

900 F ST NW

RIGGS

WASHINGTON D.C.



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Setting the Scene

At Riggs Washington DC we believe your wedding day should be exactly as you have always imagined. Whether it's a rehearsal dinner in Café Riggs or an intimate wedding reception on the rooftop, we will set the scene perfectly for your special day. Our wedding team is here to curate a flawless and memorable day complete with unparalleled service and bespoke menus that you and your guests will always remember.

CELEBRATE YOUR MOMENT WITH US

Our priority is turning your vision into the unique celebration of your dreams. For pre-wedding events such as bachelor & bachelorette parties, bridal showers, rehearsal dinners and engagement parties, our elegant and diverse spaces offer a customizable experience. For an intimate or lavish celebration, Rooftop at Riggs will set the scene for your special day – and once the knot is tied enjoy all the nation's capital has to offer for your honeymoon, anniversary, or vow renewal.

SERVICES

- Bespoke Catering
- Dedicated Wedding Specialist
- Preferred Rates on Accommodations
- Wedding Vendor Partnerships



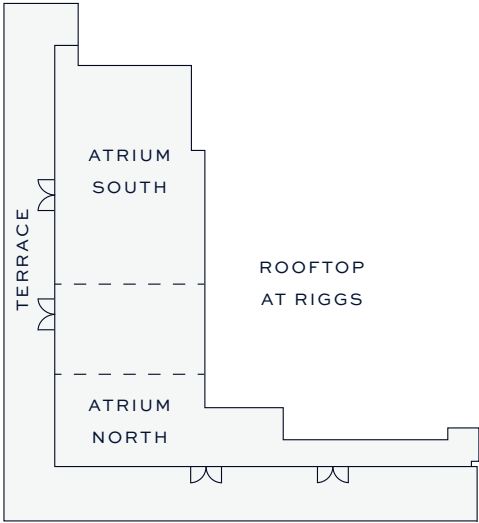
Rooftop at Riggs

ELEVATED ROMANCE

At the crown of the building sits 2,500 square feet of indoor space and features a 1,500 square foot terrace with breathtaking panoramic views of the city. Floor-to-ceiling glass windows enclose the rooftop with flexible sliding wall partitions. Wedding guests may take a private elevator to the roof and be greeted immediately in the welcome foyer that separates both sides of the rooftop allowing for a standing cocktail reception, and a seated banquet dinner in the space.

ROOFTOP CAPACITIES

ROOM NAME	SQ. FT.	SQ. M.	RECEPTION	SEATED
ATRIUM	2,480	230	200	120
ATRIUM SOUTH	1,345	125	100	80
ATRIUM NORTH	1,130	105	60	40



Spend The Night

A modern pied-à-terre, Riggs offers 181 guest rooms and suites. Each room offers something personal and unexpected, designed to evoke the thrill of opening a safety-deposit box — a playful nod to the building’s history as a bank. All rooms and suites offer views of the vibrant Penn Quarter and are outfitted with signature bath amenities from fragrance house D.S. & DURGA, bespoke wallpaper and headboards, artwork curated by design studio Voutsas, oak wood flooring and Italian Carrara marble bathrooms.

For the night of your wedding, enjoy special pricing on your wedding block.



GUESTROOM



RIGGS SUITE



GALLERY SUITE



IDA MCKINLEY SUITE

Suites

RIGGS

Once the boardroom of “the Bank of Presidents”, the spacious, entertainment Riggs Suite can hold small gatherings up to 25 guests and features original stonework and delicate architecture. The room includes a large table seated for 12, a wet bar and lounge seating. Two interconnecting king bedrooms allow up to four overnight guests.

FIRST LADIES

Inspired by four of the United States’ most eclectic First Ladies, these suites are a testament to the unique characteristics and personalities these unsung hosts brought to the White House and American public.

A palette of blues and whites nod to Caroline Harrison’s extensive porcelain collection, while, in another, a baby grand piano pays tribute to Louisa Adams’ love for music. These spaces offer a unique setting with one-of-a-kind furniture and opulent fixtures and artwork.

