



PRIVATE DINING



# EST. 17 WATERFRONT HOTEL 71

FOOD • SPIRITS • ALE

Ann Giles, wife of Edward Fell, leased the lot to Thomas Long, who had the original structure erected. His Brother Robert Long built the first brick home in the City of Baltimore at 812 S. Ann Street near George Street (Thames). The same bricks were used for both houses, so it can be reasonably assumed that this is the second oldest brick building in the City of Baltimore. The bricks used were glazed headers rarely found in structures, and can still be seen.

In 1781, Thomas Long passed and the property was sold to John Kirwan, a merchant, who in 1791 sold it to Cumberland Dugan, from Ireland. His son Frederick J. Dugan, a lawyer, inherited the property and passed it on to his son Pierre C. Dugan who founded the oldest real estate firm in Baltimore. Due to the size it can reasonably be assumed that the building became a hotel during the Civil War period (1861-65) and continued through to the Second World War. Mr. Dembowski, a member of the Maryland Legislature, purchased the building in 1948 as a hotel and tavern. The building was discontinued as a hotel in 1955 but remains in use as a tavern to this day.

After acquiring the historic Waterfront Hotel property, Atlas Restaurant Group briefly closed the second floor to begin a significant construction period that would add a new chapter in the building's storied history. The renovations repurpose the space in a way that pays homage to a key element that has been part of the neighborhood for decades: live music performed by local musicians.

This interior transformation centered around providing these local artists with an appropriate venue to perform in, complete with an elevated stage and a state of the art soundsystem. In the center of the room, a spacious rectangular bar provides comfortable seating for over 40 guests. Walk just a couple of steps up to a cozy dining room where a fireplace illuminates the tables and chairs overlooking the historic cobblestone streets of Fells Point.



## Lower Loft

The Lower Loft is Waterfront Hotel's semi-private space. This space is the elevated section on the first floor and is located adjacent to the main bar. The lower loft is perfect for happy hours, seated meals, and buffets.

**Maximum Capacity: 30 Cocktail**

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

**\$1,000++ (Monday-Thursday)**

**\$2,000++ (Friday & Saturday )**



## Upper Loft

The Upper Loft at Waterfront Hotel is a semi-private space adjacent to the Concert Hall. The Upper Loft includes a view of Thames Street, private bathrooms, and a cozy fireplace. The Upper Loft is perfect for seated and cocktail style events.

**Maximum Capacity: 30 Seated | 60 Cocktail**

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

**\$1,500++ (Monday-Tuesday)**

**\$2,500++ (Wednesday-Thursday)**

**\$4,000++ (Friday-Saturday, before 9pm)**



## Concert Hall

The Concert Hall at Waterfront Hotel is the perfect private space for large gatherings. The space includes the entire second floor, including private bathrooms and a private bar. The Concert Hall is best used for large cocktail style events. During the weekends there is live music on the Concert Hall stage.

**Maximum Capacity: 200 Cocktail**

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

**\$3,000++ (Monday-Thursday)**

**\$5,000++ (Friday-Saturday, before 9pm)**

**\$20,000++ (Friday-Saturday, after 9pmt)**

# Party Menu

## APPETIZERS

\$40 PER PERSON | CHOICE OF 4

Lemon Pepper Chicken Skewers  
Bacon Grilled Cheese  
Fried Oysters Remoulade  
3 Cheese Arancini  
Fried Mac & Cheese  
Mini Burger Sliders  
Vegetable Spring Rolls  
Spanakopita  
Fried Chicken Bites  
Shrimp Cocktail  
Local Oysters on the Half Shell  
Mini Crab Cakes & Remoulade (+\$2 Supplement)

## RAW BAR

\$50 PER PERSON

Shrimp Cocktail  
Oysters on the Half Shell  
Alaskan King Crab  
Maine Lobster

## STATIONARY APPETIZERS

Artisan Cheese (\$12 per person)  
Charcuterie Meats (\$15 per person)  
Spinach Artichoke Dip (\$10 per person)  
Crudite (\$10 per person)  
Maryland Crab Dip (\$15 per person)

## CARVING STATION

Prime Beef Brisket (\$22 per person)  
Bell & Evans Turkey Breast (\$20 per person)  
Pepper Crusted Berkshire Pork Loin (\$20 per person)  
Prime Rib (\$30 per person)  
Prime Beef Tenderloin (\$40 per person)

## SIDE DISH & SALAD

Mac & Cheese (\$10 per person)  
Grilled Garlic Green Beans (\$8 per person)  
Corn Pudding (\$8 per person)  
Red Potatoes Lyonnaise (\$7 per person)  
New Potato Salad (\$7 per person)  
Apple Cabbage Slaw (\$7 per person)  
Vinaigrette Pasta Salad (\$7 per person)  
Vegetable Chopped Salad (\$7 per person)

## STATIONARY DESSERTS

Fresh Baked Cookies (\$5 per person)  
Mini Cheesecakes (\$7 per person)  
Key Lime Pie (\$7 per person)

Menu & dietary substitutions are available upon request and may incur an additional charge. Appetizers serving style varies.  
Average of 2-3 of each appetizer per guest.



