



Request for Information U.S. House of Representatives' Members' Dining Room

Disclaimer: Industry Best Practices and Vendor Recommendations

This Request for Information (RFI) issued by the U.S. House of Representatives (hereinafter referred to as “the House”) is solely for market research and information-gathering purposes. It does not constitute a solicitation for proposals, quotations, or offers of any kind. The intent of this notice is to obtain food service industry (hereinafter referred to as “industry”) insight, professional judgment, and information from qualified sources regarding potential operational concepts, service models, and approaches applicable to the dining facility located within the U.S. Capitol Building. Information received will assist the House in understanding available capabilities and options, informing future planning and decision-making.

Purpose

This RFI is to solicit information from industry regarding potential concepts, operational approaches, and capabilities to support and improve the operation of the House Members' Dining Room (MDR) and, potentially, the Capitol Market located within the U.S. Capitol Building. Respondents are encouraged to propose creative operational and business models that could enhance the facility's operations.

The Government is particularly interested in understanding:

- Innovative service and operational ideas for the unique congressional dining environment
- Service ideas that conform to a secure, high-profile, or protocol-driven setting
- Approaches that balance tradition, quality, agility, and fiscal responsibility
- Options for hybrid operational scenarios that support sustainment during traffic peaks and lulls
- Lessons learned from comparable secure, high-profile dining operations

Information received will be used for planning, budgeting, and market research purposes only.

Background

The MDR is comprised of a reception area and two separate dining areas with an attached kitchen and service facilities located along the eastern side of the House Connecting Corridor on the first floor of the U.S. Capitol Building. It plays a role distinct from the various other House food service operations spread across the five House Office Buildings (HOBs) and House side of the U.S. Capitol Building.

Located near the House Chamber, the MDR is intended to provide a dedicated fine dining and hospitality venue for Members of Congress, where they and their invited guests can enjoy quality and affordable cuisine, bipartisan engagement, constituent meetings, and formal and informal gatherings. It was designed to support the protocol, security, and scheduling needs of Members, while maintaining high standards of service, discretion, and professionalism consistent with the traditions of the House.

In addition to the MDR, there is the Capitol Market, a smaller, more casual food service facility located in the basement of the U.S. Capitol almost directly below the MDR. While its retail and dining spaces are separate from the MDR, its full-service kitchen and storage space are accessible to the MDR operator.

In August of 2025, the MDR and Capitol Market closed for a two-year period to undergo extensive kitchen renovations to upgrade kitchen infrastructure and replace aging appliances. The two-year renovation is expected to be completed by summer 2027 with dining services resuming in the fall of 2027.

Prior to closing, the MDR was not utilized to its full potential. This period of construction presents the House with an opportunity to unlock the MDR's, and potentially Capitol Market's, full potential.

The House believes there is room to enhance operations and aesthetics to create a distinctive guest experience that blends modern upgrades with the venue's historic character.

From an operational standpoint, there are times guests require expedited service and times when they can enjoy more casual and/or experimental dining experiences.¹ Additional dining and social gathering options as well as expanded patron access should be explored. With exception, the MDR operated daily from 8:30 AM to 2:30 PM while the House was in session and was reserved for current and former Members of Congress, Officers of the House, and their invited guests.

From an aesthetics and refurbishment standpoint, the MDR's dining spaces are overdue for a refresh and, possibly, enhancement that expands and improves patron experience.

It is the hope of the House that responses to this RFI will present popular and sustainable dining solutions that preserve the historical character and mission of the MDR while adapting to modern operational realities. This includes, but is not limited to, considerations related to staffing models, service delivery, culinary operations, cost controls, technology enablement, refurbishments, and hybrid or alternative service approaches.

Facility Overview and Space Characteristics

For the purpose of this RFI, the MDR consists of seven spaces, including an entrance, dining rooms, and kitchen facilities. Separate from the MDR, but with connected kitchen and storage facilities, is the Capitol Market. Attachment 1 provides a basic floor plan along with the square footage for each location.

