



JAMI CURTIS
GENERAL MANAGER
410.349.4000 EXT 12
JAMI@SEVERNINN.COM

SEVERN INN EVENTS

Welcome to Severn Inn Catered Events

Nestled along the banks of the Severn River, Severn Inn offers an exceptional waterfront setting for private events in Annapolis. With panoramic views of the United States Naval Academy and the historic Annapolis skyline, our venue provides a memorable backdrop for gatherings both intimate and grand.

At Severn Inn, we believe every event should feel effortless and unforgettable. Whether you are planning a rehearsal dinner, milestone birthday celebration, retirement party, corporate luncheon, wedding reception, or family gathering, our experienced event team is committed to bringing your vision to life with exceptional hospitality and personalized service.

Our culinary philosophy is rooted in Mid-Atlantic cuisine and inspired by the finest locally sourced ingredients available throughout Maryland and the surrounding region. Every menu is thoughtfully curated by our culinary team and prepared from scratch, allowing us to accommodate dietary preferences, children's selections, and customized dining experiences designed specifically for your event.

We look forward to welcoming you and your guests to one of Annapolis' most iconic waterfront destinations.

Jami Curtis & the Severn Inn Team



A Note from Executive Chef Nick Baker

At Severn Inn, we believe great dining is about more than what's on the plate, it's about creating an experience our guests remember.

Our menus celebrate the flavors of the Mid-Atlantic, with a focus on fresh, locally sourced ingredients and the exceptional farmers, fishermen, and producers who make our region special. Every dish is prepared from scratch and cooked to order, allowing us to showcase the best of Maryland while adding our own creative touch.

As a family-owned restaurant, we take pride in making every guest feel welcome and every event feel personal. From an intimate dinner to a large celebration, our goal is simple: thoughtfully prepared food, genuine hospitality, and an experience worth coming back for.

We look forward to welcoming you to Severn Inn. We hope you enjoy the food, the views, and, most of all, your time with us.

SEVERN INN OFFERS SEVERAL DISTINCTIVE EVENT SPACES DESIGNED TO
ACCOMMODATE CELEBRATIONS OF ALL SIZES WHILE SHOWCASING SOME OF THE
MOST BREATHTAKING WATERFRONT VIEWS IN ANNAPOLIS.

The Middle Dining Room provides an intimate semi-private setting for 40 to 50 guests for served lunches or dinners. Floor-to-ceiling windows overlook the Severn River and the United States Naval Academy, while access to the Middle Upper Deck offers guests the opportunity to enjoy the beauty of Annapolis from the water's edge. This space is handicap accessible and is subject to applicable food and beverage minimums.



The Main Dining Room comfortably accommodates 60 to 90 guests and is ideal for luncheons, dinners, and buffet-style events. Guests are treated to panoramic waterfront views in an elegant dining atmosphere designed to celebrate life's most meaningful occasions. This room is handicap accessible and food and beverage minimums apply.



For larger gatherings, the combined Middle and Main Dining Rooms provide accommodations for 100 to 140 guests. With expansive views of the Severn River and access to both outdoor decks, this versatile space is perfectly suited for wedding celebrations, corporate functions, and milestone events. Handicap accessibility is available throughout the space and food and beverage minimums apply.



Semi-private dining is available for parties of 35 guests or fewer and may be accommodated within any of our dining spaces. These intimate gatherings offer the same picturesque waterfront views and elevated dining experience. A pre-selected menu is required for all semi-private dining events to ensure exceptional service for you and your guests.



ROOM CAPACITY

Middle Dining Room

40-50

Main Dining Room

60-90

Combined Dining Rooms

100-140

Restaurant Buyout

180

ADDITIONAL INFORMATION

- Room rental fees are subject to event date and time.
- Food and beverage minimums may vary based on guest count and menu selections.
- Alcohol is not included in food and beverage minimums unless otherwise specified.
- Taxes and gratuity are additional.

ALCOHOL AND BAR OPTIONS



Alcohol is an additional charge and is not included in food and beverage minimums or room fees unless otherwise specified. A 9% alcohol tax and 22% gratuity apply to all bar options.

CASH BAR

Guests purchase their own beverages individually from their server.

HOST BAR

Beverages are charged based on consumption and added to the host's final event bill.

OPEN BAR

Available for events of 50 or more guests, with a two-hour minimum. Pricing is per person and applies to the entire event.

BEER & WINE OPEN BAR

2 Hours – \$40 per person

3 Hours – \$45 per person

4 Hours – \$50 per person

Includes domestic and assorted bottled/canned beers, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Rosé of the Day, soft drinks, and juices.

HOUSE OPEN BAR

2 Hours – \$45 per person

3 Hours – \$55 per person

4 Hours – \$60 per person

Includes beer and wine selections above, plus house spirits such as Tito's, Tanqueray, Bacardi, Jim Beam, Dewar's, Espolon Reposado, and select house-infused vodkas.

