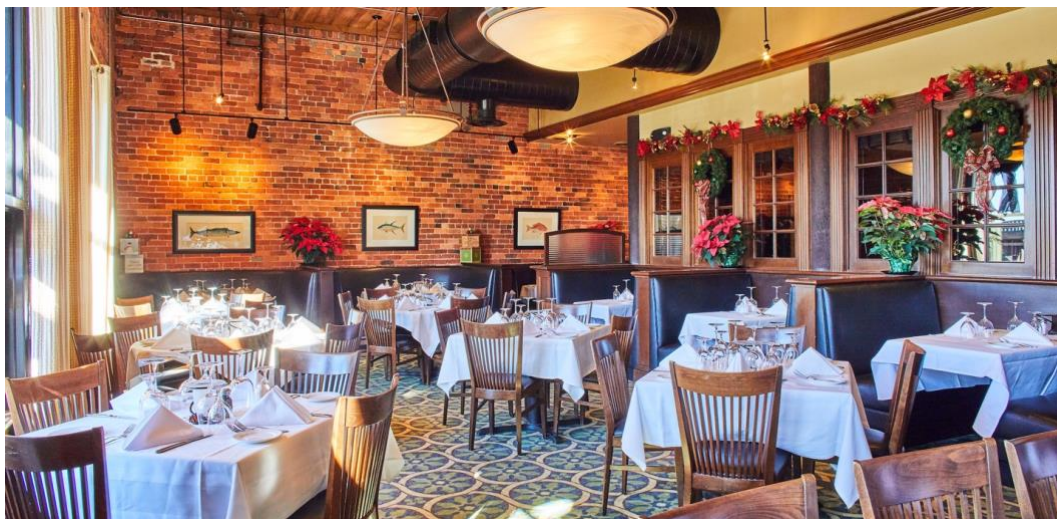
Our Riverfront Room has floor length windows that overlook Cary Street with breathtaking sunsets and is our largest special events room.

This room seats up to 70 guests and can also hold 80 guests for a stand up heavy hors d'oeuvres event.

Monday through Thursday, this room has a \$6000.00* food and beverage minimum. Friday through Sunday, this room has a \$7000.00* food and beverage minimum. There is no AV equipment in this room, but it can be rented for an additional fee. For the month of December, the food and beverage minimum is \$7k for any day of the week. A deposit of \$500 to secure your room which will be applied the evening of your event.

13.5% tax, 20% gratuity and 2% admin fee will be applied to your final bill the evening of your event.

****Any minimums not met would be reflected as a room fee on the final bill the night of your event****





Bookbinder's Patio

Our outdoor patio is the perfect space to rent as an addition to your special event. This private space is a hidden gem with breathtaking views of the historic renovated tobacco buildings from the 1900's.

If you were interested in booking an event on our patio,
please refer to our pricing:

Entire patio rental (up to 150 standing guests): \$10k* food & beverage minimum
Upper patio rental (up to 50 standing guests): \$2.5k* food & beverage minimum
Lower patio (up to 100 standing guests): \$7.5k* food & beverage minimum

Rehearsal Dinner upper patio cocktail hour:
\$500 for one hour 6-7pm
\$1000 for each additional hour

In chance of rain, a separate tenting quote would be needed from any tenting company.
We highly recommend Party Perfect.

****Any minimums not met would be reflected as a room fee on the final bill the night of
your event****





Special Events Guidelines

The Old Original Bookbinder's has established the following guidelines for special events. We require a set menu for groups of 10 or more. You and your guests will have a personal dedicated chef as well as your own dedicated wait staff. A contract must be received to guarantee reservation.

In the evening, the President's Room, Tobacco Row Room, Courtyard Room and Riverfront Room, may be reserved up to one year in advance. Room minimum with guaranteed food and beverage amounts apply. Please see each individual room description for the required minimums. By request, we will open for lunch events with a minimum of 50 guaranteed guests from 11:30-2:30pm.

Billing will be and will include a 12.8%, 20% gratuity and 2% admin fee. Access and use of our patio will be an additional \$500 for your event if you choose to have that additional space for your event. Payment will be received at the end of the event. We accept Visa, Master Card, American Express, Discover or Cash for final payment only.

