



EVENT INFORMATION

Thank you for your interest in “3”. We are available for daytime and evening events in any of our three rooms. We look forward to having you!

Leslie Foster, General Manager & Special Events

703.524.4440

events@restaurantthree.com

MENUS

Enclosed for your consideration are samples of our event menus, which change seasonally. We will be happy to accommodate any dietary requests or restrictions to the best of our ability.

ROOMS

Clarendon Room—For up to 30 guests

Rustic and intimate, the Clarendon room, highlighted by a stone fireplace and wall of sliding glass doors, looks out onto our patio and Clarendon Boulevard. The Clarendon room can be combined with the Brunswick room to accommodate a larger party.

Brunswick Room—For up to 66 guests

Warm, rich colors surround our main dining area, the Brunswick room. Featuring a wood-crafted bar and overstuffed booths, it is the perfect blend of classic sophistication and comfort. The Brunswick room can be combined with the Clarendon room to accommodate a larger party.

Garfield Lounge—For up to 50 guests

Adjoining our smoke-free bar, the Lounge is accented by a high arched ceiling, local artwork, and wall of sliding glass doors that look out onto our patio and Garfield Street.

For larger parties and restaurant buy-outs, please contact Leslie Foster



CONFIRMATION OF EVENT

Restaurant 3 will hold your tentative reservation for 48 hours after date of proposal. In order to confirm an event, a contract and a credit card form will be needed, filled out by the credit card holder.

PARKING

A Colonial parking garage is located directly next to the restaurant at 1205 N. Garfield Street. The rates are \$7 daily on weekdays until 6, and then \$5 flat rate after 6 and on weekends. There is free parking on all streets after 6 p.m. Monday – Saturday and all day on Sunday.

The parking lot farther down on N. Garfield behind Trader Joe's is \$5 per hour daily (not to exceed \$10) until 6 PM, and then \$5 after 6 PM and on weekends.

METRO

We are located one block from the Clarendon Metro stop on the Orange Line.

AUDIO VISUAL

Available for rental.

FLORIST

We have a local florist available if floral arrangements are desired.

ALCOHOL

Open bar and consumption bar are available and can be customized for individual events.

- Sample Open bar packages
 - Draft Beer, Red Wine, White Wine for 3 hour block
 - \$22/person plus gratuity
 - Draft Beer, Red Wine, White Wine, Well Liquor for 3 hour block
 - \$28/person plus gratuity

CANCELLATION POLICY

A guaranteed number of attendees is needed 5 days prior to event. Cancellations made less than 10 days prior to event are subject to up to 75% of the contract minimum.

TAX AND SERVICE CHARGE

The state of Virginia has a 9% sales tax that will be added to the bill of all food and beverages sales. A 20% gratuity will be added to the bill of all food and beverage sales.

In the case of smaller events, a minimum \$100 service charge may be added to accommodate the service staff.



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Hors D'oeuvres

PIECED—Minimum order 20 per piece

- Goat Cheese Puffs 2.50
- Deviled Eggs 2.50
- Bruschetta with Tomato and Basil 2.00
- Seasonal Fruit Skewers 2.00
- Prosciutto Wrapped Asparagus 2.50
- Grilled Scallops 3.25
- Petite Crab Cakes 3.00
- Soul Rolls: Pulled Pork and Collard Greens Spring Rolls 2.50
- Vegetable Spring Roll with Soy Ginger Glaze 2.00
- Shrimp Wrapped in our House-Cured Bacon 3.00
- Wild Mushroom Tartlet 2.25
- Duck Quesadilla with Roasted Tomato Salsa 2.50
- Tuna Lollipops 3.00
- Gorgonzola Crostini topped with Caramelized Onions 2.00
- Bacon on a Stick 2.00

PLATTERS—Price per person with minimum 25 people

- Bleu Cheese Chips with house-cured bacon 3.00/person
- Savannah Wings 3.00/person
- Artisan Cheese Display 4.00/person
 - Seasonally selected by our Chef
- Lettuce Wraps with Slow Roasted Duck and Bourbon Molasses BBQ 4.00/person
- Crudités 2.00/person
- Jumbo Shrimp Cocktail 3.50/person
- Sausage Platter 3.00/person
 - Assorted artisan sausages, gourmet mustards, pickled vegetables
- Charcuterie 5.00/person
 - Assorted artisan meats, gourmet mustards
 - *Half Cheese/Half Charcuterie available for \$5/person*
- Dip Bar (Choice of 3) 4.00/person
 - Crab, Spinach and Artichoke, Olive Tapenade, Tzatziki, Hummus
 - Grilled Flat bread
- Assorted Cookies 2.00/person
- Seasonal Fruit Cobbler or Chocolate Bread Pudding 2.50/person

