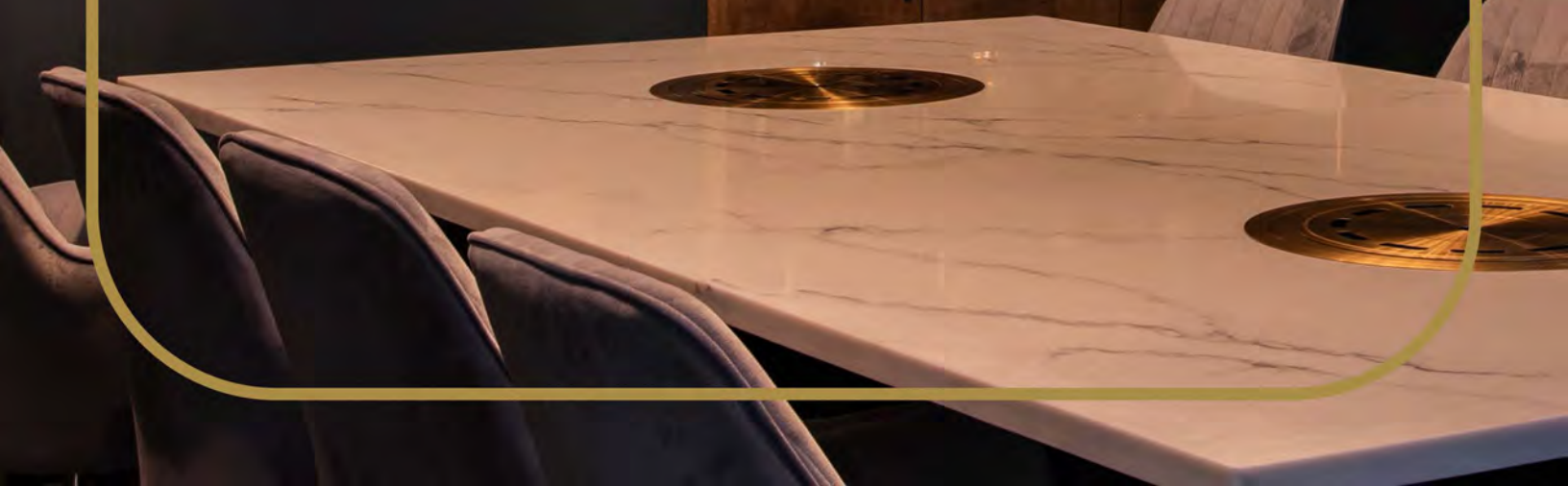


SEOUL PRIME

KOREAN STEAKHOUSE

EVENT PROPOSAL

106 FOUNDERS AVENUE
FALLS CHURCH VA 22046
703 563 1168





KOREAN STEAK DINNER PRIX FIXE

Starting at 65/person

STARTER

Choose one

APPETIZER

Fried Beef Dumpling

USDA Prime ground beef, chives, tofu, house galbi marinade (6pcs)

Seoul Prime Beef Tartare* (+10)

Raw Prime NY strip served with sesame, Korean pear, egg yolk, pickled fresno, and shallots

Korean Style Chilled Bossam (+7)

Braised Pork belly, soybean paste, mayonnaise, wasabi, honey, lemon, romaine lettuce, bell pepper, perilla leaves, pear

Korean Style Spicy Octopus (+15)

Spicy gochujang sauce, spanish octopus, fried garlic, radish, perilla leaf oil, gamtae, and scallion

Seafood Chive Pancake (+6)

A crispy chive pancake topped with shrimp and cuttlefish

SALAD

Cesar Salad

Red romaine lettuce, soy bean caesar sauce, gochu parmesan crisp

Heirloom Tomato & Burrata

A mix of heirloom tomatoes and burrata, kimchi vinaigrette, perilla, basil, and pickled pepper drops

MAIN COURSE

Choose one Tour

Accompanied with Banchan, Scallion Salad and choice of one Special Side

Seoul Steak Tour

USDA Prime

- New York Strip*
- Hanging Tender*
- Prime Short Rib*
- Marinated Rib Finger*

Prime Steak Tour

+20/person

USDA Prime

- Dry Aged Ribeye*
- Dry Aged Ribeye Cap*
- Prime Short Rib*
- Marinated Prime Galbi*

