



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), 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.





the BUSINESS

white bean & potted cheese dips,
spelt crackers, rye toasts, fresh
vegetables, chile crisp, coarse salt
salad / *young lettuces or kale Caesar*

Parker House rolls, salted butter

the main course / *choose two*

complements / *choose three*

house-baked cookie board /
*chocolate chip, ginger crinkle,
and jam sandwich*

– 80. per person –

draft beer, & house sparkling,
white, and red wine

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

the BUSINESS (plus)

passed appetizers / *choose three*
salad / *young lettuces or kale Caesar*

Parker House rolls, salted butter

the main course / *choose three*

complements / *choose four*

dessert board / *house-baked cookies,
cheesecake, chocolate tart, butterscotch
pudding, ice cream scoops*

– 95. per person –

welcome cocktail, cocktail bar,
draft beer, & premium sparkling,
white, and red wine

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

the LUNCH BUNCH

farmstead cheese & ham board, spelt crackers,
rye toasts, house mustard and condiments

salad / *young lettuces or kale Caesar*

Parker House rolls, salted butter

the main course / *choose two*

complements / *choose two*

house-baked cookie board / *chocolate chip,
ginger crinkle, and jam sandwich*

iced tea, Boylan's sodas, coffee

– 40. per person –



HAPPY HOUR

farmstead cheese & ham board,
white bean dip, spelt crackers, rye toasts,
fresh vegetables, chile crisp

passed appetizers / *choose three*

– 25. per person –

welcome cocktail, 2-hour cocktail bar,
draft beer, sparkling, white, and red wine

– 40. per person for two hours –



THE FEAST BEGINS

evening selections

TO HAVE & TO HOLD

light snacks, in hand

- + WK crackerjack: popcorn, peanuts, pecans, salty caramel
- + sweet & spicy beer nuts, in a paper cone
- + salt 'n' vinegar potato chips
- + organic popcorn, fish pepper salt
- + fresh vegetable crudites, ranch dip, in a cute jar

THE LONG BOARD

garden pickle, preserves, dressed crudites, pickled mustard seed, spelt crackers, & toasts

FARMSTEAD CHEESE

- cheddar
- blue
- goat's milk brie
- alpine swiss
- herbed ricotta

CURED & SMOKED

- Edward's ham
- bresaola
- summer sausage
- salami

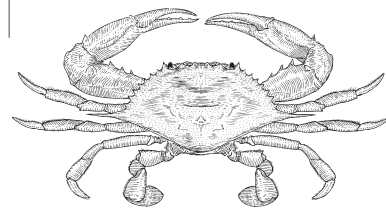
SPREADS, DIPS, &C

- eggplant (seasonal)
- spicy sweet potato
- white bean
- smoked onion dip
- deviled eggs

BAKED

- sea-salted breadsticks
- pretzel cracker
- mini buttermilk biscuits

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 / spicy cheese
 - smoked trout rilletes / chicken liver mousse
 - crab pot (seasonal) / BLT, green goddess (seasonal)

STEAMED RYE BUNS OR LETTUCE WRAPS

- delicate & tender, with gingered cabbage*
- fried chicken, fish pepper & benne honey /
 - pork belly, gochujang / tofu, sweet potato miso
 - fried catfish, remoulade

SLIDER

- two bites between bread*
- white cheddar burger, ketchup, lettuce, pickle

- golden brown one-bite CRABCAKES, with
cocktail & tartar sauce (seasonal/+market price)

POTATO LATKES

- + sour cream, chives
- + apple butter, chives
- + smoked trout, chervil

TARTARE, on potato chip

- Carrot / beet / beef / fish (tortilla chip)

DEVILED EGGS

- classic, with fish pepper flakes

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, sea-salted butter
stone-milled corn bread, honey butter
buttermilk biscuits, housemade jam
rustic sourdough, sea-salted butter
rosemary focaccia, roasted garlic olive oil

