



SILVER SOCIAL

PARTIES + SPECIAL EVENTS







PARTIES + SPECIAL EVENTS

Thank you for considering Silver Social for your special event. Our restaurants are perfect for any occasion.

From corporate functions, rehearsal dinners, birthdays, holiday parties, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings, pricing, and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

PARTIES + SPECIAL EVENTS / rmorris@eatatsilver.com / (240) 801-0692

1250 Half Street, SE
2nd Floor
Washington, DC 20003

SilverSocialDC.com [f](#) [t](#) [i](#)

TABLE OF CONTENTS

Overview	4
Dining Menu	5
Beverage Menus	6



CREATIVE FOOD + CRAFT COCKTAILS

OVERVIEW OF MINIMUMS + CANCELLATION FEES

We require event food and beverage minimums; the minimums will vary depending on meal period. All prices are subject to changes at any time and are exclusive of tax and service fee. Please contact our Events Manager for more information. Work with our Events Manager to select beverages or a combination of food and beverages

PARTY SIZE	PARTY STYLE	DEPOSIT	CANCELLATION POLICY	ADDITIONAL FEES
9 – 30 guests	Seated/Standing	Non-refundable deposit of 25%	48 Hours	Service Fees Taxes vary by location
Partial Buyout: 31+ guests	Seated/Standing	Non-refundable deposit of 25%	10 Days to 72 Hours	Service Fees Taxes vary by location
Full Buyout	Seated/Standing	Non-refundable deposit of 50%	14 Days	Service Fees Taxes vary by location

COCKTAIL PARTY + HAPPY HOUR SOCIALS

Work with our Events Manager to select beverages or a combination of food and beverages. Reserved space available for parties of 12 or more in the bar, dining room or patio.

BAR BEVERAGE PACKAGES

Pricing per person with 2 hour limit, includes all fountain soda, coffee and tea, excludes tax and service fee.

BAR BEVERAGE PACKAGE	2 HOURS	3 HOURS
Somewhat Social	32	42
Very Social	40	52
Signature Social	54	65

GUEST CAPACITIES: SEATED 140 / COCKTAILS 350

SILVER SOCIAL GROUP EVENT MENU

RECEPTION STYLE MENU

Serves 6 – 8 people.

PLATTERS

HUMMUS **VG**

Basil oil, pomegranate seeds, campari tomatoes, Persian cucumbers, olives, naan bread. 36

CRISPY SMASHED POTATOES **VG**

Chipotle and za'atar seasoned fingerling potatoes, tahini harissa yogurt, queso fresco, cilantro, pomegranate gastrique. 36

CHIMICHURRI CHICKEN WINGS

Salsa roja, black sesame seeds, house-made ranch dressing. 16 for 34

NEW! WINTER FRUIT SALAD **VG GF**

Blood orange, pears, grapes, spinach, greens, goat cheese, radish, basil, candied pistachios, pomegranate vinaigrette. 30

BUFFALO CHICKEN TACOS **GF**

Roasted Allen Farms chicken, pickled celery, Firefly Farms bleu cheese, slaw, corn tortilla, house-made ranch. 6 for 33

TUNA TARTARE*

Ponzu marinated, avocado mix, microgreens, lime peanut dressing, sesame seeds, crispy wontons. 38

FAROE ISLANDS SALMON BOARD **GF**

Center cut, grilled artichokes, pesto vinaigrette, preserved lemon. 78

SURF 'N TURF BOARD

Mini jumbo lump crab cakes, roasted corn kewpie tartar, hanger steak medallions served with a pink center, chimichurri, grilled campari tomatoes, asparagus, pistachios. 90

UPTOWN SLIDERS

NEW! WAGYU BEEF SLIDERS* BOARD

Served with a pink center, Tillamook cheddar, pickled cucumbers, grilled onions, adobo mayo, pretzel buns. 8 for 72

NEW! JUMBO LUMP CRAB CAKE SLIDERS BOARD

Roasted corn kewpie tartar, avocado mix, topped with crispy wonton chip, brioche buns. 8 for 80

DESSERTS

CHURROS **VG**

Cinnamon sugar, bee pollen, Kahlúa nutella sauce. 18

WARM APPLE GALETTE **VG**

Caramel, powdered sugar, whipped cream, candied pistachios. 27

FLEXITARIAN HEALTHIER OPTIONS

📍 Lower in Fat or Cholesterol **GF** Gluten-Free **VG** Vegetarian 🌱 Plant-Based/Vegan

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

CLASSIC SOCIAL

32 PER PERSON – 2 HOUR LIMIT / 42 PER PERSON – 3 HOUR LIMIT
excludes tax and service fee.

◆◆ ALL-AMERICAN WINES ◆◆

CAREFULLY CURATED WINES THAT SHOWCASE HIGH QUALITY + INNOVATION WHILE CELEBRATING THE TRADITIONS OF AMERICAN WINE MAKERS.

