



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
- + One custom-built rolling bar
- + Bone china, 18-10 flatware, and Riedel stemware for wine & champagne
- + Polk Audio/Sonos system for background music

AVAILABLE OPTIONS

- + Vintage Emeco chairs (up to 65 guests)
- + Letterpress menu card for each guest
- + AV: flat screen monitor, screen, digital projector, microphone
- + Bridal Suite set with floor-length and make-up mirrors, steamer, hanging rack, sparkling wine, snacks, & bridal essentials kit
- + Two extra custom-built rolling bars
- + Ping pong table
- + Fire in grand fireplace
- + Fire in firepit area
- + String lights

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

- + Flowers
- + Candles and additional decor
- + Linens: tablecloths, runners, napkins
- + Exclusive hotel partnership
- + DJ-quality sound system with mixer

PARKING

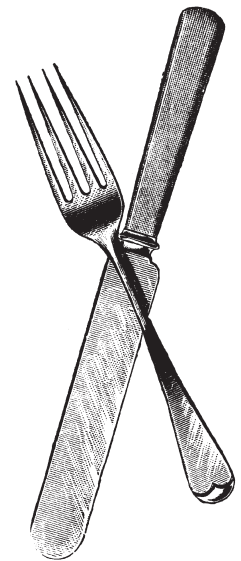
Self parking is available in two nearby lots for up to 30 cars. We can also arrange for valet parking at an additional charge or recommend outside transportation vendors.

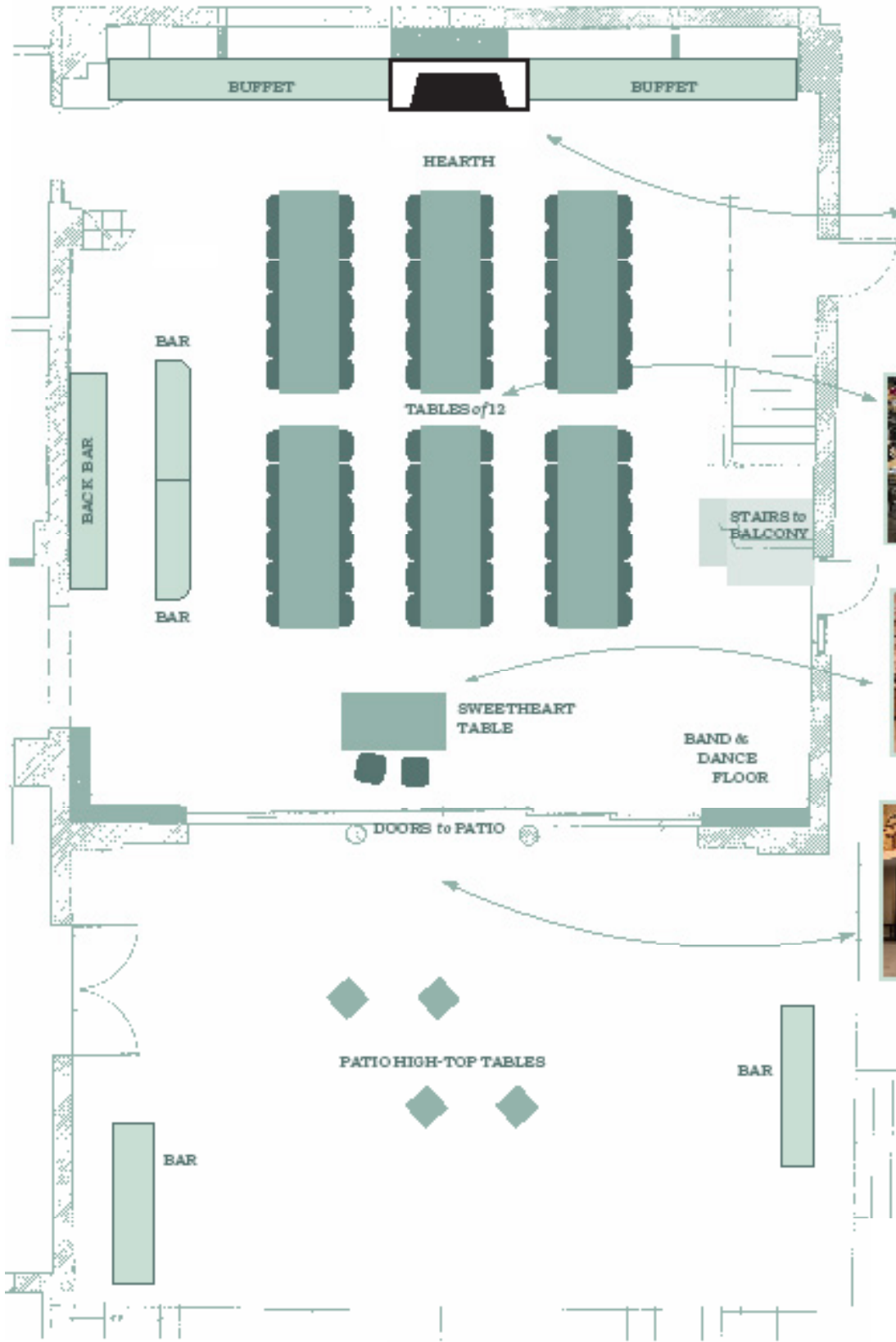
EVENT COORDINATION/PLANNER

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 two 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 three cocktails selected for your event

