

THANK YOU
FOR JOINING US



PRIVATE EVENTS

River Club



3000 K ST NW, DC

CELEBRATE WITH US

FOR INQUIRIES ABOUT OUR PRIVATE DINING ROOM,
VISIT US AT [PRIVATE DINING @ RIVER CLUB](#)

@RIVERCLUBDC

RIVERCLUBDC.COM



CELEBRATE YOUR NEXT SPECIAL OCCASION

LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

River Club

AT RIVER CLUB - we'll take you on a captivating adventure through the vibrant flavors of Lebanon, Italy and Spain.

River Club is designed for comfortable elegance with completely custom furniture and bespoke design elements. Your guests will enjoy the ever-evolving seasonal menu of Chef Nathan Berry from mezze style plates, to rich aromatic entrees, to craft cocktails, every sip and bite is prepared with meticulous attention to detail and with the finest ingredients.

With our private and semi-private dining options, we have something to fit every party size and occasion.





THE PRIVATE DINING ROOM

SPECIFICATIONS

LET US MAKE YOUR NEXT EVENT
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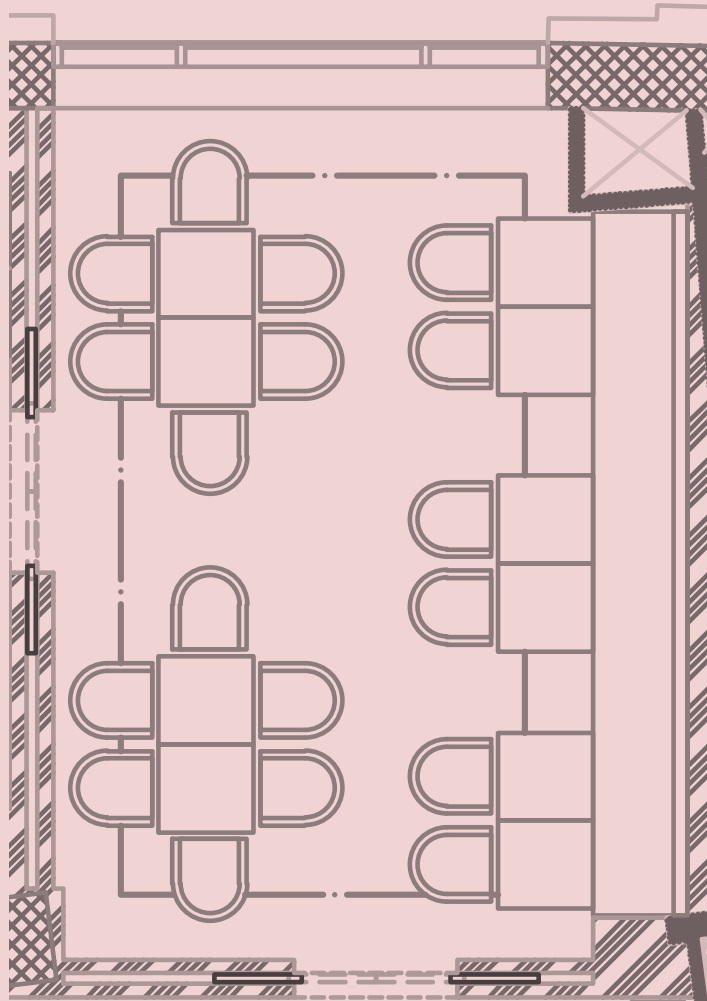
River Club

HOST YOUR NEXT GATHERING IN STYLE

Tucked away behind elegant pocket doors, our beautiful private dining room offers a warm, intimate space perfect for any occasion. Whether you're planning a dinner for up to 16 guests at one large table or a more flexible setup for up to 26 guests at separate tables, the room is yours to customize. Enjoy the option of a fully private or semi-private experience—and when you reserve the entire space, you can even set the mood with your own music.

