



GATHERINGS

by WOODBERRY KITCHEN



*FOR 15 YEARS,
WOODBERRY KITCHEN*

has enjoyed international renown for providing the finest food and drink in Baltimore. At our events, guests experience the world-class hospitality and award-winning cuisine that put the restaurant on the map, tailored to their special occasions.

In the same way that care for our local farmers, environment, and community is built into our business model, we take unparalleled care of you and your guests during every event, creating uniquely memorable experiences.

We also provide all the essentials (and extra amenities) for your special day, simplifying your planning.



OUR SPACE

Set inside a beautiful, historic mill, Woodberry Kitchen's event space can accommodate up to 150 people for any special occasion, including weddings, rehearsal dinners, showers, bar and bat mitzvahs, corporate events, holiday gatherings, anniversaries, and birthday parties. The spectacular main room features vaulted ceilings, original brickwork, and elegant design touches, with curved brick archways framing French doors that open onto a tented patio, creating a weatherproof indoor-outdoor flow. A private lounge tucked away upstairs includes a bridal suite and connects to a grand staircase, perfect for dramatic entrances. The more intimate Tavern can be used to enlarge event capacity or rented for smaller gatherings of up to 30 people, at select times.

OUR KITCHEN

With award-winning chef Spike Gjerde at the helm, Woodberry Kitchen presents menus sourced from the finest organic and sustainable farms in our region. Your guests will enjoy not only the freshest seasonal produce, but also pastured meats and poultry, hand-selected fish and shellfish from the Chesapeake and nearby Atlantic, and gourmet ingredients from our maker community, including world-class cheeses, oils, and vinegars. We know that our guests

care about where their food comes from and want to reassure you that our commitment to thoughtful local sourcing remains undiminished.

Our kitchen has been reconfigured for large groups and is located just steps away from the dining room. This means that your meal will be cooked to order and served fresh and hot. At Woodberry Kitchen we never hold food in warmers or reheat it for service.

OUR BAR

Woodberry Kitchen offers classic and creative cocktails made with the highest quality local and regional spirits. Our experienced team selects wines from local growers or from international winemakers who embrace organic or biodynamic viticulture. Our beer selections are from craft breweries, many of which are in our region. Bar packages can be tailored to your taste, are available by the hour, and may include draft selections including beer, Prosecco, and kegged cocktails.

VISITING / We welcome you to visit, by appointment, before booking your event.



AMENITIES

included in venue fee

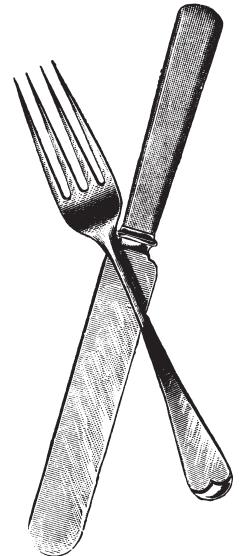
- + Custom-built wood high top and 10-foot farm tables
- + Cross-back wood chairs
- + Two custom-built rolling bars
- + Bone china, 18-10 flatware, and Riedel stemware for wine & champagne
- + Polk Audio/Sonos system for background music
- + Fire in grand fireplace

AVAILABLE OPTIONS

- + Vintage Emeco chairs (up to 65 guests)
- + Letterpress menu card for each guest
- + DJ-quality sound system with mixer and wireless microphone
- + AV: flat screen monitor, screen, digital projector
- + Bridal Suite set with floor-length and make-up mirrors, steamer, hanging rack, sparkling wine, snacks, & bridal essentials kit
- + Ping pong table
- + Fire in firepit area
- + String lights

provided by others...we are happy to supply a list of trusted vendors

- + Flowers
- + Candles
- + Linens: tablecloths, runners, napkins
- + Additional decor



PARKING

Self parking is available in two nearby lots for up to 30 cars. We can also arrange for valet parking at an additional charge.