Wagyu Steak Tour

+40/person

- New York Strip*
- American Wagyu
- Tenderloin*
- American Wagyu
- Zabuton*
- American Wagyu
- Marinated Prime Galbi*
- USDA Prime

SPECIAL SIDE

choose one

Kimchi Pork Stew | Soybean Brisket Stew | Volcano Egg Souffle | Grilled Shishito Peppers
Roasted Wild Mushrooms | Fried Brussels Sprouts | Garlic Lemon Asparagus | Triple Cheese Corn

ENTREE

Optional, Full Portion

Uni & Cod Roe Rice Bowl* | 30

Fresh sea urchin, cod roe, flying fish roe, green onion, mayonnaise, seaweed, radish sprout, pickled shallot

Galbi Dolsot Bibimbab | 19

Marinated Galbi, bean sprout, zucchini, carrot, mushroom, fried egg served in a sizzling stone bowl

Galbi-Jjim Risotto | 27

Soy braised short rib, wild mushroom, perilla leaf chimichurri

Cold | Spicy Bibim Naengmyeon | 14

Buckwheat noodle, beef broth, pickled radish, cucumber, boiled egg (and spicy chili sauce for spicy bibim)

Kimchi Wagyu Dolsot | 25

American Wagyu beef, kimchi, rice, seaweed, fried egg, sesame seed, sesame oil

Kimchi Bibim Guk-Soo | 13

Korean wheat noodles tossed in sweet and spicy gochujang, with sesame, cucumber, and boiled egg

DESSERT

Choose one

Homemade Sorbet

Seasonal sorbet made with ripe, seasonal fruit

Crème Brûlée Cheesecake (+3)

Berry glaze, fresh berries, powdered sugar, whipped cream

Hotteok Croffle (+5)

Korean ho-tteok caramel in a pressed croissant served with vanilla ice cream and mixed grain powder



KOREAN STEAK DINNER PRIX FIXE

Starting at 150/person

CHEF'S OMAKASE EXAMPLE

Can be customized to your preference

APPETIZER TRIO



1. Beef Tartare Bite

Pairs finely chopped ribeye with subtle sweetness from Korean pear and brightness from yuja, layered over toasted brioche for a rich yet refreshing start

2. Bulgogi Croquette

A warm contrast—crispy on the outside with a creamy, savory filling of ribeye bulgogi, potato, and aromatics, finished with a silky cauliflower purée

3. Mushroom Shell

Brings an earthy, refined finish, featuring a medley of oyster, shiitake, and beech mushrooms complemented by a smooth asparagus purée

SECOND COURSE



4. Perilla Oil Caprese

Fresh tomato and creamy mozzarella finished with perilla oil, basil and balsamic. Bright, balanced, and refreshing

THIRD COURSE

5. Korean Galbi Dumpling Soup

Delicate galbi dumplings in a clear, flavor rich mushroom broth. Warm, refined, and comforting.



DESSERT



Korean Malted Rice Sorbet

Light and refreshing, this frozen take on traditional Sikhye blends delicate malted barley sweetness with soft rice notes for a clean and comforting finish

MAIN COURSE



- Wagyu Tenderloin*
American Wagyu
- New York Strip*
USDA Prime
- Dry Aged Ribeye*
USDA Prime
- Hanging Tender*
USDA Prime
- Wagyu Ribeye*
American Wagyu
- Wagyu Ribeye Cap*
American Wagyu
- Prime Short Rib*
USDA Prime
- Zabuton*
American Wagyu
- Marinated Prime Galbi*
USDA Prime

