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.


River Club
RESTAURANT & BAR











# THE PRIVATE DINING ROOM

## SPECIFICATIONS

LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

River Club

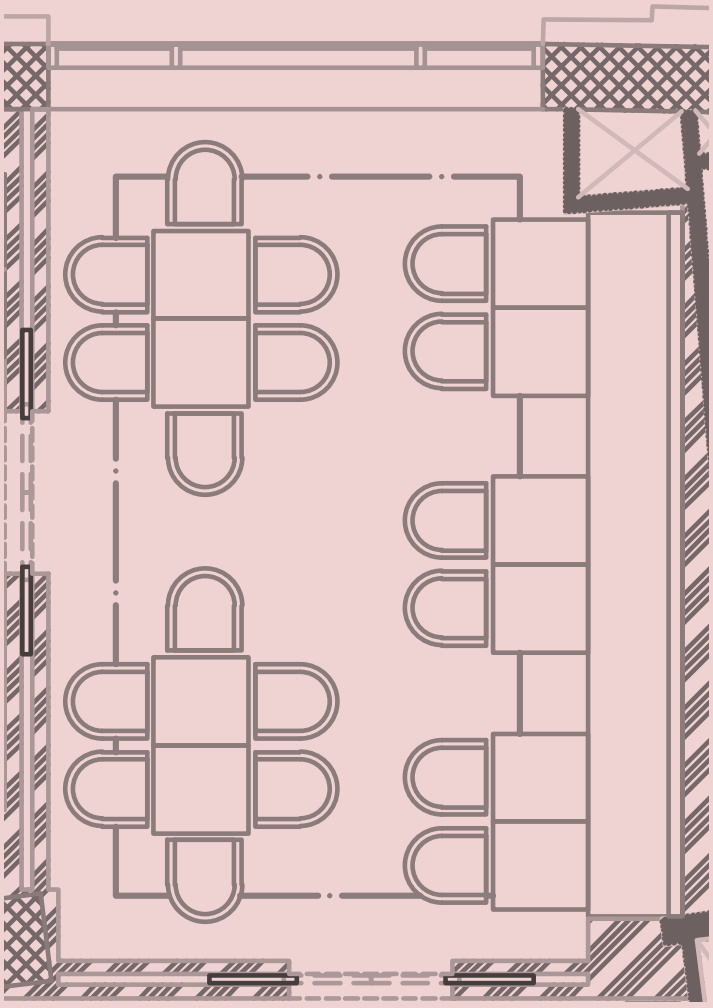
### HOST YOUR NEXT GATHERING IN STYLE

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

LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

River Club

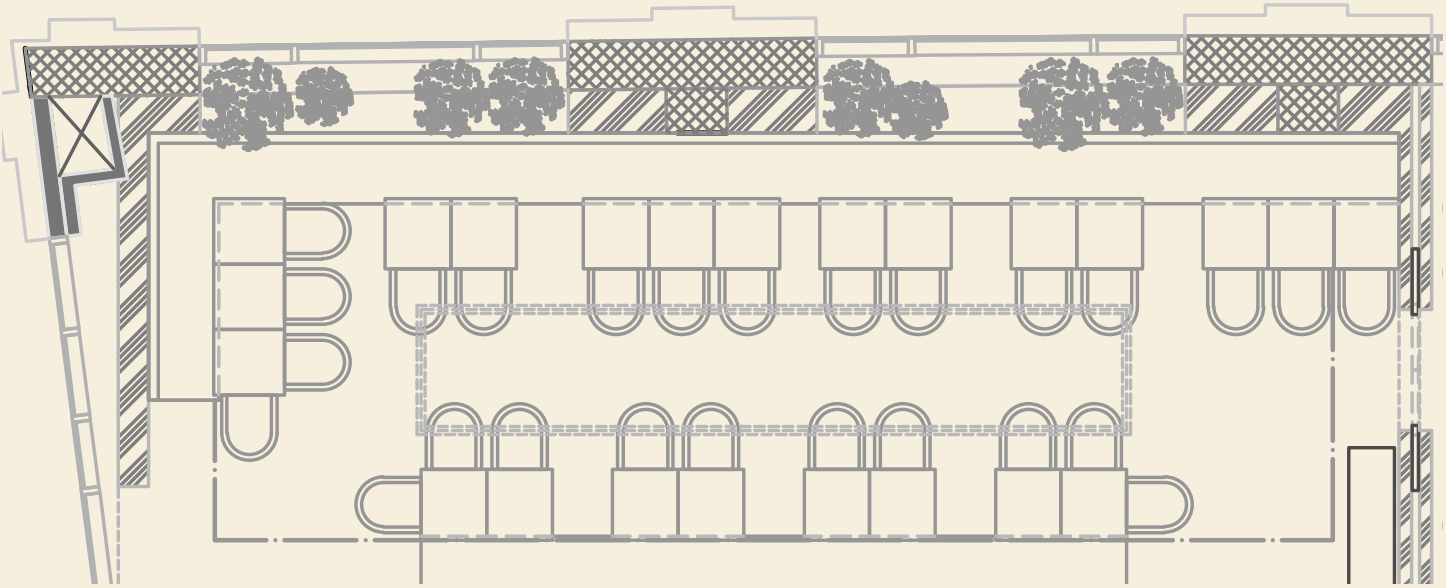
### DINE IN THE HEART OF OUR RESTAURANT

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.

