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A unique setting for every event

Events at Redwood
Redwood is Bethesda’s premier private event location. We offer a variety of packages that make us the perfect location for private, political, corporate, fundraising and media events as well as social celebrations such as birthday parties, weddings, Bar and Bat Mitzvah’s and confirmations.

Redwood’s menu features wood-grilled meats and seafood, seasonal produce, a collection of local artisanal cheeses, house-made charcuterie and wood oven pizzas and flatbreads. We feature a full bar with an international wine list and a wide selection of craft beers and spirits.

Intimate Dinners and Cocktails
Redwood offers various private and semi-private spaces to accommodate personal, business, and social events on a smaller scale. Our Napa Lounge and private dining room are specifically tailored to parties of up to 45 guests.

Large Scale Events
Whether you host your event in one of our dining rooms, our bar or Napa Lounge or reserve the use of our entire restaurant we can cater to the needs of your event. In all, Redwood can accommodate up to 350 guests and has hosted numerous weddings, Bar and Bat Mitzvah’s and holiday parties.

Unique and Custom Events
Looking for a truly creative option? Redwood has an expert wine staff and professional chefs at your disposal, and we look forward to creating a private wine or spirit tasting, or a unique chef’s tasting menu for your event. We also cater off-site events.

Event Space Minimums

Minimums vary by space, time and the day of the week. All minimums are based on a 2.5-hour event time (4 hours for full buyouts) though we are usually able to accommodate extension requests. We look forward to working with you to find out which of Redwood’s private event spaces will best suit your event.

Please contact Lorene Mainguy at lorene@redwoodbethesda.com for date-specific pricing and minimums.

Private Dining Room
Dinner $600 - $2,200
Lunch & Brunch $400 - $850

Napa Lounge
Dinner/Cocktail $500 - $1,400
Lunch and Brunch $300 - $750

Redwood Bar
Dinner/Cocktail $1,850 - $6,000
Lunch & Brunch $600 - $2,000

Dining Room One or Two
Dinner $2,000 - $6,500
Lunch & Brunch $1,000 - $3,500

Redwood Restaurant
Dinner $7,500 - $23,000
Lunch & Brunch $2,200 - $11,000

Seasonal/Outdoor
Please inquire with event manager.
Event Space Descriptions

**Private Dining Room**
Our private dining room can accommodate up to 25 seated or 40 standing guests. It offers a gas fireplace, separate music and lighting controls and a private bar. With stylish glass sliding doors this room has the option of complete privacy. With a low ambient noise level, this is Redwood’s most intimate space for smaller events. The private dining room can be expanded by opening the glass sliding doors that separate it from dining room 2 for increased capacity.

**Napa Lounge**
Redwood’s Napa lounge offers guests semi-private and dedicated event space that shares the ambiance of the neighboring bar and dining rooms. Perfect for social cocktail parties or seated meals, corporate happy hours, registration events and fundraisers. The Napa lounge can accommodate up to 36 seated or 45 standing guests.

**Dining Room 2**
Dining Room 2 is an elegant semi-private space that can accommodate up to 65 seated or 100 standing guests. We recommend that this space be combined with our private dining room to expand guest capacity and add the convenience of a private bar. Dining room 2 offers the spaciousness of 20-foot ceilings and dramatic windows that open to Bethesda Lane Promenade.

**Redwood Bar**
The bar is a modern space that can accommodate up to 125 guests for a cocktail event. 14-foot ceilings, dramatic windows looking out to Bethesda Lane, a 24-foot marble wine bar and reclaimed wood high top seating allow for a sleek, club-like setting. The bar is the perfect space for cocktail receptions and can easily transform for live music and dancing. The Napa lounge can be added to the bar to increase capacity to 175 guests.

