



Planning a corporate event, fundraiser, birthday celebration, happy hour, or holiday event. Policy can customize any menu for your event.

EVENT CONTACT: EVENTS@POLICYDC.COM

FOOD & BEVERAGE MINIMUMS

Bar minimum for 2 or 4 hour reception up to 10:00 pm is \$2,000. Food minimum for 2 or 4 hour reception up to 10:00 pm is \$1,000. Minimums for events that extend past 10:00 pm will vary depending on day and time of event.

EVENT SPACE

2ND FLOOR: An unique and comfortable space with vibrant colors and casual seating throughout.

Area: Eleven (11) Lounge Booths | Guest Capacity: 10 - 40 seated

SUMMER GARDEN: Outdoor Terrace (available for events until 11:30 pm weather permitting).

Area: Standing (tables can be added by request) | Guest Capacity: 60 standing

BUYOUTS

The entire lounge is available with seating up to 150 guests and Cocktail Reception for up to 250 guests. The "Summer Garden" can host 60 standing. Minimum depends on day and time of event.

GUARANTEE & DEPOSITS

Policy requires a 50% deposit of the minimum (\$1,500) to reserve the space and time. This deposit will be applied towards food and beverage purchases at the time of the event. If food and beverage purchases during the time of the event do not exceed the appropriate minimum, the minimum will serve as the base amount (tax and gratuity are additional for the event). If the event is cancelled thirty (30) days prior to the event date a \$500 administrative fee will be charged.

Guarantee represents the minimum number of people for which you will be charged. A guarantee is due at the time of reservation. A final guarantee is due by 11:00 am, three (3) business days before the event.

ENTERTAINMENT

Policy has a full service DJ booth on the 2nd floor available for events. The Resto-Lounge features a premier sound system and intelligent lighting that can be used to enhance your event. DJ pricing starts at \$250.00 for 3 hours. Policy can reserve a DJ based on your music preferences. Live entertainment may also be arranged through the Resto-Lounge.

VALET PARKING

Valet parking is available for events starting at 5:00 pm. Valet is \$10.00 per car.

GARAGE PARKING

Reeve Center approximately 2 blocks 2000 14th Street NW.

METRO

The closest Metro stop is the U Street / African American Civil War Memorial/Cardoza Station.

COAT CHECK

Coat check attendant is \$125.00 for 3 to 4 hour events applies.

FLORAL

Policy will work with approved vendors to accommodate your requests.

MENU

Custom menu options can be created for any type of event. Please call our event manager to discuss pricing and menu items available. A sample of our hors d' oeuvres are listed below.

Hors D' Oeuvres

1	Potato-Asiago Croquettes	\$2.00/pc
2	Prosciutto wrapped Scallop	\$2.75/pc
3	Roasted Lamb Chops, Eggplant Puree	Market
4	Seared Rare Turbinado Crusted Ahi Tuna, Miso-Mustard Glaze	\$2.75/pc
5	Duck Confit-Goat Cheese Purse, Cherry Jam	\$2.65/pc
6	Crispy Peppered Shrimp	\$2.25/pc
7	Basil Scented Crab Cakes	\$3.00/pc
8	Grilled Asian Style Short Ribs, Marinated Cucumber	\$2.25/pc
9	Poached Foie Gras, Seasonal Fruit Jelly, Brioche	\$2.85/pc
10	Mini Brie-Tomato Confit Sandwich	\$1.75/pc
11	Pulled Pork, Tostones, Green Chili Salsa	\$2.00/pc
12	Shiitake Mushroom, Chicken Mousse	\$2.75/pc

All prices are subject to 10% DC tax and 20% service charge additional, minimum of 25 pieces per selection required. Food and beverage pricing is subject to change without notice. Pricing guaranteed up to six months prior to the function, must request in writing. A final confirmation (guarantee) of your anticipated number of guests is required by 11:00 am, three (3) business days prior to your event. Once this number is set you can not reduce the guarantee.

