

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
ONE TO REMEMBER.

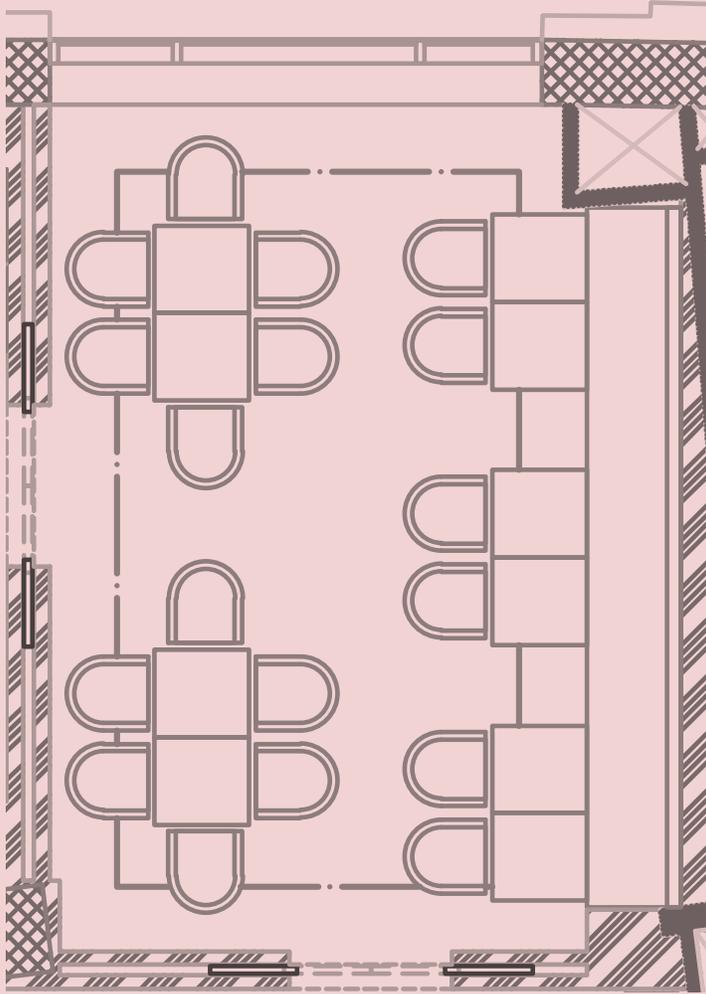
River Club

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