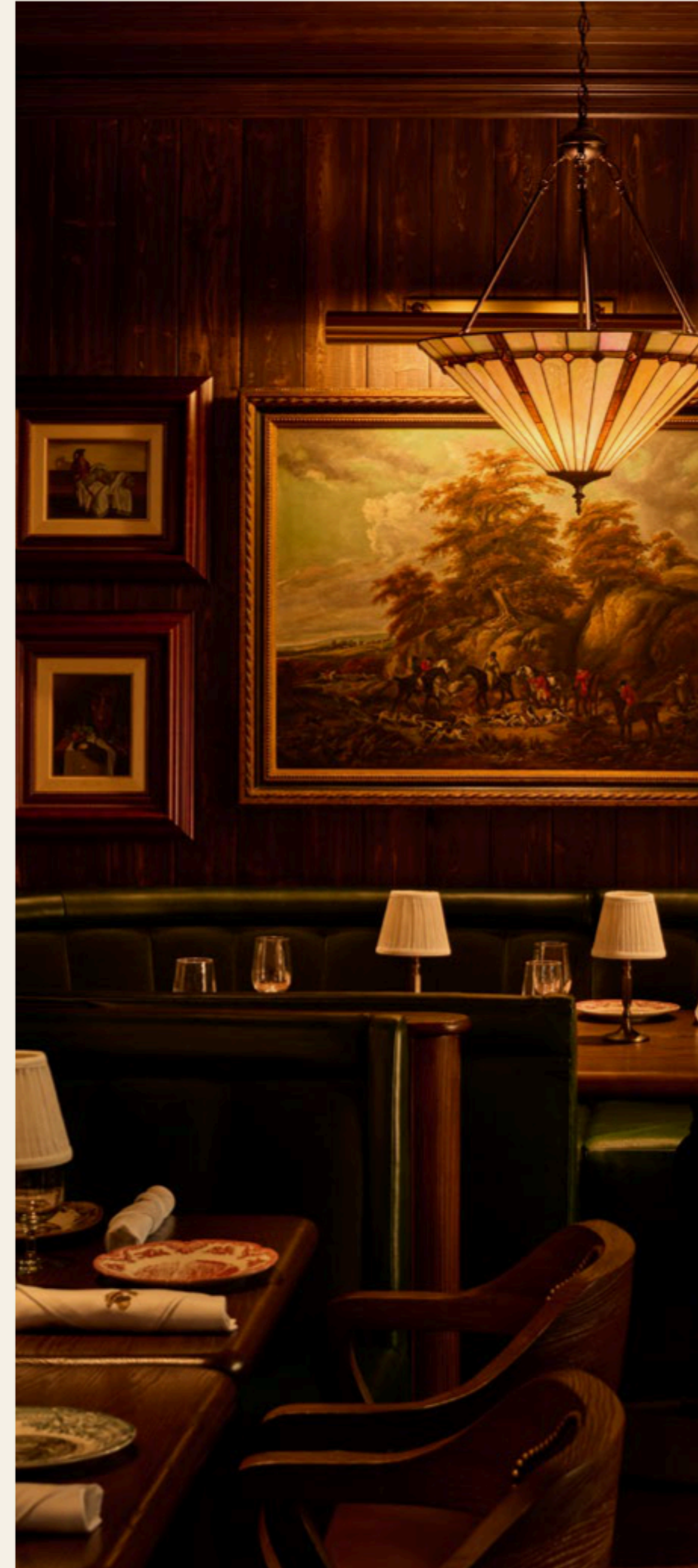




PRIVATE DINING & EVENTS





The Oak Room is a high-end American grill in the heart of historic Georgetown from Ten Five Hospitality and Chef Tim Hollingsworth, formerly of the French Laundry.

The room draws from the private clubs of Gilded Age New York and London brick vaulted ceilings, oak-paneled walls, tufted leather, candlelight.

The menu is built around the best versions of the dishes you already love seafood towers, prime rib, brown butter Dover sole, ice cream sundaes.

Through the back, The Garden — The Oak Room’s hidden wine bar, drawn from the walled gardens of the English countryside. Overgrown, candlelit, open to the sky. Rosé and spritzes from late spring through October.