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

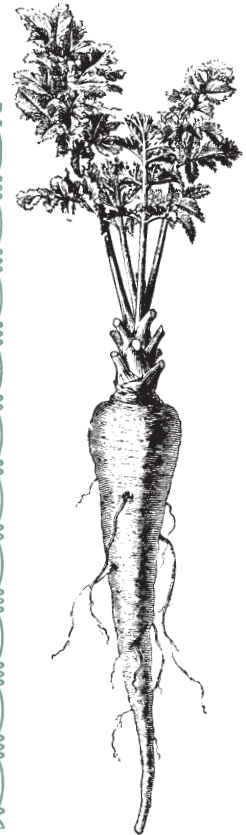
spring / asparagus, lemon aioli, torn bread, thyme

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**, roasted with garlic, fresh herbs, pan jus
- + Seared and butter-basted **dry-aged ribeye**, with garlic and rosemary, sauce bearnaise or au poivre (market)
- + Braised **beef short ribs**, roasted shallots, hunter sauce, herb gremolata
- + Line-caught **Chesapeake fish**, pan-roasted with sea salt, fish pepper, shaved vegetables, green herb sauce
- + Chesapeake jumbo lump **crab cakes**, house-made fish pepper crab spice, cocktail and tartar sauce (seasonal/market)
- + Glazed **honeynut squash**, toasted grains, dried apple, shallots, & sage
- + Maryland buttermilk **fried chicken**, honey mustard & hot sauce
- + **Pasta** dell'orto: spelt tagliatelle, seasonal garden vegetables, fresh herbs, and finely grated cheese
- + Chicken, vegetable, or Chesapeake fish & shellfish **pot pie**, whole wheat crust
- + Slow cooked **pork loin/pork collar** with seasonal mostarda and chicories
- + Seasonal **risotto** or housemade ricotta **gnocchi**, with wild mushroom, asparagus, tomato basil, or autumn squash



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 / slow-cooked carrots, soy-sorghum
dressing, cilantro, benne seed

spring / roasted asparagus, lemon aioli,
breadcrumbs, thyme

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

fall / miso-rubbed sweet potatoes, crispy shallots



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

THE WK SUNDAE BAR

Let guests create the sundaes of their dreams with house-spun ice creams, luxe toppings, and all the whipped cream they desire

Hot fudge, caramel sauce, seasonal fruit topping, peanuts, chocolate chips, maple toffee, brownie bits, organic whipped cream

A BESPOKE CAKE

CREATED BY OUR PASTRY CHEF

CAKE LAYERS Brown Butter, Chocolate, Espresso, Classic Yellow, Spice, Carrot

FILLINGS Chocolate Ganache, Italian Buttercream, Strawberry Jam, Cherry Jam, Rhubarb, Caramel, Cream Cheese

ICING Italian Buttercream, Toasted Meringue

PLATED DESSERT

All of our desserts are created at WK by our dedicated team of pastry chefs with the best ingredients from local farms. If you can't decide on just one, all can be paired and plated as a duo.

- + Classic creme brulee, maple toast, fresh fruit
- + Warmed dark chocolate torte, raspberry ice cream
 - + Traditional sticky toffee pudding, honey caramel, vanilla ice cream, maple crunch
 - + CMP brownie sundae, vanilla ice cream, warm chocolate sauce, peanuts, toasted marshmallow, & whipped cream
 - + Individually baked orchard fruit pie, caramel ribbon ice cream
 - + Individually baked turtle cheesecake, chocolate, caramel, & pecans





[YOUR BUSINESS NAME HERE!]
STAFF APPRECIATION DINNER

TO START

Bacon-Lettuce-Tomato adorable toasts
Fried Chesapeake fish sliders, *remoulade*
Crab pot, *raw vegetables, toasts, crackers*

FIRST COURSE

Kale Caesar
Parker House rolls, *salted butter*

SECOND COURSE

Chesapeake crab cakes, *cocktail and tartar sauce*
WK's iconic cast iron chicken, *pan jus*
Summer squash risotto
Tomatoes Provençal, Mashed potatoes
Heritage Acres grits, Seasonal roasted vegetables