**Redwood Restaurant**
With over 5,500 square feet of event space, two bars, a cocktail lounge and open outdoor space on Bethesda Lane, Redwood restaurant is suited for large events of up to 400 guests.
Event Spaces

Area Map

Redwood Restaurant and Bar
7121 Bethesda Lane
Bethesda, Maryland 20814
(301) 656-5515
Private Breakfast and Brunch

All breakfast events include fresh juices, filtered water, iced tea, soft drinks, coffee and tea

**BUSINESS BUFFET ($15pp)**
- Breakfast Pastries and Breads
- Fresh Fruit
- Yogurt
- Granola

**PREMIUM BUFFET ($22pp)**
- Breakfast Pastries and Breads
- Fresh Fruit
- Yogurt
- Granola
- Scrambled Eggs
- Cheddar Scrambled Eggs
- Home Fries

Choose One:
- Bacon
- Sausage
- Corned Beef Hash

**REDWOOD BUFFET ($35pp)**
- Breakfast Pastries and Breads
- Fresh Fruit
- Yogurt
- Granola
- Scrambled Eggs
- Cheddar Scrambled Eggs
- Home Fries
- Bagels and Cream Cheese

Choose Two:
- Bacon
- Sausage
- Corned Beef Hash
- French Toast
- Pancakes
- Seasonal Frittata
- Smoked Salmon Platter
- Classic Benedict

**Expanded Beverage Selection**
- Bottomless Mimosas ($15pp)
- Bottomless Mimosas and Bloody Marys ($20pp)

**Chef’s Omelet Bar**
$10pp + $50 per Chef*  
*1 Chef per 20 guests recommended

**PLATED BREAKFAST ($21pp)**

*On the Table: Fresh Fruit, Breakfast Pastries and Breads*

**Entrée (choose 2, orders taken upon seating)**
- Cheddar Scrambled Eggs and Home Fries
- Poached Eggs and Home Fries
- French Toast
- Pancakes
- Seasonal Frittata
- Bagel, Cream Cheese and Smoked Salmon
- Classic Benedict

**Add:**
- Yogurt and Granola ($3pp)
- Bacon ($3pp)
- Sausage ($3pp)
- Corned Beef Hash ($4pp)
Private Lunches

All lunch events include filtered water, iced tea, soft drinks, coffee and tea.

**BUSINESS LUNCH** ($21pp)

- **First Course (choose 1)**
  - Daily Soup
  - Market Lettuce Salad
  - Caesar Salad
  - Black Eyed Pea Hummus
  - Beet and Goat Cheese Salad (+$3)
  - Yellowfin Tuna Tartare (+$5)

- **Entrée (choose 2)**
  - Smoked Turkey Sandwich
    - Arugula, Brie, Apple, Horseradish, mayonnaise, pumpernickel
  - Pesto Pasta
    - Roasted Peppers, Arugula
  - Squash Blossom Risotto,
    - Peas, Fresh Thyme, parmesan
  - Bibb Wedge Salad
    - Bibb Lettuce, Applewood Bacon, Cherry Tomatoes, House-Made Blue Cheese Dressing
  - Grilled Cheese Sandwich
    - Cheddar, Swiss, American, Bacon, Tomato, Brioche

**PREMIUM LUNCH** ($30pp)

- **First Course (choose 2)**
  - Daily Soup
  - Market Lettuce Salad
  - Caesar Salad
  - Black Eyed Pea Hummus
  - Beet and Goat Cheese Salad (+$3)
  - Yellowfin Tuna Tartare (+$5)

- **Entrée (choose 2)**
  - Smoked Turkey Sandwich
    - Arugula, Brie, Apple, Horseradish, mayonnaise, pumpernickel
  - Pesto Pasta
    - Roasted Peppers, Arugula
  - Squash Blossom Risotto,
    - Peas, Fresh Thyme, parmesan
  - Bibb Wedge Salad
    - Bibb Lettuce, Applewood Bacon, Cherry Tomatoes, House-Made Blue Cheese Dressing
  - Grilled Cheese Sandwich
    - Cheddar, Swiss, American, Bacon, Tomato, Brioche

