

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.

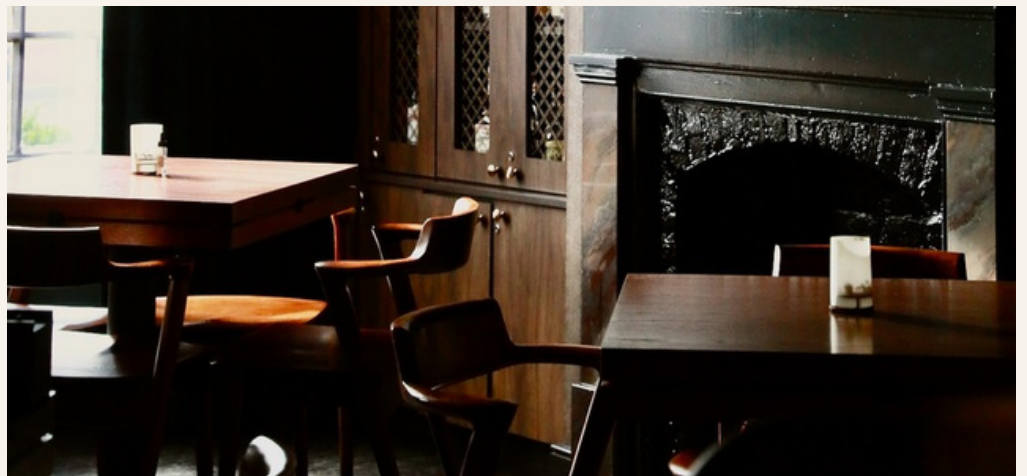
Thomas Jefferson frequently stopped at The Fountain Inn on his way to Philadelphia.

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.”

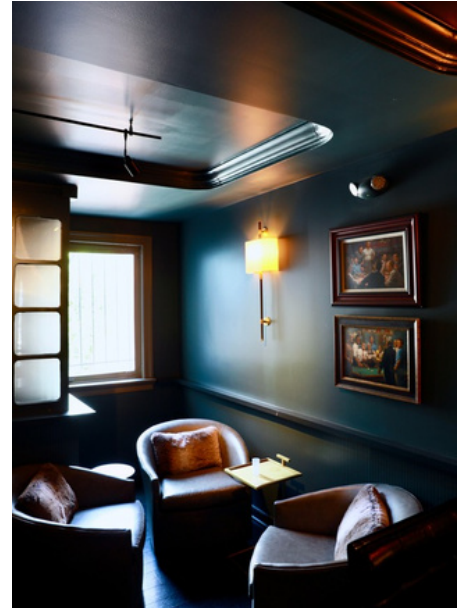


TASTING ROOM





UPSTAIRS DINING ROOM





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

ROOSEVELT NEGRONI — \$20

Teddy Graham Gin, Dark Aperitif, Campari

PUSHING UP FLOWERS — \$19

Gin, Orange Curacao, White Aperitif, Lemon, Hibiscus, Absinthe

CELERY LEMONGRASS TONIC — \$17

House-Made Celery and Lemongrass Tonic, Choice of Spirit (Suggest Gin)

ZERO-PROOF

THE MODERN — \$10

Rotating, Tea Based, Not Old Fashioned

SEASONAL SHRUB - \$8

House-Made, Highball Shrub

*This is a sample selection. Please inquire about additional cocktail options as well as our custom cocktail options.



BEER & WINE

SPARKLING WINE

CREMENT D'ALSACE - \$15 | \$60

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

CHAMPAGNE - \$92

Veuve Clicquot Yellow Label, Brut, NV, Champagne, FR

WHITE WINE

SAUVIGNON BLANC - \$16 | \$64

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

CHARDONNAY - \$18 | \$72

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

ROSÉ - \$17 | \$68

Lauverjat, 2022, Sancerre, FR

RED WINE

PINOT NOIR - \$14 | \$64

Boedecker, 2018, Willamette Valley, OR

TEMPRANILLO - \$16 | \$64

Cune Tempranillo Reserva, 2019, La Rioja, ES

CABERNET SAUVIGNON - \$16 | \$64

Seven Hills, 2021, Walla Walla Valley, WA

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 savory puffs, filled with pimento cheese (optional prosciutto add-on)

CRISPY POTATO TERRINE (VEG, GF, NF, DF)

Crispy Russet potato (optional Golden Osetra caviar add-on)

ITALIAN WEDDING SOUP (VEG, DF, NF)

Vegetable broth, parsnips, carrots, peas, orzo (optional beef cheek croquettes add-on)

PETITE MUSHROOM LASAGNA (VEG, NF)

Humboldt fog goat cheese, arugula, and aioli, on a slider bun

INNKEEPERS SLIDERS (NF)

Mushroom duxelle, piave vecchio mornay, fried and served crispy

SWEET BITES

PISTACHIO & DARK CHOCOLATE SHORTBREAD (VEG)

70% valrohna chocolate, Sicilian pistachios, baked with love

MINI BANANA CONCHA (NF, VEG)

Spiced crackling, banana pastry cream

CHEF'S TASTING MENU

ITALIAN WEDDING SOUP

Vegetable broth, carrots, parsnips, peas, orzo

SALT ROASTED BEETS

Whipped mascarpone, sumac and sherry vinaigrette, arugula, toasted pistachio

POULET ROUGE CHICKEN

Braised leeks, parsnips, red wine butter, toasted hazelnuts

**This is a sample menu. Dishes may change based on availability. Allergies and 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
- 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
- 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
- Beverages charged a la carté and contribute to minimum required spend

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



THANK YOU

PLEASE CONTACT US AT
HELLO@FOUNTAININNDC.COM
WITH ANY QUESTIONS

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

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