MAXIMUM CAPACITY: up to 26 seated

THE
PRIVATE DINING ROOM





THE MAIN DINING ROOM

SPECIFICATIONS

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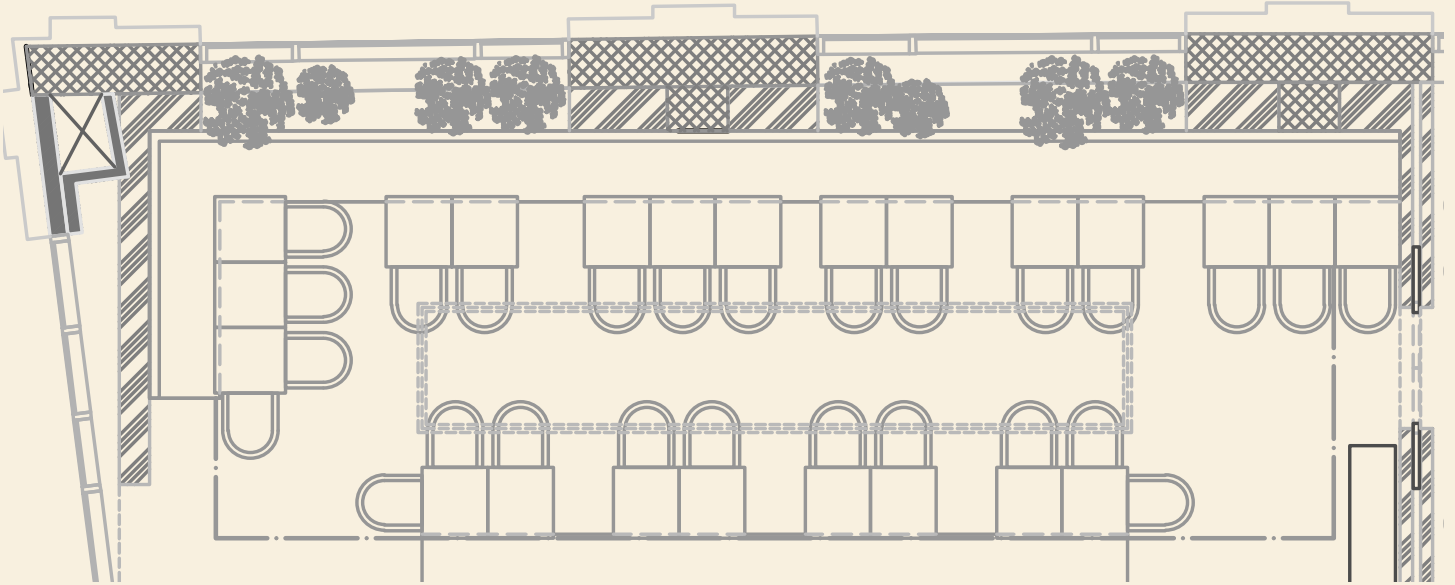
River Club

DINE IN THE HEART OF OUR RESTAURANT

Our stunning main dining room offers an inviting space for seated dinners of up to 50 guests, perfect for everything from elegant celebrations to corporate events. When reserved privately, the space becomes exclusively yours—completely closed off so no other guests pass through. Looking for a more social setup? We also accommodate cocktail-style receptions, making this versatile room ideal for any kind of gathering.

MAXIMUM CAPACITY: up to 50 seated

THE
MAIN DINING ROOM





THE MAIN & PRIVATE ROOMS



SPECIFICATIONS

LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

River Club

HOST YOUR NEXT GATHERING WITH US

Whether you're planning an intimate dinner or a lively celebration, our connected dining spaces offer a seamless setting for any occasion. The private dining room—tucked behind elegant pocket doors—provides a warm, customizable space perfect for smaller moments, while the main dining room accommodates larger seated dinners.

Together, the two rooms create a versatile, inviting atmosphere that can be reserved as one for a full buyout experience, comfortably hosting up to 80 guests.

