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 vowel renewal.

SERVICES

Enjoy a Complimentary Suite
Your Wedding Night

Bespoke Catering

Dedicated Wedding Specialist

Preferred Rates on Accommodations

Wedding Vendor Partnerships

Rooftop at Riggs

ELEVATED ROMANCE

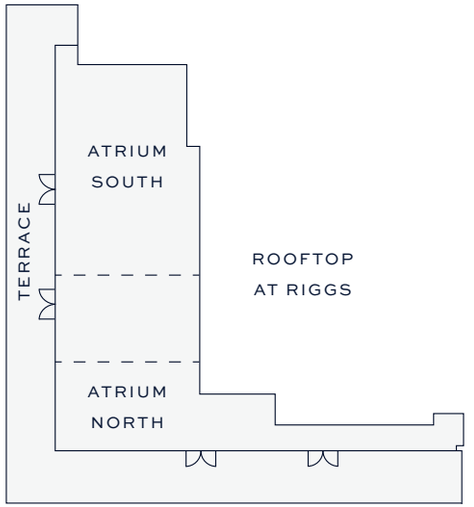
At the crown of the building sits 2,500 square feet of indoor space and features a 1,500 square feet terrace with breathtaking panoramic views of the city. Floor-to-ceiling glass windows enclose the rooftop with flexible sliding wall partitions. Wedding guests may take a private elevator to the roof 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	80	60
ATRIUM NORTH	1,130	105	50	30

ATRIUM SOUTH

TERRACE



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 Voutsa, oak wood flooring and Italian Carrara marble bathrooms.

For the night of your wedding, enjoy a complimentary suite and preferred 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

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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 $225

5 Hour Open Bar
Selection of 4 Passed Canapes
1 Display Station
3 Course Plated Dinner
Wine Service at Dinner
Buttercream Bakeshop Cake

MINERVA $275

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

JUNO $300

5 Hour Open Bar
Selection of 6 Passed Canapes
1 Display Station & 1 Hot Station
5 Course Plated Dinner
Wine Service at Dinner
Buttercream Bakeshop Cake

*Bartender fees included –$100 per hour for chef attendant on additions. Packages are based on minimum of 50 people.

Package Inclusions

COLD CANAPES

Cured Cucumber, Caviar, Greek Yogurt

Duck Rilette Crostini, Frisee, Brown Butter

Chilled Crab Salad

Beef Carpaccio Crostini, Egg Yolk, Dijon, Pickled Onion

Shrimp Cocktail

Smoked Salmon on Cucumber with Lemon Crème Fraiche

Soy and Garlic Grilled Mushroom Skewers

Bruschetta on Crostini

HOT CANAPES

Aged Cheddar Gougieres

Caramelized Onion, Mushroom, Goat Cheese Tart

Mini Crab Cake, House Remoulade

Roasted Beet Vol au Vont, Creamed Parsley

Veggie Burger Slider

Grilled Octopus, Romesco Sauce

Grilled Chicken Skewer with Honey Dijonaise

Braised Short Rib Crostini with Fig and Gorgonzola Dolce

Chicken Fricasee Vol au Vent

**Chef Attendant Fee Required @ $250 Each*

RECEPTION DISPLAYS

MARKET VEGETABLES

Carrots, Turnips, Radishes, Broccoli, Haricot Verts, Red Peppers

White Bean and Black Garlic Dipping Sauce

Charred Eggplant Dipping Sauce

ARTISANAL CHEESE DISPLAY

Selection of Cheese from Vaughan Cheese

Artisan Crackers, Crostini, Mustard, Jam, Toasted Nuts

CHARCUTERIE STATION

(Additional $15 per person)

Edwards Surryano Ham, Soppressata, Mortadella, Cornichon

Selection of Vaughan Cheese

Artisan Crackers, Crostini

Whole Grain Mustard, Jam, Toasted Nuts

RAW BAR STATION*

(Additional $35 per person)

