

OAM26017S Request for Information (RFI) Members' Dining Room

#	Question from Vendor	Response
1	Does this RFI include flatware?	<p>Although this RFI does not specifically address flatware, respondents may submit capability statements that support the operational goals of the Members' Dining Room and Capitol Market as outlined in the RFI.</p> <p>Please provide all relevant information demonstrating your strengths, experience in comparable high profile or historic environments, and ability to meet the House's standards for quality and service.</p>
2	What is the capacity of the dining rooms?	Capacity varies depending on seating configuration in each room. Historically, event capacity has ranged from approximately 20 guests in the California Room to just over 100 guests in the larger dining spaces.
3	Please share historical data - sales, volume, check averages, traffic flow/trends?	<p>See Attachment 3 for 2016 to 2025 sales data.</p> <p>Traffic patterns have fluctuated significantly over the past decade due to factors such as changes in access policies for Members, staff, and guests; COVID-19 impacts; in-session and out-of-session periods; varying operating hours; and the kitchen closure for construction in August 2025.</p> <p>Historically, the MDR most often operated during in-session periods, was limited to Members and their guests, and focused primarily on <u>lunch service</u>.</p>
4	Do Members pay for their meals? If so, is the expectation that the cost is below market?	Yes, Members are expected to pay market prices.
5	Is there already a reservation system in place? What was used in the past?	There is currently no reservation system in place. Prior to the closure for renovations, OpenTable was utilized to manage reservations and guest bookings. Future reservation platform considerations may be evaluated as part of the broader operational planning for reopening.
6	Will the awarded vendor have exclusive catering rights in the MDR?	Exclusivity has not been determined at this time. The House has not yet decided whether a selected caterer would be granted exclusive operating rights at these locations. Any determination regarding exclusivity will be addressed as part of the overall acquisition strategy and future procurement planning.
7	How much space would be allocated to MDR vs. Capitol Market?	Although the MDR kitchen has been designed to maximize onsite cooking capabilities, it is anticipated that certain appliances and work spaces may need to be shared. If the MDR and Capitol Market operations were separated, final space allocation and access determinations would be established at the time of award. Please refer to Attachment 1 for the current layout and allocation.
8	What is the current/previous cost model?	The previous cost model was commission based. A cost model for future solicitations has not yet been determined and will be evaluated as part of the overall acquisition strategy and procurement planning process.
9	Do all orders go through a central ordering process, i.e. the House orders food and it is then distributed to vendors?	No. Each contractor is responsible for independently procuring food, beverages, and related supplies, and for coordinating deliveries directly with approved vendors to designated delivery locations within the Capitol complex. Contractors must ensure that all deliveries comply with applicable security protocols, access procedures, and facility requirements associated with operating in a secure, high-profile government environment. Coordination with House stakeholders and adherence to established delivery windows and logistics procedures will be required to support efficient and uninterrupted operations.

