

A decorative border of celestial symbols surrounds the central text. The symbols include stars, wavy lines, suns, and moons, arranged in a grid-like pattern. The central text is in a handwritten-style font.

croix

PRIVATE EVENTS

Group dinners, receptions and buyouts on the roof

CAMBRIA HOTEL WASHINGTON DC NAVY YARD RIVERFRONT



CROIX & CROIX VERANDA



One roof. Two rooms. The Capitol in view.

Croix is a modern Caribbean restaurant on the roof of the Cambria Navy Yard, with a focus on Crucian cuisine, the food of St. Croix: cassava, coconut, green seasoning, scotch bonnet, and a bar rooted in the island's bush teas and rum. Croix Veranda is the open-air terrace beside it, with lounge seating, its own bars, a frozen machine, and a program of DJs and live music from first light to last call.

Both rooms host private events. A seated dinner for twelve, a cocktail reception for eighty, or the whole roof for the night. The food is our dining menu, served family style or passed, plus a short list of dishes made only for events.





WAYS TO GATHER

Three ways to book the roof: a group dinner, a private event in one of the rooms, or the whole roof for the night. Sales will confirm your date, count, and space before a proposal goes out, and every event is quoted against the current menus in this package.

GROUP DINING IN CROIX

9 to 16 guests, seated in the dining room, family style.
Three prix fixe menus from 75 to 105 per person.
Beverage a la carte, by the guest or hosted by the organizer.

PRIVATE EVENTS

17 guests and up in Croix, in the Green Room with access to the outdoor Veranda, or in the Green Room on its own. Seated dinner, cocktail reception, or both. Food and beverage minimums by space and day, below. Events run two to five hours.

FOOD & BEVERAGE MINIMUMS, PRIVATE EVENTS



SPACE	MONDAY	TUESDAY TO THURSDAY	FRIDAY AND SATURDAY	SUNDAY
Croix	\$10,000	\$10,000	\$16,000	By request
Green Room, with access to the outdoor Veranda	\$6,000	\$6,000	\$10,000	By request
Green Room	By request	\$4,000	\$6,000	By request

Minimums are food and beverage before service charge and tax. All food and beverage is subject to a 24% service charge and DC sales tax.

FULL ROOF BUYOUT

Croix, the Green Room and the Veranda, closed to the public and open to your guests, up to six hours. Priced as a single food and beverage minimum that replaces the room minimums; any package or a la carte build counts toward it.

FULL ROOF	MONDAY & TUESDAY	WEDNESDAY & THURSDAY	FRIDAY & SATURDAY	SUNDAY
Food and beverage minimum	\$18,000	\$22,000	\$30,000	By request



CROIX, 9 TO 16 GUESTS



GROUP DINNERS

Family style, from the Croix dining menu. The whole table books one menu and every seat is counted. The price steps up with the number of dishes on the table. Drinks are a la carte, hosted or by the guest.

THE GATHERING

75 per person

TEN DISHES TO THE TABLE

TO START	Coconut bread, compound butter
SMALL PLATES · PICK 2	Crispy Patés · Callaloo · Saltfish Mille-Feuille · Conch Ceviche Arepa · Wings · Crispy Calamari
CASABES · PICK 2	Goat Pepperpot · Roasted Veg & Plantain · Jerk Chicken · Caribbean Beef · Herb Shrimp
LARGE PLATES · PICK 2	Charred Plantain Agnolotti · Curried Goat & Cassava Roti · Calabaza Pizza
FOR THE TABLE · PICK 2	Herb Salad · Seasoned Rice & Pigeon Peas · Island Spiced Fries · Macaroni Pie · Mixed Vegetables
DESSERT · PICK 1	Sorrel Granita · Rum-Soaked Black Cake · Coconut Cake

THE FEAST

90 per person

FIFTEEN DISHES TO THE TABLE

TO START	Coconut bread, compound butter
PICK 3 OF EACH	Small plates, casabes, large plates and for the table, from the lists above
PLUS, LARGE PLATES	Lamb Ribs · Sea Bass w/ Escovitch join the list
DESSERT · PICK 2	Sorrel Granita · Rum-Soaked Black Cake · Coconut Cake

