

OFFSHORE
THE COLLECTIVE
ENCORE

PRIVATE EVENTS



PRIVATE EVENTS AT THE COLLECTIVE

Thank you for considering **The Collective** for your upcoming event. Whether in **Offshore** or **Encore**, we look forward to making it a memorable one. With an emphasis on hospitality, our staff is committed to delivering a great dining and entertainment experience for events of all sizes. We offer the freshest seasonal fare within a variety of rooms and settings to meet your event needs. Available spaces in **Offshore & Encore** are detailed by room and reflect additional options to combine rooms for larger events. Seated options are shown however layout can be tailored to your event. Food & beverage minimums required to guarantee booking are noted.



THE COLLECTIVE
OFFSHORE **ENCORE**

Whether you want the coastal ambience of **Offshore** or the entertainment vibe of **Encore**,
 the **Collective** is the perfect place to host events of all sizes

FULL SERVICE RESTAURANT **OFFSHORE**:

Map Room - 28 seated / 40 cocktail

Lake Room - 36 guests / 50 cocktail

Rooms can be combined for larger events

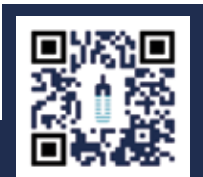
Lakefront courtyard and pavilion patios also available

ENTERTAINMENT VENUE **ENCORE**:

140 seated / 200+ cocktail

Perfect for any celebration, charity event or business function

- on-site catering • full bar • private entrance
- state-of-the-art light & sound system • elevated stage
- wall mounted screen & projector • music/video recording system
- private dressing room with restroom



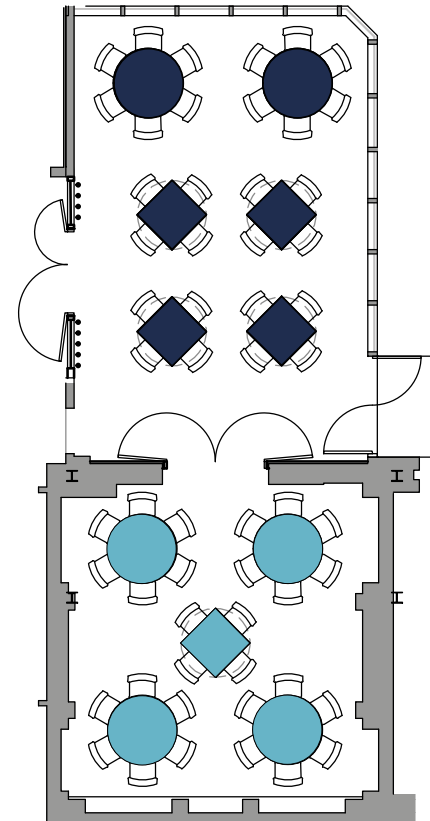
← **VIRTUAL TOUR!**

OFFSHORE



The Map Room (private; perfect for business meetings or smaller family gatherings) can seat up to 28 guests, configured as shown below, or up to 40 guests for a cocktail event.

The Lake Room (lakefront view; semi-private depending on season) can seat up to 36 guests, configured as shown below, or up to 50 guests for a cocktail event. These two rooms can be combined to seat up to 64 guests or 80 for a cocktail event.



■ LAKE ROOM
■ MAP ROOM



CAPACITY	SERVICE	DAYS AVAILABLE	FOOD & BEVERAGE MINIMUM 3 HOUR EVENT	ADD'L HOUR
MAP ROOM 28 seated 40 cocktail*	Lunch 11:30am - 3pm	Mon-Fri Sat & Sun	\$600 \$800	\$200 \$265
	Dinner 4pm - 10pm	Sun - Thurs Fri & Sat	\$2,000 \$3,000	\$660 \$1,000
LAKE ROOM 36 seated 50 cocktail*	Lunch 11:30am - 3pm	Mon-Fri Sat & Sun	\$600 \$800	\$200 \$265
	Dinner 4pm - 10pm	Sun - Thurs Fri & Sat	\$2,500 \$4,000	\$825 \$1,300
MAP ROOM & LAKE ROOM 64 seated 80 cocktail*	Lunch 11:30am - 3pm	Mon-Fri Sat & Sun	\$1,000 \$1,200	\$325 \$400
	Dinner 4pm - 10pm	Sun - Thurs Fri & Sat	\$4,200 \$6,500	\$1,400 \$2,150
INCLUDED WITH ALL SERVICES	Dedicated Wi-Fi • 50" TV rolling cart with A/V • Moveable Podium Speaker & Microphone +\$100			

