

DACHA LOFT

SHAW ★ WASHINGTON DC



The Loft at Dacha Beer Garden is a bespoke private events space, a magical backdrop for memorable events tucked away quietly above the beer garden. With a vibrant ambiance, sophisticated yet warm aesthetic, the space is unique among the traditional D.C. event venues.

Whether hosting your best friends, your future in-laws or your colleagues, the possibilities are endless in the Dacha Loft. We've hosted an array of events, from speaker series with former presidential candidate Martin O'Malley, to a best-man speech, and everything in between.

Our team provides personalized service with exceptional attention to detail, from the initial planning stages to seamless day-of management. Located in the thriving Shaw neighborhood steps from downtown D.C. the Loft is easy to get to, but feels far away, like your own private enclave of enlightened elegance.

Entertaining Made Easy

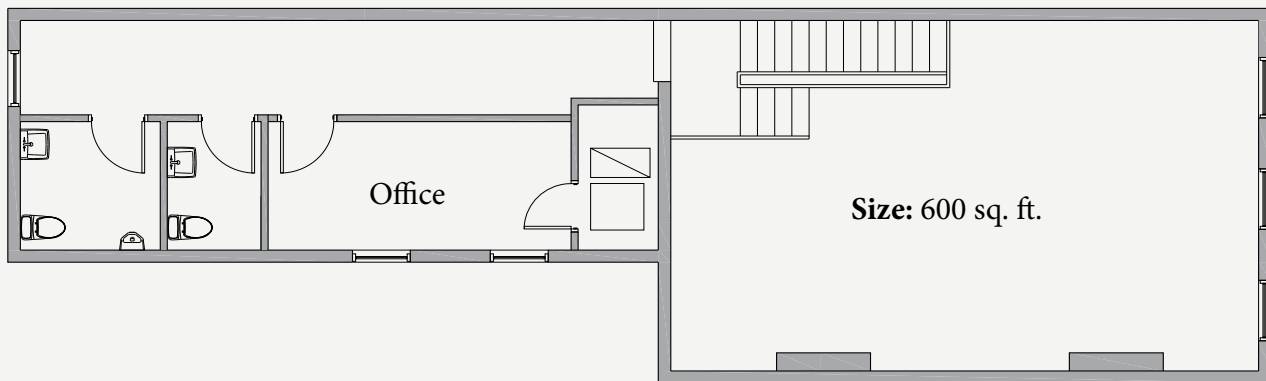
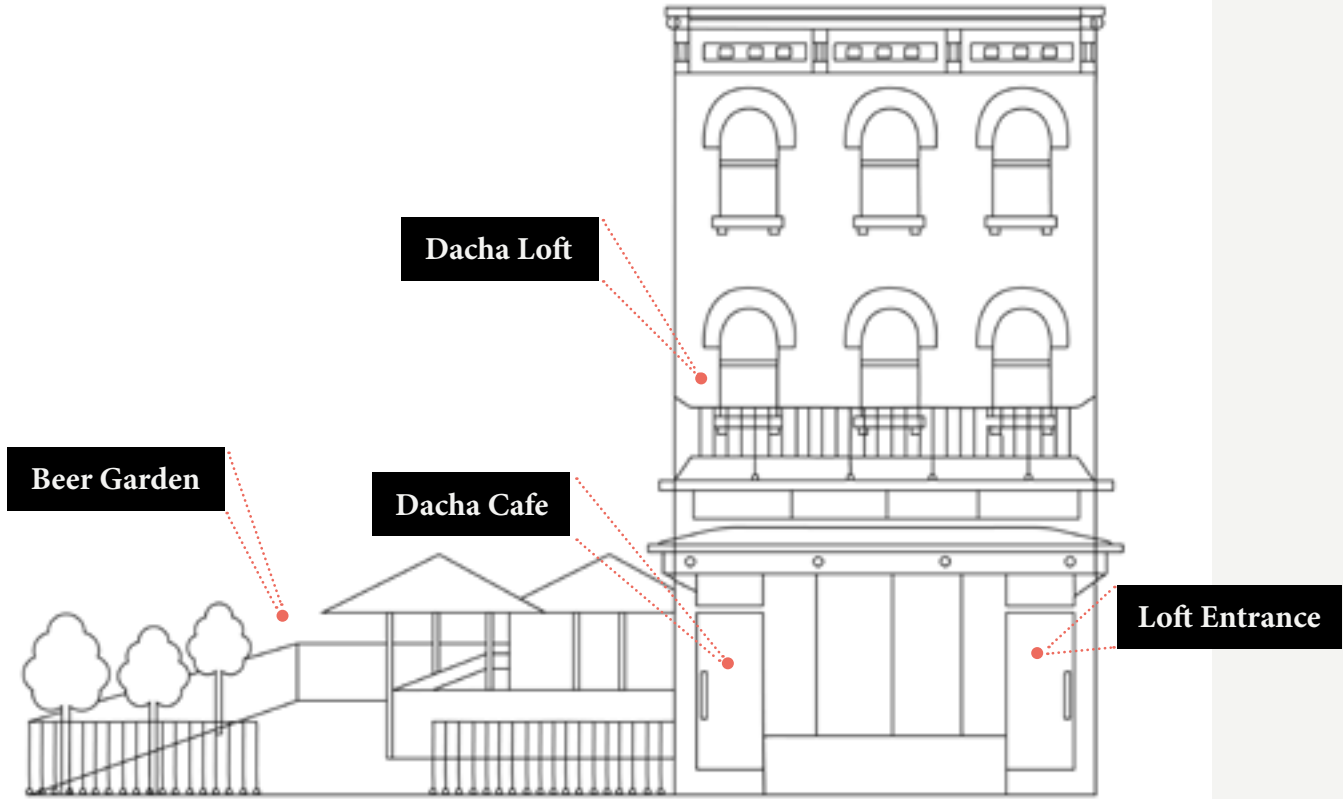
- Tabletop and furniture rentals included
- Choice of prix-fixe menu selections
- Extensive premium beverage options
- Experienced and attentive staff
- Flexible room layouts