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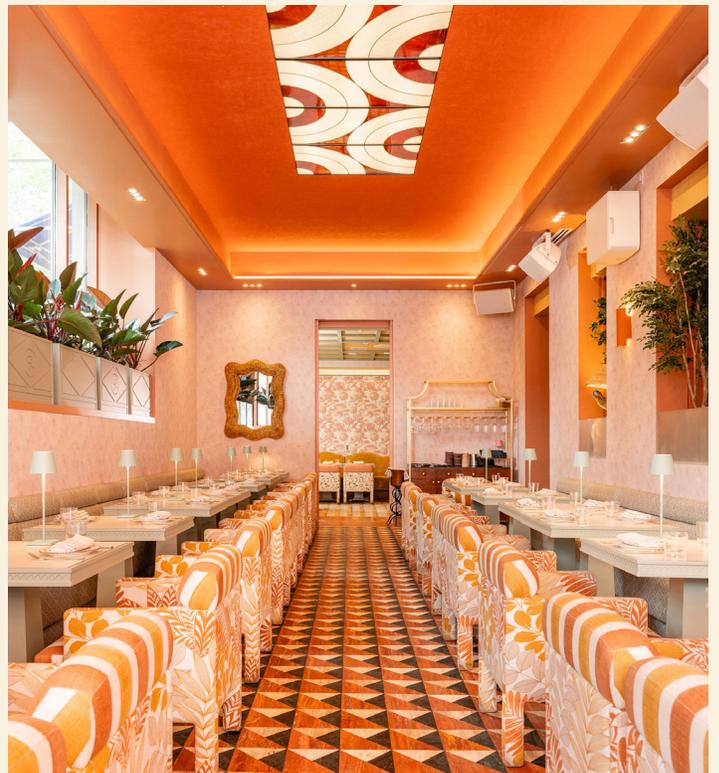
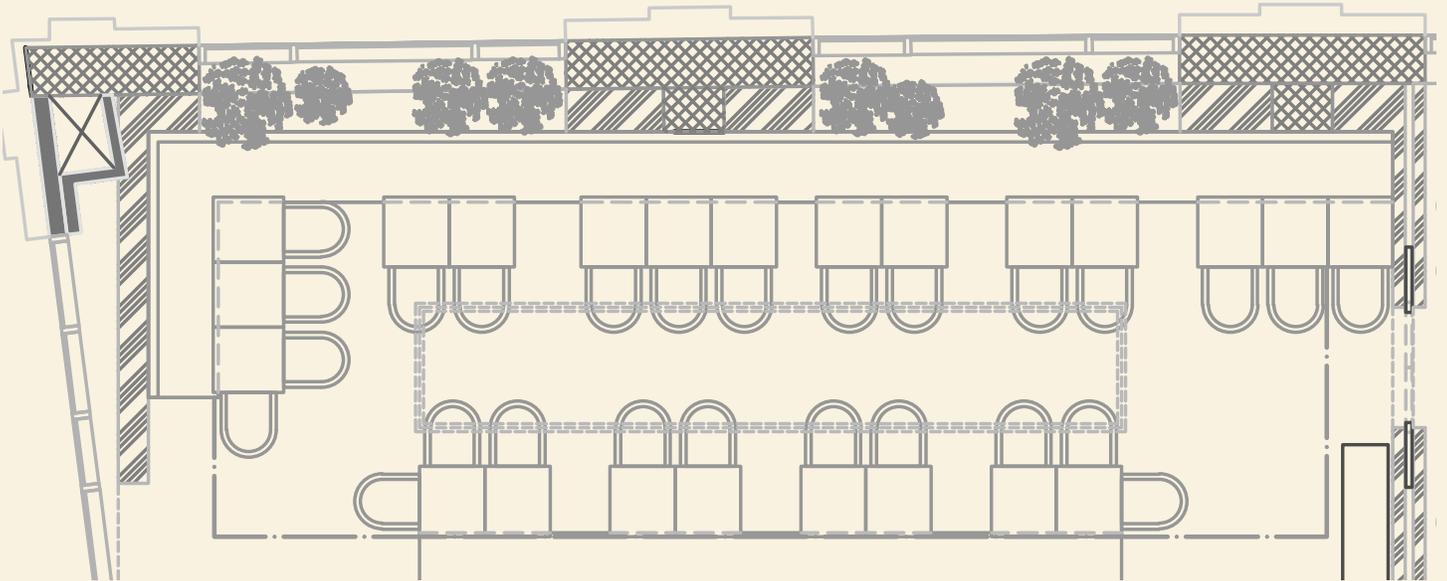
River Club

