



Private Dining & Events

Hors d'Oeuvres Reception

PASSED HORS D'OEUVRES (serves 20 per order)

GOAT CHEESE & FIG CROSTINI 45
PROSCIUTTO-WRAPPED ASPARAGUS 65
CHICKEN EMPANADA 65
JALAPEÑO CHEESE POPPERS 65
MAC & CHEESE BITES 65

COCONUT SHRIMP 65
CHICKEN & GINGER DUMPLINGS 55
CALAMARI 65
SHRIMP POPPERS 65

MINI CRAB CAKES 135
LAMB LOLLIPOPS* 200
WINGS 75
(choice of buffalo, szechuan, or old bay)

Enhance Your Reception

CHILLED & HOT SEAFOOD

Presented on a display table for your guests to graze,
serves 20

CHILLED SEAFOOD TOWER* 185
JUMBO SHRIMP COCKTAIL 95
OYSTERS ON THE HALF SHELL* MP
CHESAPEAKE CRAB DIP 95

CHEF'S GRAZING BOARDS

*Presented on a beautiful wooden board for your guests
to graze*

10 GUESTS • 95 | 30 GUESTS • 150 | 50 GUESTS • 250
assorted charcuterie, olives, cheeses, fruit, house-pickled
vegetables, nuts, fig jam, whole grain mustard, crackers

PRIME BEEF SLIDERS 100
lettuce, tomato, garlic aioli, serves 20

MINI DESSERT

Presented on a display table for your guests to graze, serves 20

BROWNIE BITES 50

CARROT CAKE BITES 50

CHOCOLATE CHIP COOKIES 50

ASSORTED MINI CHEESECAKE 50

SEASONAL FRUIT 50



SPARKLING WELCOME

*Greet your Guests in style with a glass of bubbly
served upon their arrival.*

LOS DOS 25/btl
UNSHACKLED BRUT ROSÉ 55/btl
CA'DEL BOSCO 89/BTL

COCKTAIL & WINE PAIRINGS

*Add an impressive twist to your event with
a custom cocktail, spirit, or wine pairing
curated by our sommelier and beverage
manager. Let us take you and your guests
on a journey tailored to complement your
menu and beverage preferences.*

Premium Package

\$60 PER PERSON FOR 2 HOUR EVENTS

(\$15 EACH ADDITIONAL HOUR PER PERSON)

Liquor Selection

SVEDKA VODKA
DEWARS SCOTCH
NEAREST GREEN WHISKEY
ASTRAL TEQUILA
BOMBAY SAPHIRE
BACARDI

Wine Selection

NIELSON PINOT NOIR
BENVOLIO PINOT GRIGIO
NIELSON CHARDONNAY

Beer Selection - Rotating Tap

Top Flight Package

\$70 PER PERSON FOR 2 HOUR EVENTS

(\$16 EACH ADDITIONAL HOUR PER PERSON)

Liquor Selection

HENNESEY VS
JOHNNIE WALKER BLACK
RON ZACCPA
ESPOLON
TANQUERAY
UNCLE NEAREST
TITOS

Wine Selection

BENVOLIO PROSECCO
DUCKHORN SAUV BLANC
BARNARD GRIFFIN ROSE
NORTON MALBEC
CHATEAU LA FREYNELLE

Beer Selection - Rotating Tap

The Prime Package

\$85 PER PERSON FOR 2 HOUR EVENTS

(\$18 EACH ADDITIONAL HOUR PER PERSON) SPECIALTY COCKTAIL CREATED FOR YOUR EVENT

Liquor Selection

GREY GOOSE
BELVEDERE
DON JULIO
CASAMIGOS
MACALLAN 12
UNCLE NEAREST
BLADE BOW
FORT MOSE RYE
NOLETS GIN
RON ZACCPA

Wine Selection

LES CADRANS BORDEAUX
MATANZAS CREEK SAUV BLANC
HARFTFORD COURT CHARD
DAOU CAB SAUV
MEIOMI PINOT NOIR
OPERA BRUT

Beer Selection - Rotating Tap

Drink Selections

SPARKLING WELCOME

Greet your Guests in style with a glass of bubbly served upon their arrival.

LOS DOS 25/btl

UNSHACKLED BRUT ROSÉ 55/btl

CA'DEL BOSCO 89/BTL

COCKTAIL & WINE PAIRINGS

Add an impressive twist to your event with a custom cocktail, spirit, or wine pairing curated by our beverage manager.

Let us take you and your guests on a journey tailored to complement your menu and beverage preferences.

