



Old Original
BOOKBINDER'S
Seafood & Steakhouse

2306 East Cary Street, Richmond, VA 23223

Telephone (804) 643-6900

Fax (804) 643-6690

Thank you for your interest in Bookbinder's Seafood & Steakhouse Private Events! Following you will find a copy of our banquet menus as well as our guidelines for private dining.

Please note that unlike other venues, we do not charge any "location fees" or "room fees". Our food and beverage minimums listed throughout this banquet packet are what you will need to spend in food, beverage, alcohol and wine and these amounts vary depending on which room you choose.

We are known for our outstanding guest service along with our food, which is consistent, fresh and of the utmost quality. We have earned Open Table's Diners' Choice awards for Best Food, Best Service, Special Occasion, Notable Wine List and Best Steakhouse for 9 years in a row. In 2018, Open Table named us one of the Top 100 most Romantic Restaurants in America.

If you are planning a private banquet please call 804-643-6900.

Sincerely,

The Staff of Bookbinders' Seafood & Steakhouse

www.BookbindersRichmond.com

Bookbinder's Seafood & Steakhouse
Banquet Rooms

The Taxin Room

(6-14 Guests)



The Taxin Room is ideal for small business meetings and intimate dinners. Richly decorated with dark mahogany and fine art, the room combines a warm mixture of the historical character of the old tobacco warehouse with the simple elegance Old Original Bookbinder's is famous for. The simplicity and elegance of the room is complimented by the same amenities found in the Tobacco Row Room.

*The Taxin Room may be reserved up to 90 days in advance. This private room will accommodate a group of six to fourteen guests, and may be reserved for private dinners. You may order off our regular dinner menu for groups of this size. **On Friday, Saturdays and all Holidays, the Taxin Room has a \$500.00 minimum food and beverage, plus 12.8% tax and 20% gratuity.** Monday-Thursday a service charge will be added to the total bill in the amount of 20% in the evening or \$100.00 whichever is greater.*



The President's Room

(14-24 Guests)



Our President's Room is an intimate room for 14-24 guests. The President's Room is decorated with a priceless Presidential photo collection and each photo is accompanied by a plaque, which gives the history of each President. There are four round tables that accommodate up to six guests at each table. We can fit up to 16 guests at one long table in this room.

*There is a brand new 65 inch Samsung 4K Television for laptop presentations. There is no need for an LCD projector or screen in this room, providing you have an **HDMI port in your laptop computer** or an Apple Computer to air play on Apple TV. We provide the Samsung 4K Television along with the HDMI cord that goes from the laptop into the wall for no fee.*

The President's Room has a \$1200.00 minimum food and beverage, plus 12.8% tax and 20 % service charge, Monday through Saturday.



The Tobacco Row Room

(18-36 Guests)



The Tobacco Row Room is suited for larger parties and can accommodate 18 to 36 guests. Centrally located within the main dining room, the mahogany walls provide a warm and intimate setting for private parties or business meetings.

The beauty of the Tobacco Row Room is further complimented by its practical amenities like a dedicated heating and cooling system for your guest's comfort, and a drop down screen.

In the evening, the Tobacco Row Room may be reserved for private dinners Monday through Friday evenings with a minimum guaranteed Food and Beverage amount of \$2000.00, (PLUS 12.8% tax and 20% service charge). This room is available for private functions on Saturday evenings with a guaranteed food and beverage minimum of \$2,500.00.



Courtyard Room

(36-50 Guests)



(36-50 Guests - Semi Private)

Our Courtyard Room has huge windows that overlook our beautiful courtyard and patio area. The Courtyard Room is our most popular room for rehearsal dinners and large business functions. Although this room is considered semi-private, no one can see into this room, but there is an arch at the front of the room and an arch at the back of the room, that does allow outside noise to filter into the room. This room seats up to 50 guests and can also hold 60 guests for a stand-up buffet event. This room has a \$2,500.00 minimum food and beverage, plus 12.8% tax and 20% service charge. On Saturday and Sundays this room has a \$3,000.00 minimum food and beverage, plus tax and gratuity. There is no AV equipment in this room, but AV equipment can be rented for an additional fee.