SERVED WITH

Shared among the table



Soybean Brisket Stew

Beef brisket, Soybean paste, onion, zucchini, tofu



Seafood Jap-Chae

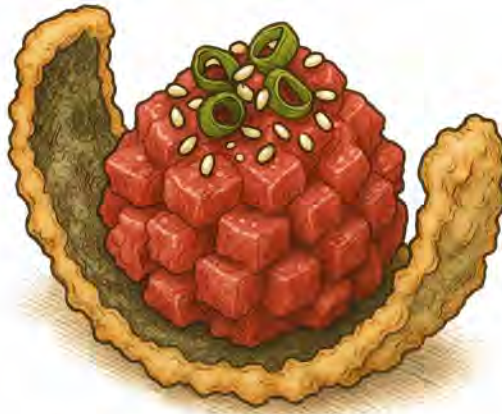
Glass noodle, Assortment of seafood and mushroom, carrot, onion, red paprika, chive

Scallion Salad

Scallion, homemade spicy dressing, sesame

Banchan Spread

Assortment of banchan and kimchi



BAR COCKTAIL HOUR PACKAGE

FINGER FOOD

A minimum of 20 pieces per selected item is required

Seafood Chive Pancake (1pc) | 4

A crispy chive pancake topped with shrimp and cuttlefish

Slider (1pc) | 6

Korean inspired slider. Can mix & match
Spicy Pork | Bulgogi +1 | Galbi +2

Brussel Sprout 2oz cup | 2

Glazed with sweet and spicy soy,
topped with pickled Fresno pepper

Shrimp Cocktail (1pc) | 4

Jumbo prawns served with gochujang cocktail sauce

Wagyu Tartare Shell* (1pc) | 15

Wagyu beef, shallot, fresno pepper, dropped pepper,
gamtae(dried seagrass), sesame seed.

Crispy Bossam (1pc) | 5

Braised pork belly with crispy pork skin, pear gastrique,
soy bean butternut squash purée, fresh Korean pear

Roasted Wild Mushroom 2oz cup | 2

Mixed wild mushrooms roasted with
whiskey barrel-aged soy and sesame seed

Oyster (1pc) | 3

Local oysters by the gochujang cocktail sauce and
yuzu mignonette

Tartare Shell* (1pc) | 6

USDA Prime NY Strip, shallot, fresno pepper,
dropped pepper, gamtae(dried seagrass), sesame seed

Bulgogi Croquette (1pc) | 3

Bulgogi, potato, cream, butter

Caesar Salad 2oz cup | 2

Romaine lettuce, soy bean caesar sauce,
gochu parmesan crisp

Fried Beef Dumpling (1pc) | 2.5

Paprika, onion, chives, beef,
house vegan soy marinade

SEOUL PRIME CHEESE PLATTER \$250 per plate

Chef's Favorite Chauturie Board, serves 5 people



Cheese

Gouda

Mild, buttery, slightly sweet; smooth texture

Brie

Soft, creamy, earthy; edible rind

Cheddar

Sharp, tangy; firm and crumbly

Parmesan

Hard, nutty, salty; granular texture

Goat cheese

Tangy, bright, slightly earthy; creamy or crumbly

Bites

Prosciutto

Delicate, salty, melt-in-your-mouth

Salami

Savory, spiced, slightly tangy

Fruits

Seasonal assortment of fresh fruits

Honey

Locally sourced, floral, naturally sweet

Yuzu jam

Bright, citrusy, sweet-tart

OPEN BAR

A minimum of 2 hours is required



BEER AND WINE BAR 20/hr per person

Beer and House Wine

SEOUL BAR 25/hr per person

Soju, Soju Cocktail, Classic Cocktail and all the above

PRIME BAR 40/hr per person

Premium liquors, Wines, and all the above



OPEN BAR

A minimum of 2 hours is required

SEOUL OPEN BAR 25/hr per person
Soft Drink, Beer, House Wine, Mocktail, and Cocktail

WELL

Old Grand Dad *Whiskey*

Lunazule *Tequila*

Titos *Vodka*

Beafeater *Gin*

Don Q *Rum*

MOCKTAIL

Lychee

Lychee, lemon juice, lychee jelly
Fruity, crisp, sweet

Pina Colada

Coconut, pineapple, and milk
Creamy and tropical

Hallasan

Yuja cordial, orange Cordial, lemon juice,
agave, mandarin juice,
Tangy, sweet, refreshing