Type of Events

- Birthday Soirée
- Rehearsal Dinners + Welcome Parties
- Wedding Ceremonies
- Wedding Receptions
- Bridal Luncheon
- Engagement Celebration
- Corporate Receptions
- Holiday Parties
- Team Meetings and Retreats
- Speaker Series

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Floor Plan



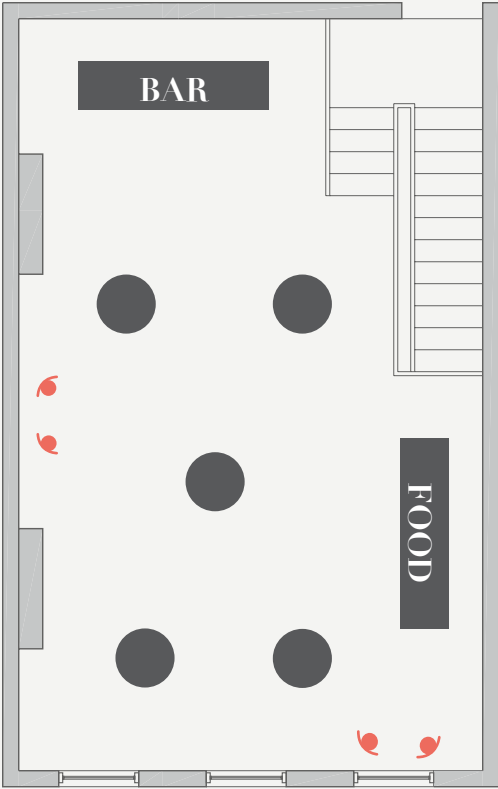
Capacity:

- Up to 40 person seated event
- Up to 80 person reception
- Up to 50 for team meetings

Features:

