

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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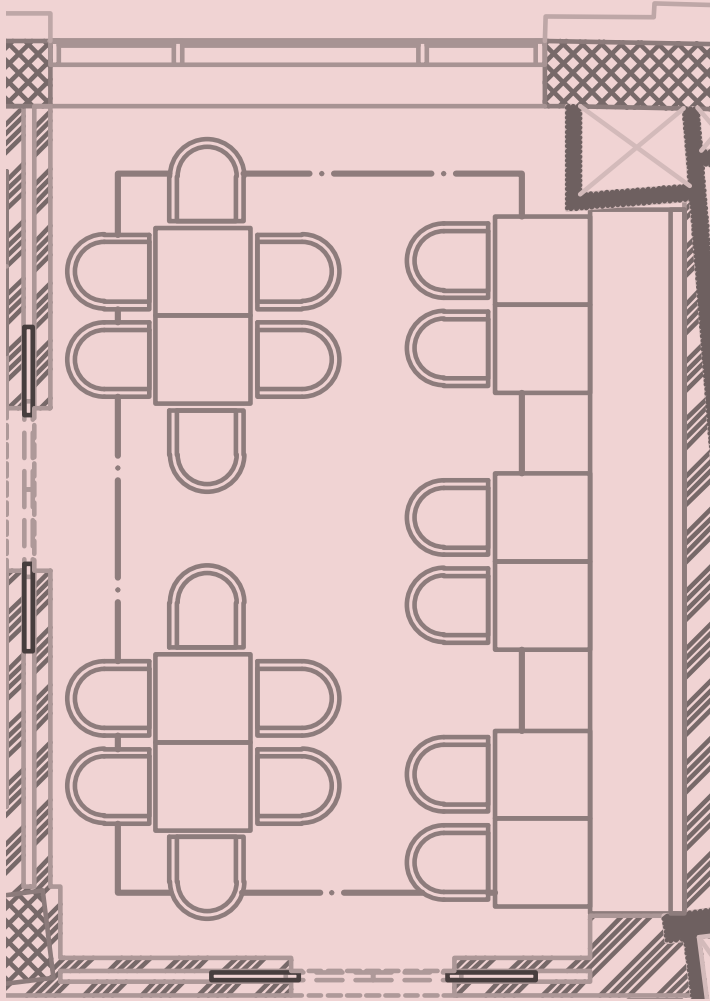
River Club

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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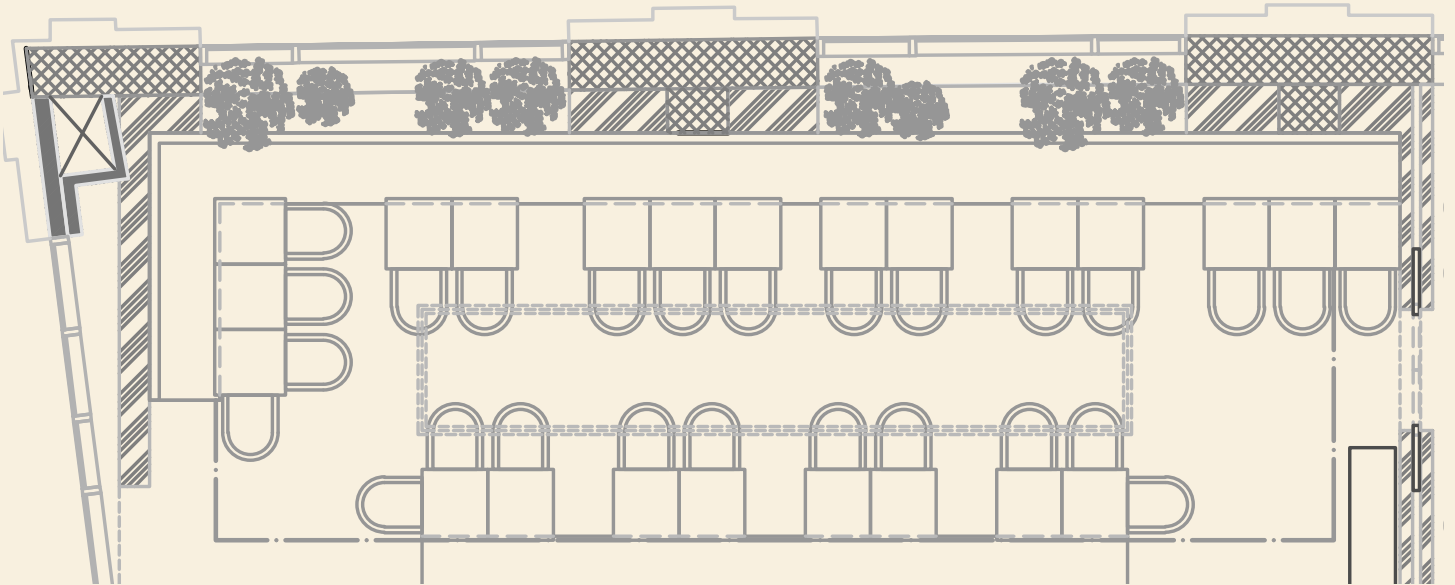
River Club