Fruit Punch

Mandarin syrup, lime juice, agave, orange juice
Fruity, vibrant

SOJU COCKTAIL

Jeju Sunrise

Soju, orange juice, mandarin syrup, Lime, port wine float
Refreshing, tangy, tart

Yuja

Soju, Gin, dry curacao, yuja jam
Clean, citrus

Makgeolli Mule

Makgeolli, Jameson, lime, ginger syrup
topped with soda water

Haeundae Peach

Soju, Disaronno, peach syrup, lemon juice, Sprite
Tropical, sweet & bubbly

Very Strawberry

Soju, Aperol, amaro, strawberry syrup, lime juice
Fruity, punch, light

Ruby Grapefruit

Soju, tequila, agave, grapefruit juice, lime
Citrus, slightly sweet, clean

Korean Espresso Martini

Soju, Korean Coffee, Kahlua, Jameson, heavy cream
Fruity and refreshing

CLASSIC COCKTAIL

Martini

Gin or vodka, dry vermouth
Clean, crisp, and iconic

Old Fashioned

Bourbon or rye whiskey, sugar, bitters, orange peel
Bold, spirit-forward, and classic

Gin & Tonic

Gin, tonic water, lime wedge
Crisp, botanical, refreshing

Whiskey Sour

Whiskey, lemon juice, simple syrup
Bright, tart, clean

Margarita

Tequila, lime juice, triple sec
Bright, tangy, and refreshing

Aperol Spritz

Aperol, Prosecco, soda water
Bright, tart, clean

Daiquiri

White rum, fresh lime juice, simple syrup
Bright, tart, clean

Negroni

Gin, Campari, sweet vermouth
Bitter, bold, aromatic

Boulevardier

Whiskey, Campari, sweet vermouth
Smooth, citrusy, elegant

Long Island

Vodka, gin, rum, tequila, triple sec, lemon juice, cola
Strong, citrusy, energetic

BOTTLED BEER

Terra | *Korean Lager*

Coors Light | *Light Lager*

Corona | *Mexican Lager*

Guinness | *Stout*

Langunista | *IPA*

Peroni | *Lager*

Allagash White | *Belgium*

Founders Porter | *Porter*

DRAFT BEER

Steller Artois | *Lager*

Michelob Ultra | *Light Lager*

Goose Island | *IPA*

Shock Top | *Belgian White*

SOFT DRINK

Coke | Diet Coke | Coke Zero | Sprite | Fanta | Ginger Ale | Lemonade | Unsweetened Tea

