

A decorative graphic consisting of three vertical bars of varying heights and shades of blue and cyan, positioned to the left of the main title.

ELEVEN ELEVEN NORTH CAPITOL ST

Fostering Innovation and
Creativity in a Thoughtfully
Designed Workspace

AN EXTRAORDINARY LANDMARK WORKSPACE IN THE HEART OF NOMA



The ideal setting for creative agencies, nonprofits, and tech innovators.



PRIME LOCATION:

Welcome to NoMa, Washington D.C.'s dynamic heart of connectivity and creativity. NoMa is a bustling hub where cutting-edge businesses and trendsetting residents thrive amid a backdrop of architectural marvels and cultural landmarks.



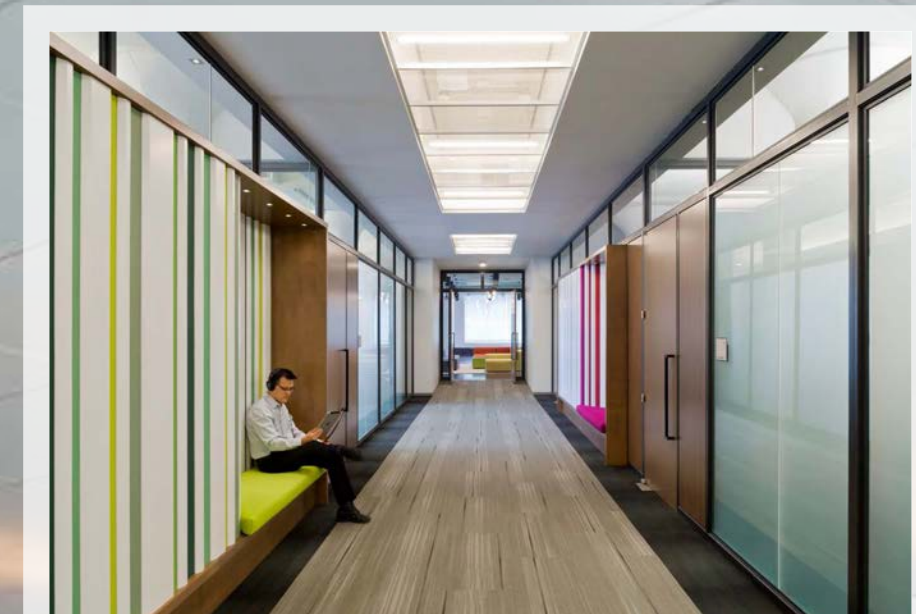
MODERN ON-SITE AMENITIES:

Enjoy a variety of conveniences, including a fitness center, conference rooms, and a gourmet café.



SUSTAINABILITY:

The building is bathed in daylight and was designed with eco-friendly features including high performance glazing, green roofs and heat recovery.