- **ACCOMMODATES UP TO:**
 - * 70 GUESTS RECEPTION-STYLE
 - * 70 GUESTS SEATED
 - * 10-16 GUESTS SEMI PRIVATE DINNERS
- **2,099 SQ FT OF FLEXIBLE EVENT SPACE**
- **CHEF-DRIVEN BESPOKE MENUS**
- **CRAFT MIXOLOGY PROGRAM**
- **IN-HOUSE AV CAPABILITIES**
- **VALET PARKING AVAILABLE**



Bernadette's

Bernadette's is a candlelit supper club drawn from the great rooms of Europe — Hotel Costes in Paris, Harry's Bar in Venice, Annabel's in London.

Red velvet, gold light, a grand piano. Dinner here is theater, live music Thursday through Saturday, a serious Champagne program, a cocktail list built around every classic you've ever loved, and a menu to match: steak au poivre, great oysters, clam ceviche, proper seafood towers, prime wagyu French dip.

- **ACCOMMODATES UP TO:**
 - * 100 GUESTS RECEPTION-STYLE
 - * 35 GUESTS SEATED
- **2,100 SQ FT OF FLEXIBLE EVENT SPACE**
- **CHEF-DRIVEN BESPOKE MENUS**
- **CRAFT MIXOLOGY PROGRAM IN-HOUSE**
- **AV CAPABILITIES**
- **VALET PARKING AVAILABLE**



CHEF TIMOTHY HOLLINGSWORTH

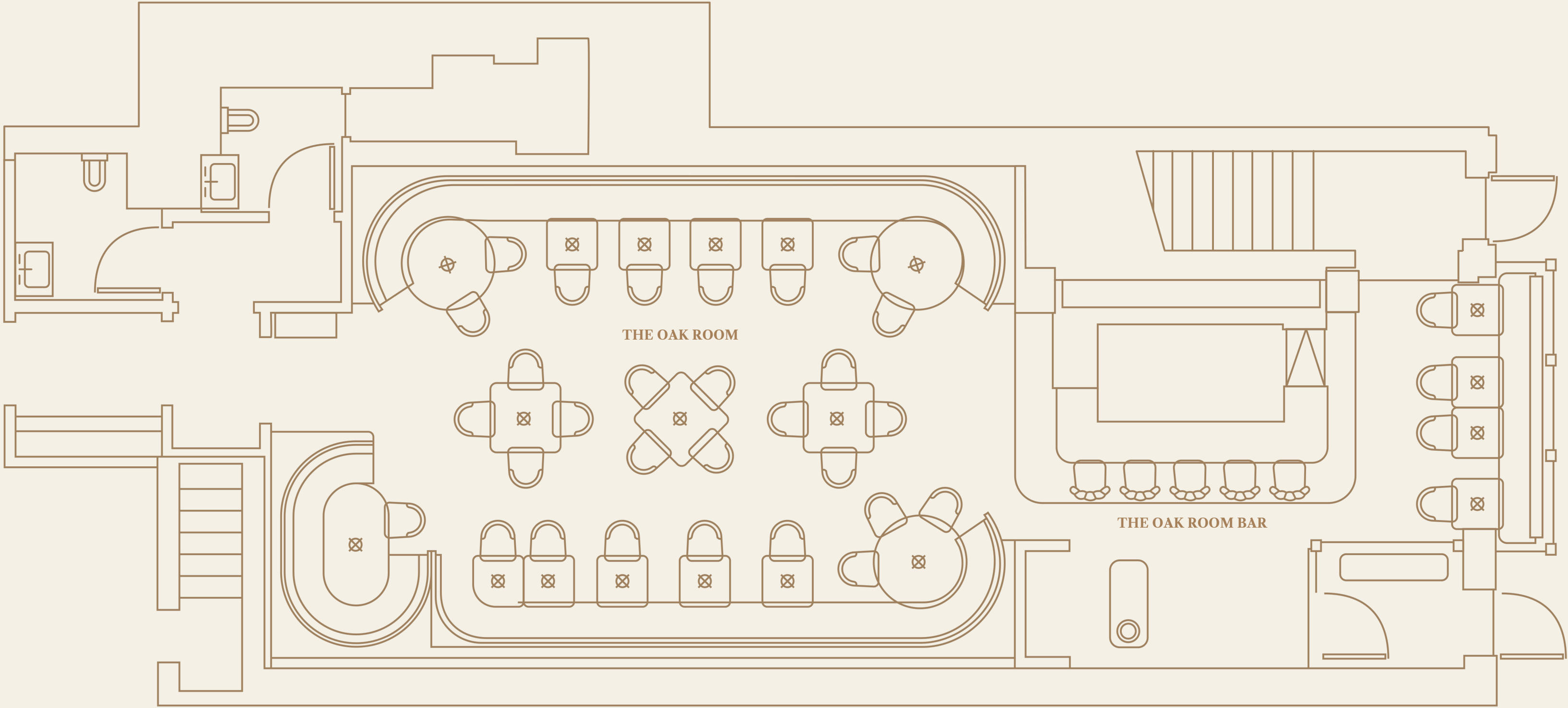
Chef Timothy Hollingsworth is an award-winning American chef whose work reflects a balance of fine-dining precision and approachable cooking informed by global influences and techniques. A former Chef de Cuisine of Thomas Keller's The French Laundry, Hollingsworth earned the James Beard Foundation Award for Rising Star Chef and went on to represent the United States at the prestigious Bocuse d'Or competition.

