A close up of a logo

Description generated with very high confidence

2018 Banquet Package

Catering & Events Manager

Stephanie Kirk

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Waterfront Weddings



The historic Kitty Knight has been making lasting memories for generations. Superb food and breathtaking views of the Georgetown Harbor & Sassafras River make for an unforgettable wedding. We are happy to offer options to customize every aspect of your wedding package to meet your every need.

From rehearsals, ceremonies, receptions, and day after brunches to on-site guest rooms in our historic inn, The Kitty Knight & our friendly staff have something to offer everyone.

Let us help you make your wedding day festivities memorable and enjoyable. Our staff will be happy to arrange a tour of our facilities and to accommodate your every need in order to make this day everything that you dream it would be.

The Kitty Knight   
14028 Augustine Herman Highway, Georgetown, Maryland 21930  
(410) 648-5200 kittyknight.com



Kitty Knight Venues  
Dining Room (seats 120) $1000  
Parlor with or without bar $500 or $750  
Porch $250  
Deck $1000  
Front Lawn Tent Fee

Waterfront Wedding Ceremony  
$1250  
Includes ceremony & setup of 100 white chairs

Kitty Knight Ceremony  
$750  
Includes Ceremony, setup of 100 white chairs

Tent Rental  
Seats 120-320  
Includes Table & Chairs  
100 or less $3,000  
100 or more $5,000  
250 plus $10,000

Kitty Knight House Inn Guest Rooms  
Offering 11 elegantly appointed guest rooms & overnight accommodations include a gourmet breakfast. Use of the pool, beach, kayaks, SUP boards & bicycles included. Complementary Inn guest room for the Bride & Groom for on-site weddings.

Payment Policy  
In order to secure your requested date, a $1000 deposit is due with a signed contract. The second payment of 50% of the remaining estimated balance is due 3 months prior to your reserved date. The full remaining balance is due 10 days prior to your event. A credit card is required for all events and will be charged a 3% credit card fee.

Additions, Upgrades & Pricing



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Wedding Reception Options  
Four Hour Reception  
Cocktail Hour  
Deluxe Open Bar (closed during dinner)  
Buffet or Plated Dinner  
Experienced Staff  
Menu Tasting for the Bride & Groom  
White Floor Length Table Linens  
White or Champagne Napkins  
Complementary Parking for all Guests  
Waterfront Marina Resort for Perfect Photographs

Cocktail Hour Options  
Stationary Hor d’Oeuvre Display  
Garden Fresh Vegetables  
International & Domestic Cheeses  
Crackers & Assorted Sauces

Additions  
Child Menu, Chicken Tenders, Fries or Apple Sauce $20  
Vendor Menu, Grilled Chicken Sandwich, Side Salad or French Fries $25

Bar Service Upgrade Options  
Premium Bar- $6 per person  
Absolut Vodka, Tanqueray Gin, Dewars Scotch, Jack Daniels, Captain Morgan, Bacardi Run, Jose Cuervo Tequila, Kahlua Run, Dogfish Beer, Corona Beer  
5th House Reception- $6 per person  
Full Host Call- $7 per person  
Premium- $10 per person

Rehearsal Dinner Discounts  
20% Off the Food Portion of your Rehearsal Dinner

Additions, Upgrades & Pricing

Kitty Knight



Stationed or Passed Hors D’Oeuvers

**Vegetarian**  
Cherry Tomato filled with Herbed Goat Cheese, Toasted Panko

Macaroni & Cheese Bites

Assorted Mini Quiche (Vegetarian or meat)

Mushroom & Onion Puff Pastry Tart

Swiss Cheese Gougere

Deviled Eggs with (Bacon) Sour Cream & Cheese

Caprese Salad Skewers

**Meat**  
Gougere Mini Burgers

Mini Crouque Monsieur

Fried Chicken & Waffle Bites

Barbequed Meatballs

Mini Chicken Salad Croissants

Bacon Wrapped Chicken Tenders

**Seafood**  
Scallops wrapped in Bacon

Spicy Shrimp on a bed of Radish Salad & Rice Cracker

Pastrami Salmon on Rye with Dill Crème Fraiche

Seared Ahi Tuna with Wasabi Butter

Mini Maryland Crab Cake with Tartar Sauce on a Rice Cracker

Shrimp Cocktail

Kitty Knight



Salads

Fresh Field Green with House Dressing

Caesar Salad

Endive & Watercress Salad with Pears, Walnuts, & Bleu Cheese, with Walnut Vinaigrette

Baby Spinach Salad

Mixed Berry Salad

Caprese Salad

Soups

Crab Bisque

Snapper Soup

Maryland Crab Soup

Soup Du Jour

Kitty Knight



Starches  
Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Cheese Risotto

Baked Potato

Wild Mushroom Polenta

Wild & Long Grain Rice

Cous Cous

Vegetables

Grilled Asparagus

Seasonal Roasted Vegetables

Sugar Snap Peas

Broccoli Rabe with Oil & Garlic

Sautéed Green Beans

Broccoli with Shallot Butter

Kitty Knight  


A La Carte

**Vegetarian**  
Roasted Potatoes with Mushrooms, Parsley & Roasted Garlic

Cheese Ravioli in a Wild Mushroom Sauce

Roasted Seasonal Vegetables

Baked Ratatouille

Creamy Spinach Stuffed Mushrooms

**Seafood**  
Maryland Crab Cakes

Salmon in a Lemon Butter Caper Sauce

Crab Meat Stuffed Shrimp

Garlic Butter Shrimp Pasta

Flounder with Mushrooms & Wine (Market Price)

