



# Private Event Package

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# ROOM INFORMATION

ALL PRIVATE EVENTS ARE SUBJECT TO A ROOM FEE.

ROOM FEES ARE DETERMINED BY THE TYPE AND SIZE OF THE EVENT & THE SEASON.

## MAIN DINING ROOM

The main dining room features a stunning Sassafras sunset view, an elevated dance floor and Eastern Shore charm. The main dining room can accommodate 90 seated guests with dance floor and 120 without it.

## PARLOR & LEMONADE PORCH

The parlor features two large farm tables, two fireplaces, and access to our spacious lemonade porch. The parlor can accommodate 20 seated guests. The lemonade porch can accommodate 16 guests.

## TAVERN

The Tavern is the heart and soul of Deep Blue at Kitty Knight, the tavern features beautiful original wood beamed ceilings, a double-sided fireplace, private bar and private entrance. The tavern can accommodate 40 guests.

## DECK

The deck features its own private bar, as well as a phenomenal view of the Sassafras River and Georgetown Harbor. Below deck, we feature a spacious lawn patio with a small quaint gazebo perfect for ceremonies. The deck can accommodate 60 seated guests and wedding ceremonies of up to 100 guests.

Please review the important information on the last two pages of this document.

# STARTERS

PRICED PER ITEM. MINIMUM OF 20 PIECES PER ITEM.

## COLD

SEASONAL CROSTINI | \$3

blackberry, goat cheese, honey

TOMATO BRUSCHETTA | \$3

fresh tomatoes, basil, balsamic, garlic, olive oil

CAPRESE SKEWER | \$3

marinated cherry tomatoes, mozzarella, basil

SEASONAL FINGER SANDWICHES | \$4

cucumber and herbed feta, strawberry mascarpone, egg salad

DEILED EGGS | \$4

pimento cheese, crispy oyster crackers

SHRIMP COCKTAIL | \$5

cocktail sauce, lemon

SMOKED SALMON CANAPES | \$5

whipped goat cheese, smoked salmon, blood orange gastrique

## HOT

BBQ CHICKEN SATAY | \$4

skewered grilled marinated chicken, house made bbq

SOUR CREAM AND CHIVE CROQUETTES | \$4

crispy bites of whipped mashed potatoes, sour cream,  
fresh chives, breaded and fried

CHICKEN & WAFFLE BITES | \$4

hot maple drizzle

BACON-WRAPPED SCALLOPS | \$5

horseradish, apricot glaze

CROW FARM MINI MEATBALLS | \$4

sweet & sour sauce

MINI CRAB CAKES | \$6

our signature crab cake recipe, house remoulade

# BREAKFAST BUFFET

\$20 PER PERSON | MINIMUM 20 GUESTS

CHEDDAR & CHIVE EGG BITES  
HOME FRIES  
THICK CUT BACON  
ASSORTED MUFFINS & PASTRIES

SAUSAGE  
choice of pork or turkey  
FRUIT PLATTER  
FRENCH TOAST CASSEROLE  
macerated blackberries

## **BRUNCH ADD-ONS**

TWO LUNCH OPTIONS BELOW FOR +\$9 PER PERSON

### GRILLED CHICKEN QUARTERS

hot maple drizzle

### PULLED PORK

house bbq

### BAKED SALMON

local cider glaze

### ROASTED PORK LOIN

dijon cream sauce

### GLAZED HAM

### SHORT RIB

roasting jus

### ROASTED BUTTERNUT SQUASH

mixed greens, dried cranberries, candied pecans, cinnamon vinaigrette

### CAESAR SALAD

romaine, croutons, parmesan garlic dressing

### ZESTY GREENS

arugula, house dressing

### THREE CHEESE MAC & CHEESE

## **OTHER ADD-ONS**

PRICING IS PER PERSON

MIMOSA OR BLOODY MARY BAR | \$20

BAGEL STATION WITH SPREADS | \$7

BELGIAN WAFFLE STATION | \$7

YOGURT BAR WITH TOPPINGS | \$7

# CANAL BUFFET

## SALAD

Host Chooses One

### ZESTY GREENS

arugula, house dressing

### CAESAR SALAD

romaine, croutons, parmesan garlic dressing

### SASSAFRAS POTATO SALAD

old bay, diced egg, onion, celery, white corn

### ROASTED BUTTERNUT SQUASH

mixed greens, dried cranberries, candied pecans,  
cinnamon vinaigrette

### PESTO & MOZZARELLA PASTA SALAD

house pesto, buffalo mozzarella, kalamata olives, sundried tomatoes

## LUNCH

Host Chooses One

### LIGHT LUNCH | \$20 PER PERSON

deli platter featuring sliced turkey, ham, roast beef,  
toasted vegetables, sandwich toppings, old bay chips

