



1789®

RESTAURANT
& BAR

PRIVATE EVENTS

WELCOME TO 1789

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 Adam Howard's seasonal menu blends the flavors of fresh regional ingredients into unique and delicious dishes.

To learn more about hosting a private event at 1789 Restaurant, please contact our team:

*Kathy Doe—Event Sales Manager
1789Events@1789Restaurant.com | 202.965.1789*



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 36th 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 SEATED(32 FOR PRE-DINNER COCKTAIL RECEPTION)

72 STANDING RECEPTIONS

FOOD & BEVERAGE MINIMUMS:

Sunday–Thursday: \$3,000

Friday & Saturday: \$4,000–\$5,000

December & May: \$5,000

\$400 room rental fee



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

FOOD & BEVERAGE MINIMUMS:

Sunday–Thursday: \$2,500

Friday & Saturday: \$3,000

\$250 room rental fee

EVENT SPACES

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

FOOD & BEVERAGE MINIMUMS:

\$4,000-\$10,000, please inquire

\$200 room rental fee



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

About 75 guests standing with limited lounge seating

\$400 room rental fee

FOOD & BEVERAGE MINIMUMS:

Sun - Thurs: \$5,000

Fri & Sat: \$8,000

Dec & May: \$12,000

LOWER FITZGERALD'S

18 guests seated, 30 standing

\$200 room rental fee

Food & Beverage Minimum: \$2,000

FULL BUYOUT

Includes bar, lounge, and lower Fitzgerald's.

About 100-125 guests standing with limited lounge seating

Please inquire about seated events

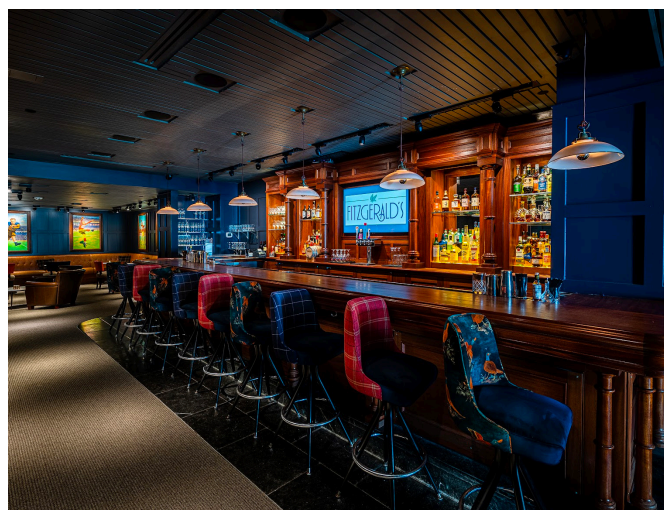
Room rental fee \$500

FOOD & BEVERAGE MINIMUMS:

Sun - Thurs: \$8,000

Fri & Sat: \$10,000

Dec & May: \$12,500





BEVERAGE SERVICES

All open bar pricing includes 1789 label Chardonnay and Cabernet Sauvignon, if you would like to upgrade bottled wine please review the wine list on our website or ask to get in contact with our beverage director for assistance.

STANDARD OPEN BAR

*First Hour \$22 per guest, Second Hour \$19 per guest
Additional Hours \$16 per guest*

- Stoli Vodka
- Hayman's Gin
- Brugal Anejo Rum
- Cimmaron Tequila
- Four Roses Yellow Label Bourbon
- Sagamore Rye
- JW Red Scotch

PREMIUM OPEN BAR

*First Hour \$26 per guest, Second Hour \$22 per guest
Additional Hours \$18 per guest*

- Grey Goose Vodka
- Hendricks Gin
- Santa Teresa Rum
- Casamigos Tequila
- Buffalo Trace Bourbon
- Catoctin Creek Rye
- Monkey Shoulder Scotch

BEER & WINE OPEN BAR

First Hour \$19 per guest, Second Hour \$17 per guest, Additional Hours \$14 per guest

HOST BAR

Please select premium, standard, or beer & wine only. All beverages will be billed to the host upon consumption



ENHANCEMENTS

HORS D'OEUVRES

Pre-Dinner Reception: \$28 per guest, based on one hour (only available when followed by dinner)

Cocktail Reception \$56 per guest, based on two hours

\$12 per guest for two additional options

Please select five:

- Tuna Poke
sesame-nori, cucumber
- Wild Caught Gulf Shrimp Cocktail
- Hot Honey Crispy Chicken
cheddar waffle
- Miniature Reuben
Meaux mustard sauce, pickled horseradish
- Beet Tartare
crispy capers, egg yolk emulsion, brioche
- Chicken Pot Pie Fritter
- Italian Meatball Slider
mozzarella, marinara, basil
- Smokey Eggplant Dip
roasted red pepper, walnut, feta, Za'atar flat bread
- Charred Strawberry & Mascarpone
Cups
phyllo, vin cotto
- Lamb Lollipop
chimichurri, Additional \$10pp
- Wild Mushrooms
goat cheese tartlet
- Mini Avocado Toasts
cherry tomato
- Caponata & Sun-Dried
Tomato Crostini
- Mini Cheeseburger
lettuce, tomato, onion, secret sauce
- Braised Short Rib
corn cup, pickled relish
- Gougère
foie gras mousse, smoked golden raisin puree
- Grilled Chicken Skewer *baharat labneh, burnt pineapple*
- Roast Duck A l'orange *brioche*
- Pate de Foie Gras
toast points, balsamic-basil strawberry
- Crab & Corn Hushpuppies
tartar sauce
- Fig & Caramelized Onion Pizza



