

Brick Wood Fired Bistro

60 Sherry Lane, Prince Frederick MD 20678

(443) 486-5799

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 Package

Casual Stationed Lunch
Available Friday & Saturday from 11:30 a.m. to 3:00 p.m. only.

Choose Two

BRICK FRIES

confit garlic, parmesan, herbs, house 'ketchup'

CRISPY BRUSSELS SPROUTS

crispy prosciutto, parmesan, balsamic glaze, lemon sage aioli

SOFT PRETZEL BITES

white cheddar cheese dip, hot honey mustard

GOAT CHEESE CROQUETTES

whipped honey, fig & caramelized onion jam

Choose Two

JUMBO WING BAR

(up to two flavors)

chesapeake hot honey, spicy jerk, korean, double bbq

SMASHBURGER

beef & bacon smashburgers, american cheese, caramelized onions, lettuce, tomato, potato bun

MEATBALLS

scallion pesto, pomodoro, parmesan

BUFFALO CHICKEN SANDWICH

buttermilk battered chicken breast, brussels slaw, house buffalo, pickles, onion brioche bun

WOOD FIRED PIZZA DISPLAY

Assorted wood fired pizzas served with chile flake, grated parmesan

Brunch Package

Casual Stationed Style Brunch
Available Sunday's from 10 a.m. to 3:00 p.m. only.

Choose Two

Patuxent Package

Buffet Style Dinner Package

TIER 1 - \$40.95 PER PERSON

two passed hors d'oeuvres, followed by a stationed dinner

TIER 2 - \$52.95 PER PERSON

Artisinal cheese display, three passed hors d'oeuvres, followed by a stationed dinner

Hors D'oeuvres

Entree

Chesapeake Package

Premier plated dinner package

TIER 1 - \$44.95 PER PERSON

two passed or stationed hors d'oeuvres, plated salad, and plated entree

TIER 2 - \$56.95 PER PERSON

Artisinal cheese display, two passed or stationed hors d'oeuvres, plated salad, and plated entree

Hors D'oeuvres

Salad

SIMPLE GARDEN

*spring mix, tomato, cucumber, shallot, olive,
croutons, egg, balsamic vinaigrette*

CAESAR

*crisp romaine, shaved grana padano,
croutons, egg, creamy caesar dressing*

Entree

LOCH DURAT SALMON

scampi butter

JUMBO LUMP CRAB CAKE.

lemon beurre blanc

BEEF TENDERLOIN

sauce bordelaise, fluer de sel

BEEF SHORTTRIB

sauce bordelaise, crispy onions

STUFFED CHICKEN BREAST

stuffed with baby spinach, bacon, caramelized onions & smoked provolone

CHICKEN MILANESE

panko & parmesan crusted, lemon beurre blanc

SURF & TURF (TIER 2)

*Petite filet mignon, choice of jumbo lump crab cake OR butter poached cold water lobster tail
garlic whipped potatoes, harit cots verts, buerre blanc*

Hors D'oeuvres

Cold

ARTISANAL CHEESE & CHARCUTERIE DISPLAY | \$10

assorted locally sourced & imported cheeses, salami's, fruits, jams, lavash cracker, rustico bread

CHILLED SHELLFISH DISPLAY | \$16

jumbo gulf shrimp cocktail, oysters on the half shell, P.E.I. mussels, jonah crab claws, cocktail, mignonette, lemon

HEARTS OF ROMAINE DISPLAY | \$6

crisp romaine, shaved grana padano, croutons, egg, creamy caesar dressing

Hot

served passed or stationed

BRICK FRIES | \$5

house cut potatoes, confit garlic, parmesan, herbs, house 'ketchup'

CRISPY BRUSSELS SPROUTS | \$6

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

SOFT PRETZEL BITES | \$6

white cheddar cheese dip, hot honey mustard

GOAT CHEESE CROQUETTES | \$6

whipped honey, fig & caramelized onion jam

WINGS | \$8

(up to two flavors)

chesapeake hot honey, spicy jerk, korean, double bbq

JUMBO LUMP CRAB BALLS | MKT

mini crab balls, lemon sage aioli, cocktail, lemon

MEATBALLS | \$8

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

CHARGRILLED OYSTERS | \$8

chorizo butter, chimichurri

OYSTERS ROCKAFELLER | \$8

chesapeake bay oysters stuffed with pork belly, baby spinach, caramelized onions, panko, & parmesan

BBQ CHICKEN SLIDERS | \$8

roasted bbq chicken, brussels slaw, pretzel slider buns

After Party Package

Available after 9pm
Includes food display, and two hour beverage package
Pricing from \$32.95 per person
(minimum 30 guests)

Food Display

Choose Two

BRICK FRIES

house cut potatoes, confit garlic, parmesan, herbs, house 'ketchup'

CRISPY BRUSSELS SPROUTS

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

SOFT PRETZEL BITES

white cheddar cheese dip, hot honey mustard

Choose One

JUMBO WING BAR

(up to two flavors)

chesapeake hot honey, spicy jerk, korean, double bbq

OR

WOOD FIRED PIZZA DISPLAY

Assorted wood fired pizzas served with chile flake, grated parmesan

Beverage Package

Choose One

BEER & WINE OPEN BAR (INCLUDED)

craft & domestic beers, house wines, and all non alcoholic beverages

PREMIUM OPEN BAR +\$8

premium spirits, craft & domestic beers, house wines, and all non alcoholic beverages

ULTRA PREMIUM OPEN BAR +\$18

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

Beverage Packages

Choose One

ULTRA PREMIUM OPEN BAR

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

Two Hours: \$38 per person

Additional Hours: \$16 per person

PREMIUM OPEN BAR

premium spirits, craft & domestic beers, house wines, and all non alcoholic beverages

Two Hours: \$28 per person

Additional Hours: \$12 per person

BEER & WINE OPEN BAR

craft & domestic beers, house wines, and all non alcoholic beverages

Two Hours: \$20 per person

Additional Hours: \$8 per person

HOST BAR

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

CASH BAR

all beverages billed to the guest

Desserts

ASSORTED DESSERT DISPLAY | \$8

butter cake bites, chocolate truffles, mini cheesecakes, assorted cookies & brownies, fresh seasonal fruit

WHOLE CAKE OPTIONS

please inquire