### FULL LUNCH | \$25 PER PERSON

chicken bacon ranch, pulled pork, garden grilled  
sandwiches, old bay chips

### DELUXE LUNCH | \$39 PER PERSON

sliced new york strip roast, dijon horseradish aioli, grilled  
chicken quarters with hot maple drizzle, roasted  
potatoes, garlic & shallot green beans

## DESSERT

Host Chooses One

### COOKIES & BROWNIE TRAY

### ASSORTED MINI DESSERTS

# CREEK BUFFET

\$55 PER PERSON

## SALADS

Host Chooses Two

### ZESTY GREENS

arugula, house dressing

### CAESAR SALAD

romaine, croutons, parmesan garlic dressing

### SASSAFRAS POTATO SALAD

old bay, diced egg, onion, celery, white corn

### ROASTED BUTTERNUT SQUASH

mixed greens, dried cranberries, candied pecans,  
cinnamon vinaigrette

### PESTO & MOZZARELLA PASTA SALAD

house pesto, buffalo mozzarella, kalamata olives, sundried tomatoes

## ENTREES

Host Chooses Two

### GRILLED CHICKEN QUARTERS

hot maple drizzle

### ROASTED PORK LOIN

dijon cream sauce

### BAKED SALMON

local cider glaze

### MUSHROOM RIGATONI

spinach, tomatoes, onions, garlic cream

## STARCH

Host Chooses One

### HERBED MASHED POTATOES

### GARLIC ROASTED POTATOES

### THREE CHEESE MAC & CHEESE

## VEGETABLE

Host Chooses One

### GRILLED ASPARAGUS

### ROASTED BROCCOLINI

### GARLIC & SHALLOT GREEN BEANS

## DESSERT

Host Chooses One

### COOKIES & BROWNIE TRAY

### ASSORTED MINI DESSERTS

# COVE

PLATED \$60 PER PERSON | BUFFET \$70 PER PERSON

## STARTERS

Host Chooses Two Cold Options - See Page 3

## SALADS

Host Chooses Two

### ZESTY GREENS

arugula, house dressing

### CAESAR SALAD

romaine, croutons, parmesan garlic dressing

### SASSAFRAS POTATO SALAD

old bay, diced egg, onion, celery, white corn

### ROASTED BUTTERNUT SQUASH

mixed greens, dried cranberries, candied pecans,  
cinnamon vinaigrette

### PESTO & MOZZARELLA PASTA SALAD

house pesto, buffalo mozzarella, kalamata olives, sundried tomatoes

## ENTREES

Host Chooses Two

### GRILLED CHICKEN QUARTERS

hot maple drizzle

### BAKED SALMON

local cider glaze

### ROASTED PORK LOIN

dijon cream sauce

### MUSHROOM RIGATONI

spinach, tomatoes, onions, garlic cream

## STARCH

Host Chooses One

### HERBED MASHED POTATOES

### GARLIC ROASTED POTATOES

### THREE CHEESE MAC & CHEESE

## VEGETABLE

Host Chooses One

### GRILLED ASPARAGUS

### ROASTED BROCCOLINI

### GARLIC & SHALLOT GREEN BEANS

## DESSERT

Host Chooses One

### SEASONAL SMITH ISLAND CAKE

### PUMPKIN CHEESECAKE WITH CARAMEL DRIZZLE

### BERRIES ANGLAISE

# HARBOR

PLATED \$80 PER PERSON | BUFFET \$90 PER PERSON

## STARTERS

Host Chooses Two - See Page 3

## SALADS

Host Chooses One

### ZESTY GREENS

arugula, house dressing

### SASSAFRAS POTATO SALAD

old bay, diced egg, onion, celery, white corn

### CAESAR SALAD

romaine, croutons, parmesan garlic dressing

### ROASTED BUTTERNUT SQUASH

mixed greens, dried cranberries, candied pecans, cinnamon vinaigrette

### PESTO & MOZZARELLA PASTA SALAD

house pesto, buffalo mozzarella, kalamata olives, sundried tomatoes

## ENTREES

Host Chooses Two

### 12 OZ NEW YORK STRIP

au jus

### CHICKEN CHESAPEAKE

topped with lump crab & lemon butter

### ROCKFISH

old bay cream sauce