Offshore features both private and semi-private rooms. **The Map** and/or **Lake Rooms** as well as the **Courtyard Patio**, when in-season, will be seated with restaurant guests if not rented.

F&B MINIMUMS TO GUARANTEE BOOKING

Guaranteed food & beverage minimums are PRE-TAX (6% food / 9% alcohol) and PRE-SERVICE CHARGE (22%, comprised of 20% gratuity plus 2% administrative fee, added to subtotal on all contracted events). Excludes major holidays.

SERVICE CHARGES

Service charges are excluded from pricing. A minimum service charge of 22%, comprised of 20% gratuity plus 2% administrative fee, will be applied to full charges due on final check. For parties of 30 or more, additional fees shall apply including a *Dedicated Bartender Fee* (\$100) and *Service Captain Fee* (Lunch - \$75 / Dinner - \$125).

MINIMUM HOLIDAY SURCHARGE

Due to the high demand for holiday events, there is a 10% surcharge applied to F&B minimums during the month of December.

NON-PRIVATE GROUPS OF 15 OR MORE

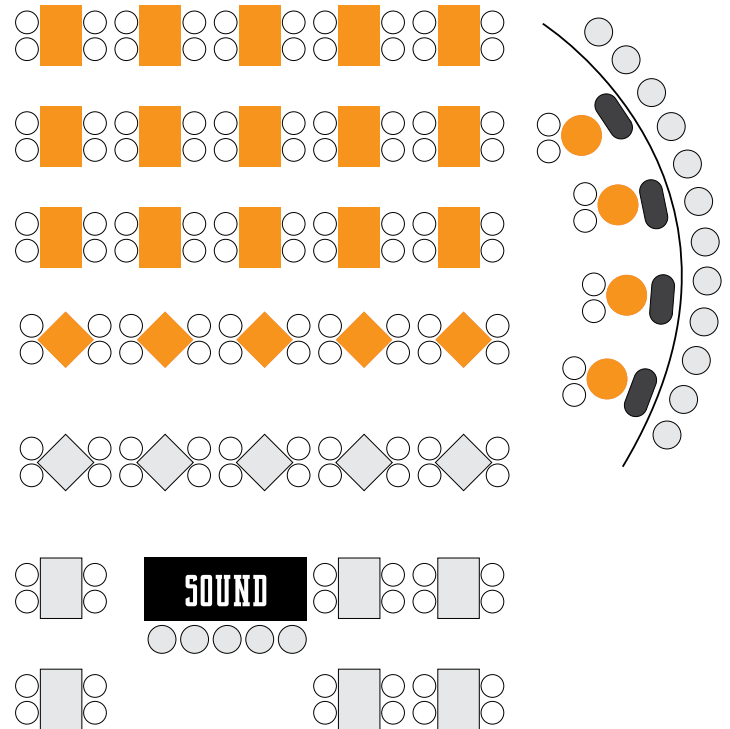
Reservations for non-private groups of 15 or more require a non-refundable deposit payment of \$250 to be applied to final check. Groups of 15 or more shall be billed on one check. Limited menu options available for groups of 15 or more. Events with groups of 25 or more are considered private.

ENCORE



CONCERT SEATING LAYOUT

STAGE



SOUND

- FLOOR SEATING
- BAR SEATING
- BANQUETTE SEATING

BAR



THERE'S NO ROOM LIKE IT IN COLUMBIA!

This incredible private entertainment venue features a separate entrance and lobby, fully equipped commercial kitchen, full bar, elevated & lighted stage with a state-of-the-art sound system, large wall mounted screen and projector, with a private restroom and adjacent dressing room.

