

Rusty Scupper

BALTIMORE, INNER HARBOR SINCE 1982

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402 Key Highway
Baltimore, MD 21230

PRIVATE DINING OPTIONS

The Rusty Scupper Restaurant, voted Baltimore's Best Waterfront Dining by Baltimore Magazine and Top 100 Brunches in USA by Open Table, is located at 402 Key Highway in the heart of Baltimore's Inner Harbor and within walking distance of local attractions, stadiums and hotels.

The Rusty Scupper specializes in customizing corporate events, receptions and private parties.

For a small dinner affair, cocktail party, holiday event, crab feast, wedding rehearsal, or wedding reception, please contact us at 410.727.3678 or rusty-scupper.com/plan-an-event/.

STANDARD PROCEDURES

RESERVATIONS & DEPOSITS

We request a minimum deposit of \$350.00 or 25% of your function total, whichever is greater, for us to pursue proper planning for all details; including menus, table arrangements, rentals, etc. Flowers and specialty linens can be ordered in advance, for any occasion. Reservations for private banquet rooms will be confirmed only after a deposit has been received. Space cannot be held until this deposit has been received. In the event of cancellation, the deposit may be used to secure an alternate date, if cancellation is made 30 days prior to your function. Your deposit is non-refundable 29 days prior to your event.

BILLING

A payment by cash, company check, or credit card of 80% of the estimated total for the event is due fourteen (14) days prior to your event. All balances are due upon completion of your event. Your deposit will be deducted from all final bills. Rusty Scupper accepts all major credit cards and pre-approved company checks. No personal checks accepted for final payment. Total balance for wedding receptions is due fourteen days in advance.

GUEST COUNT

A Final Guest Count is required to be sent, in writing, no later than five (5) business days prior to the event. This count will be considered a guarantee, not subject to reduction, and charges will be made accordingly. If no final event count is received prior to five (5) business days before the event, the Guest Minimum listed on this Agreement will be considered the final guest count. If on the day of your event, your confirmed guest count exceeds the Final Guest Count submitted or the Guarantee Minimum listed on the Agreement, all per guest items (Hors d'Oeuvres, Carving Stations, Brunch Buffets, Lunch and Dinner Buffets, Party Platters, and any per person Liquor Packages) will be charged accordingly. All a la carte dining events will be charged a person fee for actual guests less than the guaranteed guest count. The location of your Event within the Restaurant is based on the Guest Minimum listed on the contract. Should your guest count or event requirements change, we reserve the right to relocate your event accordingly. If an individual selection, including hors d'oeuvres, seafood options, party platters, or hand carved meats are consumed to the preparation amount, Rusty Scupper will accommodate a substitution item based upon day-of availability and time remaining for food service at an equal or greater monetary value.

TAX, GRATUITY & FEES

The following menu prices are exclusive of Maryland Tax (6% on Food & 9% on Alcohol). Client-Stipulated Gratuity, Hourly Room Charge for Private Areas, and 3% Administrative Fee will be automatically added to the final bill.



STANDARD PROCEDURES

BEVERAGES

Wine, beer, liquor and non-alcoholic beverages must be purchased through Rusty Scupper. There is no corkage program. Beverages can only be dispensed by our staff. Our liquor license requires the staff to request proper identification of any person, and to refuse service to anyone who is underage, or if proper identification cannot be produced. Bar service cannot exceed four (4) hours. We also reserve the right to refuse to serve any person who appears intoxicated/impaired.

OUTSIDE FOOD & BEVERAGES

All outside food and beverages are prohibited without prior approval from the Restaurant. A \$5.00 per person outside pastry fee will apply to any dessert brought in by your group.

ENTERTAINMENT

Any entertainment must be approved in advance by the Restaurant. Restaurant, in its sole discretion, reserves the right to prohibit any entertainment, as well as control any excessive music volume.

