



ON-PREMISE EVENT PACKAGE

General Manager | Chris Berghaus
cberghaus@jamestownhg.com

Event Coordinator | Tiffany Abruzzo
tabruzzo@jamestownhg.com

Chef | Jesse Mounts
jmounts@jamestownhg.com

14028 Augustine Herman Highway
Georgetown, MD 21930
410.648.5200 | deepbluerestaurant.com

Canal

\$20 per person | Light Lunch Buffet

\$25 per person | Full Lunch Buffet

\$30 per person | Deluxe Lunch Buffet

Choice of 2 Salads

House Salad with Balsamic Vinaigrette

Caesar Salad

Seasonal Salad

Pasta Salad with Herb Vinaigrette

Potato Salad

Choice of 1 Lunch

LIGHT LUNCH

Deli Platter with sliced turkey, ham, roast beef,
roasted vegetables & sandwich toppings, with Old Bay chips

FULL LUNCH

Chicken BLT, Pulled Pork Sandwich, Shrimp Salad Sandwich,
Seasonal Vegetarian Sandwich, with Old Bay chips

DELUXE LUNCH

Salmon, Brisket, Fried Chicken, with macaroni & cheese,
roasted fingerling potatoes, and green beans

Choice of Dessert

Cookie & Brownie Tray

Assorted Seasonal Mini Desserts





Champagne Toast | \$3 per person

Beer & Wine Bar Package | \$18 per person/hour

House Red by the glass

House White by the glass

Bottled Beer

House Bar Package | \$20 per person/hour

House Red by the glass

House White by the glass

Bottled Beer

Well Liquor

Premium Bar Package | \$35 per person/hour

Open Bar at fixed hourly rate

Cash Bar Package

Guests pay for all alcohol they consume

Open Bar Package

Host pays for all alcohol guests consume at the end of the event

Limited Bar Package

Host selects which items they would like to offer their guests. Host pays for only the selected items at the end of the event. Guests pay for alternate alcoholic beverages.



