

EST. 1962



1789

RESTAURANT
& BAR



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Washington DC 20007
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Georgetown's Premier Food & Wine Experience

Named for the year Georgetown University was founded, 1789 Restaurant is the quintessential Washington, D.C. dining experience. Its antique-filled dining rooms offer comfortable surroundings in a renovated Federal house. The contemporary seasonal menu blends the flavors of fresh regional ingredients into unique and delicious dishes. The restaurant was chosen as one of America's Top Tables by the readers of *Gourmet* magazine and as one of the 20 best restaurants in D.C. by *Condé Nast Traveler*.

Current Policies

Thank you for considering hosting your event at the 1789 Restaurant! Please know that we are taking every possible precaution to ensure the health and safety of both your guests and our staff, and doing so comes with new requirements. We want to ensure that your expectations for your event align with our policies, based on current District of Columbia mandates. Below are guidelines to be aware of for your prospective event:

1. All guests are required to wear masks unless actively eating or drinking; this includes when speaking with our staff, walking through the restaurant, and going to & from the restroom.
2. All tables must be socially distanced and set with a maximum of six guests per table.
3. All events must be completely seated. Receptions, mingling, and dancing are not allowed. Bar areas will be closed.
4. Assigned seating is required for events. Floor plans must be submitted two business days in advance, including with each guest's name and phone number.

For any potential guest who tests positive for COVID-19, we have the following procedures in place before allowing a guest to visit the restaurant:

1. At least 3 days (72 hours) have passed since recovery defined as resolution of fever without the use of fever-reducing medications.
2. Improvement in respiratory symptoms (e.g., cough, shortness of breath).
3. ***At least 10 days have passed since symptoms first appeared.***

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.

- Food & Beverage minimums:
 - Sunday & Thursday: \$2,000
 - Friday: \$2,500
 - December: \$3,000
- 24 guests seated, no standing receptions
- \$200 room rental fee
- Located on the third floor of the restaurant, no elevator access

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.

- \$1,500 Food & Beverage minimum
- 12 guests seated, no standing receptions
- \$100 room rental fee
- Located on the second floor of the restaurant; no elevator access.

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
- \$1,500 - \$10,000 Food & Beverage minimum (please inquire)
- 24 guests seated, no standing receptions
- \$200 room rental fee

Event Policies

Gratuity, Tax & Fees

- 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.
- Assigned seating is required for events. Floor plans must be submitted two business days in advance, including with each guest's name and phone number.

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

Bar & Beverage

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

Enhancements

Add a course to lunch or dinner, \$22 per guest. Hors d'oeuvres will be served tableside.

Hors D'oeuvres

Please select **five**:

Lamb Kebob	Bacon Potato Croquette
Shrimp Cocktail	Mushroom Tartine, <i>ricotta cheese</i> (v)
Mini Crab Cake, <i>mustard sauce</i>	Parmesan Truffle Fries (v)
Crispy Chicken, <i>honey mustard</i>	Gougeres, <i>duxelles</i> (v)
Pit Beef Slider, <i>tiger sauce</i>	Truffle Arancini, <i>fontina</i> (v)
Mini Burger, <i>smoked fontina</i>	Deviled Eggs (v)
Steak Tartar Crostini	Hummus & Crudite (v)
Spicy Ora King Salmon Tartare	Shrimp Summer Rolls, <i>Nuoc Cham sauce</i>
Mini Croque-Monsieur	Lamb Lollipop, <i>chimichurri</i> (add \$10/piece)
Fried Meatball, <i>mozzarella, marinara</i>	

(v) = vegetarian

Platters

priced per 10 guests

American Farmhouse Cheese <i>seasonal compote, house-made bread</i>	\$100
Charcuterie <i>cornichon, mustard, house-made bread</i>	\$100
Smoked Scottish Salmon <i>cream cheese, red onion, hard-boiled egg, capers</i>	\$110
Garden Crudité <i>green goddess, hummus</i>	\$50
Crab & Artichoke Dip <i>sliced baguette</i>	\$80

Plated Lunch & Dinner Menu

First Course

please select one

Baby Greens Salad	\$10
Market Salad	\$12
Burrata	\$12
Petite Caesar Salad	\$12

Second Course

please select two

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

Main Course

please select two; guests select entrée on day of event

Beef Tenderloin	\$48
Braised Short Rib	\$39
Duck Breast	\$42
Rack of Lamb	\$52
Jumbo Lump Crab Cakes	\$46
Seared Halibut	\$41
Ora King Salmon	\$38
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
Flourless Chocolate Cake	\$12
Seasonal Fruit Tart	\$12