

Brick Wood Fired Bistro

60 Sherry Lane, Prince Frederick MD 20678

(443) 486-5799 | (443) 486-5801 (fax)

Banquets at



Calvert Room



Maryland Room



Tavern Room

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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 \$500

Friday & Saturday \$1000 plus \$100 room rental fee

Night time food & beverage minimum:
After 4pm

Sunday-Thursday \$1000 plus \$100 room rental fee

Friday & Saturday \$2500 plus \$250 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 \$250 plus \$100 room rental

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

Night time food & beverage minimum:

After 4pm

Sunday-Thursday \$500 plus \$100 room rental

Friday & Saturday \$1000 plus \$100 room rental

Buffet unavailable for 24 or more guests

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 \$250 plus \$100 room rental

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

Night time food & beverage minimum:
After 4pm

Sunday-Thursday \$500 plus \$100 room rental

Friday & Saturday \$1000 plus \$250 room rental



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

Fresh Salads & Wood Fired Pizzas Served Family Style

\$14.95 per person

Choose One

CLASSIC CAESAR

crisp romaine, brioche croutons, shaved parm, creamy
caesar

GARDEN

mixed greens, english cucumbers, blistered tomatoes, olives,
red onion, balsamic vin, or buttermilk ranch

Choose Two

MARGHERITA

red sauce, blistered tomatoes, fior di latte, basil, e.v.o.o

WHITE HOUSE

bechamel, ricotta, east coast mozz, arugula, scallion pesto

PLAIN JANE

red sauce & east coast mozz

A LA VODKA

vodka sauce, pancetta, whipped ricotta, basil

The Cove

Casual Plated Lunch

\$19.95 per person

Served with Truffle Chips w/ Tzatziki

Choose Three

SMASH BURGER

house ground blend of angus beef & bacon, american
cheese, L,T, caramelized onions, brick sauce

CHORIZO BURGER

smashed avocado, cilantro jalapeno aioli,
pineapple & poblano salsa

KALE CAESAR

choice of grilled chicken or gulf shrimp

CHICKEN MARSALA

whipped potatoes, confit mushrooms

BABY SPINACH SALAD

choice of grilled chicken or gulf shrimp

RIGATONI MEZZE

vodka sauce, pancetta, whipped ricotta, basil

CREAMY RISOTTO

sun dried tomato, spinach, shaved parm

EGGPLANT PARMIGIANA

pomodoro sauce, served lasagna style

HOT ITALIAN SANDWICH

cured Italian meats, provolone, scallion pesto, tomatoes

BUTTER WEDGE SALAD

choice of grilled chicken or gulf shrimp

BUCATINI & MEATBALL

pomodoro sauce, grated pecorino

SHRIMP & 'GRITS'

soft polenta, tasso ham gravy, seared gulf shrimp

Dinner Packages

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

The Solomons

Two course family style meal

\$24.95 per person

Served with rustico bread & seasoned oil

Salad

Choose one

GARDEN

mixed greens, english cucumbers, blistered tomatoes, olives,
red onion, balsamic vin, or buttermilk ranch

CLASSIC CAESAR

crisp romaine, brioche croutons, shaved parm, creamy
caesar dressing

House Made Pasta

Choose two

RIGATONI A LA VODKA

vodka sauce, pancetta, basil, whipped ricotta

GNOCCHI SARDI

hearty bolognese, grated pecorino

EGGPLANT PARMIGIANA

layers of fried eggplant, ricotta, pomodoro, basil

CRAB & TRUFFLE FETTUCCINE

lump crab, confit mushrooms, truffle cream sauce

CHICKEN CARBONARA

bucatini, roasted chicken, cracked pepper, pecorino

RIGATONI AL FORNO

house fennel sausage, 'baked ziti style'

BUCATINI & MEATBALLS

pomodoro sauce, shaved romano

SHORT RIB RISOTTO

confit mushrooms, red wine jus, crispy leeks

SHRIMP SCAMPI

capellini, gulf shrimp, blistered cherry tomatoes, capers,
scampi butter

CHICKEN CAMPANELLE

herb roasted chicken, dried cranberries, baby kale, amaretto
cream sauce

Service charge & taxes not included.