DECORATIONS

All decorations must comply with local health and safety codes, and must be Approved by Rusty Scupper for Quality, Content, Placement, and Method of fastening. Any of the above not approved by Rusty Scupper may be removed and any damages caused to the facility will be charged to the individual. Confetti, balloons, glitter, flower petals, and lit candles are prohibited.

MENUS

Rusty Scupper is committed to serving the freshest seafood available. To ensure the success of your function, all menus must be determined no later than 14 DAYS IN ADVANCE. Availability and pricing cannot be guaranteed more than 30 days prior to an event. Buffets and Stations are open for a total time of 1.5 hours. Per Maryland Health Code Regulation, we cannot permit any food from the buffet to leave the premises.

PARKING OPTIONS

The public parking facility adjacent to the Rusty Scupper is owned by Baltimore City. Guests will acquire ticket on entry and pay upon departing. There is a discount for all Rusty Scupper guests with stamped validation - discounts up to 24 hours, thereafter regular rates apply. 24-hour Parking stickers can be purchased from the Rusty Scupper, 14 days in advance. There is limited on-street parking on Key Highway.

RENTAL OPTIONS

The Rusty Scupper has A/V equipment and outdoor heaters available for rent up to three hours.

65' inch TV - \$60

Microphone & Speaker - \$150

Outdoor Heaters for
Topside Deck - \$ TBD
MANDATORY 7 DAY NOTICE



HORS D'OEUVRES

BEFORE A SIT-DOWN DINNER EVENT

Prices are per Guest for a
continual 45 minute serve time.

A buffet or plated dinner option must be selected.

Choose 3 Items for \$17, including One Premium offering
Choose 5 Items for \$21, including Two Premium offerings
Choose 7 Items for \$24, including Three Premium offering

HORS D'OEUVRES **ONLY** STYLE EVENT

Prices are per Guest for a
continual 45 minute serve time.

This includes cocktail parties or socials,
WITHOUT the selection
of any buffet, or plated dinner menu

Choose 3 Items for \$45, including One Premium offering
Choose 5 Items for \$57, including Two Premium offerings
Choose 7 Items for \$66, including Three Premium offerings

\$11 per Guest per each additional 30 minutes.

SCUPPERS' CLASSICS

TOMATO MOZZARELLA SKEWERS
Extra Virgin Olive Oil, Balsamic Glaze

BAKED BRIE EN CROUTE - DISPLAY
Raspberry Preserves, Baguette Crostini

CRISPY BRUSSELS SPROUTS
Maple-Sherry Glaze

VEGETABLE SPRING ROLLS
Soy Dipping Sauce

STUFFED MUSHROOMS
Artichoke, Spinach, Goat Cheese, Tomato

SWEET & SOUR MEATBALLS
Cilantro-Pineapple Relish

CHICKEN SKEWERS
Choose ONE of Three:
Satay Style with Soy-Peanut Sauce
Buffalo with Hot Sauce & Blue Cheese
Eastern Shore BBQ

BEEF STRIP LOIN TERIYAKI SKEWERS
Ginger-Soy Glaze

TEQUILA-LIME GRILLED SHRIMP SKEWERS
Cilantro-Jalapeno Mojo

SMOKED SALMON MOUSSE TARTLETS
Cucumber & Dill

SHRIMP TEMPURA
Sriracha Mayonnaise

PREMIUM OFFERINGS

HOT CRAB DIP - DISPLAY
Crostini, Pico de Gallo

AHI TUNA CARPACCIO - DISPLAY
Thai Chimichurri, Peanuts, Fresno Chilis

OYSTERS ON THE HALF SHELL
Mignonette & Cocktail Sauces

BACON WRAPPED SCALLOPS
Maple-Sherry Glaze

OYSTERS ROCKEFELLER - DISPLAY
Parmesan Creamed Spinach

BEEF TENDERLOIN SLIDERS
Arugula, Parmesan, Truffle Aioli
(\$5 per guest)

MINI CRAB CAKES (\$5 per guest)
Remoulade Sauce

JUMBO GULF SHRIMP COCKTAIL
Traditional Accompaniments

CRAB STUFFED MUSHROOMS
Parsley, Lemon, Parmesan

FRESH SHUCKED OYSTERS
\$165 Chef Fee Applies
Traditional Condiments

\$125 Butler Server Fee for Hors D'oeuvres Only Event over 50 guests. All hors d'oeuvres will be butlered,
unless noted as "Display". Additional Server required for every 25 guests increments.