MAXIMUM CAPACITY: up to 80 seated

THE
MAIN+PRIVATE ROOMS



THE PATIO



SPECIFICATIONS

LET US MAKE YOUR NEXT EVENT
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River Club

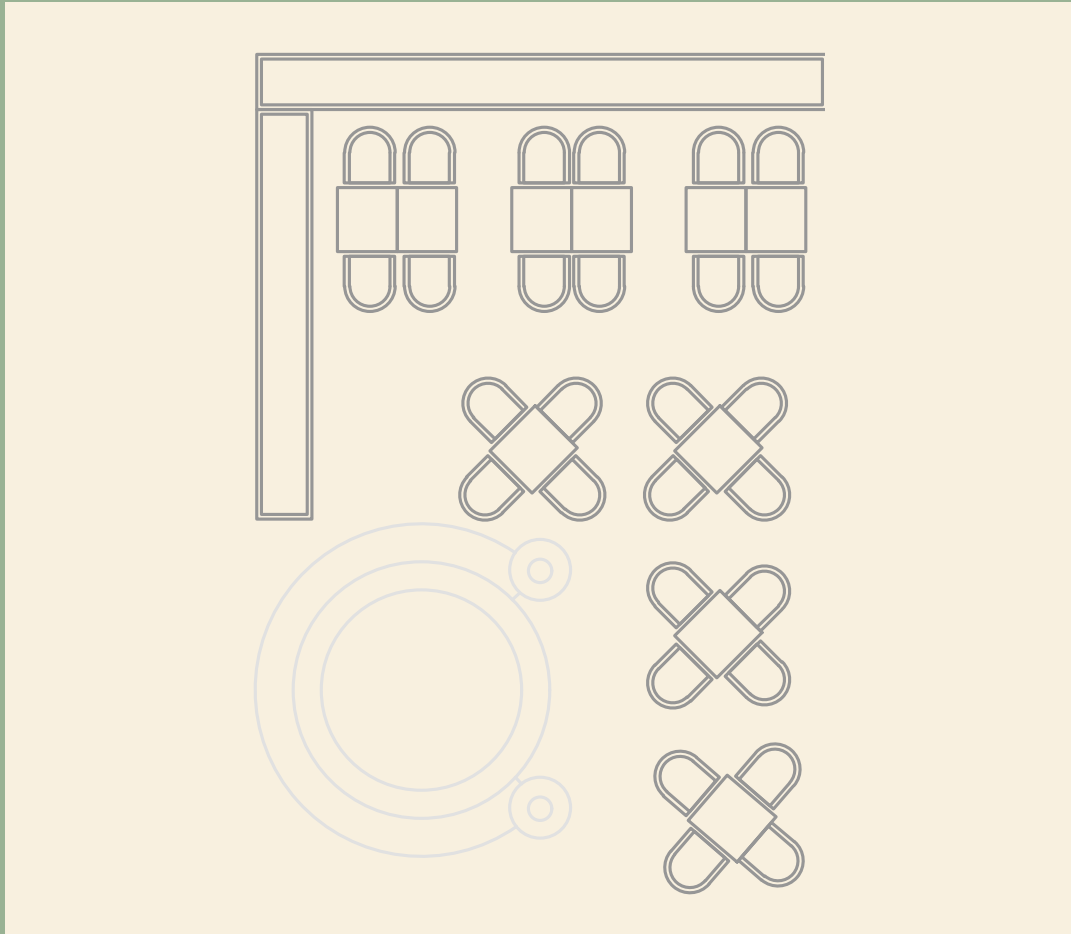
SOAK UP THE ATMOSPHERE ON OUR VIBRANT PATIO

Our charming outdoor patio is the perfect spot for a seated dinner under the sky, accommodating up to 30 guests in a lively, relaxed setting. Adorned with colorful umbrellas and a warm ambiance, it's also ideal for corporate happy hours or casual get-togethers. Please note, this space is weather permitting—so when the sun's out, there's no better place to gather.