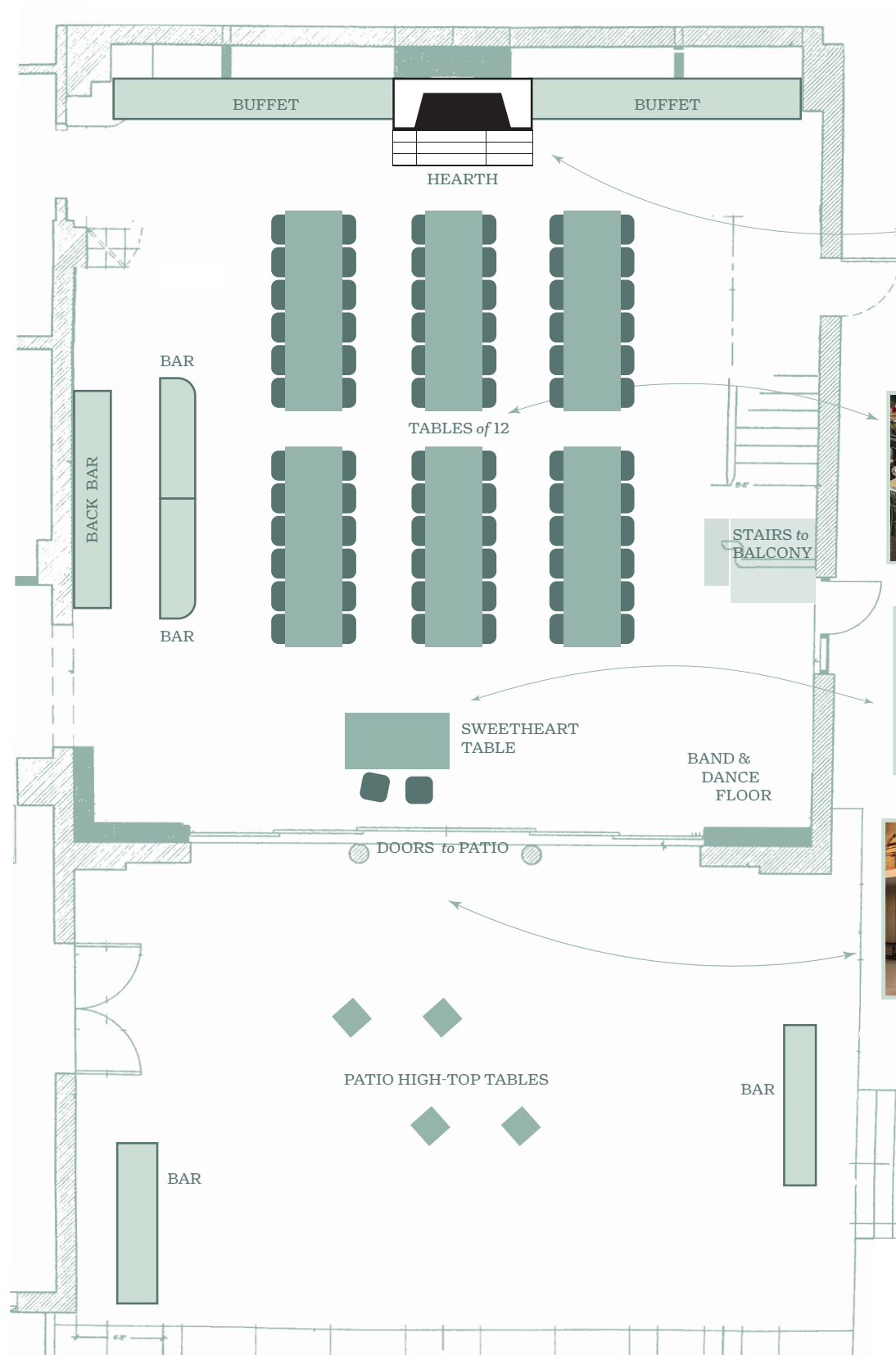
EVENT COORDINATION/PLANNER

To help ensure your gathering goes as planned, we strongly recommend that an event professional be engaged. For weddings of 100 or more guests or of any size with an on-site ceremony, we require a planner or day-of coordinator. If you prefer, a member of our team can be scheduled as a coordinator for an additional charge.