His partnerships have included concepts such as Otium, Hundredfold, and CHAIN, each showcasing an expansive culinary style rooted in American flavors, seasonal ingredients, a deep appreciation for wood-fire cooking, and a sense of nostalgia. Hollingsworth has also appeared across national and international media; in 2018, he gained global recognition after winning Netflix's The Final Table. He has since served as a judge on The Great American Recipe and was a winning contender on Beat Bobby Flay.



THE OAK ROOM - FIRST FLOOR

- SQ FT: 2,099
- RECEPTION: 70
- SEATED: 70
- SEMI PRIVATE DINNERS: 10-16



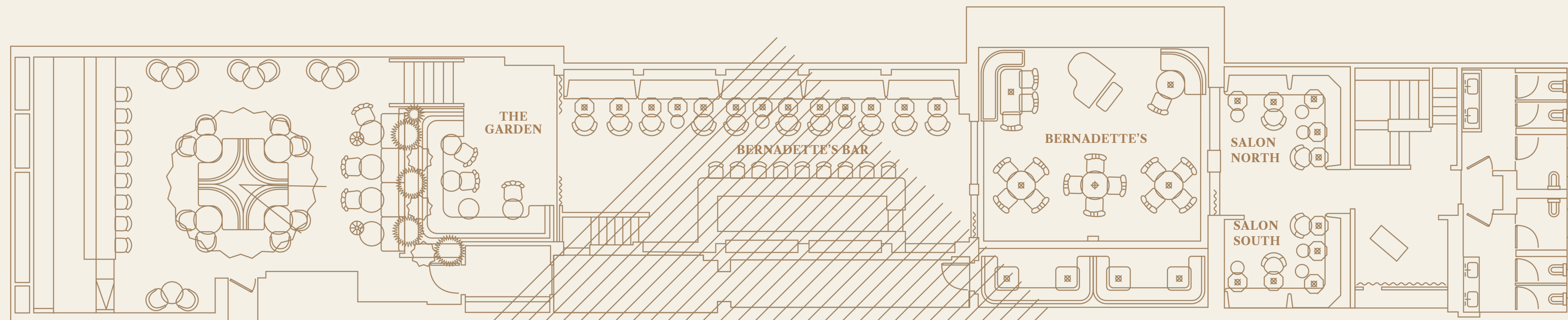
FIRST FLOOR - THE OAK ROOM

BERNADETTE'S - SECOND FLOOR

- SQ FT: 2,100
- RECEPTION: 100
- SEATED: 35

THE GARDEN

- SQ FT: 1,133
- RECEPTION: 65
- SEATED: 40



SECOND FLOOR - BERNADETTE'S / THE GARDEN

THE OAK ROOM - FIRST FLOOR

- SQ FT: 2,099