The Quander Experience

SALADS & SOUP

Guests will make their selection at the time of the event, served individually

HOUSE SALAD

greens, tomato, cucumber, red onion, croutons, champagne vinaigrette

KALE CAESAR SALAD*

shaved parmesan, toasted oatmeal croutons, caesar dressing

SOUP DU JOUR

Chef's soup made daily

MAINS

Host chooses up to five, guests will make their selection at the time of the event

CHICKEN SCARPARIELLO - roasted sweet potato, italian sausage, capers, blistered tomato, sweet-sour pan sauce

SZECHUAN SALMON* - yellow rice, green beans, sweet chili glaze, smoked chili oil

CRAB CAKES - poblano tartar, asparagus

BRANZINO - tuscan potato
lemon butter, grilled lemon

DUROC PORK CHOP* 14 OZ - asparagus

FILET MIGNON* 8 OZ - mashed potato, demi glaze

PRIME NY STRIP* 16 OZ - asparagus

PRIME RIBEYE* 16 OZ - asparagus

VEGETARIAN ZITI IN PARMESAN CREAM SAUCE

house-made black pepper ziti, sun-dried tomatoes, seasonal vegetables

vegan option: marinara sauce

SIDES

option to order \$13.00 per side

GRILLED ASPARAGUS
BRUSSELS SPROUTS

GARLIC MASHED POTATOES
POTATOES AU GRATIN

MACARONI & CHEESE
BURGUNDY MUSHROOMS

TUSCAN POTATO

DESSERTS

Guests will make their selection at the time of the event, served individually

CRÈME BRÛLÉE CHEESECAKE
CHOCOLATE PEANUT BUTTER PIE
CHOCOLATE SPOONFUL CAKE



Chef Sonny's Three Course Dinner

SALADS & SOUP

Host chooses two, guests will make their selection at the time of the event, served individually

HOUSE SALAD

greens, tomato, cucumber, red onion, croutons,
champagne vinaigrette

KALE CAESAR SALAD

shaved parmesan, toasted oatmeal croutons,
caesar dressing

WEDGE SALAD

pancetta, tomato, eggs, blue cheese crumbles,
blue cheese dressing

SOUP DU JOUR

Chef's soup made daily

MAINS

Host chooses up to five, guests will make their selection at the time of the event, served individually

PETITE FILET MIGNON* 6 OZ

- mashed potato, demi glacé

SZECHUAN SALMON*

- yellow rice, green beans, sweet chili glaze, smoked chili oil

CHICKEN SCARPARIELLO

- roasted sweet potato
italian sausage, capers, blistered tomato, sweet-sour pan sauce

DUROC PORK CHOP* 14 OZ

- asparagus

BLACKENED SNAPPER

- mushroom risotto, lemon butter sauce

VEGETARIAN ZITI IN PARMESAN CREAM SAUCE

house-made black pepper ziti, sun-dried tomatoes, seasonal

vegetables **vegan option:** marinara sauce

PRIME NEW YORK STRIP* 14 OZ (+22 per dish served)

- asparagus

PRIME RIBEYE* 16 OZ (+22 per dish served)

- asparagus

SIDES

option to order \$13.00 per side

GRILLED ASPARAGUS
BRUSSELS SPROUTS

GARLIC MASHED POTATOES
POTATOES AU GRATIN

MACARONI & CHEESE
BURGUNDY MUSHROOMS

TUSCAN POTATO

DESSERTS

Guests will make their selection at the time of the event, served individually

CRÈME BRÛLÉE CHEESECAKE

CHOCOLATE PEANUT BUTTER PIE



Prime Three Course Lunch

SALAD/SOUP COURSE

Host chooses one, served individually

HOUSE SALAD

greens, tomato, cucumber, red onion, croutons, champagne vinaigrette

KALE CAESAR SALAD*

shaved parmesan, toasted oatmeal croutons, caesar dressing

SOUP DU JOUR

chef's soup made daily

MAINS

Host chooses up to four, guests will make their selection at the time of the event

CHICKEN SCARPARIELLO

italian sausage, capers, blistered tomato, sweet-sour pan sauce, fingerling sweet potatoes

COBB SALAD

mixed greens, grilled chicken, grape tomato, avocado, red onion, bleu cheese crumbles, bacon, egg, chipotle ranch dressing

SZECHUAN SALMON*

yellow rice, haricots verts, sweet chili glaze, smoked chili oil

1799 PRIME BURGER*

American cheese, house sweet pickles, roasted garlic aioli, brioche bun, lettuce, tomato, onion, house frites

FRENCH DIP

ribeye, caramelized onions, provolone, creamy horseradish, house frites

VEGETARIAN ZITI IN PARMESAN CREAM SAUCE

house-made black pepper ziti, sun-dried tomatoes, seasonal vegetables

vegan option: marinara sauce

PETITE FILET MIGNON* 6 OZ (+15 per dish served)

mashed potato, demi glacé

DESSERTS

Host chooses one, served individually

CRÈME BRÛLÉE CHEESECAKE

CHOCOLATE PEANUT BUTTER PIE



1799 Prime Buffet Menu

SALAD \$9.00 per salad, per person

1799 HOUSE SALAD (GF)

with field greens, tomatoes, cucumbers, red onion, carrot, and champagne vinaigrette

