



Catering and Banquet Events Information Package

Welcome to Pirates Cove Restaurant and Dock Bar.

Thank you for inquiring about our function rooms and food and beverages services for your special event. Enclosed in this package is information regarding menus, event rooms, facilities and standard terms and conditions related to banquet events or private parties. We have tried to present this information in an all inclusive and easy to understand format however should you have any additional questions or requests that are not covered in this package please do not hesitate to contact us, our event planners and on duty Managers are here to help you.

Menus

Pirates Cove offers a variety of menu packages and options as well as a la carte dining in the main restaurant and Dock Bar. Some specific items are selected for large party service due to plating and service convenience for your guests. If there is something that you do not see listed but are interested in having for your event please consult with one of our event planners and we will be happy price such requests specifically.

Appetizers

The following appetizer selections are based on a minimum of three items per party for a minimum count of 25 guests. Some of these items are suitable to be passed or can also be presented on a platter for guest to serve from directly.

Raw Oyster Bar

Professional Shucker required for this option at an additional cost of \$125. Oysters prices can vary depending on season but range from \$1 - \$2 per oyster

Crab Balls

We use the same Jumbo Lump recipe as our famous crab cake entrees. Each individual crab ball is about 1.5oz and priced at 5 per person (2 per person)

Crab Dip

Served with toast points \$125

Smoked Side Blue fish

Served as a whole piece with toast points \$110

Knife Cut Cheese Board

with fresh fruit and crackers \$85

Vegetable Crudit 

with ranch dip \$65

Shrimp Cocktail

16/20 naked (phosphate and preservative free) shrimp served with cocktail sauce and lemons \$25/lb (5lb minimum)

Chicken Tenders

Panko dusted and deep-fried served with Honey Mustard \$4.85

BBQ Pulled Pork Sliders

Our in house smoked Pulled Pork topped with Steve's sweet BBQ sauce and served on a Brioche Slider \$5

Shrimp Salad Sliders

Served in a Brioche slider bun \$5

Beef Satay

Sirloin Skewers marinated and char broiled \$5

Chicken Skewers

Chicken tenders skewered \$3.75

Bourbon Glazed Meatballs

Meatballs cooked in a bourbon glazed sauce \$4.50

Ahi Tuna

Served with seaweed salad \$4.75

Scallops in Bacon

Dry scallops wrapped in pepper bacon and oven roasted \$5.00

Cream of Crab Soup

Pirates Cove Cream of Crab Soup \$65/gallon

Maryland Style Crab Soup

Pirates Cove Maryland Style Crab Soup \$65/gallon

Crab Sliders

Crab cakes served in brioche bun \$6 (2 each)

Luncheon and Dinner Menus

Lunch and Dinner event parties are based on a minimum of 20 guests. You can select up to four items from the following a la carte list of entrées or select from one of the pre package and priced options listed.

Cup of Soup \$5

(can select one or do choice of)

Cream of Crab

Maryland Crab

Pre Entrée Salad \$4.50

(select one option for group)

Honey Caesar with croutons

Summer Mix with Golden Balsamic

Entrée Selection (price determined upon selection)

(Select up to four items)

Fish and Chips

B'BQ Shrimp & Grits

Chili Lime Shrimp

Healthy Nut Sandwich

Green Goddess Salad

Vineyard Salad

Shrimp Louis

Seafood Caesar

Honey Salmon

Crab Imperial

Shrimp Scampi

Crab cake (single or double)

Roma Crunch Salad

Roasted Beet Salad

Blackbeard's Burger

Crab cake Sandwich

Gabby Crabby (single)

Cove Meatloaf

8oz Petit Fillet

8oz Sirloin

Pan Seared Scallops

Liver and Onions

Dessert \$6/\$7

(Select one for the group)

House Made Bread Pudding

Flourless chocolate Torte

Lunch Menu Package Recommendations

*Pre packaged Lunch menu options include a soup or salad course,
Entrée choice of four items and non-alcoholic beverages plus tax and gratuity at 18%*

