



RYE STREET
TAVERN
PRIVATE EVENTS

225 E Cromwell Street, Baltimore, Maryland 21230
443.662.8000 | ryestreettavern.com

March 2025

TABLE OF CONTENTS

<i>Our Story</i>	3
<i>Breakfast</i>	5
<i>Weekend Brunch</i>	6
<i>Passed Hors d'oeuvres</i>	7
<i>Receptions</i>	8
<i>Reception Stations</i>	10
<i>Plated Lunch</i>	11
<i>Plated Dinner</i>	12
<i>Lunch & Dinner Buffet</i>	13
<i>Bar & Beverage</i>	14
<i>Event Spaces</i>	16
<i>Event Details</i>	17



OUR STORY

Clyde's Restaurant Group made a commitment to be the leading provider of warm, polished, bar-centric dining. Over the past 60 years, we've dedicated ourselves to fulfilling this promise, including actively cultivating lasting relationships with local farmers and fishermen. At our restaurants, every dish captures a story of integrity, flavor, and community, showcasing our commitment to crafting craveable seasonal menus that allow guests to savor the unique essence of each season while enjoying our renowned hospitality in a welcoming environment.

Our sincere belief is that great dining begins with fresh ingredients, friendly people, and an unforgettable atmosphere. Our Executive Chef and Event Team are here to help you create that experience.

At Rye Street Tavern, we blend the rich culinary traditions of the South with innovative and locally sourced ingredients. Under the expert guidance of Baltimore-native and Executive Chef John Navarria, who brings over two decades of culinary expertise, our menu offers a diverse selection that caters to every palate, including vegetarian and gluten-free options. From fresh seafood and house-made pastas to savory southern-inspired dishes, each meal is crafted to perfection. Whether you are here for a casual lunch, a business dinner, or a weekend brunch, Rye Street Tavern promises an exceptional dining experience.



To learn more about hosting a private event at Rye Street Tavern, please contact our team:

Marin Miller
Senior Events Manager

Michael Houck
Events Manager

(667) 223-0850 | mmiller@ryestreettavern.com





BREAKFAST

Monday–Friday from 8 am–11 am
Served with coffee, hot tea, soft drinks, or iced tea

PLATED BREAKFAST

FIRST COURSE (OPTIONAL) + \$5.50

Select one

- Yogurt Parfait
- Assortment of Fruit
- Coffee Cake

ENTRÉE COURSE

Select two for your guests to choose between on day of event

- Benedict \$26
 - » Traditional, Florentine (\$+5), or Chesapeake (+\$8), breakfast potatoes, hollandaise
- All American \$26
 - » 2 scrambled eggs, wheat toast, breakfast potatoes, choice between bacon, pork sausage, or turkey sausage
- Steak & Eggs \$36
 - » 8 oz NY strip steak, 2 scrambled eggs, breakfast potatoes, bordelaise
- French Toast \$26
 - » West Virginia maple syrup, fruit compote, choice between bacon, pork sausage, or turkey sausage
- Seasonal Frittata \$23
 - » breakfast potatoes, petite green salad

BUFFET OPTIONS

Continental.....\$27/per person

Fresh fruit, coffee cake & bagels with cream cheese, granola & yogurt

Classic American.....\$34/per person

Fresh fruit, scrambled eggs, breakfast potatoes, wheat toast, a choice between bacon, pork sausage or turkey sausage

American-Continental.....\$42/per person

Continental + Classic American



WEEKEND BRUNCH

For parties of 25 or more
 Available Saturday & Sunday until 4 pm
 Served with coffee, tea, soft drinks, or iced tea

BUFFET \$48 PER PERSON

- Fresh Fruit
- Brunch Potatoes
- Coffee Cake
- Bacon and Pork or Turkey Sausage

Select three:

- Scrambled Eggs
- Vegetable Frittata
- Smoked Salmon Platter
Bagels & cream cheese, capers, red onions, chopped egg, cream cheese
- Eggs Benedict
Traditional, Florentine, Chesapeake (+\$5.50)
- Breakfast Burrito
Scrambled eggs, bacon, potato, cheddar, ranchero sauce, sour cream, scallions
- French Toast
Seasonal Compote
- Pan-Seared Salmon
Lemon-caper butter
- Shrimp & Grits with Andouille sausage
- Crab Cakes (+\$14)
Tartar sauce, lemon