5TH FLOOR | 35,404 SF



6TH FLOOR | 36,121 SF



7TH FLOOR | 36,111 SF

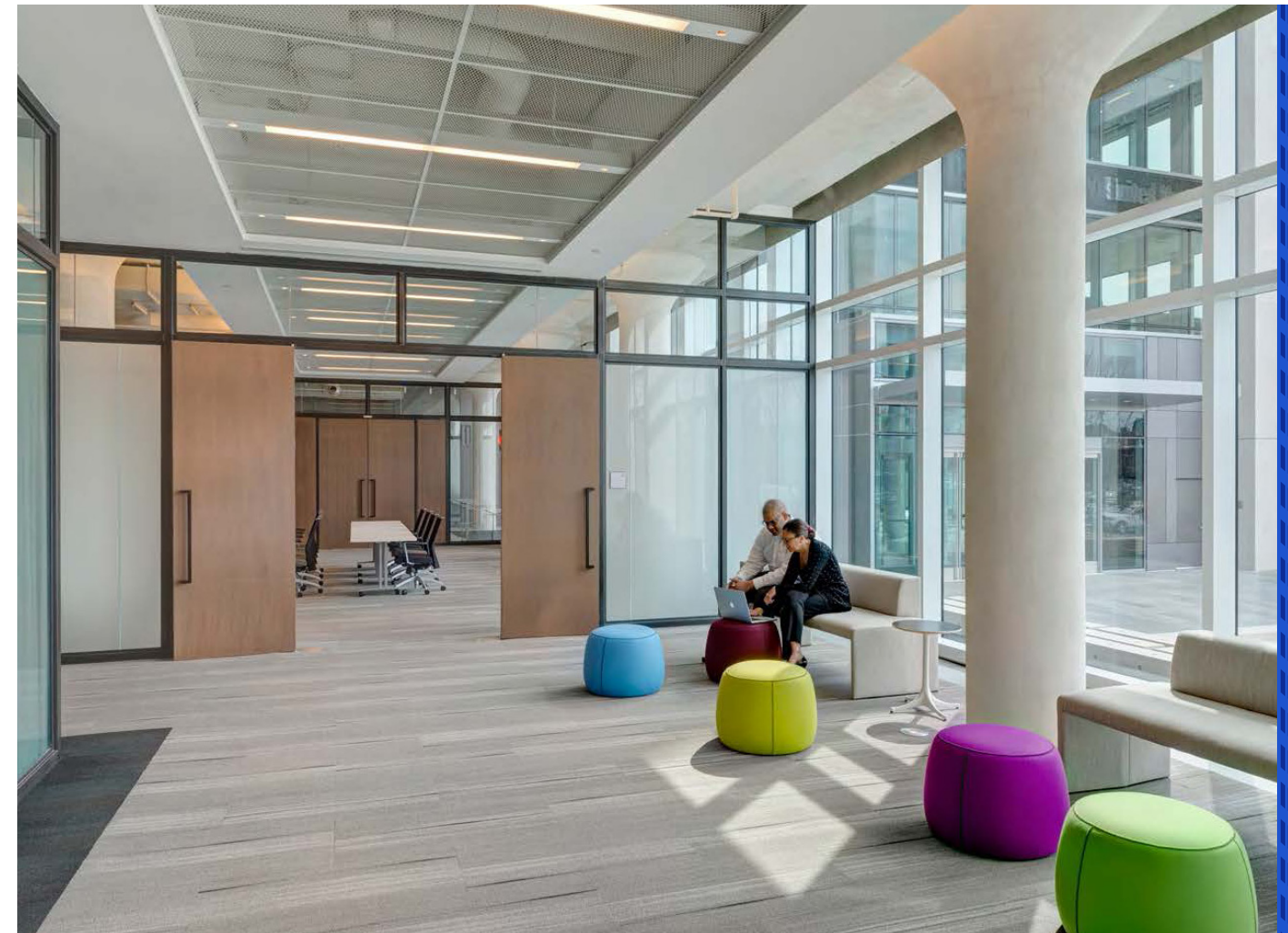


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