



# WILDSET

SAINT MICHAELS, MARYLAND

EST. 2020





"OUT BEYOND IDEAS OF WRONGDOING AND  
RIGHTDOING, THERE IS A FIELD. I'LL MEET YOU  
THERE"

- RUMI



# THE WILDSET HOTEL

Named one of the '25 Best Boutique Hotels in the World' by **Hotels Above Par**, The Wildset has been featured in **The Michelin Guide**, **Conde Nast Traveler**, **Travel and Leisure**, **Remodelista**, **Vogue**, and more.

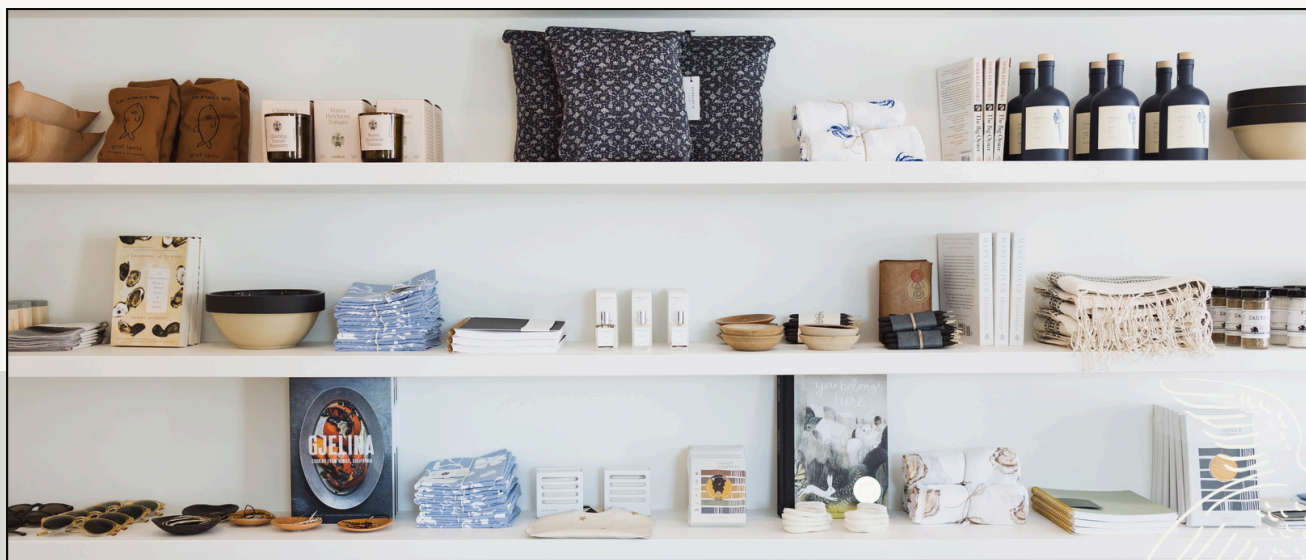


Guests gather nightly to roast s'mores around our fire-pits on the back lawns — or to lounge under the welcome shade of our greenery during the warm months.



*“Though the original structure and Victorian porch remain, [there are] plenty of modern upgrades. That includes many of the hotel’s rooms, which boast ultra-calm decor thanks to hand-crafted tiles, aged brass, antique and custom furniture, wide plank oak floors, and airy, neutral tones.”*

*– Travel & Leisure*



# HOTEL AMENITIES

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IMMERSE YOURSELF IN THE WILDSET EXPERIENCE  
AND ENJOY OUR GUEST OFFERINGS

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**Full-Service Restaurant and Bar, Ruse**

led by James Beard Nominated Chef  
Michael Correll

..

**Outdoor Firepits and Seating Area**

with Nightly S'mores

..

**On-site Coffee Bar featuring Ceremony  
Roasters Coffee**

for Daily Espresso Drinks

..

**Thoughtfully-Curated Sundry Shop**

for all your Gifting Needs

..

**Hi-Speed Wifi**

for when you need to check-in

**The Milk Truck Garage**

our dedicated Private Event Space

...

**Curated Daily Breakfast Spread**

with Local Pastries, Savory Treats, Fresh  
Coffee, and more

..