ELEVATE YOUR EXPERIENCE

- Yogurt Parfait\$5.50/per person
- Assorted Bagels and Cream Cheese \$6.00/per person
- Additional Bacon, Pork or Turkey Sausage..... \$6.00/per person
- Raw Oysters \$4.00/ea (minimum one dozen)
- Oysters Rockefeller \$5.00/ea (minimum one dozen)
- Shrimp Cocktail \$4.75/ea (minimum one dozen)

OMELET STATION

Omelet \$14 per person + \$150 per attendant
 (1 attendant per 35 guests)

- Mushrooms, tomatoes, cheese, bacon, ham, peppers, onions
- Add crab (\$8 per guest) or shrimp (\$4 per guest)



PASSED HORS D'OEUVRES

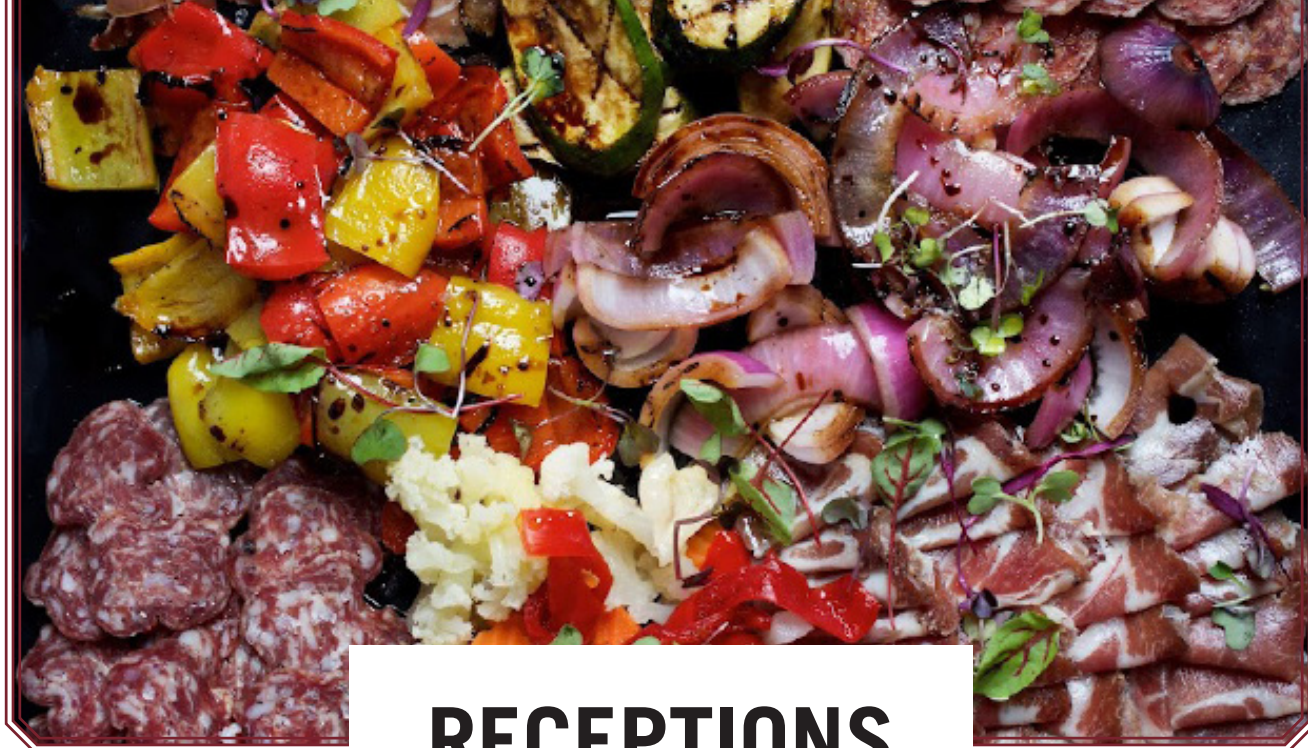
COCKTAIL HOUR
(must be accompanied by a full menu)
 Choose 4: \$24 per guest
 Choose 6: \$38 per guest

