

900 F ST NW
RIGGS
WASHINGTON D.C

A Historic Setting for
Your Modern Love Story





Celebrate Your Love at Riggs Washington DC

Housed in the historic former Riggs National Bank, Riggs Washington DC offers a setting as storied as your love. Nestled in the heart of Penn Quarter, just steps from the National Mall, premier museums, and iconic landmarks, our hotel blends timeless grandeur with contemporary sophistication.

Our thoughtfully designed guest rooms and suites—each a modern interpretation of a private safety deposit box—provide a stylish sanctuary for you and your guests. For pre-wedding gatherings or intimate celebrations, our signature dining experiences, including Café Riggs and Silver Lyan, offer elevated cuisine and exceptional cocktails in beautifully curated settings.

From ceremony to celebration, our dedicated Wedding Event Producer will be by your side, ensuring every detail is flawlessly executed and every moment feels effortless. At Riggs Washington DC, every moment is designed to be as timeless as your love story.

Your Perfect Wedding Weekend

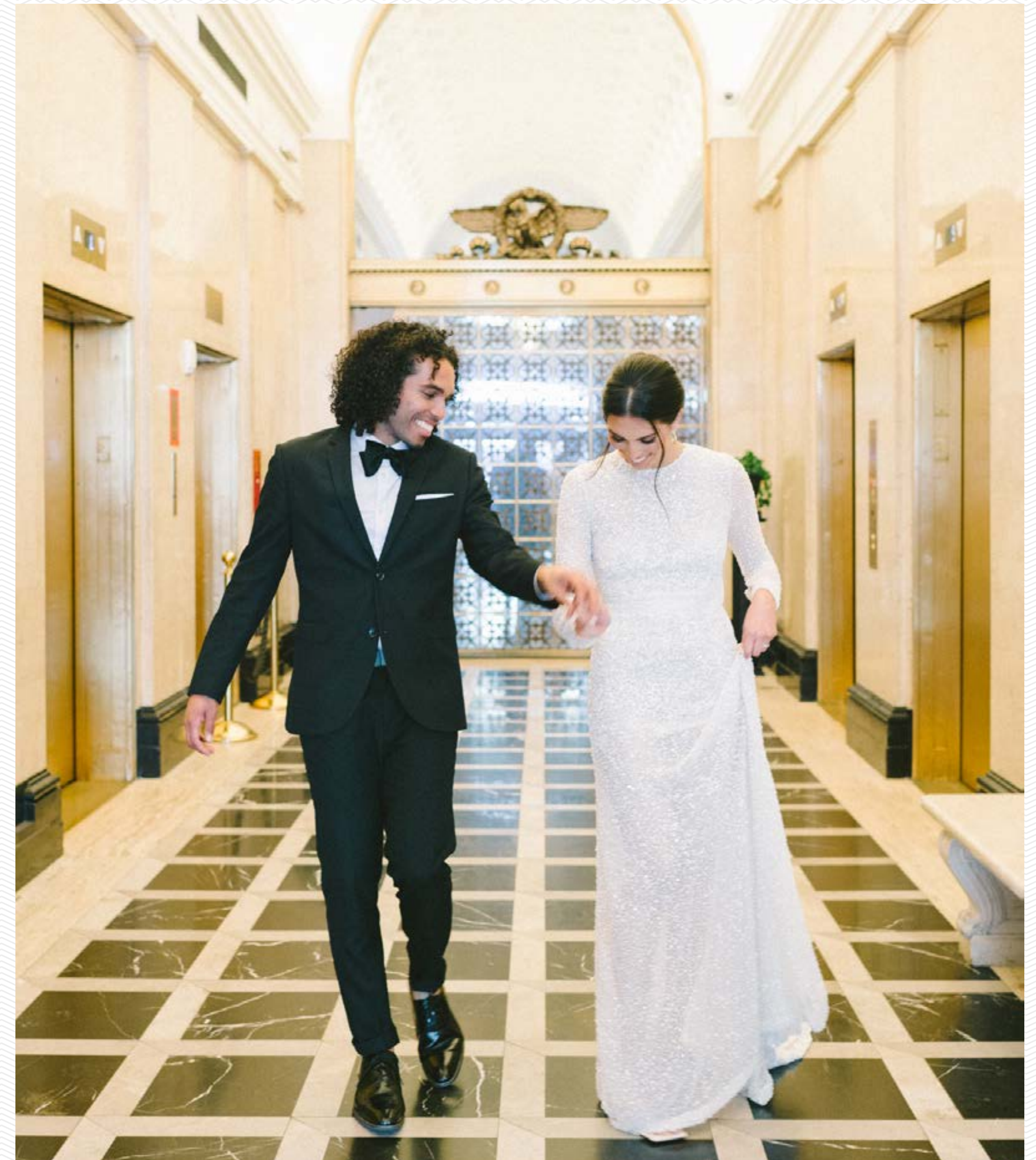
Imagine a wedding weekend where every moment feels thoughtfully composed, each setting more memorable than the last.

