



# Group Dining





FOUR SEASONS HOTEL  
HARBOR EAST

# LOCH BAR

*Raw Bar & Elixirs*

BALTIMORE  
MARYLAND

## A CLASSIC MARYLAND TAVERN

Overlooking Baltimore's Inner Harbor in the Four Seasons Hotel, Loch Bar is a classic Maryland Oyster House located in Harbor East. Opened in April 2016, Loch Bar has quickly become one of Baltimore's best new restaurants. Loch Bar's menu is centered around one of the region's largest raw bars with a wide variety of east and west coast oysters that rotate daily. The popular Shellfish Towers are a great way to experience the day's freshest seafood options in one impressive and shareable platter.

Some of Loch Bar's Signature dishes include the Lobster Roll, Crab Cakes, Charcuterie Boards, and Maryland's famous Smith Island Cake. Pair your meal with a handcrafted cocktail, local Maryland craft beer or try a selection from Baltimore's largest whiskey list, with more than 400 different bottles from around the world. Stop by on Sunday to enjoy Brunch, complete with \$4 Mimosas & Bloody Marys.

Loch Bar's interior seats 75 people and the outdoor patio can seat an additional 75 guests, while diners overlook the beautiful Harbor East Marina.

Loch Bar hosts live music every night, featuring some of the area's most talented musicians.





## INTERIOR LOUNGE

HIGH-TOP: 16 SEATED | 30 STANDING

LOW-TOP: 20 SEATED

*High-top seating adjacent to the bar creates the perfect atmosphere for vibrant gatherings, while low-top seating is available at the rear of the restaurant for an alternative dining experience.*

*Group of 20 or more requires a full buyout. | Inquire for more details.*

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## FOOD & BEVERAGE MINIMUMS

\$70PP (Seven Days a Week, Lunch Service)

\$90PP (Sunday-Thursday, Dinner Service)

\$100PP (Friday-Saturday, Dinner Service, Limit of 3 Hours)



*Menu Packages*



# Chesapeake Gold

\$70 PER PERSON

## APPETIZERS

SERVED FAMILY STYLE

### CHESAPEAKE CRAB DIP

*blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots, and baguette*

### TUNA POKE

*avocado, scallion, breakfast radish, chili oil, soy ginger dressing*

### BUTTERMILK HUSH PUPPIES

*sweet corn, scallion, remoulade*

## ENTREES

### PAN SEARED HALF CHICKEN

*coffee, maple glazed half chicken and roasted root vegetables (rainbow carrots)*

### SALMON WRAP

*sauteed spinach, roasted pepper, basil mayonanaise*

### CHOPPED COBB SALAD

*choice of chicken or shrimp, baby gem, bacon, egg, heirloom tomato, roasted corn, radish, avocado, blue cheese, croutons, buttermilk ranch dressing*

## DESSERT

SERVED FAMILY STYLE

### LOADED S'MORES BLONDIE

*chocolate, toasted marshmallow, graham cracker, vanilla ice cream*

### SMITH ISLAND CAKE

*layers of chocolate ganache and yellow cake*

*Menu & dietary substitutions are available upon request and may incur an additional charge.*



## APPETIZERS

SERVED FAMILY STYLE

### CHESAPEAKE CRAB DIP

*blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots, and baguette*

### TUNA POKE

*avocado, scallion, breakfast radish, chili oil, soy ginger dressing*

### BUTTERMILK HUSH PUPPIES

*sweet corn, scallion, remoulade*

## SALAD

### CLASSIC CAESAR SALAD

*baby gem, parmesan crisps, croutons*

## ENTREES

### PAN SEARED HALF CHICKEN

*coffee, maple glazed half chicken and roasted root vegetables (rainbow carrots)*

### SCOTTISH SALMON

*israeli couscous risotto, oven-dried heirloom cherry tomatoes, castelvetrano olive, saffron butter, pei mussels*

