

Venue Guide

A Green Ridge Hospitality Restaurant

Table of Contents

About us | p.3
Our Food | p.3
Location | p.4
Corporate Events | p.5
Weddings & Celebrations | p.6
The Host Room | p.7
The Main Dining Room| p.7
The Covered Patio | p.8
Full Venue Exclusive | p.8
Room Comparison | p.9
Gallery | p.10 - p.11
Event Food Packages | p.12 - p.20
Traditional Buffet | p.12
Themed Buffet - Deli Lunch | p.13
Themed Buffet - Cookout Buffet | p.13
Themed Buffet - Mediterranean Buffet | p.14
Themed Buffet - Traditional Italian Dinner | p.14
Themed Buffet - Southern BBQ | p.14
Stationary Appetizers | p.15
Small Bite Appetizers | p.16
Brunch Buffets - Early Riser | p.17
Brunch Buffets - Weekend Brunch | p.17
Brunch Enhancements | p.18
Dessert Options | p.19
Small Group Plated Dinners | p.20
Allergen Guide | p.21 - p.22
Beverage Packages | p.23
Frequently Asked Questions | p.24 - p.27
Timeline | p.24
Décor & Rentals | p.25
Pricing | p.26
General Questions | p.27
Terms & Policies | p.28
Our Events Team | p.29



Maggie's Restaurant Bar Signage



Maggie's Dinner Entree

Our Food

For private events at Maggie's Restaurant, guests can enjoy a menu rooted in fresh, locally sourced ingredients and chef-driven seasonal cuisine. From Maryland favorites and premium seafood to handcrafted entrées, steaks, and creative small plates, each dish is thoughtfully prepared to deliver both exceptional flavor and a memorable dining experience. Whether you're hosting an intimate gathering or a large celebration, Maggie's offers customizable menu options designed to complement any occasion.

About Us

Maggie's Restaurant offers a welcoming blend of timeless charm and modern comfort. Thoughtfully designed spaces, warm hospitality, and an inviting atmosphere create the perfect backdrop for everything from casual gatherings to life's most meaningful celebrations. Whether joining us for a meal, a special event, or a milestone occasion, guests can expect attentive service, comfortable surroundings, and an experience that feels both elevated and approachable.



Maggie's Host Room



Maggie's Front of Building

Location

Located in the heart of Westminster, Maggie's Restaurant combines warm hospitality, exceptional cuisine, and inviting spaces to create memorable experiences for every occasion. Known for our chef-inspired menus, attentive service, and welcoming atmosphere, Maggie's has become a favorite destination for gatherings both large and small. Whether you're planning a corporate function, milestone celebration, wedding reception, family gathering, or community event, our team is dedicated to bringing your vision to life with personalized planning and thoughtful attention to every detail.

310 E. Green Street,
Westminster, MD 21157

Corporate Events

Maggie’s Restaurant provides a professional yet welcoming setting for corporate events of all sizes. Whether you're hosting a business luncheon, client appreciation event, holiday party, networking reception, training session, or company celebration, our versatile event spaces and attentive team ensure a seamless experience from start to finish. Paired with customizable menus and exceptional service, Maggie’s offers the ideal environment to connect, collaborate, and celebrate with colleagues, clients, and guests.



Maggie’s Main Dining Room
maggiesrestaurant.com



Maggie's Main Dining Room Baby Shower

Engagements, Showers & Celebrations

Every milestone deserves a memorable celebration. Whether you're toasting an engagement, hosting a bridal or baby shower, celebrating an anniversary, or gathering loved ones for a special occasion, Maggie's Restaurant offers the perfect backdrop. With welcoming spaces, exceptional hospitality, and personalized event planning, we create experiences that allow you to relax, celebrate, and enjoy time with the people who matter most.

The Host Room

An intimate and inviting private dining space, Maggie's Host Room is the perfect setting for smaller gatherings, celebrations, and special occasions. Designed for a more personal experience, the room comfortably accommodates up to 20 guests for a seated plated dinner or up to 22 guests for a buffet-style event. Enjoy the warmth and hospitality of Maggie's while creating memorable moments in a cozy, private atmosphere.