Jumbo Shrimp, Oysters on the Half Shell, Littleneck Clams, King Crab Claws, Scallop Ceviche

Cocktail Sauce, Mignonette

VIENNESE DISPLAY

Profiteroles with Chocolate Cremeaux

Mini Citrus Tart

Mini Fruit Tart

Mini Chocolate Tart

Palet D'or

Assorted Macarons

Opera Cake

RECEPTION STATIONS

PASTA STATION*

(*Choice of: One Pasta, Two Sauces, Two Proteins*)

Gemeli or Mini Shells

Tomato Sauce, Walnut Pesto, Alfredo

Chicken, Italian Sausage, Shrimp

Assorted Seasonal Vegetables

LEG OF VIRGINIA LAMB*

Salt and Herb Crusted Lamb

Charred Onion, Mint Yogurt, Parker House Rolls

PORCHETTA CARVING STATION*

Crispy Skin Pork Belly Stuffed with Italian Sausage, Garlic, Onion, and Kale

served with Broccoli Rabe and Parker House Rolls

TOMAHAWK STEAK*

(Additional $5 per person)

Tomahawk Steak

Sauce Au Poivre, Whole Grain Mustard, Bearnaise

Brioche Rolls

POLENTA STATION

Anson Mills Polenta

Add-Ons Including Shrimp, Bacon Lardons, Poached Egg

Scallion, Mushrooms, Seasonal Vegetables

White Cheddar, Goat Cheese

SMOKED SALMON

Smoked Salmon with Toasted Brioche

Whipped Crème Fraiche, Caper, Red Onions, Cornichon, Cucumber, Chive, and Bearnaise Sauce

ROASTED VEGETABLE SHAWARMA

Spiced Cauliflower, Carrots, Squash, and Chickpeas

served with Warm Pita, Tzatziki, Shredded Cabbage,

Red Onion, Cucumber, Tomato, Feta, Harissa

Plated Dinner

FIRST COURSE | SOUP OR SALAD

FRENCH ONION SOUP
Gruyere Crouton

ROASTED SQUASH BISQUE

ROASTED BEET SALAD
Goat Cheese, Pistachio, Tarragon

SHAVED CABBAGE SALAD
Smoked Apple and Banyuls Vinaigrette, Tea-Soaked Raisins, Candied Cashews

ARUGULA SALAD
Pickled Peppers, Shallots
Lemon Herb Vinaigrette, Toasted Sunflower Seeds

WARM FARRO SALAD
Seasonal Vegetables
Toasted Walnuts, Herbs, Banyuls Vinaigrette

BURRATA
Seasonal Fruit Compote
Toasted Pistachio, Grilled Bread

FRISEE SALAD
Citrus Brown Butter Vinaigrette, Citrus Supremes, Crispy Lardons

SECOND COURSE | INTERMEZZO

TOMATO AND RED PEPPER GAZPACHO

GRILLED WATERMELON
Lime and Balsamic

CUCUMBER AND MINT
Riesling Gelee

MAIN COURSE

BRAISED BEEF SHORT RIB
Whipped Potatoes and Roasted Carrots

ROASTED HALIBUT
Fennel, Tarragon, Grapefruit and Jasmine Rice

ROASTED ARCTIC CHAR
Cous Cous, Lemon, Capers and Herbs

GRILLED PORK LOIN
Fig Mostarda with Roasted Cabbage and Polenta

BAVETTE STEAK AU POIVRE
Haricot Vert and Whipped Potatoes

CRISPY SKIN ROASTED CHICKEN
Brown Butter, Lemon, Herbs with Jasmine Rice Pilaf

GRILLED MARINATED JAPANESE EGGPLANT
Baby Bok Choy and Jasmine Rice

MUSHROOM RAGU CAMPANELLE

CHICKEN PAILLARD
Green Olives, Artichokes, and Jasmine Rice Pilaf

Duet Entrée (*$15 supplemental charge*)