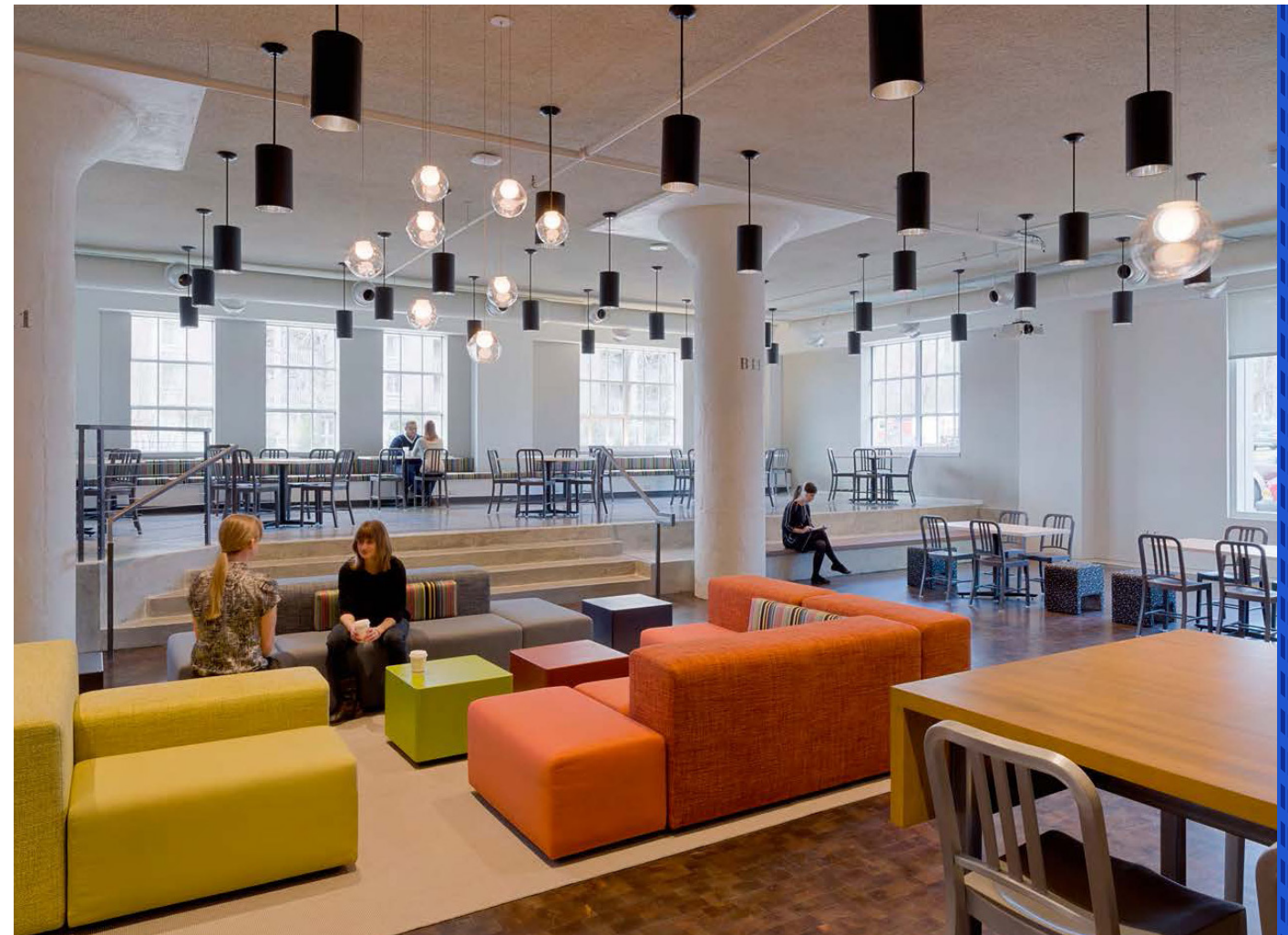
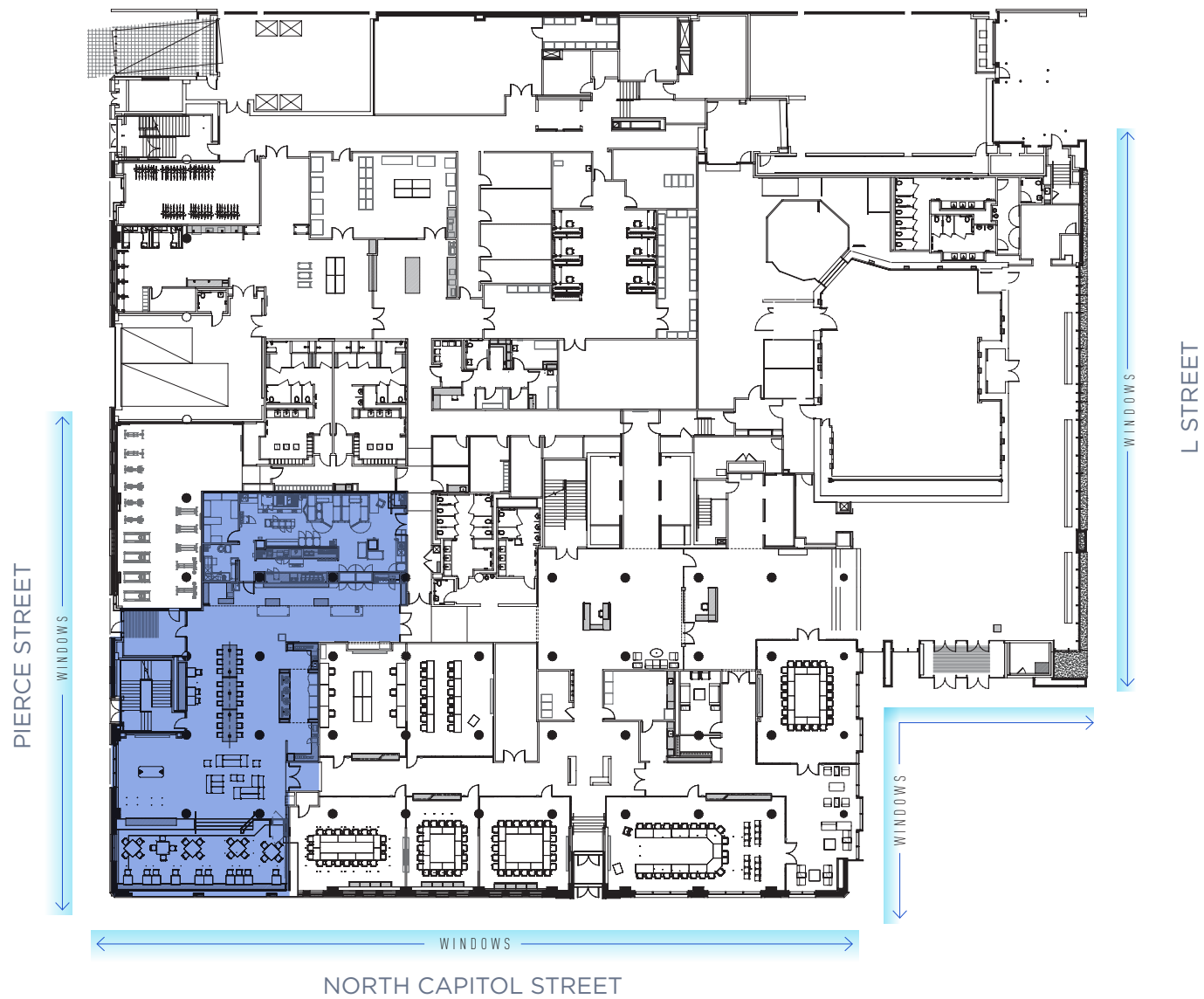
CONFERENCE CENTER

