



Private Dining & Events

Private
Dining



HORS
D'OEUVRES

Hors d'Oeuvres Reception

PASSED HORS D'OEUVRES *(serves 20 per order)*

GOAT CHEESE & FIG CROSTINI 45
TOMATO & BURRATA CROSTINI 45
PROSCIUTTO-WRAPPED ASPARAGUS 65
BEEF WELLINGTON 95
BACON-WRAPPED SHRIMP 65

COCONUT SHRIMP 65
MINI MEATBALLS 65
PORK & SCALLION DUMPLINGS 55
CHICKEN & GINGER DUMPLINGS 55

BACON-WRAPPED SCALLOPS* 85
MINI CRAB CAKES 135
LAMB LOLLIPOPS* 150
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* 195
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 • 280 | 50 GUESTS • 475
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 ASSORTED WARM COOKIES 50
CHEESECAKE DROPS 50 SEASONAL FRUIT 50



SPARKLING WELCOME

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

STEORRA BRUT 11/gls
UNSHACKLED BRUT ROSÉ 13/gls
SCHRAMSBERG BLANC DE NOIRS 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.

Private
Dining



DINNER
OFFERINGS

The Legacy 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

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

SZECHUAN SALMON*

sweet chili glaze, smoked chili oil

CRAB CAKES

mustard cream sauce

DUROC PORK CHOP* 14 OZ

FILET MIGNON* 8 OZ

PRIME NY STRIP* 14 OZ

PRIME RIBEYE* 16 OZ

VEGETARIAN ZITI IN PARMESAN CREAM SAUCE

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

SIDES

Host chooses three for the entire party, served family-style

GRILLED ASPARAGUS

BRUSSELS SPROUTS

GARLIC MASHED POTATOES

POTATOES AU GRATIN

MACARONI & CHEESE

BURGUNDY MUSHROOMS

DESSERTS

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

CRÈME BRÛLÉE CHEESECAKE

CHOCOLATE PEANUT BUTTER PIE

CHOCOLATE SPOONFUL CAKE



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of certain medical conditions; these items may contain raw and/or undercooked ingredients.

Private
Dining



DINNER
OFFERINGS

Quander'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

CHOPPED WEDGE SALAD

pancetta, tomato, egg, 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

SZECHUAN SALMON*

sweet chili glaze, smoked chili oil

CHICKEN SCARPARELLO

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

DUROC PORK CHOP* 14 OZ

VEGETARIAN ZITI IN PARMESAN CREAM SAUCE

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

PRIME NEW YORK STRIP* 14 OZ (+12 per dish served)

PRIME RIBEYE* 16 OZ (+18 per dish served)

SIDES

Host chooses two for the entire party, served family-style, additional sides are +4 per guest per side

GRILLED ASPARAGUS

BRUSSELS SPROUTS

GARLIC MASHED POTATOES

POTATOES AU GRATIN

MACARONI & CHEESE

BURGUNDY MUSHROOMS

DESSERTS

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

CRÈME BRÛLÉE CHEESECAKE

CHOCOLATE PEANUT BUTTER PIE



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Private
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DINNER
OFFERINGS

Chef's Three Course Dinner

APPETIZER COURSE

Host chooses one, served family-style

TOMATO & GARLIC CONFIT
WHISKEY SHRIMP & TOAST
CRISPY CALAMARI
MINI MEATBALLS
CHILLED SEAFOOD TOWER* +18 per Guest



SALAD COURSE

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

MAINS

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

PETITE FILET MIGNON* 6 OZ
SZECHUAN SALMON*
sweet chili glaze, smoked chili oil
CHICKEN SCARPARELLO
italian sausage, capers, blistered tomato, sweet-sour pan sauce
VEGETARIAN ZITI IN PARMESAN CREAM SAUCE
house-made black pepper ziti, walnuts, sun-dried tomatoes,
seasonal vegetables
PRIME NEW YORK STRIP* 14 OZ (+12 per dish served)
PRIME RIBEYE* 16 OZ (+18 per dish served)

SIDES

Host chooses two for the entire party, served family-style

GRILLED ASPARAGUS	GARLIC MASHED POTATOES	MACARONI & CHEESE
BRUSSELS SPROUTS	POTATOES AU GRATIN	BURGUNDY MUSHROOMS

DESSERTS

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

CRÈME BRÛLÉE CHEESECAKE
CHOCOLATE PEANUT BUTTER PIE



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Private
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LUNCH
OFFERINGS

Prime Three Course Lunch

APPETIZER COURSE

Host chooses one, served family-style

TOMATO & GARLIC CONFIT
CRISPY CALAMARI
WHISKEY SHRIMP & TOAST
MINI MEATBALLS
CHILLED SEAFOOD TOWER* +18 per Guest



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 SCARPARELLO
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*
ginger coconut 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 fries
VEGETARIAN ZITI IN PARMESAN CREAM SAUCE
house-made black pepper ziti, walnuts, sun-dried tomatoes, seasonal vegetables
PETITE FILET MIGNON* 6 OZ (+5 per dish served)
grilled asparagus

DESSERTS

Host chooses one, served individually

CRÈME BRÛLÉE CHEESECAKE
CHOCOLATE PEANUT BUTTER PIE



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Buffet
Menu

1799 Prime Buffet Menu

SALAD \$12.00 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 \$11.00 per side, per person

GARLIC MASHED POTATOES (GF)

HARICOT VERTS (GF)

CHEDDAR GRITS (GF)

SWEET MASHED POTATOES (GF)

COCONUT GINGER RICE (GF)

CARAMELIZED BRUSSELS SPROUTS

MAC AND CHEESE

DINNER ENTREES

INCLUDES BREAD AND BUTTER SERVICE



BEEF TENDERLOIN

with red wine demi-glaze, crispy onion straws

HERB CRUSTED LAMB CHOPS

with red wine demi-glaze, crispy onion straws

CRAB CAKES

roasted poblano tartar sauce, and roasted corn succotash



HERB CRUSTED FLANK STEAK

with red wine demi-glaze, crispy onion straws

GRILLED FLAT IRON STEAK

with red wine demi-glaze, crispy onion straws

CRISPY ROCKFISH

with a lemon butter sauce, and chili garlic herb crumbles



GRILLED ATLANTIC SALMON

with parmesan crust, and basil pesto

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)

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

MARINATED GRILLED CHICKEN BREAST (GF)

in a Szechuan BBQ chili garlic sauce, chili garlic crumbles

BRAISED PORK BELLY

fig demi glaze

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Private Room Capacities

Room	Room Type	Seated	Reception
Elizabeth's Quarters	Private	16	20
The Charles Room	Private	50	56
The Elizabeth & Charles	Private	70	75
The George Washington	Private	21	n/a
The Potomac Room	Semi-Private	20	n/a
The Courtyard	Private/Semi-Private	120	150
Restaurant Buy-Out	Private	156	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 suggested 20% 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. Contact Jacqueline Barnes at (571)867-9592 or email her at Jackie@1799prime.com.

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.