Add-Ons

Any Event

Champagne Toast | \$3 per person

Mimosa Bar | \$20 per person

Bloody Mary Bar | \$20 per person

Signature Cocktails | varies

Specialty Beer | varies

Late Night Chicken Tender & French Fry Station | \$10 per person

Cheese & Cracker Board | \$10 per person

Fruit & Vegetables with Seasonal Dip | \$5 per person

Charcuterie Grazing Table | \$15 per person

Raw Bar | market price

Vendor Meal | \$15 per person

Children's Meal | \$9 per person

Event Linens | Competitive Rates

Assorted Bud Vases | \$2 each

Small Gold Lanterns | \$5 each

Small Gold Lanterns with white candle | \$10 each



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Bay

\$100 per person | Buffet or Plated

Choice of 2 Starters

Choice of Salad

House Salad with Balsamic Vinaigrette

Caesar Salad

Seasonal Salad

Pasta Salad with Herb Vinaigrette

Potato Salad

Choice of 2 Entrees

Rockfish with Old Bay Cream Crab Sauce

Crab Cake with Old Bay Tartar

6 oz. Filet Mignon with Au Jus

12 oz. New York Strip with Au Jus

Choice of Starch

Mashed Potatoes

Roasted Garlic Potatoes

Rice Pilaf

Choice of Vegetable

Grilled Asparagus

Seasonal Vegetables

Lemon Broccoli

Choice of Dessert

Seasonal Cheesecake

Seasonal Mousse

Seasonal Smith Island Cake

Berries Anglaise



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Harbor

Plated \$80 per person | Buffet \$70 per person



Choice of 2 Starters

Choice of Salad

House Salad with Balsamic Vinaigrette

Caesar Salad

Seasonal Salad

Pasta Salad with herb Vinaigrette

Potato Salad

Choice of 2 Entrees

12 oz. New York Strip with Au Jus

Swordfish with Chili Butter

Marinated Beef Tenderloin with Au Jus

Chicken Chesapeake Topped with Crab & Lemon Butter

Choice of Starch

Mashed Potatoes

Roasted Garlic Potatoes

Rice Pilaf

Choice of Vegetable

Grilled Asparagus

Seasonal Vegetables

Lemon Broccoli

Choice of Dessert

Seasonal Cheesecake

Seasonal Mousse

Seasonal Smith Island Cake

Berries Anglaise



Creek

\$50 per person | Lunch Buffet

\$60 per person | Dinner Buffet

Choice of Salad

House Salad with Balsamic Vinaigrette

Caesar Salad

Seasonal Salad

Pasta Salad with Herb Vinaigrette

Potato Salad

Choice of 2 Entrees

Chicken Breast (grilled or fried) with mushroom cream sauce

Pork Loin with Mustard Sauce

Salmon with Lemon Butter

Pasta Primavera

Choice of Starch

Mashed Potatoes

Roasted Garlic Potatoes

Rice Pilaf

Choice of Vegetable

Grilled Asparagus

Seasonal Vegetables

Lemon Broccoli

Choice of Dessert

Cookie & Brownie Tray

Assorted Seasonal Mini Desserts



Starters

Starters are priced per item.
Minimum 20 pieces per item.



Cold

Seasonal Crostini | 3

Tomato Bruschetta | 3

Smoked Salmon Crostini | 5

Crab Mousse on Cucumber | 5

Seasonal Deviled Eggs | 4

Caprese Skewer | 3

Shrimp Ceviche | 5

Hot

Shrimp Beignet | 5

Mini Crab Cakes | market price

Bacon-Wrapped Scallops | 5

Mini Spring Rolls | 3

BBQ Chicken Satay | 4

Sour Cream & Chive Croquettes | 4

Mini Meatballs | 5





Plated \$60 per person | Buffet \$70 per person



Choice of 2 Starters

Choice of Salad

House Salad with Balsamic Vinaigrette

Caesar Salad

Seasonal Salad

Pasta Salad with Herb Vinaigrette

Potato Salad

Choice of 2 Entrees

Salmon with Lemon Butter

Pork Loin with Mustard Sauce

Beef Short Rib with Au Jus

Swordfish with Chili Butter

Choice of Starch

Mashed Potatoes

Roasted Garlic Potatoes

Rice Pilaf

Choice of Vegetable

Grilled Asparagus

Seasonal Vegetables

Lemon Broccoli

Choice of Dessert

Seasonal Cheesecake

Seasonal Mousse

Seasonal Smith Island Cake

Berries Anglaise



About Deep Blue

at Kitty Knight



Main Dining Room

The main dining room features stunning Sassafras sunset views, an elevated dance floor & Eastern Shore charm. The main dining room can accommodate 90 seated guests with dance floor, 120 without.

Parlor & Lemonade Porch

The parlor features two large farm tables, two fireplaces, and access to our spacious lemonade porch. The parlor can accommodate 20 seated guests. The lemonade porch can accommodate 16.

Tavern

The tavern features beautiful original wood beamed ceilings, a double-sided fireplace, private bar and private entrance. The tavern can accommodate 40 guests.

Deck

The deck features a private bar as well as phenomenal views of the Sassafras River and Georgetown Harbor. The deck can accommodate 60 seated guests, and wedding ceremonies of up to 100 guests.

Tent

Tented events can take place overlooking the Sassafras River, or on our front lawn with the beautiful Kitty Knight Inn as a backdrop. Either tented area can accommodate tented events of 150+.



Additional Information



- Off-site catering is available for all event guide packages. We are also licensed for off-site alcohol service.
- Initial Deposit will be applied to final balance.
- Seasonal room fees will apply.
- Menus and pricing are subject to change and are not guaranteed until booking.
- All events will incur a day of coordinator fee.
- Soft drinks, coffee & iced tea included in all event packages.
- Gluten free, vegetarian, and vegan options available.
- Events are based on a 4-hour time frame. Please make arrangements with your event coordinator if you need to schedule access to your room prior to your event.
- We have both private & semi-private event spaces available.
- Events are not exclusive and other happenings may be occurring on the same day at various areas around the property.
- There are no location limitations for photography purposes on the Kitty Knight property itself. Please inquire about rules and common courtesy practices at the surrounding Sassafras waterfront.
- Leftover buffet food may not be boxed up and taken home as it is against health code.
- Homemade food items may not be served as it is against health code.
- Smart TV is available upon request in our Tavern.
- Parties of less than 25 may request a limited menu based on our current dining menu.
- Our preferred vendor list is available upon request.
- Our newly updated inn has 11 guest rooms. Booking available at kittyknight.com



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