10	Will finishes be changed in the kitchen construction - light fixtures, etc?	Yes. As part of the kitchen renovation project, finishes and fixtures, including lighting and related elements, will be updated as necessary to support the installation of new equipment, improve functionality, and meet current operational standards. Any modifications will align with project requirements and applicable facility guidelines.
11	Can you explain what average sales are for the MDR? Or traffic patterns?	<p>Please refer to Attachment 3 for sales data covering 2016 through 2025.</p> <p>Over the past decade, traffic patterns have fluctuated significantly due to factors such as changes in access policies for Members, staff, and guests; the impacts of COVID-19; in-session and out-of-session periods; varying operating hours; and the kitchen closure for construction beginning in August 2025.</p> <p>Historically, the MDR most commonly operated during in-session periods, limited access to Members and their guests, and focused primarily on lunch service.</p>
12	Will the service area be accessible to the seating area after construction is complete in the Capitol Market?	Yes. Upon completion of construction, the existing wall will be removed, allowing the service area to be directly accessible from the seating area within the Capitol Market.
13	Will the hoods and duct work be replaced in the Capitol Market construction?	Yes. As part of the Capitol Market construction project, all kitchen hoods and associated ductwork will be replaced to support the upgraded kitchen infrastructure and new equipment installation.
14	Are we allowed to propose aesthetic changes to the MDR Dining Rooms?	Yes. Vendors may propose aesthetic enhancements to the dining rooms, including updates to paint colors, flooring, furnishings, and related design elements. However, all proposed changes must comply with the requirements outlined in the RFI under "Dining Facility Historic Designations and Renovation Limitations," and must respect applicable preservation and coordination guidelines.
15	What did prep vs. cooking look like in the upstairs kitchen vs. the basement kitchen?	Historically, the upstairs kitchen was supported by the larger basement kitchen, with both operating under a single vendor and shared staffing model. The basement kitchen primarily handled bulk preparation, storage, and foundational prep work, while the upstairs kitchen focused on finishing, plating, and direct service to the dining areas.
16		Yes. The ceiling elevations in the kitchens are expected to remain substantially the same. Any adjustments required to accommodate new systems or equipment will be minimal and consistent with the overall renovation scope and facility constraints.
17	Are there voltage limitations in the kitchens?	Specific voltage details are not available at this time. Both kitchens are undergoing full renovation with new equipment, and any incoming vendor will be expected to operate within the available electrical capacity. Proposed equipment changes or layout modifications must be reviewed and approved by the CAO, who will coordinate with the AOC to assess feasibility and compliance with facility requirements.
18	What will be the new finishes for the floors/walls in the kitchens?	The new floor and wall finishes in the kitchens will consist of durable, non-porous, and easy-to-clean materials, such as ceramic or similar commercial-grade surfaces. All finishes will be selected to ensure compliance with applicable food safety, health, and sanitation standards.

19	<p>Our company specializes in dining and hospitality environments, including furnishings, textiles, interior detailing, and front-of-house experience within private clubs and high-level dining spaces. We often work alongside food service operators and facilities teams to support the dining environment and overall Member experience. Should respondents anticipate that future solicitations may include specialized vendors focused on dining space design, furnishings, and related refurbishment scope, or is the House primarily exploring integrated full-service operational models?</p>	<p>At this stage, the House is exploring a range of potential approaches and remains open to industry input. This RFI is intended to gather insight from both full-service operators and specialized firms with expertise in areas such as dining space design, furnishings, and front-of-house experience enhancements.</p> <p>Respondents are encouraged to submit a capability statement outlining their relevant experience, core competencies, and how their services could support the operational vision and Member experience goals described in the RFI. Information received will help inform the overall acquisition strategy and structure of any future solicitation, which has not yet been finalized.</p>
20	<p>For firms whose expertise is concentrated in the dining environment and front-of-house experience rather than culinary operations, would you prefer capability statements that address all sections of the RFI at a high level, or responses primarily aligned with the respondent's core area of expertise?</p>	<p>Respondents are encouraged to address as many relevant sections of the RFI as practicable to demonstrate a comprehensive understanding of the MDR environment. However, firms with specialized expertise, such as dining space design or front-of-house experience, may focus their submissions primarily on their core competencies.</p> <p>Capability statements should clearly articulate the respondent's strengths, relevant experience, and how their services could support the overall operational vision and Member experience. High-level commentary on other sections is welcome where appropriate, but detailed responses are not required outside the firm's area of expertise.</p>
21	<p>Does the House currently maintain established standards or programs related to staff uniforms and service attire within the Member's Dining Room, or is this an area that may be evaluated as part of future planning? We have supported uniform and service apparel programs within comparable dining environments and would be glad to include relevant experience if helpful.</p>	<p>The House does not currently maintain a formalized uniform or service attire program specific to the Members' Dining Room. The selected vendor would be expected to propose uniform standards and service attire guidelines as part of its operational approach.</p> <p>Any proposed program should reflect the professional decorum, formality, and service standards appropriate to a historic, high-profile congressional dining environment, ensuring staff presentation aligns with the traditions and expectations of the House.</p>
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