Riverfront Room

(50-70 Guests)



Our Riverfront Room has huge windows that overlook Cary Street and passing trains. The Riverfront Room has breathtaking sunsets and is our largest room. Although this room is considered semi-private, no one can see into this room, but there is an arch at the front of the room and an arch at the back of the room, that does allow outside noise to filter into the room. This room seats up to 70 guests and can also hold 80 guests for a stand-up buffet event. This room has a \$3,500.00 minimum food and beverage, plus 12.8% tax and 20% service charge Monday through Friday. On Saturday and Sunday evenings this room has a \$4,500.00 minimum food and beverage. There is no AV equipment in this room, but it can be rented for an additional fee.

Private Party Guidelines

The Old Original Bookbinder's has established the following guidelines for private parties and group functions. We require a set menu for groups of 16 guests or more. You and your guests will have your own dedicated professional wait staff as well as your own dedicated chef.

*We respectfully require that you choose a banquet menu and wine selection at least **14 days before your event.***

Alcoholic beverage selections will be formatted to your specifications and we will price by consumption. Soft drinks are available for \$3.25 per person with a refill. Coffee, Tea and Iced Tea are available for \$3.00 with unlimited refills.

*In the evening, the President's Room, Tobacco Row Room, Courtyard Room and Riverfront Room, may be reserved up to six months in advance, for private dinners, Monday through Saturday and all Sundays in December. Room minimum guaranteed Food and Beverage amounts apply, see each individual room description for minimums. We are open all Sundays in December and will book any size party. For the rest of the year, Sunday daytime or evening private parties are available for 40-150 guests, by request. **Luncheon private parties for 30 to 150 guests are available as well, by request. Room minimums do not apply during lunch but there is a minimum gratuity of \$80.00 per server or 20%, (whichever is greater), and one server is assigned per 10 guests.***

*Billing, which will be **one check for the entire party**, including 12.8% tax and a 20% service charge and any patio charges if applicable, will be payable at the end of the event. We accept Visa, Master Card, American Express, Discover or Cash for final payment. We will accept several credit cards for equal payment of the check.*

A guaranteed final guest count is required by noon the day before your event. Please note that if the guest count drops after that time, or if you fail to call in a final guest count by the time stated, your final bill will include charges for unattended guests.

Charges will NOT be applied to your Credit card, (except for December reservations), unless you fail to cancel at least fourteen days in advance of your reservation and then a \$500.00 cancellation fee will apply.

*****December** reservations for groups of 31 or more guests require a \$1,000.00 non-refundable deposit within 72 hours of making your reservation. For groups of 30 or less, a required \$500.00 non-refundable deposit will apply payable within 72 hours of making your reservation. The amount of the deposit will be deducted from your final bill the night of the event.*

Please note that having established these guidelines; we will be more than happy to help you design a program that suits your guest's needs!

We greatly appreciate that you have booked with us and look forward to seeing you soon!



Old Original
BOOKBINDER'S
Seafood & Steakhouse

Hors D'oeuvres Selections

Chilled Jumbo Shrimp with Cocktail Sauce	\$3.50 each
Raw Oysters with Cocktail Sauce	\$1.75 each
Vegetable Crudités with Bleu Cheese Dipping Sauce	\$70.00 (serves 20)
Vegetable Crudités with Crab Dip	\$95.00 (serves 20)
International Cheese Selections (with crackers)	\$80.00 (serves 20)
Fresh Fruit Tray	\$80.00 (serves 20)
Large Cheese, Vegetable, Fruit Tray Combination	\$240.00 (serves 40)
Baked Brie, Mixed Berries, Melba Sauce & Crackers	\$75.00 (serves 20)
Filet Mignon "Oscar" Rolls (Filet, Crabmeat, Asparagus & Hollandaise)	\$4.25 each
Miniature 1 ounce Crab Cakes	\$4.00 each
Applewood Smoked Bacon wrapped Shrimp	\$4.25 each
Vermont Goat Cheese & Shiitake Mushroom Tarts	\$1.75 each
Mozzarella, Tomato and Basil Skewers	\$1.75 each
Endive with Maytag Bleu Cheese & Candied Walnuts	\$1.75 each
Mushrooms Stuffed with Crab Imperial	\$3.00 each
Swedish Cocktail Meatballs	\$1.50 each
Buffalo Chicken Skewers with Bleu Cheese Dip	\$1.50 each
Smoked Salmon on Toast Points	\$2.75 each
Clams Casino	\$1.75 each
Scallops Wrapped in Bacon	\$2.00 each
Mushrooms Stuffed with Goat Cheese and VA Ham	\$1.75 each
Curried Deviled Eggs	\$1.25 each
Sweet Italian Sausages Wrapped in Phyllo	\$4.50 (8, ½ inch pieces)
Pan Seared Cajun Tuna with Soy Glaze	\$14.00 (4 Ounces, sliced)
Fried Calamari with a Red Pepper Mayo	\$10.00 (serves three)

