



R HOUSE

20 WEST LANE

RIDGEFIELD, CT, 06877



R House is a celebration of Italian sophistication and culinary artistry. Imagine the warmth of a Tuscan villa blended with the elegance of a warm, historic dining room. Here, prime cuts of steak are masterfully prepared alongside handmade pastas, seasonal vegetables, and rich, authentic sauces. The ambiance evokes old-world charm with contemporary flair. All complemented by a curated wine list featuring World's finest vintages. Every detail, from the flicker of candlelight to the aroma of truffle and rosemary, is designed to transport guests to an indulgent Italian escape where tradition meets luxury.



DESIGN

R House welcomes guests with a stylish, inviting atmosphere. The interior blends soothing shades of gray and sea foam blue-green with natural wood and stone accents, creating warmth and texture throughout the space. Lively floral arrangements add pops of color to the banquettes, beautifully connecting the dining room to the surrounding gardens. The design pays homage to Ridgefield's colonial roots while infusing the space with a fresh, contemporary elegance.



THE FOOD



Our culinary team at R House, specializes in crafting classic Italian flavors with the finest cuts of meat and fresh seasonal ingredients. From perfectly grill steaks to handcrafted pastas every dish is designed to delight the palate. Dedicated to excellence and hospitality our chefs ensure each dining experience is memorable flavorful and authentic.



DRINKS



The beverages at R house are thoughtfully curated, offering a sophisticated and ever-evolving selection. Like our kitchen, we focus on sourcing high-quality local ingredients to ensure every offering is memorable and delicious.





MAIN DINNING ROOM

R house accommodates up to 180-200 guests within its 6,000-square-foot space. The main level features a spacious open bar with a cozy fireplace, two inviting dining areas, and high-top seating. Upstairs, guests can enjoy a large dining room, an intimate bar, and an outdoor deck that seats 24, offering beautiful views of the lush gardens and access to a temperature-controlled wine room. Whether you're planning an intimate dinner for six or a wedding celebration for 200 guests, R House is fully equipped to host events of all sizes.

The main: Dining room

Capacity: 60 people seated





PRIVATE DINING ROOM

Capacity:
35 seated 45 standing

The lower-level private dining room offers a completely exclusive setting—your own space, tucked away from the main dining areas. Enclosed by elegant farmhouse doors, this room ensures privacy and comfort for any occasion. It features an 85-inch 4K high-definition screen, perfect for presentations, private screenings, or visual displays. The space is also equipped with independently zoned audio, allowing you to tailor the sound to your presentation or select your preferred music ambiance. With easy connectivity via Wi-Fi, AppleTV, or HDMI from a laptop, this room is perfectly suited for pharmaceutical dinners, corporate meetings, or any intimate event that requires both sophistication and state-of-the-art technology.





LAWN | GARDEN



One of the most picturesque areas of the property, our lawn and garden provide a stunning backdrop for any occasion. This versatile outdoor space can be tailored to your vision— perfect for everything from intimate, elegant dinners to grand wedding celebrations. The area also features a fully equipped and staffed outdoor bar, ensuring seamless service for your guests.

The Lawn Capacity: 120 Seated | 200 Standing

The Garden Capacity: 25 standing

Combined Capacity: 120 seated | 230 standing





The upper level of R House offers a warm and elegant setting, perfect for both private dining and special events. This space features a full dining room and a separate bar equipped with a 55-inch television and a dedicated audio zone, allowing for personalized playlists or live entertainment. Step outside onto the adjoining deck to take in beautiful views of the lawn and gardens—a charming spot for cocktails or conversation under the stars.

Dining Room Capacity: 70 seated | 90 standing
Bar Capacity: 16 seated | 25 standing
Combined Capacity: 86 seated | 115 standing

UPPER LEVEL DINING ROOM

THE BAR & HIGH TOP AREA

The bar room and high-top area offer a vibrant yet comfortable atmosphere, ideal for cocktail-style gatherings, networking events, or casual celebrations. Guests can mix and mingle around the bar while enjoying handcrafted cocktails and a curated selection of wines and small bites. The flexible layout allows the high-top tables to be easily rearranged or removed, creating an open space for socializing, or left in place and beautifully styled with a stunning spread of hors d'oeuvres and shareable plates. Whether you're hosting an intimate get-together or a lively reception, this space provides the perfect blend of energy and elegance.





UPSTAIRS DECK

The upstairs deck is a charming spot to relax and dine during warm-weather events, offering lovely views of the gardens below.

Capacity: 26 seated | 40 standing





Our three outdoor patios provide a stunning seasonal setting for afternoon or evening events. Surrounded by lush gardens and softly illuminated by strands of string lights, the patios offer a warm, inviting atmosphere that's perfect for any occasion. Each space can be customized to suit your event— whether you envision an elegant sit-down dinner, a relaxed buffet, or a lively cocktail reception with hors d'oeuvres.

