

Private Events at Java Nation

Looking for an upscale and unique place for your next event? In need of catering services?

Java Nation has private and semi-private spaces group events and also offers catering services. Our event staff will work with you to create an outstanding and unforgettable experience for your quests.

options, up to an entire space buyout, and can accommodate large groups. We provide a variety of menu options for events and catering including cocktail, dinner, lunch, brunch and breakfast packages.



N. BETHESDA

11120 ROCKVILLE PIKE. N.BETHESDA

KENSINGTON

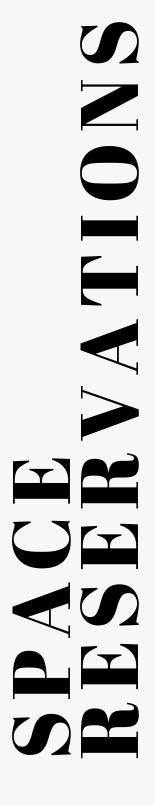
10516 CONNECTICUT AVE. KENSINGTON

KENTLANDS

121 MARKET ST. GAITHERSBURG

SILVER SPRING

1010 WAYNE AVE SILVER SPRING



Group reservation

For parties 15-22 people Restaurant open for walk-ins and other reservations

Food & Beverage Minimums: \$400-\$600 + rent free for 2h after 2h rate \$150/h

Space Rental

Section Buyout

Restaurant open for walk-ins and other reservations

22 - 50 people

Food & Beverage Minimums: \$600-\$1,200 + hourly rent \$450/h

• Full Buyout

Available on specific days and times only.

Restaurant closed for walk-ins and other reservations

50 - 120 guests

Food & Beverage Minimums: \$1,200-\$3,000 + hourly rent \$600/h









Minimum 12 people order for buffet, Drip Coffee or Hot Tea included in the packages

Continental Buffet, \$25/person

Seasonal Yogurt Parfaits or Oat Chia Bowls v

Bagels w/ cream cheese

Assorted Pastries

Seasonal Fruits v

WAD AND HUMIN

Full Buffet, \$29/person
Scrambled or Fried Eggs
Bacon, Turkey Bacon, Pork Sausage, Ham
Home Fries
Assorted Pastries
Seasonal Fruit v

Add Crab Cakes +\$6 or Smoked Salmon +\$4

Breakfast Buffet



each platter serves 10-12

Breakfast Platters

Steak & Eggs, \$150

Avocado Toast halves, \$78 add gravlax salmon, \$30 add hard-boiled egg, \$15

Morning Sandwich halves, \$70 choice of ham, turkey or pork bacon, sausage, salmon cake +\$12

Quiche, \$60 full quiche 8-12 pieces, seasonal flavor

LOX Bagels, \$80

Crepes, \$75 choice of banana & Nutella or fresh berry compote

Pancakes, \$75
milk w/ maple syrup and butter
blueberry w/ blueberry compote and maple syrup