PRIME OPEN BAR 40/hr per person
Premium liquors, Wines, and all the above

PREMIUM LIQUOR

Macallan 12

Scotch

Balvenie 12

Scotch

Angel's Envy

Kentucky Bourbon

Woodford

Kentucky Bourbon

Glenfiddich 14

Single Malt

Glenlivet 12

Single Malt

Basil Hayden

Rye

Bulliet

Rye

G4 Blanco

Tequila

Don Julio Blanco

Tequila

Corralejo

Tequilla

Grey Goose

Vodka

Chopin

Vodka

Hendricks

Gin

Aviation

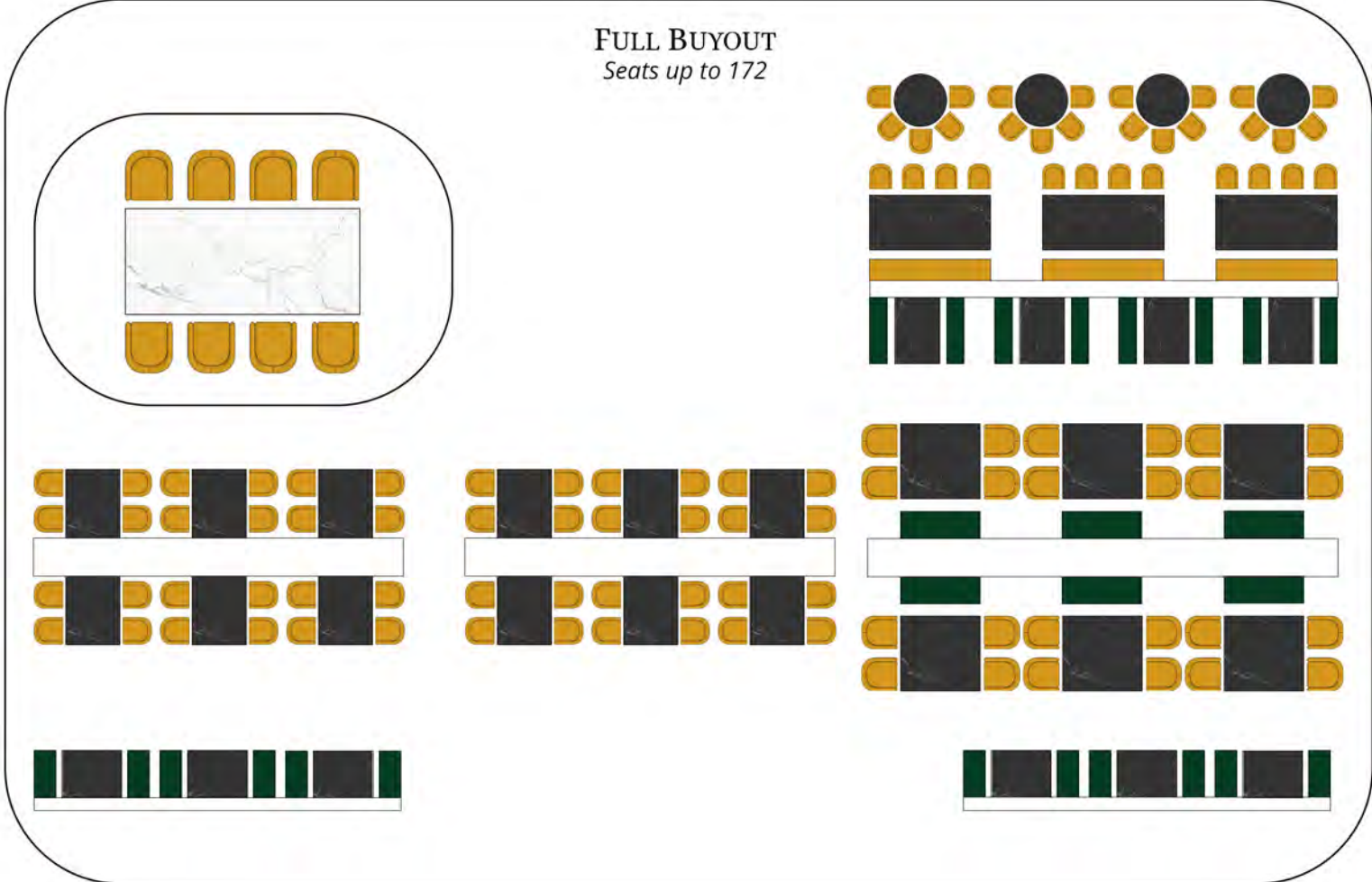
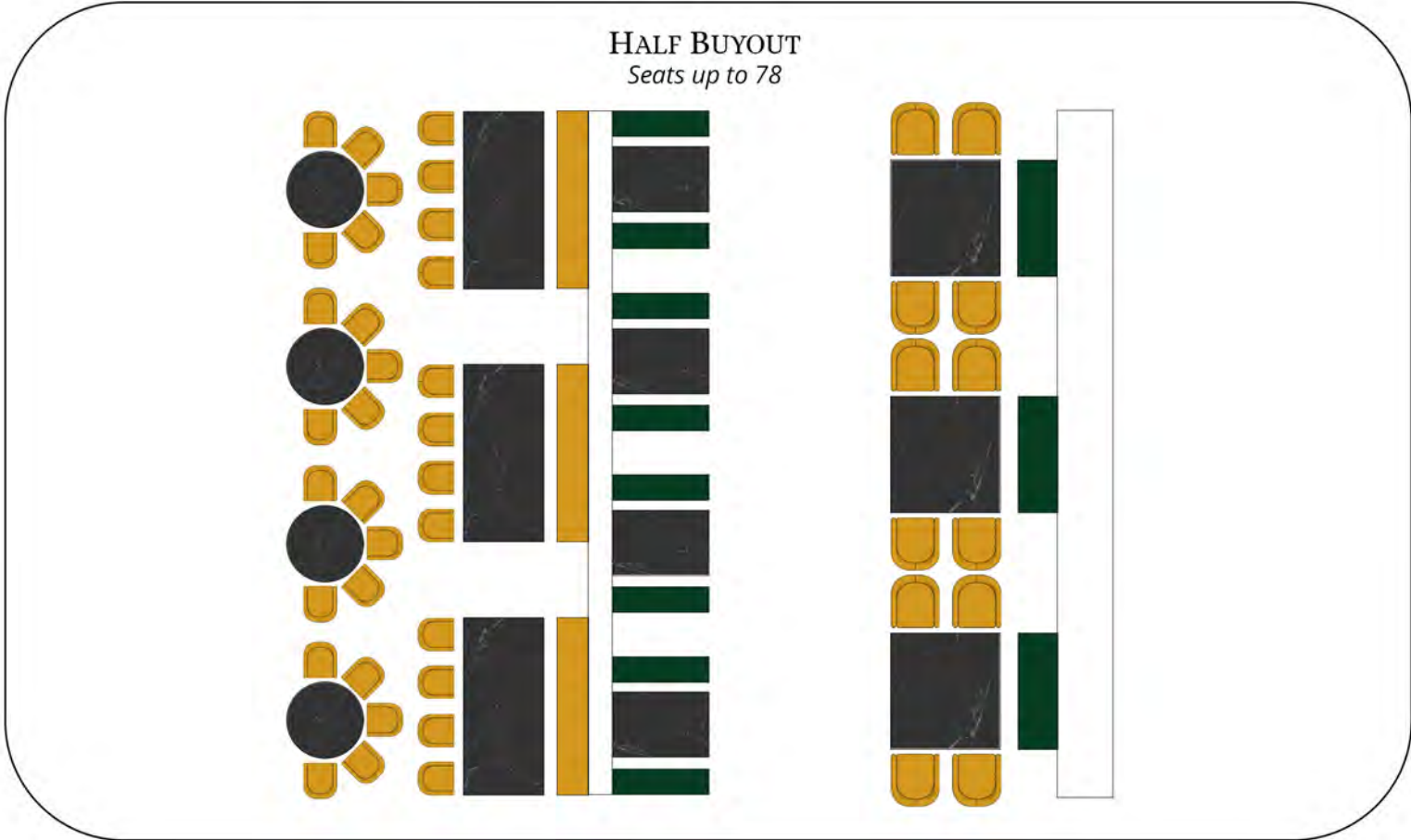
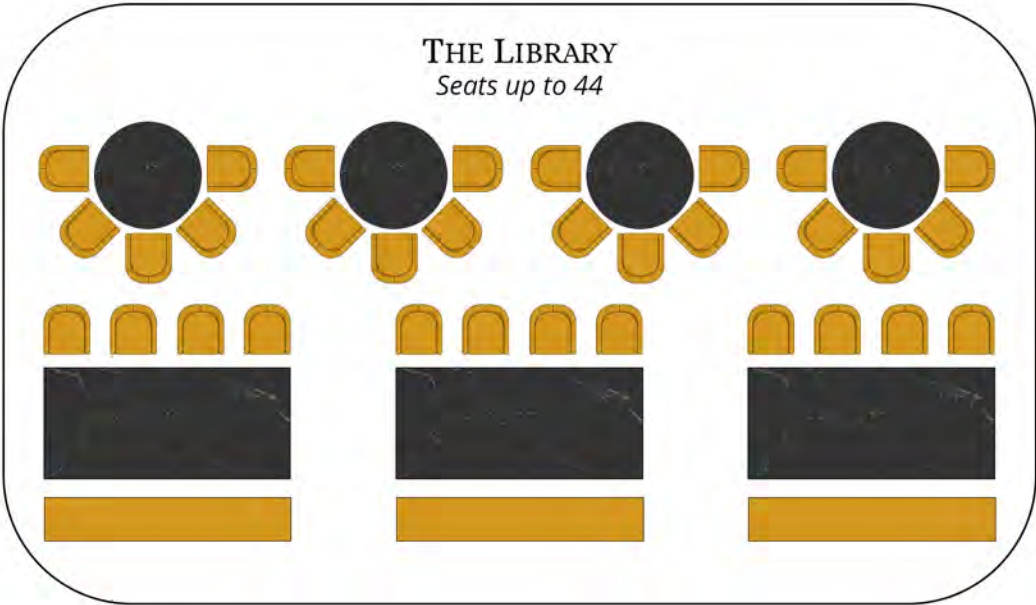
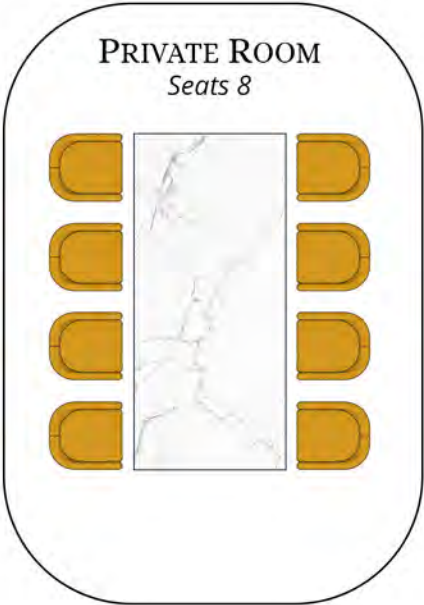
Gin

