

PRIVATE EVENTS BROCHURE



“With an ambience of quiet luxury ... The Fountain Inn has a “special night out” atmosphere – perfect for celebrating a birthday or anniversary or for indulging in a fancy weekend outing.”

– Thrillist Magazine



HISTORY *of* THE FOUNTAIN INN



Founded in 1783 by John Suter, The Fountain Inn (a.k.a. “Suter’s Tavern”) was perhaps THE most important tavern in American history.

It was the first stop for stagecoaches in Georgetown and therefore a destination for common folk and presidents alike. While there is some mystery surrounding the precise location of the tavern itself, we do know that these notable events took place at The Fountain Inn:

In 1791, George Washington noted in his diary that he both slept and “supped” at The Fountain Inn.

Mr. Ellicott and Major L’Enfant met with George Washington to design what is now the District of Columbia.

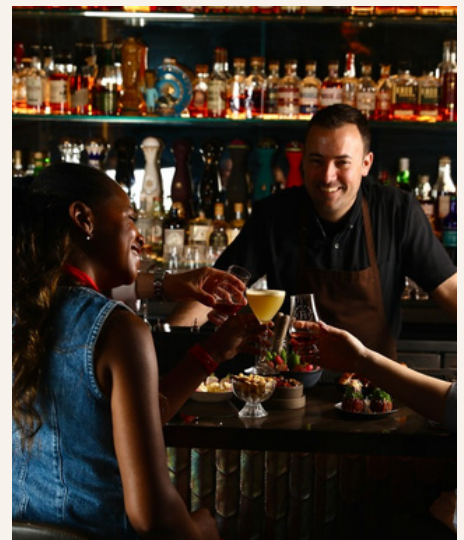
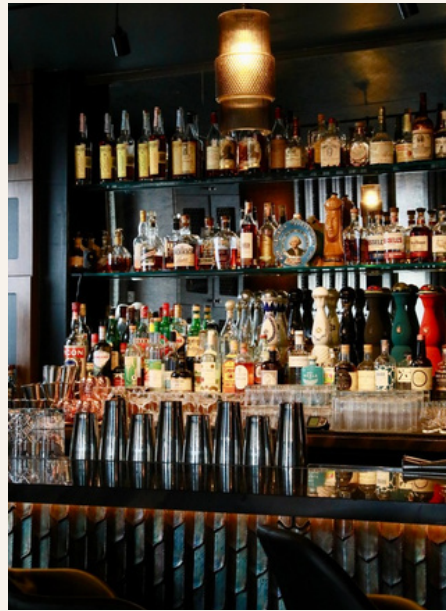
Thomas Jefferson frequently stopped at The Fountain Inn on his way to Philadelphia.

The presidential debate between John Adams and Thomas Jefferson in 1800 took place at The Fountain Inn.

The Fountain Inn may just have been “the room where it happened.”



TASTING ROOM





UPSTAIRS DINING ROOM





FALL COCKTAILS

SIGNATURE COCKTAILS

FISH HOUSE PUNCH — \$17

Cognac, Peach Liqueur, Barbados Rum, Swedish Punsch,
Blanc Vermouth, Lemon, Tea, Nutmeg

REBELLIOUS OLD FASHIONED - \$18 (UPCHARGE OPTIONS AVAILABLE)

Choice of Whisk(e)y, Madeira, Brandy, Gold Syrup, Allspice Dram,
Bitters

SEASONAL COCKTAILS

FLIGHT TEST \$19

Los magos sotol, velvet falernum, demerara-cinnamon syrup,
mole + grapefruit bitters

SPICE TRADE SOUR \$18

Batavia arrack van oosten, chai syrup, fee foam, lemon + orange juice, chai spice

GLASS FOR GLOVER PARK \$20

Thyme-infused maison rouge vsop, lustau fino + pedro ximenez sherry,
fig-raisin redux

