



VESSEL

PRIVATE EVENTS

2460 Terrapin Way, Baltimore, MD 21230 | events@vesselbaltimore.com

THE SPACE	03
EVENTS MENU	12
ACCOMMODATIONS	20
FAQ	22
BOOK A TOUR	26

Made for Gathering

With a nod to Baltimore's rich maritime heritage, Vessel offers a distinctive setting along the Patapsco River, pairing sweeping waterfront views with thoughtful hospitality, customizable bar packages, and a range of thoughtfully curated menus.

Flexible indoor and outdoor spaces make Vessel a different kind of venue for gathering in the heart of the peninsula.

Perfect For:

- Corporate Events & Retreats
- Networking Events
- Wedding Receptions & Micro Weddings
- Rehearsal Dinners & Pre-Wedding Celebrations
- Cocktail Hours & Post-Wedding Brunches
- Birthdays & Retirements
- Baby Showers
- Sorority & Fraternity Events
- Private & Social Gatherings



THE SPACE



CAPACITY: 10 - 100

Setting the Scene

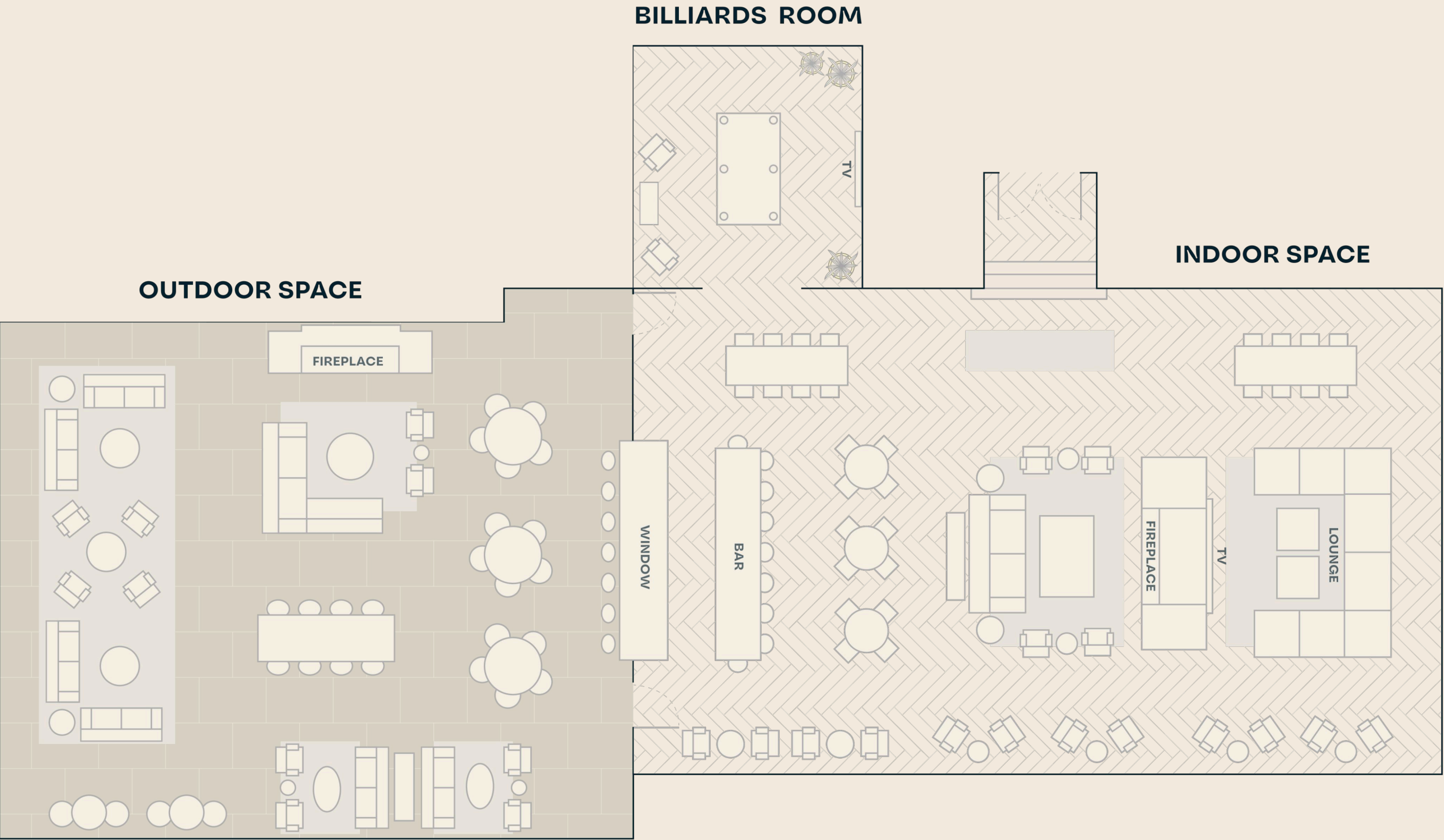
Located on the third floor of ROOST Baltimore, Vessel offers flexible indoor and outdoor spaces that can be reserved individually or together for events of all kinds.