granola & banana w/ maple syrup

Oat Chia Bowls v gf, 12ea \$75

Seasonal Fruit Parfait, 12 ea \$85

Mango-Passion Fruit Parfait v, 12 ea \$85

Bagels w/ cream cheese, \$54

Home Fries, \$30

Mixed Fruit Bowl, \$45

Eggs, \$42 choice fried, scrambled or hard-boiled

Pastry Basket, \$48 assortment of rotating pastries from our bakery

Bacon Platter, \$45

Turkey Bacon Platter, \$50

Sausage Platter, \$40

Toast, \$20 GF toast +\$9

*Items and pricing subject to change based on seasonality & special requests



Platters & more

Sandwich Platter, \$90

turkey b.l.t. tuna avocado chicken bahn mi chicken shawarma vegeterian capriccio

Steak & Cheese Platter, \$120

Burger Platter, \$100 Java beef burger

Impossible burger salmon burger crab cake burger +\$20

Soup, 1qt*

chicken tortilla, \$35 lentil, \$30 *Other seasonal soups available per request

Salad, \$65

caprese harvest fattoush honey pear beet tricolor quinoa

add chicken \$40 add salmon \$80 add steak \$70 add shrimp \$80

Latin

Empanadas Fritas Platter*, \$65

beef chicken

Mini Arepas Platter*, \$99

chicken avo carne asada pulled pork

Pupusa Platter*, \$50

chicken or revuelta

Tacos Platter*, \$73

chicken carnitas pork tofu* mushroom fish steak

* up to two flavors per order

family style Catering

JAVA GLAZED RIBS GF \$150 smoky ribs, bold Java-infused BBQ sauce, with creamy mashed potatoes **GOLDEN CRAB CAKE** \$170 French fries, Tartar sauce, coleslaw ROSEMARY LAMB RACK GF \$195 garlic fingerling potatoes, herbed sauce, au jus \$150 ROASTED HALF CHICKEN GF brown sugar-glazed baby carrots, capers, chicken jus **GRILLED BRANZINO GF** \$135 blistered fingerling potatoes and sweet tomatoes, leek purée and topped with a vibrant chimichurri RIBEYE STEAK GF \$195 red wine sauce, herb butter and choice of one side **Handcrafted Pastas** LOBSTER NERO PASTA \$190 black squid ink tagliatelle, fresh lobster, cherry tomatoes, in a delicate white wine sauce SHRIMP LINGUINE \$165 spinach, chili, garlic butter scampi sauce, parmesan \$145 **SQUASH RAVIOLI** kabocha squash filled agnolotti in walnut sage butter VELVET PEPPER GNOCCHI V \$135 vegan gnocchi in a vibrant roasted pepper coulis, with crispy broccoli florets Sides serves 4 people CILANTRO RICE \$27 FRENCH FRIES \$25 **HOUSE SALAD** \$20

SAUTEED SPINACH

FINGERLING POTATOES

STEAMED BROCCOLI

TRUFFLE FRIES w/parmesan, parsley



\$25

\$32

\$25

\$25

Appetizer Platters

serves 10-12

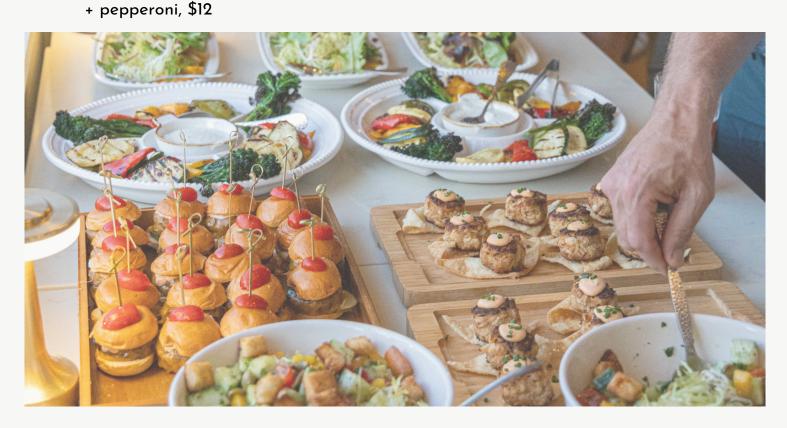
Buffalo, BBQ or Vietnamese Wings, \$63
Cheeseburger Sliders, \$82
Mini Crab Cake Bites, \$143
coleslaw, cracker, Aioli
Veggie Crudités, \$52
Grilled Veggie Platter, \$68
Mezze Hummus Platter, \$58
Guacamole Con Elote Asado Platter, \$94
Spinach & Artichoke Dip, \$87
with baguette rusks and fresh vegetables
Hot Baked Crab Dip, \$98
with baguette rusks and fresh vegetables

Poutine Fries, \$63 Corn Ribs, \$55

Charcuterie Board

speciality selection of cheeses & meats cheeses only, \$74 meats only, \$88 cheeses & meats, \$79

Margherita Flatbread, \$69 Truffle Mushrooms Flatbread, \$87 Pesto Chicken Flatbread, \$78



Dessert Platters

serves about 10 people

FIESTA PLATTER, selection of house desserts and seasonal fruits	\$45
DESSERT PLATTER , house pastries, cookies and biscottis	\$48
MIXED FRUIT BOWL	\$44
CARROT CAKES, 10 mini cakes	\$72
DULCE DE LECHE CHEESECAKE gf	\$78
TRES LECHES	\$78
KEY LIME PIE gf	\$78
THREE LAYER CAKE chocolate-coffee infused	\$78
PISTACHIO RASPBERRY CAKE	\$82
TIRAMISU w/ house espresso	\$72
HONEY CAKE w/ tart cream layers	\$78
BANANA PUDDING	\$68

Custom Cakes Now Available for Pre-Order!



















Beverages

House-Roasted Drip Coffee, 96oz includes cream, sugars and cups	\$30
Hot Tea, 96oz selection of carefully selected house teas	\$30
Fresh Orange Juice 12 ea, squeezed freshly 5 oranges per bottle	\$78
Iced Tea, 96oz house brewed green, black or peach tea	\$30
Mango Passion Fruit Refresher 12 ea, made from fresh limes, lemons and fruit pu	\$50 rees
Lemonade 12 ea, made from fresh limes, lemons and agave	\$50
Still or Sparkling Water 12 ea	\$32











Beverage Packages

Wine Bar Package \$38

per person for 2 hour event,
\$10 each additional hour

Selection of House Liquors, Draft Beers,
House Wines & Non-Alcoholic Beverages
House vodka
House gin, House rum
House bourbon whiskey, House tequila
Canyon Road Chardonney
Frontera Cabernet Merlot
Cricova Sparkling Wine