Additional menu items are available and menus can be custom designed for events by our Executive Chef Brian Murphy

COCKTAILS & BEVERAGES

OPTION 1 | HOST BAR

All drinks charged on consumption, bill to be calculated at the end of event. A fee of \$150.00 per bartender fee applies for all cash bars. One (1) bartender per 75 guests will be scheduled.

OPTION 2 | CASH BAR

A fee of \$150.00 per bartender fee applies for all cash bars. One (1) bartender per 75 guests scheduled.

OPTION 3 | OPEN BAR see options below.

OPTION 4 | DOMESTIC BEER & WINE ONLY

Selection of wines and domestic beers.

OPTION 5 | PREMIUM BEER & WINE ONLY

Selection of wines and premium and imported beers.

10% DC tax and 20% service charge added to all bar options. Bar add on: Add \$10.00 per person to options 3, 4 or 5 for Policy's specialty cocktails.

TOP SHELF SELECTION | Includes premium liquors, imported and domestic bottled beer, red and white wine and all soft drinks and juices.

1 hour	\$22.00 per person
2 hours	\$37.00 per person
3 hours	\$48.00 per person
4 hours	\$60.00 per person

NAME BRAND & CALL BAR | Includes call brand liquors, imported and domestic bottled beer, red and white wine and all soft drinks and juices.

1 hour	\$18.00 per person
2 hours	\$32.00 per person
3 hours	\$42.00 per person
4 hours	\$52.00 per person

BASIC SELECTION | Includes house/rail liquors, house red & white wine, selection of bottled beer and all soft drinks and juices.

1 hour	\$16.00 per person
2 hours	\$28.00 per person
3 hours	\$36.00 per person
4 hours	\$45.00 per person

ABOUT POLICY

About the Owner

Omar Miskinyar, the owner and brainchild behind POLICY, is a former software engineer and veteran-AOL employee turned hospitality and food enthusiast.

While promoting events around the city during his free time, Miskinyar eventually realized his love for the art of hospitality and the fine dining business. Influenced heavily by his childhood - where his home constantly buzzed with friends and guests and the aroma of his native Afghan food filled the air – Miskinyar decided to make a full-on switch to fulfill his own vision of hospitality and good cooking, the fundamentals of which he learned at a very early age from his parents.

In partnership with longtime friend Brian Murphy, Miskinyar began to formulate his vision for POLICY, developing “truth, love and liberty” as the driving force behind the design, architecture, atmosphere, and menu of the establishment.

About the Chef

Like all good cooks, Chef Murphy's first influence was his mother's cuisine and her dedication to seasonal and traditional dishes. Eager to move beyond the electric stove in his mother's kitchen, Chef Murphy began his career at the iconic L'Auberge Chez Francois in Great Falls, Virginia. It was at L'Auberge Chez Francois where Chef Murphy was first introduced to fine cuisine, which inspired him to pursue a degree at the nation's leading culinary school, Johnson & Wales University.

Upon graduating from Johnson & Wales, Brian returned to Washington D.C., where he furthered his rigorous training and began fine-tuning his skills. He shared the stoves with some of D.C.'s culinary legends including John Cochran of Ruppert's, Frank Ruta of Palena and the renowned Yannick Cam at the now defunct Le Relais. These men were instrumental in forming Chef Murphy's belief in capturing the purity of ingredients and the simplicity of technique.

About the Graffiti Artist

Andrew Funk taught himself to write graffiti in 1997 after moving to the area from Jakarta, Indonesia. An advent painter with a B.A. in fine arts from Marymount University, he has completed numerous graffiti projects in and around the city including, most recently, the production of murals for various neighborhoods in partnership with students from Bell High School and other city kids. His latest mural was completed last summer as part of the Inaugural Murals D.C. program.

Included among his work are two walls painted at Artomatik, group shows at the Corcoran, DB5k Gallery in Baltimore, D.C.'s Dissident Display Gallery and Arlington Arts Center to name a few, and murals at Baltimore County Community College and the Durant Community Center in Alexandria. He participated in the first Virgin Mobile Festival, the Starscape Music Festival in Baltimore and the All Good Music Festival in West Virginia.

Funk's graffiti is on display on the second floor.