

Brick Wood Fired Bistro

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Banquets at 

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Brick Wood Fired Bistro offers a private dining experience perfect for any special occasion, from rehearsal dinners to baby showers, from birthdays and milestone celebrations to happy hours, business meetings, and everything in between!

Rooms & Capacities

We boast three beautiful event areas to accommodate any and all of your event planning needs!

THE MARYLAND ROOM

Our largest glassed-in banquet room features high ceilings and over-sized windows that lend to its spacious and welcoming ambience, making it perfect for a rehearsal dinner or private celebrations!

Maximum seating capacity of sixty-five (65)

Standing capacity of eighty-five (85)

A/V available

Daytime time food & beverage minimum:

Before 3pm

Sunday-Thursday \$250

Friday & Saturday \$500 plus \$100 room rental fee

Night time food & beverage minimum:

After 4pm

Sunday-Thursday \$750 plus \$100 room rental fee

Friday & Saturday \$2000 plus \$200 room rental fee

THE CALVERT ROOM

Our newest private event space is perfect for smaller get-togethers or business meetings. From round wooden tables and plush leather seating to beautifully decorated walls by local artists, this room will have the perfect ambience to host your next special event or luncheon.

Maximum seating capacity of thirty (30)

A/V available

Daytime time food & beverage minimum:

Before 3pm

Sunday-Thursday \$0 plus \$100 room rental)

Friday & Saturday \$250 plus \$100 room rental

Night time food & beverage minimum:

After 4pm

Sunday-Thursday \$250 plus \$100 room rental

Friday & Saturday \$750 plus \$100 room rental

THE TAVERN ROOM

Our bar side event area features high top rustic tables & wide, comfy booths with plenty of standing room for cocktails events. Surrounded by large HD TV's, the cozy, social atmosphere of this space makes it fantastic for any of your more casual events, such as happy hours or birthday events.

Maximum seating capacity forty-five (45)

Maximum standing capacity sixty (60)

Daytime food & beverage minimum:

Before 3pm

Sunday-Thursday \$0

Friday & Saturday \$250

Room Rentals vary. Please inquire.

Night time food & beverage minimum:

After 4pm

Sunday-Thursday \$250

Friday & Saturday \$750

Room rentals vary. Please inquire.



Menu

We have a variety of menu packages from which to choose, from hors d'oeuvres and lite lunches to full course meals. More information detailing each package is included in this brochure. We will help you to pick the perfect menu for your event!

Deposits and Exclusive Room Usage

In order to secure your private dining reservation, we require submission of your signed contract and a one time deposit due at the time that you submit your signed contract. Payment of the deposit can be made using our Deposit Payment Form, over the phone, or in person. Forms of acceptable payment include credit/debit cards, business checks, or cash. While we apologize for any inconvenience, we cannot accept personal checks.

Exclusive use of our banquet room never fails to enhance the private dining experience at Brick, and sometimes the nature of your event might call for use of the entire space. A room rental fee may apply for the exclusive use of any of our private dining spaces, meaning that the entire space will be yours, and yours alone, for the duration of your event. Your deposit will be applied to any applicable room rental fee, or it will be credited to your final bill if you choose not to book the entire room.

Pricing is based on exclusive use of the room. Above room rental fees & minimum spending limits will not apply to those who only require partial use of the room. A \$50 menu customization fee will be added to parties only requiring partial use of the room, and the remainder of the room will be open available seating to the public.

If your final cost of food and beverage, before service charge, taxes, and any applicable fees, does not amount to the required minimum, then the balance between the required minimum and your final food and beverage cost will be added to your final bill labeled as a unmet minimum.

Service Charge and Taxes

A twenty percent (20%) service charge and all appropriate sales taxes will be added to all food and beverage charges.

Audio/Visual

Brick currently has audio/visual capabilities available in both The Calvert Room & The Maryland Room for any photo slideshows, business presentations, or videos, etc. that you may want to incorporate into your event. Please notify us in advance if you desire to use our A/V system. There are no additional fees for this service; however, we strongly urge and encourage that you come into the venue prior to your event for advanced testing of all equipment and computer compatibility. This testing will ensure that your presentation goes off without a hitch. A/V use is only available to those who rent the entire space.