INDOOR

A cozy, relaxed indoor setting with a full-service bar, fireside lounge seating, a billiards room, and long communal tables.

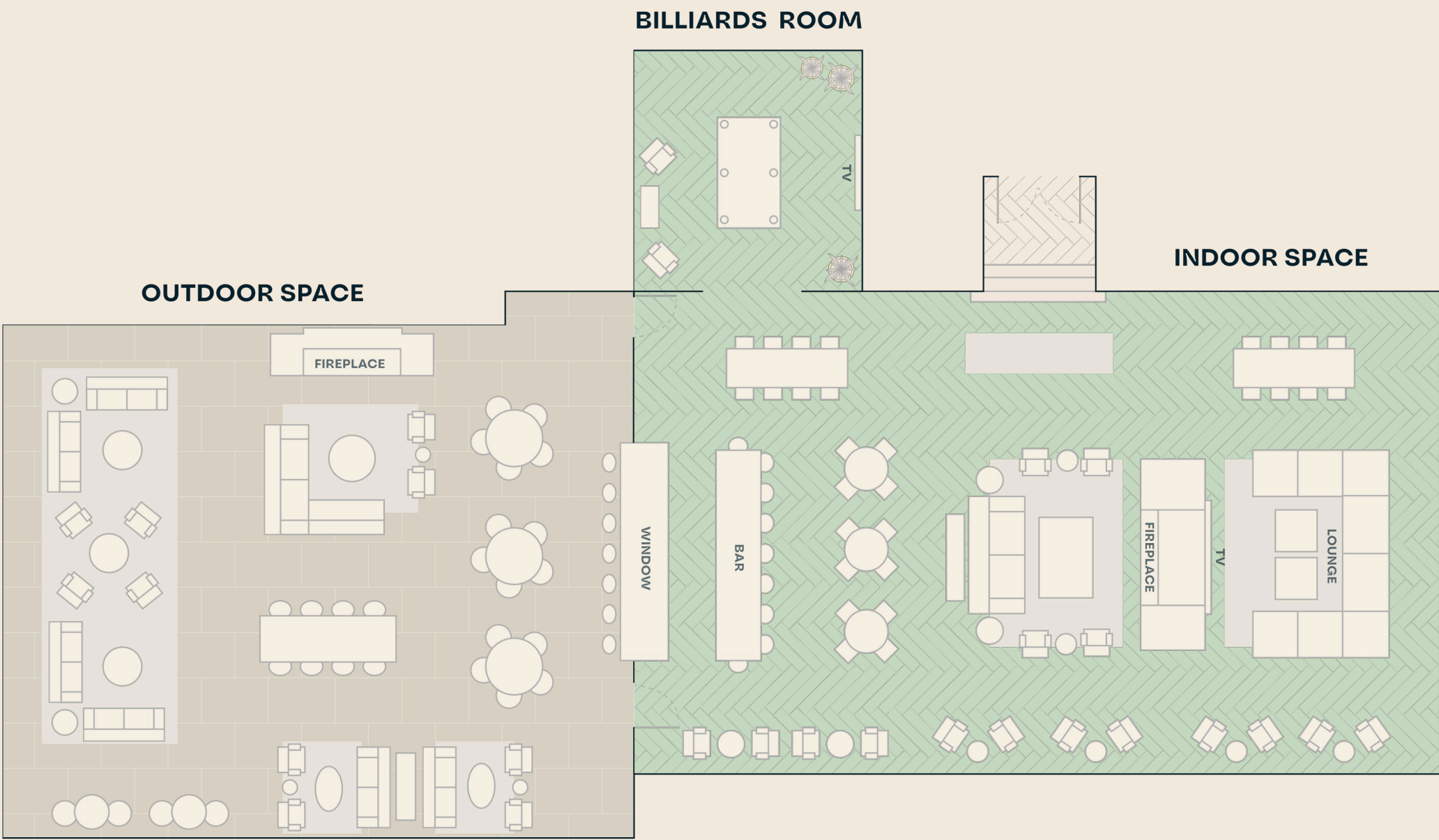