**Complimentary Guest Bicycles**

for about-town Cruising

..

**Outdoor Green Spaces**

for Lounging, Lawn Games, Yoga, and more

..

**Walking Distance to Downtown**

**St. Michaels**

with Bars, Restaurants, Shops, and Marinas

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*"The entire hotel is like a breath of fresh air in one of America's most historic  
small towns." – Hotels Above Par*







LEAVE YOUR EVERYDAY WORLD BEHIND AND DISCOVER THE  
RESTFUL ESCAPISM YOU'VE BEEN SEEKING AT THE WILDSET.

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### *The Details*

#### **The Wildset Hotel**

Three Historic Buildings  
Thirty-Four Rooms & Suites

Sleeps:  
**78** guests

#### **Ruse Restaurant**

Full-Service Bar  
Raw Bar  
Outside Patio

Capacity:  
Seated: **55** guests  
Standing: please inquire

#### **The Milk Truck Garage**

Newly-Renovated  
Multi-Purpose  
Open Floor Plan  
Full Facilities

Capacity:  
Standing: **130** guests  
Seated: **80** guests

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### *Added Extras*

#### **Two Private Suites**

Bridal Parties, Intimate  
Meetings, Breakout Sessions,  
Presentations

Capacity  
Please inquire

#### **The Garden\***

Rehearsal Dinners,  
Yoga Sessions, Gatherings  
*\*seasonal: Mar - Nov*

Capacity:  
Seated: **80** Guests  
Standing: **140** Guests

#### **Back Lawn**

Lounge Chairs, Lawn Games,  
Fire Pits, S'mores,  
Movie Nights

Capacity:  
Standing: please inquire





## WANT TO HAVE THE WILDSET ALL TO YOURSELF?

Partial or full hotel buyouts offer an immersive experience where you and your nearest and dearest can take advantage of all we have to offer. Please contact your event coordinator for current pricing and information.

## BUYOUT ROOM BLOCKS: THE DETAILS

There are two methods by which guests can reserve rooms for buyouts at the Wildset:

- **Individual Reservations:** Individuals will arrange and guarantee their own reservations by calling or using a reservation code. The rooms under this block will adhere to the cancellation policy outlined in these policies. While the guest would not be penalized for cancellation, the group organizer will be responsible for all contracted rooms regardless of occupancy. Individual guests who wish to cancel should contact their event host to request cancellation.
- **Group Contact Reservations:** Reservations will be made by the Group Contact.

The following billing arrangements are available for buyout room blocks:

- Individuals to pay all charges
- All charges to Master Account.

All reservations, regardless of individual reservations or group contact reservations, must be guaranteed by a group deposit method. Please reach out to your event representative for more information related to room blocks.

If a rooming list is being created we request that this information be provided to The Wildset no later than **3 business weeks** prior to the event guests' arrival date. This rooming list should be returned directly to your Sales Manager.



# WILDSET

SAINT MICHAELS, MARYLAND  
EST 2020



THANK YOU FOR YOUR INTEREST IN THE WILDSET!

We are a full-service, boutique hotel and restaurant situated in historic downtown St. Michaels. Only an hour and a half from Washington D.C. and Baltimore, and two hours from Philadelphia, our flexible event spaces offer guests the perfect setting for celebrations large and small.

From cozy brunches and cocktail receptions, to celebratory dinners, intimate off-sites, and full hotel buyouts, we have a space to suit your needs.