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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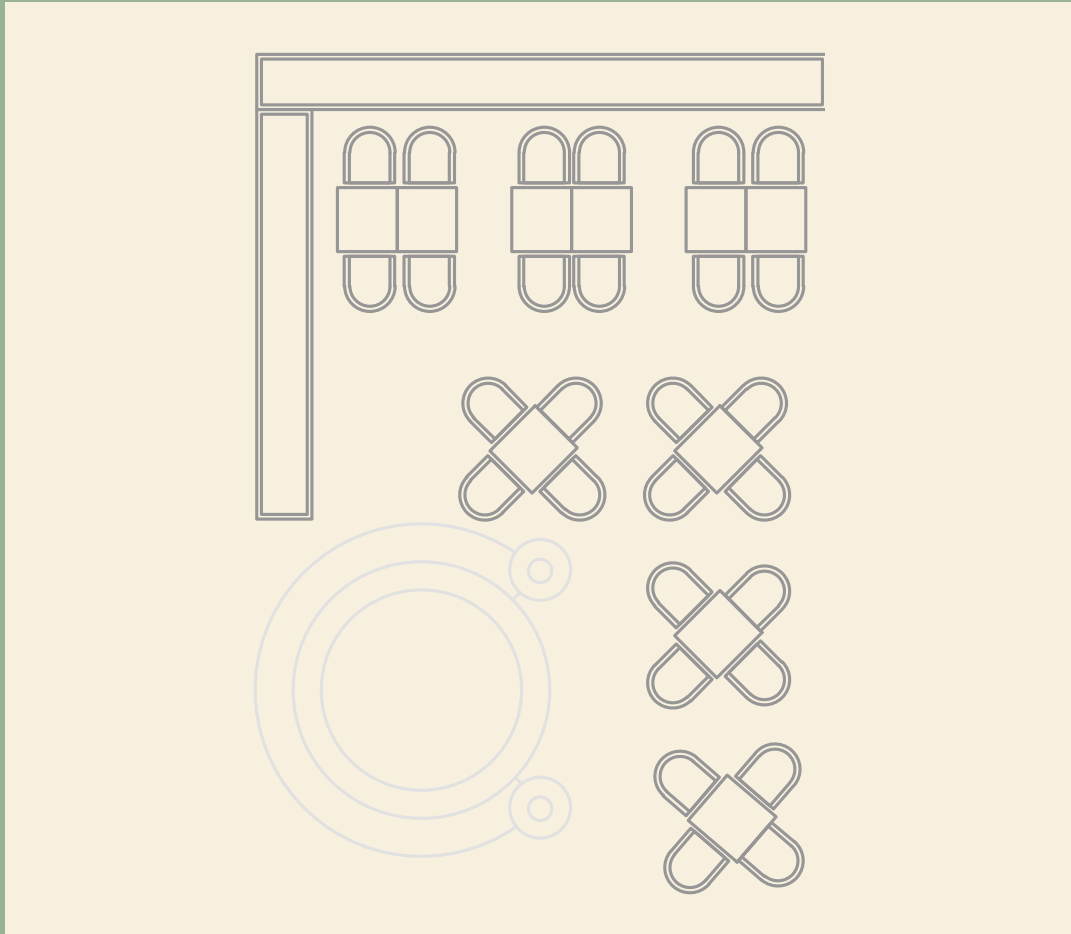
River Club

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
ONE TO REMEMBER.

