

## Brick Wood Fired Bistro

60 Sherry Lane, Prince Frederick MD 20678

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*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

#### **FOOD & BEVERAGE MINIMUM BEFORE 3PM**

Sunday \$2000 plus \$200 room rental fee  
Fri & Sat \$1000 plus \$100 room rental fee

#### **AFTER 3PM**

Sun, Wed, Thurs \$1000 plus \$100 room rental fee  
Fri & Sat \$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

#### **FOOD & BEVERAGE MINIMUM: BEFORE 3PM**

Fri-Sun \$500 plus \$100 room rental

#### **AFTER 3PM**

Sunday-Thursday \$500 plus \$100 room rental  
Friday & Saturday \$1000 plus \$100 room rental  
Buffet unavailable for 24 or more guests

### **THE TAVERN ROOM**

#### **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

Friday-Sunday \$500 \$100 room rental

Night time food & beverage minimum:  
After 3pm

Sun, Wed, Thurs \$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

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Available Friday & 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

\$16.95 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

### PLAIN JANE

red sauce & east coast moxx

### WHITE HOUSE

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

## The Cove

Casual Plated Lunch

\$24 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

### KALE CAESAR

choice of grilled chicken or gulf shrimp

### RIGATONI BOLOGNESE

house made rigatoni, beef & pork red sauce, ricotto

### CHICKEN MARSALA

whipped potatoes, confit mushrooms

### BUTTER CRISP SALAD

choice of grilled chicken or gulf shrimp

### SHRIMP & 'GRITS'

soft polenta, tasso ham gravy, seared gulf shrimp



# Dinner Packages

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

## The Patuxent

### Service Styles

Buffet Style unavailable in Calvert Room with over 24 guests

#### FAMILY STYLE

\$32.95

#### BUFFET

\$34.95

#### PLATED

\$36.95

### 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

### Entrees

Choose two for buffet & family style options

Choose three for plated service style

(accompanied sides are based on entree selections & subject to change)

#### PAN SEARED SALMON

'Scampi Style'

#### BRAISED SHORT RIB

red wine jus, crispy leeks

#### FETTUCCINE A LA VODKA

vodka sauce, basil, whipped ricotta

#### RIGATONI BOLOGNESE

heart bolognese sauce, house made rigatoni, whipped  
ricotta

#### CRAB & TRUFFLE FETTUCCINE | +6PP

confit mushrooms, truffle cream

#### JUMBO LUMP CRAB CAKE | +6PP

Cholula buerre blanc

#### STUFFED CHICKEN BREAST

rockefeller style, garlic cream

#### CHICKEN MARSALA

confit mushroom marsala

#### CHURRASCO STEAK

roasted poblanos, onion & tomato, scallion pesto

#### BISTRO STEAK

thyme crusted, cognac peppercorn cream

### Sides

Choose two for buffet & family style options

#### WHIPPED POTATOES

#### PARMESAN RISOTTO

#### ROASTED SWEET POTATOES

#### JASMINE RICE

#### SAUTEED SPINACH

#### BUTTER POACHED ASPARAGUS

#### BRAISED KALE

#### HONEY GLAZED CARROTTS

# Dinner Packages

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

## Chesapeake Package

### Service Styles

Buffet Style unavailable in Calvert Room with over 24 guests

#### FAMILY STYLE

\$40.95

#### BUFFET

\$42.95

#### PLATED

\$44.95

### 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

### 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'

#### BRAISED SHORT RIB

red wine jus, crispy leeks

#### FETTUCCINE A LA VODKA

vodka sauce, basil, whipped ricotta

#### RIGATONI BOLOGNESE

heart bolognese sauce, house made rigatoni, whipped  
ricotta

#### CRAB & TRUFFLE FETTUCCINE | +6PP

confit mushrooms, truffle cream

#### JUMBO LUMP CRAB CAKE | +6PP

Cholula buerre blanc

#### STUFFED CHICKEN BREAST

rockafeller style, garlic cream

#### CHICKEN MARSALA

confit mushroom marsala

#### CHURRASCO STEAK

roasted poblanos, onion & tomato, scallion pesto

#### BISTRO STEAK

thyme crusted, cognac peppercorn cream

### Sides

Choose two for buffet & family style options

#### WHIPPED POTATOES

#### PARMESAN RISOTTO

#### ROASTED SWEET POTATOES

#### JASMINE RICE

#### SAUTEED SPINACH

#### BUTTER POACHED ASPARAGUS

#### BRAISED KALE

#### HONEY GLAZED CARROTS

# Hors D'oeuvres

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## Cold

### CHEESE & CHARCUTERIE

*assorted locally sourced & imported cheeses, meats, assorted accompaniments, mini toast*

\$80 (20ppl) | \$150 (40ppl)

### ANTIPASTI

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

\$80 (20ppl) | \$120 (40ppl)

### KALE CAESAR

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

\$50 (20ppl) | \$95 (40ppl)

### GARDEN SALAD

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

\$50 (20ppl) | \$95 (40ppl)

### MOZZARELLA CAPRESE | \$5PP

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

### TRUFFLE CHIPS | \$4PP

*sea salt, dill, truffle oil, tzatziki dip*

### TUSCAN BRUSCHETTA | \$5PP

*blistered tomatoes, katamla olives, roasted red peppers, scallion pesto, shaved parm, crostini's*

\* = excluded from Chesapeake Package  
Pricing subject to change

# Hors D'oeuvres

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## Hot

### WOOD FIRED WINGS | \$8PP

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

### MINI CRAB CAKES | MKT

*Jumbo lump crab, dressed arugula, blistered cherry tomatoes, remy*

### MEATBALLS | \$6.5PP

*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 | \$4PP

*confit garlic, parmesan, herbs, house 'ketchup'*

### FRIED MOZZARELLA | \$6PP

*crispy fior di latte, pomodoro sauce, shaved parmesan*

### CRISPY BRUSSELS SPROUTS | \$6PP

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

### CACIO E PEPE ARANCINI'S | \$6PP

*grated pecorino, vodka sauce*

### SHORT RIB SLIDERS | \$98PP

*crispy shallots, jus, horseradish cream*

### BBQ CHICKEN SLIDERS | \$8PP

*roasted bbq chicken, brussels slaw, brioche slider buns*

### JUMBO LUMP CRAB & SPINACH DIP | \$MKT

*served with crostini's*

*\* = excluded from Chesapeake Package  
Pricing subject to change*



# *After Party Package*

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*Available after 9pm  
\$28.95 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 \$8 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**

*+\$10 per person*

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

## **ULTRA PREMIUM OPEN BAR**

*+\$20 per person*

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

# Alcohol & Desserts

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## Beverage Packages.

### ULTRA PREMIUM OPEN BAR

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

*Two Hours: \$38 per person*

*Additional Hours: \$16 per person*

### PREMIUM OPEN BAR

*rail spirits, craft beers, house wines, and all non alcoholic beverages*

*Two Hours: \$28 per person*

*Additional Hours: \$12 per person*

### BEER & WINE

*craft beers, house wines, and all non alcoholic beverages*

*Two Hours: \$20 per person*

*Additional Hours: \$8 per person*

### CASH BAR

*all beverages billed to the guest*

### HOST BAR

*all beverages will be billed to the host on a consumption basis*

## Desserts.

### SEASONAL DESSERT PLATTERS

*Family Style or Buffet*

**\$5PP**

### WHOLE CAKE OPTIONS

*please inquire*

**\$80**

*Pricing subject to change*