*This is the Eastern Shore reimaged.*



410-745-8011 | SALES@THEWILDSET.COM | THEWILDSET.COM



# RUSE

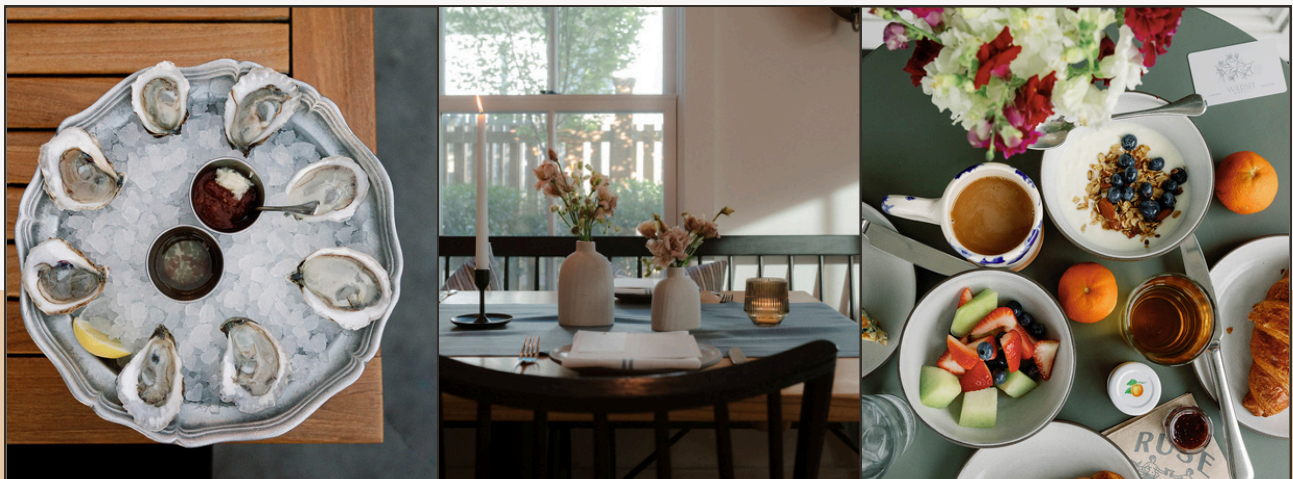


THANK YOU FOR YOUR INTEREST IN RUSE RESTAURANT!

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From cozy brunches and cocktail receptions, to celebratory dinners, intimate off-sites, and full hotel buyouts, we have a space to suit your needs.

*We welcome you to take a seat.*



410-745-8011 | [EVENTS@THEWILDSET.COM](mailto:EVENTS@THEWILDSET.COM) | [THEWILDSET.COM](http://THEWILDSET.COM)

# RUSE RESTAURANT

Named in honor of the town that fooled the British, Ruse embraces the legacy of St. Michaels while providing a fresh take on local cuisine, with a team led by James Beard-nominated Executive Chef, Michael Correll,

Ruse has been featured in **Vogue**, **The New York Times**, **The Washington Post**, **Forbes**, and more.



"LOCALS AND VISITORS FLOCK TO THE INN'S RESTAURANT, RUSE, FOR ITS RAW BAR-FEATUREING A SMORGASBORD OF OYSTERS, SEAFOOD-DRIVEN SMALL PLATES (DON'T SKIP THE ANCHOVY TOAST), AND DISHES THAT RANGE FROM FRESH FISH TO PASTAS MADE WITH LOCALLY SOURCED INGREDIENTS."

- CN TRAVELER

The oyster bar is Ruse's ode to the rich nautical history of the Eastern Shore, and showcases a variety of oysters and shellfish from the Chesapeake and other American waterways.,

Our raw bar program is complemented by brunch and dinner menus featuring seasonal, American cuisine, while our beverage list has been thoughtfully curated with a focus on small-production beer, wine, and spirits, and classic and contemporary cocktails.





# RUSE FOOD PACKAGES

Our team will work with you to curate a menu for your occasion. Chef Michael Correll has forged relationships with local farmers, watermen, and purveyors to create seasonally-inspired menus.

## DINNER SAMPLE MENU

*Dishes will be taken from the current seasonal menu*

### Three-Course Family-Style | \$105 pp

Two salads or seasonal veggies, three choices of protein, three choices of sides, two desserts

