

2021 Beverage Packages

Watermark provides a variety of Beverage Packages to meet your individual needs. Bar service begins upon guests boarding 15 minutes prior to the charter start time and will end 15 minutes prior to the end of your charter. Taxes, bartender fees and bar set-up fees are included for all open bars with 30 or more guests. For open bars with less than 30 guests, the bartender fees are \$66 per hour per bartender. We require one bartender per bar per 50 guests. In accordance with our Maryland state liquor license, no outside beverages are permitted aboard our vessels. And for your comfort and safety, Watermark bartenders practice safe-serving policies.

Prices are per person. Prices and selections are subject to change at any time.

Premium Open Bar

2 hours: \$36 3 hours: \$42 4 hours: \$47 5 hours: \$54

Titos Craft Vodka, Deep Eddy's Lemon Vodka, Bombay Sapphire Gin, Captain Morgan's Spiced Rum, Bacardi Light Rum, Malibu Coconut Rum, Goslings Rum, Jack Daniel's Whiskey, Jameson Irish Whiskey, Fireball Whiskey, Maker's Mark Bourbon, Johnny Walker Red Scotch, El Jimador Silver Agave Tequila, Bailey's Irish Cream, Kahlua, Triple Sec, Peach Schnapps, and Amaretto.

Includes all selections on House Open Bar.

House Open Bar

2 hours: \$32 3 hours: \$35 4 hours: \$41 5 hours: \$47

House Bar selections of Vodka, Rum, Tequila, Gin, Bourbon, Triple Sec, Peach Schnapps, and Amaretto.

Includes all selections on the Open Beer & Wine Bar.

Open Beer & Wine Bar

2 hours: \$30 3 hours: \$33 4 hours: \$39 5 hours: \$45

Glass Mountain Chardonnay, Mirassou Pinot Grigio, Santa Ema Sauvignon Blanc, Zonin Moscato, Tunnel of Elms Cabernet Sauvignon, Pepperwood Grove Pinot Noir, La Luca Prosecco and Andre California Champagne, Miller Lite, Corona Extra, Heavy Seas Loose Cannon, Yuengling, and White Claw flavored malt beverage.

Includes all selections on the Open Non-Alcoholic Bar.

Open Non-Alcoholic Bar

2 hours: \$16 3 hours: \$17 4 hours: \$20 5 hours: \$24

Regular and Decaffeinated Coffee, Hot and Iced Teas, Lemonade, Soda, Juices, and Water.

YachtChartersOnTheBay.com

410-268-7601 x 108



2021 Beverage Packages

Special orders of beer, wine, liquor, liqueurs, or any non-stock mixers may be special ordered with at least 10 days' notice from date of charter. Available ONLY with purchase of Open Alcoholic Bar (if ordering liquor or liqueur, must be with a House or Premium Bar). Beer and Wine special orders by case only; liquor and liqueurs by the bottle. Pricing is our cost plus a 20% stocking fee (minimum fee \$25) and 9% state alcohol tax. Payment required upon order. Arrangements to pick up any left-over special products should be the day following the charter or later (cannot be removed from the vessel directly at end of charter).

Specialty Drinks

Sparkling Wine Toast

Pour for every guest at the same time:
Open Alcohol Bar: \$4 per person. All other bars: \$11 per person.

Signature or Welcome Cocktails

Pre-mixed or advance pour for each guest are custom priced based on the specific drink. May also require rental of additional or specialty glasses.
Pricing starts at \$7.50 per person and is based on drink recipe.

Wine Tasting Notes

Dark Horse Chardonnay - California is a crisp classic with welcoming notes of baked apple and pear, layered with toasted oak, caramel and spice with a smooth, lingering finish.

Zonin Moscato – Italy is straw yellow with golden reflections in color. A fruity bouquet, very inviting with intense scents of peaches and exotic fruit. Refreshing and delicately sweet palate revealing hints of stone fruit on the finish.

Tunnel of Elms Cabernet Sauvignon - Napa Valley, California is aged in Oak Barrels Ripe, soft and smooth with no true bite. Black fruit and plum flavors.

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Pepperwood Grove Pinot Noir – Chile is a medium-bodied Pinot Noir opens with vibrant aromas of cherry, red raspberry, and toasted almonds.

Mirassou Pinot Grigio - California reveals intense aromas and flavors of white peach, baked apples, and juicy pear with notes of citrus. The sweetness of the bright fruit flavors balances nicely with the crisp acidity.

Santa Ema Sauvignon Blanc - Chile has notes of apples and pears. Palate, fresh and young. An exceptional wine with good balance and pleasing acidity.