Prices do not include 12.8% tax and 20% service charge

Bookbinder's Seafood & Steakhouse

Banquet Menu Selections

Menu One

- Shrimp Bisque
- Caesar Salad

Entrée Choice

- Eight Ounce Petite Filet Mignon
- Pan Seared Salmon with a Lemon, Butter Caper Sauce
- Oven Roasted Chicken Breast topped with Diane Sauce
(All entrees served with Roasted Red Bliss Potatoes and Broccoli Hollandaise)
- Dessert: Key Lime Pie with an Oreo Cookie Crust and Whipped Cream

\$55.00 per Guest

Menu Two

- Jumbo Shrimp Cocktail with Bookbinder's Famous Cocktail Sauce
- Tobacco Row Salad

Entrée Choice

- Jumbo Lump Crab Cake with Remoulade and Chinese Pepper Sauces
- Eight Ounce Filet Mignon Topped with Two Jumbo Shrimp, Scampi Style
- Crab stuffed Salmon, finished with a Lemon Beurre Blanc
- Cider Glazed Pork Chop topped with Caramelized Apples
(All entrees served with Roasted Red Bliss Potatoes and Broccoli Hollandaise)
- Dessert: NY Cheesecake with a Pecan Crust and Caramel Sauce

\$67.00 per Guest

Menu Three

- Jumbo Shrimp Cocktail with Bookbinder's Famous Cocktail Sauce
- Wedge Salad with Diced Tomatoes, Crumbled Blue Cheese & Bacon, Gorgonzola Dressing

Entrée Choice

- Grilled Cowboy Cut Ribeye, eighteen-ounce, with a Horseradish Cream Sauce
- Eight Ounce Filet Mignon with a Five Ounce Crab Cake and a Cajun Remoulade Sauce
- Herb Grilled Swordfish topped with a Jumbo Lump Crab and Fennel Salad
- Pan Seared Diver Scallops in a Scampi Sauce

(All entrees served with duchesse potatoes and steamed asparagus hollandaise)

Dessert: NY Blackout Chocolate Layer Pudding Cake

\$74.00 per Guest

Menu Four

- Jumbo Lump Crab Cakes with a Cajun Remoulade
- Tobacco Row Salad

Entrée Choice

- Sixteen-ounce New York Sirloin
- Seasonal Fish Selection
- Eight Ounce Filet Mignon with a Five Ounce Crab Cake and a Cajun Remoulade Sauce
- Jumbo Lump Crab Cake with Remoulade and Chinese Pepper Sauces
(All entrees served with duchesse potatoes and steamed asparagus hollandaise)
- Dessert Choice: Chocolate Pâté with Melba Sauce **OR** Seasonal Berries with Whipped Cream

\$79.00 per Guest

Please choose from one of the above menus. We will take your entrée order the night of the event.

Live Maine Lobsters are available at market price and may be added to any banquet menu

Prices per guest **do not** include 12.8% tax or 20% service charge.

Prices are subject to change due to market conditions.

We have designed these menus to facilitate you in the planning of your function. Please feel free to add or delete items.



Old Original
BOOKBINDER'S
Seafood & Steakhouse

Luncheon Banquet Menus 11:30AM-1:30PM

Menu One

-New England Clam Chowder

Entrée Selection:

-Prime Burger with Lettuce, Tomatoes, Onions & Cheddar on a Brioche Roll, Shoestring Potatoes

-Oven Roasted Chicken Breast topped with a Mushroom Diane Sauce

-Pan Seared Salmon with a Lemon, Butter Caper Sauce

(Chicken and Salmon Entrees Served with Roasted Red Bliss Potatoes and Vegetable of the Day)

-Dessert: Key Lime Pie with an Oreo Cookie Crust Whipped Cream

\$37.00 per person*

Menu Two

-Caesar Salad

Entrée Selection:

-Petite Filet Mignon

-Crab stuffed Atlantic Salmon finished with a Lemon Beurre Blanc

-Cider Glazed Pork Chop with Caramelized Apples

(All Entrees Served with Roasted Red Bliss Potatoes and Vegetable of the Day)

-Dessert: New York Cheesecake with a Pecan Crust and Caramel Sauce

\$45.00 per person*

Menu Three

-Traditional Wedge Salad; Iceberg Lettuce, Bacon, Tomatoes and a Gorgonzola Dressing

