



THE BAZAAR®
BY JOSÉ ANDRÉS

Group and Events



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About The Bazaar

Set in the Waldorf Astoria Washington DC, this Bazaar is the culmination of a 30-year dream for Chef José Andrés. Drawing inspiration from this iconic location, which first opened in 1899 and served as DC's General Post Office until 1914, the Bazaar is a multi-level destination reinvented with avant-garde and Americana-inspired decor.





Groups & Events

CAPACITIES AND SERVICE STYLE

The Bazaar can accommodate groups of 10 to 300 guests for elevated gatherings, seated dinners and cocktail receptions. Our group and events packages include creative cocktails, wines, beer and spirits, along with chef-driven plates. Full buyouts of The Bazaar can incorporate chef stations and displays.

PRICING

Food and beverages minimums apply for all groups and events. All pricing will be subject to gratuity, administrative fee and sales tax.

Please call 267-566-8217 or
coleen.bendig@joseandres.com to reserve.

FULL BUYOUTS

Up to 300 people

Full buyouts will have an exclusive private experience in Bazaar, including both terraces, for a contracted period of time and pre-selected beverages and food from our events menus.

PARTIAL BUYOUTS

40-75 guests

Partial buyouts will be situated on our upstairs main dining room and will allow you and your guests to enjoy half of the Mezzanine.

LARGE GROUPS

16- 40 guests

Large groups will have a dedicated section of Bazaars upstairs main dining room with a combination of rounds or banquette tables.

SMALL GROUPS

9-16 guests

Groups of 9-16 guests are able to book a large table within our main dining room. While not private, this table is a fun and lively way to experience all that Bazaar has to offer.

PRIVATE DINING ROOM

8-10 guests

Our private dining room is enclosed with heavy draped curtains and is located on our first floor next to our bar area and can accommodate 8-10 guests.

Please call 267-566-8217 or coleen.bendig@joseandres.com to reserve.

Guidelines and FAQs

VENDORS

Vendors including A/V, DJs, floral, photographers and any other entertainment must be coordinated with our events team and approved in writing prior to the event. Vendors must adhere to all applicable building guidelines. A valid Certificate of Insurance (COI) is required for all vendors.

MENU SELECTION AND FINAL GUEST COUNT

Food and beverages selections and final guaranteed guest count are required seven days prior to your event.

DEPOSITS AND CANCELLATION POLICY

A non-refundable 20% deposit along with a signed contract are required to confirm all large groups and events. **50% deposits are required for full or partial buyouts.** Full payment is required seven days prior to all large groups and events. All payments are non-refundable in the case of cancellation within six days or failure to appear for the event on the event date.



EVENT SPACE ACCESS AND EXTENSIONS

Partial buyouts will have access to the space one hour prior to the contracted time until the contracted end time. Full buyouts will have access to the space one hour prior to the contracted time until the contracted end time. Additional set up or breakdown time must be confirmed and documented at the time of contracting.

For all group and event sizes, any extensions must be approved in advance, as we will have other guests with reservations following your group or event. The last call for all beverage packages will be thirty minutes prior to the contracted end time, unless an extension was agreed to prior to the event.

RENTALS

Rentals may be applicable depending on wants and needs of the event and will be paid by the client.

DRESS CODE

Guests at The Bazaar are typically dressed in cocktail-appropriate attire, sophisticated and chic.

SET UP

The furniture in The Bazaar can be minimally rearranged for full buyouts with approval from the events team. Requests for extensive floorplans changes or furniture removal will be subject to additional charges.

The Bazaar Large Party Tasting Menu: Lunch

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\$100 per person

Ferran Adrià Modern Olives

liquid Arbequina olive, Gordal olive, Manzanilla olives

Sweet Chips

Greek yogurt espuma, tamarind, star anise

Caesar Salad

egg yolk sauce, parmesan

Stuffed Piquillo Peppers

Cabra La Mancha cheese, mojo verde, piquillo tuile, PX reduction

Mussels

olive oil, sherry vinegar, pimenton

Embutidos

Spanish and domestic cured meats with pan de cristal, fresh tomato

Please choose one beef, one fish, one vegetable

Wagyu Beef Cheeks

braised beef cheeks, potato, carrots, demi-sec tomato

Steak & Piquillo

short rib steak, piquillo chips, piquillo pil pil

Spanish Octopus

potato espuma, fried potato, chorizo

Ora King “en Papillote”

Ora King Salmon, sauce alcaparrado, crispy quinoa

Green Asparagus

egg yolk emulsion, Idiazabal crisp, lemon, fresh herbs

Leeks in Escabeche

onion dust, nori, saffron escabeche

Dessert

Assortment of sweets



The Bazaar Large Party Tasting Menu: Dinner

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\$185 per person

Crab Louie Cone*

Marie Rose sauce, avocado, garden pickles

Ferran Adrià Modern Olives

liquid Arbequina olive, Gordal olive, Manzanilla olives

Sweet Chips

Greek yogurt espuma, tamarind, star anise

Neptune's Pillows*

sesame rocoto, spicy tuna, fresh wasabi

Mary's Farm Boneless Buffalo Chicken Wings

blue cheese, celery

Croquetas de Cangrejo

Blue Crab-bechamel fritters

Not Your Everyday Caprese

cherry tomatoes, liquid mozzarella

Tortilla de Patatas "New Way"*

potato espuma, egg 63°, caramelized onions

Bao Con Lechon

Chinese steam bun, pork belly

Ora King "en Papillote"

