

OFFSHORE
THE COLLECTIVE
ENCORE

PRIVATE EVENTS

PRIVATE EVENTS AT THE COLLECTIVE



Thank you for considering **The Collective** at the Columbia Lakefront for your upcoming event. No matter the occasion, our team is committed to creating an experience that feels effortless, engaging, and memorable.

With an emphasis on thoughtful hospitality and attentive service, we deliver exceptional dining and entertainment experiences for events of all sizes. From executive presentations to celebratory gatherings, our fresh seasonal menus and versatile spaces are designed to accommodate your unique vision.

Available spaces in **Offshore** and **Encore** are detailed by room inside, with options to combine spaces for larger events.



OFFSHORE

THE COLLECTIVE

ENCORE



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

OFFSHORE

LAKEFRONT RESTAURANT

Map Room - 28 Seated / 40 Cocktail

Lake Room - 36 Seated / 50 Cocktail

Rooms can be combined for larger events

Lakefront pavilion and patio, courtyard,
full restaurant, and combined venue buyouts available.
Inquire for details.

ENCORE

EVENT VENUE

146 Seated / 200 Cocktail

Ideal for celebrations, corporate events, seminars,
and fundraisers

- Full-service private bar • Dedicated private entrance
 - Professional lighting & sound system
- Elevated stage • Wall-mounted screen & projector
 - Private dressing room with adjacent restroom



← **VIRTUAL TOUR!**



OFFSHORE

THE COLLECTIVE

The Map Room

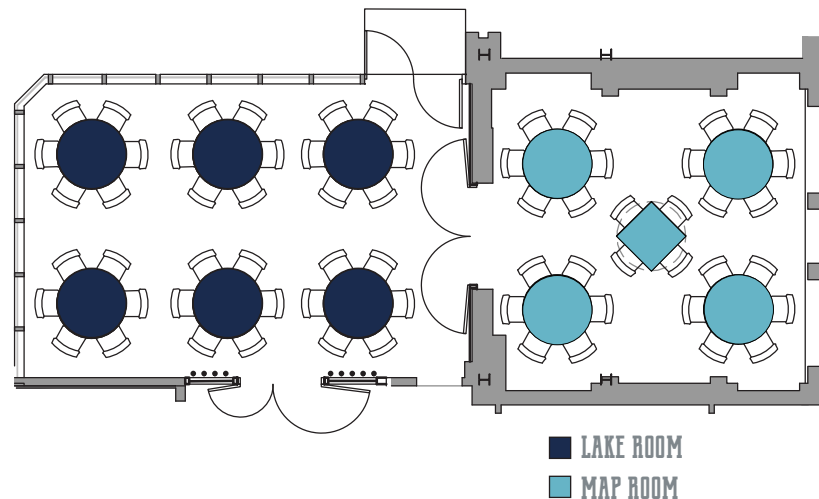
A fully private setting ideal for executive dinners, meetings, and intimate celebrations. The Map Room can accommodate up to 28 seated guests, configured as shown below, or up to 40 guests for a cocktail-style event.

The Lake Room

Overlooking Lake Kittamaqundi, this semi-private space offers a lively yet refined setting for showers, executive gatherings, and cocktail-style receptions. The Lake Room can accommodate up to 36 seated guests, configured as shown below, or up to 50 guests for a cocktail-style event.

Combined Space

The Map & Lake Rooms can be combined to accommodate up to 64 seated guests or 80 guests for a cocktail-style event, creating a flexible layout for larger gatherings.