GALLERY

The ultra-spacious Gallery Suites are perfect for intimate moments that may require a little extra room. Featuring bespoke custom furnishings, these corner suites offer adjoining living and dining rooms as well as kitchenettes — with oversized windows that stream in an abundance of natural light and views of downtown D.C.



CAROLINE HARRISON SUITE



PRIVATE DINING ROOM



LOUISA ADAMS SUITE



RIGGS SUITE



ROOFTOP AT RIGGS



Memories Made Easy

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



FLORA \$250

- 5 Hour Open Bar
- Selection of 3 Passed Canapes
- 1 Display Station
- 3 Course Plated Dinner
- Wine Service at Dinner
- Buttercream Bakeshop Cake

MINERVA \$290

- 5 Hour Open Bar
- Selection of 5 Passed Canapes
- 1 Display Station
- 4 Course Plated Dinner
- Wine Service at Dinner
- Choice of 2 Signature Cocktails
- Buttercream Bakeshop Cake

JUNO \$320

- 5 Hour Open Bar
- Selection of 6 Passed Canapes
- 1 Display Station & 1 Hot Station
- 5 Course Plated Dinner
- Wine Service at Dinner
- Choice of 2 Signature Cocktails
- Buttercream Bakeshop Cake
- 1 Late Night Station

*Bartender fees included –\$250 per hour for chef attendant on additions. Packages are based on minimum of 50 people. Pricing reflective of individual event space rental.

COLD CANAPES

- Cured Cucumber, Caviar, Greek Yogurt
- Burrata Foam, Balsamic Tomato
- Chilled Crab Salad
- Shrimp Cocktail (Additional \$2 Per Person)
- Smoked Salmon on Cucumber with Lemon Crème Fraiche
- Soy and Garlic Grilled Mushroom Skewers
- Brie, Ginger, Apricot, Phyllo (Additional \$2 Per Person)

HOT CANAPES

- Chickpea Panisse, Whipped Feta, Espelette
- Caramelized Onion, Mushroom, Goat Cheese Tart
- Mini Crab Cake, House Remoulade
- Stuffed Dates, Lebna, Sea Salt
- Grilled Octopus, Romesco Sauce (Additional \$3 Per Person)
- Grilled Chicken Skewer with Honey Dijonaise
- Braised Short Rib Crostini with Fig and Gorgonzola Dolce
- Potato Skins, Caviar, Crème Fraîche (Additional \$3 Per Person)

*Chef Attendant Fee Required @ \$250 Each

RECEPTION DISPLAYS

- MARKET CRUDITE
 - Raw and Pickled Vegetables
 - Toasted Nuts and Sliced Cucumber
- ARTISANAL CHEESE DISPLAY
 - Selection of Soft & Aged Cheeses from Vaughan Cheese
 - Artisan Crackers & Whole Grain Toasts
 - Mustard, Jam, Honey, & Toasted Nuts

BUTCHER’S BLOCK
(Additional \$10 per person)

- Local Cured and Smoked Meats
- Seeded Crackers & Housemade Crostini
- Whole Grain Mustard, Honey, & Jam

RAW BAR STATION*
(Additional \$30 per person)

- Jumbo Shrimp, Oysters on the Half Shell, Mussels
- Escabeche, Jonah Crab Claws, Scallop Ceviche
- Cocktail Sauce, Mignonette

OYSTER BAR
(Additional \$20 per person)

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

ENHANCEMENT STATIONS

*Chef Attendant Fee Required @ \$250 Each

- PASTA*
(Additional \$30 per person)
Choice of One Pasta - Gemelli, Farfalle, Penne
Choice of Two Sauces - Tomato Sauce, Walnut Pesto, Alfredo
Choice of Two Proteins - Chicken, Italian Sausage, Shrimp with Assorted Vegetables

