

Charleston

CHARLESTON

PRIVATE DINING & SPECIAL EVENTS



1000 Lancaster St, Baltimore, Maryland 21202
410.332.7373 | www.charlestonrestaurant.com



Seven-Time Finalist,
Best Chef Mid-Atlantic
James Beard Foundation

Three-Time Nominee,
Outstanding Wine Program
and Outstanding Service
James Beard Foundation

No. 1 for Food, Service & Decor
Zagat



CHEF CINDY WOLF

Restaurateurs Tony Foreman and Chef Cindy Wolf opened award-winning and highly acclaimed Charleston in 1997 in Baltimore's Harbor East neighborhood.

The restaurant offers an extensive prix fixe tasting menu from which guests choose between three and up to six courses. Chef Wolf's constantly changing menu focuses on natural preparation of the very best products, purity of flavor and elegant, uncluttered visual presentations.

A 2006, 2008, 2014, 2015, 2016, 2017 & 2018 James Beard Foundation finalist for Best Chef, Mid-Atlantic, Chef Wolf's cuisine is backed by French fundamentals and grounded in preparations that emphasize the natural flavors of the very finest regional products.

A graduate of the Culinary Institute of America in Hyde Park, New York, Wolf has received notices in Food Arts,

Food & Wine, Bon Appetit, The New York Times, The Washington Times and The Washington Post. She has appeared in cooking segments on major local, national and cable television stations.

The award winning wine list is selected by Tony Foreman and was designed to complement Chef Wolf's cuisine. This continually evolving 1,000+ label wine list showcases some of the very finest wines, with excellent wine values from all over the world. Foreman's careful selections boast a depth and range that can serve as the starting point for a guest's menu selections or as an accompaniment to the dining experience.

Wolf is business partners with Tony Foreman in their other restaurants which can be accessed through www.foremanwolf.com.

EVENTS

Hosting a large corporate function or personal celebration? Charleston is available for full restaurant buyouts on select dates, up to 90 guests. Your group would have exclusive access to the entirety of the restaurant from a cocktail reception in the bar and lounge to seating throughout the restaurant.



THE PALM ROOM

The Palm Room is beautifully appointed with embroidered Italian silk walls and chandeliers. The room features French doors that provide views of the Harbor East waterfront.

The Palm Room is the perfect location for intimate celebrations and business dinners up to 24 guests, and is equipped with built-in projection screens.



THE WINE LIBRARY

The Wine Library is complete with floor to ceiling shelves, housing the restaurant's global wine collection of over 1,000 labels.

This dynamic room can seat up to 42 guests for dinner or 28 guests for cocktail hour and dinner, and is equipped with built-in projection screens.



BAR & LOUNGE

The bar and lounge at Charleston provides sweeping views of the Harbor East waterfront. For groups interested in hosting small networking or cocktail receptions, the space can be reserved exclusively for your event.

MENU

The menu at Charleston is a tasting menu, rooted in the regional cuisine of France and traditions of the “low country” area of South Carolina. Chef Cindy Wolf’s constantly changing menu focuses on natural preparation of the very best products, purity of flavor, and visual presentations that are elegant and uncluttered.

The menu for your event will be customized, based on the number of courses offered as well as your preferences. Chef Wolf will make individual accommodations to guests with specific dietary needs and/or food allergies. Chef Wolf’s inspiration for your menu will be based on the best seasonal or local products available. To view the current menu, please visit our website.

PRICING

3 Courses plus Dessert:
\$79/person

4 Courses plus Dessert:
\$94/person

5 Courses plus Dessert:
\$109/person

6 Courses plus Dessert:
\$124/person

Chef’s Selection of (3) Hors D’oeuvres:
\$15/person

Chef’s Selection of Artisanal Cheese:
\$16/person

BEVERAGES

Beverage service is pay per consumption. Our Sommelier will assist in advance with selecting wine for your event, based on your preferred budget, stylistic preferences, and the final menu selection. You will determine if cocktails are offered, along with beer and wine or beer & wine only.

PARKING

Charleston offers complimentary valet parking, up to 25 cars. Parking for restaurant buyouts are by request. Please inquire with the Private Dining Manager for further details.

CONTACT

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