RECEPTION PARTY PLATTERS

A minimum of 25 guests is required. Must be used in conjunction with any buffet or as a supplement to any cocktail & appetizer reception. Orders must be submitted 14 days prior to event date.
Platters are portioned to FINAL guest count.

FRESH FRUIT

Grapes, Melon, Pineapple, Berries

\$8 per guest

DOMESTIC AND IMPORTED CHEESE BOARD

Wisconsin Clothbound Cheddar / Chevre Goat Cheese / Smoked Gouda / Tuscan Pecorino
Comes with Seasonal Fruit Chutney, Roasted Nuts, Breads & Crackers

\$11 per guest

CHEESE & CHARCUTERIE BOARD

In addition to our Domestic and Imported Cheese Selection we offer:

Imported Mortadella / Soppressata / Prosciutto di Parma

Comes with Seasonal Fruit Chutney, Roasted Nuts, Breads & Crackers, Marinated Olives

\$16 per guest

HUMMUS & VEGETABLE CRUDITE

Cucumber / Cherry Tomato / Red Bell Peppers / Radish / Carrot / Celery / Fresh Dill Dip

\$9 per guest

RAW BAR SAMPLER

Fresh Shucked Oysters / Jumbo Shrimp Cocktail / Crab Claws

\$24 per guest

SCUPPER RAW BAR & SEAFOOD DELUXE

Fresh Shucked Oysters / Jumbo Shrimp Cocktail / Maine Lobster Tail / Crab Salad & Crackers

\$32 per guest

Both Raw Bars Come with Cocktail & Remoulade Sauces, Lemon Wedges, Mignonette & Tabasco

SMOKED SALMON PLATTER

Capers, Red Onion, Tomatoes & Chopped Hard Boiled Egg, Rye Crostini/Crackers

\$18 per guest

CARVING STATIONS

\$160 fee

A Chef Attendant is required for carving stations. Station is set for ninety (90) minutes.

HONEY GLAZED SMOKED HAM **\$15/Guest**

Mustard Fruits

TURKEY BREAST **\$15/Guest**

Pan Gravy

PRIME RIB OF BEEF **\$35/Guest**

Horseradish Sauce

SESAME CRUSTED SEARED AHI TUNA **\$21/Guest**

Miso-Soy Glaze

DINNER BUFFET OPTIONS

Buffets include Soft Drinks, Iced Tea, Hot Tea and Coffee.
A Minimum of 25 Guests is required for all Buffets.
Buffets are served for 90 minutes consecutively.

INNER HARBOR

\$76 per person

APPETIZERS

Warm Bread with Red Pepper-Garlic Dip
Maryland Crab Soup*
Fresh Mozzarella & Tomato Caprese*
Fresh Fruit*
Field Green Salad*

ENTRÉES

ROASTED SALMON*
Lemon Beurre Blanc, Minced Chives

MARYLAND STYLE ROTISSERIE CHICKEN*
Sweet Onion Pan Gravy

MAC & CHEESE

SIDES

Roasted Seasonal Vegetables*
Mashed Potatoes*
Herb Roasted Potatoes*

DESSERTS

Brownies
Cheesecake Cups
Mini Creme Brulee*
Assorted Cookies

CHARM CITY

\$83 per person

APPETIZERS

Warm Bread with Red Pepper-Garlic Dip
Maryland Crab Soup*
Field Green Salad*
Fresh Mozzarella & Tomato Caprese*
Fresh Fruit*