Please note, when the Host Room is reserved for a private event, regular restaurant guests will be directed through the Pub area to maintain the privacy and comfort of your gathering. Our team will make every effort to create a seamless experience while ensuring your event feels intimate and exclusive.



Maggie's Host Room



Maggie's Main Dining Room

The Main Dining Room

A welcoming and versatile space perfect for larger gatherings and private celebrations, Maggie's Main Dining Room offers a comfortable setting for guests to enjoy exceptional food and hospitality. The space accommodates up to 20 guests for a seated plated dinner or up to 60 guests for a buffet-style event, making it an ideal choice for showers, corporate gatherings, celebrations, and special occasions.

Full Venue Exclusive

A full venue exclusive offers complete private access to Maggie's, designated for up to 120 guests. The Bar & Pub, Café, and additional restaurant spaces are all available for use, with the Covered Patio offered as an optional enhancement to expand capacity and elevate the guest experience.

Please note, plated dinners are not available for this option.



Maggie's Host Room



Maggie's Covered Patio

The Covered Patio

Extend your celebration outdoors with Maggie's Covered Patio, an ideal addition to create extra space and enhance the guest experience. Available exclusively with a full venue exclusive, the patio adds room for up to 32 additional guests while providing a comfortable, covered setting perfect for mingling, cocktails, and enjoying the atmosphere of Maggie's.

Room Comparison

Rooms	Plated Capacity*	Buffet Capacity	The Covered Patio (add-on)*	AV Capabilities
The Host Room	20	22	-	YES
The Main Dining Room	20	60	-	YES
Full Venue Exclusive	-	120	32	YES

*The Covered Patio can only be added to the Full Venue Exclusive.

Plated dinners not available for full venue exclusive.

Gallery

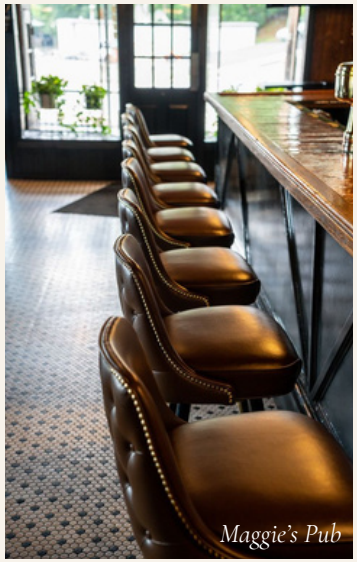

Flower Arrangements


Maggie's Host Room


Maggie's Main Dining Room


Maggie's Host Room

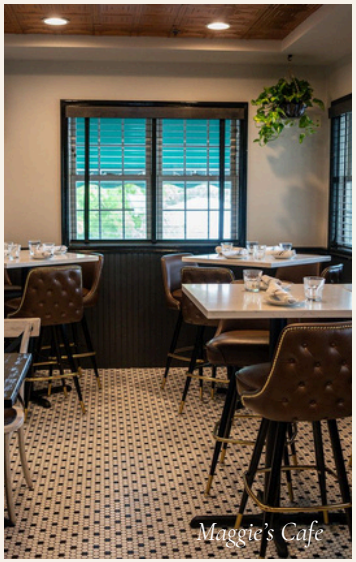

Maggie's Covered Patio


Maggie's Pub


Maggie's Pub


Maggie's Host Room

Gallery


Maggie's Cafe


Main Dining Room Baby Shower



Main Dining Room Bridal Shower



Main Dining Room Baby Shower


Maggie's Bar


Maggie's Main Dining Room



Main Dining Room Buffet Setup


Main Dining Room Celebration

Traditional Buffet

Minimum 20 guests

Salad

Choose one

Maggie's House Salad
Lettuce Mix, Tomato,
Red Onion, Cucumbers,
Citrus Balsamic Vinaigrette

