



EVENTS
cocktail parties · private dining

established by chef and founder david chang in august 2004 with the opening of noodle bar in new york city's east village, the momofuku restaurant group now includes restaurants in new york city, sydney, toronto, and washington, dc. momofuku has a total of eleven restaurants, a bakery with multiple locations, two bars, a quarterly print journal, and a culinary lab. momofuku restaurant group has gained worldwide recognition for its innovative take on cuisine.

momofuku CCDC is located within CityCenterDC, a downtown development in the heart of washington.





LOCATION

momofuku CCDC is located
at 1090 i street nw
washington, dc 20001
in CityCenterDC

conveniently placed between two of washington's biggest
metro stations, we are within walking distance of the
convention center, verizon center, shakespeare theater, and
the smithsonian's national portrait gallery. momofuku CCDC is
also within one mile of the white house and the national mall.

PRIVATE DINING LUNCH

momofuku CCDC is available for private seated lunches, corporate meetings, board and trustee lunches, conference sessions, and staff retreats.

LUNCH PRIX FIXE SAMPLE MENU

3 courses - \$50 per person

course 1

SHRIMP LOUIE

lettuce wraps, Russian dressing, jalapeno

PORK BUNS

hoisin, scallion, cucumber

WEDGELESS WEDGE

benton's bacon, ranch, radish

course 2

MOMOFUKU RAMEN

pork belly, pork shoulder, poached egg

GINGER SCALLION NOODLES (V)

pickled shiitake, cucumber, cabbage

CHICKEN

pea shoots, octo vinaigrette

course 3

DESSERTS BY MILK BAR

b'day truffles, compost cookie®,
confetti cookie, crack pie®

*this sample menu can be fully customized for any occasion.
please contact us to develop special offerings for your event.*





PRIVATE DINING DINNER

momofuku CCDC is available for private seated dinners, receptions, rehearsal dinners, birthday celebrations, and corporate events.

DINNER PRIX FIXE SAMPLE MENU

3 courses - \$75 per person - served family style

course 1

RAW WILD BLACK BASS
yuzu, bonji, mutsu apple

SHIITAKE BUNS (V)
hoisin, scallion, cucumber

KIMCHI APPLE
maple labne, arugula, benton's ham

course 2

BO SSÄM
whole pork butt, served with moo shu pancakes, rice, and ssäm, ginger scallion, and hoisin sauces

RICE CAKES (V)
chickpea, cabbage, scallion

FRIED BRUSSELS SPROUTS
fish sauce, mint, cilantro

SMASHED POTATOES (V)
xo sauce

course 3

DESSERTS BY MILK BAR
b'day truffles, compost cookie®,
confetti cookie, crack pie®

this sample menu can be fully customized for any occasion. please contact us to develop special offerings for your event and inquire about custom beverage pairings.



CUSTOM MENU DEVELOPMENT

menus for momofuku ccDC's private dining room can be tailored to any occasion by our culinary team. please contact us to inquire about customizing your private dining experience with additional courses or alternative menu options.

SAMPLE MENU

course 1

RAW BAR MARATHON

seafood tower with whole lobsters, clams, oysters, crabs, prawns, and salmon roe

course 2

MOMOFUKU EGG

slow poached egg served with caviar and onion soubise

course 3

SEAFOOD DONABE

whole local fish prepared in a traditional japanese clay rice pot

course 4

PEKING DUCK

served with steamed buns, scallions, and hoisin sauce

course 5

PRIME RIB ROAST

presented and carved tableside, served with twice baked potatoes, macaroni & cheese, and local seasonal vegetables

course 6

MILK BAR SUNDAE

cereal milk soft serve, topped with cookies, corn flake crunch, fudge, gold leaf bling

pricing available upon request.





RESERVE BEVERAGE OFFERINGS

momofuku CDC offers customized beverage packages for events of any kind. momofuku's beverage team will be happy to work with you to develop one-of-a-kind wine, beer, or cocktail offerings for your next event.

momofuku beverage director jordan salcito can develop specialized offerings including:

RESERVE WINE PAIRINGS

JEROBOAM DINNERS

VERTICAL FLIGHT TASTINGS

CAVIAR AND CHAMPAGNE MAGNUM TASTINGS

momofuku bar director john debary is available to consult on custom beer and cocktail options for groups large and small, including:

CUSTOM COCKTAIL DEVELOPMENT

BOURBON AND SMOKER DINNERS

BREWERY PAIRING DINNERS

COCKTAIL CLASSES AND DEMOS

pricing available upon request. sommelier services are subject to availability.



COCKTAIL PARTIES

private • canapés • food stations • bar packages

our private dining room can accommodate up to 65 people standing for cocktail parties and private receptions.

