



DINING ROOM & PUBLIC HOUSE
3514 12TH STREET, NE, WASHINGTON, DC 20017
SmithPublicTrustDC.com // @PublicTrustDC // 202.733.5834



Approachable Cuisine, Craft Beer & Cocktails in our Fun, Progressive Event Space

Conveniently located 2 blocks from Brookland (CUA) Metro Station, Smith Public Trust is available for your next event! We serve breakfast, lunch and dinner, seven days a week. The space includes a 40-foot bar converted from a shipping container, 3 high definition flat-screen TVs, an elevated stage with a 100 inch projector, a private arcade bar with a 100 inch projector, an outdoor patio, and friendly communal seating.

Whether you're planning a charity event, happy hour, engagement party or birthday celebration, Smith Public Trust will help make your event memorable. We can accommodate everything from small executive corporate meetings to large parties.

SPT Food Platters

(Serving Size: 20-25 people)
*(v) = vegetarian

(v) **Kale Salad or Arugula Salad** - \$45

(v) **Tostones** - \$25

Twice Fried Green Plantains Served With Fire Roasted Jalapeño Sauce

(v) **Smith Matchstick Fries** - \$30

Hand Cut Julienned Potatoes With Herbed Salt And House Made Cilantro Aioli

(v) **House Made Edamame Hummus** - \$45

Edamame, Tahini, Garlic, Lime Juice, Sriracha Served With Grilled Pita

(v) **"Pearl Bailey" Portobello Mushroom Sliders** - \$80

Brioche Bun, Portobello Mushrooms, Mozzarella, Tomato, Basil, Extra Virgin Olive Oil

Duck Breast Spring Rolls - \$65

Honey Orange Duck Breast, Shiitake Mushrooms, Leeks, Carrots Served with Duck Sauce

Edgecombe County, NC BBQ Sliders - \$80

Toasted Brioche Bun, Hickory Smoked Eastern NC Style Pork Served with House Made Dill Slaw

Chicken Satay - \$65

Achiote Seasoned Chicken Served with a Gorgonzola Yogurt Sauce

Shrimp Skewers - \$85

Jerk Shrimp Served With A Mango Cucumber Salsa

Smith Pupusas - \$55

Chicken Pupusas, Cabbage Slaw & Spicy Tomatillo Sauce

Public Trust Burger Sliders - \$85

House Made Pickles, Arugula, Tomato, Grilled Red Onions

Korean Beef Bulgogi Platter - \$85

Teres Major Steak, Jasmine Rice, Shiitake Mushroom, Cabbage, Red Onion

Southern Chicken Tender Platter - \$70

Buttermilk Battered Homestyle White Meat Chicken Tenders Served With Sauce Assortment

SPT Bar Packages

Please see the “MENU - BAR” section of Page 4 for more information on beverage options

BEER & WINE OPEN BAR

- + (2) craft beer selections from our menu
- + (2) wine selections from our menu

First Hour: \$30 Per Person

Additional Hours: \$25 Per Person

STANDARD OPEN BAR

- + Smirnoff Vodka
- + Tanqueray Gin
- + Old Forester Whiskey
- + Zarco Silver Tequila
- + Captain Morgan White Rum
- + Ommegang “Witte” (draft), Atlas Brew Works “Rowdy” (draft)
- + Any of the wines from our menu

First Two Hours \$35 Per Person

Additional Hours \$30 Per Person

PREMIUM OPEN BAR

(In addition to Standard Open Bar Package)

- + Ketel One Vodka
- + Ron Zacapa Rum
- + Bulliet Bourbon
- + Bulliet Rye
- + Don Julio Tequila
- + Crown Royal Whisky
- + Johnnie Walker Black Label Scotch
- + Crispin “Browns Lane” Cider (can), Duvel Moortgat “Duvel Single” (draft), Boulevard “Tank 7” (draft),

First Hour \$40 Per Person

Additional Hours \$35 Per Person

TOP SHELF OPEN BAR *Special Order Only*****

(In addition to Premium Open Bar Package)

Top Shelf Selections of Your Choice

First Hour \$50 Per Person

Additional Hours \$45 Per Person

General Information

MENU PRICING

The information contained in this package is current, however, in order to keep your food fresh, availability of some dishes and menu items are subject to change based on seasonal availability. Please be sure to confirm your menu selections carefully with the Events Manager.

MENU - FOOD

All food packages must be ordered in advance so we can keep your service timely; final menu selections and food counts are needed 5 business days prior to the event.

MENU - BAR

There are several options to pay for beverages for a private event: (1) beverage charges can be included in menu prices, at a per person charge; (2) beverages can be charged to a single "Host Tab" based on consumption; or (3) beverages can be purchased at a cash bar. Bartender fees may be applicable.

ALTERNATIVE CUISINE

Vegetarian, vegan, dairy free, and kosher selections are also available upon request. Please notify your Events Manager during the planning process.

SPECIAL OCCASION CAKES

Smith Public Trust has preferred pastry chefs that will be happy to design the cake of your desire. Cupcakes are also available.

MISCELLANEOUS SERVICES

We can help you coordinate entertainment, photographers, flowers, linens, tables and chairs, or other rentals you may need to make your event a complete success. Upon request, we will make these arrangements for you and apply associated charges and/or fees to your Final Event Fee. If you wish, you may coordinate these items yourself, through your preferred vendor, with prior notice and approval.

GUARANTEE NUMBERS

To make your event a success, please confirm your guaranteed guest count no later than 3 days in advance. If no confirmation is received at that time, your final invoice will be based on the number of guests shown on the most recent event contract in our records. We may be able to accommodate a higher number of guests than contracted, depending on the party size. Any additional guests will be charged to your contracted menu and beverage price.

AUDIOVISUAL EQUIPMENT

Audiovisual rental and services are available on site upon request.

MINIMUMS

Minimum purchase requirements apply to food and beverage only. Minimum purchases exclude tax, gratuity and any applicable fees. Event minimums vary by day, space, and type of event – private/semi-private. We are delighted to work with you on pricing and space availability.

RESERVATION FEE

All reservations require a \$150 reservation fee to reserve the space for your event.

SERVICE CHARGE & TAX

A 20% service charge and 10% sales tax are applied to all bookings.

DEPOSIT & PAYMENT

A 50% nonrefundable deposit, signed contract and a valid credit card number (for financial hold) are required to confirm a private event. All food and beverage arrangements must be finalized 5 days prior to the event. All deposits are credited towards the total cost of the event. The total amount of the contract must be paid in full on the date of the event and a credit card must be on file.