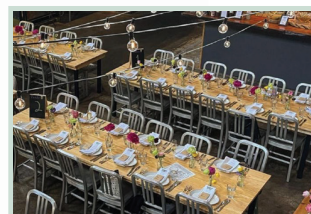
YOUR GATHERING AND THE ENVIRONMENT

We take our commitment to lowering our environmental and climate footprint seriously, which includes purchasing solar power for our building and reducing food waste wherever possible. Our portions and displays are calibrated to wow your guests while reducing waste. We carefully place untouched leftovers into beautiful take-home packages for you and your guests. All other waste is separated into streams that includes recycling, oyster shells for the Chesapeake Bay, coffee grounds for farms, cooking oil for biofuel, and compost.





Sample floor plan / 1



Our space can be arranged in a variety of ways according to your vision & guest count.

ADDITIONAL FLOOR PLANS UPON REQUEST.



RAISE A GLASS

tailored bar packages

WINE & BEER BAR

natural and organic wines, regional craft beers, and non-alcoholic options

— WINES —

Cava, Prosecco, Pinot Grigio, Chardonnay,
Rosé, Pinot Noir, Carignan blend

— BEERS —

Pale Ale, IPA, Pilsner, Porter

— 20. per person for the first hour, 10. for additional hours —



CELEBRATION BAR

includes Wine & Beer bar options, plus...

— SIGNATURE COCKTAILS —

up to three cocktails selected for your event

— 22. per person for the first hour, 12. for additional hours —



BELLS & WHISTLES BAR

includes Wine & Beer bar options, plus...

— SIGNATURE COCKTAILS —

up to four cocktails selected for your event

— FULL SPIRITS BAR —

*including Case 1 vodka, Prairie gin, Old Forester 86 Proof bourbon,
Flor de Cana 4 Year rum, Olmeca Altos Plata tequila,
and house-made syrups, bitters, and garnishes*

— 25. per person for the first hour, 15. for additional hours —



the CHESAPEAKE FEAST

hand-held snack / choose two
 long board / choose eight, with crab dip
 circulated appetizers /
 choose three, + miniature crab cakes
 breads for the table / choose two
 salad / choose one
 main course / choose three
 complements / choose three
 dessert board / choose 8 with
 mini CMPs, or plated dessert
 — 175. per person —

the BAY 100 BESPOKE WEDDING

Truly a night to remember ...

— a custom menu for 100 guests based on
the Chesapeake Feast, platinum bar, and a
 custom wedding cake
 — the run of our event spaces and amenities,
 including fully stocked bridal suite, audiovisual and
 sound, letterpress-printed menu, valet parking, and
 Tavern after-party for 30

— 45,000. —

the FESTIVE TABLE

hand-held snack / choose one
 long board / choose six — or —
 circulated appetizers, choose three
 breads for the table / choose one
 salad / choose one (seasonal +5.)
 main course / choose two
 complements / choose two (seasonal +6.)
 dessert board / choose 6, or plated dessert
 — 125. per person —

the FRIENDS & FAMILY

circulated appetizers / choose three
 breads for the table / choose one
 salad / choose one (seasonal +5.)
 main course / choose two
 complements / choose two (seasonal +6.)
 dessert board / choose 5, or plated dessert
 — 95. per person —

the MORNING GLORY

mimosa & bloody mary bar
 morning board / choose four
 main course / choose three
 complements / choose two
 coffee & tea service
 (add dessert board +10.)
 — 75. per person —

the AFTERNOON TEA-LIGHT

long board, tea edition /
 choose 10
 salad / choose two
 3-hour Prosecco bar
 coffee & loose leaf teas
 — 75. per person —

the GOLDEN HOUR

long board / choose eight
 plus crab dip
 circulated appetizers /
 choose six (crab cakes +10.)
 dessert board
 — 60. per person —

THE FEAST BEGINS

evening selections

TO HAVE & TO HOLD

sweet and spicy VA peanuts, in a paper cone
organic MD popcorn, seasoned salt
fresh vegetables, ranch dip, in a jar

*Snacks to hold, small bites to be circulated,
and a feast for the eyes arranged on extra long
walnut boards... to start your event or
to serve as a moveable feast*