Decorations

While we do not currently provide any party décor, you are more than welcome to bring any flowers, linens, balloons, candles (encased), or any other table decorations for your event with the exception of glitter. We are happy to accommodate any storage needs for floral decorations on the day of your event and to assist in decorating for your event. We ask that nothing be affixed to the walls or windows of the restaurant.



Lunch Packages

Available Wednesday to Saturday from 11:30 a.m. to 3:00 p.m. only.
All non-alcoholic beverages are included.

The Cliffs

Family style
\$14.95 per person
Min of 8 guests

CHOICE OF SALAD

HOUSE

mixed greens | tomato | onion | olive | cucumber |
balsamic vinaigrette

CAESAR

crisp romaine | brioche croutons | shaved parmesan |
creamy caesar

WOOD FIRED PIZZAS

MARGHERITA

red sauce, blistered tomatoes, fresh mozzarella, basil, e.v.o.o

WHITE HOUSE

smoked burrata, ricotta, goat cheese, wild arugula, charred
scallion pesto

The Cove

The Hearty Lunch Option
\$19.95 per person
House Cut Kettle Chips

CHOOSE 3 SELECTIONS

CALI CHICKEN CHOPPED SALAD

grilled chicken breast | avocado | pico de gallo | roasted
corn | "cali" ranch

CAESAR 2.0

chicken or shrimp | crisp romaine | kale | toasted panko |
shaved parmesan | creamy caesar

PRIME RIB CHEESESTEAK

shaved prime rib | caramelized onion | mushrooms |
fontina cheese

"BEEFSTEAK" BURGER (VEGETARIAN)

thick grilled beefsteak tomato | fried goat cheese | avocado
| arugula | pesto aioli | brioche roll

SMOKED TURKEY DIP

house smoked turkey breast, ages swiss, ancho & fig jam,
crispy shallots, french baguette, jus

SMASH BURGER

house ground grass fed angus beef, american cheese,
caramelized onion, tomato, butter lettuce, Brick sauce,
sesame seed bun

WHITE HOUSE PIZZA

Smoked gouda cream | fresh mozzarella | goat cheese |
arugula | basil oil

MARGHERITA PIZZA

house marinara | sliced tomato | fresh mozzarella | basil
| sea salt | e.v.o.o.

Dinner Packages

Accompanied sides are based on seasonal availability and are subject to change without notice.
All non-alcoholic beverages are included.

The Patuxent

\$30.95 per person

BUFFET STYLE

SALAD

choose one

BABY SPINACH

HOUSE GARDEN

CLASSIC CAESAR

ENTREES

Choose two

PAN SEARED SALMON
sun-dried tomatoes, lemon caper butter

MEZZE RIGATONI
hearty bolognese sauce, parmigiano reggiano

CRAB FETTUCCINE
*confit mushrooms, truffle cream sauce,
parmigiano reggiano +6*

CHICKEN MARSALA
confit mushroom marsala sauce

CANNELLONI
*braised beef, manchego béchamel, crispy
shallots*

CRAB CAKE
changes seasonally +6

BRAISED SHORT RIB
red wine jus, crispy leeks

CHURASCO STEAK
*marinated skirt steak, pearl onions, blistered
tomatoes & shishito peppers*

SIDES

Choose two

WHIPPED POTATOES

BUTTER POACHED ASPARAGUS

WOOD OVEN ROASTED FINGERLINGS

BROCCOLI RABE

CREAMY RISOTTO

SEASONAL MEDLEY

PLATED DINNER

Choose three

*Includes choice of caesar or house garden
Accompanied sides are based on seasonal availability.*

PAN SEARED SALMON
*sun-dried tomatoes, lemon caper
butter*

MEZZE RIGATONI
hearty bolognese sauce

CANNELLONI
braised beef, manchego béchamel

CHICKEN MARSALA
confit mushroom marsala sauce

OVEN ROASTED PRIME RIB
au jus

CRAB FETTUCCINE
*confit mushrooms, truffle cream
sauce, parmigiano reggiano +6*

BRAISED SHORT RIB
red wine jus, crispy leeks

CHURASCO STEAK
*marinated skirt steak, pearl onions,
blistered tomatoes & shishito peppers*

CRAB CAKE
changes seasonally +6

Service charge & taxes not included.