PREMIUM OPEN BAR

2 Hours – \$60 per person

3 Hours – \$65 per person

4 Hours – \$79 per person

Includes all House Open Bar offerings, plus a curated selection of premium spirits and scotches.

Selections are subject to availability and may change.

MENUS & PRICING ARE SUBJECT TO CHANGE
GUARANTEED FOOD MINIMUM MAY INCREASE
PENDING FINAL MENU SELECTIONS & GUEST
COUNT

6% TAX, 22% GRATUITY AND ALCOHOL (9% LIQUOR
TAX) ARE NOT INCLUDED IN THE ROOM RENTAL
OR FOOD GUARANTEED MINIMUM

PASSED AND STATIONARY

APPETIZER OPTIONS



APPETIZER STATIONS

Minimum 20 servings per selection

Raw Bar

\$25 per person

Freshly shucked local oysters and shrimp cocktail served with mignonette, cocktail sauce & fresh horseradish.

Enhancements

- Crab Cocktail | Market Price
- Lobster Cocktail | Market Price

Artisan Cheese Board

\$18 per person

Chef-selected artisan cheeses, house-made jams, artisan breads & assorted nuts.

Cheese, Fruit & Vegetable Board

\$12 per person

Seasonal crudités and fruits, assorted cheeses, house-made jams, artisan breads & nuts.

Antipasto Board

\$18 per person

Marinated mozzarella, grilled seasonal vegetables, cured meats & marinated olives.

Crab Dip with Chips & Baguette

\$14 per person

APPETIZER STATIONS CONTINUED

Spinach & Artichoke Dip with Crostini

\$9 per person

Sweet Chili Wings

\$11 per person

BBQ Meatballs

\$12 per person

Slider Station

\$18 per person

Choose Two: North Carolina Pulled Pork, Smoked Beef Brisket, Mini Cheeseburger or Fried Chicken Breast

Additional Selection +\$9 per serving

Served with house-made coleslaw, dill pickles, sliced onions, honey mustard & BBQ sauce.

PASSED APPETIZERS

Handcrafted for your event

Minimum 70 pieces per selection

\$4.50 per piece

- Maryland Crab Clusters | Mustard Crème
- Lobster Tempura | Sweet Chili Sauce
- Pan-Seared Sea Scallop | Corn Cream & Pepper Relish
- Beef Tenderloin Wellington | Mushroom Duxelles
- Seared Yellowfin Tuna | Sesame Rice Cake & Pickled Vegetable Salad

\$4.00 per piece

- Bacon-Wrapped Shrimp | BBQ Glaze
- Grilled Bavette Steak Skewer | Aji Verde
- Tuna Poke Tostada | Sriracha Aioli & Avocado
- Fried Chesapeake Oyster Slider | Tomato Bacon Jam & Mustard Remoulade
- Steamed Bun | Pickled Daikon & XO Sauce & choice of pork belly, fried chicken, or caramelized soy mushrooms

\$3.75 per piece

- Sesame Soy Chicken Skewer
- Pulled Pork Cheddar Fritter | Herb Ranch
- Pulled Chicken Quesadilla | Salsa Roja

\$3.50 per piece

- Spinach & Feta Spanakopita
- Crispy Vegetable Spring Rolls
- Grilled Vegetable Toast | Avocado Purée & Feta

CULINARY CREATION STATIONS



Interactive stations designed for guests to create their own entrée

Minimum 20 servings

Taco Station

\$16 per person

Choose Two Proteins: Pulled Pork Carnitas, Ancho-Marinated Skirt Steak, Cilantro Lime Shrimp, Beer-Battered Fish or Chipotle Chicken

Additional Protein | +\$8 per person

Served with black beans, cilantro lime rice, fajita vegetables, flour tortillas, tortilla chips, salsa roja, pico de gallo, cheddar, pickled onions & serranos, sour cream and cilantro.

BBQ Station

\$19 per person

Choose Two Proteins: Carolina Pulled Pork, Smoked Brisket, Smoked Turkey Breast or Baby Back Ribs

Additional Protein | +\$9 per person

Served with house-made macaroni & cheese, cornbread, baked beans, coleslaw, dill pickles, mini rolls & BBQ sauce.