DINE IN THE HEART OF OUR RESTAURANT

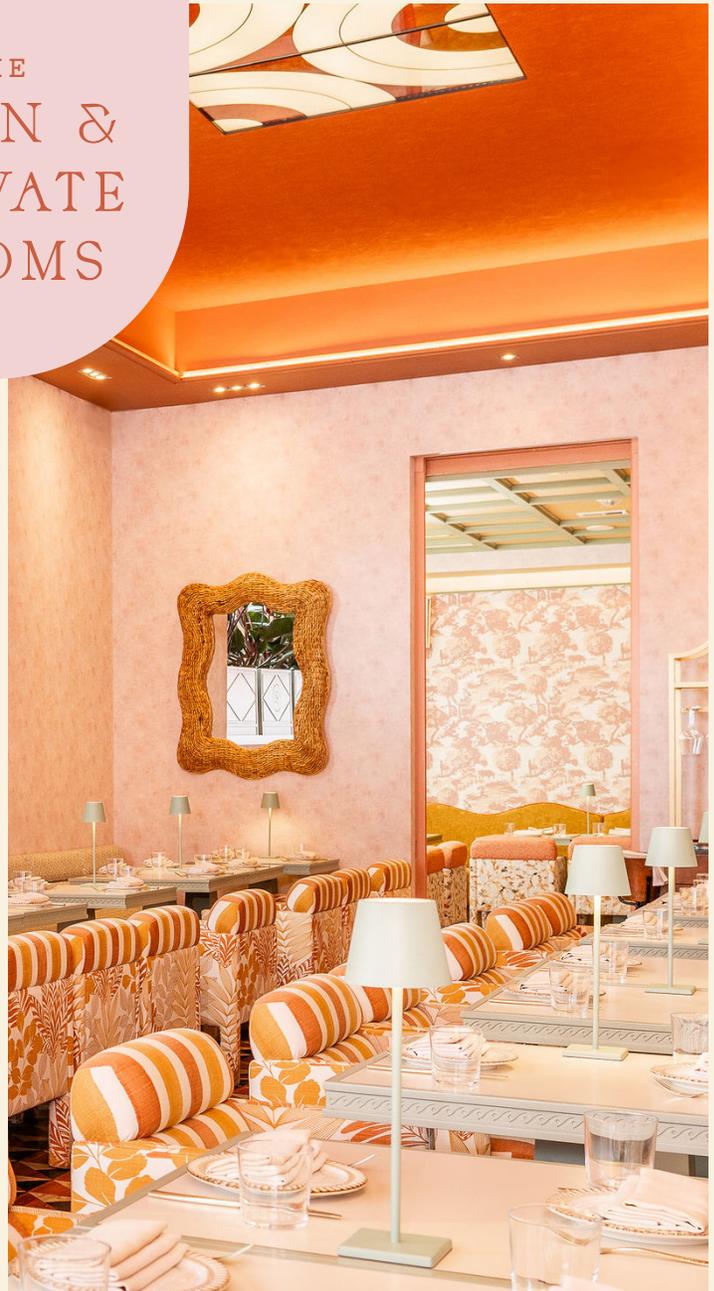
Our stunning main dining room offers an inviting space for seated dinners of up to 50 guests, perfect for everything from elegant celebrations to corporate events. When reserved privately, the space becomes exclusively yours—completely closed off so no other guests pass through. Looking for a more social 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
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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
ONE TO REMEMBER.