WHITE

CHARDONNAY / ROUND HILL
Sonoma, California

SAUVIGNON BLANC / LINE 39
Central Coast, California (NZ Style)

RED

MERLOT / EQUOIA
Monterey, California

PINOT NOIR / KIN + CASCADIA
Willamette Valley, Oregon

◆◆ LOCAL CRAFT BEER ◆◆

FROM THE TAP 16oz.

PUBLIC PALE ALE / DC BRAU
abv 8%, Washington, DC

COOL BREEZE STOUT / DENIZENS
abv 4.5%, Silver Spring, MD

2 LEGIT 2 WIT BELGIAN WIT / SOLACE
abv 5.7%, Sterling, VA

BULLPEN PILSNER / ATLAS
abv 4.7%, Washington, DC

SEASONAL SELECTION
Ask your server about our featured selection!

FROM THE COOLER

RAISED BY WOLVES PALE ALE / RIGHT PROPER
abv 5%, Washington, DC

OLD TOWN LAGER / ASLIN
abv 4.0%, Herndon, VA

SOUTHSIDE IPA / DENIZENS
abv 7.2%, Silver Spring, MD

LOOSE CANNON / HEAVY SEAS
abv 7.25%, Halethorpe, MD

VARIOUS / HONOR BREWING
Local Veteran Owned, Chantilly, VA

SEASONAL SELECTION
Ask your server about our featured selection!

ALSO AVAILABLE
Yuengling / Blue Moon / Bud Light
Corona / Heineken / Stella Artois

METROPOLITAN SOCIAL

40 PER PERSON – 2 HOUR LIMIT / 52 PER PERSON – 3 HOUR LIMIT
excludes tax and service fee.

♦♦ SPIRITS ♦♦

WITH YOUR FAVORITE MIXERS

TITOS VODKA
BACARDI RUM
NEW AMSTERDAM GIN

JACK DANIELS WHISKEY
EL JIMADOR TEQUILA
DEWAR'S SCOTCH

♦♦ ALL-AMERICAN WINES ♦♦

CAREFULLY CURATED WINES THAT SHOWCASE HIGH QUALITY + INNOVATION WHILE CELEBRATING THE TRADITIONS OF AMERICAN WINE MAKERS.

WHITE

CHARDONNAY / ROUND HILL
Sonoma, California

SAUVIGNON BLANC / LINE 39
Central Coast, California (NZ Style)

RED

MERLOT / EQUOIA
Monterey, California

PINOT NOIR / KIN + CASCADIA
Willamette Valley, Oregon

♦♦ LOCAL CRAFT BEER ♦♦

FROM THE TAP 16oz.

PUBLIC PALE ALE / DC BRAU
abv 8%, Washington, DC

COOL BREEZE STOUT / DENIZENS
abv 4.5%, Silver Spring, MD

2 LEGIT 2 WIT BELGIAN WIT / SOLACE
abv 5.7%, Sterling, VA

BULLPEN PILSNER / ATLAS
abv 4.7%, Washington, DC

SEASONAL SELECTION
Ask your server about our featured selection!

FROM THE COOLER

RAISED BY WOLVES PALE ALE / RIGHT PROPER
abv 5%, Washington, DC

OLD TOWN LAGER / ASLIN
abv 4.0%, Herndon, VA

SOUTHSIDE IPA / DENIZENS
abv 7.2%, Silver Spring, MD

LOOSE CANNON / HEAVY SEAS
abv 7.25%, Halethorpe, MD

VARIOUS / HONOR BREWING
Local Verteran Owned, Chantilly, VA

SEASONAL SELECTION
Ask your server about our featured selection!