OUTDOOR

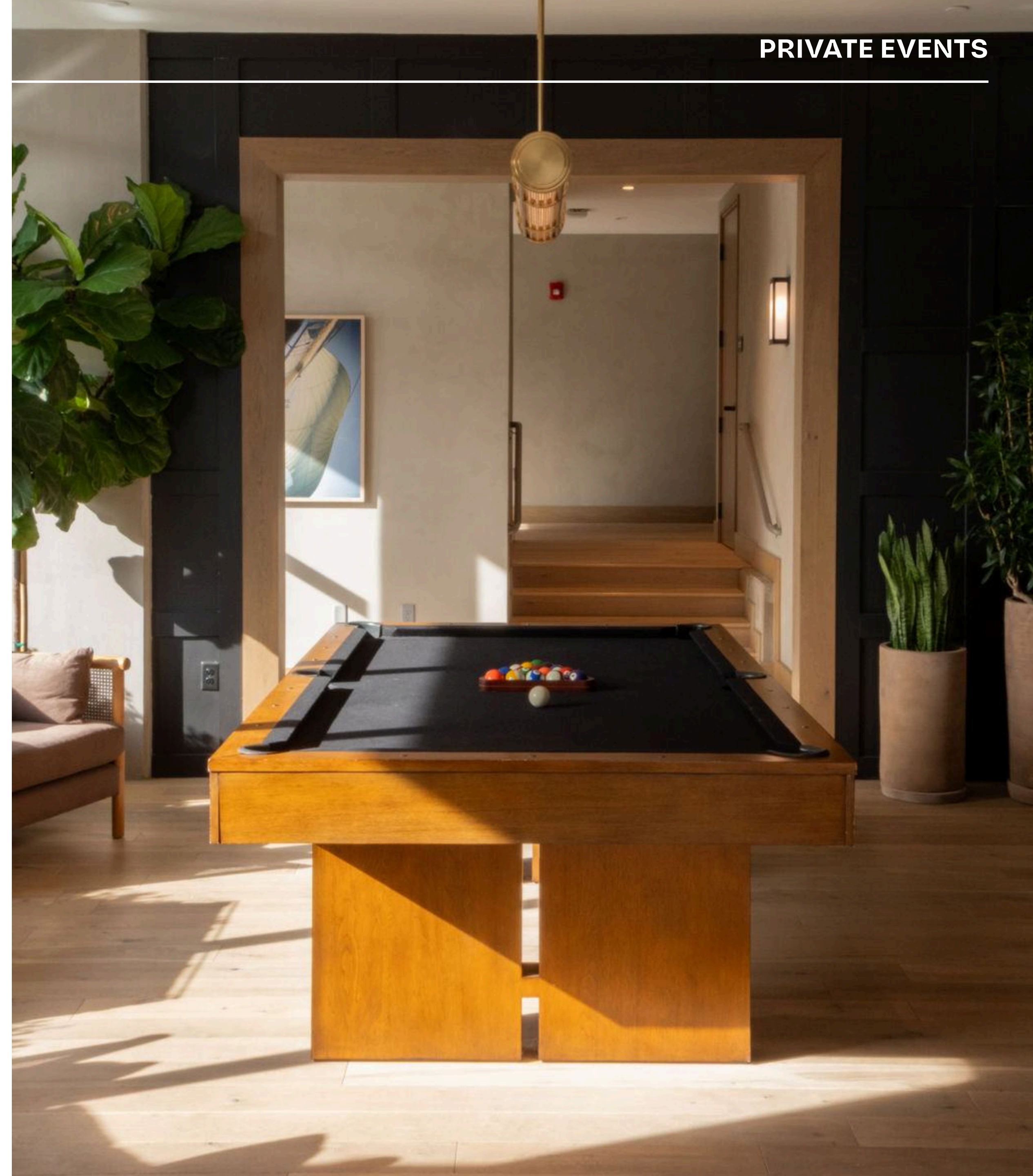
A breezy, inviting rooftop setting with direct bar access and a mix of dining tables, lounge seating, and cabanas.