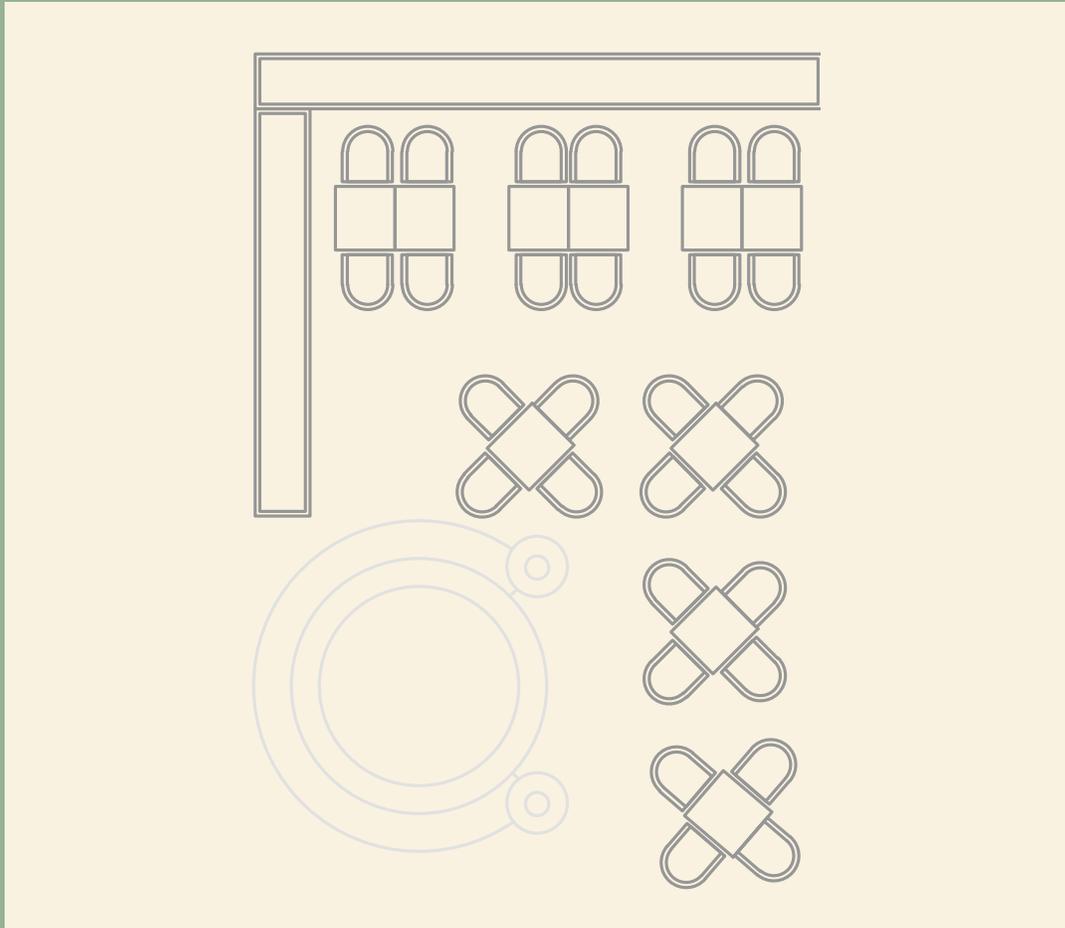
River Club

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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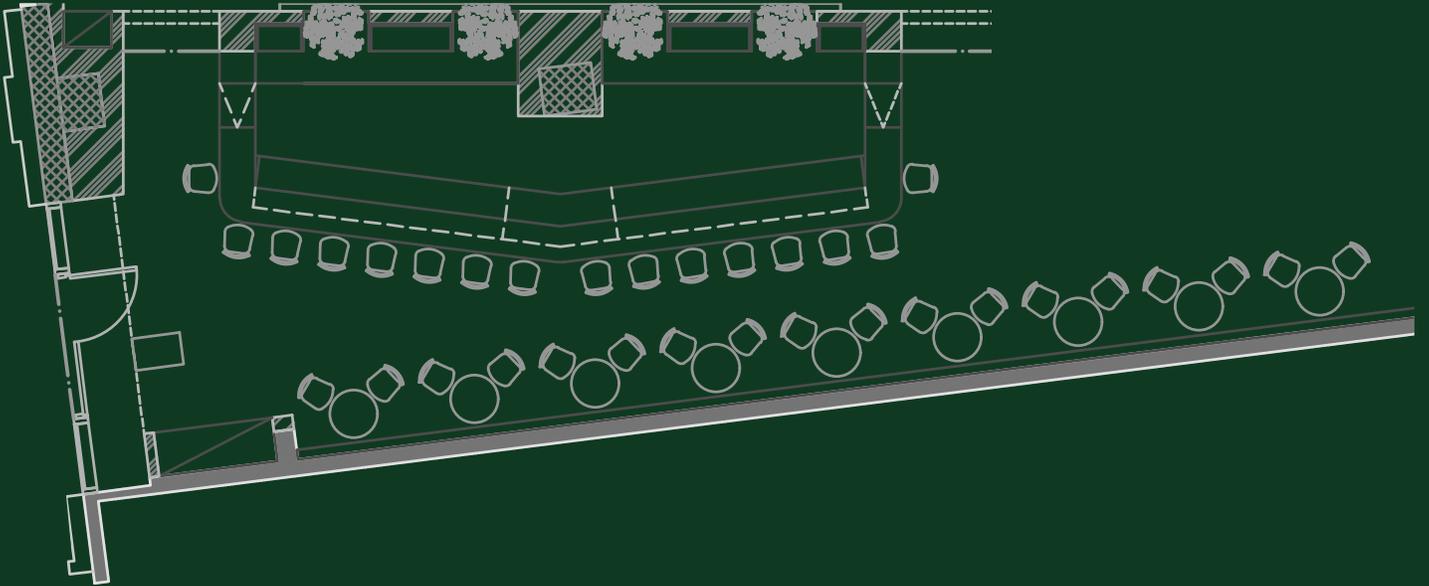
River Club