COCKTAIL RECEPTION
(2 Hour Service)
 Choose 4: \$45 per guest
 Choose 6: \$70 per guest

PASSED HORS D'OEUVRES

- Mini Crab Cakes
Herb aioli
- Scallop with Bacon ^{GF}
Dijon maple glaze
- Filet Steak Bites ^{GF}
Horseradish aioli
- Peperonata & Goat Cheese
Crostini
- Mini Meatballs
Marinara, Pecorino Romano
- Vegetable Spring Rolls
Sweet chili sauce
- Arancini
Marinara
- Crispy Chicken Bites
Honey Sriracha
- Grilled Ham and Cheese
Pimento cheese
- Coconut Shrimp
Sweet chili sauce
- Mac & Cheese Bites ^V
Hot pepper mayo
- Smoked Salmon & Cucumber ^{GF}
Whipped dill cream cheese
- Cheeseburger Sliders
American cheese, pickles, ketchup
- Hummus & Cucumber ^{GF} ^V
Smoked paprika
- Baby Lamb Chops ^{GF}
Rosemary Salt
(+\$3 per person)

^V Vegetarian ^{GF} Gluten Friendly



RECEPTIONS

DISPLAYED

One platter serves up to 25 guests

BOARDS AND PLATTERS

Farmhouse Cheese Board..... \$255 <i>Artisanal cheese, grapes, crackers, bread</i>	Hummus & Cucumber\$175 <i>Smoked paprika</i>
Charcuterie Board..... \$255 <i>Assorted cured meats, pickled vegetables, olives, bread, whole grain mustard</i>	Italian Meatballs\$185 <i>Beef, veal & pork</i>
Farmhouse Cheese & Charcuterie Board..... \$285 <i>Artisanal cheese, assorted cured meats, pickled vegetables, grapes, olives, whole grain mustard, crackers, bread</i>	Mini Crab Cake Platter\$260 <i>Tartar sauce, lemon</i>
Cheeseburger Sliders\$195	Crispy Chicken Bites\$185 <i>Buffalo or mumbo Choice of blue cheese or ranch (tossed or on the side)</i>
Crab Cake Sliders.....\$270	Chicken Wings\$195 <i>Buffalo or mumbo Choice of blue cheese or ranch (tossed or on the side)</i>
Vegetable Spring Rolls.....\$175 <i>Sweet chili sauce</i>	



RECEPTIONS

DISPLAYED

DIPS & SPREADS

Priced per 25 guests

HOT ITEMS

Crab & Artichoke Dip.....\$215
Baguette

Spinach & Artichoke Dip..... \$180
Baguette

COLD ITEM

Hummus & Crudités.....\$165
Pita bread, peppers, carrots, cucumber

RAW BAR

Priced per piece, minimum of one dozen

- Raw Oysters\$4.00 ea
- Oysters Rockefeller\$5.00 ea
- Shrimp Cocktail \$4.75 ea

PLATTERS AND MORE

Shucker Fee | \$150 per attendant
(1 attendant per 25 guests, not to exceed 2 attendants)

- Classic Seafood Platter \$150
24 oysters, 12 shrimp
- Signature Seafood Platter\$175
24 oysters, 12 shrimp, Jumbo Lump Crab Dijonnaise



RECEPTION STATIONS

Mediterranean \$27/per person

Grilled chicken breast, roasted vegetables, falafel, pita, hummus, whipped feta, tabouleh salad

Italian \$28/per person

Butcher Shop Rigatoni, vegetarian pasta, house salad, mozzarella salad, Tuscan bean salad, garlic bread

Southern \$30/per person

Shrimp & grits, BBQ pulled pork, braised collard greens, potato salad, coleslaw, potato rolls

Slider Station \$28/per person

*Choose two: crispy chicken, cheeseburger, falafel slider
Choice of: tater tots or potato chips, & potato salad or coleslaw*