Indoor Lounge

Floor-to-ceiling windows fill the lounge with natural light and frame views of the waterfront. From cocktail parties and celebrations to dinners and meetings, flexible seating and long communal tables allow the space to shift with the occasion, while a TV and classroom-style setup accommodate more presentation-focused events.

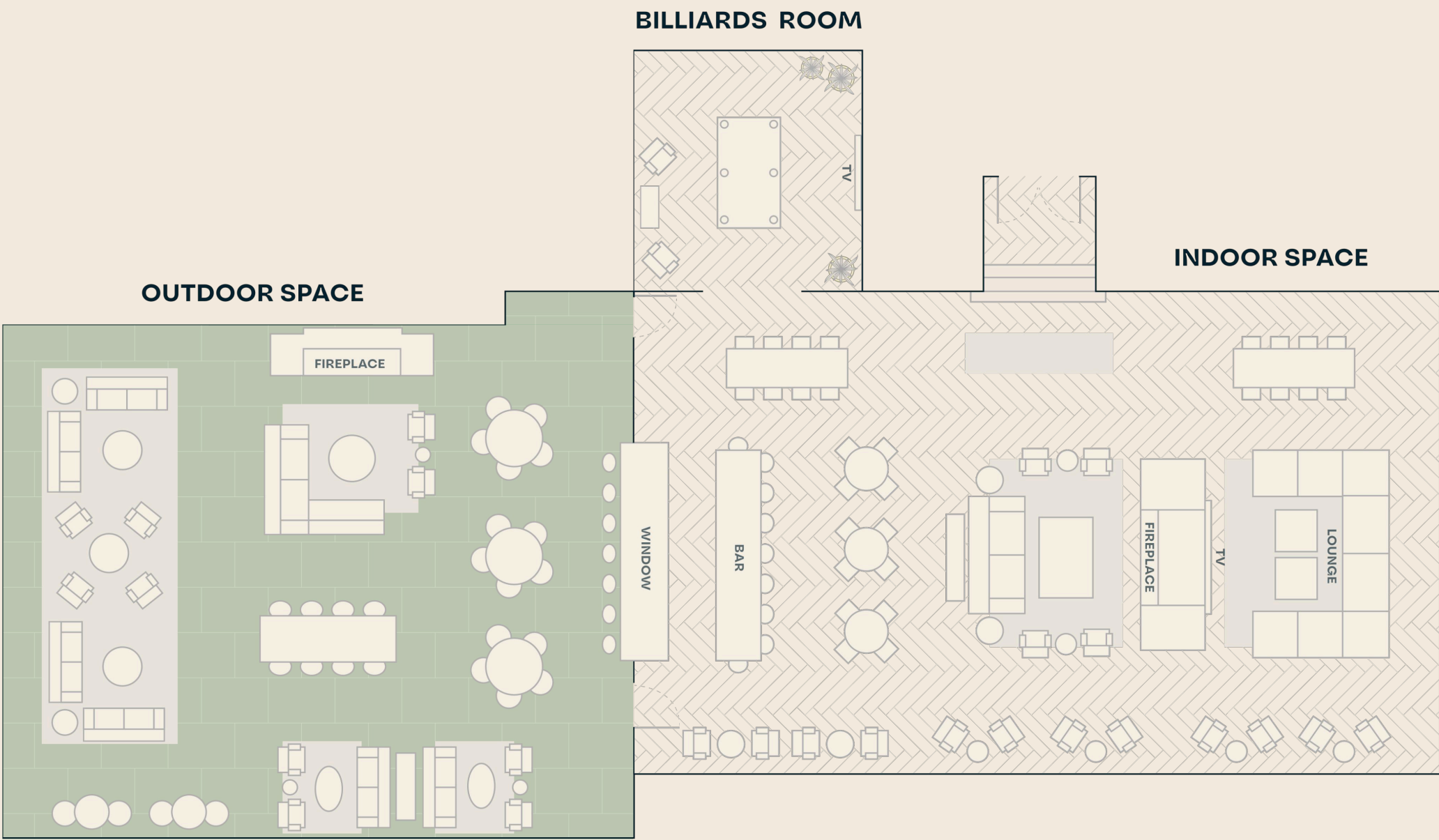






Rooftop Lounge

Fresh air, riverfront surroundings, and plenty of room to gather The rooftop terrace features lounge and dining seating, cabanas, and a fireside gathering area. From daytime celebrations to cocktails after dark, the terrace can be reserved on its own or paired with any event rental.