Flexible 7-room conference and training center featuring soaring ceilings and plentiful daylight.



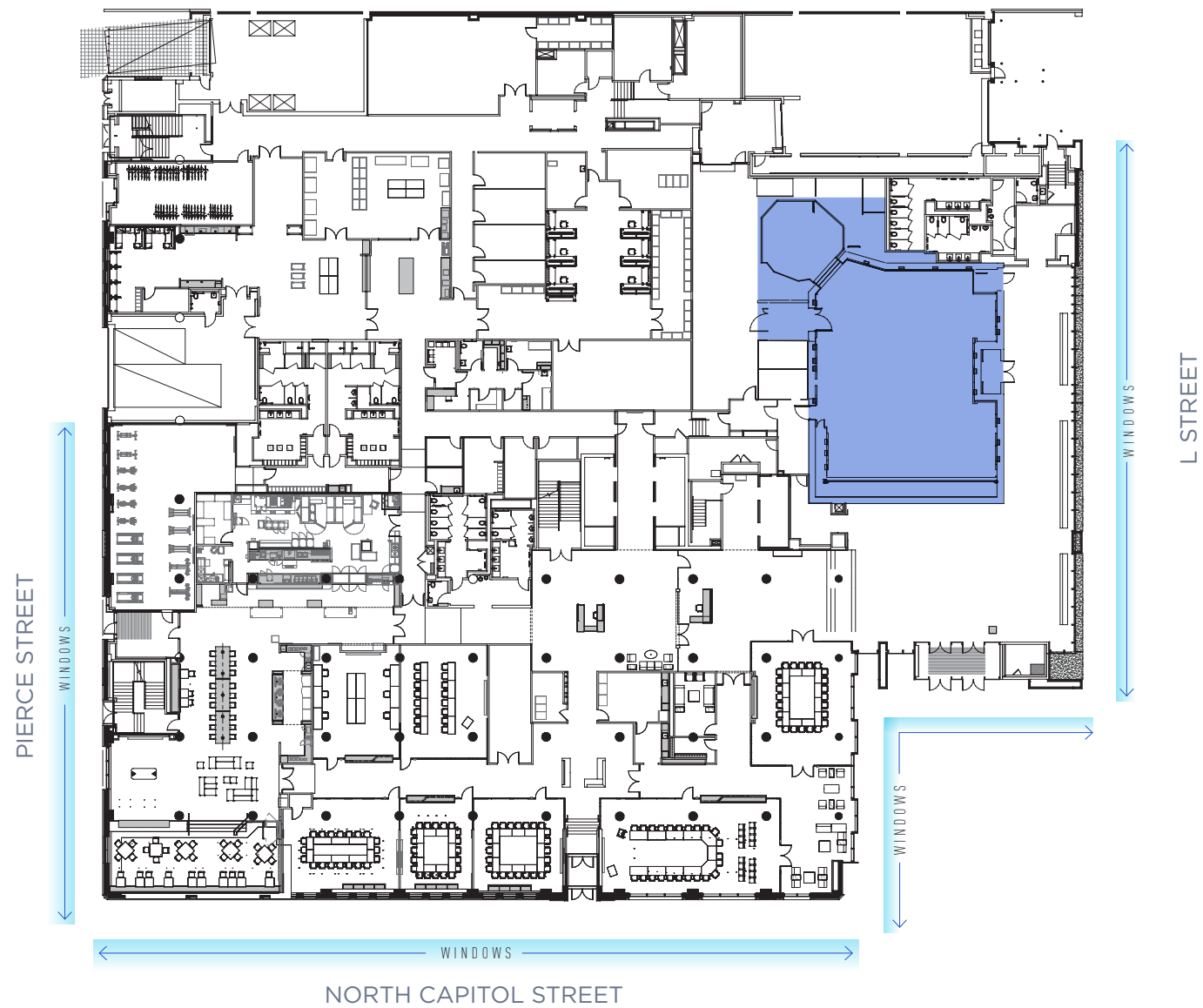
CAFE

Incredible on-site cafe serving breakfast, lunch, afternoon snacks & coffee.



STUDIO 1

“1” of a kind state-of-the-art facility for live events, performances, and broadcasts for up to **215 people**, known for its advanced acoustics and technology.



1111 NORTH CAPITOL STREET HAS IT ALL... AND MORE



TRANSPORTATION



Steps away from the Red Line NoMa Metrorail Station and multiple Metrobus routes contributing to a greener, more sustainable city.