CAPACITY	SERVICE	DAYS & HOURS AVAILABLE	FOOD & BEVERAGE MINIMUM 3 HOUR EVENT	ADDITIONAL HOUR
140 seated <i>Excludes bar seating</i>	Lunch 11:30am - 3pm	Mon - Fri Sat & Sun	\$1,800 \$3,000	\$600 \$1,000
200 cocktail <i>Mix of standing/seated</i>	Dinner 4pm - 10pm	Sun - Thurs Fri & Sat	\$5,000 \$8,000	\$1,500 \$2,500

FULL PRODUCTION <i>REQUIRED WHEN USING ANY IN-HOUSE EQUIPMENT</i>	4 HOUR EVENT	ADDITIONAL HOUR	INCLUDED WITH ALL SERVICES <i>SPEAKER & MICROPHONE + \$100 FEE</i>
A/V projector & 16' x 9' pull-down screen Sound and Lighting System (Room & Stage) Stage equipment (monitors, mics, stands) Orange Door Music & Video system <i>Backline available for additional charge</i>	\$500	\$100	Dedicated Wi-Fi Moveable Podium Retractable blinds that separate bar area from main seating area

F&B MINIMUM TO GUARANTEE BOOKING

Guaranteed food & beverage minimums are PRE-TAX (6% food / 9% alcohol) and PRE-SERVICE CHARGE (22%, comprised of 20% gratuity plus 2% administrative fee). Excludes major holidays.

SERVICE CHARGES

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MINIMUM HOLIDAY SURCHARGE

Due to the high demand for holiday events, there is a 10% surcharge applied to F&B minimums during the month of December.

OUR MENU

Our menu offerings feature selections from our regular menu and specialty items that have been created specifically for our private events. Noted options are subject to seasonal availability. Considering the seasonality of our menu, final selections should be made no sooner than three weeks prior to your event. Please let us know of any allergies or dietary restrictions that need to be accommodated. Customized vegan dishes available upon request.

Outside desserts (birthday cake, cupcakes, etc.) can be brought in by Host at a plating charge of \$3/pp. Items designated Gluten-Free (GF) either are Gluten Free or can be easily modified to Gluten Free. Kid-friendly options available upon request.



RECEPTION HORS D'OEUVRES

TIER 1 \$30/PP: Choose 2 Stations & 4 Passed Options

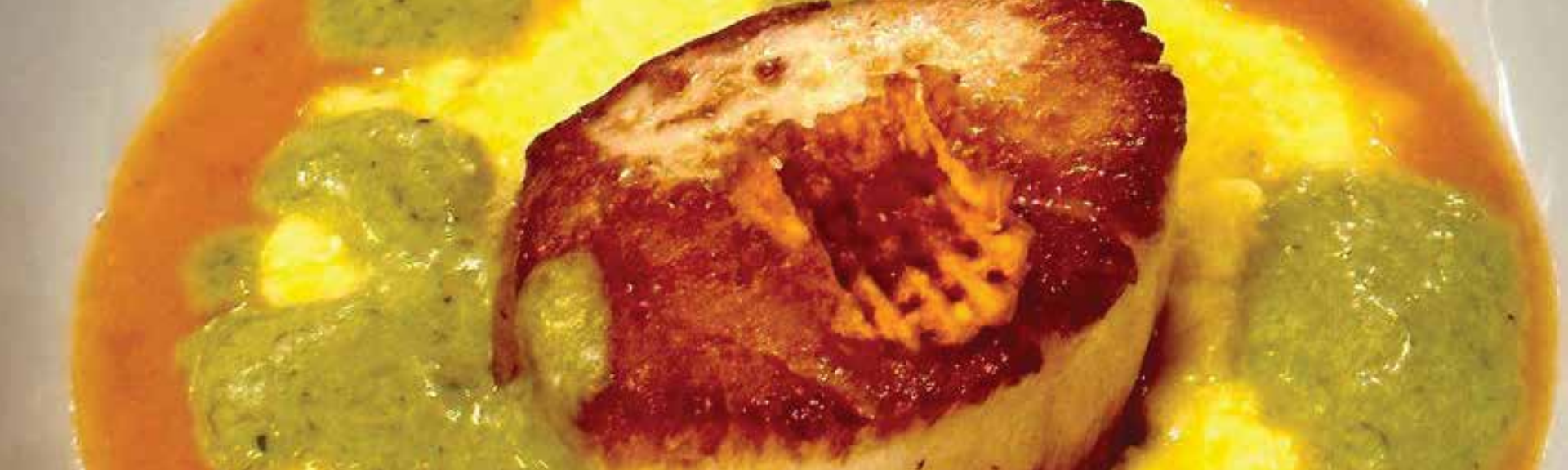
TIER 2 \$45/PP: Choose 3 Stations & 6 Passed Options (seasonal dessert included)

