



THE ELK ROOM

PRIVATE DINING



A Collection of Elixirs

Hidden behind Italian chophouse, Tagliata, lies a speakeasy cocktail bar that transports patrons back into the 1920's era. The Elk Room's candle lit bar & lounge offers an elegant, sultry atmosphere with its crystal chandeliers and 1920's vintage touches. The space best accommodates social gatherings including cocktail parties and happy hour events with stationary appetizers & passed hor d'oeuvres, and some of the Elk Room's finest cocktails for you and your guests. Brunch events are available for a unique private gathering. Menus are customizable to fit your taste!



THE ELK ROOM FULL RESTAURANT BUYOUT

UP TO 80 GUESTS

Experience exclusive private dining at our restaurant, highlighted by The Elk Room—an opulent sanctuary adorned with vintage couches, crystal chandeliers, and a majestic elk head. Immerse yourself in Victorian charm and intimate candlelight while savoring our impressive cocktails, creating cherished memories with your guests.

FOOD & BEVERAGE MINIMUMS (EXCLUSIVE OF TAX, GRATUITY & ADMIN FEE)

Please Inquire For Pricing,
DEPENDENT UPON AVAILABILITY



THE UPPER LEVEL

UP TO 35 GUESTS

Ascend to our upper level sanctuary, where plush couches and elegant rugs invite you into a cozy yet sophisticated ambiance. Ideal for chic cocktail-style events, this space offers ample seating for guests to relax and mingle. Let the inviting atmosphere and stylish decor create the perfect backdrop for memorable gatherings as you indulge in our exceptional cocktails and impeccable service.

FOOD & BEVERAGE MINIMUMS (EXCLUSIVE OF TAX, GRATUITY & ADMIN FEE)

Sunday-Thursday | \$2,500⁺

Friday | \$4,000⁺

Saturday | \$5,000⁺



Bees Knees

\$40 PER PERSON

STATIONARY

Charcuterie & Cheese

chef's selection of house cured charcuterie and cheese, giardiniera

Beef Filet Steak Tartare

black truffle, garlic crouton

Big Eye Tuna Tartare

orange-hibiscus vinaigrette, brown butter croutons

PASSED APPETIZERS

Blue Crab Cakes

maryland style, chili remoulade

Saffrito Arancini

thai basil pesto aioli, parmesan



Ward 8

\$80 PER PERSON

STATIONARY

Atlas Garden Greens Salad

shaved raw vegetables, fine herbs,
honey-lemon dressing

Vadouvan Chicken

basil yogurt sauce

Macaroni & Cheese

Carving Station

tiger sauce, bearnaise, chimichurri

TURKEY BREAST (+\$29 per person)

WAGYU BEEF COULOTTE (+\$38 per person)

TENDERLOIN (+\$45 per person)

PASSED APPETIZERS

Truffled Grilled Cheese

aged cheddar, black truffle

Braised Pork Belly

tamarind bbq, charred scallion

Blue Crab Cakes

maryland style, chile remoulade

Beef Filet Steak Tartare

black truffle, garlic crouton

Saffrito Arancini

thai basil pesto aioli, parmesan



The Elixirs

CHOICE OF 3: \$55 PER PERSON

CHOICE OF 5: \$65 PER PERSON

CHOICE OF 7: \$75 PER PERSON

PASSED APPETIZERS

TUNA TARTARE

SHRIMP COCKTAIL

BLUE CRAB CAKES

BEEF FILET STEAK TARTARE

BURRATA BRUSCHETTA

POTATO CROQUETTES

TRUFFLED GRILLED CHEESE

BLACKENED SIRLOIN

SMOKED SALMON CANAPES

CHICKEN LIVER MOOSE

PÂTÉ

ARANCINI

MUSHROOM & EGGPLANT CROQUETTES

BEVERAGE SERVICE

The Elk Room is the quintessential modern cocktail bar. We use progressive techniques and unique flavor combinations to create a novel drinking experience. Please inquire about cocktail, wine, and beer options available for your event. Please allow 7 business days for any selection and note some beverages are available based on seasonal availability. All private dining packages include soft drinks, hot tea & coffee service. Beer, wine & cocktails are billed by consumption.

RESTAURANT POLICIES: PRIVATE FUNCTIONS

All events hosted on property incur a 20% service/gratuuity charge, a 2% Administrative Fee, 6% Maryland Sales Tax for Food and gratuity/service/admin charges, and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.
- Cancellation must be received 10 business days (*Mon-Fri*) prior to the date of your scheduled event. Cancellations due to inclement weather, requires 48 hours notice.
- The Elk Room is not responsible for any lost or stolen personal property.
- Additional food & beverage may not be ordered in lieu of room charge or to meet the contracted food & beverage minimum.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

NICOLE MANNING

PRIVATE DINING MANAGER

Nicole.Manning@AtlasRestaurantGroup.com

THE ELK ROOM

Harbor East | 1010 Fleet Street | 410.244.5830 | TheElkRoom.com | [@FindTheElk](https://www.instagram.com/FindTheElk)