The Chesapeake

\$36.95 per person

BUFFET STYLE

APPETIZERS

*choose two
served family style*

MOZZARELLA CAPRESE
OYSTERS BRICKAFELLA

WOOD FIRED WINGS
CAST IRON MEATBALLS

BRUSCHETTA
ANTIPASTI

SALAD

choose one

BABY SPINACH

HOUSE GARDEN

CLASSIC CAESAR

ENTREES

choose two

PAN SEARED SALMON
*sun-dried tomatoes, lemon caper
butter*

MEZZE RIGATONI
heartly bolognese sauce

CRAB FETTUCCINE
*confit mushrooms, truffle cream
sauce, parmigiano regianno +6*

CHICKEN MARSALA
confit mushroom marsala sauce

CHURASCO STEAK
*marinated skirt steak, pearl onions,
blistered tomatoes & shishito peppers*

CRAB CAKE
changes seasonally +6

BRAISED SHORT RIB
red wine jus, crispy leeks

CANNELLONI
braised beef, manchego béchamel

SIDES

choose two

WHIPPED POTATOES
WOOD OVEN ROASTED
FINGERLINGS

CREAMY RISOTTO
BUTTER POACHED
ASPARAGUS

BROCCOLI RABE
SEASONAL MEDLEY

PLATED

Includes choice of house or caesar salad

APPETIZERS

SEE ABOVE APPETIZERS

served family style

ENTREES

choose three

Accompanied sides are based on seasonal availability.

PAN SEARED SALMON
*sun-dried tomatoes, lemon caper
butter*

OVEN ROASTED PRIME RIB
au jus

CANNELLONI
braised beef, manchego béchamel

CHICKEN MARSALA
confit mushroom marsala sauce

MEZZE RIGATONI
heartly bolognese sauce

CRAB FETTUCCINE
*confit mushrooms, truffle cream
sauce, parmigiano regianno +6 pp*

BRAISED SHORT RIB
red wine jus

CHURASCO STEAK
*marinated skirt steak, pearl onions,
blistered tomatoes & shishito peppers*

CRAB CAKE
changes seasonally +6 pp

Hors D'oeuvres

Cold

CHARCUTERIE

artisanal meats & cheeses, house jams & sauces, pickled accompaniments, crostinis \$125

ARTISANAL CHEESE DISPLAY

locally sourced & imported cheeses, fruit & bread accompaniments \$95

KALE CAESAR

Crisp romaine, marinated kale, brioche croutons, shaved parmesan, creamy caesar dressing \$75

GARDEN SALAD

mixed greens, tomato, cucumber, olive, red onion, balsamic vinaigrette \$65

MOZZARELLA CAPRESE

heirloom tomatoes, fresh mozzarella, basil, capers, olive oil, balsamic \$75

SHRIMP COCKTAIL

chilled gulf shrimp, house cocktail \$2 per piece (minimum 25 pieces)

BRUSCHETTA

crostini, tomato, feta, basil, e.v.o.o. \$75

ANTIPASTI

assorted veggies, meats & cheese \$125

Hot

MINI CRAB CAKES

lemon sage aioli, arugula & tomato salad (40 pieces) \$175

WOOD FIRED WINGS

dry rub, korean bbq, or old bay (75 pieces) \$105

CAST IRON MEATBALLS

charred scallion pesto, grated parmesan, marinara (50 pieces) \$105

OYSTERS BRICKAFELLA

our wood fired take on classic oysters rockefeller (50 pieces) \$115

MAC & CHEESE

mezze rigatoni, béchamel, cheddar \$75

JUMBO LUMP CRAB & SPINACH DIP

toasted french baguette \$125

PRIME RIB SLIDERS

shaved prime rib, caramelized onion, bleu cheese, horseradish cream (50 pieces) \$125

SMOKED BURRATA DIP

blistered tomatoes & shishito peppers, charred scallion pesto, crostinis \$85

BRICK FRIES

wedge cut, truffle oil, thyme, parmigiano reggiano, house ketchup \$65

KETTLE CHIPS

house cooked, fresh dill, sea salt \$45

CRISPY BRUSSELS SPROUTS

crispy prosciutto, parmigiano reggiano, reduced balsamic, lemon sage aioli \$85

Platters are priced à la carte and portioned to serve 20 guests.

