

*Rooftop
Kitchen*

AT CITY RIDGE

ABOUT US

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 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 Rooftop Kitchen at City Ridge can tailor an event, specifically to your needs.

Executive Team

CHEF
Roderick Flores

Contact & Info

events@ridgeclubdc.com
ridgeclubdc.com

Event Spaces & Capacity

RESTAURANT AND TERRACE
Reception: 200
Seated: 111

RESTAURANT AND BAR
Reception: 90
Seated: 76

FULL TERRACE
Reception: 150

COVERED TERRACE
Reception: 16

FIRE PITS
Full Sectional: 56

Members Only

POOLSIDE CABANA
One bed: 8
Two beds: 16
Three beds: 24

GREENHOUSE CHEF'S TABLE
Seated: 12

CREATOR'S STUDIO
Seated: 24



Culinary Experiences



Greenhouse

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

Custom menu available.



Creator's Studio

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.

Custom menu available.

COCKTAIL & STANDING RECEPTION



Canapes

passed or stationed | priced per dozen

MINI AHI TUNA TOSTADA · 69

sour orange mayo, avocado, mango

CORIANDER-FENNEL SPICED BEEF SATAY · 54

cucumber noodles, mint, basil, toasted sesame

JUMBO PRAWN COCKTAIL · 92

gin-spiked cocktail sauce, fresh horseradish

CRISPY BUFFALO SHRIMP · 92

heirloom carrots, serrano chili, rogue creamery bleu

BURRATA & CAMPARI TOMATOES · 68

basil & pinenut pesto, tart cherry, balsamic

BEET SALAD · 68

crispy quinoa, hazelnuts, whipped yogurt, fennel pollen

MINI SOFT SERVE SUNDAES · 48

Stations

platters for up to 12 people

BABY VEGETABLE CRUDITÉS · 60

avocado hummus, whipped feta
roasted onion vinaigrette

CLASSIC CAESAR SALAD · 68

romaine hearts, parmesan cheese, garlic streusel
white anchovy

ITALIAN CHOP CHOP · 72

salumi, ricotta salata, olives, pepperoncini
italian dressing

SPICY RIGATONI · 120

english peas, prosciutto, parmigiano reggiano
red curry mayo, lime

MINI FRESH BAKED COOKIES · 48

Family-Style

1 starter, 2 entrées, 1 side, 1 desserts: 55pp

2 starters, 2 entrées, 1 sides, 1 desserts: 65pp

2 starters, 2 entrées, 2 sides, 2 desserts: 75pp

Starters

CORIANDER-FENNEL SPICED BEEF SATAY

cucumber noodles, mint, basil, toasted sesame

JUMBO PRAWN COCKTAIL +6PP

gin-spiked cocktail sauce, fresh horseradish

AHI TUNA TOSTADA +8PP

sour orange mayo, avocado, mango

CRISPY BUFFALO SHRIMP +8PP

heirloom carrots, serrano chili, rogue creamery bleu

BURRATA & CAMPARI TOMATOES

basil & pinenut pesto, tart cherry, balsamic

BEET SALAD

crispy quinoa, hazelnuts, whipped yogurt, fennel pollen

BABY VEGETABLE CRUDITÉS

avocado hummus, whipped feta

roasted onion vinaigrette

CLASSIC CAESAR SALAD

romaine hearts, parmesan cheese, garlic streusel

white anchovy

ITALIAN CHOP CHOP

salumi, ricotta salata, olives, pepperoncini

italian dressing

Mains

INDUSTRY STANDARD PIE

fresh & aged mozzarella, san marzano tomato, basil

SPICY PEPP PIE

crispy pepperoni, pepperoncini, hot honey

ROASTED JIDORI CHICKEN

sautéed spinach, yuzu picatta sauce

TOMATO-GINGER GLAZED SALMON

cherry tomatoes, dill yogurt espuma

STEAK FRITES AU POIVRE +15PP

prime tenderloin

SPICY RIGATONI

english peas, prosciutto, parmigiano reggiano

*plesae allow for additional cook time for pizza

Sides

SWEET POTATO FRIES

red curry mayo, lime

CRINKLE CUT FRIES

spicy ketchup

BROCCOLINI

garlic, parmigiano reggiano

SAFFRON COUSCOUS

GARLIC NOODLES

Dessert

S'MORES

toasted marshmallow fluff, salted marcona almonds

graham cracker, hershey's kisses

CHOCOLATE CHUNKY MONKEY

dark cocoa ganache frosting, brûléed banana

OATMEAL COOKIE SANDWICH

vanilla buttercream, caramel sauce

*additional starters, sides, and desserts +8pp *additional mains + 12pp

EVENT FEE, TAX & GRATUITY NOT INCLUDED | MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

LIBATIONS

packages based on two hours of service | additional hours available upon request

*beverages based on consumption also available



Full Bar Package 65pp

two specialty cocktails, spirits, seasonal beer, house red, white and sparkling

Premium Bar Package 85pp

two specialty cocktails, premium spirits, seasonal beer, house red, white and sparkling

Beer & Wine Package 55pp

seasonal beer, house red, white, and sparkling wine

Premium Beer & Wine Package 75pp

seasonal beer, sommelier selection - red, white, and sparkling wine

Endless DBM 75pp

diane's bloody mary & choice of vodka or tequila

Rose All Day 42pp

Bottomless Mimosas 48pp