BEEF TENDERLOIN AND PRAWNS
Roasted Brussels Sprouts, Polenta and Bernaise

BAVETTE STEAK AND CRISPY SKIN CHICKEN BREAST
Glazed Carrots, Whipped Potatoes
Lemon Herb Sauce

ROASTED PORK TENDERLOIN AND CRAB CAKE
Haricot Vert, Roasted Potatoes and Remoulade

BRAISED SHORT RIB AND ROASTED ARCTIC CHAR
with Glazed Carrots, Whipped Potatoes

DESSERT

APPLE TART TATIN
Vanilla Ice Cream

ALMOND PAIN PERDUE
Caramelized Banana and Banana Ice Cream

CHOCOLATE HAZELNUT PALET D'OR

BABA AU RHUM
Chantilly Cream and Seasonal Fruits

CHOCOLATE TART
Coffee Mousse

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

Tanqueray Gin

Bacardi Rum

Altos Plata Tequila

Dewars Scotch

Buffalo Trace Bourbon

SIGNATURE COCKTAILS

(*choose from our signature cocktails or your preferred beverage*)

RIGGS SPRITZ

Vodka, Peach, Rosé, Bubbles

MONUMENT

Gin, Elderflower, Cremant

LONDON CALLING

Gin, Fino Sherry, Lemon, Orange Bitters

FRENCH 75

Gin, Lemon, Bubbles

TOREADOR

Tequila, Apricot, Lime

EAST 8 HOLD UP

Vodka, Aperol, Passionfruit, Lime, Pineapple

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso

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Keep the Celebration Going

LATE NIGHT STATIONS

BISCUIT BAR

Red Eye Gravy, Edwards Serrano Ham, Buffalo Chicken

Jams and Whipped Butter

TRIO OF SLIDERS

Pulled Pork – Carolina Style Pulled Pork with House Made Bread and Butter Pickles and Cabbage Slaw on Brioche

Burger – Riggs Dry Aged Blend served with Caramelized Onions, House Made Bread and Butter Pickles, Dijonaise, and Appalachian Cheese on Brioche

Vegetarian – Caramelized Onions, Housemade Bread and Butter Pickles, Dijonaise, Avocado, Blue Cheese on Brioche

FOCACCIA FLATBREADS

Tomato, Basil and Mozzarella

Caramelized Onion, Fig and Gorgonzola

Roasted Garlic, Goat Cheese and Mushroom

*Each station is $15 per person.

Preferred Vendors

WEDDING PLANNERS

LAURYN PRATTES EVENTS
Lauryn Prattes & Leigh Heiserman
(703) 787-8279 | lauryn@laurynprattes.com
www.laurynprattes.com

CHEERS DARLING EVENTS
Kaitlin Przezdziecki
(202) 930-3115 | hello@cheersdarlingevents.com
www.cheersdarlingevents.com

MAGNOLIA BLUEBIRD
Danielle Couick
(703) 926-0766 | info@magnoliabluebird.com
www.magnoliabluebird.com

FLORALS

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

FLOWERS AT 38
Philippa Tarrant
(202) 413-8562 | philippa@flowersat38.com
www.flowersat38.com

LOVE BLOOMS
Emily Harmon Lin
(443) 799-8619 | emily@lovebloomshere.com
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

TABLE MANNERS DC
(301) 277-0582 | info@tablemannersdc.com
www.tablemannersdc.com

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

PARTY RENTAL LTD
Andrew Ginsberg
(844) 464-4776 | inquiries@partyrentalltd.com
www.partyrentalltd.com

WEDDING CAKE

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

TRANSPORTATION

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

Allow Us to Plan Your Wedding

CONTACT OUR WEDDING SPECIALIST
TO SCHEDULE A VENUE TOUR
+ 1 202 788 2789
SLOANE.C@LOREGROUP.COM

www.riggsdc.com/weddings

Stay social @riggshotel

SERVICE CHARGE & TAX

All food and beverage is subject to a 24% 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 2022.

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.