### MUSHROOM RIGATONI

spinach, tomatoes, onions, garlic cream

## STARCH

Host Chooses One

### HERBED MASHED POTATOES

### GARLIC ROASTED POTATOES

### RICE PILAF

## VEGETABLE

Host Chooses One

### GRILLED ASPARAGUS

### ROASTED BROCCOLINI

### GARLIC & SHALLOT GREEN BEANS

## DESSERT

Host Chooses One

### SEASONAL SMITH ISLAND CAKE

### PUMPKIN CHEESECAKE WITH CARAMEL DRIZZLE

### BERRIES ANGLAISE



# BAY

\$100 PER PERSON | BUFFET OR PLATED

## STARTERS

Host Chooses Two - See Page 3

## SALADS

Host Chooses One

### ZESTY GREENS

arugula, house dressing

### SASSAFRAS POTATO SALAD

old bay, diced egg, onion, celery, white corn

### CAESAR SALAD

romaine, croutons, parmesan garlic dressing

### ROASTED BUTTERNUT SQUASH

mixed greens, dried cranberries, candied pecans,  
cinnamon vinaigrette

### PESTO & MOZZARELLA PASTA SALAD

house pesto, buffalo mozzarella, kalamata olives, sundried tomatoes

## ENTREES

Host Chooses Two

### 12 OZ NEW YORK STRIP

au jus

### ROCKFISH

lump crab, old bay cream sauce

### CHICKEN CHESAPEAKE

topped with lump crab & lemon butter

### MUSHROOM RIGATONI

spinach, tomatoes, onions, garlic cream

### CRAB CAKE

remoulade

### 6 OZ FILET MIGNON

red wine reduction

## STARCH

Host Chooses One

HERBED MASHED POTATOES

GARLIC ROASTED POTATOES

RICE PILAF

## VEGETABLE

Host Chooses One

GRILLED ASPARAGUS

ROASTED BROCCOLINI

GARLIC & SHALLOT GREEN BEANS

## DESSERT

Host Chooses One

SEASONAL SMITH ISLAND CAKE

PUMPKIN CHEESECAKE WITH CARAMEL DRIZZLE

BERRIES ANGLAISE

# PACKAGE ADD-ONS

MINIMUM OF 20 PEOPLE. ALL ITEMS PRICED PER PERSON.

## FRUIT & VEGETABLE BOARD | \$10

served with seasonal dips

## CHEESE BOARD | \$12

chef's selection of artisanal cheeses and assorted crackers

## CHARCUTERIE GRAZING BOARD | \$15

chef's selection of cured meats, cheeses and seasonal accompaniments served with assorted crackers

## CHILLED SEAFOOD ACCOMPANIMENT | MP

oysters on the half shell, shrimp cocktail, sliced seared tuna

\*SEASONAL AVAILABILITY\*

# STATION ADD-ONS

MINIMUM 25 PEOPLE. ALL ITEMS PRICED PER PERSON

## DESSERT STATION | \$12

assorted mini seasonal desserts, cookies, brownies

## MASHED POTATO BAR | \$12

mashed potatoes with a variety of toppings

## SOUP/SALAD | \$10

a choice of either green salad, roasted butternut squash salad, caesar salad or soup du jour

## LATE NIGHT STATION | \$15

cheeseburger sliders, wings, chicken tenders, french fries

## CARVING STATION | \$18

\*CHEF REQUIRED\*

new york strip roast with horseradish cream sauce

# DRINK PACKAGES

## CHAMPAGNE TOAST

\$6 per person

## SOFT DRINKS

soft drinks are included with every package

## BEER & WINE PACKAGE

3 hours: \$25 per person

4 hours: \$32 per person

## HOUSE BAR

house red by the glass, house white by the glass, bottled beer, call liquor

3 hours: \$35 per person

4 hours: \$44 per person

## PREMIUM BAR

premium red and white wines by the glass, craft and imported beers, top-shelf liquor and specialty cocktails

3 hours: \$40 per person

4 hours: \$48 per person

## FULL OPEN BAR

Billed as consumption tab & added to food bill. Pay for each pour at the conclusion of event. No restrictions unless specified by host.