CAPACITY	SERVICE	SCHEDULE	FOOD & BEVERAGE MINIMUM 3 HOUR EVENT	ADD'L HOUR
MAP ROOM 28 seated 40 cocktail	Lunch 11:30am - 3pm	Mon-Fri	\$600	\$200
	Brunch 10:30am - 3pm	Sat & Sun	\$800	\$265
	Dinner 4pm - 10pm	Sun - Thurs Fri & Sat	\$1,500 \$2,500	\$500 \$800
LAKE ROOM 36 seated 50 cocktail	Lunch 11:30am - 3pm	Mon-Fri	\$1,000	\$300
	Dinner 4pm - 10pm	Sun - Thurs Fri & Sat	\$2,000 \$3,500	\$1,100
MAP & LAKE ROOMS 64 seated 80 cocktail	Lunch 11:30am - 3pm	Mon-Fri	\$1,000	\$300
	Brunch 10:30am - 3pm	Sat & Sun	\$1,000	\$300
	Dinner 4pm - 10pm	Sun - Thurs Fri & Sat	\$3,500 \$5,500	\$1,100 \$1,500
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. Excludes major holidays.

SERVICE CHARGES

Service charges are excluded from pricing. A minimum service charge of 23%, comprised of 20% gratuity plus 3% 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.

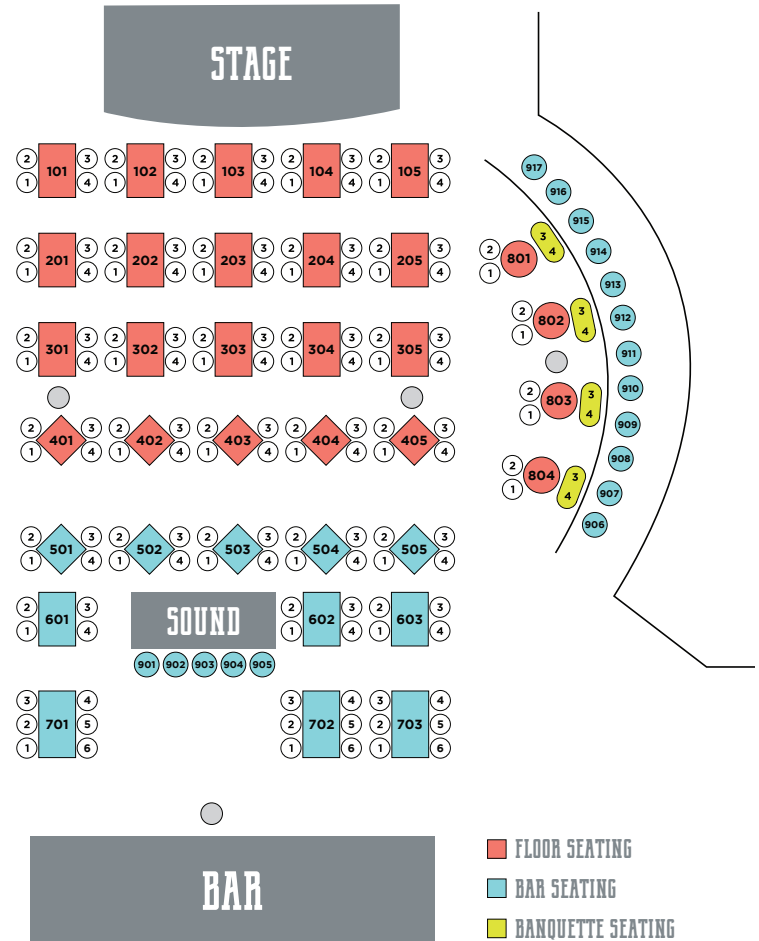
NON-PRIVATE GROUPS OF 15 OR MORE

Reservations require a **\$250 deposit**, applied to the final check and refundable with at least **72 hours' notice of cancellation**. Groups of 15 or more are billed on one check and may be required to select from a limited menu. **Groups of 25 or more are considered private events.**



THE COLLECTIVE
ENCORE

CONCERT SEATING LAYOUT



THERE'S NO ROOM LIKE IT IN COLUMBIA!