BIKE-FRIENDLY

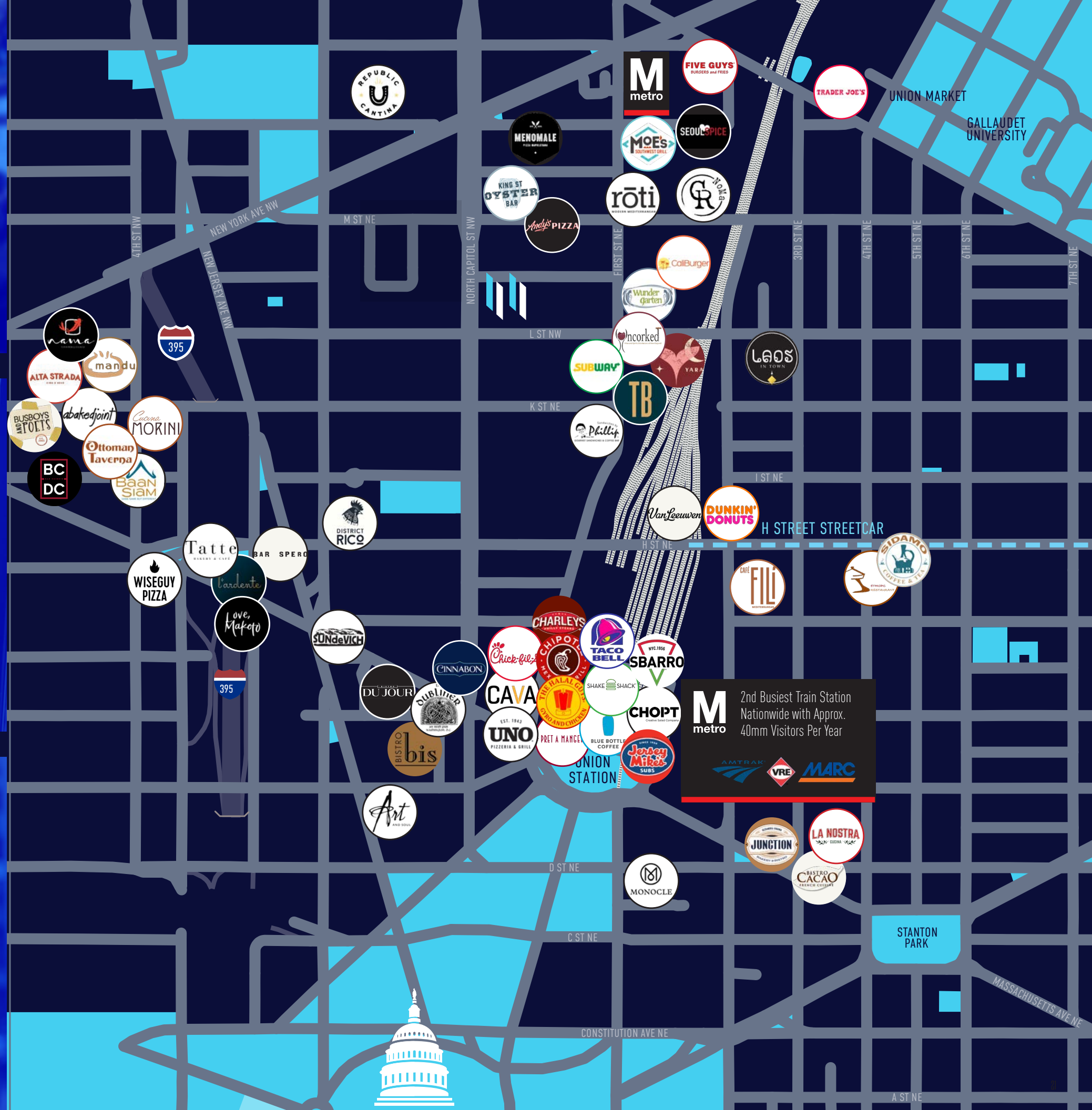


Glide into a well-lit, climate-controlled space, where your prized bicycle is not just stored, but celebrated.

WALKABILITY



Alive with the energy of diverse communities, artisanal markets, and culinary delights that reflect the global soul of the city.





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