Classic Caesar Salad
Romaine Hearts, Garlic Croutons,
Grated Parmesan Cheese,
Creamy Caesar Dressing

Entree

Select a menu, then choose two

$34.99 per guest

Shrimp Scampi

Chicken Marsala
with Sautéed Mushrooms

Pan Seared Atlantic
Salmon

Roasted Chicken Breast
with Lemon Butter

$39.99 per guest

Braised Short Ribs

Chicken Chesapeake
with Crab Imperial

Marinated Flank Steak
with Chimichurri Sauce

$49.99 per guest

Sliced Beef Tenderloin

Crab Cake

Side Dishes

Choose two

Mashed Potatoes
butter, cream

Roasted Yukon Gold Potatoes
olive oil, garlic, rosemary

House Made Mac and Cheese
cheddar cheese sauce

Rice Pilaf
olive oil, lemon

French Fries

Roasted Broccoli

Crispy Brussels Sprouts

Sauteed Green Beans
butter, garlic

Most dietary restrictions can be accommodated and separated from the buffet.
Please let us know prior to choosing your menu.



Maggie's Salmon, Mashed Potatoes, & Green Beans

Themed Buffets

Minimum 20 guests

Deli Lunch

$24.99 per guest

Maggie's House Salad

lettuce mix, tomato, red onion, cucumber, citrus balsamic vinaigrette

Assorted Half Sandwiches

Turkey & Cheddar

Chicken Salad Sandwich

Grilled Vegetable Wrap

Sides & Condiments

Coleslaw

Deli Pickles

House Made Potato Chips

Mayo

Ketchup

Mustard

Cookout Buffet

$28.99 per guest

All-American Cookout

7oz Grilled Burgers

4oz All Pork Bratwurst

4.5oz BBQ Chicken Breast

Sides & Condiments

Brioche Buns

Sliced Cheddar Cheese

Lettuce

Tomato

Onions

Pickles

BBQ Sauce

Mayo

Ketchup

Mustard

Coleslaw

House Made Potato Chips

Most dietary restrictions can be accommodated and separated from the buffet.
Please let us know prior to choosing your menu.

Themed Buffets

Minimum 20 guests

Mediterranean Buffet

$36.99 per guest

Choice of Two Proteins

Tzatziki Marinated Pork Loin

Smoked Pulled Chicken

Mediterranean Beef Skewers
peppers, red onions

Mediterranean Chicken Kabobs
peppers, red onions

Greek Salad

tomatoes, cucumbers, olives, feta, and red wine vinaigrette

Sides & Condiments

Fresh Pita Bread

House Made Hummus

Tzatziki

Lemon Rice Pilaf

Grilled Vegetables
peppers, red onions, asparagus

Traditional Italian Buffet

$31.99 per guest

Choice of Two Entrees

Chicken Parmesan
served with marinara sauce and spaghetti

Beef Meatballs
served with marinara sauce and spaghetti

Chicken Cacciatore
roasted peppers, olives, tomatoes, and spaghetti

Shrimp Scampi
served with lemon, garlic, white wine, butter sauce and spaghetti

Caesar Salad

romaine hearts, croutons, grated parmesan cheese, creamy Caesar dressing

Sides & Condiments

Grilled & Marinated Vegetables
peppers, red onions, asparagus

Garlic Bread

Southern BBQ Station

$28.99 per guest

Entrees

Pulled Pork

Pulled Chicken

Sides & Condiments

Brioche Buns

Cornbread

Mac and Cheese

Baked Beans

Potato Chips

Assorted BBQ Sauces and Hot Sauces

Most dietary restrictions can be accommodated and separated from the buffet.
Please let us know prior to choosing your menu.