- PORCHETTA*
(Additional \$35 per person)
House-made Porchetta
Brioche Rolls

- PRIME RIB*
(Additional \$40 per person)
Roasted Prime Rib
Whole Grain Mustard & Horseradish
Horseradish Cream & Thyme Jus
Brioche Rolls

- POKÉ*
(Additional \$35 per person)
Warm Rice
Tuna Poké, Salmon Poké, & Shrimp Poké
Cucumber, Seaweed Salad, Avocado, Jalapeño, Pineapple, Sesame Seeds, Spicy Aioli

- BAO*
(Additional \$35 per person)
Veggie Bao Buns With Kewpie Mayo
Duck Bao Buns With Hoisin

- ROASTED LEG OF LAMB*
(Additional \$40 per person)
Salt & Herb Crusted Lamb Charred Onion & Mint Yogurt
Brioche Rolls

FIRST COURSE | SOUP OR SALAD

LEEK & POTATO

CHICKEN CONSOMMÉ

ROASTED SQUASH BISQUE

ROASTED BEET SALAD

Goat Cheese, Pistachio, Tarragon

KALE SALAD

Avocado, Cashew

“Caesar”, Crispy Chickpea

ARUGULA SALAD

Pickled Peppers, Shallots

Lemon Herb Vinaigrette, Toasted Sunflower Seeds

WARM FARRO SALAD

Seasonal Vegetables

Toasted Walnuts, Herbs, Banyuls Vinaigrette

BURRATA

Pickled Vegetable, Compote

Grilled Bread

FRISÉE SALAD

Citrus Supremes, Crispy Lardons

Citrus Brown Butter Vinaigrette

HAMACHI CRUDO

(ADDITIONAL \$35 PER PERSON)

Blood Orange, Pistachio

SECOND COURSE | INTERMEZZO

TOMATO AND RED PEPPER GAZPACHO

GRILLED WATERMELON

Lime, Balsamic

CUCUMBER AND MINT

Riesling Gelée

MAIN COURSE

BRAISED BEEF SHORT RIB

Whipped Potatoes and Roasted Carrots

ROASTED HALIBUT

Fennel, Tarragon, Grapefruit and Jasmine Rice

SEARED SALMON

Capers, Sweet Potato Purée, Haricot Vert

GRILLED HANGER STEAK

Au Poivre, Pommes Purée, Sautéed Spinach

BAVETTE STEAK AU POIVRE

Haricot Vert and Whipped Potatoes

CRISPY SKIN ROASTED CHICKEN

Brown Butter, Roasted Potatoes, Herbs

GRILLED MARINATED JAPANESE EGGPLANT

Baby Bok Choy and Jasmine Rice

MUSHROOM RAGU CAMPANELLE

ROASTED CAULIFLOWER

Onion Soubise & Olives

PARMIGIANO RISSOTTO

Pecorino Romano and Seasonal Vegetables

Duet Entrée (Additional \$20 Per Person)

BEEF TENDERLOIN AND PRAWNS

Pommes Purée

Bernaise

CRAB CAKES

Haricot Vert

Remoulade

COQ AU VIN

Whipped Potatoes

Baby Vegetables

DESSERT

SEASONAL FRUIT TART

Vanilla Cream

PALET D’OR

Chocolate Hazelnut

OPERA CAKE

Almond Sponge Cake, Ganache, Coffee Buttercream

RASPBERRY CHEESECAKE

Seasonal Fruit

5 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

Fords Gin

Bacardi Rum

Altos Plata Tequila

Dewars Scotch

Maker’s Mark Bourbon

*Includes Riggs Classic Cocktails

SIGNATURE COCKTAILS

Choose from our signature cocktails or your preferred beverage
(*ADDITIONAL \$10 PER PERSON/EACH*)

RIGGS SPRITZ

Vodka, Peach, Rosé, Bubbles

AGED OLD FASHIONED

Single Malt Scotch, Orange, Earl Grey

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso

CUSTOM CALL

(*Additional \$18 Per Person/Each*)