ZERO-PROOF COCKTAILS

DC TEA PARTY — \$14

Earl Grey (Decaf), Peach Tamarind Element Shrub, Gold Syrup, CO2

CELERY LEMONGRASS SODA - \$10

Celery, Lemongrass, CO2

CURES WHAT AILS YOU - \$14

Pathfinder Non-Alcoholic Spirit, Lemon, Ginger, Honey



BEER & WINE

SPARKLING WINE

CREMENT D'ALSACE - \$15 | \$75

Jean-Luc Mader, Sparkling Wine, Brut, Alsace, FR

CHAMPAGNE - \$26 | \$104

Chatelin Pere & Fils Selection, Brut, NV, Champagne, FR

WHITE WINE

SAUVIGNON BLANC - \$16 | \$80

Clément & Florian Berthier Coteaux de Glennois, 2022, Loire Valley, FR

CHARDONNAY - \$18 | \$90

Dom. du Chateau de Chaintres Bourgogne Blanc, 2022, Burgundy, FR

ROSÉ - \$15 | \$75

Lauverjat, 2022, Sancerre, FR

RED WINE

PINOT NOIR - \$14 | \$70

Boedecker, 2018, Willamette Valley, OR

TEMPRANILLO - \$16 | \$64

Cune Tempranillo Reserva, 2019, La Rioja, ES

CABERNET SAUVIGNON - \$16 | \$80

Seven Hills, 2021, Walla Walla Valley, WA

CABERNET SAUVIGNON - Bottle Only \$295

RdV Vineyards, "Lost Mountain", 2020, Delaplane, VA

BEER & CIDER

ZADIE'S - \$8

Lager, 4.5% ABV, Union Craft Brewing, Baltimore, MD

OTHER HALF BLUE CRAB IPA - \$14 (16oz)

Double Dry Hopped IPA, 6.5% ABV, Other Half Brewing, Washington, DC

PARTAKE HAZY IPA (NON-ALCOHOLIC) - \$10

Non-Alcoholic Hazy IPA, 0.5% ABV, Partake Brewing, Toronto, ON, Canada



FEATURED FLIGHTS

AVAILABLE FOR UP TO 14 GUESTS

FLIGHTS
UNDER \$150
PER PERSON

AMERICANA - \$150

Fair Child Bourbon, 6 YR, 86°
Madison Bourbon, NAS, 86°
Stars and Stripes, 6 YR, 86°

BUFFALO TRACE WHEATED BOURBON - \$135

W.L. Weller Antique KST, NAS, 107°
W.L. Weller KST, 12 YR, 90°
Old Rip Van Winkle, 10 YR, 107°

BLANTONS KST BOURBON - \$95

Blantons Single Barrel, KST, NAS, 93°
Blantons Gold, KST, NAS, 103°
Blantons Straight From The Barrel, KST, NAS, 126.7°

FLIGHTS
UNDER \$75
PER PERSON

AUDACIOUS AGAVE - \$54

5 Sentidos Mexicanito, Cuishe, y Coyote, NAS, 92.2°
Pal'alma San Luis Potosí, NAS, 100°
Rey Campero Pechuga de Codorniz, NAS, 97°

WHISKEY 101 FLIGHT - \$50

Bruichladdich "Classic Laddie", NAS, 100°
Wilderness Trail Rye, NAS, 100°
W.L. Weller Antique 107, NAS, 107°

BOTANICAL BREAKDOWN - \$50

Gordon's Distilled Dry Gin, c. 1970's, 86°
Bol's Genever Amsterdam "The Original", 84°
Barr Hill Reserve Tom Cat Gin, 86°

SINGLE MALTS OF AMERICA - \$48

Stranahan's Blue Peak Solera, NAS, 86°
Clermont Steep, 60 MOS, 94°
Westland Outpost Range Garryana 7th Edition, 3 YR, 100°

WHISKEY FROM WHERE? - \$47

Gran Maizal Mexican Corn Whisky r-Vanilla Pods & Cacao Nibs, NAS, 86°
Ki One Batch 2 Korean Single Malt, NAS, 80°
Brenne French Single Malt, 10 YR, 96°



PROVISIONS

CANAPÉS

PIMENTO CHEESE GOUGERES (VEG, PESC, NF)

Everything bagel topped savory puffs, filled with pimento cheese

CURED FOIE GRAS OVER BUTTERMILK & BACON CORNBREAD (NF, CAN BE MADE DF)

Cured Hudson Valley foie gras, with onion compote over house-made bacon and sweetcorn cornbread

WARM SQUASH VELOUTE (NF, CAN BE MADE V, VEG OR PESC)