A guaranteed final guest count is required 48 hours before the day of your event. Please note that if the guest count drops after that time, or if you fail to call in a final guest count by the time stated, your final bill will include charges for unattended guests.

Charges will NOT be applied to your Credit card, (except for November and December reservations), unless you fail to cancel at least fourteen days in advance of your reservation. If you fail to cancel your reservation within the 14-day window, you will be charged a \$500 cancellation fee. Rehearsal dinners, the cancellation policy is three months before your event. Should you cancel within your 90-day window you will forfeit your \$500 deposit fee.

For the month of November and December, reservations for groups of 20 or more guests require a \$1,000.00 non-refundable deposit within 48 hours of making your reservation. For groups of 19 or less, a \$500.00 non-refundable deposit will apply payable within 48 hours of making your reservation. The amount of the deposit will be deducted from your final bill the night of your event.



Hors d'oeuvres

DISPLAYED priced per order

IMPORTED & DOMESTIC CHEESE FRUIT cracker display serves 20	\$120
IMPORTED & DOMESTIC CHEESE, VEGETABLE & FRUIT DISPLAY serves 40	\$240
BAKED BRIE with fresh seasonal berries and cracker display serves 20	\$75
VEGETABLE CRUDITE with gorgonzola cheese dressing serves 20	\$70
VEGETABLE CRUDITE with crab dip serves 20	\$110

HAND-PASSED OR DISPLAYED priced per piece

CHILLED & RAW BAR (MIN 12 PIECES)

CHILLED JUMBO SHRIMP COCKTAIL CUPS with guacamole	\$5
CHILLED JUMBO SHRIMP COCKTAIL CUPS with Lamaze sauce or cocktail sauce	\$4.5
SMOKED SALMON ON TOAST POINTS topped with crème fraiche & capers	\$3
RAW OYSTERS ON THE HALF SHELL with cocktail sauce	\$2

MINIMUM 15 PIECES

APPLEWOOD SMOKED BACON WRAPPED JUMBO SHRIMP	\$4
BEEF FROMAGE ROULADE with pecans & aged balsamic	\$4
CRAB CAKES one ounce	\$4
FILET MIGNON "Oscar Rolls" filet, crabmeat, asparagus, & hollandaise	\$4
LOBSTER TRUFFLE MAC CUP béchamel, white American, gruyere, goat cheese & truffle	\$4
SLICED KONA FILET ON TOAST Kona coffee rub filet with horseradish cream	\$4
APPLEWOOD SMOKED BACON WRAPPED SCALLOPS	\$3
LOBSTER MACARONI CUP béchamel, white American, gruyere, goat cheese	\$4
SEASONAL MELON wrapped in prosciutto	\$3
ANCHO RUB CHICKEN SKEWER	\$2
CLAM CASINO diced red and green peppers & topped with bacon	\$2
MEATBALLS MOROCCAN	\$2



MEATBALLS SWEDISH	\$2
STUFFED MUSHROOM goat cheese and Virginia country ham	\$2
SAUSAGE MUSHROOM CAP	\$2

*Consuming raw or undercooked meats (such as rare/medium rare) poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions: these items may contain raw or undercooked ingredients

VEGETARIAN OPTIONS (MIN. 15 PIECES)

TRUFFLE MAC CUP	\$3
ARTICHOKE BRUSCHETTA	\$3
CURRY DEVIL EGG	\$2
MOZZARELLA, TOMATO & BASIL SKEWERS	\$2
VERMONT GOAT CHEESE & SHIITAKE MUSHROOM TART	\$2



BUFFET DINNERS for 150+ guests

BEEF TENDERLOIN serves 15 with fresh rolls & horseradish cream sauce.	\$250
ONE TIME CARVER FEE	\$100

