

BRASSERIE
LIBERTÉ
Egalité. Fraternité
GEORGETOWN

3251 Prospect St NW, Washington, DC 20007

Large Group Dining & Private Events

2025

For more information, please contact:

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Bienvenue!

Welcome to Brasserie Liberté, an eatery nestled in the heart of Georgetown, Washington, DC!

Here we are all about the liberté, the égalité, and most definitely the fraternité.

We invite you to book your next event with us as we look forward to providing you with an unforgettable time filled with laughter, good company, and delights galore.

Get ready for a magnificent event - see you soon at
Brasserie Liberté!

At your service,
Jada Brown



Discover the versatility of our event spaces, meticulously designed to cater to your every need. Our private venues offer a flexible configuration that adapts seamlessly to your unique event requirements. Whether you're hosting an intimate gathering, a corporate meeting, or a grand celebration, our spaces can be transformed to create the perfect ambiance. With customizable layouts and state-of-the-art amenities, you have the freedom to design the space according to your vision. Elevate your event experience with our adaptable venues, where every detail is tailored to make your occasion truly unforgettable.

Private Rooms

Our private spaces' elegant yet welcoming decor is an enchanting backdrop for any gathering. The large private room can seat a maximum of 80 guests and accommodate up to 125 persons standing. The large room can be divided into smaller spaces accommodating up to 35 guests.





The Bar

Our energetic, semi-private bar area is perfect for happy hours and cocktail receptions. It can be partially reserved for groups of up to 30.

The Prospect Patio

Our Prospect Street Patio can be reserved independently or with part of the bar for the ultimate open-air cocktail reception.

The Green Room

The Green Room is full of elegance and charm. Bathed in natural light, the atmosphere is airy and thoughtfully designed to create a sense of serenity, making it the perfect backdrop for any occasion. Whether you're planning a wedding, a corporate gathering, or a private celebration, this room promises to create lasting memories for you and your guests.





COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES *choose from the following*

Gougeres	<i>\$2.50 per piece, minimum 20</i>
Seasonal Soup Shooters	
Fried Macaroni and Cheese Balls	
Pate with Grain Mustard & Rustic Bread	
Brandade Croquettes <i>with whipped potatoes and tartar sauce</i>	<i>\$3.50 per piece, minimum 20</i>
Candy Smoked Salmon <i>with shallot relish and dill crème fraîche on Brioche</i>	
Steak Tartare Crostini	
Pate with Grain Mustard & Rustic Bread	
Escargot Bites	<i>\$4 per piece, minimum 10</i>
Fried Parisian Gnocchi	
Arancini	
Beet Carpaccio <i>burrata, basil oil, crostini</i>	
Shrimp Cocktail	<i>\$5 per piece, minimum 10</i>
Oysters on the Half Shell	
Baked Oysters <i>with spinach, hazelnuts, beurre blanc</i>	
Salmon Rillettes	
Crab Tots	
Chicken Liver Mousse	
Coulotte Steak <i>peppercorn sauce, crostinis</i>	

DISPLAYED HORS D'OEUVRES *priced per person*

Artisanal Charcuterie & French	
Cheese Platter	\$25
Crudit� with Blue Cheese Vinaigrette	\$5
Steak Tartare	\$8
Smoked Salmon Platter	\$15
Seafood Tower	MP
Caviar	MP

Ingredients are subject to change without notice

DINNER MENUS





Brasserie
\$55 per person

Égalité
\$70 per person

Fraternité
\$80 per person

Liberté
\$95 per person

Luxe
\$110 per person

Revolution Lunch
\$50 per person

Revolution Brunch
\$60 per person

{pricing does not include taxes, gratuity, or administrative fee}



Brasserie

choice

Appetizers *select two*

Liberté Salad ^(v)

Seasonal Soup ^(v) Cucumber Gazpacho and Chestnut Soup

French Onion Soup

Escargot Sauvages de Bourgogne

Entrees *select three plus seasonal vegetarian option*

Roasted Half Chicken Au Jus

served with potato puree, caramelized pearl onions, and trumpet mushrooms

Seared Salmon pommes purée, smoked white fish, medley of seasonal vegetables, asparagus, corn velouté, pickled mustard seeds ^(gf)

Coulotte Steak Frites petite salad, green peppercorn sauce, frites ^(gf)

Fettucine Bolgonese

ground beef & pork, tomatoes, fennel seeds, garlic, pecorino cheese

Dessert

Pot de Crème au Chocolat

Flan à la Vanille



Ègalité

choice

Appetizers *select three*

Liberté Salad ^(v)

Seasonal Soup ^(v) Cucumber Gazpacho and Chestnut Soup

Beet Carpaccio ^(v,gf)

Escargot Sauvages de Bourgogne

Brandade Croquettes

French Onion Soup

Country Pâté

Entrees *select three plus seasonal vegetarian option*

Roasted Half Chicken Au Jus served with potato puree, caramelized pearl onions, and trumpet mushrooms

Seared Salmon pommes purée, smoked white fish, medley of seasonal vegetables, asparagus, corn velouté, pickled mustard seeds ^(gf)