Beer & Wine Package \$28

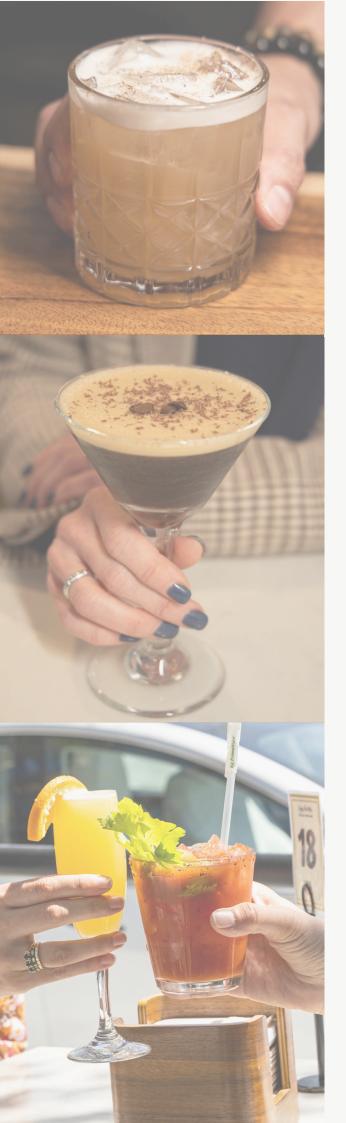
per person for 2 hour event, \$10 each additional hour Beers, House Wines & Non-Alcoholic Beverages Canyon Road Chardonney Frontera Cabernet Merlot Cricova Sparkling

Top Shelf Bar Package \$50

per person for 2 hour event, \$14 each additional hour

Selection of Top Shelf Liquors, Draft Beers,
House Wines & Non-Alcoholic Beverages
Grey Goose vodka
Hendrick's or Tegamoure gin, Zacapa 23yo rum
Knob Creek bourbon whiskey
Patron Silver tequila
Canyon Road Chardonney
Frontera Cabernet Merlot
Cricova Sparkling Wine





Wine Enhancement \$5

Per person for 2 hour event, \$2 each additional hour

Add-on to any bar package option

Fault Line Sauvignon Blanc
Vinum Chardonney
Pine Ridge Chenin Blanc
ROSÉ Villa Wolf, Germany
Bellafina Prosecco
Smith & Hook Cabernet
PINOT NOIR Dante, CA
MERLOT Ancient Peaks, CA

Brunch Package, \$24

Per person for 2 hour event, \$12 each additional hour Selection of Brunch Cocktails, House Wines & Non-Alcoholic Beverages

Mimosa
Bloody Mary
Sangria
Canyon Road Chardonney
Frontera Cabernet Merlot
Cricova Brut
*available all day Sun and until 4pm Mon-Sat

Soda Package \$12

Per person, 2 hours Non-Alcoholic Beverages, Juices, Coffee, Tea

Cash Bar

Guests purchase their own
beverages
difference in the minimum spend
covered by the host

Event Details

Gratuity & taxes

- Gratuity is 18% and it's added to the final bill the day of the event.
- A 3% surcharge applies to credit card payments to help cover processing fees. Debit cards, cash, checks are welcome with no fee!
- All food & beverage items are subject to a 6% Maryland Sales Tax. All alcoholic beverages are subject to a 9% Alcohol Tax.
- All food & beverage items are subject to a 4% administrative fee (this fee covers the direct costs of planning your event).
- Food & Beverage Minimums do not include Maryland Sales or Alcohol Tax, gratuity or additional fees.
- A valid Maryland State Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.

Deposits & Payment

- Prices are subject to change. Please consult with your event manager upon booking.
- A non-refundable/non-transferable deposit is due upon booking. Deposit will be applied to the final bill. Events are not confirmed until the deposit is received.
- Deposits are equal to 50% of Food & Beverage minimum.
- Final payment is due at the conclusion of the event.
- Payment options restricted to maximum of 6 Credit Cards split in 6 even ways.

Cancellations

- Cancellations two (2) weeks prior to event date are subject to 100% of estimated contract cost, except in the case of Force Majeure.
- Force Majeure clause included with booking form.

Guest Count

- A final guest count is due by noon, three business days prior to the event date and is not subject to reduction.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

Special services

 Should you desire entertainment, photography, florals, or other specialty services, your Event Manager would be delighted to assist with referrals and recommendations of our vendor partners.

Space Timelines

- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Manager to facilitate a successful event.

Menu Selection

- For Plated Meals with more than one entree selection:
- For groups of 50 or more, we require exact entree counts one week prior to the event date. The host is responsible for providing place cards that indicate individual entree selection for each guest.
- A Bar & Beverage package is required for the full length of the event and will be confirmed in advance on your Event Order.
- Food pricing is subject to change until menu selections are confirmed.
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.
 - Food Allergies and Dietary Restrictions We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any food allergies and/or dietary restrictions with your event manager.
 - Food or beverage may not be brought on or off premise without written permission of the event department.



Mothing brings people together like good food

