

WATER TABLE

Private Dining Events



WATER TABLE



Beverage

W A T E R T A B L E

Drink Tickets

Choose one package per party. You may choose to pick as many or as little tickets as you would like. Prices are per ticket.

Standard Ticket 9

Wines: *Sip Moscato, Meridian Vineyards Pinot Grigio, Meridian Vineyards Sauvignon Blanc, BV Chardonnay, BV Merlot, BV Cabernet, Kaiken Cabernet Sauvignon*

Liquors: *Svedka, Smirnoff, Beefeater, Dewar's, Johnny Red, Jim Beam, Jack Daniels, Korbel, Cruzon Light, Bacardi*

Premium Ticket 12

Wines: *Mionetto Prosecco, Pighin Pinot Grigio, Clos du Bois Chardonnay, Sledgehammer Cabernet Sauvignon, Lunatic Red Blend,*

Liquors: *Absolut, Bombay Sapphire, Tanqueray, Makers Mark, Captain Morgan, Mt. Gay, Jose Cuervo, Dewar's*

Platinum Ticket 14

Wines: *Wairau River Sauvignon Blanc, Murrieta's "The Whip", Cheery Pie Pinot Noir, Roots Run Deep Merlot, Complicated Chardonnay, Ferrari-Carano Cabernet Sauvignon, Pighin Pinot Grigio*

Liquors: *Grey Goose, Hendricks, Bombay Sapphire, Johnny Walker Black, Patron Silver, Crown Royal, Mount Gay*

All drink tickets include domestic beer, imported beer, soft drinks & waters

Domestic Beers = Budweiser, Miller Lite and O'Doul's

Premium Beers = Amstel Light, Corona, Heineken, Stella Artois, Heavy Seas Loose Cannon, Samuel Adams Seasonal and Blue Moon.

Champagne Toast 4

per person

W A T E R T A B L E

Wine List

Sparkling	Glass	Bottle
Mionetto, <i>Prosecco, Veneto, Italy NV</i>	11	42
Mumm Napa, <i>"Brut Prestige", Napa Valley, California</i>		65
Moet & Chandon, Bure, <i>"Imperial", Champagne, France, NV</i>		100
Veuve Clicquot, <i>Brut, "Yellow Label", Champagne, France, NV</i>		105
Lighter Intensity White Wine		
Sip, <i>Moscato, Clarksburg, California</i>	9	32
Chateau St. Michelle, <i>Riesling</i>	10	32
Maridian Vineyards, <i>Sauvignon Blanc, California</i>	9	34
Meridian Vineyards, <i>Pinot Grigio, California</i>	10	38
Pighin, <i>Pinot Grigio, Grave de Friuli, Italy</i>	12	43
Wairau River, <i>Sauvignon Blanc, Marlborough, New Zealand</i>	13	52
Fuller Intensity White Wine		
BV Chardonnay, <i>"Century Cellars", California 2012</i>	9	30
Kendall Jackson, <i>Chardonnay, "Vitner's", California, 2012</i>		32
Clos du Bois, <i>Chardonnay, North Coast, California</i>	12	45
Murrieta's <i>"The Whip", Livermore Valley, California, 2011</i>	14	46
Sonoma Cutrer, <i>Chardonnay, "Vitner's", California, 2012</i>		48
Complicated, <i>Chardonnay, "Taken", Sonoma County, 2013</i>		48
Arrowood, <i>Chardonnay, Sonoma County, California</i>		58
Rombauer, <i>Chardonnay, Carneros, California, 2011</i>		64
William Hill, <i>Chardonnay, "Estate", Napa Valley, 2013</i>		68