CARVING STATIONS

\$150 fee per attendant per 50 guests

Beef Tenderloin Carving \$52/per person

Whipped potatoes, horseradish sauce, soft rolls

Roasted Turkey Breast Carving \$36/per person

Whipped potatoes, garlic butter green beans, cranberry aioli, soft rolls

DESSERTS

Priced per 25 guests

Cookies & Brownie Bites \$158

Cheesecake & Brownie Bites \$175

Assorted Petite Pastries

2 per guest \$215

3 per guest \$255

TWO-COURSE PLATED LUNCH

Please select one first course and two entrees.
Soft drinks, iced tea, coffee, and hot tea are included.
For groups larger than 50, individual entree selections must be provided 10 days in advance.
The host is responsible for providing place cards that indicate what each guest ordered.
Dessert may be added for an additional fee.

FIRST COURSE

Select one:

Caesar Salad | Mixed Greens Salad | Market Salad

SECOND COURSE

Select two:

Half Chicken...\$47 <i>whipped Yukon gold potatoes, asparagus, chicken jus</i>	Faroe Island Salmon...\$43 <i>Carolina gold rice, green beans, lemon-caper beurre blanc</i>
Filet Mignon...\$67 <i>8-oz beef tenderloin, whipped Yukon potatoes, broccolini, bordelaise sauce</i>	Market Catch...\$46 <i>Carolina gold rice, green beans, lemon-caper beurre blanc</i>
Butcher Shop Rigatoni...\$45	Jumbo Lump Crab Cake...\$46 <i>garlic-herb red bliss potatoes, green beans, tartar sauce, lemon</i>
Cauliflower Steak...\$35	
Vegetable Fettuccine...\$35	

DESSERT

Add for \$12

Chocolate Brownie Sundae <i>vanilla ice cream</i>	Bread Pudding <i>vanilla ice cream</i>
Flourless Chocolate Cake <i>(gluten-free, nut-free)</i>	Crème Brûlée
Cheesecake	Key Lime Pie <i>whipped cream</i>
	Sorbet or Ice Cream

Each entree is available in an ever-changing Chef's preparation featuring the freshest market ingredients.
Please speak with your event manager to learn more about the current offering.

THREE-COURSE PLATED DINNER

Please select one first course and two entrees or one duet entree, and one dessert.

Soft drinks, iced tea, coffee, and hot tea are included.

For groups larger than 50, individual entree selections must be provided 10 days in advance.

The host is responsible for providing place cards that indicate what each guest ordered.

STARTER COURSE—RAW BAR ENHANCEMENTS

Optional

Raw Oysters | 3 oysters...\$12

Jumbo Shrimp Cocktail | 3 shrimp...\$14

FIRST COURSE

Select one:

Caesar Salad | Mixed Greens Salad | Market Salad

SECOND COURSE

Select two main entrees or one duet:

Half Chicken...\$59
*whipped Yukon gold potatoes,
asparagus, chicken jus*

Faroe Island Salmon...\$56
*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Filet Mignon...\$77
*8-oz beef tenderloin, whipped Yukon
potatoes, broccolini, bordelaise sauce*

Market Catch...\$59
*Carolina gold rice, green beans,
lemon-caper beurre blanc*

Butcher Shop Rigatoni...\$53

Jumbo Lump Crab Cakes...\$75
*garlic-herb red bliss potatoes, green beans,
tartar sauce, lemon*

Cauliflower Steak...\$45

Vegetable Fettuccine...\$45

DUET

Jumbo Lump Crab Cake & Filet Mignon...\$84
*4oz filet & one crab cake, garlic-herb red bliss potatoes, green beans,
bordelaise, lemon beurre blanc*

DESSERT

Chocolate Brownie Sundae
vanilla ice cream

Bread Pudding
vanilla ice cream

Flourless Chocolate Cake
(gluten-free, nut-free)

Crème Brûlée

Cheesecake

Key Lime Pie
whipped cream

Sorbet or Ice Cream

Each entree is available in an ever-changing Chef's preparation featuring the freshest market ingredients.
Please speak with your event manager to learn more about the current offering.