TIER 3 \$55/PP: Choose 3 Stations & 6 Passed Options (upper tier passed options* available)

STATION CHOICES	PASSED OPTIONS	UPPER TIER PASSED OPTIONS*
<ul style="list-style-type: none"> · Crudites (Vegetarian) GF · Peel and Eat Shrimp GF · Shrimp Cocktail GF · Charcuterie Board · Crab Dip GF · Carolina Bacon Jam Wings GF 	<ul style="list-style-type: none"> · Oysters (raw or Chesapeake Rockefeller) GF · Ceviche GF · Fried Calamari · Seasonal Soup · Tomato Bruschetta · Chesapeake Arancini · Traditional Arancini (Vegetarian) 	<ul style="list-style-type: none"> · Pan Seared Scallops GF · Crab Claw Lollipops GF · Filet Skewers · Duck Breast GF · Lamb Lollipops GF · Seared Tuna <p><i>*Pricing may fluctuate based on market availability</i></p>

FAMILY STYLE DINNER MENU

<p>\$70 Per Person</p> <p>Choose House or Caesar Salad GF</p> <p>Choice of 2 Seasonal Desserts</p>	<p>CHOOSE 2 SHAREABLE APPETIZERS</p> <ul style="list-style-type: none"> · Peel & Eat Shrimp GF · Chesapeake Arancini · Lamb Lollipops GF · Thai Basil Mussels · Fried Calamari · Oysters of the Half Shell GF 	<p>CHOOSE 3 ENTREES</p> <ul style="list-style-type: none"> · Roasted Chicken GF · Wasabi Pea and Sesame Crusted Tuna · *Hangar Steak with Black Garlic & Blue Cheese Butter GF · Single Crab Cake GF · Fresh Catch with Mashed Potatoes and Seasonal Vegetable (Pan Seared or Blackened with Hollandaise Sauce) GF · Duck Breast with Duck Confit Hash GF · Seafood Pasta with Jumbo Shrimp and Lump Crab <p><i>*Cooked to order</i></p>	<p>CHOOSE 3 SHAREABLE SIDES</p> <ul style="list-style-type: none"> · Mashed Potatoes GF · Creamed Spinach · Fresh Corn Grits · Charred Cippolini · Onion Risotto · Seasonal Vegetable GF
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PLATED LUNCH MENUS

<p>\$30 Per Person</p>	<p>CHOOSE 1 APPETIZER</p> <ul style="list-style-type: none"> · Seasonal Soup · House Salad GF · Caesar Salad GF 	<p>CHOOSE 3 ENTREES</p> <ul style="list-style-type: none"> · Offshore Smash Burger GF · Fried Fish Sandwich · Shrimp Salad Wrap GF · Caesar Salad with Chicken GF 	<p>SEASONAL DESSERT +\$5 Per Person</p>
<p>\$45 Per Person</p>	<p>CHOOSE 1 APPETIZER</p> <ul style="list-style-type: none"> · Seasonal Soup · House Salad GF · Caesar Salad GF · Fried Calamari 	<p>CHOOSE 3 ENTREES</p> <ul style="list-style-type: none"> · Crab Cake Sandwich GF · Caesar Salad with Steak · Roasted Chicken with seasonal Vegetable GF · Fresh Catch with Mashed Potatoes and Seasonal Vegetable (Pan Seared or Blackened with Hollandaise Sauce) GF · Lamb Chops with Mashed Potato GF 	<p>SEASONAL DESSERT +\$5 Per Person</p>