Lunch Option 1

\$21

Soup or Salad

*Fish & Chips
Green Goddess Salad
Chili Lime Shrimp*

*Includes service of bread rolls, butter
and non alcoholic beverages*

Lunch Option 2

\$24

Soup or Salad

*Shrimp Louis
Seafood Caesar
Honey Salmon
Crab Imperial*

*Includes service of bread rolls, butter
and non alcoholic beverages*

Lunch Option 3

\$32

Soup or Salad

*Honey Salmon
Crab Cake (double)
8oz Petit fillet
Chicken Chesapeake*

*Includes service of bread rolls, butter
and non alcoholic beverages*

Lunch Option 4

\$36

Soup or Salad

*Honey Salmon
Surf and Turf
(6oz Sirloin and 5oz
Jumbo Lump Crab Cake)*

*Includes service of bread rolls, butter
and non alcoholic beverages*

Dinner Menu Package Recommendations

Dinner Option 1

\$28

Soup or Salad

Honey Salmon

Chicken Chesapeake

8oz Sirloin

BBQ Shrimp and Grits

*Includes service of bread rolls, butter
and non alcoholic beverages*

Dinner Option 2

\$35

Soup or Salad

Honey Salmon

Crab Cake (double)

8oz Petit fillet

Chicken Chesapeake

*Includes service of bread rolls, butter
and non alcoholic beverages*

Buffet Meal Options

All buffet Meal options are offered for a minimum of 25 guests. Below is an a la carte list of all menu items that can be offered in a buffet style as well as a few of our more popular package buffets that. For a la carte pricing please select one salad, up to three entrée items and two side items that you would like to have on the buffet and we will price it accordingly. A dessert choice can also be added to the selection for pricing if requested. The pre selected buffet options are already priced as presented.

Salads

Mixed Greens with two dressings

Caesar Salad

Vineyard Salad

Roasted Beet Salad

Entrees

Cove Meatloaf

Chicken Tenders

Baked Cod

Chicken Picatta

Chicken Chesapeake

Lacquered Side of Salmon

Honey Salmon

Crab Cake

Carved Beef Tenderloin (\$18/6oz portion - min 4 tenderloins)

Pot Roast

Side items

Rice Pilaf

Mashed Potatoes

Steamed Mixed Vegetables

Baked Potatoes

Roasted Root Vegetables

Desserts

House Made Bread Pudding

Flourless Chocolate Torte

Suggested Buffet Options

Buffet Option 1

\$24

Salad Selection

Baked Cod

Pot Roast

Creole Shrimp

Mashed Potatoes

Rice Pilaf

Fresh Steamed Vegetables

*Includes service of bread rolls, butter
and non alcoholic beverages*

Buffet Option 2

\$24

Salad Selection

Cove Meatloaf

Honey Salmon

Chicken Piccata

Mashed Potatoes

Rice Pilaf

Fresh Steamed Vegetables

*Includes service of bread rolls, butter
and non alcoholic beverages*

Buffet Option 3

\$38

Salad Selection

Jumbo Lump Crab Cakes

Fillet Mignon

Chicken Chesapeake

Mashed Potato

Rice Pilaf

Fresh Steamed Asparagus

*Includes service of bread rolls, butter
and non alcoholic beverages*

Buffet Option 4

\$42

Salad Selection

Jumbo Lump Crab Cakes

Carved Tenderloin

Shrimp and Grits

Mashed Potato

Rice Pilaf

Fresh Steamed Asparagus

*Includes service of bread rolls, butter
and non alcoholic beverages*

Dessert Selection

We have a number of available dessert options that are recommended for plate or buffet style service. We also have a number of alternative options that can be special ordered or made in house on request.

For wedding and specialty cakes we recommend a local business in Edgewater that specializes in specialty baking. It is Cakes by Rachael, 155 Mitchell's Chance Road, Edgewater, MD 21037, 443 221 7569 <https://www.cakesbyrachael.org/>

Plated or Buffet style Dessert options

Home Made Bread Pudding

Caramel Granny apple Pie

Flourless Chocolate Torte

Key Lime Pie

Beverage Services

In addition to our main Bar and Dock Bar direct service opportunities Pirates Cove also offers tailored Beverage service arrangements to suite your event and the room it is held in. Should you request a private bar service within your event room a bartender fee of \$150 will apply. You can set up your bar in a number of different ways and instruct us to operate under a cash basis or to charge all beverages based on consumption to your main account.