ENTRÉES

ROASTED SALMON*
Lemon Beurre Blanc, Minced Chives

SHRIMP & CRAB MAC & CHEESE

CHICKEN BREAST PICCATA
Lemon Herb Au Jus, Capers

BEEF TENDERLOIN TIPS*
Red Wine Mushroom Jus

SIDES

Roasted Seasonal Vegetables*
Mashed Potatoes*
Oven Roasted Potatoes*

DESSERTS

Brownies
Cheesecake Cups
Mini Creme Brulee*
Assorted Cookies

DINNER BUFFET OPTIONS

Buffets include Soft Drinks, Iced Tea, Hot Tea and Coffee.
A Minimum of 25 Guests is required for all Buffets.
Buffets are served for 90 minutes consecutively.

CHESAPEAKE BAY

\$93 per person

APPETIZERS

Warm Bread with Red Pepper-Garlic Dip
Cream of Crab Soup
Field Green Salad*
Caesar Salad
Fresh Mozzarella & Tomato Caprese*
Fresh Fruit*

ENTRÉES

BLACKENED ROCKFISH*
Buttered Leeks & Corn Fondue

SHRIMP & GRITS*
Sherry Cream Sauce, Cherry Tomatoes, Scallions

MARYLAND STYLE ROTISSERIE CHICKEN*
Sweet Onion Pan Gravy

BEEF TENDERLOIN TIPS*
Red Wine Mushroom Jus

SHRIMP & CRAB MAC & CHEESE

SIDES

Roasted Seasonal Vegetables*
Mashed Potatoes*
Oven Roasted Potatoes*

DESSERTS

Brownies
Assorted Cupcakes
Cheesecake Cups
Mini Creme Brulee*
Assorted Cookies

PLATED DINNER

Includes Warm Bread with Red Pepper-Garlic Dip, Soft Drinks, Iced Tea, Hot Tea & Coffee.

OPTION ONE - THREE COURSE

\$77 per person

FIRST COURSE : Soup OR Salad

Pre-select ONE soup or ONE salad for the entire group when seated

SOUP

Cream of Crab Soup

Maryland Crab*

SALAD

Field Greens Salad with Vinaigrette,
Cucumber & Tomato*

Caesar Salad

MAIN COURSE

Pre-select ONE of the following Entrees for the entire group

- All Entrees served with Mashed Potatoes & Seasonal Vegetables -

CRAB STUFFED SHRIMP
Lemon-Garlic Butter Sauce

MARYLAND CRAB CAKE
(Additional \$10 per Guest)
Whole Grain Mustard Sauce

Pre-Select TWO from the following Entrees to complete your menu for the entire group

BLACKENED SWORDFISH*
Lemon Beurre Blanc

ROASTED SALMON*
Lemon Beurre Blanc

MARYLAND STYLE ROTISSERIE CHICKEN*
Sweet Onion Pan Gravy

RED WINE BRAISED BEEF SHORT RIB*
Red Wine Mushroom Jus

DESSERTS

Pre-Select ONE for the entire Group

NEW YORK STYLE CHEESECAKE
with Berry Compote

KEY LIME TART
Whipped Cream

TIRAMISU

CHOCOLATE DECADENCE CAKE

Assorted Dessert Display
Add \$6 per guest

BROWNIES
ASSORTED CUPCAKES
CHEESECAKE CUPS
MINI CREME BRULEE*
ASSORTED COOKIES

PLATED DINNER

Includes Warm Bread, Soft Drinks, Iced Tea, Hot Tea & Coffee.