THE CROIX TABLE

105 per person

NINETEEN DISHES TO THE TABLE

TO START	Coconut bread, compound butter
SMALL PLATES · PICK 4	From the full list
CASABES	All five Croix Casabes
LARGE PLATES · PICK 3	The full list, plus the 14oz Ribeye, island spice rub, carved for the table. Exclusive to this menu.
FOR THE TABLE · PICK 3	From the full list
DESSERT	All three: Sorrel Granita · Rum-Soaked Black Cake · Coconut Cake

Oysters by the dozen, 42, may be added to any menu. Menu selections due 72 hours out, final count 48 hours out. Vegetarian and dietary paths at every tier; tell us at booking.



COCKTAIL RECEPTIONS

The Croix dining menu, passed and displayed, plus a short list of dishes made only for events. Passed items are handed by our staff and priced per piece with a 25 piece minimum per selection. Displays and stations are priced per person on the guaranteed count. Plan four to six pieces per guest for a cocktail hour, ten to twelve with a display or station when the reception is the dinner.

CROIX CASABES

Jerk Chicken Casabe <i>pickled green mango, charcoal aioli, chicharrón</i>	6
Caribbean Beef Casabe <i>callaloo aioli, black garlic, crispy yam</i>	6
Herb Shrimp Casabe <i>grilled pineapple salsa, tamarind</i>	7
Goat Pepperpot Casabe <i>cassareep, pickled bonnet, spicy avocado</i>	7
Roasted Veg & Plantain Casabe <i>kale, smoked beet, spicy avocado</i>	5

SMALL PLATES, PASSED

Crispy Paté <i>beef and conch, mango-scotch bonnet hot sauce</i>	6
Saltfish & Johnny Cake <i>charred scallion, lime crème fraîche</i>	6
Conch Ceviche Arepa <i>passion fruit, chive, coconut arepa</i>	7
Jerk Wing <i>house jerk BBQ, lime, sea salt</i>	5
Crispy Calamari Cone <i>curry dust, scotch bonnet aioli</i>	6
Oyster, raw or chargrilled <i>Caribbean mignonette, or green seasoning butter</i>	4 / 5
Johnny Cake <i>whipped guava butter, sea salt</i>	4
Calabaza Pizza Square <i>pepper jelly, red onion, aged cheese</i>	5





EVENTS ONLY, PASSED

Made for private events. You will not find these on the dining menu.

Conch Fritters <i>Crucian conch fritters, tamarind-lime dip</i>	6
Coconut Shrimp <i>guava-scotch bonnet dip</i>	7
Callaloo & Crab Cup <i>lump crab, crisp casabe cup, pimento-smoked coconut oil</i>	8
Goat & Rice Cup <i>island goat stew over rice and pigeon peas, served warm</i>	6
Lobster Tostón <i>spiny lobster, lime, green seasoning, fried plantain, spicy avocado</i>	10

LARGE PLATES, PASSED

Croix Wagyu Slider <i>green seasoning aioli, pepper jelly, plantain</i>	8
Curried Goat & Roti Bite <i>Madras curry, cassava roti</i>	8
Sea Bass Escovitch Bite <i>escovitch pickle, sorrel sauce</i>	9
Lamb Rib <i>Caribbean marinade, warm spice, pepper sauce</i>	9

SWEET, PASSED

Sorrel Granita Shot <i>hibiscus-ginger ice, lime, mint</i>	4
Rum-Soaked Black Cake Bite <i>sorrel whipped cream</i>	5
Coconut Cake Bite <i>rum caramel, passion fruit gel</i>	5
Guavaberry Rum Tart <i>events only. guavaberry rum custard, toasted coconut</i>	5





DISPLAYS, PER PERSON

Croix Bread Board <i>coconut bread, johnny cakes, two butters</i>	8
Snacks & Olives <i>jerk cashews, coconut, plantain chips, marinated olives</i>	6
Fruit Medley <i>seasonal tropical fruit</i>	7
Casabe Board <i>chef's selection of three casabes, cut for the table</i>	16
Raw Bar <i>oysters on crushed ice, shrimp cocktail, scotch bonnet cocktail sauce</i>	24
For the Table Station <i>rice and peas, macaroni pie, mixed vegetables, herb salad</i>	14
Dessert Display <i>black cake, coconut cake, sorrel granita</i>	10

