

The Ridge Club



Events & Private Dining

About Us

Executive Team

GENERAL MANAGER
Courtney Nelson

CHEF
Roderick Flores

Contact & Info

events@ridgeclubdc.com
ridgeclubdc.com

Event Spaces & Capacity

RESTAURANT AND TERRACE
Reception: 203
Seated: 159

RESTAURANT AND BAR
Reception: 90
Seated: 76

FULL TERRACE
Reception: 113

COVERED TERRACE
Reception: 16

FIRE PITS
Full Sectional: 56
Half Sectional: 7

POOLSIDE CABANA
One bed: 10
Two beds: 20
Three beds: 30

GREENHOUSE CHEF'S TABLE
Seated: 12

CREATOR'S STUDIO
Seated: 24



Restaurant & Terrace



About

Elevate your event at our rooftop oasis complete with indoor-outdoor dining options, fire pits, cozy sectionals, private cabanas and more. With its panoramic views and menu by James Beard Award-winning Chef Michael Mina, this unique venue is a one-of-a-kind space ideal for social events, weddings, bridal and baby showers, birthdays, networking events, and sunset cocktail parties. Whether a resident of City Ridge or a local needing a space to impress your guests, The Ridge Club has you covered .

Capacity

RECEPTION: 203

SEATED: 159

The Ridge
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Terrace

Full Terrace



Capacity

RECEPTION: 113

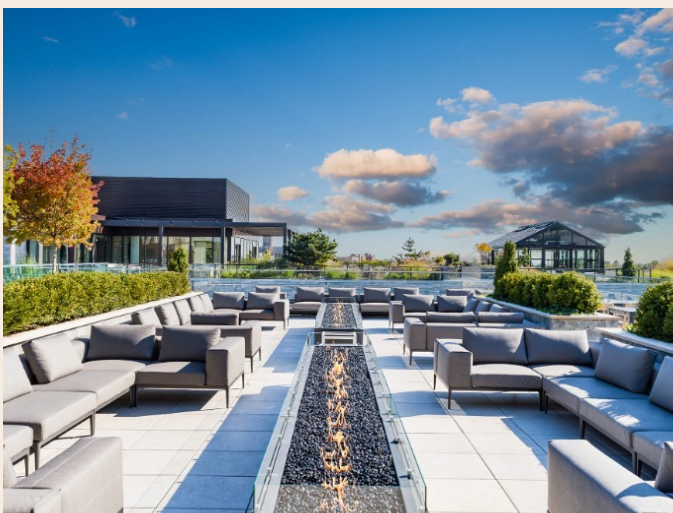
Covered Terrace



Capacity

RECEPTION: 16

Fire Pit Sectionals



Capacity

HALF SECTIONAL: 7

FULL SECTIONAL: 56

The Ridge
Club

Poolside Cabana



Amenities

Assorted Fruit

Cold Towels and Misters

Infused Water

Capacity

ONE BED: 10

TWO BEDS: 20

THREE BEDS: 30

Culinary Experiences



Greenhouse Chef's Table

About

Anna's House, a rooftop greenhouse and garden for planting, doubles as a verdant, sophisticated, and memorable venue for dinner or garden parties.

Capacity

SEATED: 12



Creator's Studio

About

Complete with a pizza oven and bbq smoker, our 24-seat Testing Kitchen/Creator's Studio provides the perfect backdrop to host demonstrations and interactive classes ranging from cooking to arts and crafts .

Capacity

SEATED: 24

The Ridge Club

Menus

Passed Canapés

Passed Canapés are a minimum of 24 pieces total and a minimum of 12 pieces per item.

Hot

MAINE LOBSTER FRITTER'S 10
white cheddar, secret sauce

WARM PRETZELS 7
beer cheese fondue, whole grain honey mustard,
bacon bits

RIDGE BURGER SLIDER 14
grilled onions, mushrooms, cheddar, truffle aioli

HERITAGE TURKEY BURGER SLIDER 13
smoked jalapeno aioli, smashed avocado,
jack cheese, arugula

CHEF'S SELECT ARANCINI 9
parmesan aioli

TEMPURA KING TRUMPET MUSHROOM 9
lemon aioli

Cold

BEEF TARTARE 14
cornichon, capers, dijon mustard, shallot,
toasted baguette

SALMON TARTARE 12
fennel, grain mustard, red onion, egg yolk

SHRIMP COCKTAIL SKEWER 12
horseradish, gin spiked cocktail sauce

CRAB SALAD SLIDER 14
remoulade, bibb lettuce, crispy onion

VEGETABLE CROSTINI 9
winter vegetables, avocado hummus,
roasted onion vinaigrette

TRUFFLE CHIPS 6
french onion dip

Action Stations

Chef fee of \$125 per chef, per station for two hours minimum.

Action stations are a minimum of 6 guests; prices are per guest.