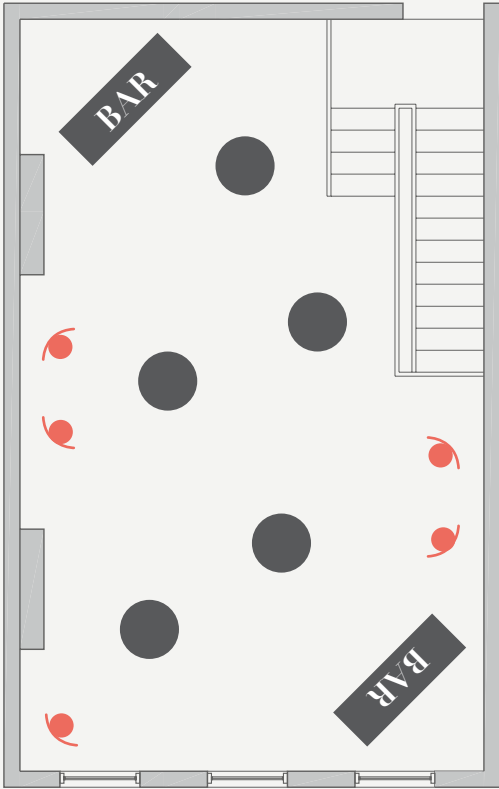
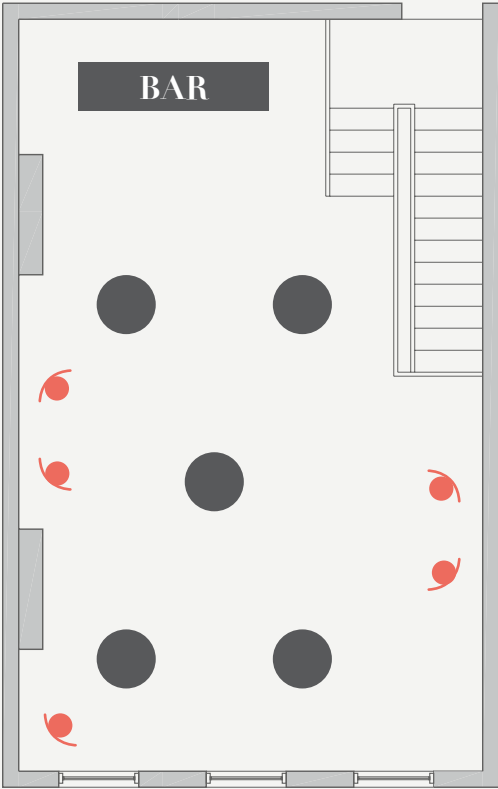
- 40' High Open Air Ceiling
- Exposed Red Brick
- Original Hardwood Floors
- Art Gallery
- Natural Light
- Private Bathrooms
- Private Entrances
- Exposed Rafters

Sample Room Layouts

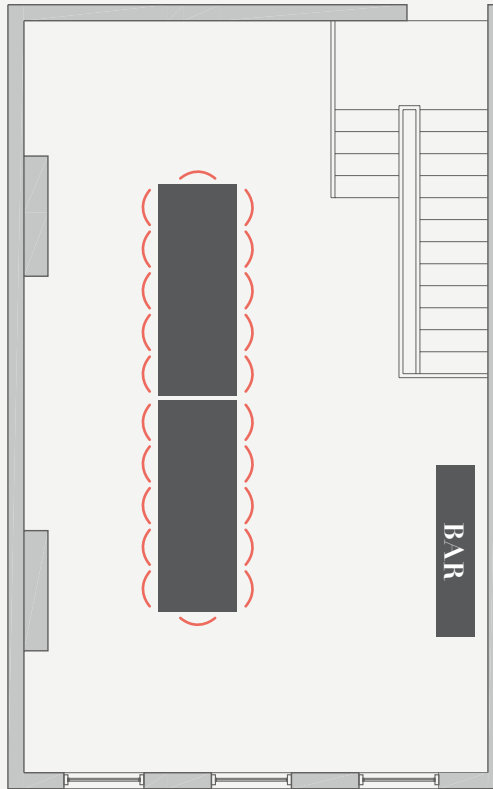
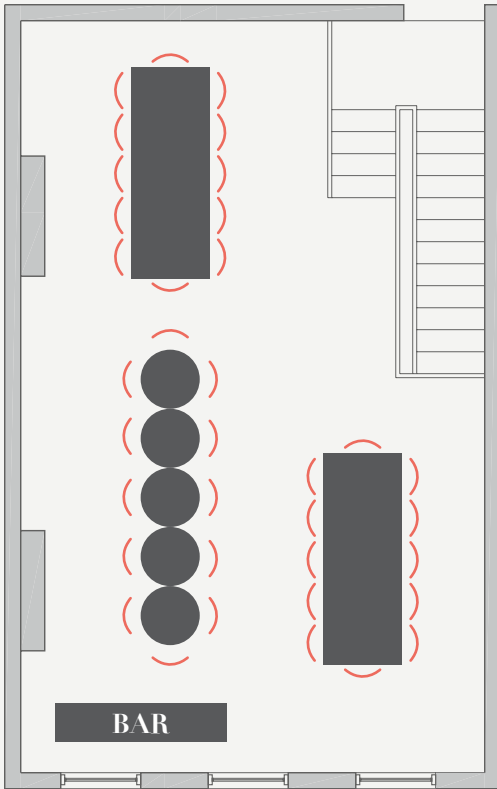