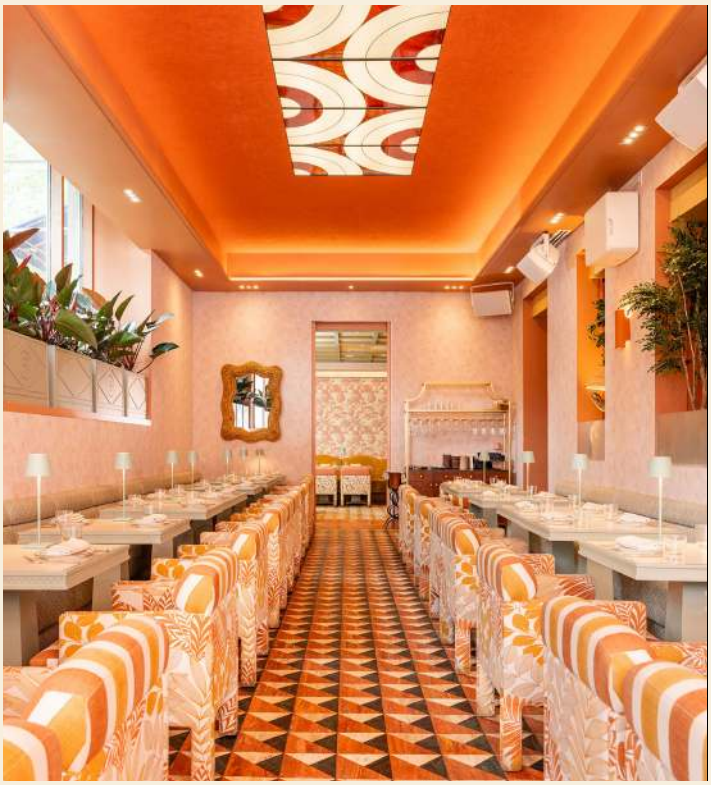
MAXIMUM CAPACITY: up to 50 seated

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

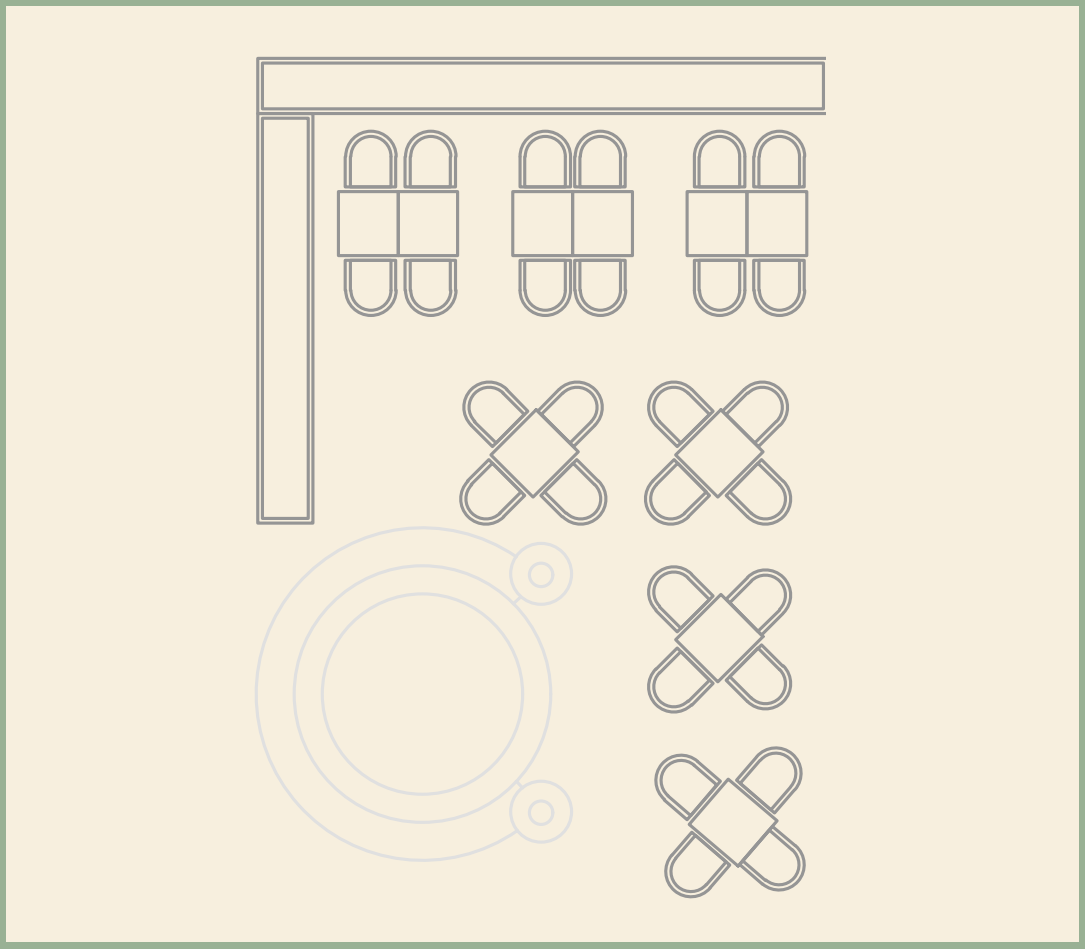
**SOAK UP THE ATMOSPHERE ON OUR VIBRANT PATIO**

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

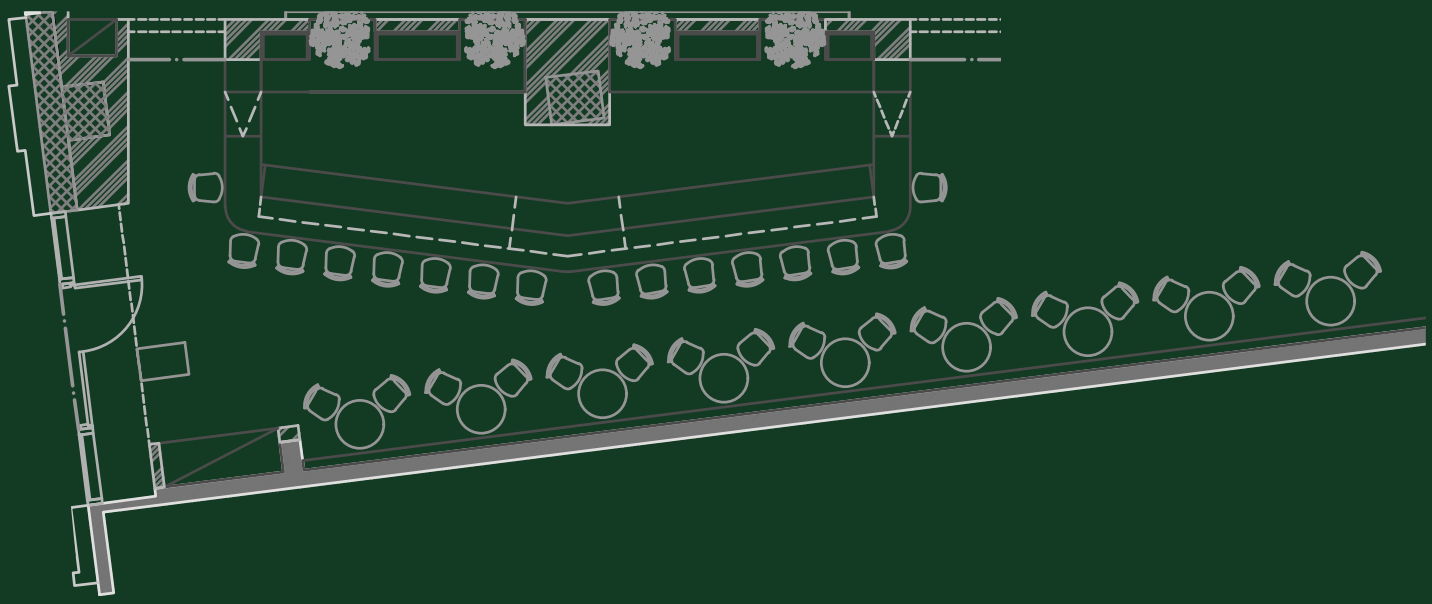
**RAISE A GLASS AT THE BAR AT RIVER CLUB**

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 JOINING US

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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, crispy 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

THANK YOU FOR
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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

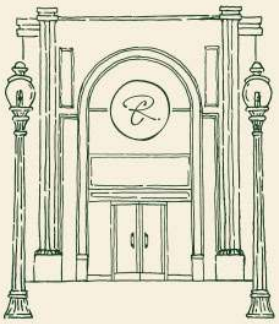
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FOR INQUIRIES ABOUT OUR PRIVATE DINING ROOM,
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# CHEF'S ELEVATED BRUNCH TAWLET PACKAGE



## $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 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

# 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**

## ADD ONS

**PAN CON TOMATE CICCHETI**
salsa tomate, garlic, grilled ciabatta

**$3/PIECE**

THANK YOU FOR JOINING US

River Club



# 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 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

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 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. DESPESSE CORNAS, SYRAH 185

# THANK YOU

*for*

# JOINING US