Bar - House

House beer and wine are offered to your guests with a selection of our Copper Ridge house wines, Chardonnay, Pinto Grigio, Cabernet Sauvignon and Merlot. A selection of domestic and craft beers from our main list are offered usually about 6 beers, you can select which ones are presented. Prices for house wine is \$7 per glass and beers range from \$4 to \$8.

Bar - Full

In addition to the selection outlined in the House Bar above 5 spirits and mixers will be added to the selection to include Three Olives Vodka, Tanqueray Gin, Jack Daniels, Jameson Irish Whiskey, and Bacardi Rum. Two additional brands can be selected by you from our main offering to be added to the selection. Prices for cocktails range from \$7 to \$10

Additional Beverage requests

Additional beverage requests such as frozen cocktails and specialty drinks can be made available from the main bar. We would add the instruction to the event order to say "other beverages as requested can be special ordered from the main bar and added to the main account".

Should you wish to purchase bottles of wine from our main list these can be made available on a charge to account when opened basis.

Banquet Party Terms and Conditions

Size of Party and Room Allocation

If your party is more than 20 people it may be considered a special booking and terms, conditions and room allocations may apply.

Event Rooms Available at Pirates Cove

Main Banquet Room

The main banquet room has a total occupancy of 96 for a seated lunch or dinner and 150 for a cocktail reception. When divided each section has occupancy of 40 for a seated lunch and 60 for a cocktail reception.

The deck off the main room is not part of the main room allocation and may be held for regular customer dining on any given evening. For a large event that is using the complete dining room the deck area may be reserved for use depending on the final expected number for the event and the use of the deck that is required, eg Wedding ceremony. A nominal charge of \$200 reserves the use of the Deck in association with a Main Banquet room event

Access to the Deck via sliding doors may be prohibited during weather periods where the air temperature is greater than 80 degrees and it is necessary to keep the doors close to maintain cooling in the main banquet room.

Porch

The Porch room is adjacent to the Main Banquet Room and is primarily used for regular dining. This room looks directly onto the marina as well as the West River with great views from two sides. When an event grows too large for our Main Banquet Room the adjoining glass doors connecting the two can be opened out. The ability to do this can be utilized in a number of different ways either for a reception or a buffet staging point. to utilize a combination of the two rooms the party size would be in excess of 100 people

The porch room itself can also be utilized as a private room. This room can hold up to 60 guests for a seated event and 95 for a cocktail reception – please speak with one of our event planners to inquire about availability.

West Deck

The West Deck is accessed by two twelve-foot glass sliding doors that open out from the Main Banquet room. On busy weekends in the summer this deck is utilized as outside dining for the restaurant however can also be reserved in connection with a large party that is using the Main Banquet room for an event. Reserving this room in conjunction with an event reserved in the Main Banquet room will depend on a number of factors. Please ask to speak with one of our event planners for more information regarding this unique sunset space.

Veranda

The Veranda space is connected to the main lounge and overlooks the main Marina Pier stretching out to the West River with 80 plus slips available for annual lease as well as transient overnights. The Veranda has a number of sliding doors that can be opened during climate suitable days and directly connect the room to the walking pier. Next to the Veranda is the lounge/bar area, which brings great atmosphere to the space, as well as live music entertainment on Friday and Saturday nights

The Dock Bar

Transport yourself to the Caribbean in the Dock Bar side of Pirates Cove. Pirate and Parrot themed this casual atmosphere is serviced with a full bar and seating for 100 + open to regular guests May thru September from Wednesday until Sunday this venue is also available for private hire on non public days as well as the covered portion being available to hold for group events. Please check with our event planner to see what dates might be suitable for your event.

Decorations

Decorations within reason are permitted however must be approved prior to the event by the event planner or manager on duty. Decorations may not be affixed to the walls, floors, or ceilings with nails, staples, tape or any other substance. Please consult with your event planner about any decorating ideas you are planning for your event well in advance

Event Room Minimums & Time Allocations

Every event is a little different and some require more space than others so we have developed a minimum food and beverage spend requirement applicable to each room in order to secure it for your event. These minimum spends vary on the day and time of year and how long out your event is being planned. The following guide is what you might expect to be spending to secure one of our venue rooms. All room blocks are for three to four hour periods covering a lunch or dinner block between 11am to 4.30pm and 4.30pm to 10pm. Crossover periods can be arranged depending on the event itself. Ask for more details regarding this from your event planner. All minimums apply to bookings made more than two weeks in advance. Within two weeks of any given date minimums may not apply.