Wine List

Lighter Intensity Red Wine	Glass	Bottle
BV Merlot, "Century Cellars", California	9	30
Mark West, Pinot Noir, California		38
Luna, Red Blend, "Lunatic", California, 2012	11	40
Columbia Crest, Columbia, Washington, 2012		42
Alamos, Malbec, Mendoza, Argentina		44
19 Crimes, Red Blend, "Treasury Wines", Australia, 2011		45
Educated Guess, Merlot, Napa Valley, California, 2012	14	46
Cherry Pie, Pinot Noir, "Cherry Tart", California, 2013	17	49
Kim Crawford, Pinot Noir, Marlborough, New Zealand		52
Decoy by Duckhorn, Merlot, Sonoma County, California, 2012		80
Fog Dog, Pinot Noir, Sonoma Coast, California		82
Fuller Intensity Red Wine		
BV Cabernet, "Century Cellars", California, 2013	9	30
Kaiken, Cabernet Sauvignon, Mendoza, Argentina, 2012	9	36
Dreaming tree "Crush", North Coast, California, 2013		38
Sledgehammer, Cabernet Sauvignon, California, 2012	12	46
Boneshaker, Zinfandel, Lodi, California, 2013		46
Franciscan, Cabernet Sauvignon, Napa Valley, California, 2013		60
Ferrari-Carano, Cabernet Sauvignon, Alexander, California	19	68
William Hill, Cabernet Sauvignon, Alexander, California, 2013		75
Justin, Cabernet Sauvignon, Paso Robles, California, 2013		76
Beringer, Cabernet Sauvignon, Knights Valley, California, 2010		95

W A T E R T A B L E



Menu

Breakfast Buffet 6:30am-1:00pm

Scrambled Eggs

gluten & nut friendly

Breakfast Potatoes

gluten & nut friendly

Pork Bacon

gluten & nut friendly

Chicken Sausage

gluten & nut friendly

Turkey Bacon

gluten & nut friendly

Pancakes

nut friendly, assorted toppings

Steel Style Oatmeal

nut friendly, assorted toppings

Omelet Station*

made to order

Waffle Station*

made to order

Create Your Own Juice Station

with fresh ingredients & recipes

Fresh Assorted Fruits

Assorted Smoothies

Yogurt

assorted flavors

Hard Boiled Eggs

Bagels, English Muffin & Toast

assorted spreads & jams

Assorted Cereals

Daily House Baked Danish & Muffins

Rum Bun Cake

Apple Crumb Cake

*Available on Saturday and
Sundays only

\$19.95 per person
includes coffee, tea, juice and soft drinks

Breakfast Upgrades

Add these to the breakfast buffet to enhance your morning. Each item is priced per person.

Bottomless Mimosa or Bellini	10
<i>selection of juices & flavors to customize your beverage</i>	
Bloody Mary Bar	14
<i>bottomless bar with a wide array of options to load up your bloody mary</i>	
Fruit Platters	10
<i>fruit platters to be placed on each table</i>	
Pastry Assortment	6
<i>variety of breakfast pastries to be placed on each table</i>	
Caesar Salad Bar	6
Garden Salad Bar	8
Assorted Sandwich Selection	5
<i>per sandwich option, per person</i>	

W A T E R T A B L E

Inner Harbor Lunch

24 per person

First Course

pre-select one

Caesar Salad

big city farms baby romaine, shaved parmesan, sourdough croutons

House Salad

mixed greens, carrot, cucumbers, shredded cheddar, onions, choice of dressing

Main Course

Choice of one

Turkey BLT

sous vide turkey breast, crispy bacon, butter lettuce, tomato, avocado, basil aioli

Angus Burger

all-natural beef, maitake mushrooms, gruyere cheese, tomato jam, garlic aioli, Lyon brioche

Farmers Market Sandwich

grilled heirloom squash and zucchini, roasted red peppers, tomato pesto, Lyon multi grain

**Add the following for \$4 per person*

Maryland Cake Sandwich

Lyon brioche, butter lettuce, tomato, lime tartar sauce

Inclusive of bread service, iced tea, tea, coffee & soft drink service

Prices are exclusive of tax & gratuity

W A T E R T A B L E

Fort McHenry Lunch

29 per person

First Course

pre-select one

Chef Crafted Seasonal Soup

Caesar Salad

big city farms baby romaine, shaved parmesan, sourdough croutons

Watertable Salad

big city farms organic greens, pickled red onion, chick peas, zucchini noodles, cherry tomato, house lemon vinaigrette