MAXIMUM CAPACITY: up to 30 seated

RECEPTION STYLE BUYOUT: up to 20 standing

THE
PATIO





THE BAR

SPECIFICATIONS

LET US MAKE YOUR NEXT EVENT
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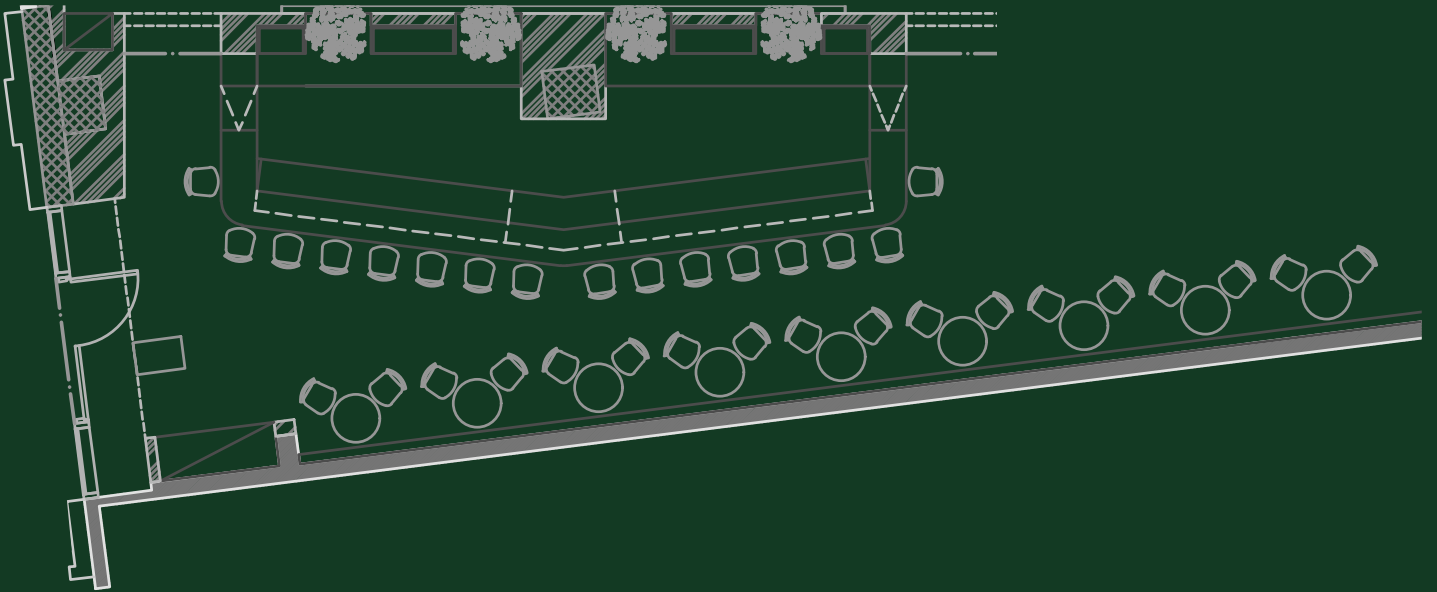
River Club

RAISE A GLASS AT THE BAR AT RIVER CLUB

Our vibrant bar is the perfect setting for lively gatherings, comfortably hosting up to 40 guests. Whether you're planning an engagement celebration, a corporate mixer, or a festive happy hour, the space can be reserved privately—ensuring a seamless, exclusive experience with no foot traffic from other guests. Enjoy fresh, handcrafted cocktails in a dynamic atmosphere designed to impress.

RECEPTION STYLE BUYOUT: up to 40 standing

THE BAR



THE MENUS

TAWLET PACKAGES

WHAT DOES TAWLET MEAN?

*Tawlet means table in arabic,
and is the cornerstone of socializing in Lebanon -
where families and friends gather around and spend hours!*

\$90 TAWLET PACKAGE

\$125 TAWLET PACKAGE

\$165 TAWLET PACKAGE

BRUNCH TAWLET PACKAGE

CHEF'S ELEVATED BRUNCH TAWLET PACKAGE

BAR BITES

RECEPTION MENU

THANK YOU FOR JOINING

River Club

\$90 PER PERSON

All menu items are served family style.