OPTION TWO - THREE COURSES

\$84 per person

FIRST COURSE : Soup OR Salad

Pre-select ONE soup OR ONE salad for the entire group when seated

SOUP

Cream of Crab Soup

Maryland Crab*

SALAD

Field Greens Salad with Vinaigrette,
Cucumber & Tomato*

Iceberg Wedge Salad, Blue Cheese Dressing,
Onion, Tomato, Bacon*

Caesar Salad

MAIN COURSE

Pre-select ONE of the following Entrees for the entire group

- All Entrees served with Mashed Potatoes & Seasonal Vegetables -

CRAB STUFFED SHRIMP
Lemon-Garlic Butter Sauce

MARYLAND CRAB CAKE
(Additional \$10 per Guest)
Whole Grain Mustard Sauce

7 oz. GRILLED FILET MIGNON*
Prepared Medium
(Additional \$10 per Guest)
Bearnaise

WHOLE MAINE LOBSTER*
(Additional Surcharge Based on Market Price)
Fine Herb-Champagne Butter Sauce

Pre-Select TWO from the following Entrees to complete your menu for the Entire Group

BLACKENED ROCKFISH*
Lemon Beurre Blanc

ROASTED SALMON*
Lemon Beurre Blanc

MARYLAND STYLE ROTISSERIE CHICKEN*
Sweet Onion Pan Gravy

RED WINE BRAISED BEEF SHORT RIB*
Red Wine Mushroom Jus

GRILLED SEA BASS
Lemon Beurre Blanc

DESSERTS

Pre-Select ONE for the entire Group

NEW YORK STYLE CHEESECAKE
with Berry Compote

KEY LIME TART
Whipped Cream

TIRAMISU

CHOCOLATE DECADENCE CAKE

Assorted Dessert Display
Add \$5 per guest

BROWNIES
ASSORTED CUPCAKES
CHEESECAKE CUPS
MINI CREME BRULEE*
ASSORTED COOKIES

PLATED DINNER

Includes Warm Bread, Soft Drinks, Iced Tea, Hot Tea & Coffee.

OPTION THREE - FOUR COURSES

\$97 per person

SOUP

Pre-select ONE soup for the entire group

Cream of Crab Soup

Maryland Crab*

SALAD

Pre-select ONE salad for the entire group

Iceberg Wedge Salad, Blue Cheese Dressing,
Onion, Tomato, Bacon*

Seasonal Harvest Salad*

MAIN COURSE

Pre-select THREE of the following Entrees for the entire group

- All Entrees served with Mashed Potatoes & Seasonal Vegetables -

CRAB STUFFED SHRIMP

Lemon-Garlic Butter Sauce

MARYLAND CRAB CAKES

Whole Grain Mustard Sauce

7 oz. GRILLED FILET MIGNON*

Prepared Medium (Plus \$5)

Prepared Medium, Lump Crab Bearnaise

WHOLE MAINE LOBSTER*

(Additional Surcharge Based on Market Price)

Fine Herb-Champagne Butter Sauce

14 oz. GRILLED RIBEYE*

Prepared Medium

Demi-Glace (Plus \$5)

GRILLED SEA BASS*

Lemon Beurre Blanc

Pre-Select ONE from the following Entrees to complete your menu for the entire group

BLACKENED ROCKFISH*

Lemon Beurre Blanc

ROASTED SALMON*

Lemon Beurre Blanc

MARYLAND STYLE ROTISSERIE CHICKEN*

Sweet Onion Pan Gravy

RED WINE BRAISED BEEF SHORT RIB*

Red Wine Mushroom Jus

DESSERTS

Pre Select ONE for the entire Group

NEW YORK STYLE CHEESECAKE

with Berry Compote

KEY LIME TART

Whipped Cream

TIRAMISU

CHOCOLATE DECADENCE CAKE

Assorted Dessert Display

Add \$5 per guest

BROWNIES

ASSORTED CUPCAKES

CHEESECAKE CUPS

MINI CREME BRULEE*

ASSORTED COOKIES

ADDITIONAL APPETIZERS

Pre-Select TWO Appetizers for the entire
Group to be served Family Style
with our plated Dinner Menu Only
Exclusive of Buffet Packages

\$16 per person

Tomato & Mozzarella Caprese*

Marinated Beets with Goat Cheese,
Candied Walnuts & Arugula*

Crispy Brussels Sprouts, Bacon,
Maple Sherry Gastrique*

Warm Baked Brie, Crostini,
Candied Pecans, Red Grapes

Domestic Cheese Board

Hot Crab Dip, Crostini,
Pico De Gallo

Shrimp Cocktail,
Traditional Condiments (\$4/guest)*

Vegetable Spring Rolls
Soy Dipping Sauce

Add a third Item - \$6/guest

SEAFOOD FEASTS

A minimum of 25 Guests is required.

