

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 by the readers of *Gourmet* magazine as one of America's Top Tables and as one of the 20 best restaurants in D.C. by *Condé Nast Traveler*.

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Room Overview

Room	Photo	Capacity	F&B Minimum	Other Fees	Deposit
Middleburg		56 seated, 75 standing	\$2,000	\$200 room fee, 20% service charge, 10% DC tax	\$500, non-refundable
Garden		18 seated	\$1,000	\$100 room fee, 20% service charge, 10% DC tax	\$500, refundable up until 30 days before event
John Carroll (daytime events only)		60 seated, 90 standing	\$1,000	\$200 room fee, 20% service charge, 10% DC tax	\$500, refundable up until 60 days before event
Bar & Club		125 standing	\$7,500	\$500 room fee, 20% service charge, 10% DC taxes	\$1,000 non-refundable
Lower Club (semi- private)		22 seated, 30 standing	\$1,000	\$100 room fee, 20% service charge, 10% DC taxes	\$500 refundable up until 30 days before event
Upper Club (semi- private)		42 seated, 70 standing	\$2,000	\$200 room fee, 20% service charge, 10% DC taxes	\$500, refundable up until 60 days before event

Room Details

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.

- Accommodates up to 56 people for a seated dinner or 75 for a standing reception
- \$2,000 food & beverage minimum, \$200 room fee
- \$500 deposit to reserve the room (non-refundable and non-transferable)
- Located on the third level of the restaurant (no elevator)

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 twelve or less are welcome to order from the a la carte menu.

- Accommodates up to 18 people for a seated dinner
- Located on the second level of the restaurant (no elevator)
- \$1,000 food & beverage minimum, \$100 room fee
- \$500 deposit to reserve the room (refundable up until 30 days before the event)

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 only; events must end by 3:00pm
- Accommodates up to 60 people for a seated brunch/lunch or 90 for a standing reception
- \$1,000 food & beverage minimum, \$200 room fee
- \$500 deposit to reserve the room (refundable up until 60 days before the event)

Bar & Club Room

1789 Restaurant's more contemporary Bar & Club Room provides a welcoming lounge atmosphere with a large mahogany bar and tufted leather seating. The space is divided into the Upper Club Room, decorated with football portraits by Washington D.C. artist Garnet Jex, and the Lower Club Room, complete with abstract paintings by Nantucket artist David Lazarus. Both the Upper and Lower Club Room can be rented for semi-private seated events or receptions, and the entire Bar & Club Room can be reserved through a buy-out.

Policies & Information

DEPOSITS

Deposits are non-transferable. Events are not confirmed until the deposit is received. Deposits are applied to the final bill.

CANCELLATIONS

All cancellations must be received in writing. Cancellations made less than two weeks before the event date are subject to a charge of 50% of the total food bill based on the expected number of guests. Cancellations made after noon two business days before the event date are subject to a charge of 100% of the total food bill based on the guaranteed number of guests.

GUARANTEED GUEST COUNT

The final contract is needed two weeks before the event and the guaranteed guest count is due by noon two business days prior to the event date. Once received, this number will be considered a minimum guarantee for all courses of your contracted menu and is not subject to reduction. If no guaranteed guest count is provided by the host, the estimated guest count will serve as the guaranteed guest count.

SERVICE CHARGE & TAX

All food & beverage items are subject to a 20% service charge and 10% DC tax (excluding Room Fees). Food & beverage minimums do not include service charge and DC tax. A valid DC Sales and Use Tax Exempt Certificate is required for tax exemption, as well as proof that event payment is issued from tax exempt organization.

MUSIC & A/V

Each event space has unique A/V capabilities as well as possible floorplans. Soft background music is provided throughout 1789 Restaurant. The Middleburg Room and Club Room provide background music in several genres and have an adapter to plug in your device. Audiovisual equipment can be rented at an additional charge.

MENU SELECTIONS

Food & beverage selections are due two weeks in advance. For seated meals with multiple selections, guests will make entrée selections during event. We print personalized menus for your event with your menu selections and take orders at the table. These menus can be customized with a message or logo.

ALLERGIES & DIETARY RESTRICTIONS

We offer select gluten-friendly items and can modify other items upon request. Please discuss any food allergies, dietary needs, or customized menu requests with our event manager.

