

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: 157

RESTAURANT AND BAR
Reception: 90
Seated: 76

FULL TERRACE
Reception: 150

COVERED TERRACE
Reception: 16

FIRE PITS
Full Sectional: 56
Half Sectional: 7

Members Only

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

GREENHOUSE CHEF'S TABLE
Seated: 12

CREATOR'S STUDIO
Seated: 24



COCKTAIL & STANDING RECEPTION



Cold

priced per piece (minimum 12 per item)

AVOCADO GREEN GODDESS CRUDITES · 5
seasonal garden vegetables

HUMMUS & PITA · 6
crispy chickpeas, tahina, olive oil, lemon

CRAB LETTUCE CUPS · 8
endive, caper aioli, garlic crisp, parmesan

CLASSIC CAESAR SALAD · 7
romaine hearts, parmesan cheese, garlic streusel
white anchovy

TOMATO-WATERMELON SALAD · 8
cucumber, pistachio, feta, fennel pollen

Pizza

10" pizzas are baked fresh.
please allow extra time as needed.
each pizza serves 2-3 people.

INDUSTRY STANDARD · 18EA
fresh & aged mozzarella, san marzano tomato, basil

FOREST · 20EA
roasted mushrooms, mozzarella, basil & pesto

SPICY PEPP · 21EA
cup & char pepperoni, pepperoncini, hot honey

Hot

priced per piece (minimum 12 per item)

WARM PRETZELS · 6
beer cheese fondue, honey mustard, bacon bits

BEER-BATTERED ONION RINGS · 3
secret sauce

SWEET POTATO FRIES · 3
yuzu aioli, furikake

POPCORN CHICKEN · 9
buttermilk ranch

Dessert

\$10 per person (minimum 15 pieces)

TIRAMISU CAKE STRIPS
three layers of ladyfingers soaked in coffee liquor,
creamy mousse made from mascarpone, and a cocoa
powder topping

CHOCOLATE CRUNCH MOUSSE CAKE
hazelnut praline, wafers, chocolate mousse, garnished
with fresh berries

CARROT SPONGE CAKE
three layers of carrot cake, pineapple and coconut,
cream cheese icing tops each layer, topped with
candied carrot shreds

FRENCH COFFEE CAKE STRIP
vanilla sponge saturated with espresso, whipped cream,
vanilla mousse, coffee mousse and a crunchy hazelnut
wafer bottom

LEMON TARTLETTE CAKE
short cake filled with lemon curd, topped with
caramelized meringue

FAMILY-STYLE

1 starter, 2 entrées, 1 side, 1 dessert: 55 per person

2 starters, 2 entrées, 1 side, 1 dessert: 65 per person

2 starters, 2 entrées, 2 sides, 2 desserts: 75 per person

Starters

additional starters \$8 per person

WARM PRETZELS

beer cheese fondue, honey mustard, bacon bits

SWEET POTATO FRIES

yuzu aioli, furikake

CRAB LETTUCE CUPS +8PP

endive, caper aioli, garlic crisp, parmesan

AVOCADO GREEN GODDESS CRUDITES

seasonal garden vegetables

HUMMUS & PITA

crispy chickpeas, tahina, olive oil, lemon

CLASSIC CAESAR SALAD

romaine hearts, parmesan cheese, garlic streusel
white anchovy

ASIAN CHOP CHOP

cabbage & radicchio, scallion, cilantro fried
wonton, pineapple-ginger dressing

For The Table

BEER-BATTERED ONION RINGS

buttermilk ranch

CRINKLE-CUT FRIES

spicy ketchup

Mains

SMASH BURGER

two griddled patties, american cheese secret sauce

GRILLED SALMON BLT

shredduce, tomato, smoked bacon buttermilk ranch

CHICKEN & GARLIC NOODLES

sautéed spinach, picatta sauce

STEAK FRITES AU POIVRE +15PP

prime tenderloin

SPICY RIGATONI

english peas, broccolini, parmigiano reggiano

Sweet Endings

sundaes served family style and feed up to 4 guests

MICHAEL'S ROOTBEER FLOAT

vanilla soft-serve, good root beer, warm chocolate
chip cookie

CHOCOLATE SUNDAE

Good chocolate sauce, chewy brownie bits, luxardo
cherries, chocolate shavings

DUTCH APPLE PIE SUNDAE

Cinnamon-apple compote, graham cracker crumble

SUMMER BERRY SUNDAE

Roasted strawberries, vanilla cream crumble, crispy
wafer pearls

CAMPFIRE S'MORES SUNDAE

Marshmallow fluff, graham cracker, milk chocolate

BEVERAGE PACKAGES

Two hours of service for parties of 20 or more
Beverages based on consumption are also available



Full Bar Package 65 per person

two specialty cocktails, spirits, seasonal beer, house red, white and sparkling
\$30 each additional hour, per person

Premium Bar Package 85 per person

two specialty cocktails, premium spirits, seasonal beer, house red, white and sparkling
\$40 each additional hour, per person

Beer & Wine Package 55 per person

seasonal beer, house red, white, and sparkling wine
\$25 each additional hour, per person

Premium Beer & Wine Package 75 per person

seasonal beer, sommelier selection - red, white, and sparkling wine
\$35 each additional hour, per person

Endless DBM 75 per person

diane's bloody mary & choice of vodka or tequila
\$35 each additional hour, per person

Rosé All Day 42 per person

\$20 each additional hour, per person

Bottomless Mimosas 48 per person

\$20 each additional hour, per person