Feasts include TWO drinks of either domestic beer or house wine per person

Prices subject to change due to market conditions

CRAB FEAST

Market Price

JUMBO STEAMED BLUE CRAB

Maryland Old Bay, Lemon, Drawn Butter, Lord Baltimore Mayo

MARYLAND CRAB SOUP

Lump Crabmeat, Tomato-Vegetable Broth, Parsley

EASTERN SHORE FRIED CHICKEN

Hot Honey, Pickles & Sliced Pullman Bread

ALL-AMERICAN BLACK ANGUS BURGER

American Cheese, Lettuce, Tomatoes, Onions, Potato Bun

CREAMY POTATO SALAD - COLE SLAW

OLD BAY CHIPS - CORN ON THE COB - BBQ BAKED BEANS

SEEDLESS WATERMELON

CHOCOLATE BROWNIES & COOKIES

NEW ENGLAND LOBSTER BAKE

Market Price

WHOLE MAINE LOBSTERS

One 1¼ Lb. Lobster per Guest

STEAMER CLAMS & MAINE MUSSELS

Lemon, Drawn Butter, Parsley

CRISPY COD

Tartar Sauce, Hot Sauce, Lemon

RED BLISS POTATOES - CHORIZO SAUSAGE - BOILED ONIONS

CORN ON THE COB - CUCUMBER-TOMATO SALAD

SEEDLESS WATERMELON - CHOCOLATE BROWNIES

BAR OPTIONS

All Bar Packages require a minimum of two consecutive hours. Soda, Iced Tea, Hot Tea and Coffee are included in all Bar Packages. 9% Sales tax and gratuity and admin fee are not included. For the safety of everyone, shots are not served. Bar service cannot exceed 4 hours. Package amount applies to total guest count, with selections of mocktails available. Cash Bar Option Maximum 55 Guests. Over 55 Guests, a Host Consumption Bar or Bar Package Must be Selected.

BAR PACKAGES

HOUSE

House Liquors, House Wine, Standard Domestic Draft Beer and Domestic Bottled Beer

\$25 per person - First Hour
\$21 per person - Second Hours
\$15 per person - Third & Additional Hours

CALL

Call Liquors, House Wine, Standard Domestic Draft Beer and Domestic and Imported Bottled Beer

\$28 per person - First Hour
\$22 per person - Second Hours
\$16 per person - Third & Additional Hours

PREMIUM

Premium Liquors, House Wine, Standard Domestic Draft Beer and Domestic and Imported Bottled Beer

\$31 per person - First Hour
\$24 per person - Second Hours
\$17 per person - Third & Additional Hours

BEER & WINE

Standard Domestic Draft Beer, Domestic Bottled Beer and House Wines
(Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel)

\$22 per person - First Hour
\$18 per person - Second Hours
\$15 per person - Third & Additional Hours

*Include All Draft & Bottled Imported and Microbrew
Beers (selections vary) in any Bar Package
\$7 per person - First Hour
\$5 per person - Second and Any Additional Hours

*Add a Champagne Toast to any Bar Package Above
Exclusive of Host Consumption Bar
Reduced Rate of \$9 per person

HOST/CONSUMPTION BAR

Host May Limit the Consumption Bar at a Preset Dollar Amount.
All drinks ordered by guests will be placed on Host's final bill.
Tab closed when Management is advised by Client.
Champagne Toast at À La Carte Rate.

CASH BAR

\$160 Bartender fee applies to cash bar option. Maximum 55 Guests.
Over 55 Guests, a Host Consumption Bar or Bar Package Must be Selected

Guests are responsible for payment of their own drinks, as they order.
Client-Stipulated Gratuity is automatically added to all cash bar checks.