



Northern Lights Photography

**Ken's Creative Kitchen**  
Katie Wildt  
katie@kenscreativekitchen.com  
410-268-3222  
www.kenscreativekitchen.com

**Main and Market**  
Julie Ryan  
julie@mainandmarket.com  
410-626-0388  
www.mainandmarket.com

**The Palate Pleasers**  
Eric Daniels  
thepalatepleasers@icloud.com  
410-263-6941  
www.palatepleasers.com

**Eleven Courses Catering**  
Jim Benson  
yourevent@elevencourses.com  
410-459-6773  
www.elevencourses.com

**Chef's Expressions**  
Alicia Strawderman  
aliciastrawderman@chefsexpressions.com  
410-561-2433  
www.chefsexpressions.com

**The Classic Catering People**  
Kelly Girard & David Atkinson  
kgirard@ClassicCatering.com  
410-356-1666  
www.classiccatering.com

**Absolutely Perfect Catering**  
Lori Kirby-Medlin  
lori@absolutelyperfectcatering.com  
410-579-8777  
www.absolutelyperfectcatering.com

**Mission BBQ**  
Sunny Baldwin  
sbaldwin@mission-bbq.com  
443-758-6376  
www.missionbbq.com

**Xquisite Catering**  
Felicia Covell Rami  
events@xquisitecatering.com  
410-274-2601  
www.XquisiteCateringLLC.com  
www.crab-queen.com

**Pit Boys – BBQ, Crabs and more**  
Marla George  
pitboyscatering@aol.com  
410-263-2333  
www.pitboys.com

# 2022 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: \$37 3 hours: \$45 4 hours: \$50 5 hours: \$57**

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: \$33 3 hours: \$38 4 hours: \$44 5 hours: \$50**

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: \$31 3 hours: \$36 4 hours: \$42 5 hours: \$47**

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: \$17 3 hours: \$19 4 hours: \$22 5 hours: \$26**

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

## **CASH & TAB BAR**

**\$11/Premium Beverage \$9/House Beverage \$7/Beer & Wine**



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

**Mark West Pinot Noir – California** is earthy red in color, with cranberry, cherry, and red apple aromas. A touch of vanilla, baking spice, coffee, and moist earthy soil lead to a clean, dry finish.

**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.



**Mark West Chardonnay - California** has citrus and pear aromas followed by lush peach, melon, green apple, and mineral flavors with a toasty oak 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.

Prices and selections are subject to change at any time.