Serves 20

STEAK MEDALLIONS cream sauce with mushrooms, shallots, mustard & cognac	\$325
SWORDFISH with bacon tomato jam.	\$290
CIDER GLAZED PORKCHOP with caramelized apples	\$285
SALMON PICATTA lemon, butter & capers	\$250
CHICKEN BREAST over spinach, artichoke, garlic & caper sauce.	\$240
VEGAN PORTOBELLO MUSHROOMS with Tuscan white beans & chimichurri	\$230
ZUCCHINI LINGUINIE PUTTANESCA	\$225
TRUFFLE MACARONI & CHEESE béchamel, white American, gruyere, goat cheese	\$120
LOBSTER TRUFFLE MACARONI & CHEESE béchamel, white American, gruyere, goat cheese	\$140
LOBSTER MACARONI & CHEESE béchamel, white American, gruyere, goat cheese	\$95
GARLIC RED BLISS MASHED POTATOES	\$50
CREAMED SPINACH with applewood smoked bacon	\$55

DESSERT (minimum 20 pieces)

MINI PECAN CRUST CHEESECAKES	\$3
DARK CHOCOLATE COGNAC TRUFFLES	\$2
CHOCOLATE COVERED STRAWBERRIES	\$2

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The Presidential Dinner

WARM FRESH SOURDOUGH BREAD served with butter

Hors d'oeuvres

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS
STUFFED MUSHROOMS goat cheese and Virginia country ham
CHILLED JUMBO SHRIMP COCKTAIL Bookbinder's famous cocktail sauce
CRABCAKES rémoulade and Chinese pepper sauce

First Course

WEDGE SALAD bacon, tomatoes and gorgonzola dressing
TOBACCO ROW SALAD tomatoes, Kalamata olives, blue cheese, onions and balsamic dressing

Entrée Selection

COWBOY RIBEYE eighteen ounces horseradish cream sauce
PAN SEARED DIVER SCALLOPS in scampi sauce
FILET WITH CRABCAKE rémoulade and Chinese pepper sauce
JUMBO LUMP CRABCAKE rémoulade and Chinese pepper sauce
SWORDFISH tomato bacon jam
All entrées served with family style mashed potatoes and sautéed green beans

Dessert

NEW YORK BLACKOUT CAKE fresh whipped cream
NEW YORK CHEESECAKE pecan crust and caramel sauce

\$115 per guest

Menu includes coffee, tea and soft drinks: price does not include tax of 13.5% and 20% gratuity, 2% admin fee.

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The Kennedy Dinner

WARM FRESH SOURDOUGH BREAD served with butter

Hors d'oeuvres

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS
STUFFED MUSHROOMS goat cheese and Virginia country ham
CHILLED JUMBO SHRIMP COCKTAIL Bookbinder's famous cocktail sauce
CRABCAKES rémoulade and Chinese pepper sauce

First Course

WEDGE SALAD bacon, tomatoes and gorgonzola dressing
TOBACCO ROW SALAD tomatoes, Kalamata olives, blue cheese, onions and balsamic dressing

Entrée Selection

PETITE FILET MIGNON
ANCHO GRILLED CHICKEN BREAST chimichurri
JUMBO LUMP CRABCAKE rémoulade and Chinese pepper sauce
ATLANTIC SALMON stuffed with crab cake finished with lemon beurre blanc
CIDER GLAZED PORKCHOP caramelized apples
All entrées served with family style mashed potatoes & sautéed green beans

Dessert

NEW YORK CHEESECAKE with pecan crust finished with caramel

\$100 per guest

Menu includes coffee, tea and soft drinks: price does not include tax of 13.5% and 20% gratuity, 2% admin fee.

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The Roosevelt Dinner

WARM FRESH SOURDOUGH BREAD served with butter

First Course

TOBACCO ROW SALAD tomatoes, Kalamata olives, blue cheese, onions and balsamic dressing

WEDGE SALAD bacon, tomatoes and gorgonzola dressing

Entrée Selection

PRIME CUT NEW YORK SIRLOIN sixteen ounces

FILET WITH CRABCAKE rémoulade and Chinese pepper sauce

SWORDFISH tomato bacon jam

SCALLOPS garlic butter

JUMBO LUMP CRABCAKE rémoulade and Chinese pepper sauce

All entrees served with family style mashed potatoes and sautéed green beans

Dessert

NEW YORK BLACKOUT CAKE fresh whipped cream

NEW YORK CHEESECAKE pecan crust and caramel sauce

\$95 per guest

Menu includes coffee, tea and soft drinks: price does not include tax of 13.5% and 20% gratuity, 2% admin fee.