EVENT PACKAGES



Breakfast

Breakfast Or Brunch Platters

- PREMIUM COFFEE SERVICE
- FRUIT SALAD BOWL
- PAPAS CON CHORIZO
- FRESH FRUIT WITH YOGURT
- ASSORTED MUFFINS
- BAGELS
- SPANISH STYLE SCRAMBLED EGGS
- SCRAMBLED EGGS
- PANCAKES

Breakfast/Brunch Buffet Requires A Minimum Of 25 People

- PAPAS CON CHORIZO
- FRESH FRUIT WITH YOGURT
- ASSORTED BRUNCH MUFFINS
- SPANISH STYLE SCRAMBLED EGGS OR REGULAR SCRAMBLED EGGS
- CUBAN-STYLE FRIED EGGS W/ BLACK BEANS, RICE, AND SOFRITO
- CUBAN SANDWICH
- PANCAKES
- BACON

Breakfast/Brunch Buffet

- TURKEY BACON
- SAUSAGE
- SWEET POTATO TOTS



Hors D'oeuvres

Hors D'oeuvres

- MINI CRAB BALLS (P)
- GRILLED SHRIMP SKEWERS (GF) (P)
- CEVICHE (GF)
- CRAB DIP
- CARNE ASADA SKEWERS (GF) (P)
- CHICKEN TACQUITOS (P)
- AREPAS CON PUERCO (GF)
- GRILLED CHICKEN WINGS (GF)
- CHICKEN SKEWERS (GF) (P)
- PORK BITES (GF) (P)
- CHICKEN QUESADILLAS (P)
- BUFFALO CHICKEN DIP
- ROPA VIEJA CON YUCA (GF)
- BACON WRAPPED SCALLOPS (P)

Vegetarian Offerings

- AREPAS (GF & VEGGIE)
- YUCA FRIES (GF & VEGAN)
- SWEET POTATO TOTS (GF & VEGAN)
- 7 LAYER BLACK BEAN DIP (GF & VEGGIE)
- BLACK BEAN EMPANADAS (VEGGIE)
- CHEESE QUESADILLAS (VEGGIE)

Hors D'oeuvres May Be Served As A Stationary Display Or Passed By Attendants. Items Marked With A P Are Available For Passed Service. Passed Hors D'oeuvres Require One Attendant Per 50 Guests At A Fee Of \$175 Per Attendant.



Buffet Options

Entree Offerings

SMALL & LARGE PARTY OPTIONS

- PRIME RIB AU JUS
- CALYPSO PENNE
- LASAGNA
- PERNIL
- CHICKEN ROLLATINI
- HERB ROASTED CHICKEN
- SALMON WITH WHITE WINE SAUCE
- SEAFOOD PAELLA
- BEEF MEDALLIONS
- JUMBO LUMP CRAB CAKES
- PORK CARNITAS

Sides

- BLACK BEANS & YELLOW RICE (GF)
- VEGETABLE MEDLEY (GF)
- MASHED POTATOES
- CAESAR SALAD BOWL- LARGE
- HOUSE SALAD BOWL- LARGE
- PASTA SALAD
- CHICKPEA SALAD (VEGAN)
- MACARONI & CHEESE



Grazing Options

Grazing Tables

- CHARCUTERIE DISPLAY
- HUMMUS & CRUDITE DISPLAY
- HANDCUT FRUIT DISPLAY

Lunch Options

- SANDWICH DISPLAY
- 1. Caprese
 - 2. Italian
 - 3. Turkey, Bacon + Swiss

- BOXED SANDWICHES
- 1. Caprese
 - 2. Italian
 - 3. Turkey, Bacon + Swiss

- COLD WRAPS
- 1. Turkey Wrap
 - 2. Veggie Wrap

- HOT SANDWICHES
- Cuban Sandwich
 - Steak sandwich
 - Black Bean Burger
 - Grilled Chicken Sandwich
 - Crab Cake sandwich