Dinner Packages

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

The Patuxent

Service Styles

Buffet Style unavailable in Calvert Room with over 24 guests

FAMILY STYLE
\$28.95

BUFFET
\$30.95

PLATED
\$32.95

Salad

Choose one

GARDEN
mixed greens, english cucumbers,
blistered tomatoes, olives, red onion,
balsamic vin, or buttermilk ranch

CLASSIC CAESAR
crisp romaine, brioche croutons,
shaved parm, creamy caesar

BABY SPINACH
ambrosia apples, red onion, dried
cranberries, talbot reserve, honey
mustard

Entrees

Choose two for buffet & family style options
Choose three for plated service style
(accompanied sides are based on entree selections)

PAN SEARED SALMON
'Scampi Style'
CHICKEN MARSALA
confit mushroom marsala
BRAISED SHORT RIB
red wine jus, crispy leeks
RIGATONI A LA VODKA
pancetta lardons, basil, whipped ricotta
CRAB & TRUFFLE FETTUCCINE
confit mushrooms, truffle cream
BISTRO STEAK
thyme crusted, cognac peppercorn cream

JUMBO LUMP CRAB CAKE | +6PP
cholula buerre blanc
VG EGGPLANT PARMIGIANA
pomodoro sauce, served lasagna style
STUFFED CHICKEN BREAST
rockefeller style, garlic cream
SESAME CRUSTED TUNA | + 6PP
soy ginger glaze, pineapple & poblano salsa
CHURRASCO STEAK
roasted poblanos, onion & tomato, scallion pesto
LEID'YS FARM PORK RIBEYE
ambrosia apple & caramelized onion chutney

Sides

Choose two for buffet & family style options

WHIPPED POTATOES
SWEET POTATO HASH
PARMESAN RISOTTO

ROASTED BABY CARROTS
SAUTEED SPINACH
BUTTER POACHED ASPARAGUS

Dinner Packages

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

Chesapeake Package

Service Styles

Buffet Style unavailable in Calvert Room with over 24 guests

FAMILY STYLE

\$34.95

BUFFET

\$36.95

PLATED

\$38.95

Hors D'oeuvres

Choose two from the cold & hot sections of the hors d'oeuvres menu.
(Plated service style will receive family style hors d'oeuvres.)

Salad

choose one

GARDEN

mixed greens, english cucumbers,
blistered tomatoes, olives, red onion,
balsamic vin, or buttermilk ranch

CLASSIC CAESAR

crisp romaine, brioche croutons,
shaved parm, creamy caesar

BABY SPINACH

ambrosia apples, red onion, dried
cranberries, talbot reserve, honey
mustard

Entrees

Choose two for buffet & family style options
Choose three for plated service style
(accompanied sides are based on entree selections)

PAN SEARED SALMON 'Scampi Style'

CHICKEN MARSALA confit mushroom marsala

BRAISED SHORT RIB red wine jus, crispy leeks

RIGATONI A LA VODKA pancetta lardons, basil, whipped ricotta

CRAB & TRUFFLE FETTUCCINE confit mushrooms, truffle cream

BISTRO STEAK thyme crusted, cognac peppercorn cream

JUMBO LUMP CRAB CAKE | +6PP cholula bierre blanc

VG EGGPLANT PARMIGIANA pomodoro sauce, served lasagna style

STUFFED CHICKEN BREAST rockefeller style, garlic cream

SESAME CRUSTED TUNA | + 6PP soy ginger glaze, pineapple & poblano salsa

CHURRASCO STEAK roasted poblanos, onion & tomato, scallion pesto

LEID'YS FARM PORK RIBEYE ambrosia apple & caramelized onion chutney

Sides

Choose two for buffet & family style options

WHIPPED POTATOES

SWEET POTATO HASH

PARMESAN RISOTTO

BUTTER POACHED ASPARAGUS

SAUTEED SPINACH

ROASTED BABY CARROTS

Hors D'oeuvres

Raw Bar

Priced by the piece, 25 piece minimum per item

PATUXENT RIVER 'SWEET JESUS' OYSTERS | \$2.5

LONG ISLAND "BLUE POINTS" OYSTERS | \$3.5

CHILLED GULF SHRIMP | \$2

VA 'MIDDLE NECK' CLAMS | \$1.5

SCOTTISH ROCK CRAB CLAWS | \$7.5

accompaniments include, diy cocktail, cucumber mignonette, fermented horseradish, old bay, drawn butter

Cold

ARTISANAL CHEESE DISPLAY

assorted locally sourced & imported cheeses, fruits, nuts, jams, rustico bread, crostinis

\$65 (20ppl) | \$120 (40ppl)

CHARCUTERIE

wide array of cured Italian meats, house jams & sauces, pickled accompaniments, rustico bread, crostinis

\$65 (20ppl) | \$120 (40ppl)

ANTIPASTI

marinated mushrooms, grilled asparagus & eggplant, roasted red peppers, assorted olives, mission figs, prosciutto di parma, fior di latte mozzarella, rustico bread, crostinis

\$65 (20ppl) | \$120 (40ppl)

KALE CAESAR

hearts of romaine, marinated kale, brioche croutons, shaved parmesan, creamy caesar dressing

\$40 (20ppl) | \$75 (40ppl)

GARDEN SALAD

*mixed greens, tomato, cucumber, olive, red onion
served with balsamic vinaigrette, and buttermilk ranch*

\$40 (20ppl) | \$75 (40ppl)

BABY SPINACH SALAD

ambrosia apples, red onion, dried cranberries, talbot reserve, honey mustard

\$45 (20ppl) | \$80 (40ppl)

