

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

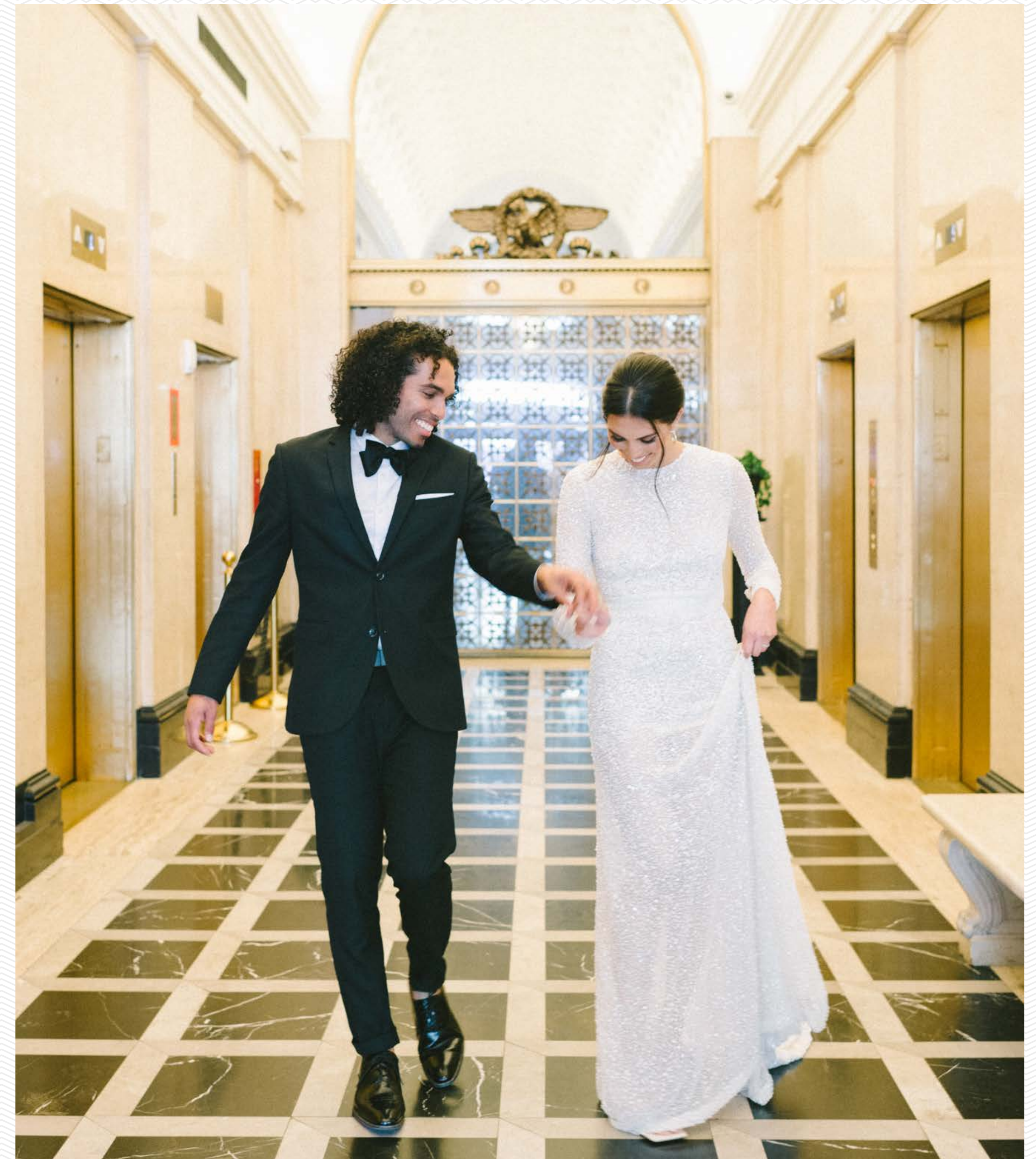
Imagine a wedding weekend where every moment feels thoughtfully composed, each setting more memorable than the last.

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
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 hors d’oeuvres	
Wine service with dinner		One Displayed Station	
A wedding cake from Jisoo Cakes		Four course plated dinner	
Tablesides Coffee and Tea Service		Wine service with dinner	
		Champagne Toast	
		A wedding cake from Jisoo Cakes	
		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, Sauteed 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		FRY BAR		\$20 per person	
Jumbo Shrimp, Oysters on the Half Shell, Scallop Ceviche, Cocktail Sauce, Mignonette				French Fries, Tator Tots: Truffle Mayo, Spicy Mayo, Ketchup, Cheese Sauce, Parmesan			
OYSTER BAR		\$40 per dozen		RAMEN BAR		\$35 per person	
Selection of Local Oysters, Oyster Crackers, Mignonette, Hot Sauce				Choice of Chicken or Tofu, Chicken Broth, White Miso Broth, Napa Cabbage, Carrots, Bok Choy, Enoki Mushrooms, Chili Oil			
CHAMPAGNE TOWER		\$1,200 each		PASTA BAR		\$35 per person	
Laurent Perrier poured by the Riggs team from our custom Riggs Ladder. Serves 75 guests				Potato Gnocchi, Cherry Tomato, Basil, Buffalo Mozzarella			
LAURENT PERRIER SALMANAZAR		\$3,000 each		Ditalini, Mushroom Ragu, Smoked Tomato Sauce			
9 Liters, displayed and poured from custom cradle				Penne Pasta, Rock Shrimp, Calabrian Chili, Baby Spinach			
ESPRESSO MARTINI BAR		\$30 per person		BAR EXTENSION		\$20 per person, per hour	
Vodka, Mr. Black Coffee, Espresso. On tap, up to five hours				Additional Hour of Bar			
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					

SILVER LYAN AFTER PARTY	10pm - 1am	POST WEDDING BRUNCH
CABINET ROOM		Hosted in the Atrium
Up to 30 guests, \$2,000 Food & Beverage		Up to 120 guests
Minimum Spend		Lowered Room Rental Fee of \$1,000
SILVER LYAN BUYOUT		\$70 per person
Up to 120 guests, \$8,000 Food & Beverage		Post Wedding Brunch Buffet
Minimum Spend		Mini Croissants and Seasonal Gluten Free Muffins
GROOMS ROOM IN DISHONESTY BAR		Seasonal Fruit and Berries
Two Hours, \$1,500 Food & Beverage minimum		Scrambled Eggs, Fine Herbs
FAMILY STYLE REHEARSAL DINNER		Choice of Tater Tots or Potatoes with Shallots, Thyme
Hosted at Lyle in Parlor + Gallery		Choose Two: Bacon, Turkey Bacon, Pork Sausage, Chicken Sausage, Vegan Sausage
Up to 26 guests		Bagels, Smoked Salmon, Plain & Herbed Cream Cheese, Capers, Onions
Waived Room Rental Fee		Orange Juice
\$75 per person		For Five Coffee & Decaffeinated Coffee
Sample Menu		Palais des Thes Selection of Teas
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		



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

Riggs Washington DC
900 F Street NW
Washington, DC 20004
sales@riggsdc.com
riggsdc.com

