



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.

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

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

BELGIAN WAFFLE STATION | \$7

BAGEL STATION WITH SPREADS | \$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 - See Page 3 for options

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

FROM THE BAR

CHAMPAGNE TOAST | \$12 PER PERSON

BEER & WINE | \$18 PER PERSON PER HOUR

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

HOUSE BAR | \$20 PER PERSON PER HOUR

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

PREMIUM BAR | \$35 PER PERSON PER HOUR

open bar at fixed hourly rate

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.

LIMITED BAR

Host selects which items they would like to offer guests and pays for what is consumed at the end of the event.

CASH BAR

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.