Standing Concepts

- Great for cocktail style receptions
 - Includes high-top and low-top cocktail tables
 - Chairs provided
 - No linen necessary
 - Option for 1 or 2 bar layout
 - Hors d'oeuvres can be passed or stationed
- Legend*
- Chairs
 - Cocktail tables

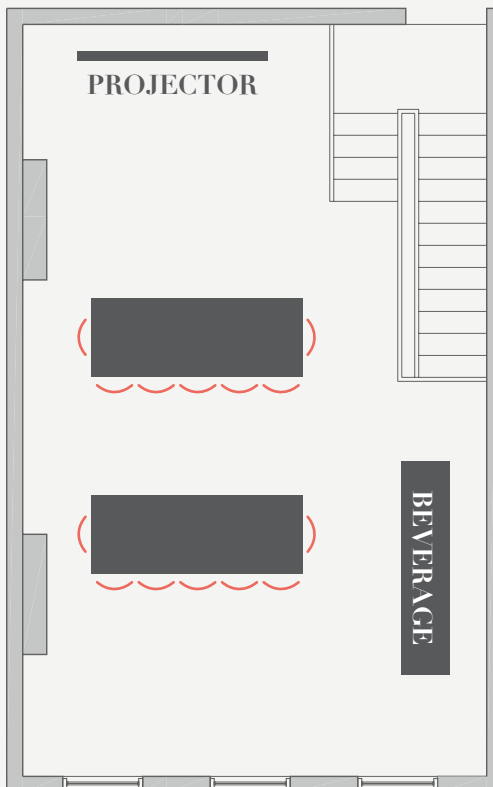
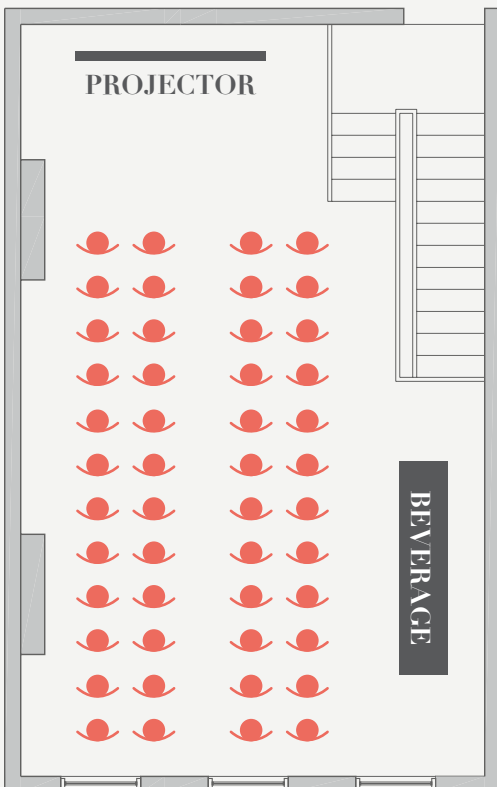


Sample Room Layouts



Seated Concepts

- Great for rehearsal dinners, luncheons, and brunch events
- Up to 35 at our rectangle and round tables
- For over 35 guests, our Events Manager works with clients to create the best room layout for your event, including taking care of any rentals.