Ora King Salmon, sauce alcaparrado, crispy quinoa

Pluma Ibérica de Bellota Pork Steak*

pine nut-garlic crocante, mojo verde

Stuffed Piquillo Peppers

Cabra La Mancha cheese, mojo verde, piquillo tuile, PX reduction

Dessert

Assortment of sweets



The Bazaar Reception

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\$7ea, minimum 2 pieces of each selection pp | minimum of 20 people required for receptions

COLD PASS ITEMS

Oyster Gilda*

Manzanilla olive sphere, boquerones, piparra

Oysters on the Half Shell*

Lindera Farms Golden Elixir Mignonette, oyster catsup

Neptune's Pillows*

sesame rocoto, spicy tuna, fresh wasabi

"The Classic" Beef Tartare

beef sirloin, tempura shiso, egg yolk, mustard vinaigrette, anchovy

Gazpacho Patricia

tomatoes, cucumbers, bread, Sherry vinegar

Not Your Everyday Caprese

cherry tomatoes, liquid mozzarella

José's Favorite Waldorf, Salad

endives, celery, blue cheese, walnuts, yogurt

Ferran Adrià Modern Olives

liquid Gordal olive

California "Funnel Cake"*

seaweed funnel cake, avocado, Blue Crab, tobiko, mayo, cucumber

Baby Japanese Peaches

fresh burrata, hazelnuts, arugula

José's Taco* (Additional \$16)

jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori

HOT PASS ITEMS

Patatas Bravas

fried potatoes, spicy tomato sauce, alioli

Conch Fritters "Café Atlántico"

bonito fakes, onion jam, liquid center

Crab Croquetas

Blue Crab-béchamel fritters (with addition of smoked trout roe +10)

Oxtail Croquetas

beef oxtail bechamel fritters

Mary's Farm Boneless Buffalo Chicken Wings

blue cheese, celery

Tortilla de Patatas "New Way"*

potato espuma, egg 63°, caramelized onions

Bao con Lechon

fried Chinese steam bun, pork belly

"Steak & Piquillo"*

short rib steak, piquillo pil pil

Stations & Displays

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Pricing based on 1.5 hours of continuous service per person / Minimum of (1)
Uniformed Chef per station @ \$150 per chef

CONE STATION

Caviar Cone

Ossetra caviar, chive creme fraiche, gold leaf

Bagel and Lox

marinated salmon row, dill cream cheese

BEEF TARTARE STATION

beef sirloin, tempura shiso, egg yolk, mustard vinaigrette, anchovy

JAMON CARVING STATION

Hand-cut from the famous acorn-fed, black-footed Spanish pig

PHILLY CHEESESTEAK STATION

airbread, cheddar, Wagyu beef

JOSÉ TACO STATION

hand carved jamón Ibérico de bellota, Ossetra caviar, gold leaf, nori

OYSTER DISPLAY

Oysters on the Half Shell*

piquillo cocktail sauce, fruit vinegar

Oyster Gilda*

Manzanilla olive sphere, boquerones, piparra



Beverage Packages

HOUSE WINE PACKAGE

95/PERSON

House wines selected by our sommelier | *one sparkling, one white one red*

HOUSE WINE & SPIRITS PACKAGE

120/PERSON

House wines selected by our sommelier | *one sparkling, one white one red*

Well spirits

Ultimate G&T | *hendrick's gin, fever tree indian tonic water, lime, lemon, juniper berries, lemon verbena*

Salt Air Margarita | *altos blanco tequila, orange liqueur, lime, salt air*

PREMIUM WINE PACKAGE

150/PERSON

Premium wines selected by our sommelier | *one sparkling, one white one red*

PREMIUM WINE & SPIRITS PACKAGE

200/PERSON

Premium wines selected by our sommelier | *one sparkling, one white one red*

Premium spirits

Three selections from The Bazaar cocktail list

- If the party is larger than 12, a beverage package is required.
- For groups under 12: if a beverage package is not chosen, there will be a minimum of \$60 per guest spending minimum towards beverages and beverages will be charged based upon consumption.
- Wine selections will need to be confirmed 10 days prior to the event in order to verify inventory availability.
- Beverages chosen outside of packages will be based upon consumption.

The Bazaar Cocktails

BAZAAR ALL-TIME CLASSICS

Nitro Caipirinha | *avuaá prata cachaça, lime, sugar, liquid nitrogen*

Salt Air Margarita | *olmeca altos blanco tequila, orange liqueur, lime, salt air*

Magic Mojito | *bacardi 8 rum, lime, mint, bubbles, bitters, cotton candy*

REFRESHING

Emerald Coin* | *seedlip Grove, honeydew, lemongrass, lime, celery*

Ultimate G&T | *hendrick's gin, fever tree indian tonic water, lime, lemon, juniper berries, lemon verbena*

Continental Sour | *old forester rye whiskey, lemon, sugar, tempranillo red wine, oloroso sherry*

Pliska With A Foam | *johnnie walker black scotch whisky, yellow chartreuse, honey, lemon, blackberry espuma*

APÉRITIFS & SPIRIT-FORWARD

Squaring The Circle* | *kentucky 74, lyre's amaretti, maple, cumin tincture*

The Modifier | *avuaá amburana cachaça, amaro montenegro, licor 43, sherry vinegar, chocolate bitters, cocoa-rosemary aromatic cloud*

Around The World In 80 Days | *del maguey iberico mezcal, genever, manzanilla, junmai sparkling sake*