#### STARTERS

##### Little Gem Salad

Red Onion, Parmigiano Reggiano, garlic breadcrumbs, red wine vinaigrette

##### English Pea Tartine

Whipped goat cheese, truffle honey, toasted hazelnut, Meyer lemon

##### Grilled Asparagus

Anchovy-mustard aioli, tarragon, sourdough breadcrumbs, jammy egg

##### Smoked Trout Dip

Labneh, dill, smoked trout roe, Ritz crackers

##### Roasted Oysters

Urfa Biber, roasted garlic breadcrumbs, parmesan

##### Izak Spiced Carrots

Whipped tahini, Zhoug, feta, pomegranate

#### ENTREES

##### Porcini Mushroom Lasagna

Caciocavallo, caramelized onions, parmigiana, black truffle jus

##### Mushroom Tagliatelle

Chanterelles, parmigiano reggiano, breadcrumbs

##### Dry Aged Golden Tilefish

Fish Sauce caramel, green papaya salad, cherry tomato, toasted peanut

##### Ruse Double Cheeseburger

Roseda Farms beef, miso-dijonnaise, American cheese

##### La Belle Farms Smoked Chicken

OMG Spice, Alabama White Sauce

#### + MENU ENHANCEMENTS

+ **Charcuterie & Cheese Plate with In-House Pickles, Jams, Crackers | \$45 pp**

+ **Raw Oyster Bar | \$55 pp**

+ **Passed Hors D'Oeuvres for Cocktail Hour | \$60 pp**

additional cost, custom pricing

# BEVERAGE PACKAGES

*\*Exclusive of tax, gratuity, and administrative fee*

## COFFEE BAR

**\$15 pp**

Drip regular and decaf coffee, creamer, assortment of sugar, hot and cold tea with lemon; sparkling and still water

## N/A SELECTIONS

**\$15 pp**

Soft drinks, tea, and coffee



## HOUSE BEER & WINE PACKAGE

**\$65 pp**

Selection of 3 House Beers, 3 House Wines, and Non-Alcoholic Selections

## BRUNCH COCKTAILS, BEER & WINE

**\$75 pp**

Ruse Bloody Mary, Mimosa, & Spritz

Selection of 2 House Beers, 2 House Wines, Non-Alcoholic Selections

## THE LITTLE PARK PACKAGE

**\$85 pp**

Includes Well Spirits, Selection of 3 House Wines, 2 House Beers, Non-Alcoholic Selections

## THE ROLLES RANGE PACKAGE

**\$105 pp**

Includes Premium Spirits, Selection of 4 Premium Wines, 3 Premium Beers, Non-Alcoholic Selections

## + BEVERAGE ENHANCEMENTS

*Additional cost. Not included in packages*

**+ Celebratory Sparkling Wine Toast**

+ \$8 - \$15 pp | depending on package

**+ Signature Cocktail**

additional cost, custom pricing





# RUSE FOOD PACKAGES

Our team will work with you to curate a menu for your occasion. Chef Michael Correll has forged relationships with local farmers, watermen, and purveyors to create seasonally-inspired menus.

## TWO-COURSE FAMILY STYLE BRUNCH

### **Two-Course Family-Style Brunch | \$85 pp**

Menus Available Upon Request

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## MENU ENHANCEMENTS

Additional cost. Not included in packages

**+ A La Carte Pastries (priced individually)**

**+ Passed Hors D'Oeuvres for Cocktail Hour | \$60 pp**

additional cost, custom pricing





## UP TO 80 SEATED / 120 STANDING CAPACITY

The Milk Truck Garage is our super flexible, dedicated event space at The Wildset Hotel. As the name implies, this building once housed milk delivery trucks and still holds the charm of that bygone era — with plenty of modern upgrades.

Equipped with a full bar, beautiful custom stained glass window feature, and exposed wood beams, this exclusive private space oozes character yet can be transformed to fit guests' personal needs.

From product launches and cozy brunches, to yoga retreats and family reunions, The Milk Truck Garage is the ideal spot for corporate retreats or private celebrations alike.