ALSO AVAILABLE
Yuengling / Blue Moon / Bud Light
Corona / Heineken / Stella Artois

SIGNATURE SOCIAL

54 PER PERSON – 2 HOUR LIMIT / 65 PER PERSON – 3 HOUR LIMIT
excludes tax and service fee.

CRAFT COCKTAILS

FRESH SQUEEZED JUICES, ALL-NATURAL CANE SUGAR,
LOCAL + SEASONAL INGREDIENTS

UP TO THREE PRE-SELECTED CRAFT COCKTAILS
FROM OUR MENU

PREMIUM SPIRITS

WITH YOUR FAVORITE MIXERS

GREY GOOSE VODKA
FLOR DE CANA RUM
HENDRICKS GIN

MAKERS MARK WHISKEY
CASAMIGOS TEQUILA
JOHNNY WALKER BLACK

WINES

SELECT, CURATED WINES SHOWCASING THE TRADITIONS OF AMERICAN AND INTERNATIONAL WINEMAKERS. 5oz. / 8oz. / Bottle

RED

PINOT NOIR / KIN + CASCADIA
Willamette Valley, OR

MALBEC / FAMILIA ZUCCARDI
Mendoza, Argentina

MERLOT / EQUOIA
Monterey, CA

CABERNET SAUVIGNON / ALIAS
Central Coast, CA

WHITE

SAUVIGNON BLANC / LINE 39
Central Coast, CA (NZ Style)

PINOT GRIGIO / LAGEDER
Alto Adige, Italy

CHARDONNAY / ROUND HILL
Sonoma, CA

RIESLING / GOOD KARMA
Finger Lakes, NY

SPARKLING + ROSÉ

SPARKLING BRUT / THE DIVER
Monterey, CA

ROSÉ / RENEGADE
Columbia Valley, WA

ROSÉ BRUT / THE DIVER
Monterey, CA

LOCAL CRAFT BEER

FROM THE TAP 16oz.

PUBLIC PALE ALE / DC BRAU
abv 8%, Washington, DC

COOL BREEZE STOUT / DENIZENS
abv 4.5%, Silver Spring, MD

2 LEGIT 2 WIT BELGIAN WIT / SOLACE
abv 5.7%, Sterling, VA

BULLPEN PILSNER / ATLAS
abv 4.7%, Washington, DC

SEASONAL SELECTION

Ask your server about our featured selection!

FROM THE COOLER

RAISED BY WOLVES PALE ALE / RIGHT PROPER
abv 5%, Washington, DC

OLD TOWN LAGER / ASLIN
abv 4.0%, Herndon, VA

SOUTHSIDE IPA / DENIZENS
abv 7.2%, Silver Spring, MD

LOOSE CANNON / HEAVY SEAS
abv 7.25%, Halethorpe, MD

VARIOUS / HONOR BREWING

Local Verteran Owned, Chantilly, VA

SEASONAL SELECTION

Ask your server about our featured selection!

ALSO AVAILABLE

Yuengling / Blue Moon / Bud Light
Corona / Heineken / Stella Artois





CREATIVE FOOD + CRAFT COCKTAILS

Silver Social by Executive Chef Ype Von Hengst offers a creative menu of elevated comfort food and contemporary American sharing plates to complement our craft drink menu. Located on the second floor above Silver Diner, Silver Social's unique feature is a 50-seat covered outdoor terrace overlooking Nationals Park.

