



Northern Lights Photography

Watermark's Preferred Caterers are familiar with our vessels and facilities and know what setups and menus work best on each yacht.

Absolutely Perfect Catering

Lori Kirby-Medlin
lori@absolutelyperfectcatering.com
410-579-8777
www.absolutelyperfectcatering.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

Eleven Courses Catering

Jim Benson
yourevent@elevencourses.com
410-459-6773
www.elevencourses.com

Ken's Creative Kitchen

Katie Wildt
katie@kenscreativekitchen.com
410-268-3222
www.kenscreativekitchen.com

Main and Market

Nanette Williams
nwilliams@mainandmarket.com
410-626-0388 x 21
www.mainandmarket.com

Mission BBQ

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

The Palate Pleasers

Eric Daniels
thepalatepleasers@icloud.com
410-263-6941
www.palatepleasers.com

Pit Boys – BBQ, Crabs and more

Marla George
pitboyscatering@aol.com
410-263-2333
www.pitboys.com

Xquisite Catering

Felicia Covel Rami
events@xquisitecatering.com
410-274-2601
www.XquisiteCateringLLC.com
www.crab-queen.com

We strongly encourage using one of Watermark's Preferred Caterers. If you choose to engage the services of your own Caterer, there is a galley fee of \$7/guest on Catherine Marie and Raven and \$5/guest on all other Watermark yachts in addition to a \$200 refundable security deposit. The Caterer is required to tour the yacht at least two weeks prior the Charter and must supply a valid business license, health department certification, certificate of insurance and a signed acknowledgement of Watermark's Non-Preferred Caterer Guidelines.

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 \$68 per hour per bartender. We require one bartender per bar per 50 guests and more for events with a cash bar. 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 the House Open Bar, the Open Beer & Wine Bar, and the Open Non-Alcoholic 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, and the Open Non-Alcoholic Bar.*



OPEN BEER & WINE BAR

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

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

Prices are per beverage. Plus additional 18% service fee. Additional fees may apply.

SPECIAL ORDERS

We're happy to provide the beer, wine or liquor of your choice if we don't stock it at our bars. Special orders require at least two weeks' notice, and must fall within an existing Open Bar package (for instance, the Open Beer & Wine package would be required to place a special order of wine; the Open Premium Bar would be required to special order spirits). Special orders must be pre-paid by the client and will be ordered from our wholesaler with 9% sales tax added and a minimum handling charge of 20% or \$25.

DONATED ALCOHOL

By law, Watermark must purchase the alcohol (list and pricing provided by donor), charge the client for the alcohol plus 9% sales tax and then pay that distributor the price charged the client. In turn, the distributor donates the amount it charged Watermark (and Watermark charged the client) to the client. Maryland liquor laws call this the Triangle. **No outside alcohol may be brought aboard Watermark vessels. Watermark cannot provide bottle service per its Maryland liquor license.**

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.

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