Begin your celebration with an intimate, family-style rehearsal dinner at Lyle Washington DC, where warm hospitality and elevated comfort dishes set the tone for the days ahead. On the morning of your wedding, wake up in the expansive Riggs Suite, a serene space to gather your closest friends and prepare for the day's festivities- the perfect setting for your first look. Meanwhile, the groom and his party can toast to the occasion in the sophisticated privacy of Dishonesty Bar, tucked away for a moment of camaraderie.

Exchange vows amidst city views in Riggs Atrium, a dramatic yet refined space flooded with natural light. Afterward, guests are welcomed to Café Riggs Bar for signature cocktails and conversation, before returning to the Atrium, transformed for an evening of dining and dancing with Capital views.

When the formalities conclude, keep the celebration alive with a chic after party at Silver Lyan, our award-winning cocktail bar hidden beneath the bank vaults. The following morning, gather one last time over a relaxed post-wedding brunch in Galerie or back in the light-filled Atrium—a perfect finale to an unforgettable weekend.

At Riggs and Lyle, we are honored to host every chapter of your wedding





Memories Made Easy

Riggs Washington DC’s Hotel wedding packages offer couples attractive options that have been carefully-curated to fit a range of situations and sensibilities. No matter which of our complete wedding packages in Washington DC is right for you, our team will spare no effort to ensure that your day is exactly as you’ve always imagined it.

GOLDEN RESERVE	\$265	VAULTED VOWS	\$300
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Five hours of open bar*		Five hours of open bar*	
Selection of five passed canapés		Espresso Martini on tap	
Three course plated dinner		Selection of five passed canapés	
Wine service with dinner		One Displayed Station	
A wedding cake from Frost & Flourish		Four course plated dinner	
Tablesides Coffee and Tea Service		Wine service with dinner	
		Champagne Toast	
		A wedding cake from Frost & Flourish	
		Tablesides Coffee and Tea Service	

*NOTE: Bartender fees included for five hours of bar service.

Canapés (Choose Five)

COLD CANAPÉS

- Beet chip, Avocado Mousse
- Rockfish Ceviche on Crisp
- Tuna Roll, Endive, Avocado
- Beef Tartare on Potato Chip
- Cured Cucumber, Caviar, Greek Yogurt
- Burrata Foam, Balsamic Tomato
- Smoked Salmon on Cucumber, Lemon Crème Fraiche
- Soy and Garlic Grilled Mushroom Skewers

HOT CANAPÉS

- Mini Crab Cake, House Remoulade
- Pork Belly Bites, Mustard
- Asparagus Tempura, Saffron Aioli
- Potato Spume, Truffle
- Aged Cheddar Gougères
- Duck Confit Spring Rolls, Mustard Dip
- Stuffed Dates, Lebna, Sea Salt
- Braised Short Rib Crostini, Fig and Gorgonzola
- Potato Pave, Salmon Roe

Reception Display

MARKET CRUDITÉ

- Raw and Pickled Vegetables
- Herbed Ranch and Beet Hummus

ARTISANAL CHEESE DISPLAY

- Selection of Soft & Aged Cheeses (Goat, Gouda, Manchego, Brie)
- Artisanal Cracker and Sliced Baguette
- Mustard, Jam

BUTCHERS BLOCK

- Local Cured and Smoked Meats
- Artisanal Crackers and Baguette
- Mustard, Pickled Onions, Cornichons

Plated Dinner

FIRST COURSE (Choose One)

Sliced Beet Carpaccio Whipped Goat Cheese, Walnuts

Arugula Salad Pickled Peppers, Shallots, Lemon Herb Vinaigrette, Toasted Sunflower Seeds