**REDWOOD LUNCH** ($49pp)

- **First Course (choose 2)**
  - Daily Soup
  - Market Lettuce Salad
  - Caesar Salad
  - Black Eyed Pea Hummus
  - Beet and Goat Cheese Salad (+$3)
  - Yellowfin Tuna Tartare (+$5)

- **Entrée (choose 2)**
  - Pesto Pasta
    - Roasted Peppers, Arugula
  - Squash Blossom Risotto,
    - Peas, Fresh Thyme, parmesan
  - Rotisserie Cornish Game Hen,
    - Seasonal Accompaniments
  - Bibb Wedge Salad
    - Bibb Lettuce, Applewood Bacon, Cherry Tomatoes, House-Made Blue Cheese Dressing
  - Grilled Cheese Sandwich
    - Cheddar, Swiss, American, Bacon, Tomato, Brioche

- **Dessert (choose 2)**
  - Chef’s Chocolate Dessert
  - Chef’s Fruit Dessert
  - Redwood Cheesecake
  - Fresh Fruit Plate and Sorbet (+$3 Nov-March)
  - Artisanal Cheese Plate (+$5pp)

- **Dessert (choose 2)**
  - Chef’s Chocolate Dessert
  - Chef’s Fruit Dessert
  - Redwood Cheesecake
  - Fresh Fruit Plate and Sorbet (+$3 Nov-March)
  - Artisanal Cheese Plate (+$5pp)

*Additional option can be added for $3 per guest per additional menu option. All menus can be served as a buffet for an increase of $3pp.
Private Dinners

All dinner events include filtered water, iced tea, soft drinks, coffee and tea.

**CHEF’S TASTING MENU** ($85+pp)
Our Executive Chef will create a five-course tasting menu customized for your dinner event.
(Available Sunday through Thursday)

**3-COURSE SEATED DINNERS** ($40pp to $70pp)
Please use the options below to customize your private dinner menu. Orders will be taken upon seating unless otherwise specified. Price is determined by the highest-priced entree. Please pre-select 2 appetizers, 2 entrees, 2 sides and 2 desserts. Pricing is based on each entree being served with the same sides.

First Course (choose 2)
- Daily Soup
- Market Lettuce Salad
- Caesar Salad
- Black Eyed Pea Hummus
- Farm Beet and Goat Cheese Salad (+$3)
- Yellowfin Tuna Tartare (+$5)

Entrée (choose 2)*
- Pesto Pasta with Roasted Peppers, Arugula and Parmesan (no side choices) ($40)
- Squash Blossom Risotto, Peas, Fresh Thyme, Parmesan ($42.00)
- Pan Roasted Bronzini ($46)
- Rotisserie Cornish Game Hen ($50)
- Duroc Pork Loin Chop ($52)
- Sauteed Jumbo Shrimp ($54)
- Pan Seared Atlantic Salmon ($57)
- Wood-Grilled New York Strip ($64)
- Pan Seared Chilean Sea Bass ($64)
- Oven Roasted Wild Alaskan Halibut ($64 available May-October)
- Hudson Valley Moulard Duck Breast ($68)
- Wood-Grilled Creekstone Filet Mignon ($70)
- Wood-Grilled Ribeye Steak ($70)

*We are always happy to have a vegetarian entree available on request at no additional charge.

Sides and Vegetables (choose 2)
- Chef’s Seasonal Side Choices (Your entrees will be paired with the chef’s choice of the best seasonal sides the day of your event. No other side choice needed)
- Roasted Garlic Mashed Potatoes
- Wild Rice
- Hand-Cut French Fries
- Macaroni and Cheese
- Roasted Potatoes
- Roasted Zucchini and Squash
- Asparagus
- Sauteed Spinach
- Oven Roasted Brussels Sprouts
- Fried Brussels Sprouts