PLATED DINNER MENUS

<p>\$60 Per Person</p>	<p>CHOOSE 2 SHAREABLE APPETIZERS</p> <ul style="list-style-type: none"> · Fried Calamari · Thai Basil Mussels GF · Steamed Little Neck Clams GF · Chesapeake Arancini · Tomato Bruschetta · Carolina Bacon Jam Wings GF <p>CHOICE OF HOUSE OR CAESAR SALAD GF</p>	<p>CHOOSE 3 ENTREES</p> <ul style="list-style-type: none"> · Roasted Chicken with Seasonal Vegetable GF · Single Crab Cake with Mashed Potatoes & Seasonal Vegetable GF · Duck Breast with Duck Confit Hash GF · Fresh Catch with Mashed Potatoes and Seasonal Vegetable (Pan Seared or Blackened with Hollandaise Sauce) GF · Wasabi Pea and Sesame Crusted Tuna with Seasonal Vegetable · *Hangar Steak with Mashed Potatoes & Seasonal Vegetable GF · Vegetarian Pasta Primavera GF <p><i>*Cooked to order</i></p>	<p>CHOOSE 1 SEASONAL DESSERT</p>
<p>\$80 Per Person</p>	<p>CHOOSE 3 SHAREABLE APPETIZERS</p> <ul style="list-style-type: none"> · Fried Calamari · Thai Basil Mussels GF · Steamed Little Neck Clams GF · Chesapeake Arancini · Tomato Bruschetta · Carolina Bacon Jam Wings GF · Peel & Eat Shrimp GF <p>CHOICE OF HOUSE OR CAESAR SALAD GF</p>	<p>CHOOSE 3 ENTREES</p> <ul style="list-style-type: none"> · Roasted Chicken with Seasonal Vegetable GF · Single Crab Cake with Mashed Potatoes & Seasonal Vegetable GF · Duck Breast with Duck Confit Hash GF · Fresh Catch with Mashed Potatoes and Seasonal Vegetable (Pan Seared or Blackened with Hollandaise Sauce) GF · *Filet Mignon with Mashed Potatoes & Seasonal Vegetable · Braised Short Rib with Mashed Potatoes and Seasonal Vegetable · Pan Seared Scallops with Fresh Corn Grits · Seafood Pasta with Jumbo Shrimp and Lump Crab <p><i>*Cooked to order</i></p>	<p>CHOOSE 2 SEASONAL DESSERTS</p>

BAR PACKAGES

1ST MATE	CAPTAIN	ADMIRAL
\$30 Per Person	\$40 Per Person	\$50 Per Person
<p>Draft Beer <i>(current selections on tap)</i></p> <p>Wines by the Glass <i>(selections to include 4 reds, 4 whites, 1 rosé and 1 sparkling)</i></p> <p>1 House Specialty Cocktail <i>(TBD by House)</i></p>	<p>Draft Beer <i>(current selections on tap)</i></p> <p>Wines by the Glass <i>(selections to include 4 reds, 4 whites, 1 rosé and 1 sparkling)</i></p> <p>1 House Specialty Cocktail <i>(TBD by House)</i></p> <p>CALL LIQUOR and necessary mixers</p>	<p>Draft Beer <i>(current selections on tap)</i></p> <p>Wines by the Glass <i>(selections to include 4 reds, 4 whites, 1 rosé and 1 sparkling)</i></p> <p>House Specialty Cocktails <i>(current menu options)</i></p> <p>PREMIUM LIQUOR and necessary mixers</p> <p><i>Excludes any liquor over \$20 per pour</i></p>
these packages include non-alcoholic beverages (excluding mocktails)		

OPEN BAR	CASH BAR
Based on Consumption	Guest Pay for Their Own Drinks
<p>Host may run ONE tab that allows guests to order from the entire menu.</p> <p>Bar tab will be settled at the end of the event based on actual drinks ordered by guests.</p>	<p>This option is only available in Encore</p>

Bar Packages are priced for 3-hours. For each additional hour add \$15/pp. "Call" liquor is a specific, name brand as opposed to a more generic, less expensive brand.