Only mezze items can be replenished
at no extra cost. Package includes a
welcome drink for each guest

WELCOME DRINK

choose one-

Cava Glass or Tommy's Margarita

AMUSE

JAMON SERRANO

CICCHETTI
focaccia, salsa tomato,
manchego



MEZZE

HUMMUS

zaatar, arbequina evoo, pita

WHIPPED LABNEH

preserved lemon,
cilantro, mint oil, pita

FATTOUSH

fresh vegetables, pita croutons,
lemon vinaigrette, pomegranate

LAMB MUJADARA

smoked lamb belly, basmati rice, lentils,
7 spice, tzatziki, crispy onions

PASTA LIMONE

Sorrento lemon crema, shallots,
18-month parmigiano reggiano

CHOOSE ONE FROM EACH BOX

SMOKED LAMB BELLY SKEWERS

harissa honey, shishito peppers,
pistachio-coconut dukkah

CHARRED CHICKEN SKEWERS

bell pepper mostarda, charred lemon

BRANZINO BILBAINA

whole branzino, arbequina olive oil, garlic,
guindilla pepper, manzanilla sherry wine

LAMB SHOULDER BISTECCA

grilled endive, pear mostarda,
saba, frise

VEAL PICCATA

seared veal tenderloin, capers,
lemon, butter, jus, rice pilaf

THANK YOU FOR
JOINING US

River Club



Consuming raw or undercooked meats, poultry, seafood or shellfish or raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.

\$125 PER PERSON

All menu items are served family style.

Only mezze items can be replenished
at no extra cost. Package includes a
welcome drink for each guest

WELCOME DRINK

choose one-

Cava Glass or Tommy's Margarita

AMUSE

JAMON SERRANO

CICCHETTI
focaccia, salsa tomato,
manchego



MEZZE

HUMMUS

zaatar, arbequina evoo, pita

WHIPPED LABNEH

preserved lemon,
cilantro, mint oil, pita

SWEET BATATA HARRA

roasted baby yams, pistachio dukkah,
carob mole, whipped goat cheese

ROASTED EGGPLANT

harissa, tahina, pomegranate,
sesame seeds, lemon, herbs

LAMB MUJADARA

smoked lamb belly, basmati rice, lentils,
7 spice, tzatziki, crispy onions

PASTA LIMONE

Sorrento lemon crema, shallots,
18-month parmigiano reggiano

CHOOSE ONE

SMOKED LAMB BELLY SKEWERS

harissa honey, shishito peppers,
pistachio-coconut dukkah

CHARRED CHICKEN SKEWERS

bell pepper mostarda, charred lemon

CHOOSE TWO

BRANZINO BILBAINA

whole branzino, arbequina olive oil, garlic,
guindilla pepper, manzanilla sherry wine

LAMB SHOULDER BISTECCA

grilled endive, pear mostarda,
saba, frise

VEAL PICCATA

seared veal tenderloin, capers,
lemon, butter, jus, rice pilaf

THANK YOU FOR
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Consuming raw or undercooked meats, poultry, seafood or shellfish or raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.

\$165 PER PERSON

All menu items are served family style.

Only mezze items can be replenished
at no extra cost. Package includes a
welcome drink for each guest

WELCOME DRINK

choose one-

Cava Glass or Tommy's Margarita



MEZZE

HUMMUS

zaatar, arbequina evoo, pita

WHIPPED LABNEH

preserved lemon,
cilantro, mint oil, pita

LAMB MUJADARA

smoked lamb belly, basmati rice, lentils,
7 spice, tzatziki, crisp onions

OCTOPUS CARPACCIO

ginger-turmeric aioli, chermoula,
olives, radish, herbs, lemon

LOBSTER LIMONE

tagliatelle, sorrento lemon cream, shallots,
18-month parmigiano reggiano

SMOKED LAMB BELLY SKEWERS

harissa honey, shishito peppers,
pistachio-coconut dukkah

CHARRED CHICKEN SKEWERS

bell pepper mostarda, charred lemon

AMUSE

JAMON SERRANO CICCHETTI

focaccia, salsa tomato, manchego

O-TORO GNOCCO FRITTO

tuna belly, basil aioli, pickled fresno,
capers, lemon

JAPANESE A5 WAGYU

1oz per person, slightly torched and
served with fresh basil, truffle
vinaigrette, and 24 month aged
parmigiano reggiano

CHOOSE TWO

BRANZINO BILBAINA

whole branzino, arbequina olive oil, garlic,
guindilla pepper, manzanilla sherry wine

LAMB SHOULDER BISTECCA

grilled endive, pear mostarda,
saba, frise

VEAL PICCATA

seared veal tenderloin, capers,
lemon, butter, jus, rice pilaf

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BRUNCH TAWLET PACKAGE

*Tawlet means table in arabic,
and is the cornerstone of socializing in
Lebanon - Where families and friends
gather around and spend hours!*



\$55 PER PERSON

+ \$10 *add* WELCOME DRINK

All packages are served Family Style.