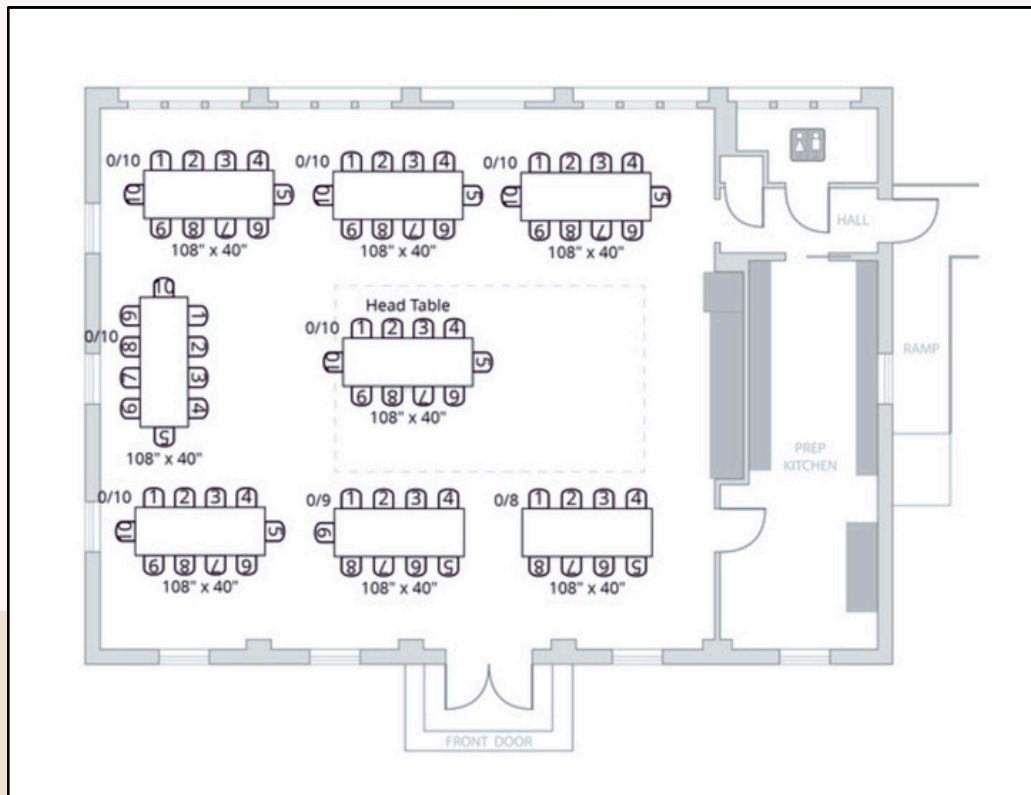
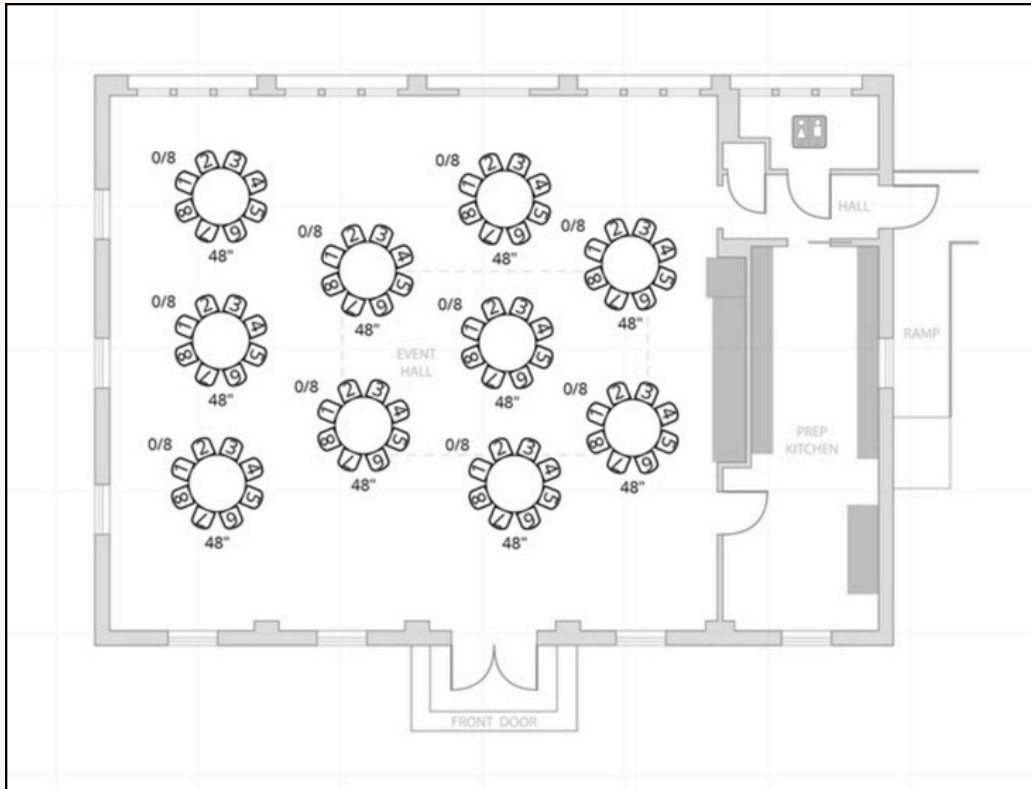
### Venue Fee:

In addition to food and beverage packages, there is a venue fee for renting our space dependent on season, guest count, and chosen date. Our event manager is available to discuss pricing.





# MILK TRUCK GARAGE SAMPLE FLOOR PLANS



# MILK TRUCK GARAGE MENU

*\*Exclusive of tax, gratuity, and administrative fee*

## HORS D'OEUVRES\*

\*PRICED PER PC. | DOZEN PC MINIMUM

### COLD

**Whipped Ricotta Tartine** 9  
Grilled Radicchio, Truffle Honey

**Prosciutto Wrapped Melon** 9  
Balsamic

**Tuna Spoons** 15  
Calabrian Chili, Lime, Avocado

**Roasted Mushroom Toast** 9  
Goat Cheese, Black Pepper

**Deviled Eggs** 9  
Urfa Biber Chili Flake

### HOT

**Fried Chicken Skewers** 12  
Hot Honey Glaze

**Miniature Crab Cakes** 18  
Remoulade

**Pork Belly Skewers** 12  
Fennel Pollen

**Bikini Sandwich** 15  
Manchego, Serrano Ham, Honey

**Stuffed Dates** 14  
Blue Cheese & Serrano Ham

## CHEESE & CHARCUTERIE

\$45PP

**Chef's Selection of Olympia Provision's  
Charcuterie & Local Cheeses**

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## BREADS, DIP SERVICE

**Sourdough Focaccia** 8 pp  
**Baguette** 8 pp  
**Wood Fired Pita** 8 pp

**Warm Crab Dip** 30 pp  
**Smoked Trout Dip** 20 pp  
**Hummus** 16 pp

## RAW BAR

\$60 PER DOZEN

### Fresh Shucked Oysters

Featuring mid-atlantic oysters with traditional garnishes

### Poached Shrimp Cocktail

Served with cocktail sauce and horseradish





# MILK TRUCK GARAGE MENU

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## DINNER

### Two-Course Family-Style | \$95 pp

One salad or seasonal veggie, two choices of protein, two choices of sides, one dessert

### Three-Course Family-Style | \$105 pp

Two salads or seasonal veggies, three choices of protein, three choices of sides, two desserts