Roasted squash (variety may change) , crispy quinoa, foie gras fat, and maple crème fraîche served in an espresso cup

GROWN UP HASH BROWNS & CAVIAR (GF, PESC, NF, DF)

Russet potato, Golden Ossetra caviar (caviar optional)

CHICORY TARTLET (VEG, PESC, GF, CAN BE MADE NF)

Endive leaves, fennel, green apple, goat cheese, celery

SWEET BITES

SMORES TARTLET (NF, VEG, GF)

Chocolate and whiskey ganache, toasted meringue

CHERRY PIE (GF, NF, PESC, VEG)

Bing cherries, angostura bitters, whipped cream, lemon

CHEF'S TASTING MENU

WARM HONEYNUT VELOUTE

Honey poached cranberry, maple creme fraiche , crispy quinoa

SHAVED FENNEL "WALDORF"

Fennel, celery, pickled apples, toasted hazelnuts, lemon yogurt, humboldt fog cheese

POULET ROUGE CHICKEN THIGH

Smoked cabbage, butternut squash, bacon, warm celery root cream

**This is a sample menu. Dishes may change based on availability. Only allergy-related substitutions are available with advance notice.*



UPSTAIRS DINING ROOM PACKAGES

UP TO 14 GUESTS

\$2500++* TUESDAY, WEDNESDAY

\$3000++* THURSDAY

\$3500++* FRIDAY, SATURDAY

INCLUDES

- 1x three hour time block (during operating hours)
- 1x private bathroom
- 1x dedicated host / server
- Custom printed menu
- Option to create your own signature cocktail
- Work with our award winning bar team to create a custom beverage selection for your group

CHOICE OF

Chef's 3-Course Tasting Menu - \$125 pp

- Spirit or Wine Pairing + \$55pp
- Canapés +\$25pp
- Dessert +\$10pp
- Available exclusively on Tuesday, Wednesday, Thursday

Flights & Bites - Varying

- Select one of our featured flights (see page 7)
- Light bites (munchies mix, olives) OR
- Heavy bites (cheese and charcuterie, crudite, munchies mix & olives)

Reception

- Choice of 4x canapés (3 bites per canapé per person)
- XL cheese & charcuterie platter
- Crudités & roasted red pepper dip
- Beverages charged a la carté and contribute to minimum required spend

++*\ = TAX (10%) & SERVICE CHARGE (22%) WILL BE ADDED



UPSTAIRS DINING ROOM PACKAGES

15 - 25 GUESTS

\$3000++* TUESDAY, WEDNESDAY

\$3500++* THURSDAY

\$4000++* FRIDAY, SATURDAY

INCLUDES

- 1x three hour time block (during operating hours)
- 1x private bathroom
- 2x dedicated host / server
- Custom printed menu
- Option to create your own signature cocktail
- Work with our award winning bar team to create a custom beverage selection for your group

EXPERIENCE

Reception

- Choice of 4x canapés (3 bites per canapé per person)
- XL cheese & charcuterie platter
- Crudités & roasted red pepper dip
- Beverages charged a la carté and contribute to minimum required spend

++* = TAX (10%) & SERVICE CHARGE (22%) WILL BE ADDED



FULL BUYOUT PACKAGE

UP TO 50 GUESTS

\$6000++* TUESDAY, WEDNESDAY,

\$8000++* THURSDAY

\$10000++* FRIDAY, SATURDAY

INCLUDES

- 1x three hour time block (during operating hours)
- 2x private bathroom
- Dedicated bartender and serving staff
- Custom printed menu
- Option to create your own signature cocktail
- Work with our award winning bar team to create a custom beverage selection for your group

EXPERIENCE

Reception

- Choice of 5x canapés (3 bites per canapé per person)
- XL cheese & charcuterie platter
- Crudités & roasted red pepper dip
- Beverages charged a la carté and contribute to minimum required spend

++* = TAX (10%) & SERVICE CHARGE (22%) WILL BE ADDED



THANK YOU

IF THESE OPTIONS DO NOT DESCRIBE WHAT YOU'RE
LOOKING FOR, PLEASE CONTACT US AT
HELLO@FOUNTAININNDC.COM

WE WOULD BE HAPPY TO HELP CRAFT A PACKAGE
THAT WORKS FOR YOU

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