Patio 1 & 2 Capacity: 20 seated | 40 standing
Patio 3 Capacity: 30 seated | 50 standing
Combined Capacity: 70 seated | 120 standing

THE OUTDOOR PATIO



HORS D'OEUVRES + RAW BAR PACKAGES

STATIONARY HORS D'OEUVRES

Assorted Domestic & Imported Cheese and
Charcuterie

Cypress hill Humboldt fog, jasper hill Willoughby,
Maytag blue cheese, mozzarella

Prosciutto di Parma, Baguette, crackers,
accoutrements

\$25.00++ per person

RAW BAR

Shrimp cocktail & oysters

(Ask us about adding your favorite seafood)

\$35.50++ per person





PASSED HORS D'OEUVRES

(choose one for \$6.00 per person)

Fresh Brie Cheese & Raspberry Jam

Bruschetta

Grape Tomatoes & Mozzarella with Basil Aioli

Endive Leaves Filled with Roquefort Cheese & Walnuts

Steak tartar

Tuna Tartare

Smoked Salmon Crostini

Avocado Toast

Mini Crab Cakes

Shrimp Tempura, Sweet Chili

Pigs in a Blanket & Mustard

Crispy Asparagus & Prosciutto Straws

Sesame Chicken



Our culinary team can assist in creating any hors d'oeuvres to cater to your needs! There are no limits to what we can create!

LUNCH PACKAGES



Option #1

Three course Luncheon (Salad, Choice of Entree: Truffle Risotto, Chicken Martini, Salmon.

Dessert & Coffee & Tea) All lunches include fresh hot bread & butter

All Beverages by Consumption

\$54.00 per person++



Option #3

2 Passed Hors D'oeuvres

Three Course Luncheon (Salad, Choice of Entrée: Branzino, NY Shell Steak, Chicken Milanese, Vegetarian Pasta. Dessert & Coffee or Tea)

All lunches include fresh hot bread & butter

Wines by the Glass, Mimosas, and Bloody Mary's Included for Two Hours

\$85.00 per person++



Option #2

2 Passed Hors D'oeuvres

Three Course Luncheon (Salad, Choice of Entrée: Chicken Martini, Salmon, NY Shell Steak.

Dessert & Coffee or Tea) All lunches include fresh hot bread & butter

All Beverages by Consumption

\$68.00 per person++





DINNER PACKAGES – BANQUET STYLE

OPTIONS #1

2 Passed Hors D'oeuvres
Three Course Meal (Salad, Choice of Entrée: Truffle Risotto, Chicken Martini, Salmon, NY Shell Steak. Dessert & Coffee or Tea)

Buffet Option
(2 Entrée, 1 Vegetable, 1 Starch, Dessert & Coffee or Tea)

All dinners include fresh hot bread & butter

All Beverages by Consumption
\$68.00 per person++ // Buffet \$68.00 per person++

OPTIONS #2

2 Passed Hors D'oeuvres
Three Course Meal
(Salad, Choice of Entrée: Branzino, Chicken Milanese, NY Shell Steak, Dessert & Coffee or Tea)

All dinners include fresh hot bread & butter

All Beverages by Consumption
\$85.00 per person ++

OPTIONS #3

2 Passed Hors D'oeuvres
Four Course Meal (Appetizer (Mozzarella & Tomato, Shrimp Cocktail or Meatballs , Salad, Choice of Entrée: Branzino, Grilled Pork Chop, Chicken Martini, NY Shell Steak.

Dessert & Coffee or Tea)

All dinners include fresh hot bread & butter
Base Open Bar Included for Two Hours // \$125 per person++



WEDDING PACKAGE

Three Course Meal
(Salad, Choice of Entree: Branzino,
Chicken Martini, NY Shell
Steak, Truffle Risotto, Dessert & Sodas,
Coffee & Tea)

Wedding also Includes:

- Four Passed Hors d'oeuvres
- Champagne Toast
- Four Hour base Open Bar, Beer & House Wine
- Tables + Chairs
- White Linen

If Needed (Tent additional Cost)
\$175.00 per person ++



OPEN BAR PACKAGES

BEER & WINE PACKAGE

(\$25.00 per person for 2 hours) (\$15.00 each additional hour)

BASE OPEN BAR PACKAGE

(\$35.00 per person for 2 hours) (\$19.50 each additional hour)

PREMIUM OPEN BAR

(\$45.00 per person for 2 hours) (\$25.00 each additional hour)

CHAMPAGNE/MIMOSA/BELLINI BAR

(\$15.00 per person) (\$50.00 per bottle of champagne) (+\$5.00 Bloody Mary's)

ESPRESSO MARTINI BAR

(\$20.00 per person for 1 hours) (\$15.00 each additional hour)

ADD ESPRESSO & CAPPUCINO

\$6.00 per person

There are no limits to what we can create!

Our beverage team can assist in creating specialty cocktails or any specific beverage program for your needs.



THANK YOU



475.275.6001



RHOUSERESTAURANT.COM



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