THE LONG BOARD

pickled mustard seed, house preserves, local honey

FARMSTEAD CHEESE

cheddar
blue
goat's milk "brie"
sheep's milk tomme
herbed ricotta

CURED & SMOKED

Edward's ham
bresaola / salami
smoked VA trout

&C

garden pickle
potato tortilla
kohlrabi, cumin
deviled egg

SPREADS & DIPS

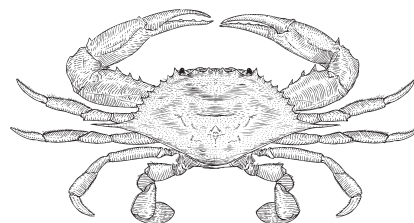
eggplant
spicy sweet potato
white bean

BAKED

sea-salt breadsticks
spelt cracker
pretzel cracker
rye toast

THE CRAB POT

*a bronzed and bubbling cauldron
of house-cultured cream cheese
and Chesapeake blue crab
— with —
raw vegetables, toasts, & crackers*



PASSED APPETIZERS

ADORABLE TOASTS

tiny, open-faced ... in a word: adorable

pit beef, tiger sauce / chevre, fish pepper /
mushroom duxelles

STEAMED RYE BUNS OR LETTUCE WRAPS

delicate & tender, with gingered cabbage

fried chicken, fish pepper & benne honey /
pork belly, gochujang / tofu, sweet potato miso

golden brown one-bite CRABCAKES,
with cocktail & tartar sauce

SLIDERS

two bites between bread

- + fried catfish, remoulade
- + bacon-lettuce-tomato, green goddess
- + muffaletta, olive spread
- + white cheddar burger, ketchup, lettuce, pickle

options for serving your guests ...

BUFFET

guests serve themselves
from a stationary buffet

PASSED AT TABLE

guests serve themselves
from platters and bowls

PLATED

entrees are individually plated
with complements for each guest

BREADS locally grown and milled grains

parker house rolls / buttermilk biscuits /
rustic sourdough / rosemary focaccia /
heirloom corn tortillas

SALADS

young lettuces, shoots, herbs, and leaves
mustard honey vinaigrette or buttermilk dressing
romaine or kale Caesar with sourdough croutons
Caesar dressing, grated cheese

salads in season...

winter / beets & grains, pickled red onion,
horseradish crema, rye crumbs

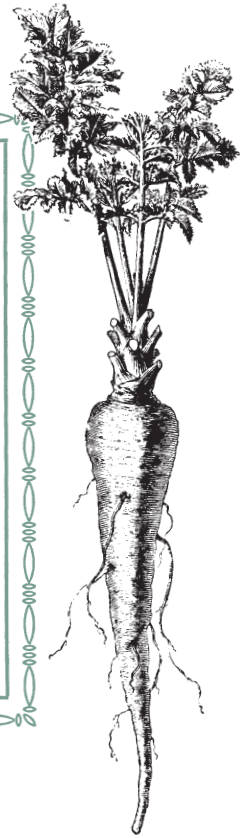
spring / asparagus, lemon aioli, torn bread, thyme

summer / various tomatoes, basil, shaved ricotta
salata, herb oil, pickled shallots, sea salt

fall / delicata squash, ricotta dumplings,
torn greens, sage black
pepper dressing

THE MAIN COURSE

WK's iconic cast iron chicken, *pan jus*
Pan-roasted rib eye steak, *bearnaise* or *au poivre*
Braised beef short ribs, *hunter sauce*
Fresh Chesapeake fish, *green herb sauce*
Chesapeake crab cakes, *cocktail and tartar sauce* (seasonal/market)
Glazed honeynut squash, toasted grains, dried apple, shallots, & sage
Fried chicken, *honey mustard & hot sauce*
Garden pasta, spelt pappardelle, seasonal vegetables & fresh herbs
Chicken, vegetable, or Chesapeake fish & shellfish pot pie
Seasonal risotto