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The Eisenhower Dinner

WARM FRESH SOURDOUGH BREAD served with butter

First Course

TOBACCO ROW SALAD tomatoes, Kalamata olives, blue cheese, onions and balsamic dressing

Entrée Selection

COWBOY RIBEYE eighteen ounces horseradish cream sauce

PAN SEARED DIVER SCALLOPS in scampi sauce

JUMBO LUMP CRABCAKE rémoulade and Chinese pepper sauce

PETITE FILIT MIGNON

SCOTTISH SALMON butter caper sauce

All entrées served with family style mashed potatoes and sautéed green beans

Dessert

NEW YORK BLACKOUT CAKE fresh whipped cream

NEW YORK CHEESECAKE pecan crust and caramel sauce

\$90 per guest

Menu includes coffee, tea and soft drinks: price does not include tax of 13.5% and 20% gratuity, 2% admin fee.

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The Adams Dinner

WARM FRESH SOURDOUGH BREAD served with butter

First Course

TOBACCO ROW SALAD tomatoes, Kalamata olives, blue cheese, onions and balsamic dressing

Entrée Selection

PETITE FILET MIGNON

ANCHO GRILLED CHICKEN BREAST chimichurri

JUMBO LUMP CRABCAKE rémoulade and Chinese pepper sauce

ATLANTIC SALMON stuffed with crab cake finished with lemon beurre blanc

CIDER GLAZED PORKCHOP caramelized apples

All entrées served with family style mashed potatoes and sautéed green beans

Dessert

NEW YORK CHEESECAKE with pecan crust finished with caramel

\$80 per guest

Menu includes coffee, tea and soft drinks: price does not include tax of 13.5% and 20% gratuity, 2% admin fee.

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The Lincoln Lunch

WARM FRESH SOURDOUGH BREAD served with butter

Appetizer Course

JUMBO LUMP SHRIMP COCKTAIL Bookbinder's famous cocktail sauce

First Course

TOBACCO ROW SALAD tomatoes, Kalamata olives, blue cheese, onions and balsamic dressing

Entrée Selection

PETIT FILET

GRILLED COWBOY RIBEYE eighteen ounces horseradish cream sauce

JUMBO LUMP CRABCAKE rémoulade and Chinese pepper sauce

EXECUTIVE CHEF'S SEASONAL FISH ENTRÉE

All entrées served with family style mashed potatoes and sautéed green beans

Dessert

CRÈME BRULEE

or

NEW YORK BLACKOUT CAKE fresh whipped cream

\$100 per Guest

Menu includes coffee, tea and soft drinks: price does not include tax of 13.5% and 20% gratuity, 2% admin fee.

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The Madison Lunch

WARM FRESH SOURDOUGH BREAD served with butter

First Course

CAESAR SALAD

Entrée Selection

PETITE FILET MIGNON

ATLANTIC SALMON stuffed with crabcake with lemon beurre blanc

CIDER GLAZED PORKCHOP caramelized apples

All entrées served with family style mashed potatoes and sautéed green beans

Dessert

NEW YORK CHEESECAKE pecan crust with caramel

\$70 per guest

Menu includes coffee, tea and soft drinks: price does not include tax of 13.5% and 20% gratuity, 2% admin fee.

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The Washington Lunch

WARM FRESH SOURDOUGH BREAD served with butter

First Course

CAESER SALAD

Entrée Selection

ANCHO GRILLED CHICKEN BREAST with chimichurri

CIDER GLAZED PORK CHOP caramelized apples

PAN SEARED SALMON lemon butter caper sauce

All entrées served with family style mashed potatoes and sautéed green beans

Dessert

KEY LIME PIE Oreo cookie crust and fresh whipped cream

\$50 per Guest

Menu includes coffee, tea and soft drinks: price does not include tax of 13.5%, gratuity of 20%, 2% admin fee

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Free Downtown Parking

Our generous parking lot is directly across the street from the restaurant on the corner of
24th and E. Cary St.

Our overflow parking lot is only 1.5 blocks away, at 22nd and E. Cary St., directly across from the Edgeworth Building at 2100 E. Cary St.