Dessert (choose 2)
- Chef’s Chocolate Dessert
- Chef’s Fruit Dessert
- Redwood Cheesecake
- Fresh Fruit Plate and Sorbet (+$3 Nov-March)
- Artisanal Cheese Plate (+$5pp)

Menu Customizations and Options
- Additional Menu Options (+3 per option beyond 2)
- Different Sides with Entrees (+3 per additional side)
- 2nd Appetizer Course (+9pp)
- Artisanal Cheese Course (3 selections, +11pp)
- Artisanal Charcuterie Course (3 selections, +11pp)

Buffet Dinners and Weekend Nights
- 3-course dinners may be served as a buffet for an additional $4pp. (Parties larger than 25 guests on Friday, Saturday and Holiday nights must choose this option, except in the case of full buyouts)

Special Requests and Kid’s Menus
Please inquire with event manager for availability and pricing, we are always happy to work with you to customize your event.

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# Private Cocktail Events

## Premium Canapes ($6 per order)
- **Saffron and Chorizo Arancini (3)**
  - Roasted Garlic and Herb Aioli
- **Seasonal Soup Shots (3)**
- **Wood Oven Flatbread (1)**
  - Olive Tapenade, Sauce Romesco
- **Crispy Calamari (4)**
  - Roasted Garlic and Herb Aioli
- **Crispy Macaroni and Cheese Bites (3)**
- **Beef and Goat Cheese Tart (3)**
  - Vincotto Sauce
- **Spanakopita (3)**
  - Spinach and Feta in Phyllo Pastry
- **Wild Mushroom Risotto Cakes (3)**
  - Seasonal Jam GF
- **Reuben Spring Rolls (3)**
  - 1000 Island Dipping Sauce
- **Grilled Chicken Skewers (3)**
  - Chipotle BBQ or Sweet and Sour Pineapple Dipping Sauce GF
- **Wonton Pork Crescents (3)**
  - Thai Dipping Sauce
- **Franks in a Blanket (3)**
  - All-Beef Hot Dogs in Puff Pastry
- **Vanilla Almond Strawberries (3)**
  - GF
- **Mini Lemon Cheesecakes (3)**
  - Almonds, Vanilla Creme Fraiche

## Redwood Canapes ($8 per order)
- **Sesame Salmon Skewers (3)**
  - Sweet and Tangy Soy Sauce GF
- **Blackened Beef Crostini (2)**
  - Garlic Aioli
- **Yellowfin Tuna Tartare (3)**
  - Cucumber, Tamari GF
- **Cocktail Shrimp (3)**
  - Cocktail Sauce GF
- **Beef Tartare (2)**
  - Served on Crostini, Mustard
- **Crab Cake Sliders (2)**
  - Remoulade, Pickled Red Onion
- **White Bean and Wild Mushroom Sliders (2)**
  - Pesto Arugula
- **Cilantro Spiced Beef Sliders (2)**
  - Stuffed with goat cheese, Tzatziki
- **Crispy Chicken Sliders (2)**
  - Parmesan, Basil Tomato Sauce
- **Crispy Pork Belly Tostadas (3)**
  - BBQ Cabbage, Avocado Cream
- **Griddled Ham and Cheese Sandwiches (3)**
  - Honey Mustard
- **BBQ Shrimp Skewers (3)**
  - GF
- **Mini Chocolate Pudding (3)**
  - Creme Anglaise, Whipped Cream

## Artisanal Platters
- **Crudites Platter**
  - Small Platter $50 (serves 20)
  - Large Platter $100 (serves 40)
- **Artisanal Charcuterie Platter**
  - Small Platter $200 (serves 20)
  - Large Platter $400 (serves 40)
- **Artisanal Cheese Platter**
  - Small Platter $200 (serves 20)
  - Large Platter $400 (serves 40)
- **Assorted Pastries and Desserts**
  - Small Platter $75 (serves 20)
  - Large Platter $150 (serves 40)