– FULL SPIRITS BAR –

*including Case 1 vodka, Prairie Organic gin, Old Forester 86 Proof bourbon,
Flor de Cana 4 Year rum, Olmeca Altos Plata tequila, Rittenhouse rye
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
 Bay Shore Raw Bar
 long board / choose seven, with crab dip
 passed 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 six with
 mini CMPs, or plated dessert
 — 175. per person —

the FESTIVE TABLE

hand-held snack / choose one
 long board / choose five
 passed appetizers / choose three
 breads for the table / choose one
 salad / choose one (seasonal +5.)
 main course / choose three
 complements / choose two (seasonal +6.)
 dessert board / choose four, or plated dessert
 — 125. 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
 passed appetizers /
 choose six (crab cakes +10.)
 dessert board
 — 60. per person —

the BAY 100 BESPOKE WEDDING

Truly a night to remember ...

— a custom menu for 100 guests based on
the Chesapeake Feast, *Bells & Whistles* 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 FRIENDS & FAMILY

passed 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 three, or plated dessert
 — 95. per person —



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

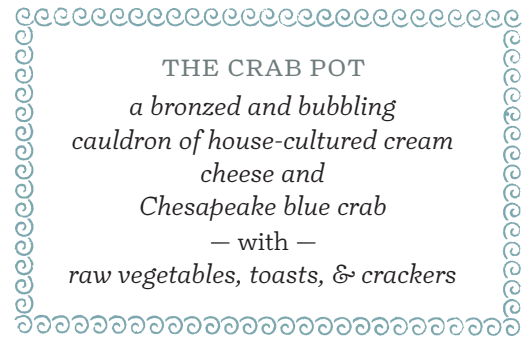
- Edward's ham
- bresaola
- summer sausage
- salami

SPREADS, DIPS, &C

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

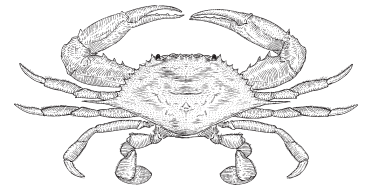
BAKED

- 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



BAY SHORE RAW BAR

expertly shucked oysters and clams on ice

with house mignonettes, cocktail sauce, lemon, crackers, and Snake Oil

PASSED APPETIZERS

ADORABLE TOASTS

- tiny, open-faced ... in a word: adorable
- pit beef, tiger sauce / chevre, fish pepper
- mushroom duxelles / spicy cheese
- smoked trout rillettes / 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

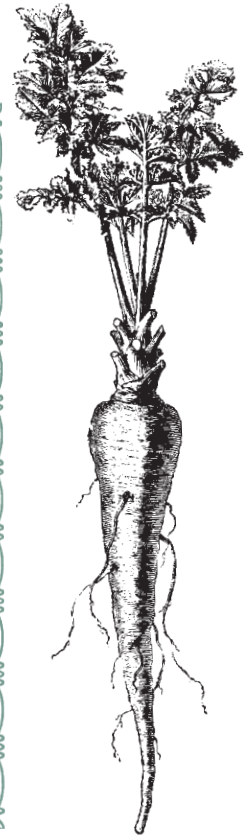
spring / asparagus, lemon aioli, torn bread, thyme

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



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

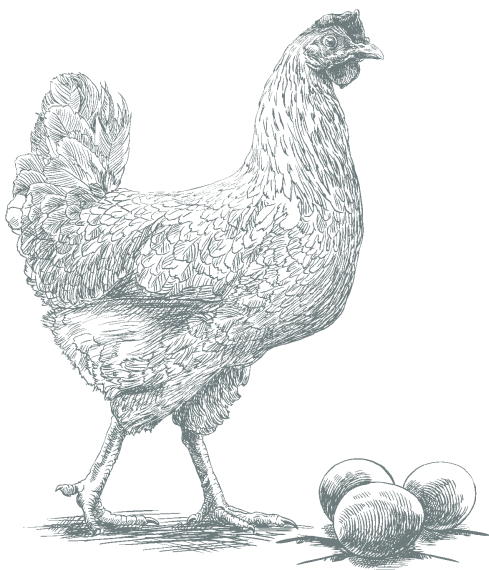
SWEET BAKING

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

SAVORY BAKING

ham & cheddar quiche
 mushroom quiche
 scallion bacon scone

and ... yogurt parfait, fresh seasonal fruit



COMPLEMENTS

- + city ham
- + maple sage sausage
- + applewood bacon
- + skillet potatoes, oregano
& fish pepper
- + buttered Heritage Acres grits
- + young lettuces, shoots, herbs
and leaves
- + seasonal salad (+5.)

BRUNCH PROPER

- Old Line ribeye steak & eggs, pepper gravy (*market*)
- 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 (seasonal/
market)*
 - + *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*



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