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Dinner Buffet

For parties of 20 to 120 people

\$35/person—includes non-alcoholic beverages

- *Salads—Choice of 1*
 - Mixed Greens Salad
 - Caesar Salad
- *Entrées—Choice of 3*
 - Maple glazed Salmon
 - Herb crusted Dayboat Cod
 - 7 Spice roasted chicken
 - Roasted pork loin
 - Penne with chicken or vegetables tossed in one of the following sauces:
 - i. Marinara, Alfredo, or Pesto
 - Petit filets
 - Shrimp and Grits with sautéed onions, tomato, garlic
 - Fried Chicken and Waffles with warm maple syrup
 - Jumbo Lump Crabcake
 - Assorted sandwich platter
 - Vegetarian option if needed
 - Carving Station (additional \$100 service charge)
 - Choice of two of the following
 - Leg of Lamb
 - Prime Rib
 - Honey Baked Ham
 - Rack of Pork
 - Roast Turkey
- *Sides—Choice of 3*
 - Mashed Potatoes
 - Potato Ragout with roasted artichokes, shallots and asparagus
 - Creamed Spinach
 - Hoppin' John—Jasmine Rice, Black-Eyed Peas, Tomato, Scallions

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- Black-Eyed Peas cooked with ham hock
- Asiago Grits
- Macaroni and Cheese
- Seasonal Sautéed Vegetables
- Collard Greens
- Jasmine Rice
- Grilled Asparagus
- Beer and bacon braised Brussels sprouts
- Green beans and bacon
- Desserts
 - Chocolate Bread Pudding with White Chocolate Sauce
 - Seasonal Fruit Cobbler
 - Assorted Cookies

Seated Dinner

\$40/person—Includes non-alcoholic beverages

For parties of 35 or less

For parties larger than 35, contact Leslie Foster

Off-menu option available dependent on party size

- **First Course: Choose one of the following**
 - Garden Greens Salad with Dijon Vinaigrette
 - Caesar Salad with Parmesan Crisp
 - Wedge Salad: Iceberg, Bacon, Tomato, Bleu Cheese Dressing
- **Second Course: Choose three of the following**
 - Grilled Short Ribs: Korean Style Cut, Asiago Grits, Collard Greens, Pickled Veggies
 - Pork Loin: Wrapped in Pulled Pork and House Cured Bacon, Cornbread Stuffing, Beer bacon Braised Brussels Sprouts and Shallots
 - 7 Spice Roasted Chicken: Roasted Potato, Asparagus, Artichoke, and Shallot Ragout

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- Dickey's Fried Chicken: 3 Potato Mash, Shallot Gravy, Seasonal Vegetables
- Blackened or Fried Catfish: Hoppin' John, Collard Greens
- Pan Seared Smothered Grouper: Shrimp, Mussels, Tomato, Asiago Grits
- Dayboat Cod: Roasted Root Vegetables, Citrus Aioli
- Cornmeal Crusted Trout: Smoked Trout and Potato Hash
- Fried Chicken and Waffles
- Hanger Steak: Crispy Hashbrown Cake, Sautéed Spinach, 3's Steak Sauce
- Kansas City Shell Steak: 16oz Texas Rub, Potato Ragout with Mushrooms and Asparagus, Roasted Marrow Bone
- Cioppino Pasta: Shrimp, Cod, Grouper, Mussels, Penne Pasta, Marinara Sauce
- Duck Breast: Sweet Potato Hash, Fruit Gastrique
- Bacon Wrapped Meatloaf: Mashed Potatoes, Mushroom Gravy, Onion Straws
- Country Fried Bacon: Mashed Potatoes, Green Beans, Gravy
- **Third Course: Choice of 2 of the following**
 - Seasonal Fruit Cobbler A La Mode
 - Chocolate Bread Pudding with White Chocolate Sauce
 - Fresh Fruit and Cream
 - Pecan Pie A La Mode
 - Coffee and Donuts (Malasada Style Donuts served with coffee-chocolate dipping sauce) **AVAILABLE FAMILY STYLE ONLY**

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Lunch Buffet

For parties of 20 to 120 people

\$25/person

- Choice of Caesar salad or garden greens salad with choice of dressing
- Choice of 3 entrées
 - Maple glazed Salmon with jasmine rice and seasonal vegetables
 - Herb crusted Dayboat Cod served with jasmine rice and seasonal vegetables
 - 7 Spice roasted chicken with a medley of roasted red potatoes and sautéed asparagus, artichokes and mushrooms
 - Roasted pork loin with 3-potato mash
 - Fried Chicken and Waffles
 - Penne with chicken or vegetables tossed in Marinara, Alfredo, or Pesto
 - Assorted sandwich platter
 - Vegetarian option if needed
- Assorted Desserts
 - Chocolate Bread Pudding with White Chocolate Sauce
 - Seasonal Fruit Cobbler
 - Assorted Cookies
- Non-alcoholic beverages

Additional Lunch Options

- *Substitute any of the following entrees for an additional \$5/person*
 - Petit filets (served medium to medium well) with grilled asparagus
 - Jumbo Lump Crab Cakes
 - Braised Korean Short Ribs with Asiago Grits and Collard Greens



