

EST. 1968



1789

RESTAURANT
& BAR



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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*.

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: \$3,000
 - Friday & Saturday: \$3,500
 - December: \$4,000
- 56 guests seated, 75 guests for standing receptions
- \$200 room rental fee
- Located on the third floor of the restaurant, no elevator access

Garden Room

French doors separate the Garden Room from the restaurant. The floor-to-ceiling windows covered with lattice and wood blinds complement the floral prints decorating the walls create a light and airy dining room. Groups of ten or less are welcome to order from the a la carte menu.

- \$1,500 Food & Beverage minimum
- 18 guests seated, 30 guests for standing receptions
- \$100 room rental fee
- Located on the second 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.

- \$2,000 Food & Beverage minimum
- 24 guests seated, 35 guests for 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 events must end by 3:00pm
- \$2,000-\$10,000 Food & Beverage minimum (please inquire)
- 60 guests seated, 90 guests for standing receptions
- \$200 room rental fee

Full Club Room

1789 Restaurant's more contemporary Club Room provides a welcoming lounge atmosphere with a large mahogany bar and tufted leather seating. This event space comprises the Club Room Bar, the Upper Club Room and the Lower Club Room.

- \$7,500-\$10,000 Food & Beverage minimum (please inquire)
- 125 guests for standing receptions
- \$500 room rental fee

Lower Club Room (semi-private)

An open entryway from the Club Room Bar leads down a short flight of stairs into the Lower Club Room, offering a very intimate space that's almost fully enclosed. The walls are adorned with abstract paintings by Nantucket artist David Lazarus, and comfortable banquette seating lines the walls.

- \$1,500 Food & Beverage minimum
- 22 guests seated; 30 guests for standing receptions
- \$100 room rental fee
- Located six steps down from the main level; no elevator access

Upper Club Room (semi-private)

Visible from the Club Room Bar, the Upper Club Room is enclosed on 3 sides and has wrap-around leather banquette seating. Decorated with football portraits by Washington D.C. artist Garnet Jex, the ambiance is upscale yet comfortable.

- \$2,500-\$3,500 Food & Beverage minimum
- 50 guests seated, 70 guests for 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.
- Large scale event cancellations one (1) calendar month prior to event date are subject to 100% of estimated contract cost, or \$100 per person (whichever amount is greater).

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 10 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 \$3 per guest

Parking

- Complimentary valet parking is provided during regular business hours.

Flowers

- Seasonal, fresh-cut flowers are provided at no cost. Outside arrangements are also permitted.

Bar & Beverage

Premium Open Bar

premium liquor, beer, house wine, and non-alcoholic beverages

First Hour \$22 per guest

Second Hour \$18 per guest

Additional Hours \$16 per guest

Standard Open Bar

standard liquor, beer, house wine, and non-alcoholic beverages

First Hour \$18 per guest

Second Hour \$16 per guest

Additional Hours \$14 per guest

Beer & Wine Open Bar

beer, house wine, and non-alcoholic beverages

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

Cocktail Receptions

Minimum of \$40 per guest for food, if not followed by dinner

Passed Hors D'oeuvres

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

Cocktail Reception, \$43 per guest, based on two hours

*Please select **five**:*

Lamb Meatballs

Shrimp Cocktail

Mini Crab Cake, *mustard sauce*

Country Fried Chicken, *honey mustard*

Mini Burger, *smoked fontina*

Steak Tartar Crostini

Tuna Crudo

Mini Croque-Monsieur

Seared Scallops

Fried Oysters

Gnocchi, *black truffle (v)*

Parmesan Truffle French Fries (v)

Leek & Gruyère tartlet (v)

Arancini (v)

Seasonal Bruschetta (v)

Cucumber & Hummus (v)

Lobster roll (add \$2 per piece)

(v) = vegetarian

Displayed Platters

priced per 10 guests

American Farmhouse Cheese

seasonal compote, house-made bread

\$100

Charcuterie

pickled vegetables, house-made bread

\$100

Smoked Scottish Salmon

red onion, hard-boiled egg, capers, crème fraîche

\$90

Garden Crudité

green goddess, hummus

\$50

Crab & Artichoke Dip

sliced baguette

\$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

Mushroom Tartlet	\$14
Seasonal Soup	\$14
Vegetarian Gnocchi	\$16
House Made Spinach & Ricotta Ravioli	\$16
Tuna Tartare	\$18
Seared Scallops	\$19