## SALADS & GRAINS

*family-style*

### Baby Gem

Red Wine Vinaigrette, Shaved Seasonal Vegetables, Parmesan Cheese

### Romaine Caesar

Caesar Dressing, Grilled Sourdough, White Boquerones

## ROASTED MEATS & FISH

*family-style*

### Roseda Farms Coulotte Steak

Chimichurri

### Green Hill Farms Pork Loin

Fennel Pollen & Roasted Garlic

### Smoked La Belle Farms Chicken

Alabama White Sauce

### Seasonal Fish

Sake, Lemon, Dill

## SEASONAL VEGGIE

*family-style*

### Winter | Jan - Mar

Endive, Gorgonzola, Apple, Walnut, White Balsamic

### Spring | Apr - Jun

Asparagus, Jammy Egg, Gribeche, Grilled Sourdough

### Summer | Jul - Sep

Local Tomatoes, Burrata, Basil Oil, Torn Fresh Herbs

### Fall | Oct - Dec

Grilled Carrots, Whipped Tahini, Feta Cheese, Pomegranate

## WARM SIDES

*family-style*

### Roasted Potatoes

Confit Garlic, Rosemary

### Marsh Hen Mills Polenta

Parmesan

### Cannellini Beans

Salsa Verde

### Roasted Seasonal Vegetables

## SWEETS

*family-style*

### Chocolate Chip Cookies

### Vanilla Panna Cotta | Seasonal Fruit

### Chocolate Tart | Passion Fruit Curd

# MILK TRUCK GARAGE MENU

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## LUNCH

**2 Salads or Grains or Veggies,  
2 Sandwiches | \$55 pp  
3 Salads or Grains or Veggies,  
3 Sandwiches | \$70 pp**

+ protein | Chicken or Shrimp | \$15 pp

### SALADS

*family-style*

#### **Fresh Seasonal Fruit**

#### **Baby Gem**

Red Wine Vinaigrette, Shaved Seasonal  
Vegetables, Parmesan Cheese

#### **Romaine Caesar**

Caesar Dressing, Grilled Sourdough,  
White Boquerones

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### SEASONAL VEGGIE

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Asparagus, Jammy Egg, Tarragon Aioli,  
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Feta Cheese, Pomegranate

### SANDWICHES

*served with Martins Potato Chips*

#### **Whole Wheat**

Smoked Turkey, Avocado, Applewood Bacon

#### **Baguette**

French Ham, Gruyere, Cultured Butter

#### **Semolina**

Grilled Seasonal Vegetable, Basil Aioli,  
Sharp Provolone

#### **Whole Wheat**

Smoked Trout Salad, Pickled Onions

#### **Pain de Campagne**

Chicken Salad, Celery, Caper

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### GRAIN SALAD

*family-style*

#### **Farro Verde**

Baby Arugula, Cherry Tomato,  
Parmigiano Reggiano

#### **Pearl Barley**

Cucumber, Red Onion, Feta, Za'atar

#### **+ protein**

Grilled Chicken Breast  
Grilled Shrimp Skewer





# MILK TRUCK GARAGE MENU

*\*Exclusive of tax, gratuity, and administrative fee*

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## BREAKFAST

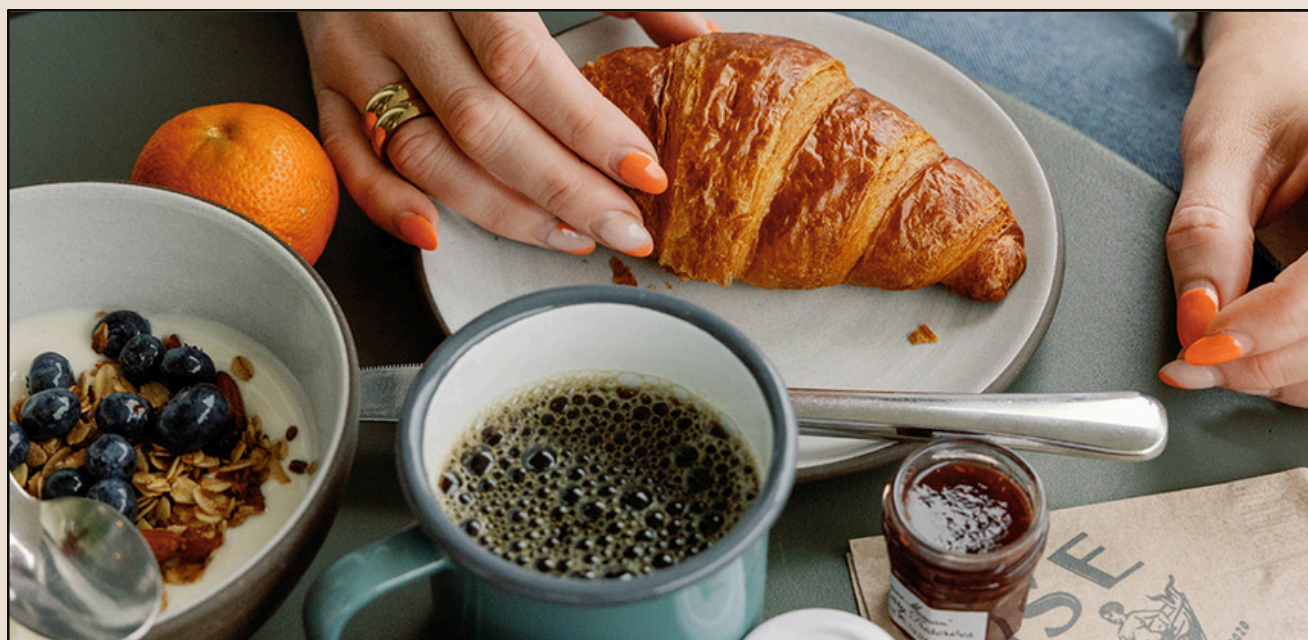
*family-style*

### **Fresh Seasonal Fruit, Breakfast Pastries, Housemade Granola | \$28 pp**

Croissants, Raisin Croissants, Chive & Cheddar Scones  
Plain Yogurt, Local Honey