Maggie's Vegetable Crudite & Vegetable Spring Rolls

Stationary Appetizers

Minimum 20 guests

Vegetable Crudité

celery, cucumber, tomatoes, peppers, and carrots,
with ranch and blue cheese
$100

House Made Crab Dip

with warm baguette
$125

Mezze Board

grilled vegetables, assorted olives,
hummus, tzatziki, baguette
$160

Artisan Cheese and Charcuterie Board

aged cheddar cheese, salami, prosciutto,
served with assorted nuts, assorted olives,
beer mustard, and warm baguette
$210

Most dietary restrictions can be accommodated and separated from the buffet.
Please let us know prior to choosing your menu.

Small Bite Appetizers

25 pieces minimum per item | create your own - mix & match

$3 Per Piece

Olive Tapenade and Goat Cheese Crostini
topped with fresh chives

Bruschetta Crostini
finished with balsamic glaze

Spanakopita
filled with spinach and cream cheese

Italian Meatballs
with marinara sauce

Vegetable Spring Roll
with sweet chili sauce

Pigs in a Blanket
with mustard

$6 Per Piece

Mini Beef Wellington
mushroom duxelle

1.5oz Mini Crab Cakes
with southern remoulade

Tenderloin Kabob
peppers and onions

$5 Per Piece

Beef Sliders
cheddar cheese, ketchup, pickles

Caprese Skewers
fresh mozzarella, tomato, basil, balsamic drizzle

Steak Crostini
served medium-rare with horseradish cream sauce

$4 Per Piece

Fried Rice Croquettes
with marinara sauce

Philly Cheesesteak Egg Rolls
with Turn House sauce

Marinated Chicken Kabobs
peppers and onions

Mozzarella Sticks
with marinara sauce

Hush Puppies
with southern remoulade

Brunch Buffets

Minimum 20 guests

The Early Riser

$23.99 per guest

Choice of Protein

Applewood Smoked Bacon

Breakfast Sausage

Scrambled Eggs

with cheddar cheese

Breakfast Potatoes

Orange Juice

Fresh Brewed Coffee

Weekend Brunch

$27.99 per guest

Choice of Protein

Applewood Smoked Bacon

Breakfast Sausage

Choice of Frittata

Vegetarian
roasted mushrooms, spinach, and feta cheese

Western
ham, peppers, onions, and cheddar cheese

Lorraine
bacon, caramelized onions, and Swiss cheese

Orange Juice

Fresh Brewed Coffee

Most dietary restrictions can be accommodated and separated from the buffet.
Please let us know prior to choosing your menu.

Any event hosted outside of regular business hours will be subject to a $250 fee.

Brunch Enhancements

Assorted Bagels and Cream Cheese
add for $4 per guest

Belgian Waffles
with whipped butter and syrup,
add for $5 per guest

French Toast
with whipped butter and syrup,
add for $6 per guest

Fresh Fruit
add for $6 per guest

Most dietary restrictions can be accommodated and separated from the buffet.
Please let us know prior to choosing your menu.



Maggie's Belgian Waffles
maggiesrestaurant.com



Maggie's Assorted Cheesecakes & Brownie Bites

Dessert Options

Chocolate Chip Cookies

Small Platter (24 cookies) - $19.99
Large Platter (48 cookies) - $34.99

Assorted Cake Pops

Small Platter (24 pops) - $84.99
Large Platter (48 pops) - $159.99

Brownie Bites

Small Platter (24 bites) - $24.99
Large Platter (48 bites) - $44.99

Assorted Mini Cheesecakes

Small Platter (24 mini cakes) - $74.99
Large Platter (48 mini cakes) - $144.99

Assorted Macarons

Small Platter (24 mini cakes) - $59.99
Large Platter (48 mini cakes) - $114.99

Fresh Fruit Bowl

Serves 25 - $99.99

Most dietary restrictions can be accommodated and separated from the buffet.
Please let us know prior to choosing your menu.

Small Group Plated Dinners

Available for groups of 20 or less ONLY.
For smaller private events, we can accommodate a limited menu where your guests may decide their choices on the day of the event.
Children may choose from the full kid's menu.

Appetizers

You will choose two to four appetizers from our current lunch and dinner menus to be served and shared on guest arrival.

