

the
ADMIRAL'S
CUP



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1647

Group Events

the ADMIRAL'S CUP

Lively saloon combining American chow with craft brews & live music in an informal, nautical space. For decades, many of the area's top bands have performed on The Cup's stage and we are committed to continuing that tradition by giving local acts a place to showcase their talents and music.

We are known for our drinks, music, and lively atmosphere. However, our culinary team has expanded and elevated our classic pub offerings to feature locally-sourced fresh seafood, which pairs perfectly with one of our craft pints or cocktails.





THE STATE ROOM

FOOD & BEVERAGE MINIMUMS (EXCLUSIVE OF TAX & GRATUITY)

48 seated | 100 standing
Located on the Third Floor
TV/AV capabilities

SUNDAY-THURSDAY (AFTER 4PM) | \$1,200++

FRIDAY-SATURDAY (5PM-8PM) | \$5,000++

AFTER 8PM | \$20,000++

*SEATED OPTIONS INCLUDE HIGH TOP TABLE/STOOLS AND BAR TOP ACCOMODATIONS



SECOND FLOOR

FOOD & BEVERAGE MINIMUMS (EXCLUSIVE OF TAX & GRATUITY)

30 seated | 50 standing
TV/AV capabilities

SUNDAY-THURSDAY (AFTER 4PM | \$1,000++

FRIDAY-SATURDAY (BEFORE 4PM) | \$1,000++

FRIDAY- SATURDAY (4PM-9PM) | \$3,000++

AFTER 9PM | \$7,500++

*SEATED OPTIONS INCLUDE HIGH TOP TABLE/STOOLS AND BAR TOP ACCOMODATIONS

MENU PACKAGES



Featured: Crab Egg Rolls

CUSTOM MENUS CAN BE ACCOMMODATED UPON REQUEST

STATIONERY APPETIZERS

CHOICE OF FOUR | \$40++ PER PERSON

LUMP CRAB BALLS +\$5PP
*jumbo lump crab, roasted corn,
lime crema, cotija cheese*

TUNA TARTARE WONTON
*marinated yellowfin tuna,
wakame salad, avacado, wonton*

WAGYU MINI MEATBALLS
*marinara, diablo sauce, parmesan
cheese, garlic bread*

MARYLAND CRAB DIP
*served with claw meat, old bay
seasoning, warm baguette*

JUMBO WINGS
*choice of buffalo, spicy sesame
or honey old bay with ranch or
blue cheese dressing*

SPICY CHICKEN SLIDERS
*nashville hot chicken, lettuce,
pickles, pepperoncini,
dill remoulade*

BEEF SLIDERS
*house remoulade, lettuce, tomato,
pickle*

SPRING ROLLS - V
peanut sauce

DESSERT

+ \$13 PER PERSON

ASSORTED PETIT FOURS
chef's selection

RESTAURANT POLICIES

PRIVATE FUNCTIONS

All events hosted on property incur a 20% service/gratuuity charge, a 3% Facility Fee, 6% Maryland Sales Tax for Food and gratuity/service/admin charges, and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill..

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval
- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event. Cancellations due to inclement weather, requires 48 hours notice.
- All private dining packages include soft drinks. Beer, wine and cocktails are billed by consumption
- The Admiral's Cup is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

Contact

To book your event or inquire for more information, please contact:

Nicole Manning
Nicole.Manning@AtlasRestaurantGroup.com