### **Assorted Bagels, Smoked Salmon Platter | \$36 pp**

Plain, Sesame, Everything | Butter & Cream Cheese  
Capers, Red Onion, Tomatoes



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**\$15 pp**

Drip regular and decaf coffee, creamer, assortment of sugar, hot and cold tea with lemon; sparkling and still water

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Soft drinks, tea, and coffee

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## + BEVERAGE ENHANCEMENTS

*Additional cost. Not included in packages*

**+ Celebratory Sparkling Wine Toast**

+ \$8 - \$15 pp | depending on package

**+ Signature Cocktail**

additional cost, custom pricing







## HOW MUCH TIME IS ALLOWED FOR SET UP AND CLEAN UP?

Except for full-day, half-day, and all buyouts, your rental includes two hours of set up and one hour of break- down time. All vendor load in and load out times should be coordinated with Wildset's event team.

## HOW LONG DO WE HAVE THE SPACE FOR?

All events, excluding full-day, half-day, and all buyouts, are allotted three and a half hours' time and shall begin promptly at the scheduled start time. All events must be finished by 10 PM in accordance with St. Michaels' town ordinances.

## WHAT FURNITURE AND SERVICEWARE ARE INCLUDED?

The Milk Truck Garage includes dining tables, chairs, and serviceware. Rentals of Ruse and The Wildset Hotel include the current furniture, only. Additional or alternative furniture must be rented by guests and in-house furniture to be properly stored by property standards. Please speak to your event manager for clarification. Please see our recommended vendors page for rental company suggestions. Wildset is not responsible for coordinating delivery, set up, and pick up of rentals.

## CAN I BRING IN OUTSIDE VENDORS?

You are welcome to use our recommended list of outside preferred vendors if you are looking for local and trusted suggestions. Please note that all outside vendors must present the venue with a Certificate of Liability Insurance Coverage.

## WHAT DO WE DO IF THERE IS INCLEMENT WEATHER?

Tenting and heating arrangements (depending on season) for The Garden and our backyard area are required, as Wildset/Ruse cannot guarantee a secondary event space will be available if there is inclement weather. In the event of inclement weather and a tent or heaters are not purchased, refunds will not be issued. Please ask your event manager for more information surrounding tenting and heating our spaces.

## DO YOU HAVE DECORATION RESTRICTIONS?

We do not allow confetti, glitter, rice, adhesive hooks or strips, fireworks, and flame-fueled lanterns.

## CAN WE BRING IN OUR OWN CAKE?

Absolutely! We encourage it and work with many incredible bakeries should you need a recommendation.

## I WANT TO TAKE A TOUR. HOW CAN I SCHEDULE A SITE VISIT?

We welcome tours by appointment and look forward to sharing our space with you

## DO YOU PROVIDE STAFFING FOR THE EVENTS?

Wildset and Ruse provides full service staff, including servers, bartenders and food attendants. Our staffing standards are two bartenders per 50 guests and one server per 15 guests. Additional staff starts at \$200 per person.

## SHOULD I HIRE AN EVENT PLANNER?

We assist in the planning process as it relates to menu, staffing, and setup. However, we do not provide day-of coordination. We suggest hiring a coordinator or planner to help you plan your celebration. We have recommendations on our preferred vendor list

## CAN THE MENU BE CUSTOMIZED?

We'd be happy to help tailor the menu for your event. Substitutions and departures from menu offerings may incur additional costs or fees.

## WHAT ABOUT A TASTING?

We offer one complimentary tasting for contracted events of 50 guests or more. Additional tastings can be scheduled at a cost.