Boeuf Bourguignon bacon lardons, carrots, pearl onions, mushrooms, smashed potatoes ^(gf)

Coq au Vin smashed potatoes, mushrooms, baby carrots, pearl onions, bacon lardons, red wine jus ^(gf)

Coulotte Steak Frites petite salad, green peppercorn sauce, frites ^(gf)

Fettucine Bolognese

ground beef & pork, tomatoes, fennel seeds, garlic, pecorino cheese

Dessert *select three*

Pot de Crème au Chocolat

Flan à la Vanille

Tarte Au Citron

Tarte Au Fromage

Ice Cream/Sorbet



Fraternité

Appetizers *select three*

choice

Liberté Salad ^(v)

Seasonal Soup ^(v)

Cucumber Gazpacho and Chestnut
Soup

Beet Carpaccio ^(v,gf)

Brandade Croquettes

French Onion Soup

Country Pâté

Escargot Sauvages de
Bourgogne

Entrees *select three plus seasonal vegetarian option*

Roasted Half Chicken Au Jus served with potato puree, caramelized pearl onions,
and trumpet mushrooms

Seared Salmon pommes purée, smoked white fish, medley of seasonal vegetables,
asparagus, corn velouté, pickled mustard seeds ^(gf)

NY Strip Steak au Poivre asparagus, sauteed mushrooms, garlic confit, green
peppercorn sauce

Boeuf Bourguignon bacon lardons, carrots, pearl onions, mushrooms, smashed
potatoes ^(gf)

Coq au Vin smashed potatoes, mushrooms, baby carrots, pearl onions, bacon lardons, red
wine jus ^(gf)

Filet Mignon Steak Frites petite salad, green peppercorn sauce, frites ^(gf)

Trout Amandine haricots verts, almonds ^(gf)

Fettucine Bolognese

ground beef & pork, tomatoes, fennel seeds, garlic, pecorino cheese

Dessert *select three*

Pot de Crème au Chocolat

Flan à la Vanille

Tarte Au Citron

Ice Cream/Sorbet

Tarte Au Fromage



Liberté

Appetizers *select three*

Liberté Salad ^(v)

Seasonal Soup ^(v)

Cucumber Gazpacho and Chestnut
Soup

French Onion Soup

Caesar Salad

Second Course *select two*

Brandade Croquettes

Steak Tartare

Beet Carpaccio ^(v,gf)

Country Pâté

Escargot Sauvages de Bourgogne

Entrees *select three plus seasonal vegetarian option*

Roasted Half Chicken Au Jus served with potato puree, caramelized pearl onions, and trumpet mushrooms

Seared Salmon pommes purée, smoked white fish, medley of seasonal vegetables, asparagus, corn velouté, pickled mustard seeds ^(gf)

NY Strip Steak au Poivre asparagus, sauteed mushrooms, garlic confit, green peppercorn sauce

Boeuf Bourguignon bacon lardons, carrots, pearl onions, mushrooms, smashed potatoes ^(gf)

Coq au Vin smashed potatoes, mushrooms, baby carrots, pearl onions, bacon lardons, red wine jus ^(gf)

Choice of Coulotte Steak, NY Strip, or Filet Mignon petite salad, green peppercorn sauce, frites ^(gf)

Trout Amandine haricots verts, almonds ^(gf)

Fettucine Bolognese

ground beef & pork, tomatoes, fennel seeds, garlic, pecorino cheese

Moules Frites white wine, pernod, fish fumet, shallot, garlic confit, frites ^(gf)

Liberté continued on the next page



Dessert *select three*

Chocolate Mousse Cake

Pot de Crème au Chocolat

Crème Brûlée

Tarte au Fromage

Flan à la Vanille

Tarte au Citron

Ile Flottante

Ice Cream/Sorbet





Appetizers *select three*

Liberté Salad ^(v)

Seasonal Soup ^(v)

Cucumber Gazpacho and Chestnut
Soup

French Onion Soup

Caesar Salad

Salmon Rilette

Luxe

Second Course *select three*

Brandade Croquettes

Steak Tartare

Beet Carpaccio ^(v,gf)

Country Pâté

Escargot Sauvages de Bourgogne

Entrees *select three plus Ratatouille Provençal* ^(v or vgn)

Loup de Mer butterflied whole branzino, Israeli couscous, zucchini caponata, arugula & fennel salad with tarragon vinaigrette, vadouvan, beurre blanc sauce

Seared Salmon pommes purée, smoked white fish, medley of seasonal vegetables, asparagus, corn velouté, pickled mustard seeds ^(gf)

Filet au Poivre asparagus, sauteed mushrooms, garlic confit, green peppercorn sauce

Boeuf Bourguignon bacon lardons, carrots, pearl onions, mushrooms, smashed potatoes ^(gf)

Coq au Vin smashed potatoes, mushrooms, baby carrots, pearl onions, bacon lardons, red wine jus ^(gf)

Roasted Half Chicken Au Jus served with potato puree, caramelized pearl onions, and trumpet mushrooms