This versatile private event space features a dedicated entrance and lobby, along with a full-service private bar within the room. An elevated, lighted stage with a state-of-the-art sound system, large wall-mounted screen and projector for presentations, and a private restroom with adjacent dressing room create a polished, fully self-contained setting suited for corporate events, fundraisers, social gatherings, and celebrations of all kinds. Plated service is available for up to 50 guests. Larger groups may select from buffet, reception-style, or pre-ordered menu options.

CAPACITY	SERVICE	SCHEDULE	FOOD & BEVERAGE MINIMUM <i>3 HOUR EVENT</i>	ADD'L HOUR
146 seated <i>Excludes bar seating</i>	Lunch 11:30am - 3pm	Mon-Fri Sat & Sun	\$1,800 \$4,000	\$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
	All Day Seminars	Mon-Fri	\$4,000	

FULL PRODUCTION - <i>REQUIRED WITH ENCORE BUYOUT</i>	4 HOUR EVENT	ADDITIONAL HOUR
Dedicated Wi-Fi, Moveable Podium, A/V projector & 16' x 9' pull-down screen Sound and Lighting System (Room & Stage), Stage Equipment (Monitors, Mics, Stands) Music Streaming Tie-in	\$500	\$100

F&B MINIMUM TO GUARANTEE BOOKING

Guaranteed food & beverage minimums are PRE-TAX (6% food / 9% alcohol) and PRE-SERVICE CHARGE. Excludes major holidays.

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Service charges are excluded from pricing. A minimum service charge of 23%, comprised of 20% gratuity plus 3% administrative fee, will be applied to full charges due on final check.

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.



PRIVATE DINING MENUS

Our menu offerings feature selections from our regular dining menu as well as specialty items created specifically for private events. Designed with flexibility in mind, our packages can be tailored to suit a variety of event styles, service preferences, and guest needs.

Our dedicated events team is available to guide menu selections and ensure they complement your event and guest preferences. Please inform us of any allergies or dietary restrictions so we can accommodate your guests accordingly. Customized vegan, dietary-specific, and kid-friendly options are available upon request.

All offerings are subject to seasonal availability. In consideration of our seasonal menus, final selections should be made no sooner than three weeks prior to your event.

Outside desserts (birthday cakes, cupcakes, etc.) may be provided by the host with advance approval and are subject to a \$3 per person plating fee.

BREAKFAST PACKAGES

Prices based on events held between 8-11am • \$800 food & beverage minimum

CONTINENTAL BREAKFAST \$25 Per Person	EXECUTIVE CONTINENTAL BREAKFAST \$33 Per Person	BREAKFAST ADD ONS
<ul style="list-style-type: none"> · Assorted fruits · Assorted Pastries · Yogurt and Granola · Orange Juice, Coffee, Iced Tea, Lemonade 	<p><i>Continental Breakfast package, PLUS:</i></p> <ul style="list-style-type: none"> · Oatmeal with Toppings · Bagel and Cream Cheese · Scrambled Eggs with Side of Breakfast Potatoes · Bacon and Turkey Sausage · Orange Juice, Coffee, Iced Tea, Lemonade 	<ul style="list-style-type: none"> · Salmon and Lox Set-Up - +\$10 Per Person · Biscuits and Gravy - +\$8 Per Person · Choice of Two Breakfast Meats: Bacon, Turkey Sausage, Pork Sausage, Canadian Bacon, Scrapple - +\$8 Per Person · Pancakes or French Toast - +\$6 Per Person · Seasonal Quiche - +\$8 Per Person