**Welcome drink add on is optional, but
must be enjoyed by entire party.**

**Minimum of 8 guests.*

WELCOME DRINK

ORANGE JUICE

fresh squeezed from California

APEROL SPRITZ

aperol, cava, club soda

CAVA GLASS

catlonia, spain · 2020

SMALL PLATES

LEBANESE PARFAIT

labneh, seasonal fruits, pistachio crumble

FALAFEL

whipped hummus, zhug, pickled fresno herbs

BURRATA

vesuvian cherry tomatoes, basil,
olive oil, grilled ciabatta

BLUEBERRY FRENCH TOAST

challah, 7 spice, whipped labneh, blueberry + arak
compote, pistachio crumble

LARGE PLATES

PASTA POMODORO

taglioni, san marzano tomatoes, garlic,
chives, fennel pollen, pecorino romano

HUEVOS ROTOS

triple cooked crispy potatoes, poached egg,
garlic aioli, shaved jamon serrano, pimenton

GAMBAS & GRITS

sauteed prawns, creamy parmesan polenta, parsley,
garlic & chili oil, charred lemon

ADD ONS

+ \$70 *add* NY STRIP

14 oz dry aged grass fed beef,
river club steak salt, chermoula

+ \$88 *add* BRANZINO BILBAINA

whole branzino, arbequina olive oil, garlic,
guindilla pepper, manzanilla sherry wine

+ \$89 *add* LAMB SHOULDER BISTECCA

grilled endive, pear mostarda,
saba, frise

+ \$95 *add* VEAL PICCATA

seared veal tenderloin, capers,
lemon, butter, jus, rice pilaf

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FOR INQUIRIES ABOUT OUR PRIVATE DINING ROOM,
VISIT US AT RIVERCLUBDC.COM/PRIVATE-EVENTS

Consuming raw or undercooked meats, poultry, seafood or shellfish or
raw eggs may increase your risk of food borne illness, especially if
you have certain medical conditions. May contain nuts.



CHEF'S ELEVATED BRUNCH TAWLET PACKAGE

\$95 PER PERSON

+ \$10 *add* WELCOME DRINK

All menu items are served Family Style.

Only mezze items can be replenished at no additional cost.



WELCOME DRINK OPTIONS

Cava Glass -- Aperol Spritz -- Fresh Squeezed Juice

****Welcome drink is optional and must be preordered with Events Team**

MEZZE

FALAFEL

whipped hummus, zhug, pickled fresno herbs

BLUEBERRY FRENCH TOAST

challah, 7 spice, whipped labneh, blueberry + arak compote, pistachio crumble

HUEVOS ROTOS

triple cooked crispy potatoes, poached egg, garlic aioli, shaved jamon serrano, pimenton

FIG & RICOTTA FOCCACIA

whipped ricotta di bufala, fresh figs, prosciutto, sumac & fig jam, pistachio

GAMBAS & GRITS

sauteed prawns, creamy parmesan polenta, parsley, garlic & chili oil, charred lemon

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PRIVATE DINING ROOM,
VISIT US AT [RIVERCLUBDC.COM/PRIVATE-EVENTS](https://www.riverclubdc.com/private-events)

CHEF'S HIGHLIGHTS

NY STRIP STEAK

grass fed beef, chermoula, rc steak salt, crispy papas

SEASONAL SORBET & BERRIES

Chef's selection

**...AND CHOICE OF ONE LARGE
PLATE INCLUDED!**

see below

BRANZINO BILBAINA

whole branzino, arbequina olive oil, garlic, guindilla pepper, manzanilla sherry wine