Main Course

Choice of one

Maryland Cake Sandwich

Lyon brioche, butter lettuce, tomato, lime tartar sauce

Springfield Farms Roasted Chicken

asparagus, forbidden rice, lemon vinaigrette

Heirloom Vegetable Orzo

broccolini, mushrooms, artichoke hearts, cherry tomatoes

Pan Seared Trout

pea & corn hash

**Add the following for \$9 per person*

New York Strip Steak

caramelized onion potato hash, red wine demi-glace

Inclusive of bread service, iced tea, tea, coffee & soft drink service

Prices are exclusive of tax & gratuity

W A T E R T A B L E

Federal Hill Dinner

49 per person
One Salad
One Land & Sea
One Vegetarian
One Dessert

Canton Dinner

59 per person
One Salad
Two Land & Sea
One Vegetarian
One Dessert

Harbor East Dinner

74 per person
One Salad
Two Land & Sea
One Vegetarian
One Dessert
Amuse Bouche &
One appetizer

Salads

*grilled caesar salad, roasted red peppers, caesar dressing, shaved parmesan kale, figs, goat cheese, toasted almonds, honey siricha black pepper vinaigrette mix greens, apricots, cranberry, pine nuts, brie, raspberry walnut vinaigrette brussel sprout salad, bacon, kamut, blue cheese
spinach barley salad, pear, candied walnuts, barley, sage roasted garlic vinaigrette mix green salad, carrots, cucumber, onions, tomatoes, house dressing*

Land & Sea

*fried chicken confit, maple bacon grits, Brussel sprouts, spiced honey glaze
braised short rib, roasted butternut squash puree, wilted kale
fall spiced chicken breast, cranberry wild rice, Brussel sprouts
rosemary flat iron steak, roasted garlic mash, red, yellow beets
half rotisserie style bricked chicken, baked sweet potato wedges, asparagus
pan seared trout, beet puree, roasted cauliflower
grilled swordfish, smoked tomato broth, artichoke, spinach, tomato, red bliss potatoes
blackend red drum, farrow salad, asparagus
pan fried haddock, spinach mushroom hash, citrus cream reduction
grilled wahoo, rustic tomato olives, polenta
crab cakes, green tomato succotash, chipotle aioli*

Vegetarian

*Heirloom mushroom pappardelle
Roasted root vegetable risotto
Pasta primavera
Roasted vegetable mushroom stock
Brown butter sweet potato ravioli, walnuts, blue cheese
Wild mushroom porcini ravioli, sundried tomato pesto*

Inclusive of bread service, iced tea, tea, coffee & soft drink service

Prices are exclusive of tax & gratuity

Menus are seasonal and subject to change without notice.

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Amuse Bouche &
One appetizer

Desserts

NY style cheesecake, raspberry reduction
s'mores mousse
seasonal fruit tart
espresso tart
pistachio coconut mousse
chocolate truffle tart

Appetizers

(for Harbor East dinner only)

pan seared scallop, parsnip puree, roasted mushrooms
bbq shrimp, parsnip grits
beet carpaccio, arugula salad, evoo drizzle
fall bruschetta, roasted pumpkin, almond, rasins, blue cheese, balsamic reduction
fall bruschetta, fig, brie, apple, honey
fall bruschetta, grape walnut, prosciutto, goat, lemon zest
individual baked brie en croute with fruit
maryland crab dip with toast points

W A T E R T A B L E

Hors d'oeuvres

Displays

Vegetable Crudité
Hummus & Baba Ganoush
Assorted Local Cheese

Piece

25 piece minimum per option
\$6 per piece

crispy asparagus in phyllo
breaded artichoke parmesan hearts
antipasto skewer
mushroom chopstick
spanakopita
vegetable samosa
aranchini with smoked gouda
mini braised beef panini
mini chicken cordon blue
reuben spring roll
cheesesteak spring roll
andouille & shrimp kabob
mini kobe beef slider
franks in a blanket
assorted mini quiches
roasted tomato soup with grilled cheese



Dessert

priced per dozen

Assorted Mini Cupcakes	40
Mini Fruit Tarts	60
Mini Key Lime Tarts	30
Mini French Pastries	50
<i>key lime tart, napoleon, éclair, cream puff, mocha square, lemon diamond, raspberry cake, cheesecake square, carrot cake, rum ball</i>	
White Iced Petit Fours with Flowers	55
Mini Dessert Tarts	60
<i>chocolate cup, pecan, apple, lemon meringue</i>	
Cake Pops	84
<i>chocolate, lemon, red velvet, vanilla</i>	
Chocolate Dipped Petit Fours	96
Assorted Cookies & Brownies	36

W A T E R T A B L E



Contact:

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