LIVE STATIONS, EVENTS ONLY

Roti Station <i>cassava roti built to order: curried goat, jerk chicken, or channa</i>	22
Whole Fish Escovitch <i>whole snapper, carved, escovitch and sorrel, johnny cakes</i>	20
Island Carving Station <i>island-spice prime rib, compound butter, cabbage, coconut bread</i>	26

Per person. One cook per station, included. Stations may be added to The Rooftop and The Croix, or to any booked event.

RECEPTION PACKAGES

Per person, two hour reception, 20 guest minimum. Additional hours at 40% of the package rate per person per hour.

THE VERANDA

55 per person

ABOUT SIX PIECES PER GUEST

PASSED • PICK 5	From the Casabes, Small Plates and Sweet lists
DISPLAY • PICK 1	Bread Board • Snacks & Olives • Fruit Medley
BEST FOR	A cocktail hour, or a standing party with dinner elsewhere

THE ROOFTOP

70 per person

ABOUT NINE PIECES PER GUEST

PASSED • PICK 7	Full list open, including Large Plates and Events Only
DISPLAYS • PICK 2	Including the Casabe Board or For the Table Station
ADD	Live stations at the per person rate
BEST FOR	The reception that stands in for dinner

THE CROIX

90 per person

ABOUT TWELVE PIECES PER GUEST

PASSED • PICK 9	From the full list
DISPLAYS • PICK 3	Including the Raw Bar and the Dessert Display
LIVE STATION • 1	Roti or Whole Fish included • Carving Station at a supplement of 6
BEST FOR	The full room on a tray

croix VERANDA



OPEN BAR PACKAGES

Two hour minimum. Priced per person, per hour. Each tier includes the one before it.

CROIX BAR

38 per person / per hour

FULL ACCESS TO WINE, BEER AND THE SLUSHY MACHINE

Reaburn Chardonnay, Patio Pounder Vinho Verde, Origin Pinot Noir, La Fête Rosé, Segura Viudas Cava, Chandon Brut, Chandon Rosé, Bohemia, Port City IPA, Red Stripe, Heineken 0.0

CROIX COCKTAIL

52 per person / per hour

EVERYTHING IN CROIX BAR, PLUS THE CLASSICS

Old Fashioned

bourbon, bitters, simple syrup

Daiquiri

rum, lime, sugar

Margarita

tequila, triple sec, lime

Sidecar

cognac, triple sec, lemon

CROIX PREMIUM

65 per person / per hour

EVERYTHING IN CROIX COCKTAIL, PLUS THE CROIX BOTANIC BAR SIGNATURE COCKTAILS

The Manny

aged rum, passion fruit, lime, cinnamon, ginger, Angostura

Tamarind

Amaras mezcal, tamarind, passion fruit, agave, lime

Sorrel Spritz

gin, house sorrel, St-Germain, cava

Minimum guest count may apply. A hosted or cash bar from the full Croix beverage menu is available in place of a package. Speak with your event coordinator to customize.



GOOD TO KNOW

Events run a minimum of two hours and a maximum of five, subject to approval. Menu selections are due seven days before a reception and 72 hours before a group dinner. Final guaranteed counts are due 72 hours out for receptions and 48 hours out for group dinners; events are billed on the guarantee or actual attendance, whichever is higher.

All food and beverage is subject to a 24% service charge and DC sales tax. Food and beverage minimums, deposits, and cancellation terms are set out in the event agreement. Dietary needs, including vegetarian, dairy free, and halal-conscious tables, are accommodated with notice. Tell us the occasion and we will build to it.

BOOK THE ROOF

guestexperience@croixrooftop.com · sales@cambriadccapitolriverfront.com

Croix Rooftop DC, Cambria Hotel Washington DC Navy Yard Riverfront
69 Q St SW, Washington, DC 20024