SLOW SMOKED LAMB SHOULDER

8 hour smoked lamb shoulder, lamb fat batatas harra, cilantro gremolata

VEAL PICCATA

seared veal tenderloin, capers, lemon, butter, jus, rice pilaf

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BAR RECEPTION TAWLET PACKAGE

*Tawlet means table in arabic,
and is the cornerstone of socializing in
Lebanon - Where families and friends*



\$45 PER PERSON

*All menu items are served Buffet Style
and can be replenished, at no extra cost.
Package includes a welcome drink for
each guest*

WELCOME DRINK

choose one-

Cava Glass or Tommy's Margarita

BAR BITES

HUMMUS
arbequina evoo,
zaatar, pita

WHIPPED LABNEH
preserved lemon,
cilantro, mint oil, pita

PAPAS BRAVAS
saffron aioli,
chile threads, chives

**CHARRED CHICKEN
SKEWERS**
bell pepper mostarda,
charred lemon

ADD
ONS

SMOKED LAMB BELLY SKEWERS

harissa honey, shishito peppers, pistachio-
coconut dukkah

\$9 / SKEWER

PAN CON TOMATE CICHETI

salsa tomate, garlic, grilled ciabatta

\$3 / PIECE

ADD
ONS

THANK YOU FOR JOINING US

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RECEPTION MENU

PASSED CANAPES

PRICE PER PIECE

CHICKEN SKEWER
\$8/EACH

LAMB BELLY
SKEWER
\$9/EACH

NY STRIP SKEWER
\$10/EACH

SHRIMP SKEWER
\$9/EACH

LAMB BELLY SLIDER
\$12/EACH

PAN CON TOMATE
CICCHETTI
\$3/EACH

BUFFET STATION

PRICE PER PERSON

RIVER CLUB
MEZZE BOARD
HUMMUS, LABNE,
PAN CON TOMATE
\$15/PERSON

MUJADARA
\$9/PERSON
ADD LAMB
+\$5/PERSON

PAPAS BRAVAS
\$8/PERSON

FATTOUSH SALAD
\$7/PERSON

DESSERT

PRICE PER PIECE

DULCE DE LECHE
PROFITEROLES
OR
CHOCOLATE
PROFITEROLES
\$4/EACH

ASSORTED
SEASONAL
BITE-SIZED
DESSERT
\$6/EACH

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EVENT WINE LIST



SPARKLING

CVNE 'CUNE' CAVA BRUT	58
PODERI DE LEONE VINO PROSECCO SPUMANTE BRUT	70
IL MOSNEL FRANCIACORTA BRUT ROSÉ	115
HENRI GOUTORBE CHAMPAGNE BRUT 1ER CRU CUVÉE	160

WHITE

LIGHT BODY

GARCIAREVALO CASAMARO, RUEDA, VERDEJO	64
JEAN BEAUVILLON SANCERRE BLANC	85
DUCA DI SALAPARUTA, ETNA BIANCO LAVICO VAJASINDI	105

FULL BODY

AVEROLDI 'CANTERA,' GARDA CHARDONNAY	80
DOMAINE HAUETTE, JASPE ALPILLES PROVENCE, ROUSSANE	125

ROSÉ

MASSAYA ROSÉ BEQAA VALLEY	65
CHATEAU D'ESCLANS, COTES DE PROVENCE ROCK ANGEL	105

RED

LIGHT BODY

TENUTA VALLE DELLE FERLE, VITTORIA, FRAPPATO	65
ERMANNO COSTA, BARBERA D'ALBA	75
MURA MURA 'IAGO,' BARBARESCO	100

MEDIUM BODY

CESAR PRINCIPE '13 CANTAROS' NICOLAS CASTILLA Y LEÓN, TEMPRANILLO	65
DOMAINE LA BOUSSIÈRE, GIGONDAS	105
PADELLETTI, BRUNELLO DI MONTALCINO	225

FULL BODY

BOOTLEG, PASO ROBLES CABERNET SAUVIGNON	80
CHATEAU CANADEL, BANDOL ROUGE, MOURVEDRE/CINSAULT	135
DOMAINE J. DESPESSE CORNAS, SYRAH	185

THANK YOU 
for
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