Warm Farro Seasonal Vegetables, Toasted Walnuts, Banyuls Vinaigrette

Burrata Pickled Vegetable, Compote, Focaccia and Croutons

Roasted Cauliflower Steak Romesco, Olive, Almonds

SECOND COURSE | INTERMEZZO (Choose One)

Watermelon Gazpacho, Spiced Tomato, Cucumber

Mojito Granita, Lime, Coconut Shavings

Peach Sorbet, Marinated Blueberries, Basil

MAIN COURSE (Choose Two)

Braised Short Rib, Asparagus, Pomme Puree

Roasted Halibut, Fennel, Tarragon, Grapefruit, Jasmine Rice

Bavette Steak Au Poivre, Haricot Vert, Fingerling Potatoes

Seared Salmon, Asparagus, Red Rice Beurre Blanc

Crispy Skin Roasted Chicken, Sautéed Spinach, Pomme Puree, Brown Butter, Herbs

Grilled Marinated Japanese Eggplant, Baby Bok Choy, Jasmine Rice

Mushroom Ragu Campanelle, Vegan Pasta

NOTE: Riggs is always pleased to provide a vegetarian or vegan option.

Bar Package

FIVE-HOUR HOSTED PREMIUM OPEN BAR

Curated Selection of Local, Domestic, Imported and Craft Beers

Selection of Premium White Wine, Red Wine and Champagne

Belvedere Vodka

Citadelle

Bacardi Rum

Cazadores Tequila

Dewars Scotch

Old Forrester 100 Bourbon

Includes Riggs Classic Cocktails

Martini

Negroni

Old Fashioned

Manhattan

Upgrades

RAW BAR \$60 per person

Jumbo Shrimp, Oysters on the Half Shell, Scallop Ceviche, Cocktail Sauce, Mignonette

OYSTER BAR \$40 per dozen

Selection of Local Oysters, Oyster Crackers, Mignonette, Hot Sauce

CHAMPAGNE TOWER \$1,200 each

Laurent Perrier poured by the Riggs team from our custom Riggs Ladder. Serves 75 guests

LAURENT PERRIER SALMANAZAR \$3,000 each

9 Liters, displayed and poured from custom cradle

ESPRESSO MARTINI BAR \$30 per person

Vodka, Mr. Black Coffee, Espresso. On tap, up to five hours

LATE NIGHT BITES BAR

(24 piece minimum per choice)

Pigs In a Blanket with Mustard Dip \$9 each

Mini Burger Sliders \$9 each

General Tso's Chicken \$10 each

Assorted Macarons \$8 each

Mini Chocolate Espresso Tarts \$8 each

Mini Lemon Tarts \$8 each

Oreo Cheesecake Bites \$8 each

FRY BAR \$20 per person

French Fries, Tator Tots: Truffle Mayo, Spicy Mayo, Ketchup, Cheese Sauce, Parmesan

RAMEN BAR \$35 per person

Choice of Chicken or Tofu, Chicken Broth, White Miso Broth, Napa Cabbage, Carrots, Bok Choy, Enoki Mushrooms, Chili Oil