MDR

Entrance Spaces:

- H118: Reception Room (MDR Entrance) approx. 340 sq ft

¹When the House is in session (i.e., days Members of the House meet in person to conduct official business) Members require expedited service to participate in time-sensitive voting blocks in the House Chamber. When the House is not in session, especially for longer periods of time (e.g., the August District Work Period), there is a more casual, less-rushed atmosphere.

- H118A: Check Room 75 sq ft

Dining Spaces:

- H117: Ernest S. Petinaud Room (largest MDR dining space) 1650 sq ft
- H120 Dining Room A: Charles E. Bennett Room (smaller MDR dining space) 870 sq ft
- H120 Dining Room C: "California Room" (smallest dining space off H120A) 310 sq ft

Kitchen Facilities:

- H119/H119A: Kitchen w/ direct access to H117 and H120 seating areas and basement kitchen facilities 785 sq ft
There are additional kitchen facilities and storage spaces behind the Capitol Market in the basement level below the MDR, with dumbwaiter and compact elevator access to the first-floor facilities, that an operator will likely have access to/control over.

Capitol Market

- HB 9: Service and retail 890 sq ft
- HB 9: Seating Area 800 sq ft
- HB 21-24: Kitchen 5,360 sq ft

Kitchen Equipment and General Capabilities

At the conclusion of the two-year kitchen renovation, the MDR's and Capitol Market's kitchens will include new, state-of-the art equipment with a multitude of food service capabilities, including commercial equipment that can boil, fry, sauté, braise, roast, pressure cook, and slow/low-temp cook, with smart controls for automatic precision.

Additionally, undercounter refrigerators and freezers will be distributed throughout the kitchens to maximize operational efficiency, improve speed of service, reduce staff movement, and support flexible, high-throughput workflows. Attachment 1 provides a list of new kitchen equipment and facility components that will be incorporated in the new kitchen – subject to change.

Dining Facility Historic Designations and Renovation Limitations

With the MDR offline for the kitchen construction period, the House has the opportunity to evaluate and explore options to renovate and refresh its dining spaces prior to reopening. However, modifications must be made within the confines of historic designations as prescribed by the Architect of the Capitol (AOC).

The MDR's dining spaces were constructed during two time periods and fall within two historic building classifications (Restoration and Rehabilitation).

The entrance, check, Bennett, and "California" rooms (H118, H118A, H120A, H120C) were built circa 1857 and have the most restrictive classification (Restoration Zone). The Petinaud Room was built circa 1962 and has a less restrictive classification (Rehabilitation Zone 1).

Restoration Zone space limitations:

1. Architectural features in a restoration zone should be preserved. If any work is done in these spaces, as part of this repair or alteration project, the significant architectural features are to be restored to their original appearance. Significant architectural features include but are not limited to all original floor and wall surfaces, fireplaces, mantles, mirrors, original ceiling surfaces, and chandeliers/sconces within the space.
2. The overall volume of the space and architectural features should be maintained and preserved. Changes or modifications to these spaces should be very carefully planned and designed so that any alteration (for example, installation of new or upgraded building systems such as ductwork, piping, conduit, etc.) will result in little or no visible impact, and little or no loss of historic fabric. Where repair or restoration of architectural features is required, that work should conform to current AOC technical standards. All work in these spaces will be coordinated with the AOC Historic Preservation Officer and other stakeholders as required.

Rehabilitation Zone I limitations:

1. Architectural features in this space should be preserved. If any work is done in this room as part of a repair or alteration project, the important architectural features are to be restored to their original appearance to the greatest extent possible. Important features include but are not limited to the center ceiling medallion, chandelier, George Washington fresco on north wall, and window enframements.
2. This space may be updated to meet modern functional/vendor needs, but every effort should be made to retain and preserve the important architectural features. New materials may be introduced, but this should be done in as sensitive a manner as possible to ensure retention of the architectural character of this space. Visual changes substantially impacting the aesthetic quality of the space should be avoided. All work in these spaces will be coordinated with the AOC Historic Preservation Officer and other stakeholders to ensure repair or restoration conforms to current AOC technical standards.

There are no restrictions on furniture unless there is an architectural impact.

As part of this RFI, the House is seeking proposed dining space enhancements and furnishings that respect the historical designations of these areas.