Design your own cocktail with our team based on
everything you love





Keep the Celebration Going

LATE NIGHT STATIONS

BISCUIT BAR

Spicy Cheddar Biscuits & Buttermilk Biscuits
Honey Butter, Edwards Serrano Ham, Popcorn Chicken
Jams & Whipped Butter

TRIO OF SLIDERS

Pulled Pork – Pickles, Cabbage Slaw, Brioche
Burger – Caramelized Onions, Pickles, Dijonaise
Vegetarian – Caramelized Onions, Avocado, Blue Cheese

FOCACCIA FLATBREADS

Tomato, Basil and Mozzarella
Caramelized Onion, Fig and Gorgonzola
Roasted Garlic, Goat Cheese and Mushroom

SWEET TOOTH *(ADDITIONAL \$10 PER PERSON)*

Brownie Mousse Bowl - Valrhona Chocolate Brownie
Bites, Chantilly Cream, & Berry Compote
Strawberry Shortcake Bowl - Vanilla Cake Bites,
Chantilly Cream, & Grand Marnier Strawberries

GRAND DESSERT DISPLAY

Mini Tarts - Lemon Meringue, Double Chocolate
Profiteroles - Chocolate, Vanilla
Raspberry Frangipane Bites
Oreo Cheesecake Bites

*Each station is \$20 per person.

WEDDING PLANNERS

LAURYN PRATTES EVENTS

Laurn Prattes & Leigh Heiserman
(703) 787-8279 | laurn@laurnprattes.com
www.laurnprattes.com

THE FRAMEWORK EVENTS

Sloane Haglund
(424) 362-9550 | sloane@theframeworkevents.com
<http://www.cheersdarlingevents.com>

B.MINGLED WEDDINGS & EVENTS, LLC

Alyssa Carl
(571) 354-0411 | events@bmingled.com
<http://www.magnoliabluebird.com>

FLORALS

AMARYLLIS

Christopher Vasquez
(240) 770-8600 | info@amaryllisdesigns.com
www.amaryllisdesigns.com

POPPY FLOWERS

Austen Brower
(202) 933-9876 | weddings@poppyflowers.com
<http://www.flowersat38.com>

WHITEWOOD FLOWERS

Ivanna
(202) 458-3980 | info@wwflowers.com
<http://www.lovebloomshere.com/>

EVENT STYLING

PARLOUR DESIGN HOUSE

Roxanne Paul
(240) 979-6312 | hello@parlourdesignhouse.com
www.parlourdesignhouse.com

BEE INSPIRED EVENTS

Maya Bosnjak
(202) 340-5075 | hello@beeinspiredevents.com
www.beeinspiredevents.com

SOCIAL SUPPLY DESIGN & DÉCOR

(240) 203-9208 | hello@socialsupplydesign.com
www.socialsupplydesign.com

PHOTOGRAPHY & VIDEOGRAPHY

MANNINGS PHOTOGRAPHY

Iris Mannings
(202) 630-2554 | hello@irismannings.com
www.irismannings.com

BRITTANY DUNBAR PHOTOGRAPHY

Brittany Dunbar
(443) 364-8014 | brittanydunbarphotography@gmail.com
www.brittanydunbarphotography.com

PAPERBOYS FILMS

Jordan Eberlien
(443) 695-1821 | jordan@paperboys.co
www.paperboys.co

LINEN & RENTALS

SELECT EVENT GROUP

(301) 604-2334 | info@selecteventgroup.com
<http://www.tablemannersdc.com/>

DC RENTAL

Andrew Ginsberg
(703) 671-7300 | aginsberg@dcrental.com
www.dcrental.com

SOMETHING VINTAGE

(202) 596-8445 | info@somethingvintagerentals.com
www.somethingvintagerentals.com

WEDDING CAKE

BUTTERCREAM BAKESHOP

Tiffany McIsaac
(Included in Wedding Packages)
(202) 735-0102 | tiffany@buttercreamdc.com
www.buttercreamdc.com

*Any enhancements will be applicable for additional fees

TRANSPORTATION

BLS LIMOUSINE SERVICES

(202) 857-0440 | info@blslimogroup.com
www.blslimogroup.com



Inquire Today

CONTACT OUR SALES TEAM TO
SCHEDULE A VENUE TOUR-

SALES@RIGGSDC.COM

www.riggsc.com/weddings

Stay social @riggshotel

SERVICE CHARGE & TAX

All food and beverage is subject to a 25% Service Charge and current DC Sales Tax.

