



EST. 1962



**1789**

RESTAURANT  
& BAR

## PRIVATE EVENTS

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## ABOUT

Georgetown's Premier Food & Wine Experience - named for the year Georgetown University was founded, Michelin-rated 1789 Restaurant is the quintessential Washington, D.C. dining experience. Its antique-filled dining rooms offer comfortable surroundings in a renovated Federal house in residential Georgetown. Acclaimed chef Kyoo Eom's seasonal menu blends the flavors of fresh regional ingredients into unique and delicious dishes.

## EVENT SPACES

### Middleburg Room

The Middleburg Room evokes images of the nearby Virginia hunt country. Architectural features of the room include a ceiling sheathed in barn siding from the New England countryside dating back to the 1800s, and massive beams from a post-and-beam home in Vermont. The bay window at the east end of the room overlooks 36<sup>th</sup> Street and residential Georgetown. The walls are partially covered with hand-planed pine boards and feature lithographs depicting colorful hunt scenes.

**Located on the third floor of the restaurant, no elevator access**

**48 guests seated, 75 standing**

\$200 room rental fee

Food & Beverage Minimums: Sun - Thurs: \$2,500 | Fri & Sat: \$3,000 | Dec & May: \$4,500

### Wickets

Wickets is decorated in oak paneling with a pickled finish, and on the walls hang 19th century caricatures of English nobles, clergy, generals, ladies and dandies. In the center of the Wickets dining room hangs a three-tiered black metal chandelier with individual lamps and silk shades.

**Located on the second floor of the restaurant; no elevator access.**

**18 guests seated, 30 standing**

\$100 room rental fee

Food & Beverage Minimums: Sun - Thurs: \$2,000 - \$2,500 | Fri & Sat: \$3,000

### John Carroll Room

The John Carroll Room captures the city's history with Currier & Ives prints from George Washington's days as President, paintings and prints of Georgetown University, and early maps of the city. Beautiful antique furniture, silver and wooden early-American relics, and an elegant fireplace complete the setting.

**Daytime only; events must end by 3:00pm**

**40-50 guests seated, 75 standing**

\$200 room rental fee

Food & Beverage Minimums: \$4,000 - \$10,000 (please inquire)

## EVENT SPACES CONTINUED...

### **Fitzgerald's**

1789 Restaurant's new cocktail centric bar room and restaurant provides a welcoming lounge atmosphere with a 12-seat mahogany bar and tufted leather seating areas. The space is divided into two areas: Upper Fitzgerald's, decorated with a series of football greats portraits by Washington D.C. artist Garnet Jex; Lower Fitzgerald's, with abstract paintings by Nantucket artist David Lazarus. The Lower Fitzgerald's Room can be rented alone, or Fitzgerald's can be reserved for a partial or full buyout.

### **Upper Fitzgerald's**

#### **Up to 100 guests - standing with limited lounge seating**

\$400 room rental fee

Food & Beverage Minimum: Sun - Thurs: \$4,000 | Fri & Sat: \$6,000 | Dec & May: \$10,000

### **Lower Fitzgerald's**

#### **22 guests seated, 30 standing**

\$100 room rental fee

Food & Beverage Minimum: \$2,000

### **Full Buyout (includes bar, lounge, and Lower Fitzgerald's)**

#### **Up to 130 guests - standing with limited lounge seating**

*Please inquire about seated events*

Full Buyout room rental fee \$500

Food & Beverage Minimum: Sun - Thurs: \$6,000 | Fri & Sat: \$8,000 | Dec & May: \$12,500

## EVENT DETAILS

### Gratuities & Tax

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be pre-determined or added to the final bill the day of the event. If gratuity is not pre-determined, credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 10% DC Sales Tax.
- All food & beverage items are subject to a 2% administrative fee (covers the costs of planning your event).
- Food & Beverage Minimums do not include DC Sales Tax, gratuity or additional fees.
- A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax-exempt organization.
- 1789 Restaurant reserves the right to add service charge for large scale events.