## DINNER OPTIONS

**FEATURED:** TRADITIONAL MARYLAND CRABCAKE

# Kirwan

\$50++ per person

## APPETIZERS

FAMILY STYLE

### Caprese Salad

marinated cherry tomatoes, fresh mozzarella, basil, balsamic

### Chopped Salad

herb red wine vinaigrette, artichokes, olives,

marinated cherry tomatoes, red onion, smoked bacon, cornichon

## ENTRÉES

FAMILY STYLE

### Spicy Chicken Tacos

pickled slaw, morita chile aioli, cotija cheese

### Angus Burger Sliders

american cheese, pickles, aioli, french fries

### Blackened Mahi Sliders

chili remoulade, lettuce, tomatoes, pickles

## DESSERTS

FAMILY STYLE

### Seasonal Cheesecake

### Chocolate Chip Cookies

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

# Dugan

\$55++ per person

## APPETIZERS

FAMILY STYLE

### Chopped Salad

artichokes, olives, red onion, smoked bacon, cornichon,  
marinated cherry tomatoes, herb red wine vinaigrette

### Loaded Bison Chili Tater Tots

sour cream, cheddar cheese, jalapeño

### Steamed Mussels

garlic herb butter

## ENTRÉES

FAMILY STYLE

### Grilled Chicken Provençal

olives, cherry tomatoes, artichokes,  
herbs de provence, lemon roasted potatoes

### Traditional Maryland Crab Cake

remoulade, french fries, grilled french beans

### Maple Glazed Salmon

sautéed spinach, pickled onions

## DESSERTS

FAMILY STYLE

### Seasonal Cheesecake

### Always Ice Cream

# James

\$65++ per person

## APPETIZERS

FAMILY STYLE

### Caprese Salad

marinated cherry tomatoes, fresh mozzarella, basil, balsamic

### Buffalo Chicken Wings

blue cheese dressing, celery & carrots

### Steamed Mussels

garlic herb butter

## ENTRÉES

FAMILY STYLE

### Grilled Chicken Provençal

olives, cherry tomatoes, artichokes,  
herbs de provence, lemon roasted potatoes

### Traditional Maryland Crab Cake

remoulade, french fries, grilled french beans

### Maple Glazed Salmon

sautéed spinach, pickled onions

### Dry Rubbed Baby Back Ribs

jalapeño cheddar cornbread, cole slaw

## DESSERTS

FAMILY STYLE

### Seasonal Cheesecake

### Always Ice Cream

### Key Lime Pie

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

# LUNCH OPTIONS



FEATURED: CAPRESE SALAD

# Lunch

\$35++ per person

## APPETIZERS

FAMILY STYLE

### Caprese Salad

marinated cherry tomatoes, fresh mozzarella, basil, balsamic

### Loaded Bison Chili Tater Tots

sour cream, cheddar cheese, jalapeno

## ENTRÉE

FAMILY STYLE

### Angus Burger Sliders

american cheese, pickles, aioli, french fries

### Blackened Mahi Sliders

chili remoulade, lettuce, tomatoes, pickles

### Chopped Salad

herb red wine vinaigrette, artichokes, olives,  
marinated cherry tomatoes, red onion, smoked bacon, cornichon

# BRUNCH OPTIONS



**FEATURED:** THICK-CUT FRENCH TOAST

# Brunch Buffet

\$45++ per person

## APPETIZERS

FAMILY STYLE

Greek Yogurt & Granola  
fresh & dried fruit

Steamed Mussels  
garlic herb butter

Seasonal Sliced Fresh Fruit

## ENTRÉES

FAMILY STYLE

Oreo Cookie Pancakes  
sweet whipped crema

Biscuits & Gravy  
fresh buttermilk biscuits, sausage gravy

Spinach & Cheddar Scrambled Eggs  
fresh herbs

## SIDES

FAMILY STYLE

Bacon

Sausage

Breakfast Potatoes

## DESSERTS

FAMILY STYLE

Fresh Made Donuts

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

## BEVERAGE SERVICE

At Waterfront Hotel we have an extensive beer list that has been crafted by our team. Please inquire about viewing our beer list when selecting something special for your party. Please allow 7 business days for any selection and note some beers have limited availability.

All private dining packages include soft drinks, hot tea & coffee service.  
Beer, wine & cocktails are billed by consumption.

## RESTAURANT POLICIES

All parties hosted on property incur a 20% service charge, and a 6% Maryland Sales Tax for food and 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.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- Waterfront Hotel is not responsible for any lost or stolen personal property.
- 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:

**Kristen Hladky**

Private Dining Manager

KristenH@AtlasRestaurantGroup.com



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