BRUNCH PACKAGES

All packages include non-alcoholic beverages, excluding mocktails

\$30 Per Person	<p>CHOOSE 2 SHARED APPETIZERS</p> <ul style="list-style-type: none"> · Seasonal Salad · Soup du Jour (Cup) · Hush Puppies · Smoked Salmon Deviled Eggs · Breakfast Pastries · French Toast Bites · Calamari · Shrimp Cocktail 	<p>CHOOSE 3 ENTRÉES</p> <ul style="list-style-type: none"> · Offshore Breakfast: 2 Eggs, Bacon, Breakfast Potato, Toast · Short Stack: 3 Pancakes, Chocolate Chip, Blueberry or Plain · Greek Yogurt Parfait w/ Fresh Berries, Honey, Granola · Brioche French Toast w/ Berries and Whip · Offshore Smash Burger and Fries · House-Smoked Turkey Club and Fries 	<p>SEASONAL DESSERT +\$5 Per Person</p>		
		<p>CHOOSE 3 ENTRÉES</p> <p><i>Includes options from Tier 1 Pricing above, PLUS...</i></p> <ul style="list-style-type: none"> · Crabcake Melt w/ Hollandaise and Breakfast Potato · Avocado Toast on Sourdough w/ Goat Cheese · Chicken Caprese Pesto Sandwich · Chesapeake Scramble · Grilled Caesar Salad w/ Chicken or Steak · Crabcake Sandwich with Fries 			
<p>ADD SPARKLE WITH BRUNCH BEVERAGES! 2 Mimosas/Bellinis-\$10 Per Person or Unlimited \$22 Per Person</p>					
<p>THE STAPLES:</p> <ul style="list-style-type: none"> · Mimosa · Bellini 	<ul style="list-style-type: none"> · Bloody Mary · Bloody Maria · French 75 	<p>MORE FUN IDEAS:</p> <ul style="list-style-type: none"> · Aperol Spritz · Hugo Spritz 	<ul style="list-style-type: none"> · Orange Crush · Grapefruit Crush · Kir Royale 	<p>ZERO PROOF:</p> <ul style="list-style-type: none"> · Non-Maretto Sour · Faux-Loma 	<ul style="list-style-type: none"> · NAperol Spritz · Assorted Juice Mimosas

PLATED LUNCH MENUS

<p>\$30 Per Person</p>	<p>CHOOSE 1 APPETIZER</p> <ul style="list-style-type: none"> · Chopped Caesar Salad · Offshore Salad · Soup du Jour 	<p>CHOOSE 2 ENTRÉES</p> <ul style="list-style-type: none"> · Offshore Smash Burger · Shrimp Salad Wrap with Fries · Caesar Salad with Chicken · Smoked Turkey Club with Fries 	<p>SEASONAL DESSERT +\$5 Per Person</p>
<p>\$40 Per Person</p>	<p>CHOOSE 1 APPETIZER <i>Includes above options, PLUS...</i></p> <ul style="list-style-type: none"> · Seasonal Soups: Cream of Potato, Chicken & Rice, Tomato Bisque, Vegan Vegetable Soup · Seasonal Salad · Smoked Salmon Deviled Eggs · Fried Calamari 	<p>CHOOSE 3 ENTRÉES <i>Includes above options, PLUS...</i></p> <ul style="list-style-type: none"> · Shrimp Penne alla Vodka · Fish and Chips · Vegan “Crab Cake” with Spinach Salad · Salmon Burger with Fries 	
<p>\$50 Per Person</p>	<ul style="list-style-type: none"> · Crab Soup +\$4 	<p>CHOOSE 3 ENTRÉES <i>Includes above options, PLUS...</i></p> <ul style="list-style-type: none"> · Crab Cake Sandwich · Caesar Salad with Steak · Roasted Chicken* · Fresh Catch* · Lamb Chops* · Pan Seared Salmon* <p><i>* Served with seasonal sides</i></p>	