MOZZARELLA CAPRESE | \$4PP

heirloom tomatoes, fresh mozzarella, basil, capers, olive oil, balsamic

TRUFFLE CHIPS | \$3PP

sea salt, dill, truffle oil, tzatziki dip

TUSCAN BRUSCHETTA | \$4PP

blistered tomatoes, katamla olives, roasted red peppers, scallion pesto, shaved parm, crostinis

Hors D'oeuvres

Hot

WOOD FIRED WINGS | \$6PP

*house dry rub, korean bbq, chesapeake chile honey, buffalo
(served with buttermilk ranch, and lemon sage aioli)*

MINI CRAB CAKES | \$14PP*

*Jumbo lump crab, dressed arugula, blistered cherry tomatoes, cilantro jalapeno aioli
(add brioche slider rolls +1pp)*

MEATBALLS | \$5.5PP

house ground beef and pork blend, scallion pesto, grated pecorino, pomodoro, rustico bread

PATUXENT RIVER OYSTERS | \$8PP

baked rockafeller style out of the wood oven

BRICK FRIES | \$3.5PP

confit garlic, parmesan, herbs, house 'ketchup'

FRIED MOZZARELLA | \$6PP

crispy fior di latte, pomodoro sauce, shaved parmesan

CRISPY BRUSSELS SPROUTS | \$5PP

crispy prosciutto, grated pecorino, reduced balsamic, lemon sage aioli

CACIO E PEPE ARANCINI'S | \$5PP

grated pecorino, vodka sauce

IMPERIAL STUFFED MUSHROOMS | \$9PP*

lump crab imperial, sherry butter, crispy shallots

SHORT RIB SLIDERS | \$7.5PP

crispy shallots, jus, horseradish cream

JUMBO LUMP CRAB & SPINACH DIP | \$8PP

served with crostini's

SWEET POTATO FRIES | \$4PP

cinnamon sugar, red chile honey

CHORIZO SLIDERS | \$6

smashed avocado, cilantro jalapeno aioli, brioche slider buns

FENNEL SAUSAGE & PEPPERS | \$5PP

house fennel sausage, roasted red peppers, onions pomodoro sauce

BBQ CHICKEN SLIDERS | \$6PP

roasted bbq chicken, pineapple & poblano salsa, arugula, brioche slider buns

* = excluded from Chesapeake Package

After Party Package

Available after 9pm
\$24.95 per person
(minimum 25 guests)

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

PIZZAS

choose two

MARGHERITA

red sauce, blistered tomatoes, fior di latte, basil, e.v.o.o

A LA VODKA

vodka sauce, pancetta lardons, basil, ricotta, shaved parm

WHITE HOUSE

bechamel, ricotta, east coast mozz, arugula, charred
scallion pesto

THE GANNON

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

WOOD FIRED WINGS

additional \$6 per person

Dry rub, Chesapeake chile honey, Korean bbq, Buffalo
(served with buttermilk ranch, and lemon sage aioli)

TWO HOUR BEER & WINE OPEN BAR

(included)

house wines, beer and all non-alcoholic beverages

TWO HOUR PREMIUM OPEN BAR

+\$7 per person

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

ULTRA PREMIUM OPEN BAR

+\$17 per person

top shelf spirits, craft beers, premium wines, and all non alcoholic beverages

Alcohol & Desserts

Beverage Packages

Choose one

ULTRA PREMIUM OPEN BAR

Craft beer, wines on tap, top shelf spirits, all non alcoholic beverages

Two Hours: \$35 per Person
Additional Hours \$14 per Person/per hour

PREMIUM OPEN BAR

Bottled Beer, Wine on tap, Rail Spirits, all non alcoholic beverages)

Two Hours: \$25 per Person
Additional Hours \$10 per Person/per hour

BEER AND WINE PACKAGE

Bottled Beer, House Wine on tap, all non alcoholic beverages

Two Hours: \$18 per Person
Additional Hours \$6 per Person/per hour

N/A OPEN BAR BEVERAGE PACKAGE

\$4 per person
includes all n/a beverages, teas, juices, & coffee

CASH BAR

all beverages to be purchased by the guest
a cash bar fee of \$1 per person will be applied to the host

HOST BAR

all beverages will be billed to host on a consumption basis

Desserts

SEASONAL DESSERT PLATTERS
Family Style or Buffet
\$3.5PP

INDIVIDUAL DESSERTS
Plated
\$5PP

WHOLE CAKE OPTIONS
please inquire
from \$65

B.Y.O.D

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

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 within 48 hours are subject to 50% of the estimated contract. Cancellations within 24 hours are subject to 100% of the estimated contract.

Deposit amount \$100 (\$250 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: _____ (applied to room rental when applicable) Room Rental Fee: _____

Credit Card Number: _____ Expiration Date: _____

Client Print: _____

Client Signature: _____ Date: _____