Meeting Concepts

- Great for team retreats, staff trainings, presentations, etc.
- Breakfast or lunch beverage station set up throughout the event.
- Can fit up to 50 people

Sample Menus

The DBG

Passed Hors D'oeuvres

Arancini bites

risotto, grana Padano, black garlic

First Course

Spinach salad

balsamic, goat cheese, almonds

Entrée (choice of)

Frenched roasted chicken breast

five cheese mac n' cheese,

brussel sprouts

Dessert

German chocolate torte

cherries jubilee

\$55 per person

Vegetarian Entrée Option

Garden burger

poblano, avocado, creole mustard aioli

The Loft

Passed Hors D'oeuvres

Deviled farm eggs

smoked paprika

First Course

Russian wrap

Beef, saffron rice, grilled foie gras,

cabbage leaf

Entrée

Atlantic grilled salmon

Asparagus, cauliflower, tzatziki crème

Dessert

Grilled apple crumble a la mode

almonds, vanilla ice cream

\$65 per person

Vegetarian Entrée Option

Pappardelle pomodoro vegetable pasta

al dente pasta, seasonal vegetables, parmesan

homemade marinara tomato sauce

Sample Menus

The Liz Taylor

Passed Hors D'oeuvres

Chef's Board

Cured charcuterie, paired cheeses with rustic bread, house preserves, pickles

First Course

Dacha salad

Mixed greens, grians, cucumber, tomato, mushroom bacon, kimchi

Second Course

Shashlik rib eye skewers

Fingerling potatoes, heirloom carrots, béarnaise

Dessert

Oreshki

shortbread dough, dulce de leche filling

\$75 per person

Vegetarian Entrée Option

Caponata

eggplant, zucchini, sweet onions, bell peppers, capers

Enhance Your Menu

(Available for any menu)

For the Table:

Sausage Smörgåsbord: Dacha signature sausages, house made kraut, kewpie mayo potato salad, mustards, pickles - \$45

Chef's Charcuterie Board: An array of cured meats paired with cheeses, house preserves, pickles and rustic toast - \$50

Laugenbrezel Platter: Traditional German pretzel served with house made beer cheese and mustard - \$20

Signature Sliders: five angus beef, five chicken schnitzel, five pulled pork - \$35

Premium Welcome Bubbles:

Piper Heidsieck + 5 per person

Veuve Cliquot + 8 per person

Sample Menus

Passed Hors D'oeuvres

Chicken Schnitzel Sliders

brined chicken breast, purple kraut, Havarti cheese, dijonaise

Beef Sliders

house caraway pickles, ketchup, Shelburne farms aged cheddar

Pulled Pork Sliders

curry B.B.Q. sauce, apple cabbage slaw, marinated red onion

Steak Brochette

ribeye steak with sea salt, peppercorn, thyme and chimichurri

Arancini Bites

farro, kale, grana Padano, black garlic

Deviled Farm Eggs

smoked paprika

Chef's Board

cured charcuterie, paired cheeses with rustic bread, house preserves, pickles

Mini Burrata Bruschetta

fresh tomatoes, basil, olive oil, country bread

Ceviche tostadas

lime, delicate herbs, wonton chips

Pricing:

\$20 per person for four options

\$25 per person for five options

\$30 per person for six options

Bar Menu

Beer List

Weihenstephaner Hefeweizen	9
Weihenstephaner Pilsner	9
Weihenstephaner Dunkel	9
Shofferhofer Grapefruit Radler	9
Allagash White	9
DC Brau Public Ale	8
Bell's Two Hearted IPA	9
Allagash Tripel Ale	10
Ommegang Hennepin Saison	9
Charm City Basil Lemongrass Mead	9
Bold Rock Rosé Cider	8

Non-alcoholic Beverages: Available upon request.