LUNCH & DINNER BUFFET

For parties of 25 or more

Includes three courses, soft drinks, iced tea, coffee, and hot tea

Lunch: includes one salad, two entrees (or one entree & one pasta), two sides, and assortment of petite pastries...\$50

Dinner: includes two salads, two entrees & one pasta, two sides, and assortment of petite pastries...\$72

FIRST COURSE

Caesar Salad

Mixed Greens Salad

Market Salad

ENTRÉE

Market Catch

Seasonal Fish with Chef's preparation

Chicken

*Crispy Roasted Chicken,
Chicken Marsala, Chicken Piccata*

Tavern Steak +\$10

Bordelaise or Béarnaise

Faroe Island Salmon

Lemon-Caper Beurre Blanc or Chimichurri

Petite Filet Medallions +\$14

Bordelaise or Béarnaise

Jumbo Lump Crab Cakes +\$16

Tartar sauce, lemon

PASTAS

Penne alla Norma 🍴

Rigatoni with Butter-Roasted Tomato Sauce 🍴

Chicken Fusilli

Cremini mushrooms, spinach, Marsala cream

Shrimp Orecchiette

*Cherry tomatoes, basil, garlic, chili flakes,
white wine-lemon butter*

Butcher Shop Rigatoni

Short rib ragu, Pecorino Romano

SIDES

Whipped Potatoes

Parmesan-Garlic Roasted
Fingerling Potatoes

Ancient Grains

Herb Butter Green Beans

Olive Oil & Lemon Broccolini

Lemony Grits

Glazed Baby Carrots

Grilled Zucchini & Squash with
Scallion Vinaigrette

Pan-Roasted Brussels Sprouts
with sherry vinegar,
thyme, lemon zest



BAR & BEVERAGE

Please select a beverage option to complement your event

Option 1: Select a package featured on this page for unlimited consumption

Option 2: Limited Selections from page 7 to be charged on consumption

STANDARD BAR

2 hour minimum

Two hours, \$50 per guest

Additional hours, \$20 per guest, per hour

- Stolli Vodka
- Beefeater Gin
- Corazon Blanco Tequila
- El Dorado 3-Year Rum
- Four Roses Bourbon
- Sagamore Rye Whiskey
- Pierre Ferrand '1840' Cognac
- Compass Box 'Artist Series' Blended Scotch
- Falls Street Chardonnay and Cabernet Sauvignon
- A selection of local beers
- Non-alcoholic beverages

PREMIUM BAR

2 hour minimum

Two hours, \$62 per guest

Additional hours, \$25 per guest, per hour

- Tito's Vodka
- Hendrick's Gin
- Casamigos Blanco Tequila
- El Dorado 3-Year Rum
- Don Q Spiced Rum
- Woodford Reserve Bourbon
- Sagamore Rye Whiskey
- Macallan 12-Year Scotch
- A selection of house wines including Prosecco, Pinot Grigio, Sauvignon Blanc, and Malbec
- A selection of local beers
- Non-alcoholic beverages

ELITE BAR

2 hour minimum

Two hours, \$110 per guest

Additional hours, \$50 per guest, per hour

- Stoli 'Elit' Vodka
- Monkey 47 Gin
- El Dorado 12-Year Rum
- Don Julio Reposado Tequila
- Blue Run Bourbon
- Sagamore 'RST Single Barrel' Rye Whiskey
- Oban 14 year Single Malt Whisky
- Hennessy VSOP Cognac
- Sommelier-selected wines including Champagne, red and white wines
- A selection of local beers
- Non-Alcoholic Beverages

BEER & WINE

2-hour minimum

Two Hours, \$42 per guest

Additional hours, \$14 per guest, per hour

Rotating selection of bottled beers, house wines, and non-alcoholic beverages

BRUNCH DRINKS

Bloody Marys & Mimosas

\$35 per guest for 2 hours

\$13 per guest for each additional hour

*Open bar packages are for the entirety of the event and must be confirmed in advance on the Banquet Event Order
Shots are not permitted at events*



BAR & BEVERAGE

Additional Beverage Package options:

HOST BAR

Beverages will be billed to the host based upon consumption.