Main Course

please select two; guests select entrée on day of event

Beef Tenderloin	\$49
Braised Short Rib	\$39
Duck Breast	\$46
Rack of Lamb	\$59
Jumbo Lump Crab Cakes	\$46
Seasonal Fish	\$42
Salmon	\$38
Roast Bell & Evans 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 Bundt Cake	\$12
Streusel-Topped Seasonal Pie	\$12
Artisanal Cheese Plate	\$16

Dinner Buffet Menu

\$75/person

*includes one salad, two entrees, three accompaniments, dessert
available for groups of 20 or more*

Salads

Baby Greens
Seasonal

Entrees

Beef Tenderloin
horseradish cream
Roast Berkshire Pork Loin
pork jus
Seasonal Fish
lemon beurre blanc
Salmon
lemon beurre blanc
Roast Bell & Evans Chicken
herb jus
Jumbo Lump Crab Cakes (*add \$8/person*)
lemon caper aioli

Accompaniments

Pommes Puree
Roasted Rosemary Potatoes
Creamy Polenta
Carolina Rice
Haricot Verts
Caramelized Carrots
Seasonal Vegetables
Roasted Mushrooms

Dessert

Assorted Miniature Sweets & Treats

Brunch Buffet Menu

\$50/person

includes breakfast pastries, one salad, three entrees, two accompaniments, dessert

Salads

Baby Greens
Seasonal

Entrees

Scrambled Eggs
with choice of bacon or sausage
French Toast
Vermont maple syrup
Seasonal Vegetable Quiche
Eggs Benedict
Smoked Scottish Salmon
red onion, hard-boiled egg, capers, crème fraiche
Roast Bell & Evans Chicken
herb jus
Roast Berkshire Pork Loin
pork jus
Salmon
lemon beurre blanc
Beef Tenderloin *(add \$8/person)*
horseradish cream
Jumbo Lump Crab Cakes *(add \$8/person)*
lemon caper aioli

Accompaniments

Pommes Puree	Creamy Polenta
Roasted Rosemary Potatoes	Haricot Verts
Brunch Potatoes	Caramelized Carrots
Seasonal Fruit	Seasonal Vegetables
Cheese Grits	Roasted Mushroom

Dessert

Assorted Miniature Sweets & Treats

Event Wine List

Groups larger than 18 guests must pre-select wines. Outside wines are not permitted for private events.

Sparkling

Cava Brut Nature, Finca Valldosera, Penedes, Spain	50.
Taittinger, Brut, “La Française,” Reims, France	96.
Champagne Brut Réserve, Billecart-Salmon, Mareuil-sur-Ay, France	120.

White

Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	54.
Château Grand-Portail, Entre-Deux Mers Haut-Benauge, Bordeaux, France	44.
Sancerre, Clément et Florian Berthier, Vignes Vignes Sur Silex, Loire Valley, France	60.
Pinot Grigio, Marco Felluga, Mongris, Collio, Italy	48.
Riesling, St. Urbans-Hof, Nik Weis, Mosel, Germany	42.
Chardonnay, 1789, Rutherford Wine Company, CA	40.
Chardonnay, Jordan, Russian River Valley, Sonoma, CA	80.
Chardonnay, Nickel & Nickel, Truchard Vineyard, Napa Valley, CA	110.

Rosé

Chinon, Domaine Gouron, Loire, France	48.
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Red

Pinot Noir, Copain Wines, Les Voisins, Anderson Valley, CA	70.
Pinot Noir, Siduri, Willamette Valley, OR	72.
Pinot Noir, Emeritus Vineyards, Hallberg Ranch, Russian River Valley, CA	85.
Merlot, 1789, Rutherford Wine Company, CA	40.
Merlot, Emmolo Winery, Napa Valley, CA	82.
Cabernet Sauvignon, 1789, Rutherford Wine Company, CA	40.
Cabernet Sauvignon, Fortress Wines, Sonoma County, CA	54.
Malbec-Bonarda, Patriota, Tikal, Mendoza, Argentina	52.
Cabernet Sauvignon, Obsidian Ridge, Red Hills Lake County, CA	70.
Rioja, Viña Alberdi, Reserva, Spain	62.
Cabernet Sauvignon, “Special Cuvée” Elizabeth Spencer, Napa Valley, CA	88.
Cabernet Sauvignon, Frog’s Leap, Napa Valley, CA	115.
Graves, Château Lusseau, Bordeaux, France	66.