PASSED CANAPÉS

\$50 per person for selection of four, passed for 2 hours

RAW WILD ROCKFISH

yuzu, bonji, mutsu apple

PEPPER & EGG (V)

SMOKED SALMON

SPICY CUCUMBERS

SHRIMP LOUIE

russian dressing, bibb lettuce, jalapeno

KIMCHI APPLE

maple labne, arugula, Benton's ham

OLD BAY PORK RINDS

SWEET & SPICY PORK JERKY

BISCUIT BITES

country ham, red eye gravy

SHRIMP COCKTAIL SHOOTERS*

OYSTERS*

HAM + CAVIAR ON BISCUIT*

*additional charge may apply

AVAILABLE A LA CARTE

PORK BUNS

hoisin, scallion, cucumber

SHRIMP BUNS

spicy mayo, pickled red onion, iceberg

BRISKET BUNS

horseradish, pickled red onion, cucumber

SHIITAKE BUNS (V)

hoisin, scallion, cucumber

BAR PACKAGES

pricing based on a 3 hour event

BEER/WINE BAR PACKAGE

beer, wine, sodas

\$45 per person

DELUXE BAR PACKAGE

3 momofuku cocktails, beer, wine, soda

\$65 per person

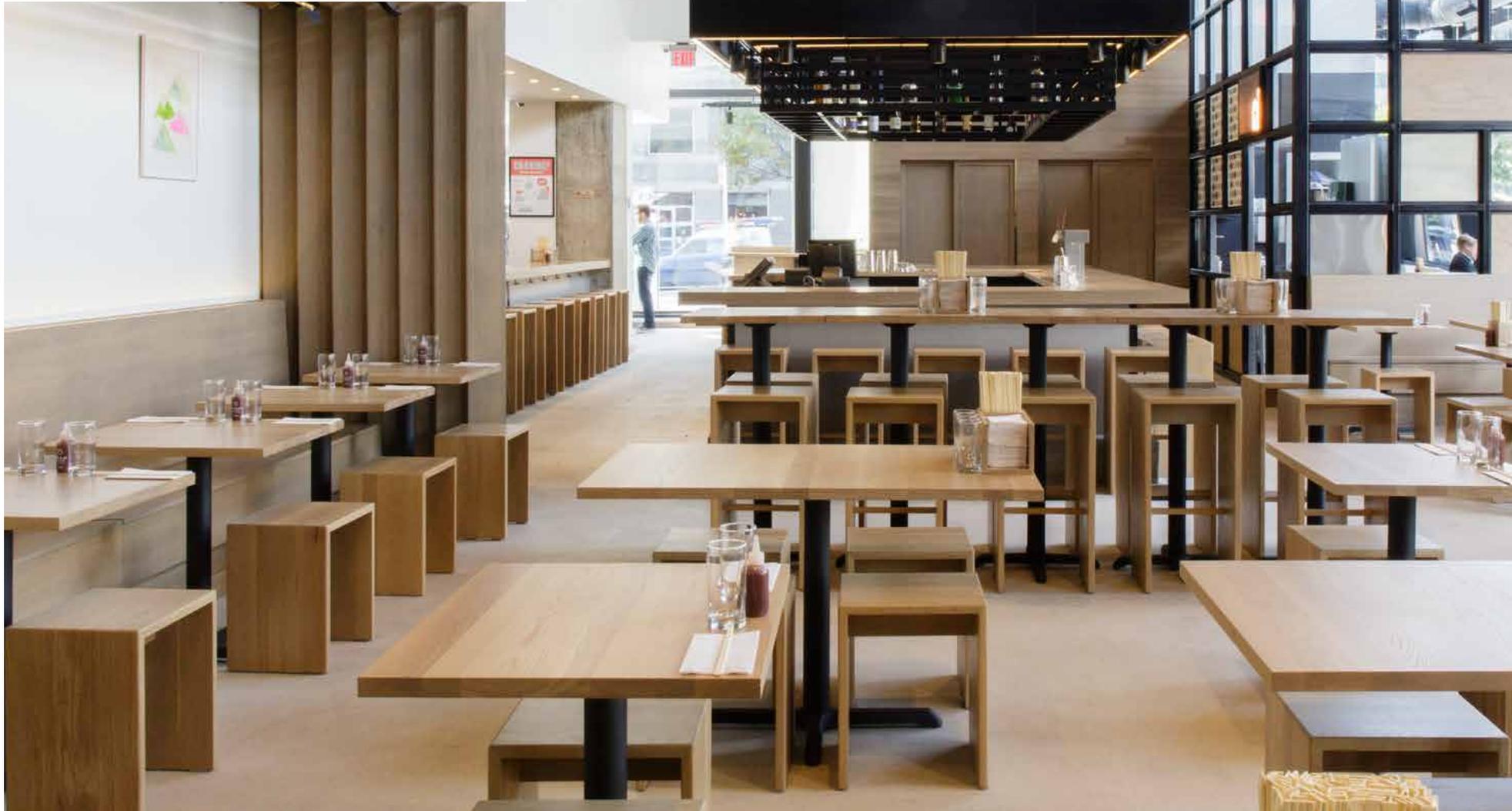
this sample menu can be fully customized for any occasion, and momofuku's beverage team is available to create custom cocktails or wine selections. please contact us to develop special offerings for your event.



FULL BUYOUTS

momofuku CCDC is available for full buyouts for events like holiday parties, private receptions, and corporate meetings.

please inquire with
dcevents@momofuku.com
for more information.



AMENITIES

MUSIC

all our clients are welcome to use the momofuku playlists, which are curated by chef david chang, for their events. private event clients are also welcome to provide their own playlists.

TAKEAWAYS

custom takeaways and gift bags are available on request for your guests.

takeaways may include:

- limited edition momofuku tote bags
- lucky peach print journal
- momofuku cookbook
- ssām sauce by momofuku
- milk bar cookbook
- milk bar life: recipes & stories cookbook
- milk bar cookies or cake truffles

*takeaway items and packaging can be customized for any occasion.

DESSERTS BY MILK BAR

as a client of momofuku, you'll have access to milk bar's full menu & custom offerings, including large format party cakes and special order gifts for your guests.

we would be happy to assist with securing audio visual equipment or floral arrangements for your event.

CONTACT

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washington, dc 20001
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dc.momofuku.com