Beverages

Packages

BASIC (2 HOURS)

beer, wine, soft drinks

3RD HOUR EXTENSION

PREMIUM (2 HOURS)

3RD HOUR EXTENSION

- vodka- case 1
- gin- engine
- rum- el dorado 3yr
- tequila- casco viejo
- bourbon- old forrester
- rye - rittenhouse/ sagamore sb

- scotch- compass kings blend
- beer, wine, soft drinks
- selection of 2 white wines, 2 red wines and sparkling wine
- choice of local beers

DELUXE (2 HOURS)

3RD HOUR EXTENSION

- vodka- grey goose
- gin- plymouth
- rum- rhum jm
- tequila- lalo
- bourbon- four roses
- rye - sagamore dbl oak

- scotch- compass box artist collection
- beer, wine, soft drinks
- selection of 2 white wines, 2 red wines and sparkling wine
- choice of local beers



Beverages

Enhancements

FULL DAY BEVERAGE SERVICE

includes drip coffee, teas, coca cola products, and saratoga water (replenished during event)

HALF DAY BEVERAGE SERVICE

includes drip coffee, teas, coca cola products and saratoga water

SPARKLING TOASTS

Additional Info

N/A BEVERAGE PACKAGE (2 HOURS)

mocktails, coffee, and tea

CONSUMPTION PACKAGE AVAILABLE

a hosted bar allows you to treat your guests while only paying for the beverages they enjoy. the host is billed based on actual consumption at the conclusion of the event. a beverage spending limit is established in advance, after which the bar may transition to a cash bar, close, or continue on consumption with host approval.

BARTENDER FEE (PER BARTENDER, PER EVENT, 1 PER 50 GUESTS)

OUTSIDE CATERING FEE- ONE TIME FEE





ACCOMMODATIONS



ROOST

Keep the celebration going with a stay at ROOST Baltimore. Thoughtfully designed, apartment-style accommodations featuring full kitchens, in-unit laundry, and curated amenities.

Enjoy comfort and convenience just steps from your event, with special rates available for room blocks.

ROOMS

- Studio** *2 guests*
- One Bedroom King** *2 guests*
- Two Bedroom King** *4 guests*
- Three Bedroom** *6 guests*
- Two Bedroom Townhouse** *4 guests*

81 Total Accommodations

[EXPLORE ROOST](#)





FAQS

Frequently Asked Questions

Event Notes

Event hosts may access the space up to two hours prior to the event, or three hours prior for full buyouts.D écor is welcome; however, glitter, confetti, open flames, and wall attachments are not permitted. Outside cakes and cupcakes are subject to a cake-cutting fee

Food And Drink Service

ROOST Baltimore is the sole licensee to sell and serve food and alcoholic beverages on premise. No outside food or beverage is permitted within the hotel, unless approved, with the exception of private guest rooms.

Menu Selections

Menu selections and details will be finalized (3) weeks in advance of the function start date. Unless otherwise specified, if menu selections are not received within the specified time frame, your sales contact will make selections on your behalf to meet your food and beverage minimum. All banquet event orders must be signed and returned at least ten (10) days in advance of the function start date. The signed BEO order acts as your contract for food + beverage.

On-Site Adjustments

Event space is held and set up as outlined in your contract and banquet event orders. In the event the agreed upon set up changes day of, a fee of \$300 will be applied to the group master account.

Final Guarantees

Final guarantees are due by 12pm EST five (5) business days prior to the start of your event. Any food + beverage charges will be based on the guaranteed number or the actual attendance, whichever is greater. Meals are prepared based on your guaranteed number and the specified quantity ordered. Buffet guarantees cannot be lower than 90% of the total guaranteed attendance of your event or meeting. Any day of changes that are made due to discrepancies with guaranteed attendance will be at the chef's discretion.

Weather Changes

The Hotel reserves the right to make a final decision regarding outdoor events. The client's decision to move an event indoors must be made no less than three (3) hours in advance of the event start time. In the instance that an event is moved after the three hour cut off, the hotel will apply a labor fee of \$500.

Audio Visual

The hotel has an audio visual partner; any AV needs can be discussed directly with your sales contact.

Outside Catering Fee

We accept outside vendors. A \$500 one time fee will apply.

BOOK A TOUR

COME SEE THE SPACE AND MEET OUR TEAM.
WE’LL TAKE IT FROM THERE.

[START PLANNING](#)

