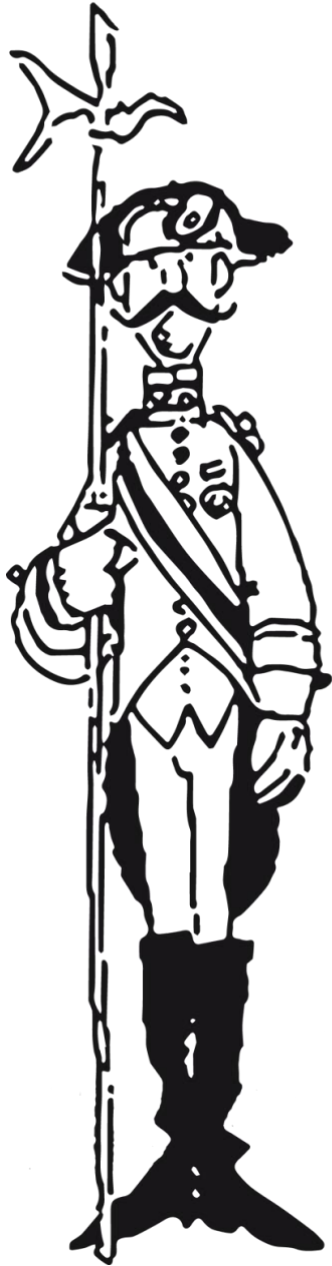




2025 Events Menus

ALABARDERO

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Spaces

Taberna Del Alabardero welcomes you to its private and semi-private spaces, perfect to host your events. Lunch, Dinner or Happy Hour, formal or casual, we will organize your event according to your needs and guide you towards a successful and memorable experience where your guests enjoy our Spanish Chef's delightful creations while our team takes extraordinary care of them.

Aranjuez



Amalur



La granja



Main dining room



Río Frío 1



Río Frío 2



Bar



Bar Tables



Uncovered patio



Covered patio



Your event planner will recommend the perfect space according to your needs. Do not hesitate to ask for any further details.

Tapas & paella menu - \$68

This menu includes the items in black. Ask your event manager to add the **suggested options** for your guests for an additional charge per person and we will give you an updated quote. – Remember your final menu must be submitted the previous week of your event, no later than Wednesday.

Tapas to share

Jamón serrano y queso manchego
Serrano ham and manchego cheese

Tortilla de patata
Spanish potato omelette

Croquetas de jamón +\$2
Ham croquettes

Buñuelos de txangurro +\$3
Txangurro fritters, crispy golden balls filled with
savory crab meat.

Gambas al ajillo +\$5
Garlic shrimp

Jamón ibérico +\$8
Iberico ham

Calamares +\$4
Calamari

Paella to choose

Paella valenciana
Chicken, lima beans and vegetables paella

Paella de verduras
Vegetable paella

Paella de marisco +\$3
Seafood paella

Paella de rabo de toro +\$3
Oxtail paella

Paella de langosta +\$12
Lobster paella

Dessert

Torrija con salsa de caramelo y helado de vainilla
Torrija with caramel sauce and vanilla ice cream

Mousse de chocolate con helado de fresa +\$3
Chocolate mousse cake and strawberry ice cream

\$68

Price per person

Tax and service charge not included

Classic Menu \$74

This menu includes the items in black. Ask your event manager to add the **suggested options** for your guests for an additional charge per person and we will give you an updated quote. – Remember your final menu must be submitted the previous week of your event, no later than Wednesday

Tapas to share

Jamón serrano y queso manchego
Serrano ham and Manchego cheese

Pulpo a la gallega +\$5
Octopus with potatoes and paprika

Gambas al ajillo +\$5
Garlic shrimp

Croquetas de boletus y trufa +\$3
Mushroom and truffle croquettes

Morcilla con moho y alioli+\$3
Blood sausage with moho and alioli

Starter

Ensalada de gambas con mango y queso de cabra
Shrimp salad with mango and goat cheese

Parrillada de verduras con salsa romesco +\$2
Grilled vegetables with romesco sauce

Main course to choose

Salmón a la plancha con arroz cremoso de albahaca
Pan seared salmon with creamy basil rice

Pollo a la brasa en salsa de cerveza con patatas
Grilled chicken in beer sauce with potatoes

Chuletas de cordero con arroz cremoso de boletus y salsa de vino tinto + \$10
Lamb chops with creamy mushroom rice and red wine sauce

Dorada a la plancha con verduras +\$5
Pan-seared dorade, served over seasonal vegetables.

