



# Group packages

**& CATERING MENU**

# 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 for group events and also offers catering services. Our event staff will work with you to create an outstanding and unforgettable experience for your guests.

We offer several space 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

## **KENTLANDS**

121 MARKET ST,  
GAITHERSBURG

## **KENSINGTON**

10516 CONNECTICUT AVE,  
KENSINGTON

## **SILVER SPRING**

1010 WAYNE AVE  
SILVER SPRING

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# SPACE RESERVATIONS

## **Group reservation**

**For parties 15-22 people**

**Restaurant open for walk-ins and other reservations**

Minimum spend of \$500 + rent free for 2h  
after 2h rate \$350/h

## **Space Rental**

**For parties 22-50 people**

- **Section Buyout**

**Restaurant open for walk-ins and other reservations**

Food & beverage packages per person + hourly rent \$350/h or minimum spend of \$1000 + hourly rent \$450/h

- **Full Buyout**

**Restaurant closed for walk-ins and other reservations**

**50 - 120 guests**

Food & beverage packages per person + hourly rent \$1200/h







Minimum 22 people order for packages,  
Drip Coffee & Hot Tea included in the packages

**Continental Buffet \$25/person**

Strawberry Chia Parfaits or/and Oat Chia Bowls ✓

Bagels w/ cream cheese

Assorted Pastries

Seasonal Fruits ✓

**Classic Buffet \$29/person**

Scrambled/Fried Eggs

Bacon, Sausages, Ham, Crab Cake +\$3 (pick 2)

Home Fries


Assorted Pastries

Seasonal Fruit ✓



# Breakfast Buffet





each platter serves 10-12

# Breakfast Platters

**Avocado Toast halves, \$72**

add gravlax salmon, \$26

add hard-boiled egg, \$13

**Morning Sandwich halves, \$70**

choice of ham, bacon, sausage, salmon  
cake +\$12

**Quiche, \$50**

full quiche 8-12 pieces, seasonal flavor

**LOX Bagels, \$80**

**Crepes, \$70**

choice of banana & nutella or fresh  
berry compo

**Pancakes, \$75**

milk w/ maple syrup and butter  
blueberry w/ blueberry compote and  
maple syrup  
granola & banana w/ maple syrup

**Oat Chia Bowl v gf, \$45**

**Strawberry Chia Parfait, \$96**

**Bagels w/ cream cheese, \$54**

**Home Fries, \$30**

**Mixed Fruit Bowl, \$40**

**Eggs, \$20**

choice fried, scrambled or hard-boiled

**Pastry Basket, \$48**

assortment of rotating pastries from our  
bakery

**Orange Juices, \$78**

freshly squeezed

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





# LUNCH

Available all-day Sunday and  
until 3pm Monday-Saturday  
all plates are light fare for 10-12 people

## **Sandwich Platter, \$80**

Pastrami Reuben  
Turkey B.L.T.  
Tuna Avocado  
Chicken Bahn Mi

## **Soup\*, \$70**

Butternut Squash soup

\*Other seasonal soups available  
per request

## **Salad, \$50**

Mediterranean Panzanella  
Roasted Beet Salad  
Caesar

add chicken \$40

add steak \$70

add salmon \$80

add tofu \$45

add shrimp \$80

## **Taco Platter, \$70**

chicken  
carnitas pork  
tofu  
fish  
steak

## **Margherita Flatbread, \$65**

## **Truffle Parmesan**

## **Flatbread, \$84**

## **Loaded Chicken BBQ**

## **Flatbread, \$72**

## **Mini Empanadas Fritas**

## **Platter, \$60**

veggie  
beef  
chicken

## **Mini Arepas Platter, \$99**

Chicken Avo  
Carne Asada  
pulled pork

## **Pupusa Platter, \$50**

chicken or bean

seasonal soup & half sandwich  
\$120

\* two flavors per order



# Plated Menu

## Starters

**Empanadas** beef, chicken or veggie

**Flatbreads** margherita or BBQ chicken  
corn

**Hummus plate**

**Chicken wings**

**Goat cheese croquettes**

## Entrees

**served with two sides**

### TOP SIRLOIN STEAK

8oz steak with herb butter, and red wine  
sauce

### RIBEYE STEAK

12 oz grilled rib eye with herb butter w/  
red wine sauce

### ROCKFISH OR SALMON

with scampi sauce

### HALF CHICKEN

## Sides

**Mash potato**

**Truffle mushroom risotto**

**Blister Brussel sprouts**

**Truffle fries**

**House salad**

**French Fries**

## Desserts

**Tiramisu**

**Key Lime**

**Pie**

**Cookies**

**Pastry**

**basket**

**Cheesecake**

**Macarons**

**Brownies**

**Custom order available**

## Available all day

Prices starting at:

Adult \$52

Child (5-12yo) \$40

includes 1 starters, 1 entree,  
2 sides, 1 dessert

Additional options available,  
please inquire about custom  
menus and pricing









# Platters

serves 10-12

## **Empanadas mini, \$60**

**beef** poblano peppers, eggs, olives, potatoes

**chicken** beans, green peppers, corn, cheese

**veggie** beans, mushrooms, poblano peppers,  
mozzarella, herbs

## **Sriracha wings, \$30**

**Charcuterie board**, speciality selection of cheeses  
& meats

cheeses only, \$60

meats only, \$65

cheeses & meats, \$65

## **Veggie basket, \$25**

**Spinach & Goat cheese croquettes, \$30**

**Hummus cups, \$45**

with pita rusks and fresh vegetables

**Margherita Flatbread, \$65**

**Truffle Parmesan Flatbread, \$84**

**Loaded Chicken BBQ Flatbread, \$72**

## **Salad, \$50**

Mediterranean Panzanella

Orange Roasted Beet Salad

Caesar







# Beverage Packages







# BEVERAGES MENU

## **Wine Bar Package \$34**

per person for 2 hour event,

\$10 each additional hour

Selection of House Liquors, Draft Beers,  
House Wines & Non-Alcoholic Beverages

Bowman's vodka

Bowman's gin

Aristocrat rum

Rebell Yell bourbon whiskey

Montezuma tequila

Canyon Road Chardonney

Frontera Cabernet Merlot

Cricova Sparkling Wine

## **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

Beverage

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

## **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

Beverage

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

## **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





# BEVERAGES

## MENU

### **Brunch Package \$24**

*Per person for 2 hour event, \$10 each  
additional hour*

*Selection of Brunch Cocktails, House  
Wines & Non-Alcoholic Beverages*

Mimosa

Bloody Mary

Sangria

Canyon Road Chardonnay

Frontera Cabernet Merlot

Cricova Brut

*\*available all day Sun and until 4pm  
Mon-Sat*

### **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 Chardonnay

Pine Ridge Chenin Blanc

Broadbent Rose

Bellafina Prosecco

Smith & Hook Cabernet

Santa Barbara Pinot Noir

Hahn Merlot

### **Soda Package \$12**

*Per person, 2 hours*

*Non-Alcoholic Beverages, Juices,  
Coffee, Tea*

### **Cash Bar**

*Guests purchase their own  
beverages*

*Additional charge for 50+ guests,  
per 50 guests, \$125*



# Event Details

## Gratuities & taxes

- Gratuity is 18% and it's added to the final bill the day of the event.
- 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.  
Billing/invoicing is not available.

## 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.



Nothing  
brings  
people  
together  
like good  
food

