



Enhance Your Claggett Experience

Catering & Special Dining Options

At the Claggett Center, meals are more than nourishment—they are part of the experience. Whether you're looking to elevate a gathering, create space for connection, or offer something special to your group, our catering options are designed to enhance your time together.

All offerings are thoughtfully prepared by our culinary team and can be customized to meet your group's needs.

Start with the Basics

Your overnight package includes three daily meals served in our dining halls with beautiful views of Sugarloaf Mountain and the Monocacy Valley.

Standard Meal Pricing:

- Breakfast – \$18
 - Lunch – \$23
 - Dinner – \$27
 - Three Meals – \$68
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Elevate Your Experience

Looking to go beyond standard meals? These options are perfect for retreats, celebrations, and intentional gathering moments.

Continental Breakfast – \$13/person

A lighter, flexible option for early mornings or casual gatherings. Ask our Guest Services Manager for the full list of available options.

Includes:

- Coffee, tea, juice, infused water
- Yogurt, fresh fruit
- Choice of 3 bakery/grab-and-go items

Add-On Bars (+\$4):

- Oatmeal Station
 - Grits Bar
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Brunch Experiences

Create a more relaxed, communal start to your day. All brunch options include coffee, tea, juice, and water. Ask our Guest Services Manager for the full list of available options.

Regular Brunch – \$22/person

- 2 entrées + 3 sides

Upgraded Brunch – \$25/person

- 3 entrées + 4 sides

Premium Add-Ons (+\$3/person):

- Chicken & waffles
 - Shrimp & grits
 - Smoked salmon & bagels
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Sack Lunches – \$18/person

Perfect for off-site activities. Ask our Guest Services Manager for the full list of available options.

Includes:

- Sandwich (choice of proteins & breads)
- Snack side
- Dessert
- Beverage

Upgrades

- Gluten-Free Bread (+\$1.50)
 - Premium Chips (+\$1)
 - Extra Item (+\$2 each)
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Snack & Social Hour – \$8/person

Create space for connection between sessions.

Choose 3 items from one category:

- Packaged Snacks
 - Chips
 - Crackers
 - Pretzels
- Sweet Snacks
 - Cookies
 - Brownies
- Healthy Snacks
 - Whole Fruit
 - Trail Mix,
- Nuts
- Popcorn
- Granola Bars
- Muffins
- Rice Krispy Treats
- Banana Pudding
- Cobbler Cups
- Yogurt Parfaits
- Hummus & Pita Chips

Custom snack options available upon request.

Add S'mores Experience: \$8/person

Hors d'Oeuvres Reception – \$15/person

Ideal for evening gatherings or welcome receptions. Ask our Guest Services Manager for the full list of available options.

Choose 3 items:

- Hot bites, skewers, charcuterie, and more

Add-Ons (+\$3):

- Fruit, veggie, or cheese displays

Claggett Cookout – \$20/person

A relaxed outdoor dining experience served picnic-style that includes fresh fruit and chips or cookies. Ask our Guest Services Manager for the full list of available options.

Includes:

- 2 entrées (grilled options)
 - 2 sides
 - Dessert + beverages
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Banquets & Special Events – \$30/person

Create a memorable, elevated dining experience for your group. Ask our Guest Services Manager for the full list of available options.

Includes:

- Buffet service with china & linens
- Beverage service
- Full setup & breakdown

Customization Options:

- Soup, salad, entrée, starch, and vegetable selections
- Vegetarian & vegan options available

Optional plated service: +\$3/person

Beverage Service

- Coffee & Tea Service – \$3/person
 - Includes coffee (regular & decaf), tea, bottled water, and service supplies, with one refill and one refresh.
- All-Day Beverage Service – \$6/person
 - Includes coffee (regular & decaf), tea, bottled water, and service supplies, with one refill and one afternoon and evening refresh

Add-ons (+\$2/person):

Juice, soda, sparkling water, hot chocolate

Dietary Needs

We are committed to caring for all guests.

We can accommodate:

- Gluten-free
- Vegan
- Vegetarian
- Dairy-free
- Nut-free
- Diabetic

Please note:

- Requests must be submitted 15 business days in advance
- Gluten-free & vegan meals: +\$4
- Halal meals: +\$12

Special meals are prepared in advance, labeled, and billed based on guaranteed counts.

Planning Details

To ensure the best experience:

- Catering requests are due 30 days in advance
 - Final meal counts due 15 business days prior
 - Small group service fee of \$50 applies for groups under 25
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A Note for Group Leaders

Adding even one enhanced meal or gathering experience can:

- Create space for deeper connection
- Elevate the retreat atmosphere
- Give your group something memorable

Our Guest Services Manager and Executive Chef are happy to help you design the right experience for your group.