### MAINE LOBSTER ROLL

*kerrygold butter, chives, celery leaf, toasted split-top bun*

### 8oz FILET MIGNON

*roseda farms filet, atlas farms vegetables, port wine bordelaise*

## DESSERT

SERVED FAMILY STYLE

### LOADED S'MORES BLONDIE

*chocolate, toasted marshmallow, graham cracker, vanilla ice cream*

### SMITH ISLAND CAKE

*layers of chocolate ganache and yellow cake*

*Menu & dietary substitutions are available upon request and may incur an additional charge.*



## APPETIZERS

SERVED FAMILY STYLE

### GRAND CHARCUTERIE BOARD

*seasonal meats and cheeses*

### TUNA POKE

*avocado, scallion, breakfast radish, chili oil, soy ginger dressing*

### RAW BAR

*selection of shucked oysters and shrimp cocktail*

## SALAD

### CLASSIC CAESAR SALAD

*baby gem, parmesan crisps, croutons*

## ENTREES

### PAN SEARED HALF CHICKEN

*coffee, maple glazed half chicken and roasted root vegetables (rainbow carrots)*

### SEARED ROCKFISH

*fish stew, andouille sausage, lump crabmeat, tomatoes, corn, fingerling potatoes*

### MARYLAND CRAB CAKES

*two housemade jumbo lump crab cakes, mixed baby greens, old bay remoulade*

### 8oz FILET MIGNON

*roseda farms filet, atlas farms vegetables, port wine bordelaise*

## DESSERT

SERVED FAMILY STYLE

### LOADED S'MORES BLONDIE

*chocolate, toasted marshmallow, graham cracker, vanilla ice cream*

### SMITH ISLAND CAKE

*layers of chocolate ganache and yellow cake*

*Menu & dietary substitutions are available upon request and may incur an additional charge.*



# LOUNGE MENU

\$60 PER PERSON

## CHESAPEAKE CRAB DIP

*blue crab, artichoke, white cheddar, gruyère, smoked gouda, served with celery, carrots, and baguette*

## TUNA POKE

*avocado, scallion, breakfast radish, chili oil, soy ginger dressing*

## RAW BAR DISPLAY

*east & west coast oysters, mussels, shrimp cocktail*

## BUTTERMILK HUSH PUPPIES

*sweet corn, scallion, remoulade*

## CHARCUTERIE BOARD

*seasonal meats and cheeses*

## *A La Carte*

### ADD-ONS

**COFFEE MAPLE GLAZED CHICKEN . . . . . \$4 PP**

**FRIED RISOTTO ARANCINI . . . . . \$4 PP**

*prosciutto, basil, mozzarella, balsamic glaze*

**FRIED OYSTERS . . . . . \$4 PP**

*local oysters dredged and fried crispy, old bay remoulade*

**FRIED BRUSSEL SPROUTS . . . . . \$4 PP**

*honey siracha glaze, house made siracha salt*

**GRILLED SHRIMP SKEWERS . . . . . \$8 PP**

*drawn butter, lemon*

**BEEF TARTARE . . . . . \$8 PP**

*cholula egg vinaigrette with capers, grilled baguette*

**SALMON CRUDO . . . . . \$6 PP**

*smoked salmon, pickled onions, whole grain mustard*

**SHRIMP CEVICHE . . . . . \$6 PP**

*shrimp, aqua chie, grapefruit, orange, red onion, micro cilantro, black pepper*





## Beverage Service

*Loch Bar, a classic Maryland tavern, boasts the most substantial whiskey menu in Baltimore with a wide selection of local craft beer and handcrafted cocktails.*

*Loch Bar also features live music 7 days a week.*

*For all private dining events, alcohol is billed by consumption.*

## Restaurant Policies

**All events hosted on property incur a 20% Service/Gratuity 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 approval.*
- *Loch Bar is not responsible for any lost or stolen personal property.*
- *It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.*
- *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 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:

**APRIL LICHTENBERG**  
April@AtlasRestaurantGroup.com