Dessert

Crema catalana
Caramelized custard cream

Mousse de chocolate con helado de fresa +\$3
Chocolate mousse cake and strawberry ice cream

Churros con chocolate +\$3
Seasonal oloroso syrup macerated fruits, savayon glaze

\$74

Price per person

Tax and service charge not included

Gourmet Menu \$90

This menu includes the items in black. Ask your event manager to add the **suggested options** for your guests for an additional charge per person and we will give you an updated quote. – Remember your final menu must be submitted the previous week of your event, no later than Wednesday.

Tapas to share

Jamón serrano y queso manchego
Serrano ham and manchego cheese

Txipirones en su tinta con arroz
+\$5
Baby squids with ink sauce and rice

Gambas al ajillo +\$5
Garlic shrimp

Croquetas de boletus y trufa +\$3
Mushroom and truffle croquettes

Pulpo a la parrilla con patatas y mojo picón +\$7
Grilled octopus with potatoes and mojo picón sauce

Appetizer

Tartar de salmón con aguacate
Salmon tartare with avocado

Escalivada con nueces y queso de cabra gratinado +\$8
Grilled vegetables with walnuts and caramelized goat cheese

Main course

Halibut en salsa verde con almejas y gambas
Halibut in green sauce with clams and shrimp

Rabo de toro con puré de patatas y setas
Oxtail with mashed potatoes and mushrooms

Solomillo de ternera con muselina de patatas y hongos + \$15
Beef tenderloin over mushroom mashed potatoes, served with red wine sauce

Dessert

Torrija con salsa de caramelo con helado de vainilla
Torrija with caramel sauce with vanilla ice cream

Tartaleta de piña y azafrán con sorbete +\$2
Pineapple tartalett with saffron, served with sorbet

Flan de la abuela +\$3
Granma's cream caramel

\$90

Price per person
Tax and service charge not included

Chef Experience \$125

Delight your guests with a 6 Course Gourmet Dinner created by our Chef. The menu will be designed **according to season**; feel free to let us know if you have any preferences to customize it.

Sample menu

Ajoblanco malagueño con uvas y lichis
Garlic cold cream with grape and lychee

Foie con huevo cremoso trufado y setas
Foie with truffled poached egg and mushrooms

Tartar de atún
Tuna tartare with avocado

Halibut en salsa verde con almejas y gambas
Halibut in green sauce with clams and shrimp

**Rabo de toro estofado con salsa de vino tinto
Y pure de boniato y cardamomo**
Oxtail stew with red wine sauce
And sweet potato and cardamom purée

Milhoja de crema con almendras
Cream mille feuille with almonds

Mignardise
Mignardise

\$125

Price per person

Tax and service charge not included

Let us know if you wish to add a wine pairing.

Beverage packages

Groups of 15 or more are required to select a beverage package. Our beverage packages are designed to last during your lunch or dinner, for a maximum of 2 hours. Beverages not included in your package, and those ordered prior or after the menu, will be charged upon consumption.

Welcome drink (30 mins)

\$26

Cava
Red Sangria
Beer

Basic package

\$24

Mineral Water
Sparkling Water
Soda
Juice
Iced tea
Regular Coffee
Hot tea

Standard package

\$44

Soda
Mineral Water
Sparkling Water
Spanish Beer
Sangria
House white wine
House red wine
Regular Coffee

Sommelier package

\$57

Soda
Mineral Water
Sparkling Water
Spanish Beer
Sangria
White wine (Sommelier selection*)
Red wine (Sommelier selection*)
Sherry wine (Sommelier selection*)
Coffee
Espresso
Tea Infusions

Full bar package

\$83

Soft Drinks
Sparkling Water
Spanish Beer
White wine (Sommelier selection*)
Red wine (Sommelier selection*)
Sherry wine (Sommelier selection*)
Sangria
Cocktail & spirits:
Margarita, Mojito, Cosmopolitan, Old Fashioned, Caipirinha
(Vodka, Gin, Bourbon, Scotch, Rum)

Coffee
Espresso
Tea Infusions

*Ask your event manager for specific details.

You can improve your selection adding any of the following:

We will be happy to help you with wine pairings and special requests. Please, ask in advance to guarantee availability of your selections. Wine pairing menus that require more than 4 glasses will have an extra charge of \$16 per person.

Cava

+\$10

Event enhancements & customization options

Special diets

We can adjust to special diets that you or your guests require, such as: Vegetarian, Vegan, Gluten free, Dairy free, Nuts free, Non seafood, Kids menu...

Special menus will be customized after we have received your menu selection for the group, so that everybody can enjoy a similar experience. Please alert your event manager in advance if you have any dietary restrictions, food allergy or intolerance.

Printed menus and place cards

Printed menu cards are provided at no additional charge. Menu card customization may be provided at \$50 per design and \$1 per menu card.

Name cards can be printed and arranged on the table for a fee of \$1.50 per card. We require confirmation of final names list with a seating chart 48 hours before the event.

