



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. Executive chef Charles Kreiser'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:

Allison Parker, Senior Events 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)**

60 STANDING RECEPTIONS

Please inquire for minimums and rental fees



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.*

20 GUESTS SEATED, 30 STANDING

Please inquire for minimums and rental fees

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

Please inquire for minimums and rental fees



FITZGERALD'S

at 1789

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 or 38 guests seated.

Please inquire for minimums and rental fees

LOWER FITZGERALD'S

18 guests seated, 30 standing

Please inquire for minimums and rental fees

FULL BUYOUT

Includes bar, lounge, and lower Fitzgerald's.
About 100-125 guests standing with limited lounge seating
Please inquire about seated events

Please inquire for minimums and rental fees





BEVERAGE SERVICES

All open bar pricing includes Prosecco, Falls Street Chardonnay and Cabernet Sauvignon.

If you would like to upgrade your wine selection, please review the event wine list. Minimum of 2 hours for open bar.

Classic cocktails are included in all bar packages | Please inquire if you would like to add a speciality cocktail for your event

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
Corazon Tequila
Four Roses Yellow Label Bourbon
Old Overholt Rye
Monkey Shoulder Scotch

PREMIUM OPEN BAR

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

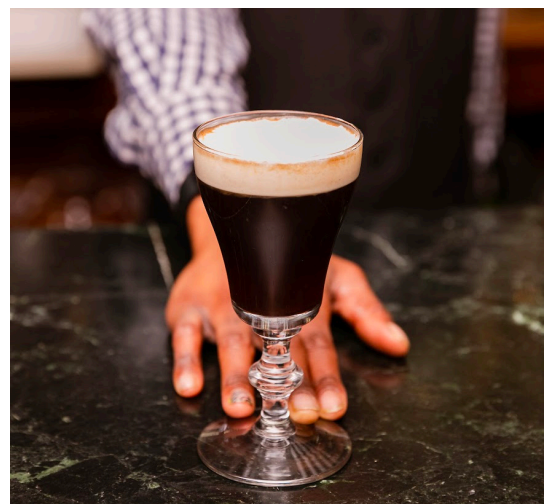
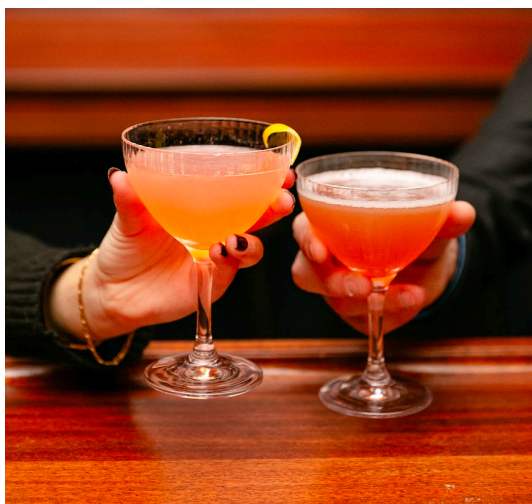
Grey Goose Vodka
Hendricks Gin
Flor de Caña Rum
Partida Tequila
Maker's Mark Bourbon
Whistlepig 6 Yr Rye
JW Red Scotch

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



RECEPTIONS

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

All gluten-free items indicated below. Items that may be revised to accommodate gluten free diets are marked with an *

Please select five:

- Tuna Tataki ^{GF}
crispy rice, sweet & salty sauce
- Jumbo Shrimp Cocktail ^{GF}
- Hot Honey Crispy Chicken
cheddar waffle
- Grilled Ham and Cheese
Pimento cheese
- Beet Tartare*
crispy capers, egg yolk emulsion, brioche
- Lamb Lollipop ^{GF}
chimichurri, additional \$10pp
- Wild Mushrooms*
goat cheese tartlet
- Mini Avocado Toasts*
cherry tomato
- Mini Cheeseburger
cheddar cheese, pickle, ketchup, mustard
- Crispy Chicken Sliders
cole slaw
- Mini Crab Cakes
tartar sauce
- Smoked Salmon ^{GF}
cream cheese, capers, shallot, cucumber, dill
- Fig & Caramelized Onion Tart*
mascarpone

For pricing by the dozen, please inquire



RECEPTIONS

PLATTERS

serves approximately 10 guests

American Artisan Cheese \$120

- *spiced pecans, membrillo*

Charcuterie \$120

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

Roasted Garlic Hummus \$60

- *pita bread*

Maryland Crab Gratin \$100

- *Old Bay crostini*

Deviled Eggs topped with Smoked Trout Roe Caviar \$50

- *Priced by the dozen*

Mini Desserts \$35 per dozen, displayed or passed

- *lemon tarts*
- *chocolate mousse cup*
- *mini éclairs*
- *crinkle fudge cookie* ^{GF}



PLATED LUNCH & DINNER

FIRST COURSE

Please select one:

Market Salad
Caesar Salad
Greek Salad
Cavatelli

Burrata Salad
Smoked Beet
Tuna Crudo

MAIN COURSE

Please select two; guests select entrée on day of event

Halibut | \$94
Faroe Island Salmon | \$84
Roasted Heritage Chicken | \$78

Jumbo Lump Crab Cake | \$87
Braised Wagyu Short Rib | \$86
New York Strip Steak | \$102

DESSERT COURSE

Please select one:

Raspberry Cheesecake
chocolate ganache, vanilla Chantilly cream

Lemon Tart
meringue, blackberries, mango cream

Flourless Chocolate Cake
orange crème anglaise

Crème Brûlée

Allergies and dietary restrictions will be accommodated day of event; vegetarian option always available.



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 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 12:00pm, 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 host is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The host 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.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. All food allergies and/or dietary restrictions are due two weeks in advance.
- 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.