*COMPLEMENTS*

- + buckwheat buttermilk spaetzle & mushrooms
- + mashed potatoes, herb butter
- + buttered Heritage Acres grits
- + roasted potatoes, rosemary garlic salt
- + seasonal roasted vegetables

complements in season...

winter / mustard-glazed root vegetables, fried sage

spring / roasted asparagus, lemon aioli,
breadcrumbs, thyme

summer / tomatoes provencal,
eggplant, peppers, basil, breadcrumbs

fall / miso-rubbed sweet potatoes, crispy shallots

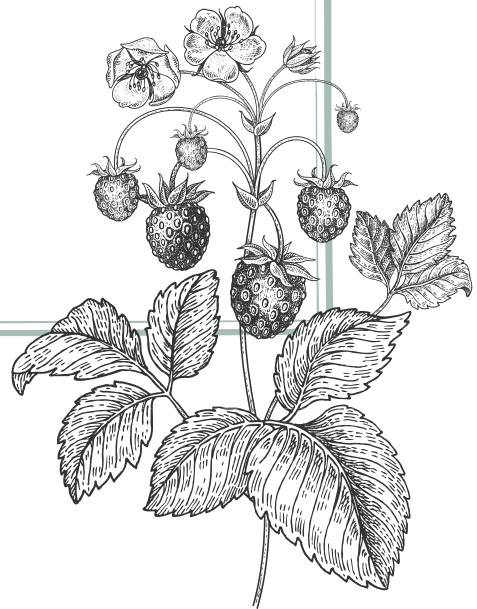
SWEETS & TREATS DESSERT BOARD

chocolate chip cookies, pumpkin drop cookies, ginger crinkle cookies, cream puffs, miniature butterscotch puddings, finger cakes, seasonal fruit galettes, pavlovas, mini cmp, honey tartlets

PLATED DESSERT

Seasonal fruit pie, honey caramel ribbon ice cream
Flourless chocolate cake, raspberry ice cream
Schmierkase (Baltimore cheesecake), seasonal fruit
Seasonal fruit pavlova, whipped cream & verjus curd
Mille-feuille, bavarian cream & seasonal fruit
Creme brulee, maple toast

Pastry-chef created
 special occasion cakes also
 available upon request.



LET'S DO BRUNCH

morning & afternoon selections

*THE MORNING BOARD ... delicious house-baked bites presented on extra-long walnut boards
includes honey butter & house preserves*

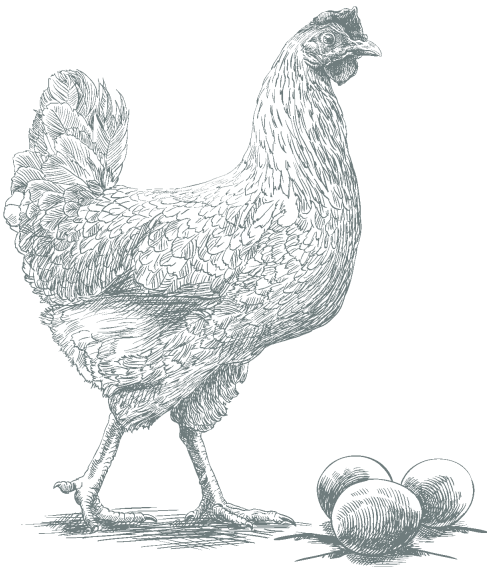
SWEET BAKING

seasonal fruit danish
doughnut holes, chocolate or glazed
seasonal fruit muffins
cinnamon morning bun
buttermilk cornbread

SAVORY BAKING

ham & cheddar quiche
mushroom quiche
scallion bacon scone

accompaniments ...
yogurt parfait, fresh seasonal fruit



COMPLEMENTS

- + city ham
- + maple sage sausage
- + applewood bacon
- + skillet potatoes, oregano
& fish pepper
- + buttered Heritage Acres grits

BRUNCH PROPER

Old Line ribeye steak & eggs, pepper gravy

Shakshuka — eggs poached in herbed tomato
sauce, whole wheat flatbread

Seasonal vegetable & cheese frittata

Chicken & waffles, braised greens, red eye gravy

Crepes — traditional Breton buckwheat
galette (gf), or sweet crepe

- + seasonal fruit, oat crumble, honey or
maple whipped cream,
- + greens, egg, & ham, cheddar sauce