Asian Station

\$28 per person

Sesame Ginger Chicken · Garlic Shrimp · Vegetable Stir-Fry Fried Rice · Lo Mein · Lettuce Wraps
Sweet Chili & Ginger Soy Sauces

Italian Station

\$28 per person

Lemon Herb Grilled Chicken · Garlic Shrimp
Penne Alfredo · Linguine Marinara
Roasted Mushrooms & Seasonal Vegetables
Italian Chopped Salad with Lemon Vinaigrette

Chesapeake Station

\$47 per person

Maryland Crab Cake · Grilled Shrimp
Roasted Potatoes · Rice Pilaf · Macaroni & Cheese
Corn Relish · Seasonal Vegetables
Lemon Beurre Blanc · Corn Cream · Mustard Crème

CARVING STATIONS

Chef attendant required

Herb-Crusted Prime Rib

\$28 per person

Grilled Marinated Beef Tenderloin

\$35 per person

Prime Rib & Beef Tenderloin

\$59 per person

Accompaniments:

House-made horseradish sauce, herb demi-glace, dill pickles, sliced Vidalia onions & dinner rolls.

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SAMPLE EVENT MENUS

SAMPLE TWO COURSE LUNCH



SAMPLE THREE COURSE LUNCH



SAMPLE THREE COURSE DINNER



STARTER

Maryland Vegetable Crab Soup

or

Wedge

Crispy Bacon, Cucumber, Tomato & Buttermilk Ranch

MAIN COURSE

Crab Cakes

Corn Salad, Mustard Crème & Seasonal Vegetable

or

Grilled Filet Mignon

Mashed Potatoes, Mushroom Ragout & Herb Demi Glaze

or

North Carolina Shrimp Scampi

Linguine, Roasted Garlic Cream, Pecorino & Parsley

DESSERT

Brownie Sundae with Vanilla Ice Cream, Whipped Cream & Caramel Sauce

SAMPLE CULINARY CREATION STATIONS

IN LOVING *memory*

STARTERS

ITALIAN CHOPPED SALAD

GARLIC & HERB BREAD

MAINS

LINGUINE ALFREDO

GARLIC BUTTER SHRIMP

GEMELLI MARINARA

PARMESAN
MEATBALLS

SOUS VIDE GRILLED CHICKEN

SIDES

SAUTEED ZUCCHINI

ROASTED MUSHROOMS

DESSERT

ASSORTED MINI DESSERTS

LIVE ACTION STATIONS & EXPERIENCES

Create an unforgettable event with our chef-attended culinary experiences and interactive stations. Perfect for cocktail hours, rehearsal dinners, weddings, and corporate events, these live-action offerings encourage guests to gather, customize their selections, and enjoy memorable waterfront dining.

Stations

30 person minimum

Parmesan Cheese Wheel

\$2,500.00

A Severn Inn favorite featuring creamy garlic sauce and linguine tossed in a full wheel of Parmesan.

Fresh Mozzarella Bar

\$19 per person

Guests customize fresh mozzarella with a selection of seasonal accompaniments including:

- Roasted peaches or Seasonal Fruit
- Prosciutto
- Heirloom tomatoes
- Aged Balsamic
- Hot honey
- Crostini

Maine Lobster Roll Station

\$39 per person

Mini lobster rolls prepared to order and served fresh for your guests.

Seafood Risotto Station

\$28 per person

Finished with guests choice of:

- Lump crab meat
- Shrimp
- Lobster +\$10 per order
- Wild mushrooms

Truffle Mashed Potato Martini Bar

\$19 per person

Served in elevated martini glasses or specialty dishes and finished with your choice of:

- Bacon jam
- Brisket gravy
- Lobster cream sauce (+10 per order)
- Crispy fried onions
- Parmesan crisps

Maryland Crab Dip Bar

\$18 per person

Our signature Maryland crab dip served alongside an assortment of accompaniments including:

- Warm pretzel bites
- Fresh baguette slices
- Naan bread
- Seasonal vegetables
- House-made chips

Tuna Poke Bowl Station

\$22 per person

Build your own poke bowl featuring:

- Sushi rice
- Wakame salad
- Avocado
- Pickled vegetables
- Crispy onions

LATE NIGHT EXPERIENCES

Campfire S'mores Bar

\$12 per person

Extend the celebration with a waterfront campfire experience on the deck. The perfect late-night treat for weddings and social events. Deck rental required.

Gourmet Soft Pretzel Bar

\$15 per person

Warm artisan pretzels served with a selection of house-made dipping sauces including:

- Beer cheese
- Maryland crab queso
- Honey mustard
- Old Bay butter

LUXURY EXPERIENCES

Caviar & Champagne Cart

MARKET PRICE

An elegant cocktail hour add-on featuring premium caviar and champagne service, creating a luxurious and memorable guest experience.

CAMPFIRE S'MORES



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*\$100 PER CHEF ATTENDANT FOR ALL LIVE
ACTION STATIONS

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DAY & EVENING MINIMUMS & PRICING

Event Minimums include food, room/deck rental and non-alcoholic beverage service (coffee, tea & soda), unless otherwise noted.

Alcohol, 6% tax and 22% gratuity are additional.

Rates do not apply to weddings, holidays or full restaurant rentals.