Floral arrangements

Our private events include our classically arranged flowers at no additional charge. However we are happy to provide custom arrangements by request. The cost will be added to your final bill.

Parting gifts

We can offer a selection of favors as a conclusion to your event, including cookie bags personalized with a card with your logo or message for \$5, Taberna del Alabardero Gift Cards, Alabardero books, or goodie bags with a selection of Spanish gourmet items (rice, olive oil, paprika, wine, olives...)

Music

Soft, traditional Spanish music sets the atmosphere of each dining space throughout the restaurant. Live flamenco shows or Spanish guitar can be arranged for buyout events. Ask your event manager for further details.

Audio visuals

Our private dining spaces can be equipped with complete audio-visual capabilities. Our \$200 audio-visual fee includes: setup, use of screen and projector as well as microphone and speaker system. The microphone and speaker may be reserved for \$75.

Reservation Policies

Reservations

All parties of 15 or more are required to pre select a menu as well as a beverage package. All reservations are confirmed upon receipt of a signed contract, which includes credit card authorization and non-refundable deposit. The deposit will be used towards the final bill, and the balance will be charged in full at the conclusion of the event. A 2% fee will be charged for event planning. Service charge of 22% will be added at the end of the event. This is not a gratuity. 17% is shared among our service team; 5% is retained by the restaurant to support operational costs. Additional tipping is optional. All prices in this file do not include the 10% sales tax, 2% fee nor service charge. If your organization is tax exempt, a copy of your tax exempt certificate must be provided.

Final guest count

Your final guaranteed guest count and room set-up must be submitted in writing and is required three business days prior to your event and may not be reduced thereafter. If a final guest count is not received 72 business hours before the event, your final bill will reflect charges for the highest confirmed number of guests shown on your agreement.

Allergies and dietary restrictions

Vegetarian, Vegan, Gluten Free, and Kosher accommodations are available upon request, after menu selections have been received. Please alert your event manager if you have any dietary restrictions due to a food allergy or intolerance. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu selection

Custom menu prices are guaranteed 3 months in advance; your menu and beverage selection are required to be confirmed the Wednesday prior to the event week. Menus not finalized or changed within this time frame will be subject to a \$50 fee, and selections will be subject to availability.

Wine & beverages

Taberna del Alabardero features an extensive wine cellar and our team is available to assist you in making advance selections for your event. Parties larger than 15 guests must pre-select a beverage package. Any changes or selections on the day of the event are based on availability and will need a 15-minute grace period after ordering. Additionally, we invite you to allow our bar team to craft a signature cocktail for your event.

Cancellations

All cancellations must be submitted in writing by email to your event manager and are assessed a cancellation penalty as follows:

Cancelled	Less than 48 hours before the Event	100% of event grand total or minimum Requirement plus 22% service charge and 2% fee
Cancelled	2-3 Days before the Event	75% event grand total or minimum requirement
Cancelled	4-5 Days before the Event	50% event cost or minimum requirement
Cancelled	6-7 Days before the Event	25% event cost or minimum requirement
Cancelled	More than 7 days before the Event	Non-refundable Deposit

Payment

We accept all major credit cards. No more than five credit cards are accepted per table. Final bill will be divided into equal amounts to be charged on each card, no exceptions. We are unable to keep track of each individual's tab.

Additional Information

Coat check

Coat Check is always available at the entrance and complimentary for all our guests.

Accessibility

Two of our private dining rooms are accessible for wheelchairs and strollers. Additionally, we can offer accessibility for the remaining dining spaces. Please contact your event manager in advance if you anticipate the need for wheelchair or stroller accessibility.

Family friendly

High chairs and children's menus are available by request. Please contact your event manager in advance.

Parking

We validate your parking ticket after 4:00PM for Penn Parking, located at 818 18th St. (Halfway between H & I Streets).

Metro access

Taberna Del Alabardero is located conveniently near Farragut West (Orange/Blue/Silver Line) and Farragut North (Red Line) metro stations.

Room capacities and minimum expense

Room	Maximum capacity	Minimum required	Deposit
Without privacy	Parties of 10pax to 20pax	\$55 per person	\$200
Amalur	10	\$500	\$200
Aranjuez	30	\$1,300	\$300
La Granja	45	\$2,000	\$400
Riofrio 1 (semi private)	30	\$1,500	\$300
Riofrio 2 (semi private)	30	\$1,500	\$300
El Escorial (semi private)	25	\$1,300	\$300
Uncovered patio	20	\$1,300	\$300
Covered patio	30	\$2,000	\$400
Partial buyout	85	\$13,000	\$5,500
Full buyout	155	\$25,000 Sunday-Thursday	\$10,500
		\$30,000 Friday and Saturday	\$12,500