ENHANCEMENTS

PLATTERS

priced per 10 guests

American Artisan Cheese \$120

- *honeycomb, spiced pecans, seasonal fruits*

Charcuterie \$120

- *herb marinated olives, farm pickles, grainy mustard*

Mediterranean Spreads \$60

- *carrot hummus, spicy feta, smokey eggplant Za'atar flat bread, crudite*

Maryland Crab Gratin \$80

- *Old Bay crostini*

Warmed Honey Pecan Brie \$60

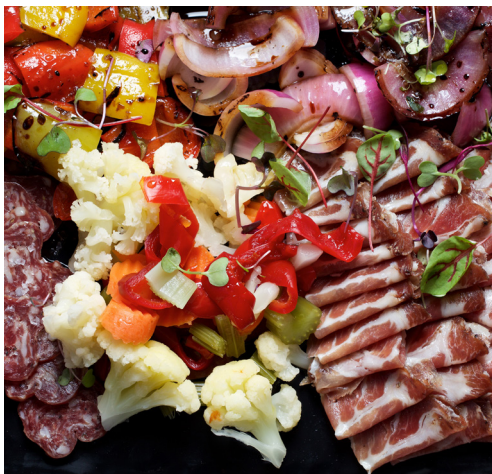
- *toasted almonds & cranberry Ficelle toast*

Deviled Eggs topped with caviar \$50

- *1 piece per person*

Mini Desserts \$35 per dozen, displayed or passed

- lemon tarts
- chocolate mousse cup with crispy chocolate pearls
- mini éclairs
- palmier



PLATED LUNCH & DINNER

FIRST COURSE

Please select one:

Farmhouse Salad \$16
Petite Caesar Salad \$16

Horiatiki Mediterranean Salad \$16
Burrata Salad \$16

SECOND COURSE

Please select two:

Seasonal Soup \$17
Smoked Beet Tartare \$17
Hiramasa Crudo \$22

Seared Scallops \$24
Ravioli Scarpinocc \$22

MAIN COURSE

Please select two; guests select entrée on day of event

Seared Scallops \$48
Halibut \$52
Roasted Heritage Chicken \$40

Braised Wagyu Short Rib \$48
New York Strip Steak \$59
Chef Selection of
Seasonal Vegetarian Entrée \$33

DESSERT COURSE

Please select one:

Raspberry Cheesecake \$14
chocolate ganache, vanilla Chantilly cream, raspberries

Lemon Tart \$14
meringue, blackberries, mango cream

White Wine Poached Pear Tart \$14
orange almond tart, cassis cream

Chocolate & Lemon Mousse \$14
passion fruit-chocolate feuilletine, raspberry sauce, whipped cream

Classic Crème Brûlée \$14
seasonal mixed fruit

Allergies and dietary restrictions will be accommodated day of event.

EVENT DETAILS

GRATUITY, TAX & SERVICE

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be predetermined or added to the final bill the day of the event. If gratuity is not predetermined, 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 4% administrative fee (this fee covers the direct costs of planning your event).
- 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.

DEPOSITS & PAYMENT

- Prices are subject to change. Please consult with your event manager upon booking.
- A non-refundable/non-transferable deposit is due upon booking. Deposit will be applied to the final bill. Events are not confirmed until the deposit is received.
- Final payment is due at the conclusion of the event. Billing/invoicing is not available.

CANCELLATIONS

- Cancellations two (2) weeks prior to event date are subject to 100% of estimated contract cost, except in the case of Force Majeure.
- Force Majeure clause included with booking form.

GUARANTEED GUEST COUNT

- A final guest count is due by noon, three 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.

SPECIAL SERVICES

- Should you desire entertainment, photography, florals, or other specialty services, your Event Manager would be delighted to assist with referrals and recommendations of our vendor partners.

SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 3 hours of service. If you wish to increase the length of time for your event, please contact your event manager for pricing information.
- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Manager to facilitate a successful event.

MENU SELECTION

- Final food and beverage selections are due two weeks in advance. Your events specialist will contact you at least three weeks prior to your event date to guide you through the menu selection process and finalize details for your event unless confirmed in advance.
- Menu is subject to change based on seasonal availability. Speak with your event manager for the most up-to-date selection.
- A Bar & Beverage package is required for the full length of the event and will be confirmed in advance on your Banquet Event Order.
- Food pricing is subject to change until menu selections are confirmed.
- Outside dessert fee is \$5 per guest. If substituted for dessert course, fee does not apply.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any food allergies and/or dietary restrictions with your event manager.
- Food or beverage may not be brought on or off premise without written permission of the event department.
- Reception style events require a food minimum of \$41/person for full guest count, for two hours of passed hors d'oeuvres or three food stations.