PLATED DINNER MENUS

All entrées served with seasonal sides

<p>\$60 Per Person</p>	<p>CHOOSE 2 SHAREABLE APPETIZERS</p> <ul style="list-style-type: none"> · Fried Calamari · Seasonal Mussels · Chesapeake Arancini · Tomato Bruschetta · Buffalo, Asian or BBQ Wings <p>CHOICE OF HOUSE OR CAESAR SALAD</p>	<p>CHOOSE 3 ENTRÉES</p> <ul style="list-style-type: none"> · Roasted Chicken · Single Crab Cake · Fresh Catch with Hollandaise Sauce · *Hangar Steak · Vegetarian Pasta Primavera · Pan Seared Salmon <p><i>*Cooked to chef recommended temperature</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 · Seasonal Mussels · Chesapeake Arancini · Tomato Bruschetta · Seasonal Wings · Shrimp Cocktail <p>CHOICE OF HOUSE OR CAESAR SALAD</p>	<p>CHOOSE 3 ENTRÉES</p> <ul style="list-style-type: none"> · Roasted Chicken · Single Crab Cake · Fresh Catch with Hollandaise Sauce · *Filet Mignon · Braised Short Rib · Pan Seared Scallops · Seafood Pasta <p><i>*Cooked to chef recommended temperature</i></p>	<p>CHOOSE 2 SEASONAL DESSERTS</p>

SEASONAL DESSERT
<ul style="list-style-type: none"> · Cheesecake · Cinnamon Toast Crunch Tres Leches Cake · Seasonal Fruit Tart (+\$2) · Berries and Crème Anglaise · Bread Pudding · Brownies & Blondies · Sorbet
<p><i>Vegan desserts are available upon request with advance notice and for an additional cost</i></p>

ADD ICE CREAM TO ANY DESSERT FOR \$2



FAMILY STYLE / BUFFET DINNER MENU

<p>Family Style: \$50 Per Person</p> <p>Buffet: \$60 Per Person</p>	<p>CHOOSE 1 SALAD</p> <ul style="list-style-type: none"> · House · Caesar 	<p>CHOOSE 2 ENTRÉES</p> <ul style="list-style-type: none"> · Roasted Chicken · Pan Seared Salmon · Vegetarian Pasta Primavera · Seasonal Vegan Entrée · Hangar Steak · Single Crab Cake 	<p>CHOOSE 1 SEASONAL DESSERT</p>
<p>Family Style: \$70 Per Person</p> <p>Buffet: \$80 Per Person</p> <p>Choose House or Caesar Salad</p> <p>Choice of 2 Seasonal Desserts</p>	<p>CHOOSE 2 SHAREABLE APPETIZERS</p> <ul style="list-style-type: none"> · Shrimp Cocktail · Chesapeake Arancini · Seasonal Mussels · Fried Calamari · Oysters of the Half Shell 	<p>CHOOSE 3 ENTRÉES</p> <ul style="list-style-type: none"> · Roasted Chicken · *Hangar Steak · Single Crab Cake · Salmon · Seafood Pasta with Jumbo Shrimp and Lump Crab <p><i>*Cooked to chef recommended temperature</i></p>	<p>CHOOSE 3 SHAREABLE SIDES</p> <ul style="list-style-type: none"> · Mashed potatoes · Creamed Spinach · Risotto · Green Beans <p><i>Additional Sides Available</i></p>



RECEPTION HORS D'OEUVRES

TIER 1 \$35/PP A well-balanced selection of chef-curated stations and passed bites
Choose 2 stations and 4 passed hors d'oeuvres

TIER 2 \$45/PP An expanded offering with greater variety and a sweet finish
Choose 3 stations and 6 passed hors d'oeuvres, including a seasonal dessert

TIER 3 \$60/PP Our most elevated experience, featuring premium selections
Choose 3 stations and 6 passed hors d'oeuvres, including upper-tier selections and a seasonal dessert



STATION CHOICES

Crudité · Shrimp Cocktail · Onion Dip · Spinach & Artichoke Dip · Wings: (Buffalo, Asian Glazed, BBQ, or Old Bay) · Fried Calamari
Mediterranean Dips: Hummus and Whipped Feta · Sliders (Crab Cake, Short Rib, Cheeseburger, Grilled or Fried Chicken, Falafel, or Vegan Crab Cake)
Cheese & Fruit Platter · BBQ Chicken Meatballs · Caprese (Seasonal) · Buffalo Cauliflower · Seasonal Focaccia