Bar packages are not available with any other discounts.

Host cannot provide any alcohol or non-alcoholic beverages to be consumed on-premise due to licensing restrictions.





OTHER EVENT INFO

DECORATING/FLORAL/OTHER SPECIAL ARRANGEMENTS

We do not provide decorations, balloons, flowers, or other special arrangements in-house. Event holders are encouraged to use local 3rd party vendors as needed. Please inquire for referrals.

DECORATIONS NOT ALLOWED*:

- NO Confetti or glitter of any kind (on tables, in balloons, etc.)
- NO signs/banners hung on walls
- NO flame candles

*If any of these prohibited items are used, host will be charged for post-event professional cleaning.

AUDIOVISUAL EQUIPMENT

Encore is equipped with a state-of-the-art sound and lighting system as well as a 16' x 9' drop-down screen and mounted projector. In-house production support is required for a \$500 fee for events up to 4 hours (plus \$100 for each additional hour) if Host plans to use any of our A/V equipment. Backline available for additional charge upon request.

The Map & Lake rooms have access to a rolling A/V cart with a 50" TV, with event-holder fully responsible for production support. It is necessary to test all computer equipment no less than 48 hours before the date and time of your event. Our equipment is only compatible with certain products and therefore you may need special adapting cords. If you do not test your equipment in advance, we are not responsible for any malfunctions on the day of your event.

DEPOSIT/HOLD AGREEMENT

A signed HOLD AGREEMENT with estimated guest headcount and payment of a non-refundable Initial Deposit (Offshore - \$500 each room / Encore - \$1,000 Lunch; \$2,500 Dinner) is required to confirm any room reservation and hold the date. Deposit shall be applied to final bill on day of event.

EVENT PLANNING

In-house event planning services available for a 4% administrative fee. Please inquire for details.

FINAL CONTRACT CONFIRMING GUEST COUNT AND MENU SELECTIONS

A signed EVENT CONTRACT is required at least 2 weeks prior to event, outlining final menu selections and guaranteed guest headcount.

Payment of F&B minimum percentage and final guaranteed guest headcount is due at least 72 hours prior to event, which is not subject to reduction. Offshore room rental requires 50% F&B minimum be paid in advance while a buyout of either Offshore or Encore requires 100% F&B minimum paid in advance.

Payment of balance due day of event with final charges billed in one check based on the greater of guaranteed guest headcount or actual number of guests.

CANCELATION

- **Cancellation prior to 72 hours** – initial deposit may be applied to a rescheduled date within 3 months of original event, based on availability
- **Cancellation inside of 72 hours** – all deposits due and paid to date will be retained and Host is subject to a charge of 100% of estimated fees due under EVENT CONTRACT.

INCLEMENT WEATHER

The Collective Offshore & Encore are open rain or shine and we expect indoor events to remain as scheduled regardless of weather. In the event of significant inclement weather (considerable snow accumulation, ice or other catastrophic weather event) affecting the area causing County or State mandated closures that require the cancelation of a scheduled event, we will work with the guest to reschedule based on availability and apply any deposits paid to amended date.

RESTROOMS

Encore & Offshore share the same public restrooms accessed by a communal hall.



WE ARE LOCAL

You've seen us in your neighborhoods, downtown, and walking around the lake. This is our community and we are proud to be a part of it. You are our friends and neighbors and we want nothing but the best for you. Our food and drinks are as local as we are.

Our spirits are distilled just down the road. Our beers; you've passed several of the breweries on your way to the shore. Our seafood is caught right off the coast. We aim to serve you the best our community has to offer.

We are grateful for your patronage and look forward to seeing you again here, anywhere and everywhere.

THE COLLECTIVE

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