**Meat**  
Chicken Marsala (OPT Seared Chicken Thighs in a Mushroom & Garlic Butter Sauce)

Chicken Chesapeake (OPT Southern Style Fried Chicken)

Soy Sesame Ginger Pork Tenderloins

Lamb Chop in a Balsamic Reduction

Seared & Roasted Short Ribs in a Bordelaise Sauce

Kitty Knight  


“Creek”

Plated $65.95

Buffet $58.95

First Course (choice of soup)

Crab Bisque, Snapper Soup, Maryland Crab Soup

Second Course: (choice of salad)

Mixed Field Green Salad with House Dressing or Caesar Salad

Third Course (Entrées, choose two)

Pasta Primavera, Chicken Chesapeake, Bruschetta Salmon, Pork Chop, Bistro Steak Medallions, Seafood Mac & Cheese  
  
Chef’s Choice of:  
Starch & Vegetable  
Bread & Butter

Kitty Knight

  
“River”

Plated $78.95

Buffet $71.95

Cocktail Reception

Choice of 3 Hor d’Oeuvres

Display or Passed

First Course (choice of soup)

Crab Bisque, Snapper Soup, Maryland Crab Soup

Second Course: (choice of salad)

Mixed Field Green Salad with House Dressing, Caesar Salad, Mixed Berry Salad, Baby Spinach Salad, Endive & Watercress Salad with Pear & Walnuts

Third Course (Entrée)

Chicken Marsala, Sliced Roast Beef, Sage & Pecan Crusted Roasted Pork Loin, Seafood Mac & Cheese, Crab Cakes

Chef’ Chef’s Choice of:  
Starch & Vegetable  
Bread & Butter

Kitty Knight



“Bay”

Plated $89.95

Buffet $80.95

Cocktail Reception

Choice of 3 Hor d’Oeuvres

Display or Passed

First Course: (choice of soup)

Crab Bisque, Snapper Soup, Maryland Crab Soup

Second Course: (choice of salad)

Mixed Field Green Salad with House Dressing, Caesar Salad, Mixed Berry Salad, Baby Spinach Salad, Endive & Watercress Salad with Pear & Walnuts

Third Course: (Entrées choose two)

Crab Cakes, Stuffed Shrimp, Chicken Chesapeake, 5 oz Petite Filet, Surf & Turf, Sliced Pork Prime Rib, Chicken Cordon Bleu

Chef’s Choice of:  
Starch & Vegetable  
Bread & Butter

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Buffet Luncheon Menu

Option 1  
$26.50 per person

Baked Ziti, Chicken, Sliced Beef

Roasted Red Potatoes, Chef Selection of Vegetables

Field Green or Caesar Salad

Fresh Baked Bread

Assorted Cookie & Brownie Tray

Kitty Knight



Buffet Luncheon Menu

Option 2  
3 Entrées / 3 Sides $21.50  
2 Entrées / 3 Sides $18.50  
2 Entrées / 2 Sides $16.50

Chicken Salad, Seafood Salad, Crab Cakes, Crab Melts

Mixed Berry, Pasta Salad, Mixed Field Green Wedge Salad

Deli Meats: Ham, Turkey, Roast Beef

Assortment of Sliced Cheeses

Choice of Breads

Lettuce, Tomato, Onion

Assorted Cookie & Brownie Tray

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Stationed or Passed Desserts

**Mini Cookies**Chocolate Chip

Soft Lemon

Double Chocolate Brownie

**Mini Dessert Options**  
Rustic Apple Almond Galette, Cinnamon Sugar

Cheesecake Squares, Fresh Fruit

Brie & Apple Puff Pastry Bites

Lemon Curd Tart, Swiss Meringue

Chocolate Buttermilk Cake, Chocolate Mousse, Ganache, Orange Curaçao

Lemon Sponge Cake, White Chocolate Mousse, Raspberry Mousse, Raspberry Geleè

**Mini Cupcakes**  
Assorted Flavors

**Macarons**  
Seasonal Flavors

Kitty Knight  
Bar Arrangements

All beverages served must be provided by The Kitty Knight  
All Bar Items excluding Cash Bar Fees are subject to additional service charge   
\*Please vinquire for policies regarding underage guests

Bar Tier Brands

HOUSE CALL PREMIUM  
Gin Beefeater Tangueray, Beefeater, Bombay Bombay Sapphire  
Vodka Three Olives Absolut, Ketel One, Titos Grey Goose  
Rum Bacardi Captain Morgan, Meyers, Malibu Kraken  
Tequila Cuervo Gold Cuervo Gold, 1800 Patron & Gran Marnier  
Bourbon Jim Beam Wild Turkey, Jack Daniels Maker’s Mark  
Scotch Dewar’s Dewar’s, Johnny Walker Red Jameson & Tullamore Dew  
Blend Seagrams Seagram’s 7 & VO, Canadian Club

Bar Packages  
All package bar pricing is per person

**Full Hosted Bar Package Soft Hosted Bar Package**  
Serving Assorted Selected Tier of Serving Imported & Domestic Beer,  
Liquors, Imported & Domestic Beer Assorted Red & White House Wines,   
Assorted Red & White House Wines, Champagne, House Brewed Teas, Fruit   
Champagne, House Brewed Teas, Fruit Juices & Assorted Sodas  
Juices & Assorted Sodas

House Tier Call Tier Premium Tier Soft Hosted

**1 hour** $12pp $16pp $21pp $9pp  
**2 hours** $15pp $20pp $25pp $13pp  
**3 hours** $21pp $27pp $33pp $19pp  
**4 hours** $25pp $32pp $39pp $22pp  
**5 hours** $29pp $37pp $45pp $26pp