PASSED OPTIONS

- Oysters (Raw, Chesapeake Rockefeller, Cajun Roasted, Bang Bang)
- Stuffed Mushrooms
- Seasonal Crostini
- Cheesesteak Eggrolls
- Vegetarian Eggrolls
- Pretzels in a Beer Cheese Cup
- Vegan Crab Stuffed Mushrooms
- Mexican Shrimp Cocktail Cups
- Caprese Skewer (seasonal)
- Traditional Arancini
- Ceviche Cups
- Soup Shooters
- Tomato Bruschetta
- Thai Chicken Skewers

UPPER TIER PASSED OPTIONS*

- Crab Stuffed Pretzel with Beer Cheese
- Bacon Wrapped Scallops
- Filet Skewers
- Chesapeake Arancini
- Lamb Lollipops
- Smoked Chicken and Feta Phyllo Cup
- Crab Chowder Soup Shooters
- Seared Tuna
- Crabby Mac 'n Cheese Balls
- Shrimp or Crab Quesadilla
- Chicken or Steak Asian Lettuce Wraps
- Salmon and Veggie Kabobs
- Bacon Wrapped Shrimp atop Tzatziki Cucumbers
- Fish Sliders with Old Bay Tartar
- Blackened Scallop
- Crab Stuffed Shrimp
- Lamb and Feta Skewers
- Smoked Salmon Rosti with Herbed Crème Fraîche

DESSERTS

- Seasonal Cheesecake Bars
- Mini Vanilla or Chocolate Mousse Cup
- Mini Seasonal Berries and Crème Anglaise
- Seasonal Bread Pudding
- Lemon Bars
- Brownies /Blondies
- Cookies

BAR PACKAGES

All packages priced per person for a 3 hour event



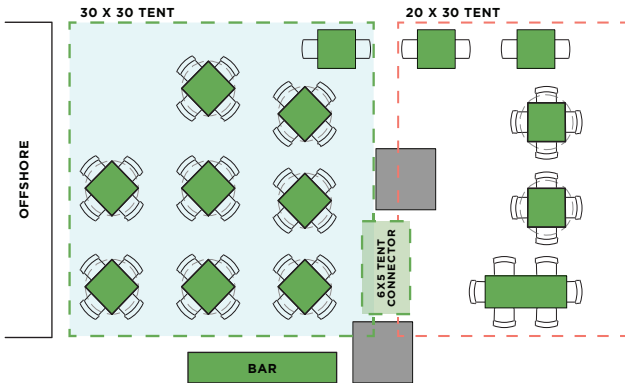
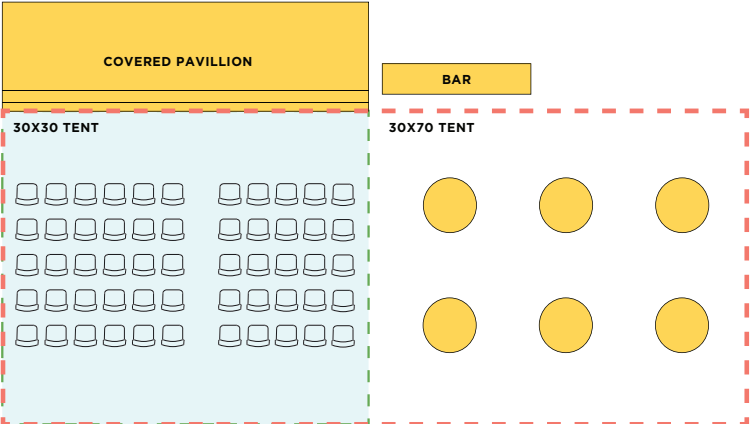
1ST MATE	CAPTAIN	ADMIRAL
\$35 Per Person	\$45 Per Person	\$55 Per Person
<p>Draft Beer <i>(current selections on tap)</i></p> <p>Wines by the Glass <i>(selections to include 4 reds, 4 whites, 1 rosé and 1 sparkling)</i></p> <p>1 House Specialty Cocktail</p>	<p>Draft Beer <i>(current selections on tap)</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</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>
<p>These packages include non-alcoholic beverages (excluding mocktails) Shots are not included in Bar Packages</p>		