PASTA BAR \$35 per person

Potato Gnocchi, Cherry Tomato, Basil, Buffalo Mozzarella

Ditalini, Mushroom Ragu, Smoked Tomato Sauce

Penne Pasta, Rock Shrimp, Calabrian Chili, Baby Spinach

BAR EXTENSION \$20 per person, per hour

Additional Hour of Bar

SILVER LYAN AFTER PARTY 10pm - 1am

CABINET ROOM

Up to 30 guests, \$2,000 Food & Beverage Minimum Spend

SILVER LYAN BUYOUT

Up to 120 guests, \$8,000 Food & Beverage Minimum Spend

GROOMS ROOM IN DISHONESTY BAR

Two Hours, \$1,500 Food & Beverage minimum

FAMILY STYLE REHEARSAL DINNER

Hosted at Lyle in Parlor + Gallery

Up to 26 guests

Waived Room Rental Fee

\$75 per person

Sample Menu

Caesar Salad, Little Gem, Anchovy, Parmesan

Broccolini Salad, Black Pepper, Garlic, Pecorino

Lyle's Fried Chicken, Mac n' Cheese, Ranch, Fresno Chili Hot Sauce

Salmon, Bok Choy, Umami Butter, Furikake

Lyle's Banana Bread, Butterscotch Sauce

POST WEDDING BRUNCH

Hosted in the Atrium

Up to 120 guests

Lowered Room Rental Fee of \$1,000

\$70 per person

Post Wedding Brunch Buffet

Mini Croissants and Seasonal Gluten Free Muffins

Seasonal Fruit and Berries

Scrambled Eggs, Fine Herbs

Choice of Tater Tots or Potatoes with Shallots, Thyme

Choose Two: Bacon, Turkey Bacon, Pork Sausage, Chicken Sausage, Vegan Sausage

Bagels, Smoked Salmon, Plain & Herbed Cream Cheese, Capers, Onions

Orange Juice

For Five Coffee & Decaffeinated Coffee

Palais des Thes Selection of Teas



Exclusive Benefits and Finishing Touches

CELEBRATE IN STYLE AT LYLE

Enjoy an exclusive package offer when you host your rehearsal dinner at our sister property, Lyle Washington DC, located in the heart of Dupont Circle.

A SUITE ENDING

Spend your wedding night in a complimentary Atelier Suite with a 4:00 PM check-in and 12:00 PM check-out. Included for contracted weddings over 75 guests, based on availability.

FURNISHED TO PERFECTION

Our in-house furnishings include round tables, bone white china, flatware, glassware, cocktail tables, and outdoor heaters or summer umbrellas.

CHEERS WITHOUT THE FEES

Bartender fees are waived for up to two bartenders during your five-hour wedding reception.

YOUR PLANNING PARTNER

A dedicated Event Producer will collaborate with your wedding planner to ensure a seamless wedding experience.

SUPPORT UNTIL THE LAST DANCE

An on-site Banquet Manager will be present until the very end of your celebration.

AFTER THE PARTY, THE AFTER-PARTY

Enjoy preferred rates at Silver Lyan for stylish post-reception celebrations.

PICTURE-PERFECT ACCESS

Access the property for first-look moments and stunning wedding photography.

TOP TIER RECOMMENDATIONS

Access to Riggs' preferred vendor list.

CELEBRATE AGAIN, ANYWHERE

Receive special anniversary stay rates at any LORE Group property worldwide.





Terms and Conditions

SERVICE CHARGE & TAX

All food and beverage charges are subject to 25% service charge and DC Sales tax, currently 10%.

FINAL GUARANTEES

Final guest count and dietary restrictions and customizations are due five business days prior to wedding date.

SECURING A DATE

To secure a date, a signed contract and non-refundable deposit are required. The initial deposit is 35% of the food and beverage minimum and rental fee. You may request a soft hold on the space, if available, for a limited amount of time. Please contact your Catering Sales Manager for specifics.

PROVIDED BY VENUE

Riggs Washington DC will provide our in-house china, glassware, flatware, white linen, tables,, chairs and outdoor heaters or summer umbrellas. The Hotel will also provide all waitstaff and bartenders in the package pricing.

TASTINGS

Wedding tastings are offered for confirmed weddings over 50 guests, for up to 4 people. Wedding tastings will be scheduled with your Event Producer 2 months prior to the wedding based on availability.

OUTSIDE VENDORS

The client is responsible for any rental charges on items needed for the event that are not property of Riggs Washington DC.

Couples are welcome to source outside vendors for events. Riggs Washington DC is happy to share our recommended vendor list with couples once confirmed. We request all vendors' information be provided to your Event Producer at least 1 month prior to the wedding date. Riggs may require COIs from vendors at any time.

Riggs Washington DC is not responsible for the correspondence with outside vendors other than setup and teardown times at the venue.

WEDDING PLANNER

While full-service planners are always recommended, we ask all couples work with a professional wedding planner for at least month of coordination services. An Event Producer will be provided by the Hotel to assist in all hotel and service-related items.

OUTDOOR POLICY

Our rooftop terrace is included in the rental of the space and can be used weather permitting. We do not allow smoking or vaping on the terrace or tenting of the space.

GUEST ROOMS

Our Group Sales Team is happy to assist in securing a wedding room block at a discounted rate for your guests. View some Frequently Asked Questions [here](#).

PARKING

Event valet parking is available at \$25.00 per vehicle, plus tax. Overnight valet parking is \$64.00 per vehicle, plus tax. If you would like to host parking for your guests, please advise your Event Producer.



Forever Begins at Riggs

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