DINNER SERVICE

WEDNESDAY, THURSDAY & SUNDAY

4:00 PM – 10:00 PM

Main Dining Room & Deck | 51+ Guests

April-October & December: \$7,800

November & January-March: \$6,700

Middle Dining Room & Deck | Up to 50 Guests

April-October & December: \$5,500

November & January-March: \$4,400



FRIDAY & SATURDAY

5:00 PM – 10:00 PM

Main Dining Room & Deck | 51-70 Guests

April-October & December: \$8,900

November & January-March: \$7,800

Middle Dining Room & Deck | 40-50 Guests

April-October & December: \$6,600

November & January-March: \$5,500



LUNCH SERVICE

WEDNESDAY-SATURDAY

12:00 PM – 4:00 PM

Main Dining Room & Deck | 41-60 Guests

April-October & December: \$4,900

November & January-March: \$3,800

Middle Dining Room & Deck | Up to 40 Guests

April-October & December: \$3,700

November & January-March: \$2,700



SEMI-PRIVATE DINING

Parties of 20 or fewer

Plated service only

Lunch Service

\$45 per person + \$500 room rental

Dinner Service

\$78 per person + \$500 room rental

Includes a three-course meal and non-alcoholic beverage service.



Deck Rental

\$1,100 Main or Middle Deck

Available only with a dining room reservation.

BRUNCH MINIMUMS & PRICING

Event Minimums include food, room/deck rental and non-alcoholic beverage service (coffee, tea & soda), unless otherwise noted.

Alcohol, 6% tax and 22% gratuity are additional.

Rates do not apply to weddings, holidays or full restaurant rentals.



SUNDAY BRUNCH BUFFET

10:00 AM – 2:30 PM | Last Seating at 1:00 PM

Semi-private Event Minimums

Main Dining Room | Up to 80 Guests

Minimum Guarantee: \$6,100

Deck Rental: +\$1,100

Middle Dining Room | Up to 50 Guests

Minimum Guarantee: \$3,800

Deck Rental: +\$1,100



Dining rooms are semi-private during Sunday Brunch. Buffet stations are located throughout the Main Dining Room and Lounge. À la carte menu service is not available.

6% tax, 22% gratuity and alcohol are additional.

SAMPLE SUNDAY BRUNCH MENU

Menu selections are seasonal and subject to change.

Non-alcoholic Beverage Service Included

Eggs any Style • Eggs Benedict • Omelets Made to Order

Raw Bar & Starters

Local Oysters • Shrimp Cocktail

Crab Dip • Vegetable Crab Soup

Cold Selections

Fresh Fruit • Seasonal Salads • Yogurt • House-Made Granola

Main Buffet

Applewood-Smoked Bacon • Maple Sausage

Home-Fried Potatoes • Roasted Vegetables

Breakfast Enchiladas • Vegetable Quiche

Chicken Wings • Waffles

Seasonal Seafood Entrée • Beef Tenderloin

Dessert Buffet

Assorted Pastries • Seasonal Desserts

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PAYMENT TERMS & POLICIES

Contract & Deposit

A signed event contract and \$1,000 non-refundable deposit are required to reserve an event date and space. No date or event space will be considered secured until both have been received by Severn Inn. All deposits and payments are non-refundable.

Payment Schedule

- Deposit: \$1,000 due upon signing event contract.
- Second Payment: 50% of the guaranteed minimum is due 1-2 months prior to the event.
- Final Payment: Remaining guaranteed minimum is due **14 days prior** to the event.
- Bar Charges: Final bar balance is due on the date of the event.

Alternative payment arrangements must be approved in advance by Severn Inn.

Payment Methods

- Checks are accepted up to 14 days prior to the event.
- All major credit cards are accepted and are subject to a 3.9% processing fee.

Additional Fees

- Satellite Bar: \$100 per bartender; two-bartender minimum.
- Chef Attendant: \$100 per attendant.
- Extended Event Time/Early Access: Minimum \$1,000 per additional hour.

Unless specifically stated otherwise, 6% sales tax, 22% gratuity, alcohol and applicable 9% alcoholic beverage tax are additional and are not included in room rentals or guaranteed food minimums.

EVENT POLICIES

Private Room Requirement

- Parties exceeding 30 guests require rental of the entire applicable dining room.

Event Times

Events are limited to the contracted start and end times. Early access, late departures, or extensions are subject to availability and additional fees.

Entertainment

Events featuring a DJ or live band require rental of both the Main and Middle Dining Rooms.

Rates & Minimums

Published rates and minimum guarantees are subject to change and may vary based on the event date, time, season and space requested. Contracted rates will apply once the event agreement has been executed.

Operating Schedule

Severn Inn is closed Mondays and Tuesdays. Special consideration can be made by management for events that are scheduled for Monday or Tuesday. Applicable fees for opening during non-operating business hours will be applied.

Accessibility & Parking

Severn Inn is handicap accessible and provides complimentary on-site parking.