## WOOD OVEN PIZZAS
*Pizzas are 8 inches and are priced individually*
- **Margherita $12**
  - Tomato, Basil, Fresh Mozzarella
- **Wild Roasted Mushroom $14**
  - Tomato, Fontina
- **BBQ Chicken $14**
  - Jalapeno, Cilantro, Red Onion
- **Redwood $15**
  - Romesco Sauce, Chicken, Marinated Beef, Caramelized Onion, Basil

*Canapes, platters and pizzas are served buffet-style. Please inquire about additional staffing charges for passed canapes. The number of pieces per order is listed in parentheses. The minimum order for any particular canape is half the number of expected event guests. GF indicates a Gluten-free item.*
Beverage Options and Cakes

CONSUMPTION BAR
You can allow either all or a limited selection of our options to be available to guests and you will be billed based on consumption. For events of 50 guests or more there is a bartender fee of $3pp with this option.

CASH BAR
Cash bar is available for $100 + $3pp. This option allows your guests to pay for their own drinks.

BEER AND WINE PACKAGE
$25pp*
House Beers, Red and White Wines

HOUSE BAR PACKAGE
$34pp*
House Beers, House Spirits
House Red and White Wines
(Smirnoff, Gordon’s, Castillo, Sauza Gold, Jim Beam Canadian Club, Dewars)

PREMIUM BAR PACKAGE
$44pp*
House Beers, Premium Spirits
Tier 2 Red and White Wines
(Absolut, Tanqueray, Bacardi, Sauza Hornitos, Maker’s Mark, Chivas)

TOP SHELF BAR PACKAGE
$53pp*
House Beers, Top Shelf Spirits
Tier 2 Red and White Wines
(Grey Goose, Hendricks, Captain Morgan/ Goslings, Don Julio, Woodford Reserve, Crown Royal, Johnny Walker Black)

*All pricing for beverage and bar packages is based on a 2.5-hour event time and can be extended at pro-rated amount. Beverage Packages include non-alcoholic beverages

WINE CUSTOMIZATIONS
Please use these options to upgrade the wines served with your beverage package. Please note specific wines are subject to availability. Please inquire about specific wines for the date of your event.

House Wines:
Protocolo Macabeo
Entrada Malbec

Tier 2 Wines (+$6pp):
White (choose 1):
Montefresco Pinot Grigio or Le Perd
Son Pain Muscadet
Red (choose 1):
Santa Julia Organic Malbec or Pingao Tempranillo

Tier 3 Wines (+$9pp):
White (choose 1):
Pikes Riesling or Byron ‘Nielsen’ Chardonnay
Red (choose 1):
Tortoise Creek ‘Mission Grove’ Pinot Noir or Dos Fincas Cabernet Sauvignon & Malbec

Tier 4 Wines (+$15pp):
White (choose 1):
Spy Valley Sauvignon Blanc or Worthy Chardonnay
Red (choose 1):
Baileyana Pinot Noir or True Myth Cabernet Sauvignon

Sparkling Wine or Champagne:
(to be added to a beverage package)
Sparkling Wine: (+$5pp)
Premium Sparkling Wine: (+$10pp)
Champagne: (+$21pp)

WINE PAIRINGS
Our team is happy to customize wine pairings for your specific menu and event. Please inquire with our event manager for event specific pricing.

TASTINGS AND CLASSES
Our staff will be happy to plan a custom tasting or class for you and your guests. Please inquire with the event manager regarding specific requests and pricing.

CUSTOM CAKES AND CUPCAKES
Cake Flavor:
Chocolate, Carrot, Coconut, Vanilla, Red Velvet

Buttercream Icing Flavor:
Chocolate, Vanilla, Cream Cheese, Whipped Cream

Pricing:
10-Inch Round Cake (serves 12): $85
Half-Sheet Tray Cake (serves 50): $125
Sheet Tray Cake (serves 100): $250
Cupcakes: $3 each
(minimum of 10 days advance notice required for cake or cupcake orders. Minimum order for cupcakes is 50)
Event Request Form

Use this form, combined with any appropriate pages from this event kit, to request an event by faxing to (301) 560-4969 or email lorene@redwoodbethesda.com. Once received, a contract will be emailed to you if your requested date is available.