Hot

OVEN ROASTED PRIME RIB ROAST 50

black pepper brioche buns, roasted mushrooms, au jus'

HAND CARVED HERITAGE TURKEY 32

whipped potatoes, cranberry sauce, giblet gravy

ROASTED MARY'S ORGANIC CHICKEN 27

creamed spinach, roasted baby carrots, chicken jus'

SALMON WELLINGTON 30

fennel, artichoke, spinach, puff pastry, grain mustard sauce

WHOLE ROASTED CAULIFLOWER 21

golden raisins, tahina, pomegranate, sumac shallots, pistachio

Cold

FRESH SHUCKED SHELLFISH 60

3 oysters, 3 clams and 2 jumbo shrimp per person

East coast oysters, clams on the half shell, shrimp cocktail, crab salad, traditional sauces, condiments

ROOFTOP WEDGE 17

bacon, tomato, avocado, bleu cheese, green goddess

BABY VEGETABLE CRUDITÉS 24

whipped feta cheese, avocado hummus, roasted onion vinaigrette, zhug

HUMMUS TOAST 19

cherry tomato, pearl onions, cucumber, sprouts, fried chickpeas, za'atar

SMOKED SALMON TOAST 16

whipped scallion cream cheese, capers, egg mimosa, red onion, lemon, tomato-rosemary bread

Buffets

Buffets are a minimum of 6 guests; prices are per guest.

Appetizers

RIDGE CLUB CHICKEN WINGS 21

sweet and sour glaze, calabrian chili ranch, crisp vegetables

WARM PRETZELS 17

beer cheese fondue, whole grain honey mustard, bacon bits

DUCK FAT FRIED POTATOES 13

herbs, parmesan

MAINE LOBSTER FRITTERS 24

white cheddar, secret sauce

GEM LETTUCE CAESAR SALAD 18

baby gem, parmesan cheese, garlic streusel, white anchovy

ROOFTOP WEDGE 17

bacon, tomato, avocado, bleu cheese, green goddess

THE GREEK 17

tomato, cucumber, red onion, feta cheese, olives, red wine vinaigrette

ORZO PASTA POWER BOWL 21

orzo, mixed vegetables, fried tofu, chili-lime vinaigrette, crispy onion, basil

HUMMUS TOAST 16

cherry tomato, pearl onions, cucumber, sprouts, fried chickpeas, za'atar

ADD

crispy or grilled chicken 12

skirt steak 21

Entrées

RIDGE BURGER 24

grilled onions, mushrooms, cheddar, truffle aioli

HERITAGE TURKEY BURGER 21

smoked jalapeno aioli, smashed avocado, jack cheese, arugula

CRISPY CHICKEN SANDWICH 23

crispy chicken breast, house pickles, yuzu cabbage slaw

GRILLED SKIRT STEAK 42

chimichurri

RICOTTA GNUDI 36

Maine lobster, black truffle butter, garlic streusel

GRILLED FISH OF THE DAY 42

caper salsa verde, toasted pistachio, fennel salad

Dessert

FRESH BAKED COOKIES AND BROWNIES 8

minimum of 1 dozen

CHEF SELECTION OF MINI DESSERTS 10

minimum of 2 dozen

BBQ Events

BBQ Events are a minimum of 15 guests and maximum of 30 guests.

Events are 3 hours, then \$175/hour for each additional hour; food is included for 2 hours only.

Prices are per guest.

PACKAGE A

Good Ol' Backyard American

65

grilled hamburgers, cheeseburgers, hot dogs,
sweet Italian sausage

creamy potato salad, macaroni salad, smoked pork
and beans

lettuce, tomato, red onion, dill pickles,
caraway sauerkraut

mustard, ketchup, mayonnaise

sesame seeded potato buns

UPGRADE PROTEIN OPTIONS

skirt steak 32

boneless NY strip steak 44

bone-in cowboy ribeye 52

tomahawk chop 85

PACKAGE C

Mediterranean Delight

85

grilled chicken and beef kebabs

avocado hummus, marinated olives

fattoush, tabbouleh, baba ganoush

grilled pita bread

UPGRADE PROTEIN OPTIONS

lemon-grilled shrimp kebabs 12

Spanish octopus kebabs 14

garlic marinated lamb chop, olive oil 18

PACKAGE B

Southern BBQ

75

baby back pork spare ribs, jalapeno-cheddar hot
links, BBQ glazed chicken breasts, dry rubbed and
grilled chicken wings

Carolina-style cole slaw, marinated tomato,
cucumber salad

mac & cheese

white cheddar cornbread

UPGRADE PROTEIN OPTIONS

cast iron blackened catfish 18

deep fried pork butt 20

whole smoked pork loin 23

whole smoked brisket 28

PACKAGE D

New England Lobster Bake

95

boiled Maine lobsters, Maryland blue claw crabs,
littleneck clams, PEI mussels

spicy kielbasa sausage

red bliss potatoes, corn on the cob

charred lemon and lime, miso-old bay butter

grilled garlic bread

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