Requested Vendor Submission Format and Content:

Based on the above context, respondents are requested to provide thoughtful experience-based recommendations addressing the following:

- Best practices for operating and managing high-level dining and hospitality services within historic or protected facilities

- Innovative approaches to service delivery, efficiency, and Member experience that do not rely on extensive structural modifications
- Recommended investments or enhancements that balance preservation requirements with modern operational needs
- Industry standards related to staffing models, service levels, culinary operations, and hospitality management in comparable environments
- Lessons learned from similar historic, governmental, or institutional dining operations

Interested respondents may include operating and/or infrastructural enhancements that incorporate Capitol Market operations and locations below the MDR. Respondents shall submit a written response that clearly addresses the areas outlined below. Submissions should reflect the respondent's industry expertise, knowledge of best practices, and experience operating within historically significant or constrained facilities. Respondents are encouraged to provide recommendations and rationale, not simply restate current conditions.

1. Company Overview and Qualifications

Provide a brief overview of the company, including:

- Legal name, address, and primary point of contact
- Relevant experience in dining, hospitality, or food service operations
- Experience supporting governmental, institutional, or historic facilities, if applicable
- Organizational structure and management approach

2. Relevant Industry Experience

Describe prior experience that demonstrates the ability to operate or support high-level dining services in environments with similar characteristics to the MDR, such as:

- Historic or architecturally protected spaces
- Secure or protocol-driven facilities
- High-profile or executive-level dining environments

Include examples of comparable projects or operations and describe key outcomes or lessons learned.

3. Industry Best Practices and Standards

Identify applicable industry best practices and standards relevant to the operation of a House-focused dining facility. This may include, but is not limited to:

- Hospitality service standards and models
- Culinary operations and menu planning
- Staffing structures and workforce management
- Cost controls, sourcing, and sustainability practices
- Health, safety, and quality assurance standards

Explain how these practices are typically applied and adapted within historic or constrained facilities.

4. Assessment of the MDR Environment

Based on the information provided and general knowledge of similar facilities, provide a high-level assessment of the MDR environment, including:

- Operational challenges associated with historic spaces
- Limitations related to renovation, refurbishment, or permanent modification
- Opportunities to enhance service, efficiency, and customer experience within existing constraints

5. Recommendations and Proposed Approaches

Provide specific, actionable recommendations for the future operation or enhancement of the MDR that may incorporate the Capitol Market. Recommendations should:

- Be feasible within a historic House facility
- Account for traffic peaks and lulls²
- Minimize or avoid structural alterations
- Balance tradition, quality, and operational efficiency
- Align with current industry standards and best practices

Respondents should clearly explain the reasoning behind each recommendation and how it would be implemented.

Respondents are encouraged to clearly explain the rationale behind their recommendations and how such approaches have been successfully implemented in comparable settings. The Government is particularly interested in practical, sustainable solutions that preserve the mission and tradition of the MDR while aligning with contemporary industry practices.

Respondents should assume that any recommended solutions must respect the historical character, operational sensitivity, and regulatory constraints associated with House facilities. Solutions should emphasize operational innovation and service enhancements that do not rely on extensive structural modifications.

6. Operational Models and Scenarios

Describe potential operational approaches, including:

- Onsite operational support
- Remote or centralized support functions
- Hybrid models combining onsite and remote food preparation capabilities

Discuss the advantages, limitations, and suitability of each approach for the MDR environment.

7. Dining Space Renovation and Refurbishment Considerations

Respondents are encouraged to approach this section from an aspirational perspective. Specifically, the House is interested in understanding what respondents would recommend if they were afforded broad flexibility to modernize, enhance, or reimagine the MDR to best

² While the House is in session^{Error! Bookmark not defined.} (i.e., days Members of the House meet to conduct official business in D.C.) there are times Members will require expedited service to participate in official House proceedings. When the House is not in session, especially for longer periods of time (e.g., the August District Work Period), there is a more casual atmosphere that could lend itself to more casual and/or experimental dining options. Additional dining and social service options could be explored while the House is in and out of session.

support Member needs, service quality, and long-term operational sustainability. The House is open to considering aesthetic enhancements, updated furnishings, and operational flow improvements within the dining spaces.