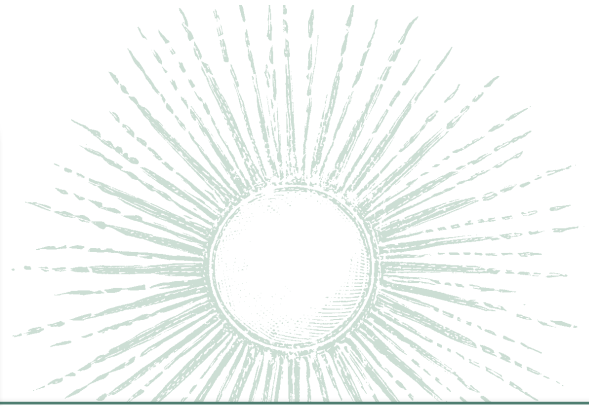
DESSERT BOARD

House-baked cookies, cheesecake, chocolate tart,
butterscotch pudding, ice cream scoops



TO DRINK

Summer Smash
*Old Forester Bourbon muddled with
summer fruit, mint, lemon*
Bee's Knees
Prairie Gin, wildflower honey, lemon juice
Rosé, white, red & sparkling wine
— *and* — local draft beers



[YOUR BUSINESS NAME HERE!]
CLIENT HAPPY HOUR

TO EAT

Farmstead cheese and ham board
*eggplant dip, spelt crackers, rye toasts,
fresh summer vegetables, chile crisp*

Golden brown one-bite crab cakes
cocktail and tartar sauce

Bacon-Lettuce-Tomato adorable toasts

Fried chicken steamed rye buns
with fish pepper and benne honey

TO DRINK

Summer Smash
*Old Forester Bourbon muddled with
summer fruit, mint, lemon*
Bee's Knees
Prairie Gin, wildflower honey, lemon juice
Rosé, white, red, and sparkling wine
& local draft beers





HOLIDAY LUNCH

12-2 PM – *Plated or buffet lunch, with choice of first course and entree, and a delicious slice of WK-baked yule log cake for dessert includes a festive punch upon arrival*
– food packages start at 40. per guest –

- + long board / choose 3
- + soup or salad
- + bread / choose 1
- + entree / choose 2
- + complements / choose 2
- + yule log cake for dessert



TAKE THE AFTERNOON

3-5 PM – *Give the team an early end to the workday then treat them to a happy hour spread of light bites, holiday cocktails, beer, wine, and soda, with holiday cookies to finish*
– food packages start at 30. per guest –

- + long board, tea edition / choose 5
- + circulated appetizers / choose 3
- + WK-baked holiday cookies

EVENING CHEER

6-9 PM – *The perfect celebratory cocktail party, with stationary and passed appetizers, holiday bubbles, cocktails, craft beer, wine, sodas, and a dessert spread featuring holiday baking & a classic yule log cake*
– food packages start at 70. per guest –

- + the long board / choose 8
- + circulated appetizers / choose 5
- + crab dip + holiday cookies
- + yule log cake



FESTIVE FEAST

6-9 PM – *Gather around a beautifully set holiday table for a plated dinner the team will still be talking about in the new year*
– food packages start at 95. per guest –

- + circulated appetizers / choose 3
- + salad / young lettuces or kale Caesar
- + bread / choose 1
- + entree / choose 3
- + complements / choose 4
- + WK-baked holiday cookies & yule log cake



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 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 one month before the date. All payments can be applied to an event on a later, available date. An event that is postponed and rescheduled one month 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 one month before the date, the second and third payments will be refunded; only the non-refundable deposit will be retained. For a cancellation one month 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 ...

*Menu packet and pricing applies to
2024. To schedule an appointment
before booking, or for any
additional information, please email
events@woodberrykitchen.com*

*www.woodberrykitchen.com
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