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 America-inspired decor.

“The Bazaar draws energy and inspiration from the great city of New York, which completely surrounds you here 500 feet in the air!” – Chef José Andrés.
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.
Groups & Events

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.

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.

RENTALS
Rentals may be applicable depending on wants and needs of the event and will be paid by the client.
The Bazaar Large Party Tasting Menu: Lunch

$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

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*
seme 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

$185 per person
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*
seme 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, Osetra 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

The Bazaar Reception
$7 ea, minimum 2 pieces of each selection pp | minimum of 20 people required for receptions
Stations & Displays

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 | avuá 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 | avuá 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