BEVERAGES

We provide complimentary filtered water. All other drinks are charged on a consumption basis. Prices are subject to 20% service charge and 10% D.C. sales tax. There is a \$200 fee for all events with cash bars.

PARKING

Complimentary valet parking is provided during regular business hours. Special arrangements may be made for valet service for earlier events at \$50/hour.

ACCESSIBILITY

The restaurant is in a Federal townhouse that has limited accessibility. Please inquire about specific details and special needs.

ATTIRE

We suggest that gentlemen wear jackets, ladies wear business or dress attire, and no athletic wear is worn.

FLOWERS

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

CAKES

Our Pastry Chef can accommodate most requests, from cakes to specialty desserts. There is a \$3 per person fee for outside desserts.

Hors d'Oeuvres Menu

Passed Items

priced per piece, minimum of 20 pieces per item

\$5.50 per piece	Foie gras torchon Caviar & vodka cream on marble potato Lobster roll
\$4.50 per piece	Grilled lamb skewer with salsa verde Shrimp cocktail Mini crab cake with mustard sauce Country fried chicken
\$3.50 per piece	Mini grass-fed burger with smoked fontina Steak tartare Tuna crudo Mini croque monsieur Gnocchi with black truffle on a silver spoon Parmesan truffle fries
\$3.00 per piece	Seasonal soup shooter Leek and Gruyère tartlet Tempura fried market vegetables Mixed bruschetta Cucumber & hummus canape Assorted miniature desserts

Displayed Items

priced per platter, each platter serves 10 guests

Beef Carpaccio and Bocconcini <i>chive aioli, garlic chips, mâche and Pecorino Toscana D.O.P.</i>	\$80
Imported and Domestic Cheeses <i>with accompaniments</i>	\$100
Charcuterie <i>house-made and artisanal cured meats and accompaniments</i>	\$100
House-Smoked Scottish Salmon <i>red onion, hard-boiled egg, capers and crème fraîche</i>	\$90
Ceviche <i>marinated seafood salad with lime, cilantro and avocado</i>	\$90
Garden Crudité with Herb Aioli	\$50

Plated Lunch & Dinner Menu

First Course

please select one

Baby Greens Salad	\$10
<i>field greens, herbs, carrots, cucumbers dressed, sherry vinaigrette</i>	
Burrata	\$12
<i>seasonal accompaniments, vincotto, baby greens</i>	
Petite Caesar Salad	\$17
<i>baby romaine hearts, kale and fennel, toasted sunflower seeds, Parmesan chips, smoked garlic croutons, classic Caesar dressing</i>	
Greek Salad	\$14
<i>baby red romaine, cherry tomatoes, miniature cucumbers, roasted red peppers, Kalamata olives, pickled red onions, Bulgarian feta, oregano vinaigrette</i>	
Seasonal Salad	\$16

Second Course

please select up to two

Seasonal Soup	\$16
Mushroom Tartlet	\$14
Vegetarian Gnocchi	\$17
Garganelli Carbonara	\$17
House-Made Lamb Ravioli	\$19
Tuna Tartare	\$22
Seared Scallops	\$16
Foie Gras	\$22

Main Course

Please select your entrées from the following options. The Chef will prepare accompanying dishes using the freshest seasonal products available. Please refer to our nightly dinner menu for examples of entrée presentations.

Parties less than 30 may select up to three entrées.

Parties of 30 or more are limited to two entrée selections.

Chef's Choice of Prime Beef	\$49
Hanger Steak	\$34
Veal Chop	\$56
Braised Short Rib	\$39
Duck Breast	\$42
Rack of Lamb	\$59
Roast Bell & Evans Chicken	\$30
Seasonal Fish	\$36
Salmon	\$38
Jumbo Lump Crab Cake	\$Market Price
Chef's Choice Vegetarian	\$28

Dessert Course

Please select one dessert for \$10 or two desserts for \$13

Sticky Toffee Pudding
with vanilla ice cream

Coffee Cheesecake
chocolate crust, chocolate sauce

Vanilla Bean Crème Brûlée
turbinado sugar crunch, seasonal fruit

Chocolate Bundt Cake
chocolate glaze, vanilla ice cream

Seasonal Pie
with vanilla ice cream

Dinner Buffet Menu

Not available in the Garden Room; maximum capacity for a Middleburg Room buffet is 32 people.