WEDDING TIMINGS

Events on the Rooftop should conclude by midnight, with all guests and equipment vacated by 11:00pm on the outdoor terrace and 1:00 am in the full space. Due to liquor licensing, last call will be at 11:45 p.m. Any rental items should be collected that evening so as not to incur additional costs. Setup and start time changes should be communicated no later than 3 days before the wedding day, or may incur a fee of \$250.00.

FINAL GUARANTEES

Final guest counts and menus, including dietary restrictions and customizations are due 1 week before the wedding date. Any later additions should be requested no later than 3 business days before the wedding date.

SECURING A DATE

To secure a date, a signed contract and non-refundable deposit is required. The initial deposit is equal to 25% of the estimated value of your event. You may request a soft hold on the space if available for a limited amount of time. Please contact your Event Manager for specifics.

PROVIDED BY VENUE

Riggs Washington DC will provide our house china, glassware, flatware, standard ivory linen, tables, and banquet chairs. The Hotel will also provide all waitstaff and bartenders, in the package pricing. Additional costs are required for a coat check, Chef attendants, welcome greeter, dancefloor, riser, and audio visual capabilities. Your Event Manager can inform you of specific pricing.

SCHEDULED CHANGES

The Hotel will do its best to accommodate any changes in start time from the signed Banquet Event Orders. The couple should communicate any such delays as soon as possible to their Event Manager. Should the event start later than anticipated, the Hotel cannot extend the end time past the originally contracted time.

HOTEL CATERING

All food and beverage must be provided by Riggs Washington DC. Menu selections and customized proposals are available through your Events Manager. We are happy to customize a menu based on your preferences. Riggs Washington DC is always pleased to provide a vegetarian/vegan option. Current package menus are valid until December 2023.

TASTINGS

Upon signature of a contract and initial deposit we offer the opportunity to experience our menu 3-4 months prior to the wedding. All tastings are coordinated with the Events Manager and are for two people.

FOOD AND BEVERAGE MINIMUM

The food and beverage minimum is the least amount of money that is required to spend on a combination of food and beverage, excluding service charge and sales tax. Additional spend could come from upgraded food or beverage options that are not included in your package.

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 more than welcome to bring their favorite DJ, small band/entertainment, florist, and decoration specialist. We request all outside vendors sign a standard form before setting up in the hotel and their information be provided to your Events Manager at least 1 month before the wedding date. Riggs Washington DC is not responsible for the correspondence with outside vendors other than setup and teardown times at the venue.

WEDDING PLANNER

We recommend a wedding planner/ day-of point of contact. A banquet manager and events manager will be onsite during your wedding day to assist with the food service and Hotel needs.

OUTDOOR POLICY

Our rooftop terrace is included in the rental of the space and can be used weather permitting. We do not allow smoking on the terrace or tenting of the space. In accordance with our permits, this area will close at 11:00 pm

GUEST ROOMS

If you wish to reserve guestrooms for your family and guests, please notify your Events Manager who can provide you with availability and rates. A special rate can be extended for weddings that require 10 rooms or more on peak night.

BRIDAL PARTY

We recommend guestroom reservations be made for a minimum two-night length of stay with a check-in date of the night before the wedding and checkout the day after the wedding. This will eliminate the stress on the day of the wedding of having to check-in and out of guestrooms.

PARKING

Event valet parking is available at \$25.00 per vehicle, plus tax. If you would like to host parking for your guests, please advise your Events Manager. Overnight hotel parking is at \$64.00 per automobile, plus tax. Hotel does not have shuttle services available.

DELIVERIES

Arrangements for delivery of packages should be made through the Events Manager.