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

WE WELCOME
PARTIES OF ALL SIZES

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!*

BRUNCH TAWLET PACKAGE

\$90 TAWLET PACKAGE

\$125 TAWLET PACKAGE

\$165 TAWLET PACKAGE

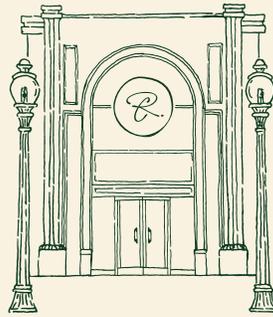
BAR BITES / BAR RECEPTION

THANK YOU FOR JOINING

River Club

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

ARANCINI

pecorino, smoked lamb belly ragu, calabrian chili aioli

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

+ \$70 *add* WHOLE CHICKEN

pearl onions, marble potatoes, cherry tomatoes, herbed pan jus

LARGE PLATES

KNAFEH PANCAKE

apple compote, mozzarella, crispy kataifi, toasted hazelnuts

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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River Club

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.



\$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-

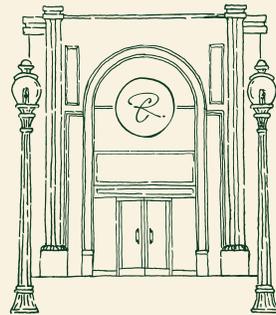
Cava Glass or Tommy's Margarita

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

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

WHOLE CHICKEN

pearl onions, marble potatoes, cherry tomatoes, herbed pan jus

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\$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

GAMBAS AL AJILLO

guindilla peppers, garlic, manzanilla sherry, parsley

CHOOSE ONE

SMOKED LAMB BELLY SKEWERS

harissa honey, shishito peppers, pistachio-coconut dukkah

CHARRED CHICKEN

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

WHOLE CHICKEN

pearl onions, marble potatoes, cherry tomatoes, herbed pan jus

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\$165 PER PERSON

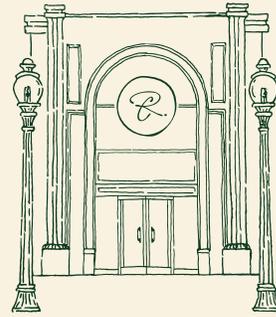
All menu items are served family style.

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

GAMBAS AL AJILLO

guindilla peppers, garlic, manzanilla sherry, parsley

LOBSTER LIMONE

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

SMOKED LAMB BELLY SKEWERS

harissa honey, shishito peppers, pistachio-coconut dukkah

CHARRED CHICKEN

bell pepper mostarda, charred lemon

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AMUSE

JAMON SERRANO CICHETTI
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

WHOLE CHICKEN

pearl onions, marble potatoes, cherry tomatoes, herbed pan jus

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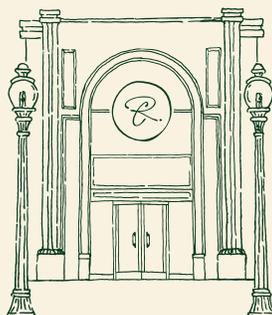
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BAR RECEPTION TAWLET PACKAGE

*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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