\$75 / person

please select one:

Baby greens salad Seasonal salad

please select two:

Roast prime rib with horseradish cream Roast Bell & Evans chicken with herb jus
Choice of fish with salsa verde Roast Berkshire pork loin
Crab cakes (\$8/person additional) Lamb chops (\$25/person additional)

please select two:

Pommes puree Creamy Biancoperla polenta
Yukon gold potato gratin Cheesy Anson Mills white grits
Roasted rosemary potatoes Farro with balsamic herb vinaigrette
Crushed red bliss potatoes Seasonal bean ragoût

please select two:

Seasonal vegetable Roasted beets and baby carrots
Sautéed seasonal greens Green beans with fried shallots
Mushroom and onion ragoût

please select one:

Assorted miniature sweets Assorted cookies & brownies
Seasonal pie Specialty cake

Brunch Buffet Menu

\$55 / person

please select one:

Baby greens salad Seasonal salad

please select two:

Yukon gold potato gratin Seasonal bean ragoût
Roasted rosemary potatoes Seasonal vegetable
Sweet potato and bacon hash Sautéed seasonal greens
Cheesy Anson Mills white grits

please select three:

Scrambled eggs with bacon or sausage Roast Bell & Evans chicken with herb jus
House-smoked salmon platter Salmon with lemon and butter
Buttermilk biscuits and sausage gravy Roast prime rib with horseradish cream
Vegetarian quiche with local goat cheese (\$8/person additional)
Eggs Chesapeake (\$5/person additional)

please select one:

Assorted miniature sweets Assorted cookies & brownies
Seasonal pie Specialty cake

Abbreviated Wine List

Our full wine list is also available at <http://1789restaurant.com/menus> under the Wine List icon.

Groups larger than 18 guests must pre-select wines. Smaller groups are also encouraged to select in advance to guarantee availability. Outside wines and corkage fees are not permitted for private events.

Our sommelier is also happy to make suggestions or recommend pairings for your group.

Sparkling

Prosecco Extra Dry, Marsuret, Treviso, Italy NV	\$44.
Domaine Carneros, Taittinger, Brut, Carneros, CA	\$65.
Taittinger, Brut, "La Française," Reims, France	\$80.
Champagne Brut Réserve, Billecart-Salmon, Mareuil-sur-Ay, France	\$120.

White

Sauvignon Blanc, Nautilus, Marlborough, New Zealand	\$44.
Sancerre, François Millet, Loire Valley, France	\$60.
Pinot Grigio, Venica & Venica, Collio, Friuli-Venezia Giulia, Italy	\$48.
Dry Riesling "Red Slate," Dr. Loosen, Mosel, Germany	\$48.
Chenin Blanc "Secateurs," Badenhorst Family Wines, Swartland, South Africa	\$44.
Chardonnay, 1789, Rutherford Wine Company, CA	\$34.
Chardonnay, Trefethen, Oak Knoll District, Napa, CA	\$48.
Chardonnay, Jordan, Russian River Valley, CA	\$80.

Rosé

Côtes de Provence, Domaine Sorin, Provence, France 2017	\$48.
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Red

Pinot Noir "Cali's Cuvée," Left Coast Cellars, Willamette Valley, OR	\$47.
Pinot Noir, Siduri, Willamette Valley, OR	\$72.
Pinot Noir, Emeritus Vineyards, Hallberg Ranch, Russian River Valley, CA	\$84.
Merlot, 1789, Rutherford Wine Company, CA	\$34.
Merlot, Columbia Winery, Columbia Valley, WA	\$48.
Cabernet Sauvignon, 1789, Rutherford Wine Company, CA	\$34.
Cabernet Sauvignon, Storypoint, CA	\$40.
Malbec "Paulucci," La Posta, Lujan de Cuyo, Mendoza, Argentina	\$48.
Cabernet Sauvignon, Obsidian Ridge, Red Hills Lake County, CA	\$66.
Cabernet Sauvignon "Fluffy Billows," Meyer Family Cellars, Oakville, Napa Valley, CA	\$110.