The Ridge Club



Events & Private Dining

About Us

Executive Team

CHEF DE CUISINE Roderick Flores

Event Spaces & Capacity

RESTAURANT AND TERRACE Reception: 203 Seated: 159

RESTAURANT AND BAR Reception: 90 Seated: 76

FULL TERRACE Reception: 113

COVERED TERRACE Reception: 25 FIRE PITS Full Sectional: 56 Half Sectional: 7

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

LOUNGE: 12

GREENHOUSE CHEF'S TABLE Seated: 12



Contact & Info

www.ridgeclubdc.com

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



Terrace

Full Terrace



Capacity

RECEPTION: 150

Covered Terrace



Capacity

RECEPTION: 25

Fire Pit Sectionals



Capacity HALF SECTIONAL: 7 FULL SECTIONAL: 56



Poolside Cabana



Amenities	Capacity
Fresh Towels	ONE BED: 10
Infused Water	TWO BEDS: 20
	THREE BEDS: 30

Reservations:

Members Only

WWW.RIDGECLUBDC.COM



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 24seat Testing Kitchen/Creator's Studio provides the perfect backdrop to host demonstrations and interactive classes.

Capacity

SEATED: 24

The Ridge Club

Menus

Canapés

Please select from 3 at \$55 per person, 5 at \$65 per person, or 7 at \$75 per person

Hot

MAINE LOBSTER FRITTER'S white cheddar, secret sauce

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

RIDGE BURGER SLIDER grilled onion, cheddar, truffle aioli

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

CHEF'S SELECT ARANCINI parmesan aioli

RIDGE CLUB CHICKEN WINGS calabrian chili ranch, crispy vegetables

Cold

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

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

SHRIMP COCKTAIL SKEWER horseradish, gin spiked cocktail sauce

CRAB SALAD SLIDER remoulade, bibb lettuce, crispy onion

VEGETABLE CROSTINI winter vegetables, avocado hummus, roasted onion vinaigrette

TRUFFLE CHIPS french onion dip

The Ridge Club

Family-Style

Minimum of 10 guests. 3 courses served to share. Only available in the main dining room and terrace dining area.

Select one of the following: 2 appetizers, 2 entrées, chef selected desserts: 55 per person 3 appetizers, 3 entrées, chef selected desserts: 65 per person 4 appetizers, 4 entrées, chef selected desserts: 75 per person

Appetizers

RIDGE CLUB CHICKEN WINGS sweet and sour glaze, calabrian chili ranch, crispy vegetables

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

DUCK FAT FRIED POTATOES herbs, parmesan

MAINE LOBSTER FRITTERS white cheddar, secret sauce

GEM LETTUCE CAESAR SALAD baby gem, parmesan cheese, garlic streusel, white anchovy

ROOFTOP WEDGE bacon, tomato, avocado, bleu cheese, green goddess

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

Entrées

RIDGE BURGER grilled onions, mushrooms, cheddar, truffle aioli

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

CRISPY CHICKEN SANDWICH crispy chicken, house pickles, yuzu cabbage slaw

GRILLED HANGER STEAK-SUPPLEMENT \$8 chimichurri

GRILLED FISH OF THE DAY caper salsa verde, toasted pistachio, fennel salad

ORZO PASTA POWER BOWL mixed vegetables, fried tofu, chili lime vinaigrette

Dessert

CHEF'S SELECTED DESSERT PLATTER



Buffet Events

Events are 3 hours, then \$175/hour for each additional hour; food is included for 2 hours only. Only available for full and partial buyouts. Prices are per guest.

PACKAGE A Good Ol' Backyard American

65 per person

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

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sesame seeded potato buns

UPGRADE PROTEIN OPTIONS

hanger steak 24 boneless NY strip steak 44 bone-in cowboy ribeye 52 tomahawk chop 85

PACKAGE C

Mediterranean Delight

85 per person

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 per person

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 per person

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



Menu subject to change