Entrée Selection:

-Petite Filet Mignon topped with two Jumbo Shrimp Scampi

-Jumbo Lump Crab Cake

-Blackened Swordfish with a Chesapeake Crab Slaw

(All Entrees Served with Roasted Red Bliss Potatoes and Vegetable of the Day)

-Dessert: NY Blackout Chocolate Layer Pudding Cake

\$49.00 per person*

Menu Four

-Jumbo Shrimp Cocktail with Bookbinder's Cocktail Sauce

-Tobacco Row Salad

Entrée Selection:

-Large Filet Mignon with Béarnaise Sauce

-Grilled Cowboy Cut Ribeye, eighteen ounces, served with a Horseradish Cream Sauce

-Seasonal Fish Selection

-Jumbo Lump Crab Cake with Remoulade and Chinese Pepper Sauces

(All Entrees Served with Roasted Red Bliss Potatoes and Vegetable of the day)

-Dessert: Crème Brulee or Blackout Chocolate Layer Cake

\$68.00 per person*

***Prices per person do not include 12.8% tax or 20% service charge. Service charges for luncheon banquets are 20% or \$80.00 per server whichever is greater. One server is assigned per 10 guests.**

Prices are subject to change due to market conditions.

These menus are available for private groups of 25 or more guests, arriving between 11:00AM & 1:30PM

*Raw or Undercooked-Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have a medical condition.- Virginia Department of Health

Parking and Directions to Bookbinder's Restaurant

Please share these parking directions with all of your guests.

Please note that there are 50 free self-parking spaces in our private parking lot. The entrance to our lot is on the corner of 24th and East Cary Streets directly across the street from our restaurant. If this lot becomes full, there is additional parking on the street or in the lot at 22nd and East Cary Street, (1.5 blocks from the restaurant), across the street from the Edgeworth Building, (name of building on smokestack). Even though it does not say our name on this lot, you can park here. Please note that all other parking lots in the Tobacco Row area are subject to towing.

Downtown Expressway: (From the Powhite Parkway)

- Take the downtown expressway to the 7th and 9th street exit.
- Go straight through the next two lights and stay in the right hand lane.
- Bear around the left curve and immediately go right onto Canal Street.
- Go to the next light and make a right on 14th street.
- Go to next light and make a left on Dock street, (La Difference is on the corner). Follow Dock Street past *Bottoms Up Pizza* and make a left onto 21st street (end of floodwall).
- Go to the stop sign and make a right onto Cary Street.
- Self park is in the lot at 24th and East Cary Street, (on right), or if this lot becomes full, additional parking is available in the lot at 22nd and East Cary across form the Edgeworth Building, (name of building on Smokestack). Even though it does not say our name on this lot, you CAN park in this lot. Please note that all other lots in the Tobacco Row area are subject to towing.

From South of Richmond:

- Take I-95 North to exit 74C, and veer right towards Route 33 (Broad St. East).
- At first stoplight turn left onto Broad St.
- Go to the second traffic light and make a right onto 21st street
- Go to the next traffic light and make a left onto Main Street
- Go to 24th street and make a right
- Go to the Stop sign and our lot will be directly in front of you.
- If this lot becomes full, additional parking is available in the lot at 22nd and East Cary across form the Edgeworth Building, (name of building on Smokestack). Even though it does not say our name on this lot, you CAN park in this lot. Please note that all other lots in the Tobacco Row area are subject to towing.

From North of Richmond:

- Take I-95 South to exit 74B (Franklin St.).
- Go straight to the traffic light at Main Street.
- Make a left onto Main Street.
- Go to 24th street and make a right
- Go to the Stop sign and our lot will be directly in front of you.
- If this lot becomes full, additional parking is available in the lot at 22nd and East Cary across form the Edgeworth Building, (name of building on Smokestack). Even though it does not say our name on this lot, you CAN park in this lot. Please note that all other lots in the Tobacco Row area are subject to towing.

From East or West of Richmond:

- Take I-64 to I-95 South
- Take I-95 South to exit 74B (Franklin St.).
- Go straight to the traffic light on Main Street.
- Make a left onto Main Street.
- Go to 24th street and make a right
- Go to the Stop sign and our lot will be directly in front of you.
- If this lot becomes full, additional parking is available in the lot at 22nd and East Cary across form the Edgeworth Building, (name of building on Smokestack). Even though it does not say our name on this lot, you CAN park in this lot. Please note that all other lots in the Tobacco Row area are subject to towing.