## CASH BAR

*A \$150 service fee will be applied to cover bar setup and staffing and added to host's bill.*

Billed as individual tabs & paid via cash or credit card. Guests pay for each pour; no restrictions.

# ALL-INCLUSIVE WEDDING

MINIMUM OF 50 PEOPLE. \$165 PER PERSON.

## PACKAGE INCLUDES:

- CEREMONY INCLUDING USE OF ARCH AND WEDDING CHAIR RENTAL
- 4 HOUR WEDDING RECEPTION
- WHITE TABLE LINENS
- MAIN DINING ROOM, PARLOR AND LEMONADE PORCH RENTAL
- BARTENDERS AND EVENT STAFF
- CHAMPAGNE TOAST
- 4 HOUR PREMIUM BAR PACKAGE
- HARBOR DINNER BUFFET
- \$300 WEDDING CAKE CREDIT
- DAY OF BRIDAL SUITE
- WEDDING NIGHT SUITE

# IMPORTANT INFORMATION

- A \$500 deposit is required at the time of booking to reserve the room for your event, date and time. The deposit will be applied to your event invoice. All cancellations must be made 60 days prior to the event date, or the deposit will be forfeited.
- Pricing is based on 3-hour events. Access for decorating, etc., is one hour prior to scheduled start time of your event, additional time, if available, is \$125 per additional hour.
- Maryland sales tax of 6% and Maryland Alcohol tax of 9% will be applied to all events, 20% gratuity or a \$125 server fee (whichever is greater) will be added to your total food and beverage costs.
- The final payment is due 14 days prior to the event date along with your menu selections and final entree counts. This is also when your final headcount is needed, and the balance will be based on it. If a plated meal is being served, changes and adjustments cannot be made after the final entrée count is provided.
- A \$100 per hour setup fee will be applied for both the setup and breakdown if we are required to remove existing furniture for your event.
- If applicable, final bar tab and any day-of incidentals will be due on event date at the close of the event.
- An event coordinator fee ranging from \$100-\$250 will be applied to events. The amount is dependent on event type, menu selection, guest count, etc.
- You are welcome to decorate, however, please refrain from the use of confetti or glitter (on tables and or in balloons) and tapered candles, if you need anything hung, please ask the event manager the best way to do so, we do not allow tape on walls.
- Decorations including balloon arches must be removed at the events close by the host, if decorations are not removed, the host will be charged an additional \$200 clean up fee
- We do not have a private storage space, therefore all event décor must be brought in during the allotted set up time, unless pre-approved by management.

# IMPORTANT INFORMATION

- If linens are requested and not included in your event package an additional linen fee will apply based on competitive rates.
- We do not accept any responsibility for damage to or the loss of any articles of clothing or property left prior to, during, or after the event.
- The event host is responsible for returning the venue to the condition in which it was provided to them. All property belonging to the host, hosts invitees, guests, agents and subcontractors must be removed by the end of the event. Any special consideration for the removal of property beyond the event end, must be arranged prior to the beginning of the event for an additional fee.
- Preferred vendors are available upon request. Vendor meals are not included but available upon request.
- Menu items and pricing are subject to change and any event booked more than 18 months in advance may be subject to a 5% fee to accommodate any fluctuations in market pricing.
- No outside food or drink is permitted. The only exception is a cake or specialty dessert.
- We serve alcohol responsibly, and our staff reserves the right to refuse to serve anyone under 21 or appearing intoxicated.
- Leftover event food may not be boxed up and taken home as it is against health code to do so.
- Events are not exclusive, i.e., other activities may occur on the same day and around the property unless otherwise agreed upon.