Service charge & taxes not included.

After Party Package

Located in the Tavern Room. Includes pizzas, wings, & 2 hour beer & wine open bar.
Food is portioned per guest count.

\$24.95 per person
minimum 20 guests

PIZZAS

choose two

MARGHERITA

red sauce, blistered tomatoes, fresh mozzarella, basil, e.v.o.o

WHITE HOUSE

*smoked burrata, ricotta, goat cheese, wild arugula, charred
scallion pesto*

THE GANNON

*red sauce, deli pepperoni, pepperoncini, fresh mozzarella,
pecorino*

BBQ CHICKEN

house 'ketchup', smoked mozzarella, red onion, cilantro

WINGS

choose one

dry rub, old bay, or Korean bbq

TWO HOUR BEER & WINE OPEN BAR

(included)

*house wines, beer and all non-alcoholic beverages
Additional Hours \$6 per person/per hour*

TWO HOUR PREMIUM OPEN BAR

+\$10 per person

*liquors, beer, house wines, and all non alcoholic beverages
Additional Hours \$10 per person/per hour*

Bar & Beverage Package

Choose one

PREMIUM OPEN BAR

liquors, beer, house wines, and all non alcoholic beverages

Two Hours: \$25 per person

Additional Hours \$10 per person/per hour

BEER & WINE OPEN BAR

house wines, beer and all non-alcoholic beverages

Two Hours: \$18 per person

Additional Hours \$6 per person/per hour

NON-ALCOHOLIC OPEN BAR

Soda, coffee, tea, and juices | \$2.95 per person

ICED TEA & WATER STATION

Assorted fresh brewed teas | water | lemon

\$1.95 per person

HOST BAR

all beverages will be billed to host on a consumption basis

CASH BAR

all beverages to be purchased by guests

a cash bar fee of \$1 per person will be applied to the host.

Desserts

INDIVIDUAL MINI DESSERTS

*Seasonally inspired, please inquire
\$5 per person*

DESSERT PLATTER

*Assorted house baked cookies,
brownies, and cakes | whipped cream
\$3 per person*

B.Y.O.D

*A \$50 flat fee will be charged for
bringing in outside desserts | plates,
utensils, and cutting provided*

Children's Menu

For kiddos 12 and under, available for lunch and dinner

\$10.95 per child

One choice per child

MAC & CHEESE

PASTA MARINARA WITH MEATBALL

KIDS PIZZA

Up to two toppings

Banquet Contract

Client Information

Client Name: _____ Contact Number: _____
Client Address: _____ Email: _____

Event Details

Date of Event: _____ Estimated Guest Count: _____
Desired Start & End Time: _____ Type of Event: _____
Pre-event setup time: (If applicable) _____ Desired Room of choice: _____

Terms & Conditions

Brick Wood Fired Bistro will provide private dining services as outlined in the above brochure and as agreed upon between the Client and Brick.

Final menu selections must be made fifteen (15) days prior to the Event.

A guaranteed guest count must be provided five (5) days prior to the Event. This guaranteed number or the actual number of people in attendance, whichever is greater, will be used to determine the final bill. If a guaranteed guest count is not provided, the estimated guest count will be used in its place.

A twenty percent (20%) service charge and all appropriate taxes will be applied to the final bill.

Final payment must be made at the conclusion of the Event.

The deposit will be applied to your final bill or, when applicable, to the room rental fee. I understand that all deposits are nonrefundable. Cancellations less than two business days in advance are subject to 50% of the estimated contract.

Deposit amount \$100 (\$200 for Friday & Saturday evening events)

Please note that deposits, and room rental fee's will be higher in the month of December, please inquire
Your reservation will not be confirmed until contract is returned and deposit is processed.

Deposit Payment Form

Deposit Amount: \$100 (applied to room rental when applicable) Room Rental Fee:\$100

Credit Card Number: _____ Expiration Date: _____

Client Print: _____

Client Signature: _____ Date: _____