NON-ALCOHOLIC

\$9 per guest for up to 3 hours

Coke, Diet Coke, Sprite, Q Club Soda and Tonic, juices, iced tea, hot tea, and coffee

EXCLUSIVE ADD-ONS

PROSECCO TOAST

\$9 per guest

Inquire for full selection of sparkling wines available. Billed upon consumption.

TABLESIDE WINE SERVICE

\$12.50 per person when added to a beverage package.

SPECIALTY COCKTAILS

Feature one of our seasonal specialty cocktails. Inquire for current selection. Billed upon consumption.

ZERO-PROOF COCKTAILS

Feature one of our non-alcoholic specialty cocktails. Inquire for current selection. Billed upon consumption.

Shots are not permitted during Private Events.

EVENT SPACES

SIDE PATIO

36 seated | 45 standing

LOFT DINING ROOM 1

62 seated | 75 standing

BACK BALCONY

16 seated | 25 standing

LOFT PATIO

28 seated | 40 standing

LOFT DINING ROOM 2

24 seated | 30 standing

ENTIRE LOFT

100 seated | 150 standing

FULL LOFT DINING ROOM

100 seated | 150 standing

LOFT BAR

28 seated | 40 standing

OVERLOOK

250 seated | 350 standing

Please inquire

FULL BUYOUT

Please inquire



EVENT DETAILS

GRATUITY, TAX & SERVICE

- Gratuity percentage is at the sole discretion of the guest and is paid directly to the event staff. Gratuity percentage may either be predetermined or added to the final bill the day of the event. If gratuity is not predetermined, credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 6% Maryland Sales Tax. All alcoholic beverages are subject to a 9% Alcohol Tax.
- All food & beverage items are subject to a 4% administrative fee (this fee covers the direct costs of planning your event).
- Food & Beverage Minimums do not include Maryland Sales or Alcohol Tax, gratuity or additional fees.
- A valid Maryland State Tax Exempt Certificate is required for tax exemption, along with proof that payment is issued by the tax exempt organization.

DEPOSITS, PAYMENT, & CANCELLATIONS

- A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received.
- Payment is due in full three days prior to the event. Any requested deposits will be credited towards the total cost of your event. Billing/Invoicing is not available.
- Cancellation of any event is subject to a cancellation fee as outlined in your contract.
- Force Majeure clause included in your contract

GUARANTEED GUEST COUNT

- A final guest count is due by 12:00pm, three business days prior to the event date and is not subject to reduction.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

SPECIAL SERVICES

- Should you desire entertainment, photography, florals, or other specialty services, your Event Manager would be delighted to assist with referrals and recommendations of our vendor partners.

SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 3 hours of service. If you wish to increase the length of time for your event, please contact your event manager for pricing information.
- The host is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The host will confirm any set up requests and timeline for the event in advance with the Event Manager to facilitate a successful event.

MENU SELECTION

- Final food and beverage selections are due two weeks in advance. Your events specialist will contact you at least three weeks prior to your event date to guide you through the menu selection process and finalize details for your event unless confirmed in advance.
- For Plated Meals with more than one entree selection:
 - For groups of 50 or more, we require exact entree counts one week prior to the event date. The host is responsible for providing place cards that indicate individual entree selection for each guest.
 - For groups of less than 50 Guests, if entree selections and place cards are not provided in advance, orders will be taken tableside on the day of the event. Please note that table side orders may elongate the overall dining time.
- A Bar & Beverage package is required for the full length of the event and will be confirmed in advance on your Banquet Event Order.
- Food pricing is subject to change until menu selections are confirmed.
- Outside dessert fee is \$3 per guest. If substituted for dessert course, fee does not apply.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. All food allergies and/or dietary restrictions are due two weeks in advance.
- Food or beverage may not be brought on or off premise without written permission of the event department.
- Reception style events require a food minimum of \$41/person for full guest count, for two hours of passed hors d'oeuvres or three food stations.