Wine List

Rosé

Mont Gravet, South of France	9/34
Jean Louis Sparkling, Fère-en-Tardenois	10/38
Chateau Minuty, Côtes de Provence	12/46

Bubbles

Saint-Hilaire Limoux, France	9/34
Piper-Heidsieck, Red Label Champagne	55
Veuve Cliquot, Yellow Label Champagne	85

White

Vinho Verde, Mapreco, Portugal	9/34
Pinot Grigio, Di Leonardo, Friuli, Italy	12/46
Chenin Blanc, M.A.N. Family, South Africa	9/34
Chardonnay, Greystone Cellars, Napa	12/46
Sauvignon Blanc, Villa Wolf, Germany	11/42
Muscadet, Quilla, Loire Valley, France	10/38

Red

Lambrusco, Cleto Chiarli, Italy	9/34
Pinot Noir, Hexagonales, France	10/38
Chianti Riserva, Renzo Masi, Tuscany, Italy	11/42
Tempranillo, Lan Rioja, Spain	11/42
Merlot, Canonball, California	12/46
Malbec, Tinto Negro, Mendoza	9/34
Bordeaux, Chateau Cheval Noir, France	14/54
Cab Sauv, Alexander Valley Vineyards, CA	14/54

Bar Packages

Signature Cocktails

10

DBG

Vodka, Aperol, St. Germain, lemon and grapefruit juices

Shawny

Bourbon, Pimm's No.1, cucumber ginger lemongrass syrup, lemon juice

Dobson

Gin, Dolin, Genepy des Alpes mint syrup, lime

Wolf

Bourbon, Amaro Montenegro, iced tea, lemon, honey, mint

Riley

White rum, berry, pineapple, lime, sweet vermouth

Rita

Tequila, lime, Schofferhofer radler, agave, jalapeño

Liquor

Bulleit Bourbon	10/200
Bulleit Bourbon Rye	10/200
Johnnie Walker Black	14/250
Tanqueray Gin	9/170
Milagro Tequila	10/200
Absolut Vodka	8 /140
Absolut Vodka flavors	8/140

Choosing your Menu

Clients may choose four beers, four wines, one rosé or bubbles and two signature cocktails and two liquor cocktails.

If there is a specific beer, cider, wine or liquor you have in mind but do not see on the menu, we will include it in your proposal provided that the product is distributed in the DMV area.

Open Bar

All beverages are charged by consumption rather than a hourly rate with a price-per-head.

Payment Options:

Option 1: Client pays for the beverage tab on-site at the end of the event.

Option 2: Separate tabs, or otherwise known as a "cash bar," where guests open and close their own tabs.

**The Loft uses the same point of sale system as the beer garden with iPads for efficient and quick service.*

Amenities

Décor & Design

- Flooded with natural light
- Accent décor pieces
- Finished wood flooring and exposed red brick
- Sophisticated rectangle and round tables
- Comfortable chairs
- Adjustable ambient overhead lighting
- Design consultation with our Events Manager
- The Loft is also an art gallery with art exhibitions curated by [Monochrome Collective](#).

Cuisine & Beverage

Personal Catering Consultation: Our team will advise you through the process of selecting the best menu for your event. We are happy to take into consideration any allergies or dietary restrictions.

Cuisine & Beverage Service: Our kitchen uses farm-to-table and fresh ingredients for our dishes. Professional and highly trained wait staff and bartenders deliver quality service throughout your event.

Table Top

- Elegant tableware
- Exquisite copper cutlery
- Votive candles and flower vases
- Glassware, including red & white wine glasses, champagne flutes, and mule copper mugs
- Linen napkins
- Place card holders

Audio/Visual Capabilities

- Wi-Fi
- Bose Speaker System
- Projector, Screen and HDMI Cable

Event Pricing

What charges will be incurred for my event?

Daytime Events	Venue Fee*	F&B Minimum**
Monday – Friday 9am–4pm	\$300	\$750
Saturday, Sunday 10am–4pm	\$350	\$2,000
Evening Events		
Sunday – Thursday 4pm–10:30pm	\$350	\$1,800
Friday, Saturday 5:30pm–12am	\$400	\$3,500
Weddings and Rehearsal Dinners		
Rehearsal Dinner	\$500	\$3,500
Rehearsal Dinner + Welcome Party	\$650	\$4,500
Wedding Reception	\$500	\$4,000
Wedding Ceremony & Reception	\$650	\$4,000

Sales Tax: 10%

Service Fee: 20% service is added total food and beverage charges (post-tax).