Benedict: poached eggs, griddled English muffin

- + lump crab cake, crab-spice hollandaise
- + griddled Canadian bacon, black pepper
hollandaise
- + spinach & mushroom, white cheddar mornay

Buttermilk pancakes

- + seasonal fruit compote, clotted cream,
maple syrup
- + chocolate chips, cherry maple syrup

TEA TIME

morning & afternoon selections

THE LONG BOARD, TEA EDITION ... presented on extra long walnut boards
includes pickled mustard seed, house preserves, local honey

FARMSTEAD CHEESE

cheddar
blue
goat's milk "brie"
sheep's milk tomme
herbed ricotta

DAINTIES

pig in blanket
crab salad tea sandwich
chicken salad on brioche
miniature grilled cheese
ham salad-filled puff

CURED & SMOKED

Edward's ham
bresaola
salami
smoked VA trout

&C...

garden pickle
potato tortilla
kohlrabi, cumin
deviled egg

SPREADS & DIPS

eggplant
spicy sweet potato
white bean

BAKED

rye toast
spelt cracker
dessert board selections
(see *The Sweetest Part* page)

ACCOMPANIMENTS

SALADS

young lettuces, shoots, herbs, and leaves
mustard honey vinaigrette or buttermilk dressing
romaine or kale Caesar
sourdough croutons, Caesar dressing, grated cheese
seasonal salad



OUR NEIGHBORHOOD

As a part of historic Clipper Mill, Woodberry Kitchen is situated steps from family-owned homes and apartments. We love and respect our neighbors and ask our guests to do the same by minimizing noise and other disturbances. All events end at 11 p.m. Amplified music is not permitted outside, and our glass doors must be shut while a band or DJ plays inside. Amplified music played by a DJ or band must end at 10 p.m. (Background music can be played indoors for the final hour.) Bartenders are not allowed to serve more than two drinks to an individual at one time, and we do not pour shots. Any staff member may refuse service to an intoxicated guest at their discretion. Last call at all bars is at 10 p.m. When booking an event, you will be required to agree to these terms and conditions in your contract.

OUR TEAM

Our team is trained to take care of you and your guests with professionalism and hospitality. In return, we ask our guests to treat them with respect. If one of your guests becomes abusive to a member of our staff, you will be required to remove them from the event. If you are unable or unwilling to do so, the party will have to conclude. When booking an event, you will be required to agree to these terms and conditions in your contract.

PAYMENT

Bookings for our event spaces and catering services are secured with a signed contract and are paid for in three installments, starting at signing with a non-refundable deposit of 100% of the venue fee. Three months prior to the event date, a second payment comprised of 50% of the projected cost of food and beverage are due. Ten days before the event, a third and final installment of the food and beverage balance is due, along with service fee, and any additional costs. An authorized credit card is kept on file for additional charges on the night of the event.

TAX & SERVICE

A 26% percent service and administrative charge on food and beverage will be added to your final bill along with 6% percent MD sales tax and 9% MD alcohol tax. The service charge is distributed to members of our team, helping to ensure a livable wage for all.

CANCELLATION AND RESCHEDULING

We understand that life is unpredictable, and we offer as much flexibility as possible if you need to postpone or cancel your event. Events may be **postponed** and rescheduled without penalty up to two weeks before the date. All payments can be applied to an event on a later, available date. An event that is postponed and rescheduled two weeks or less from the date will result in loss of deposit; all additional payments may still be applied to a future event.

For any **cancellation** more than two weeks before the date, the second and third payments will be refunded; only the non-refundable deposit will be retained. For a cancellation two weeks or less from the date, only the third payment will be refunded.



*THANK YOU FOR YOUR INQUIRY,
AND WE LOOK FORWARD TO
SEEING YOU AT OUR TABLE ...*



*To schedule an appointment
before booking, or for any
additional information, please email
events@woodberrykitchen.com*

*www.woodberrykitchen.com
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