### Deposit & Payment

- A non-refundable/non-transferable deposit is due upon booking.
- Deposits are equal to 50% of Food & Beverage Minimum.
- Final payment is due at the conclusion of the event. Billing/invoicing is not available.

### Cancellations

- Cancellations one (1) week prior to event date are subject to 100% of estimated contract cost.
- Force Majeure clause included with booking form.

### Guaranteed Guest Count

- A final guest count is due by noon, two business days prior to the event date and is not subject to reduction.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

### Menu Selection

- Final food & beverage selections are due two weeks in advance.
- A la carte dining is only available for groups of 6 guests or less.

### Audio Visual & Other Fees

- We provide a complimentary screen. All other audio-visual equipment may be rented for an additional fee.
- Outside dessert fee is \$5 per guest

# PLATED LUNCH & DINNER MENU

## First Course

*please select one:*

- Baby Greens Salad \$10
- Market Salad \$12
- Greek Salad \$12
- Petite Caesar Salad \$12

## Second Course

*please select two:*

- Pheasant Ballontine \$16
- Seasonal Soup \$15
- Veal Tagliatelle \$19
- Wagyu Beef Tartare \$18
- Seared Scallops \$21
- Grilled Octopus \$19

## Main Course

*please select two; guests select entrée on day of event*

- Beef Tenderloin \$48
- Pork Chop \$38
- Duck Breast \$42
- Rack of Lamb \$52
- Seared Halibut \$41
- Roasted Monkfish \$38
- Steamed Mediterranean Sea Bass \$41
- Roasted Amish Chicken \$36
- Chef's Choice Vegetarian \$36

*Seasonal sides will accompany all entrées.*

*Allergies and dietary restrictions will be accommodated day of event.*

## Dessert Course

*please select one:*

- Traditional Cheesecake \$12
- Vanilla Bean Crème Brûlée \$12
- Chocolate Lava Cake \$12
- Seasonal Dessert (please inquire) \$12

## ENHANCEMENTS

### Hors d'Oeuvres

Pre-Dinner Reception \$22 per guest, based on one hour *(only available when followed by dinner)*

Cocktail Reception \$45 per guest, based on two hours

\$12 per guest for two additional options

*Please select five:*

Tuna Tataki

Shrimp Cocktail

Crispy Chicken, honey mustard

Pit Beef Slider, tiger sauce

Mini Burger, smoked fontina

Steak Tartar Crostini

Mini Croque-Monsieur

Fried Meatball, mozzarella, marinara

Bacon Potato Croquette

Mushroom Tartine, ricotta cheese 🌱

Parmesan Truffle Fries 🌱

Truffle Arancini, fontina 🌱

Deviled Eggs 🌱

Hummus & Crudite 🌱

Shrimp Summer Rolls, Nuoc Cham sauce

Lamb Lollipop, chimichurri *(add \$10/piece)*

*Sweets:*

Black Forest Cake Bites

Lemon Meringue Tart,

Nutella & Oat Fudge Bar

### Platters

priced per 10 guests

American Farmhouse Cheese \$100

seasonal compote, house-made bread

Charcuterie \$100

cornichon, mustard, house-made bread

Smoked Scottish Salmon \$110

cream cheese, red onion, hard-boiled egg, capers

Garden Crudité \$50

green goddess, hummus

Crab & Artichoke Dip \$80

🌱 = Vegetarian

## BEVERAGE SERVICES

### **Premium Open Bar**

First Hour \$22 per guest

Second Hour \$18 per guest

Additional Hours \$16 per guest

### **Standard Open Bar**

First Hour \$18 per guest

Second Hour \$16 per guest

Additional Hours \$14 per guest

### **Beer & Wine Open Bar**

First Hour \$16 per guest

Second Hour \$14 per guest

Additional Hours \$12 per guest

### **Brunch Open Bar**

sparkling wine, mimosas, Bloody Marys

Two Hours \$20 per guest

Additional Hours \$10 per guest, per hour

### **Host Bar**

Please select premium, standard, or beer & wine only

All beverages will be billed to the host upon consumption

### **Non-Alcoholic Open Bar**

sodas, juices, iced tea and coffee

\$6 per guest