OPEN BAR
<p>Based on Consumption</p> <p>Host may run ONE tab that allows guests to order from the entire menu.</p>
CASH BAR
<p>Guest Pay for Their Own Drinks</p>
DRINK TICKETS
<p>\$25 per person for two beverages (beer or wine), or beverages may be charged based on consumption.</p>
<p>Final bill is based on actual drinks ordered and will be settled at the end of the event.</p>

Additional hours may be added for \$15 per person, per hour. "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. Bar package selection must be the same for all adult guests.



LAKE KITTAMAQUNDI



WEDDING PACKAGES

Estimated package pricing below based on 100 guests, excluding tax, gratuity and fees.

We'd be honored to host your wedding. Let us know how we can help you create your perfect day!

TIE THE KNOT \$9950	SET SAIL \$15,950	BON VOYAGE \$31,950
<p>Use of ENCORE</p> <p>LIGHT reception hors d'oeuvres</p> <p>FIRST MATE Bar Package Draft Beer, Select Wines by the Glass, 1 House Specialty Cocktail, non-alcoholic beverages (excluding mocktails), and a Sparkling Wine Toast.</p>	<p>Use of ENCORE</p> <p>HEAVY reception hors d'oeuvres – or – DINNER BUFFET</p> <p>CAPTAIN Bar Package FIRST MATE Bar Package Plus All CALL LIQUOR and mixers</p>	<p>Use of LAKEFRONT PAVILION, OFFSHORE & ENCORE</p> <p>Day of Coordinator</p> <p>PAVILION: CEREMONY 1 hour COCKTAIL RECEPTION with 3 passed hors d'oeuvres Includes 30x30 tent, ceremony chairs, outdoor bar ser up and cocktail tables</p> <p>OFFSHORE OR ENCORE: PLATED DINNER Includes salad & duo plate (2 proteins & 2 sides)</p> <p>ENCORE: RECEPTION Includes 16x16 dance floor</p> <p>ADMIRAL Bar Package Plus House Specialty Cocktails (from current menu) Plus all PREMIUM LIQUOR (excluding any liquor over \$20/pour and shots) and mixers</p>
<p>ALL PACKAGES INCLUDE</p>		
<p>Complimentary parking Tables and chairs Polyester table linens & napkins Use of bridal room with private bathroom Use of House A/V, Sound & Lighting Systems + tech up to 4 hours Room set up and clean up</p>		
<p>UPGRADE OPTIONS</p>		
<p>Rehearsal Dinner Day of Coordinator Premium Table Linens, Napkins, Chair Covers Day After Wedding Brunch</p>	<p>Bridal Party Mimosas & Snacks Premium Champagne Toast Late Night Snack Wedding Sheet Cake or Dessert Bar</p>	<p>REHEARSAL DINNER Offshore Map Room / Up to 25 guests Includes 3 courses, select beer & wine</p>

Ask to see our full wedding brochure for more information!

EVENT DETAILS AND FAQs

FOOD & BEVERAGE

Can we bring in outside food or dessert?

All food and beverages must be provided by The Collective. Outside desserts (such as celebration cakes or cupcakes) may be brought in with advance approval and are subject to a \$3 per person plating fee.

When are final menu selections and guest count due?

Final menu selections are due two (2) weeks prior to your event. Final guaranteed guest count is due three (3) business days prior and cannot be reduced after this time.

AUDIO/VISUAL & ENTERTAINMENT

What AV is available?

Encore features a built-in sound and lighting system, stage, podium, 16' x 9' screen, and ceiling-mounted projector.

In-house production support is required for use of Encore AV equipment: \$500 for up to 4 hours, plus \$100 per additional hour.