Hennesey V.S.QP

Rum

GLASS WINE

Our glass wine offerings are subject to change as we frequently update the list.
Please reference the attached Glass Wine List.



BUYOUT

Buyout Minimum Spending Requirement

- **The Library** (*Seats up to 44 guests*)
Monday - Thursday: \$2500 | Friday - Saturday: \$5000 | Sunday: \$3500
- **Full Buyout** (*Seats up to 175 guests*)
Monday - Thursday: \$10,000 | Friday & Saturday: \$20,000 | Sunday: \$15,000
- **Bar Buyout** (*Seats up to 30 guests, Standing up to 60 guests*)
Monday - Thursday: \$2,500 | Friday - Saturday: \$5,000 | Sunday: \$3500

OTHER SERVICES

Special Occasion

- Personalized Name Cards: \$3 pp
- Guest Map: \$50
- Special Occasion Decoration(banner & balloon): \$200

AV Support

- TV: \$100/day
- Projector and Projection screen: \$100/day

TERMS & CONDITION

Deposit & Payment

- **A 50% deposit is required** at the time of booking to secure the reservation. The remaining balance is due by the agreed-upon due date or upon completion of the event.
- Payments accepted by card or cash. **InKind is not accepted for event payments.**
- Late or missed payments may result in cancellation and forfeiture of deposit.

Gratuity & Service

- A 20% gratuity is added to the final bill.
- Additional service fees may apply for large parties or special requests.

Headcount & Dietary Needs

- Final headcount and all guest dietary restrictions must be submitted no later than seven (7) days prior to the event.
- Additional guests beyond the confirmed count will incur a per-person charge.
- While we make every effort to accommodate dietary needs, we cannot guarantee an allergen-free environment.

Food & Beverage

- All food and drink must be provided by Seoul Prime unless pre-approved in writing.
- Corkage: \$40 per 750ml bottle, \$80 per 1.5L bottle. Limited to 2 bottles.
- Due to health regulations, leftover food may not be taken off-premise.
- Consuming raw or undercooked meats, seafood, or eggs may increase risk of foodborne illness; guests accept responsibility.

Music

- Final music list due 3 days before the event.
- Outside entertainment requires advance approval and may include extra fees.

Cancellation

- 7+ days before: Deposit refundable
- Within 7 days: Deposit non-refundable; 50% may be store credit.
- Within 3 days: Deposit fully non-refundable.

Liability & Conduct

- Host is responsible for guest conduct and any damages.
- Seoul Prime may remove disruptive guests.
- Not liable for lost or stolen items.

Force Majeure

- We are not liable for cancellations caused by events outside our control (e.g., natural disasters, power outages, government orders). Deposits may be applied to a future date.