



PRIVATE EVENTS

Please email this completed form to info@thecoveatcobbisland.com and we will send you a formal estimate, standard event contract, and deposit request through our Toast system. Approval of the estimate and contract along with payment of the deposit (20% of event estimate) will confirm your event.

EVENT DETAILS

- **Guest Name, Email & Phone Number:** _____
- **Event Name/Occasion:** _____
- **Event Date & Time Requested:** _____
- **Estimated Guest Count:** _____ **Final Guest Count Due:** 7 days prior to event.
- **Fees:** 22% Service Charge, 6% MD Sales Tax on Food, 9% MD Sales Tax on Alcohol.
- **Alcohol:** Charged based on consumption, added to the final bill (service charge and taxes will apply).
- **Dietary Notes (GF/Vegan/Allergy):** _____

SELECT YOUR MENU

PLATED DINNER TIERS

Prices are per guest. Plated tiers include soda and iced tea. The host selects the Tier; Guests select from the Tier's specific menu onsite.

COVE TIER I — \$58

- **Starters (Guests choose 1 onsite):** Seasonal Soup **OR** Cove Caesar Salad
- **Entrées (Guests choose 1 onsite):** Herb-Roasted Half Chicken **OR** Atlantic Salmon **OR** Wild Mushroom Risotto.
- **Desserts (Guests choose 1 onsite):** Key Lime Pie **OR** Traditional Smith Island Cake.

COVE TIER II — \$78

- **Starters (Host selects 2 for the menu; Guests choose 1 onsite):** Seasonal Soup **OR** Burrata & Heirloom Tomatoes **OR** Roasted Wild Mushrooms.



- **Entrées (Guests choose 1 onsite):** Signature Jumbo Lump Crab Cakes **OR** Chesapeake Rockfish **OR** Beef Tenderloin.
- **Desserts (Guests choose 1 onsite):** Traditional Smith Island Cake **OR** Celeste Noir Chocolate Torte.

[] **COVE TIER III — \$110** *Includes a Chef-Selected Amuse-Bouche (Seasonal bite-sized starter) for all guests.*

- **Starters (Host selects 2 for the menu; Guests choose 1 onsite):** Tuna Tartare **OR** Chef's Seasonal Soup Special **OR** Crab & Avocado Salad.
- **Entrées (Guests choose 1 onsite):** Surf & Turf (Beef Tenderloin & Crab Cake) **OR** Butter-Poached Sea Scallops **OR** Lamb Ossobuco.
- **Desserts (Guests choose 1 onsite):** Celeste Noir Chocolate Torte **OR** Atana Limona (Lemon Gelato in Shell).

BREAKFAST & LUNCH PLATED TIERS

Available for events ending before 3:00 PM.

[] **TIER 1: BISTRO BRUNCH — \$35**

- **Starters:** Fruit & Granola Plate **OR** Avocado Toast.
- **Entrées:** Steak & Eggs **OR** Soft-Scramble Plate **OR** Brioche French Toast.
- **Dessert:** Key Lime Pie **OR** Traditional Smith Island Cake.

[] **TIER 2: BISTRO LUNCH — \$38**

- **Starters:** Seasonal Soup **OR** Cove Caesar Salad.
- **Entrées:** Tomato Basil Mozzarella Pesto Panini **OR** Crispy Chicken Sandwich **OR** Salmon Power Bowl.
- **Dessert:** Traditional Smith Island Cake **OR** Celeste Noir Chocolate Torte.



BUFFET OPTIONS

*Host selects **four** items total. Additional items may be added for **\$7 per guest**. Dessert station (see below), sodas and iced tea included in package.*

- **DINNER BUFFET (\$65):** Petit Crab Cakes, Herb-Roasted Chicken, Atlantic Salmon, Mushroom Risotto, Roasted Potatoes, Truffle Mac & Cheese, Broccoli, Caesar Salad.
- **BISTRO BRUNCH BUFFET (\$40):** Tomato Mozzarella Pesto Panini, Prosciutto Flatbread, Petit Crab Cakes (+\$5/pp), Mini Breakfast Sandwiches, Soft Scrambled Eggs, Oven-Baked Frittata, Smoked Salmon Board, Apple Cranberry & Kale Salad, Roasted Potatoes, Bacon.

Dessert Included: Maryland Sweet Station (e.g. Mini Smith Island Wedges, Key Lime Tartlets, Chocolate Ganache Bites).

STATIONARY HORS D'OEUVRES (PLATTER PRICING)

Self-service stations for cocktail hour. Each platter serves approximately 15–20 guests.

- **Petit Crab Cakes (24 pcs):** \$175
- **Chilled Jumbo Shrimp (24 pcs):** \$110
- **Chesapeake Oyster Bar (24 pcs):** \$65
- **Cove Charcuterie & Cheese Board:** \$145
- **Filet Medallion Crostini (24 pcs):** \$130
- **Avocado Toast Bites (24 pcs):** \$60
- **Mini Smith Island Cake Bites (24 pcs):** \$85

CHILDREN'S PACKAGE (12 & Under)

Pricing is per child and includes one drink (choice of milk, juice or shirley temple), side, and kids dessert (scoop of seasonal sorbet/gelato). Guest selects entree onsite from below options.

- **Children's Dinner Plated Package (\$12 per child):** Mac & Cheese, Margarita Flatbread, Salmon, Chicken Bites (sides: choice of fruit, roasted potatoes, seasonal veggies)
- **Children's Brunch Plated Package (\$12 per child):** Lemon Ricotta Pancakes, Soft Scramble Plate, Waffle (sides: choice of fruit, roasted potatoes, bacon)