The Map and Lake Rooms include a mobile A/V cart with a 50" TV on a stand for presentations or slideshows. Hosts are responsible for operating personal devices and providing any necessary adapters.

Can we test our presentation in advance?

Yes. We recommend testing all media and equipment at least 48 hours prior to the event to ensure compatibility.

PLANNING & DÉCOR

Do you provide décor or florals?

We do not provide in-house décor, balloons, florals, or specialty installations. Hosts are welcome to coordinate with local third-party vendors, and we are happy to provide recommendations upon request.

Are any decorations not permitted?

To protect our space, the following are not allowed:

- Confetti or glitter
- Signs, banners, or items attached to walls
- Open-flame candles

Use of prohibited items will result in a minimum \$250 post-event cleaning fee.

Can I arrive early to set up?

Yes. Hosts may arrive up to one hour prior to the event to set up décor. If additional time is needed, please inquire in advance and we will do our best to accommodate based on availability.

Do you offer event planning assistance?

Basic event planning, including menu customization and internal logistics, is included with every booking. For hosts requiring a dedicated Onsite Coordinator to manage the event as a whole—including master timeline execution and the oversight of all outside vendors (entertainment, specialized decor, and external rentals)—we offer Event Management Services for an additional fee.

RESERVATIONS, DEPOSITS & PAYMENTS

What is required to reserve a date?

A signed Event Contract and non-refundable initial deposit are required to confirm your reservation.

What are the initial deposit amounts?

- Offshore: \$500 per room
- Encore: \$1,000 lunch | \$2,500 dinner

What if we do not meet the food & beverage minimum or guest guarantee?

If minimums or guaranteed guest counts are not met, the difference will be applied to the final bill. Charges are based on the guaranteed number of guests or the actual number in attendance, whichever is greater.

SERVICE CHARGE & TAX

A 23% service charge will be added to all food and beverage, comprised of 20% gratuity and 3% administrative fee.

Maryland sales tax will also apply:

- 6% on food
- 9% on alcohol

Tax-exempt organizations must provide documentation at least seven (7) days prior to the event.

For Offshore Map and/or Lake Room events exceeding 30 guests, additional staffing fees apply:

- Dedicated bartender: \$100
- Service captain: \$75 lunch | \$125 dinner

CANCELLATIONS

What is your cancellation policy?

All cancellations must be submitted in writing. If canceled prior to the deadlines below, the initial deposit may be applied to a rescheduled date within three months, based on availability. Cancellations after these deadlines are non-refundable and subject to full estimated charges.

Cancellation deadlines:

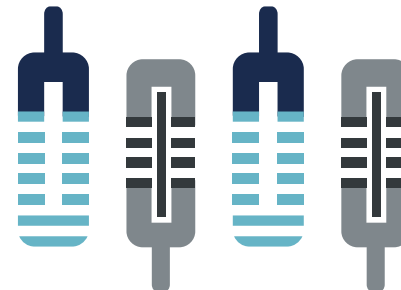
- Offshore Map and/or Lake Room: 7 days prior
- Buyouts (Offshore & Encore): 14 days prior

WEATHER

What if there is inclement weather?

Events proceed rain or shine. If extreme weather conditions or mandated closures prevent the event from taking place, we will work with you to reschedule and apply deposits to a future date when possible.

Full terms and policies are outlined in the Event Contract provided upon booking.





WE ARE LOCAL

You've seen us in your neighborhood, downtown, and along the lake. This is our community, and we are proud to be part of it. We value our neighbors and strive to create a welcoming space where guests can gather, celebrate, and connect.

Our food and beverage program reflects the region we call home. Many of our spirits are distilled nearby, our beers are sourced from local breweries, and our menus highlight the freshest seasonal ingredients available. We are committed to offering a thoughtful dining experience that showcases the best of our local partners.

Thank you for your continued support of The Collective. We look forward to hosting you and your guests for an unforgettable event.

THE COLLECTIVE

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