

## Lila Dougly Private Event Manager Washington, D.C.

Lila Dougly brings to Smith & Wollensky, Washington, D.C. over twelve years of experience in catering and event management, with an extensive portfolio of events that range from weddings and rehearsal dinners to large and small scale corporate meetings, seated dinner galas and cocktail receptions.

Originally from France, Dougly came to the US to attend FIT for Fashion Studies. While she studied in New York City, she took a part time job at a new restaurant, selling private function space - and quickly fell in love with the business, as she enjoyed working with so many different people and creating memorable guest experiences. Dougly then enrolled in the Hospitality Management program at George Mason University, and upon graduation, began her career in managerial roles at various restaurants in the Washington, D.C. area.

As Dougly progressed in her career, she continued to show a particular talent and interest for private dining sales and operations, and eventually took a position as the Director of Events for B. Smith Restaurant Goup. For ten years, Dougly managed all event client services, catering personnel, food and beverage and production for the company's restaurants in D.C., Manhattan and Sag Harbor, New York, frequent venues for celebrity events and political galas and part of Inaugural Ball festivities for President Obama. Later in her career, Dougly served as Event Sales Manager for Sequoia Restaurant in Georgetown Harbor, where she gained continuous recognition by clients and staff for her flawless production of large scale weddings, receptions and corporate events.

Dougly's versatility, client service skills and wide breadth of experience in corporate and social events made her a perfect fit to join Smith & Wollensky D.C. as Private Events Manager. Lila is delighted for the opportunity to be a part of the D.C. management team and to lead event operations, as she is able to provide a multitude of event space options with the iconic restaurant's six private dining rooms and expansive second floor Grand Ballroom. Dougly loves putting her passion for events to work with the variety of spaces and menus that she can offer clients and guests, ensuring a perfectly tailored and memorable experience for any type of event or special occasion.

In her spare time, Dougly enjoys spending time with her family and participating in community events and philanthropic causes such as Taste of the Nation, St. Jude Gala, Key to the Cure, D.C. Central Kitchen and Capital Food Bank.