Trout Amandine haricots verts, almonds ^(gf)

Fettucine Bolognese

ground beef & pork, tomatoes, fennel seeds, garlic, pecorino cheese

Moules Frites white wine, pernod, fish fumet, shallot, garlic confit, frites ^(gf)

Luxe continued on the next page



Dessert *select three*

Chocolate Mousse Cake

Pot de Crème au Chocolat

Crème Brûlée

Tarte au Fromage

Flan à la Vanille

Tarte au Citron

Ile Flottante

Ice Cream/Sorbet

Buffet Menu

Base price: 80.00 pp

Starters:

Assortment of Fresh Salad Station and Seasonal Soup (Cucumber Gazpacho or Chestnut Soup) and Artisanal French Cheese and Charcuterie

Mains: Please select 3

- Macaroni Au Gratin
- Rigatoni Bolognese
- Penne Aux Champignons
- Roasted Half Chicken Au Jus
- Coq Au Vin
- Boeuf Bourguignon
- Trout Amandine
- Pan seared Atlantic Salmon with lemon and Beurre blanc sauce
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Raw Bar: Oysters, shrimp, lobster, tuna, crab | +25.00 per person

Carving Station: Prime Rib | +25.00 per person

Sides: Please select 3

- Garlic Asparagus
- Butter French Beans
- Roasted Mixed Vegetables
- Mashed Potatoes
- Fries

Dessert: Mini French Pastries and Seasonal Fruit



Revolutionary Menus

Lunch

Salads *choose three*

Liberté Salad ^(v)

Caesar Salad

Beet Carpaccio ^(v,gf)

Brandade Croquettes

Entrées *choose three*

Trout Amandine

Steak Frites (gf)

Moules Frites

Fettucine Bolognese

Avocado Toast (v)

Tuna Sandwich

Turkey Sandwich

Roasted Half Chicken Au

Jus

Desserts

Pot de Crème au Chocolat

Flan à la Vanille

Tarte au Citron

Ice Cream

Brunch

Appetizers *choose three*

Liberté Salad ^(v)

Caesar Salad

Beet Carpaccio ^(v,gf)

Brandade Croquettes

Entrées *choose three*

French Toast ^(v)

Avocado Toast ^(v)

Steak and Eggs

Lox Benedict

Florentine Benedict ^(v)

Desserts

Pot de Crème au Chocolat

Flan à la Vanille

Tarte au Citron



Additional Items

Home Fries +\$6 per person

Bacon +\$6 per person

Sausage +\$6 per person

Eggs +\$6 per person

MAKE IT A PARTY WITH OUR MIMOSA KITS

Includes a bottle of house sparkling wine and seasonal juices

\$35 per person

{revolutionary pricing includes sodas, coffee, iced and hot teas}





Beverage Packages

Beer and Wine

Imported and domestic bottled beers, house wines, soft drinks, coffee, and tea
\$20 per guest per hour
2 hour minimum

Wine Service

We offer wine service with dinner
Host will pre-select a red, white and sparkling to be served and billed
based on consumption

On Consumption

All drinks charged to master bill on consumption
Custom wine upgrades/pairings available

Cash Bar

Guests pay cash for all alcoholic beverages
Non-alcoholic beverages added to master bill
\$150 staffing fee

Non-Alcoholic

Unlimited sodas, juices, coffee, and tea
\$15 per person



Event Policies

Minimums

We have minimum food and beverage requirements to reserve private or semi-private spaces. Pricing varies based on the time of year – our Events Team will let you know the minimum for your requested room and date.

Brasserie Liberté is also available for full buyouts for up to 300 guests. The Events Team will be happy to review additional details regarding this type of rental.

Reservation, Confirmation, & Deposit

Events are not confirmed until a signed contract and a credit card deposit authorisation have been received. Reservations will be held for three days once a contract has been sent. Deposits are non-refundable and will be applied towards the final bill. Room fees and food and beverage minimums for each space are outlined in the contract and do not include a 10% DC sales tax, a 3% administrative fee, and a 20% service charge. Kindly note that the administrative fee is *not* a gratuity and, thus, not distributed amongst your service team.

Payment

Full payment will be required upon the conclusion of the event. Payment will be applied from the previously authorised credit card on file unless otherwise arranged by the host.

All events are subject to one master bill unless otherwise discussed before the event.

Cancellation

All cancellations must be received and acknowledged by the restaurant in writing. Cancellations made more than two weeks before the event date can transfer their deposit to a future event to occur within six months of the originally scheduled event. Please refer to your contract for further information.

Guest Counts and Final Menu Selections

During the initial planning, we request an approximate guest count due two weeks before the event. Food and beverage selections are also appreciated at this time, as well. The host must submit menu selections by Wednesday, the week before the event.

The final guest count guarantee is required three days before the event.



Outside Food and Beverage

There is a \$4 per person fee for outside desserts. Outside beverages and corkage are not permitted at private events.

We look forward to having you dine with us!
Please consider our sister restaurants for your next event -
Ottoman Taverna Il Piatto

