

Private Event Guide

Please let us know if any guests require Wheelchair access

All private events require a pre-set (catering) menu served family style. Seating plan based on number of guests.

Library Room

[Private Event]

Capacity
42-50 guests
Room, Food & Beverage Minimums
Lunch: \$2000*
Dinner: \$4000* (Sun -Thurs)
\$5000* (Fri, Sat)

[Semi-Private Event-Not partitioned]

Capacity
16-18 guests
Room, Food & Beverage Minimum
Lunch: \$750*
Dinner: \$1500*

Capacity
20-22 guests
Room, Food & Beverage Minimum
Lunch: \$1000*
Dinner: \$2000* (Sun -Thurs)
\$2500* (Fri, Sat)



Garden Room

[Private Event]

Capacity
10- 12 guests-round table
Room, Food & Beverage Minimums
Lunch: \$600*
Dinner: \$1200*



Chef's Table

[Private Event-Located in the Kitchen]

Capacity
10- 12-guests-rectangular table
Room, Food & Beverage Minimums
Lunch: \$500*/ Dinner: \$1000* plus \$100 room fee.



Private Event Guide

Sample Menus

Lunch Menu

[\$45/per person*]

Appetizers:

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Sev Batata Puri

Crispy biscuits / potatoes / raw mangoes/ gram flour vermicelli / chutneys

Tandoori Chicken Tikka

Chilies / garlic / garam masala

Entrées:

Chicken Tikka Masala

National dish of England

Punjabi Gosht

Lamb / pickling spices / ginger / green chilies

Malai Palak

Spinach / cumin / garlic / ginger

Dal Dhungaree

Smoked Lentils / caramelized onion

Cucumber Raita

Cucumber / yogurt relish

Basmati rice

Bread basket

Dessert:

Gulab Jamun, Warm Black Rice Pudding and Cardamom Ice Cream

Lunch Menu

[\$50/per person*]

Appetizers:

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Sev Batata Puri

Crispy biscuits / potatoes / raw mangoes/ gram flour vermicelli / chutneys

Tandoori Chicken Tikka

Chilies / garlic / garam masala

Entrées:

Tandoori Salmon

Lime leaves / ginger / garlic / lemon pickle

Chicken Tikka Masala

National dish of England

Punjabi Gosht

Lamb / pickling spices / ginger / green chilies pepper

Malai Palak

Spinach / cumin / garlic / ginger

Dal Dhungaree

Smoked Lentils / caramelized onion

Cucumber Raita

Cucumber / yogurt relish

Basmati rice

Bread basket

Dessert:

Gulab Jamun, Warm Black Rice Pudding and Cardamom Ice Cream

Private Event Guide

Sample Menus

Dinner Menu [\$70/per person*]

Appetizers:

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Sev Batata Puri

Crispy biscuits / potatoes / raw mangoes/ gram flour vermicelli / chutneys

Seekh Kebab

Minced lamb / garam masala / mint chutney

Tandoori Chicken Tikka

Chilies / garlic / garam masala

Entrées:

Tandoori Salmon

Lime leaves / ginger / garlic / lemon pickle

Chicken Tikka Masala

National dish of England

Punjabi Gosht

Lamb / pickling spices / ginger / green chilies

Malai Palak

Spinach / cumin / garlic / ginger

Dal Dhungaree

Smoked Lentils / caramelized onion

Cucumber Raita

Cucumber / yogurt relish

Basmati rice

Bread basket

Dessert:

Gulab Jamun, Warm Black Rice Pudding and Cardamom Ice Cream

Dinner Menu [\$80/per person*]

Appetizers:

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Sev Batata Puri

Crispy biscuits / potatoes / raw mangoes/ gram flour vermicelli / chutneys

Seekh Kebab

Minced lamb / garam masala / mint chutney

Tandoori Chicken Tikka

Chilies / garlic / garam masala

Mango Shrimp

Fresh mango / cashew nut / ginger / coriander

Entrées:

Black Cod

Fresh dill / honey / cheddar / star anise / tamarind

Punjabi Gosht

Lamb / pickling spices / ginger / green chilies

Chicken Tikka Masala

National dish of England

Malai Palak

Spinach / cumin / garlic / ginger

Dal Dhungaree

Smoked Lentils / caramelized onion

Cucumber Raita

Cucumber / yogurt relish

Basmati rice

Bread basket

Dessert:

Gulab Jamun, Warm Black Rice Pudding and Cardamom Ice Cream



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Private Event Guide

Sample Menus

Dinner Menu

[\$95/per person*]

Appetizers:

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Sev Batata Puri

Crispy biscuits / potatoes / raw mangoes / gram flour vermicelli / chutneys

Seekh Kebab

Minced lamb / garam masala / mint chutney

Tandoori Chicken Tikka

Chilies / garlic / garam masala

Mango Shrimp

Fresh mango / cashew nut / ginger / coriander

Entrées:

Black Cod

Fresh dill / honey / cheddar

Tandoori Lamb Chop

Mace / cardamom / cashew nuts / ginger

Lobster Bengali Curry

Mustard oil / onion seeds / green chili

Chicken Tikka Masala

Onions / tomatoes / fenugreek

Malai Palak

Spinach / cumin / garlic / ginger

Dal Dhungaree

Smoked lentils / caramelized onion

Cucumber Raita

Cucumber / yogurt relish

Basmati Rice

Bread basket

Dessert:

Gulab Jamun, Date and Toffee Pudding, Warm Rice Pudding and Cardamom Ice Cream

[*A 20% banquet gratuity plus 10% DC Tax.] and [A 4% Admin fee plus 10% DC Tax]