

**BOBBY VAN'S**  
*Steakhouse*  
EST. 1969

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809 15<sup>TH</sup> STREET  
WASHINGTON, DC  
202.589.0060

**We're all about pure, unadulterated customer happiness ... It's our personalized service that really sets us apart ... It's making absolutely sure that every customer has had a memorable stay.**

*- Joe Hickey, co-owner*

In 1969, Bobby Van's began in Bridgehampton, NY and is renowned for catering to the likes of Truman Capote and other literary giants. Bobby Van's became so popular that Leona Helmsley personally swayed the owners to open their first Manhattan location in 1996. The first Washington incarnation of Bobby Van's Steakhouse opened in March 2000. Located just two blocks from The White House, this is an elegant and club-like restaurant that attracts sports figures, media moguls, power brokers and politicians.

**A great waiter makes all the difference. And tonight we've got one at Bobby Van's Steakhouse ... I am in meat heaven ... When the meat is gone, I find myself picking up the bone and gnawing at it.**

*- Ruth Reichl, The New York Times 1996*

Bobby Van's started and remains a privately owned and family run operation whose kitchens are led by Executive Chef John Stella and his culinary team serving the freshest seafood and prime steaks which are dry-aged in-house 24-28 days to ensure the best and most flavorful cuts of meat.

**All our prime beef is hand selected and cut for us by the top butcher in New York. Our seafood supplier has 30 boats in the water providing us with the freshest seafood daily. And our wait staff will take better care of you than your own mother.**

*- Joseph Smith, co-owner*

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### 15<sup>TH</sup> STREET

The Main Entrance and Outdoor Café of Bobby Van's Steakhouse 15<sup>th</sup> Street.



Bobby Van's Steakhouse has been named Top Steakhouse in the Washington Magazine and best Porterhouse in DC in the Washingtonian. Along with our Prime, dry-aged beef, we offer the freshest seafood and wonderful specials. Our wine list is a best of Award of Excellence by Wine Spectator. Our range of services based on years of experience includes:

- \* Full-Service, On-Premise Catering
- \* Professional Event Management
- \* Close Proximity to Mass Transportation

Offers: Four private dining areas; three that can open up into one large room holding 100 persons seated; Minimum of twelve persons for a private room. Banquet/Private Rooms, Bar Dining, Bar/Lounge, Beer, Cafe, Full Bar, Non-Smoking Area, Patio/Outdoor Dining, Personal wines welcome (corkage fee applies), Private Room, Smoking Area (bar only), Takeout, View, Wheelchair Access, Wine. We serve the freshest seafood and prime steaks which are dry-aged in-house 28 days to ensure the best and most flavorful cuts of meat.

Inside the three intimate dining rooms decorated in soothing mauve tones and polished Brazilian mahogany, you'll see people sipping martinis as they share decadent appetizers like chilled lobster or colossal lump crabmeat cocktails, and escargot.

## **BOARDROOM 1**

Maximum Seating: 24 guests seated.

Window shades can be opened or closed for lighting and privacy purposes in all Boardrooms.



Boardroom 1 with window shades open.



Boardroom 1, facing Boardrooms 2 & 3

## **BOARDROOM 2**

Maximum Seating: 24 guests seated



## **BOARDROOMS 1 and 2 COMBINED**

Maximum Seating: 44 guests seated

**Boardrooms 1 & 2** are perfect for a board meeting or pharmaceutical dinner and can be combined to accommodate up to 44 guests.



## **BOARDROOM 3**

Maximum Seating: 60 guests seated.



Boardroom 3, doors opened looking into 2.



Boardroom 3 with doors closed off.



View of Boardroom 3 from Boardroom 2.



Boardroom 3, doors opened looking into 2 & 1.

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### FACT SHEET

Address: 809 15<sup>th</sup> Street  
Washington, DC

Telephone: 202.589.0060

Facsimile: 202.589.0389

Website: <http://www.bobbyvans.com>

E-mail: [info809@bobbyvans.com](mailto:info809@bobbyvans.com)

Executive Chef: Eric Bach

Cuisine: A traditional steakhouse serving the freshest seafood and prime steaks which are dry-aged 24-28 days in-house to ensure the best and most flavorful cuts of meat.

Wine List: We stock an extensive compilation of wines from all over the world from premier to emerging vineyards.

<u>Meeting Space</u>	<u>Function</u>	<u>Capacity</u>
Boardroom 1	- Dinner-	24
Boardroom 2	- Dinner-	24
Boardroom 3	- Dinner-	60
1 & 2 Combined	- Dinner-	44
All Three Rooms	- Dinner-	100

Opened: March 17, 2000

Contact John Simkins

General Manager

T: 202.589.0060

F: 202.589.0389

[events809@bobbyvans.com](mailto:events809@bobbyvans.com)

## **ADDITIONAL INFORMATION**

- Overtime is at the discretion of the management and will be charged at \$15 per person per hour based on the guaranteed minimum of guests plus additional food & beverages on consumption.
- Room charges will apply to events that do not reach the food and beverage minimum for each space.
- Reservations will be guaranteed upon receipt of a signed contract and a 50% deposit based on the food and beverage estimate of the guaranteed attendance. The remaining balance is due the day of the event unless otherwise pre-arranged.

### **Additional Locations**

#### **New York City**

230 Park Ave. at 46<sup>th</sup> St.  
New York, NY 10169  
T: 212.867.5490

25 Broad Street (Exchange Place)  
New York, NY 10004  
T: 212.344.8463

135 W. 50<sup>th</sup> Street (6<sup>th</sup> & 7<sup>th</sup>)  
New York, NY 10020  
T: 212.957.5050

131 E. 54<sup>TH</sup> Street  
(Bet. Park & Lex.)  
New York, NY 10022  
T: 212.207.8050

**Bridgehampton, NY**  
2393 Montauk Highway  
Bridgehampton, NY 11932  
T: 631.537.0590

#### **Washington, D.C.**

809 15<sup>th</sup> Street, NW  
Washington, DC 20005  
T: 202.589.0060

1201 New York Avenue, NW  
Washington, DC 20005  
T: 202.589.1504