* *There is no service fee or tax on the venue fee.*

** *Food and Beverage Minimums do not include sales tax, service fee or the venue fee.*

How do I secure my event date?

Upon approving contract: Venue fee is due as the non-refundable deposit.

Cancellation Policy: In order to receive a full refund, you must provide Dacha with a written notice of cancellation of the contract no less than 30 days prior to the event date. Cancellations within 10 days of the event date will render your contract obligations to pay the entire contract price.

Supplemental Items:

- **Floral Arrangements:** cost ranges from \$75 - \$400 depending on the client's need
- **Printed Materials**
 - Menus (\$5 per person)
 - Place Cards (\$3 per person)
- DJ: \$400 for the event
- **Photo Booth Rental:** \$400 per event
- **Bridal Yoga or Team Retreat Yoga Class** (up to 25 people)
 - 30 Minutes: \$125
 - 60 Minutes: \$200

Frequently Asked Questions

Q: Is there metro nearby?

Yes, the Rhode Island and 7th street Shaw metro stop is one block away.

Q: Is there parking nearby?

Yes, there is plentiful street parking on 7th and Q street NW. There are two parking garages nearby, one at 9th and O street and one at 8th and O street, a few short blocks away.

Q: Is there a venue fee and what does that include?

The venue fee is determined by the type of and timing of the event. This fee covers a 2 – 6 hour reservation, tables, chairs, linen napkins, votive candles, tableware and glassware, as well set up and break down of your event. Our Events Manager works closely with clients through the planning process.

Q: Do you allow decorations?

Yes! We welcome decorations, such as balloons, flowers, party favors, framed photos, wall art and more! If you choose to bring additional candles, we require that they are in containers or on a stand to prevent damage to our surfaces. Please no confetti.

Q: May we bring in an outside caterer?

With the exception of cake and cupcakes, we do not allow outside food. We have a great list of local bakers for our clients if needed.

Q: Is there a cake cutting fee?

No, we will take care of cutting and plating of whatever cake you bring in. Please bring your own candles

Q: Can we offer a “choice of” entree?

Yes, we offer “choice of” for the main course. If selected, the specific number of each entrée is required three weeks prior to your event date. We also require a diagram and table list with all guests’ selections. Please specify any dietary restrictions so we can accommodate accordingly.

About the Dacha Loft

Five years ago, two long-time friends from their college years, Dmitri Chekaldin and Ilya Alter, decided to leave the corporate world and open a business – a beer garden. Looking for possible locations, they came across a small chain-link fence corner parking lot in the middle of Shaw neighborhood. They tracked down the owner and convinced him to rent them the lot. The owner thought they were crazy... a beer garden? outside? in Shaw? He was not the only one.

On September 4, 2013, Dacha Beer Garden opened for business. A small beer truck, a make-shift bar, a few picnic tables, port-a-potties, and a POD container that served as a storage, an IT center, and an office. The rest is history.

In the fall of 2016, we inaugurated our private events space the Dacha Loft with a Supper Club dinner series for what we like to call “Dacha Regulars.” Over the past two years we’ve hosted a variety of events, from a Congressional fundraising dinner, Washington Women in PR Event Planning panel, wedding receptions, rehearsal dinners, Summer Solstice birthday parties to a Full Moon Flow yoga workshop. We have so enjoyed opening our doors to the DC community we are lucky to call home.

Five Years Later, Dacha is more than just a beer garden. Together, we are on a journey to make a difference. Whether we’re partnering with breweries on our weekly Beer Club events, fundraising for local non-profit organizations with our Cause Tuesday platform, or providing a space for local artists to showcase their artwork in the Dacha Loft, we are committed to giving back to our city.

Why Liz Taylor for the mural? Elizabeth Taylor was an easy choice for the mural that graces the building. An iconic figure herself, and through her work with Whitman Walker Clinic during the 1980s AIDS epidemic, she was instrumental in saving lives of those who lived in Shaw and elsewhere in our city. Our mural is a tribute.

Thank you for reading and we hope to hear from you soon!