- RECEPTION: 70
- SEATED: 70



BERNADETTE’S - SECOND FLOOR

- SQ FT: 2,100
- RECEPTION: 100
- SEATED: 35



THE GARDEN

- SQ FT: 1,133
- RECEPTION: 65
- SEATED: 40



FOOD & BEVERAGE







EXPERIENCE ENHANCEMENTS

AUDIOVISUAL EQUIPMENT

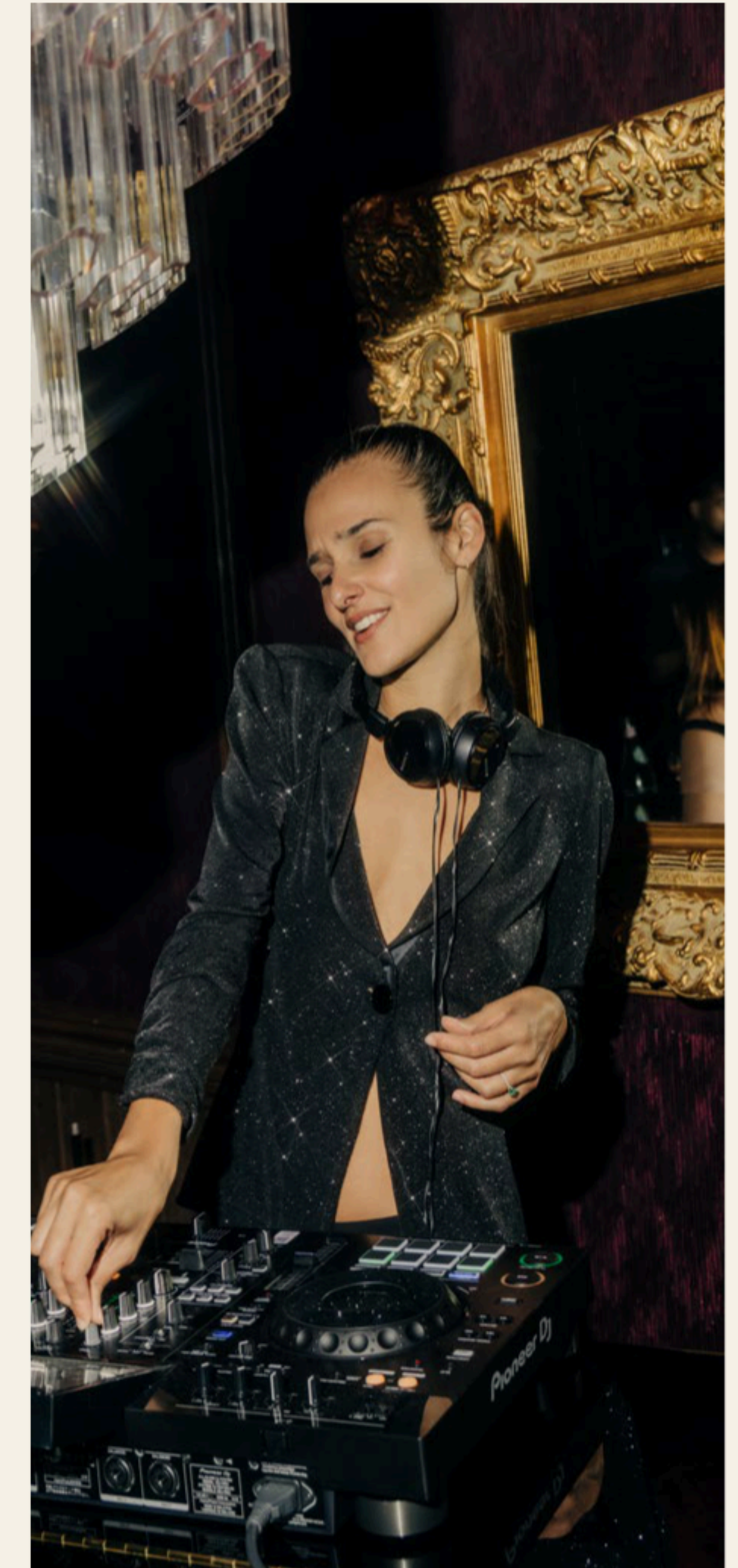
TheOakRoom is equipped with a state-of-the-art sound system with entertainment capabilities on the second floor. Additional audiovisual equipment and an onsite technician can be coordinated with our private dining team.

FLORALS AND PHOTOGRAPHY

We are happy to recommend florists, additional rental companies, musical entertainment and photographers from our preferred vendors.

ENTERTAINMENT

We work with a number of musicians for weekly programming that can be booked for your private event. Please inquire with your event manager.



THANK YOU

TO BOOK YOUR EVENT PLEASE CONTACT
EVENTS@THEOAKROOMDC.COM