*In the event that your Food and Beverage spend is less than the amounts listed below for the specific dates and times then a room hire charge or **MAKE UP** amount for the difference may be added. If no food and beverages are required the room hire amounts below shall apply.*

Please note – Room hire charges or make up charges will only apply if your food and beverage spend is less than the applicable amounts. Once your spend exceeds this amount there is no room hire charge

Full Main Banquet Room

In Season (June – August)

Saturday and Sunday Days - \$1,500

Monday to Friday Days - \$1,000

Friday and Saturday evenings - \$2,000

Sunday to Thursday evenings - \$1,500

Out of Season (September – May)

Saturday and Sunday Day - \$1,000

Monday to Friday Days - \$750

Friday and Saturday evenings - \$1,500

Sunday to Thursday evenings - \$1,000

Half Section Main Banquet Room

In Season (June – August)

Saturday and Sunday Days - \$750

Monday to Friday Days - \$500

Friday and Saturday evenings - \$1000

Sunday to Thursday evenings - \$750

Out of Season (September – May)

Saturday and Sunday Day - \$500

Monday to Friday Days - \$375

Friday and Saturday evenings - \$750

Sunday to Thursday evenings - \$500

Porch Room

In Season (June – August)

Saturday and Sunday Days - \$1,500

Monday to Friday Days - \$1,000

Friday and Saturday evenings - \$2,000

Sunday to Thursday evenings - \$1,500

Out of Season (September – May)

Saturday and Sunday Day - \$1,000

Monday to Friday Days - \$750

Friday and Saturday evenings - \$1,500

Sunday to Thursday evenings - \$1,000

Veranda Room

In Season (June – August)

Saturday and Sunday Days - \$1,500

Monday to Friday Days - \$1,000

Friday and Saturday evenings - \$2,000

Sunday to Thursday evenings - \$1,500

Out of Season (September – May)

Saturday and Sunday Day - \$1,000

Monday to Friday Days - \$750

Friday and Saturday evenings - \$1,500

Sunday to Thursday evenings - \$1,000

Pirates Cove Dock Bar

In Season (June – August)

Monday and Tuesdays Day or evening event - \$1,500

The Dock bar is open to the public and has live entertainment during the season from Wednesday to Sundays. In May and September there are some Wednesdays and Thursdays where the Dock Bar is available for private events.

Out of Season (September – May)

The Dock Bar is available for private events during the off season, Weather is a risk during this period and would be at clients willingness to take that risk or plan for contingencies – Please talk to our event planner about various options for using this space during the off season.

Food and Beverages

All food and beverage prices are subject to change. Final menu selections will be confirmed at the time the Banquet Event Order is created. Pirates Cove reserves the right to make reasonable substitutions in the unlikely event the specified items are unavailable. It is our service policy to display our foods in an elegant, professional culinary manner. It is in that tradition that we support codes of health, which prohibit the removal of leftover food from a function. No food or beverage will be permitted to be brought into or taken out of Pirates Cove by the patron, patron's guests or invitees without advance written approval by Pirates Cove management representative.

If alcoholic beverages are to be served on the premises, Pirates Cove will require that alcohol be provided by Pirate's Cove and that such beverages be dispensed only by Pirate's Cove servers and bartenders. Pirate's Cove alcoholic beverage licenses requires Pirates Cove to (1) request proper identification of any person that appear to be of questionable age and to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcohol service to any person who, in Pirate's Cove judgment is under the influence of alcohol.

Notice of number of guests attending

Prior to any event you will be asked to provide the number of guests attending at least 3 working days in advance of the event. This number will then become the minimum guaranteed number upon which food and beverage charges shall be calculated regardless of any minimum spend condition, which may also apply with regard to the room where your event is being held. Once this number is provided increases in the number will be accommodated up until the day of the event however no guarantee of available product may be given should the number increase by a considerable amount. In such cases the restaurant reserves the right to adjust the menu with a comparable menu item if the chosen one cannot be obtained for the increased amount of guests.