Seated Luncheon

OPTION ONE

\$25/person, includes non-alcoholic beverages

For parties of 35 or less

For parties larger than 35, contact Leslie Foster

Off-menu option available dependent on party size

Course one--Choose one of the following

- Caesar
- Garden Greens Salad: Dijon Vinaigrette
- Wedge: Iceberg Lettuce, Bacon, Tomato, Point Reyes Bleu Cheese

Course two—Choose four of the following

- Crab Cake Sandwich: Jumbo Lump, Creole Remoulade, Fries
- Burger: Ground Beef and Andouille Sausage, Caramelized Onion, House-cured Bacon, Cheddar, Fries
- Blackened Grouper Sandwich: Lettuce, Tomato, Fries
- Grilled Cheese: House-Cured Bacon, Applewood Smoked Cheddar, Fries
- Steak and Cheese Panini: Cheddar Cheese, Sautéed Peppers and Onions, Fries
- Simply Grilled Chicken Sandwich: Lettuce, Tomato, Mayonnaise, On A Bun, Fries
- Vegetarian Lasagna: Seasonal Vegetables
- 3's BLT: Smoked Bacon, Fried Green Tomato, Herbed Flat Bread, Fries
- Pulled Duck Sandwich: Slow Roasted Duck, Bourbon Molasses Barbeque, Fries
- Chicken Salad Sandwich: Mayo, Celery, Onion, Apples, Tomato on Whole Wheat Bread
- Smoked Chicken Salad: Smoked and Pulled Chicken, apples, Mesclun greens, Apple Cider Vinaigrette
- Steak Salad: Hanger Steak, Fried Onions, Blue Cheese, Potatoes, Tomato, Dijon Vinaigrette
- Mac & Salad: Mac and Cheese, Mixed Greens Salad with Dijon Vinaigrette

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Course 3—Choose two of the following

- Chocolate Bread Pudding: Warm White Chocolate Sauce
- Cobbler: Fresh Fruit, Sugar Cookie Crust, Served A La Mode
- Fresh Fruit and Cream

OPTION TWO

\$18/person, includes non-alcoholic beverages

For parties of 35 or less

For parties larger than 35, contact Leslie Foster

Choice of 5 of the following:

- Crab Cake Sandwich: Jumbo Lump, Creole Remoulade, Fries
- Burger: Ground Beef and Andouille Sausage, Caramelized Onion, House-cured Bacon, Cheddar, Fries
- Simply Grilled Chicken Sandwich: Lettuce, Tomato, Mayonnaise, On A Bun, Fries
- Blackened Grouper Sandwich: Lettuce, Tomato, Fries
- Grilled Cheese: House-Cured Bacon, Cheddar, Fries
- Steak and Cheese Panini: Cheddar Cheese, Sauteed Peppers and Onions, Fries
- Vegetarian Lasagna: Seasonal Vegetables
- 3's BLT: Smoked Bacon, Fried Green Tomato, Herbed Flat Bread, Fries
- Pulled Duck Sandwich: Slow Roasted Duck, Bourbon Molasses Barbeque, Fries
- Chicken Salad Sandwich: Mayo, Celery, Onion, Apples, Tomato on Whole Wheat Bread
- Smoked Chicken Salad: Smoked and Pulled Chicken, apples, Mesclun greens, Apple Cider Vinaigrette
- Steak Salad: Hanger Steak, Fried Onions, Blue Cheese, Potatoes, Tomato, Dijon Vinaigrette
- Mac & Salad: Mac and Cheese, Mixed Greens Salad with Dijon Vinaigrette

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OPTION THREE

\$15/person, includes non-alcoholic beverages

For parties of 35 or less

For parties larger than 35, contact Leslie Foster

Choice of 5 of the following:

- Burger: Ground Beef and Andouille Sausage, Caramelized Onion, House-cured Bacon, Cheddar, Fries
- Simply Grilled Chicken Sandwich: Lettuce, Tomato, Mayonnaise, On A Bun, Fries
- Blackened Grouper Sandwich: Lettuce, Tomato, Fries
- Steak and Cheese Panini: Cheddar Cheese, Sautéed Peppers and Onions, Fries
- Grilled Cheese: House-Cured Bacon, Cheddar, Fries
- 3's BLT: Smoked Bacon, Fried Green Tomato, Herbed Flat Bread, Fries
- Pulled Duck Sandwich: Slow Roasted Duck, Bourbon Molasses Barbeque, Fries
- Chicken Salad Sandwich: Mayo, Celery, Onion, Apples, Tomato on Whole Wheat Bread
- Mac & Salad: Mac and Cheese, Mixed Greens Salad with Dijon Vinaigrette



Brunch Buffet

For parties of 12 to 120 people

\$18/person

- Seasonal fruit salad
- French Toast
- Scrambled Eggs
- Applewood Smoked Bacon
- Country Sausage
- Breakfast Potatoes
- Asiago Grits
- Assorted Brunch Pastries
- Non-alcoholic beverages

- For Additional \$2/person, add one of the following
 - Eggs Benedict
 - Roasted Chicken and Seasonal Vegetables

Seated Brunch Available—contact Leslie Foster for menu