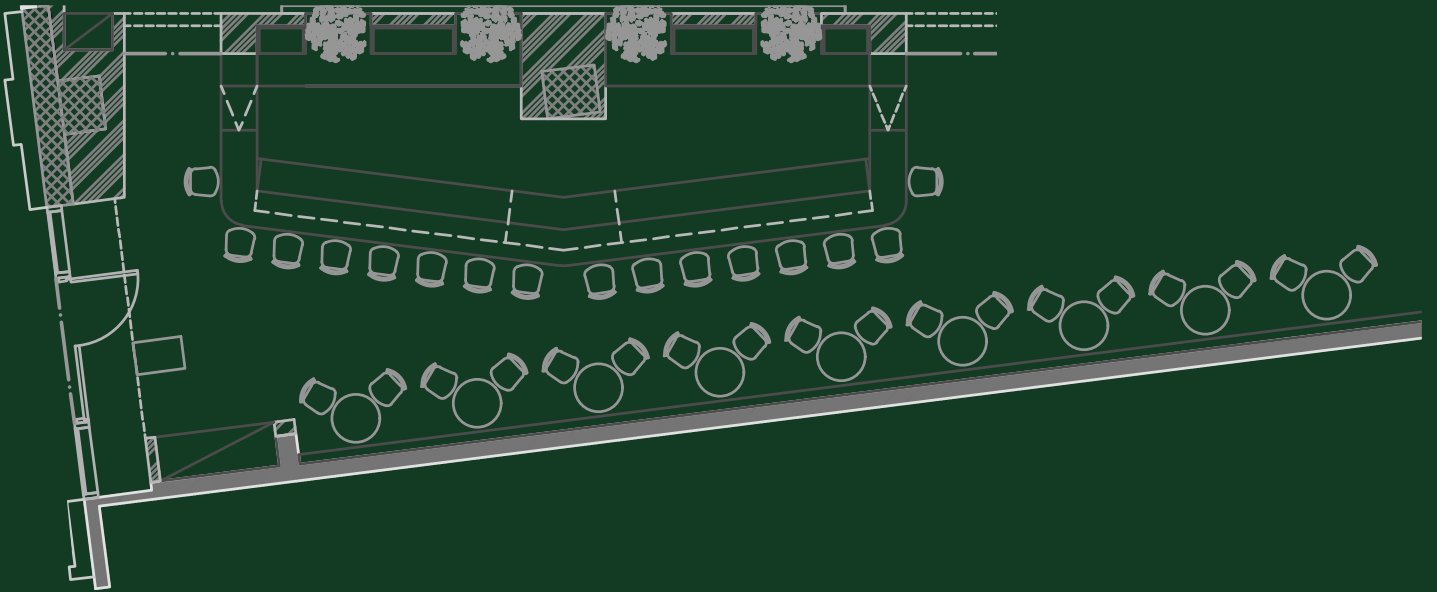
River Club

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

house harissa, preserved lemon, cilantro, mint oil, pita

FATTOUSH

fresh vegetables, pita croutons, lemon vinaigrette, pomegranate

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 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

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

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

house harissa, preserved lemon, cilantro, mint oil, pita

SMASHED CUCUMBER

eggplant tahina, lemon vinaigrette, zaatar, pomegranate molasses, herbs

ROASTED EGGPLANT

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

LAMB MUJADARA

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

GAMBERI ALLA BUSARA

grilled prawns, salsa busara, parsley charred grape tomatoes, parmesan

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

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

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

house harissa, preserved lemon, cilantro, mint oil, pita

LAMB MUJADARA

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

GAMBERI ALLA BUSARA

grilled prawns, salsa busara, parsley charred grape tomatoes, parmesan

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

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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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

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* SLOW SMOKED LAMB SHOULDER

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

+ \$95 *add* VEAL PICCATA

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

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

THANK YOU FOR JOINING US

River Club

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

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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 FOCCACCIA

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-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

zaatar, arbequina evoo,
pita

WHIPPED LABNEH

house harissa, preserved lemon,
cilantro, mint oil, pita

JAMON IBERICO CROQUETAS

bechamel

CHARRED CHICKEN

bell pepper mostarda,
charred lemon

ADD
ONS

SMOKED LAMB BELLY · \$9/pc

harissa honey, shishito peppers,
pistachio-coconut dukkah

PAN CON TOMATE · \$3/pc

salsa tomate, garlic,
grilled ciabatta

WAYGU KEFTA · \$18/pc

yogurt, harissa aioli,
mint + pea salad

FALAFEL · \$4/pc

topped with smoked carrot hummus, pistachio chili
crunch, cilantro

ADD
ONS

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RECEPTION MENU

PASSED CANAPES

price per piece

CHICKEN SKEWER . 8

LAMB BELLY SKEWER . 9

NY STRIP SKEWER . 10

SHRIMP SKEWER . 9

CHARRED LEEK TARTLET . 7

LAMB BELLY SLIDER *≈ ●* . 12

PAN CON TOMATE CICCHETTI . 4

WAYGU BEEF CARPACCIO CICCHETTI *≈ ■ +* . 8

BUFFET STATION

price per person

RIVER CLUB MEZZE BOARD 20
hummus, labne, pan con tomate, pita, foccacia

MUJADARA 10
add lamb belly +5/person

PAPAS BRAVAS 10

RIVER CLUB CHEF SALAD 12

ASSORTED CHARCUTERIE 26
& CHEESE DISPLAY

VEGETABLE PLATTER 10

DESSERT

price per piece

DULCE DE LECHE
OR CHOCOLATE
PROFITEROLES

4

FRENCH
MACARONS

*minimum of 300 pieces

6

ASSORTED
BITE-SIZED
DESSERT

6

Action Stations

RIVER CLUB CHEFS DELIVER A CHEF-ATTENDED CARVING STATION,
PASTA STATION, CAVIAR CART, ETC.

Please inquire for pricing!

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River Club

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 CUVEE	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 HAUVETTE, 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
ERMANNOCOSTA, BARBERA D'ALBA	75
MURA MURA 'IAGO,' BARBARESCO	100

MEDIUM BODY

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

FULL BODY

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

THANK YOU 
for
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