



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 and availability. Oysters range in price from \$2.00-\$5.00 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 \$8.00 per person (2 pp)

Crab Dip

Served with toast points \$125

Smoked Side Blue fish

Served as a whole piece with toast points \$125

Knife Cut Cheese Board

Served with fresh fruit and crackers \$95

Vegetable Crudité

Served with ranch dip \$75

Shrimp Cocktail

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

Chicken Tenders

Hand Dipped and deep-fried served with Honey Mustard \$5.00 per person (3 pp)

BBQ Pulled Pork Sliders

Our in house smoked Pulled Pork topped with Steve's sweet BBQ sauce and served on a Brioche Slider \$5 per person (2 pp)

Shrimp Salad Sliders

Served in a Brioche slider bun \$6 (2 pp)

Beef Satay

Sirloin Skewers marinated and char broiled \$5 (2 pp)

Chicken Skewers

Chicken tenders skewered \$5.00 (2 pp)

Bourbon Glazed Meatballs

Meatballs cooked in a bourbon glazed sauce \$4.50 (4 pp)

Ahi Tuna Platter

Served with seaweed salad \$65.00 (Serves 25)

Scallops in Bacon

Dry scallops wrapped in pepper bacon and oven roasted \$6.00 (2 pp)

Crab Sliders

Crab cakes served in brioche bun \$9 (2 pp)

**pp is per person*

Luncheon and Dinner Menus

Lunch and Dinner event parties are based on a minimum of 25 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 Crab Soup \$7

(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

BBQ Shrimp & Grits

Chili Lime Shrimp

Healthy Nut Sandwich

Seasonal Salmon Salad

Vineyard Salad

Shrimp Louis

Seafood Caesar

Honey Salmon

Shrimp Scampi

Crab cake (single or double)

Roma Crunch Salad

Roasted Beet Salad

Blackbeard's Burger

Crab cake Sandwich

Gabby Crabby (single or double)

Homemade Cove Meatloaf

8oz Petit Fillet

8oz Sirloin

Pan Seared Scallops

Liver and Onions

Pork Ribeye

Dessert \$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 (\$2.00 upcharge) or salad course, Entrée choice of three or four items and non-alcoholic beverages plus tax and gratuity at 18%.

Lunch Option 1

\$24

Salad

*Fish & Chips
Seasonal Salmon Salad
Chili Lime Shrimp
Meatloaf*

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

Lunch Option 2

\$30

Salad

*Shrimp Louis
Pork Rib Eye
Honey Salmon
Double Gabby Crabby with
Fries*

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

Lunch Option 3

\$36

Salad

*Rockfish
8oz Filet
5 oz Jumbo Crab Cakes (2)*

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

Dinner Menu Package Recommendations

Dinner Option 1

\$28

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

Salad

*Rockfish
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 30 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. 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*

Entrees

*Homemade Cove Meatloaf
Hand Dipped and Fried Chicken Tenderloins
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
Parmesan Herb Roasted Potatoes
Roasted Root Vegetables*

Desserts

*House Made Bread Pudding
Apple Crisp (Buffet Only Option)*

Suggested Buffet Options

Buffet Option 1

\$27

Salad Selection

Cove Meatloaf

Honey Salmon or Baked Cod

Chicken Piccata

Mashed Potato

Rice Pilaf

Fresh Steamed Vegetables

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

Buffet Option 2

\$38

Salad Selection

Jumbo Lump Crab Cakes (2)

Filet Mignon 8oz

Chicken Chesapeake

Mashed Potatoes

Rice Pilaf

Fresh Steamed Vegetables

*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.

Beverage Services

In addition to our main Bar and Dock Bar direct service opportunities, Pirates Cove also offers tailored Beverage service arrangements to suit your event and the room it is held in. Should you request a private bar service within your event room, a bartender set up 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, Pinot Grigio, Cabernet Sauvignon and Merlot. A selection of domestic and craft beers from our main list are offered, you can select which ones are presented. Prices for house wine is \$7 per glass and beers range from \$5 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

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 Banquet Party

If your party is more than 25 people it may be considered a special booking and terms, conditions and room allocations may apply.

Event Rooms/Minimum Food Spend Requirements and Time Allocations

Every event is a little different and some require more space and time than others, so we have developed a minimum food 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 far in advance 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 11 am to 4:30 pm and 4:30 pm to 10 pm. Crossover periods can be arranged depending on the event itself. Ask for more details regarding this from your event planner.

In the event that your food spend is less than the amounts listed for a specific room on the specific dates listed under each room; then a room hire charge or MAKE UP amount for the difference may be added.

Please Note:

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

Main Banquet Room

The main banquet room has a total occupancy of 80 for a seated lunch or dinner and 150 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 may be reserved for use depending on the final expected number for the event and the use of the deck that is required, eg a Wedding ceremony. A nominal charge of \$500 reserves the use of the Deck in association with a Main Banquet room event.

Access to the Deck via the 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 closed to maintain cooling in the main banquet room.

Main Banquet Room Price Hire/Minimum Food Spend

In Season (May-September)

Saturday and Sunday Days - \$2,000

Monday to Friday Days - \$1,500

Friday and Saturday evenings - \$2,500

Sunday to Thursday evenings - \$2,000

Out of Season (October-April)

Saturday and Sunday Day - \$1,500

Monday to Friday Days - \$1,250

Friday and Saturday evenings - \$2,000

Sunday to Thursday evenings - \$1,500

Porch

(The Porch Dining Room is offered at the discretion of Pirates Cove; depending on the inquiry date and events that are already confirmed or pending at the time.)

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.

Porch Room Hire/Minimum Food Spend

In Season (May-September)

Saturday and Sunday Days - \$2,000

Monday to Friday Days - \$1,500

Friday and Saturday evenings - \$2,500

Sunday to Thursday evenings - \$2,000

Out of Season (October-April)

Saturday and Sunday Day - \$1,500

Monday to Friday Days - \$1,250

Friday and Saturday evenings - \$2,000

Sunday to Thursday evenings - \$1,500

West Deck

*(The West Deck is **not** included in the rental of the Main Dining Room. The fee to rent to West Deck is \$500.00 in addition to the charge for the Main Dining Room.)*

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.

Pirates Cove 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, which are Mondays and Tuesdays. Please check with our event planner to see what dates might be suitable for your event.

Pirates Cove Dock Bar Room Hire/Minimum Food Spend

In Season (May - September)

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 (October - May)

The Dock Bar is available for private events during the off season, Weather is a risk during this period and would be at the client's 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.

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.

Food and Beverages

All food and beverage menus and 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 Pirates Cove servers and bartenders. Pirates 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 Pirates 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 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 - one bartender is included with the initial Bar set up fee of \$150.00. Should an additional bartender be required - 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.

For wedding and specialty cakes we recommend a local business in Edgewater that specializes in specialty baking. The bakery is Cakes by Rachael located at 155 Mitchell's Chance Road in Edgewater, MD 21037. Telephone number: 443-221-7569 Website:

www.cakesbyrachael.org.

Napkins and Table Cloths

Pirates Cove shall provide white tablecloths and blue napkins as an included service for your event. Other colors are available through our event rental company for which additional charges will apply - please ask your event planner for more information on what is available and how the charges are calculated based on the availability of such items.

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 18% 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.

*Pirates Cove Restaurant and Dock Bar
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***MENU ITEMS AND PRICES OUTLINED IN THIS
DOCUMENT ARE SUBJECT TO CHANGE***