At the same time, respondents should recognize that the MDR is located within historically significant House facilities. Certain architectural features, finishes, furnishings, artwork, and layouts may be subject to preservation requirements, security considerations, or other limitations that could restrict the scope of physical modifications. Respondents should therefore identify:

- Recommended renovation or refurbishment concepts within the abovementioned constraints
- Alternative approaches or adaptations that would be feasible within a historically sensitive environment

The House is particularly interested in understanding how industry experts would balance preservation of historic character with contemporary expectations related to functionality, hospitality standards, accessibility, durability, and operational efficiency.

8. Access and Operating Hours Considerations

Respondents are invited to provide industry insight and professional recommendations regarding the potential expansion of operating hours and access to include out-of-session operations and additional user groups, such as Congressional staff holding valid House identification credentials or other individuals, while preserving the Member-focused nature of the space.

When providing input, respondents should consider and address, as appropriate:

- Understood operational, staffing, and service model implications associated with expanded access
- Impacts on service quality, Member experience, privacy, and protocol
- Scheduling, capacity management, and demand fluctuations
- Lessons learned from comparable governmental, institutional, or historic dining environments with tiered or mixed-access models

The House is particularly interested in understanding how expanded access, if pursued, could be structured in a manner that preserves Member priority access while the House is in session.

Responses to this section should be exploratory in nature and reflect professional judgment and real-world experience. Input will be used to inform future planning and policy considerations and does not represent a commitment to implement any changes to current access policies.

9: Additional Insights

Respondents may include any additional observations, risks, or considerations the Government should be aware of when planning future MDR operations, including:

- Workforce availability and retention considerations
- Supply chain or sourcing challenges
- Long-term sustainability or resilience considerations

Overall Submission Expectations

Submissions should be concise, clearly organized, and written in plain language. Conceptual renderings are welcome. Responses should demonstrate independent analysis, professional judgment, and familiarity with industry norms. The Government is particularly interested in submissions that provide thoughtful recommendations supported by real-world experience.

Questions regarding this RFI must be submitted via email to Ryan.Moran@mail.house.gov and Paige.Sullivan@mail.house.gov no later than 2:00PM EST on Thursday, February 26, 2026. Answers to these questions will be posted in the form of an amendment.

The House invites interested vendors to join a Member's Dining Room Webinar on Thursday, February 5, 2026, at 10:00AM EST to hear more about the MDR and next steps. [Sign Up Here - https://forms.office.com/g/HnNQ0X92t2](https://forms.office.com/g/HnNQ0X92t2)

Vendors are also invited to visit the Member's Dining Room during a scheduled site walk (see dates and times below), in order to adequately respond to this RFI.

[Sign Up Here - https://forms.office.com/g/EuvUmRydM5](https://forms.office.com/g/EuvUmRydM5)

- **Wednesday, February 18, 2026, 10:00AM-12:00PM EST**
- **Wednesday, February 18, 2026, 1:00PM-3:00PM EST**
- **Thursday, February 19, 2026, 10:00AM-12:00PM EST**
- **Thursday, February 19, 2026, 1:00PM-3:00PM EST**

If interested, please submit a capability statement demonstrating your capacity to complete the requirement outlined above to Ryan.Moran@mail.house.gov and Paige.Sullivan@mail.house.gov no later than (NLT) Monday, March 23, 2026, at 2 PM EST.

Additional Disclaimer and Important Notes

This RFI does not obligate the Government to award a contract or otherwise pay for the information provided in the response. The Government reserves the right to use information provided by respondents for any purpose deemed necessary and legally appropriate. Any organization responding to this notice should ensure that its response is complete and sufficiently detailed to allow the Government to determine the organization's qualifications to perform the work. Respondents are advised that the Government is under no obligation to acknowledge receipt of the information received or provide feedback to respondents with respect to any information submitted. However, responses to this notice will not be considered adequate responses to a solicitation. **Please note that the United States House of Representatives is not subject to Federal Acquisitions Regulations (FAR) or any of its supplements.**

Confidentiality

No proprietary, classified, confidential, or sensitive information should be included in your response. The Government reserves the right to use any non-proprietary technical information in any resultant solicitation(s). The House will not reimburse any vendor for any part for their submission.