Name of Event Organizer: ______________________________   Company/Firm: ______________________________

Organizer Email Address: ______________________________    Organizer Phone: ______________________________

Event Date:  ________________________________
Event Time:  _______________________________

Event Space Requested:  _______________________________

Estimated Number of Guests: _______________________________

Type of event (Cocktail Event, Seated Meal, Seated Meal following Cocktail Reception, Tasting or Class, etc.):
____________________________________________________________________________________________________________
____________________________________________________________________________________________________________

Additional Information (Overall or per-guest budget, special requests or needs):
____________________________________________________________________________________________________________
____________________________________________________________________________________________________________

Redwood Private Event Policies

• Reservations are not final until a confirmation, in writing or email, has been sent from Redwood Restaurant.
• Events cancelled or moved less than 30 days prior to the event date will forfeit the full 25% deposit.
• Events cancelled or moved less than 7 days prior to the event date will be charged 50% of the event estimate.
• Events cancelled or moved on the event date will be charged the full event estimate.
• All cancellations or date changes must be received by email, fax, or certified mail at least 30 days before the confirmed event date to avoid cancellation fees.
• A final guest count is requested no later than 72 hours before the event.
• Significant increases in guest count within 72 hours may result in additional charges of 20% per new guest.
• A decrease in guest count within 72 hours will still be subject to the final guest count.
• State tax of 6%, alcohol tax of 9% and a 22% service charge will be applied to all private events.
• Service charge include event planning and coordination, hourly staff compensation and other costs associated with providing space for your event.

I understand and agree to the above policies.

____________________________________________
Authorized Signature & Date
Frequently Asked Questions

Additional Private Event Information

Q: What kind of environment and service can I expect at Redwood?
A: Redwood is a casual, upscale restaurant. Servers are attentive and well educated in the food and beverages at Redwood. Private events lean towards fine dining service in a more casual environment. Guests are comfortable in both jeans and suits.

Q: How are your prices determined?
A: Redwood’s prices are competitive with other area and national event spaces, and reflect the following considerations:
   • Unlike many restaurants, Redwood does not charge a “space” or “room” fee.
   • Our per-head price reflects our extensive experience with how much food and beverage the average party is likely to consume during the event period.
   • Redwood does not include professional or party planning charges. Instead, we charge a straight 22% service fee that covers staff requirements that go into the preparation, setting up, serving, and cleaning of your event.

Q: How do I reserve space?
A: You can confirm the availability of a date by emailing Noah Corwin at noah@redwoodbethesda.com. If the date is available, space is considered reserved once a signed contract has been faxed or emailed back.

Q: I need valet parking, can you offer that to me?
A: Yes, please contact our event manager for date and vehicle-specific rates.

Q: How long will my event last?
A: Event pricing is based on a 2.5 hour event time (4 hours for a full buyout). Events may be extended at an additional cost or addition to food and beverage minimum.

Q: Can I reserve the entire restaurant for my event?
A: Yes, you can reserve the entire restaurant. This give you use of our entire facility for your event.

Q: Does Redwood provide audio-visual equipment for my event?
A: We have limited audio-visual equipment at the restaurant but we work closely with a local vendor and are happy to provide a quote for your event needs and coordinate delivery and set-up of equipment.

Q: I don’t really need private space, I just want to make sure there is some space for a small group to gather. What can Redwood offer me?
A: Our bar is available to all guests on a first come-first serve basis. Our dining room is available to both walk ins and reservations. Please let us know if you are looking for space for your group and we will do our best to help you.

Q: Is your private event space accessible for those with wheelchairs or disabilities?
A: Yes, Redwood’s facilities are fully wheelchair accessible with the exception of the Napa lounge when used at full capacity.