PARTNERING WITH LOCAL FARMS + PURVEYORS

UPTOWN BAKERS, MD
ALLEN FAMILY FARMS, DE
ONE EIGHT DISTILLING, DC
SEVEN 16 VODKA, DC

FIREFLY FARMS, MD
LOGAN'S SAUSAGE, VA
REPUBLIC RESTORATIVES, DC
NEW COLUMBIA DISTILLERS, MD

WILDER SPICES, MD
LOCAL PRODUCE IN SEASON
COTTON & REED, DC
DC / MD / VA BREWERS



1250 Half Street, SE
2nd Floor
Washington, DC 20003
Across from Nationals Park

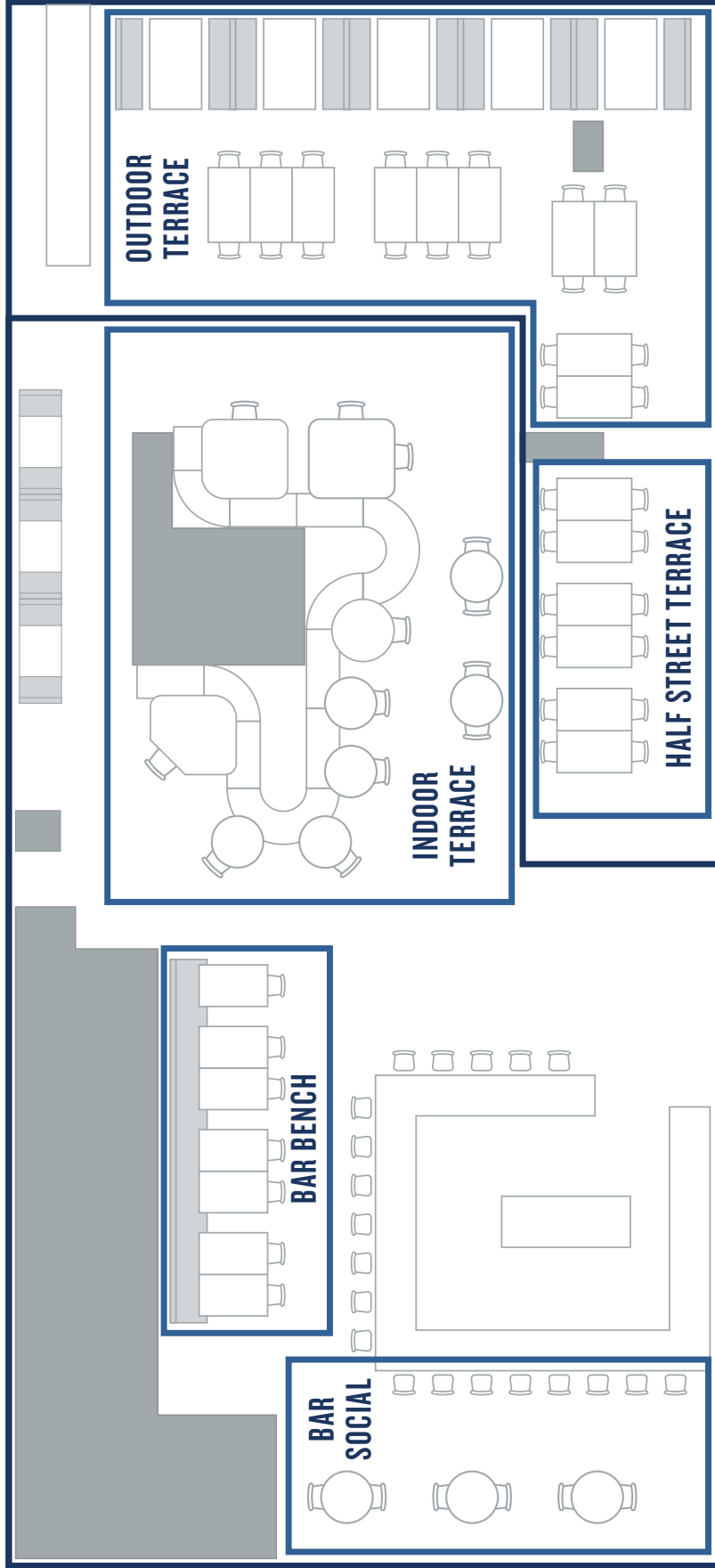
TUESDAY – THURSDAY 4:00PM – 11:00PM / FRIDAY 4:00PM – 2:00AM

SATURDAY 10:00AM – 2:00AM / FRIDAY 10:00AM – 11:00PM

SilverSocialDC.com

OCTOBER 2023

FLOOR PLAN



- INDOOR TERRACE**
40 SEATED / 50 STANDING
- OUTDOOR TERRACE**
50 SEATED / 68 STANDING
- INDOOR TERRACE**
12 SEATED / 15 STANDING
- OUTDOOR TERRACE**
38 SEATED / 45 STANDING
- BAR SOCIAL**
14 SEATED / 20 STANDING
- BAR BENCH**
14 SEATED / 20 STANDING
- HALF STREET TERRACE**
12 SEATED / 15 STANDING
- HALF STREET TERRACE**
38 SEATED / 45 STANDING
- ENTIRE RESTAURANT**
122 SEATED / 153 STANDING