Deposit and Payment

A deposit of between \$150 and 25% of the estimate food and beverage charges for any given event may be charged at the time of confirmation of the event. The payment of deposit is requested by check made payable to Pirates Cove. Full payment for all food and beverage services as well as all taxes and gratuities shall become due at the conclusion of the event. Payments accepted are cash and credit card. Checks are not accepted for final payment.

Cancellation

Once an event is confirmed and it becomes necessary to cancel the arrangements the following cancellation policy will apply.

- Cancellation within three weeks of event date – Deposit amount held forfeited.*
- Cancellation within one week prior to event date – cancellation amount equivalent to 50% of calculated charges based on menu selection and minimum guaranteed number agreed.*
- Cancellation within three days of event – Cancellation amount calculated based on minimum guaranteed number or actual expected number, whichever is greater, by the selected menu price.*
- If booking is based on room hire only then cancellation charges will be based on the room hire amount as opposed to the minimum guaranteed.*

Banquet Event Orders

During the preliminary discussions, planning and finalization of the arrangements for your event your event planner shall provide a detailed copy of a Banquet event Order which will outline all of the agreed arrangements and food and beverage instructions for your event. As confirmation of these details and arrangements you will be asked to sign

one copy of the banquet event order as your acceptance of our terms and conditions and the details represented within the banquet event order.

Provisional and Confirmed Bookings

Your reservation is at all times considered a provisional booking and space is held on that basis for the date of your event until such time that you have signed and returned a copy of the provided Banquet Event Order and paid a deposit. Should a copy of the Banquet event order not be returned with your signed acceptance of the arrangements, date and details of your event the space may be rented to another party.

If a situation occurs where multiple parties are interested in a particular space for a specific date at Pirates Cove the initial provisional client that is holding the space will be requested to confirm their booking and details by signing a banquet event order and returning it to Pirates Cove within 3 days. If after this time a Banquet Event Order has not been returned the space may be released to the next interested party inquiring about the space.

Other Services

Audiovisual equipment, linens and all other event rentals can be arranged for any particular event. Please consult with your event manager about any questions you have about these services. Bartender services will be required if a bar is requested for your event – a separate charge of \$150 per bartender will be assessed. If a carver is requested for a buffet or carving display a separate charge of \$125 per carver will be assessed.

Entertainment

Pirates Cove provides entertainment at the Dock Bar Wednesday thru Sundays in season and in the Main Bar and Lounge on Friday and Saturdays all year long.

If you wish to arrange for your own entertainment such as a band or DJ it must first be approved by your event planner depending on which room your event is being held

in and whether such entertainment may hinder the enjoyment of another client or clients in an adjoining space.

In the event that any hired entertainment proves to be inappropriate, too loud or unruly then Pirates Cove reserves the right to ask them to stop at anytime. Pirates Cove will not be liable for any charges by the entertainment in such and event.

Cakes and Bakery

Pirates Cove offers a limited dessert selection and in house baking capabilities. For Wedding cakes and any specialty requests we have some excellent local recommendations that we can discuss with you - please ask your event planner for more information

Should you wish to bring in your own cake for an event then a cakes cutting fee of \$2 per person shall be added to the final total for services related to the cake cutting

Napkins and Table Cloths

For menu prices in excess of \$30 per person Pirates Cove shall provide white tablecloths and blue napkins as an included service for your event if requested. Other colors are available through our event rental company for which charges will apply - please ask your event planner for more information on what is available and how the charges are calculated. Should tablecloths be required for an event with a menu price of less than \$30 per person then a tablecloth fee of \$2.50 per four-person table shall apply. Napkins are provided as part of the service.

Corkage Fees

If you would like to bring your own special wine for an event and it is a wine that we are unable to source from our vendors then we will assess a corkage fee of between \$5 and \$15 per opened bottle for the service of the wine during the event

Sales Tax and Gratuity

The state of Maryland charges sales tax at a rate of 6% on all food and non-alcoholic beverages items as well as gratuity and 9% on all alcoholic beverages.

A gratuity of 20% shall be added to all food and beverage totals for events

Groups or clients claiming tax exemption privileges must submit a copy of their tax exemption form when the signed copy of the Banquet Event Order is returned.

Contact Information

Should you have any questions regarding any of the information enclosed or additional questions or ideas to discuss about your planned event please contact one of our event managers at the restaurant and we would be happy to arrange for a site visit of the property and facilities and go over the details with you

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