KALE CAESAR SALAD

with oatmeal croutons, and Caesar dressing

HEIRLOOM BURRATA SALAD

with basil, shaved cucumber, balsamic, extra virgin olive oil

SIDES \$10.00 per side, per person

GARLIC MASHED POTATOES (GF)

HARICOT VERTS (GF)

CHEDDAR GRITS (GF)

SWEET MASHED POTATOES (GF)

YELLOW RICE (GF)

CARAMELIZED BRUSSLES SPROUTS

MAC AND CHEESE

TUSACAN POTATO

COLLARD GREENS

POTATO AU GRATIN

DINNER ENTREES

INCLUDES BREAD AND BUTTER SERVICE



\$51.00
per entree
per person



\$39.00
per entree
per person

BEEF TENDERLOIN

with red wine demi glacé, crispy onion straws

HERB CRUSTED LAMB CHOPS

with red wine demi glacé, crispy onion straws

CRAB CAKES

roasted poblano tartar sauce, and roasted corn succotash

HERB CRUSTED FLANK STEAK

with red wine demi glacé, crispy onion straws

GRILLED FLAT IRON STEAK

with red wine demi glacé, crispy onion straws

CRISPY ROCKFISH

with a lemon butter sauce, and chili garlic herb crumbles



\$29.00
per entree
per person

GRILLED ATLANTIC SALMON

Szechwan whiskey sauce, lemon butter sauce

SHRIMP AND GRITS (GF)

with andouille sausage, tomatoes, roasted peppers, and white wine creole sauce served over creamy cheddar grits

BLACK PEPPER ZITI PASTA (VEGETARIAN)

vegan option: marinara sauce

roasted mushrooms, roasted peppers, spinach, sundried tomato, parmesan cream sauce, creole seasoning

MARINATED GRILLED CHICKEN BREAST (GF)

in a Szechuan BBQ chili garlic sauce, chili garlic crumbles

BRAISED PORK BELLY

Szechwan whiskey chili sauce

Private Room Capacities

Room	Room Type	Seated	Reception
Elizabeth's Quarters	Private	16	20
The Charles Room	Private	48	48
The Elizabeth & Charles	Private	69	75
The George Washington	Semi-Private	38	n/a
The Potomac Room	Semi-Private	20	n/a
The Courtyard	Private/Semi-Private	99	150
Restaurant Buy-Out	Private	226	250

Frequently Asked Questions

What do you require to reserve a private space?

We require a signed contract and a deposit equal to 25% of the food and beverage minimum. Each space will have a food and beverage minimum that varies depending on the room, date, and time of your event. The food and beverage minimum does not include an 11% sales tax, a 4% event fee, and a 22% gratuity.

Who do I contact if I have questions, need assistance with a party, or would like to book a party?

A private event at 1799 Prime means that you will have a dedicated Sales Manager to assist you every step of the way. Your Sales Manager will help you customize the perfect experience and guide you through the process from start to finish and beyond.

Do you offer restaurant buy-outs?

Absolutely! We offer full and partial restaurant buyouts and are happy to customize your buyout to the exact needs of your event. Our courtyard is also available for buy-outs.

Is parking available at your restaurant?

Yes, there is a parking garage directly across the street with easy access to our entrance. Paid street parking is also available. Rates vary throughout the week.



Signature Cocktails



DULCE APPLE SPRITZ 17

VG Caramel Vodka • lemon juice • apple cider • apple puree • Opera Brut

BLOOD MOON MARGARITA 20

Astral Reposado • blood orange sour batch • Grand Marnier • fee foam • agave black salt rim

SMOKED AGAVE 19

Astral Añejo • 1799 "Secret Sauce" • orange bitters • lime peel

I AM QUANDO 17

Ron Zacapa 23 • Linie Aquavit • rosemary syrup
*smoked tableside

BLAME IT ON THE BOURBON 18

Fort Mose Bourbon • lime • ginger puree • cranberry

S'MORE THEN FRIENDS 19

Skrewball Whiskey • Mr. Black • cold brew • Baileys S'mores Foam
Baileys Espresso

TIPSY TANGO 16

Bacardi • mango puree • coconut puree • orange juice • pineapple juice • cherry

PREGAME 18

Grand Marnier • lemon • lime • amaretto • Fee foam • sugar rim

SIN & CINNAMON 19

Astral Reposado • spicy apple syrup • apple cider • Tajin & brown sugar rim

I'LL HAVE 17 PLEASE 20

Fort Mose • lime • pear puree • pear liqueur • Fee foam

WIDOW'S WISPER 20

Tito's Vodka • lemon • amaretto • black cherry • Grand Marnier • black sugar rim

CHAMPAGNE KISS 17

Bombay Sapphire • strawberry oasis • lemon

YASUKE X QUANDO 21

Suntory Japanese Whiskey • 1799 secret sauce • lemon simple syrup
red bitters