First Course

Your guests will choose between Maggie's house salad, Caesar salad, or seasonal soup.

Entree

You choose four entrees from our current lunch and dinner menus and your guests will choose from these options.

Dessert

You choose two desserts from our current dessert menu and your guests will choose from these options.

Non-Alcoholic Beverages

Billed upon consumption at $5 per person.

Maggie's will design and print non-priced menus with your selected items.
Please note, all food charges will be placed on ONE check for payment.

Should you wish your guests to pay separately, please make appropriate arrangements to collect funds.

Most dietary restrictions can be accommodated and separated from the buffet.
Please let us know prior to choosing your menu.



Maggie's Fish & Chips
maggiesrestaurant.com

Allergens Guide

Menu Section	Item	Allergen
Traditional Buffet, Themed Buffet - Deli Lunch	Maggie’s House Salad	Soy
Traditional Buffet, Themed Buffet - Italian Dinner	Classic Caesar Salad	Dairy, Egg, Fish, Gluten
Traditional Buffet	Shrimp Scampi	Dairy, Shellfish
Traditional Buffet	Chicken Breast with Lemon Caper Butter	Dairy
Traditional Buffet	Pan Seared Atlantic Salmon	Dairy, Fish
Traditional Buffet	Chicken Chesapeake with Crab Imperial	Dairy, Egg, Shellfish, Soy
Traditional Buffet	Crab Cake	Egg, Gluten, Shellfish, Soy
Traditional Buffet, Themed Buffet - Southern BBQ	House-made Mac and Cheese	Dairy, Gluten
Traditional Buffet	Mashed Potatoes	Dairy
Traditional Buffet	French Fries	Gluten
Traditional Buffet	Sautéed Green Beans	Dairy
Traditional Buffet	Crispy Brussels Sprouts	Dairy
Themed Buffet - Deli Lunch	Chicken Salad Sandwich on Potato Roll	Egg, Gluten, Soy
Themed Buffet - Deli Lunch	Turkey and Cheddar Sandwich	Dairy, Gluten
Themed Buffet - Deli Lunch	Grilled Vegetable Wrap	Gluten, Dairy
Themed Buffet - Deli Lunch, Cookout Buffet	Coleslaw	Egg
Themed Buffet - Mediterranean Buffet	Tzatziki Marinated Pork Loin	Dairy
Themed Buffet - Mediterranean Buffet	Greek Salad	Dairy
Themed Buffet - Mediterranean Buffet	House-made Hummus	Sesame
Themed Buffet - Italian Dinner	Chicken Parmesan	Dairy, Gluten
Themed Buffet - Italian Dinner	Spaghetti & Meatballs	Dairy, Gluten, Egg
Themed Buffet - Italian Dinner	Garlic Bread	Dairy, Gluten
Themed Buffet - Southern BBQ	Cornbread	Dairy, Egg, Gluten, Soy
Stationary Appetizers	House-made Crab Dip with Warm Baguette	Dairy, Gluten, Shellfish
Stationary Appetizers	Vegetable Crudité with Ranch and Blue Cheese	Dairy, Egg

Allergens Guide

Menu Section	Item	Allergen
Stationary Appetizers	Mezze Board	Dairy, Gluten, Sesame
Stationary Appetizers	Cheese and Charcuterie	Dairy, Gluten, Tree Nut
Small Bite Appetizers	Olive Tapenade and Goat Cheese Crostini	Dairy, Gluten
Small Bite Appetizers	Spanakopita	Dairy, Egg, Gluten, Soy
Small Bite Appetizers	Vegetable Spring Roll with Sweet Chili Sauce	Gluten, Sesame, Soy
Small Bite Appetizers	Pigs in a Blanket with Mustard	Dairy, Egg, Gluten, Soy
Small Bite Appetizers	Italian Meatballs	Dairy, Egg, Gluten
Small Bite Appetizers	Mozzarella Sticks	Dairy, Gluten
Small Bite Appetizers	Hush Puppies	Gluten
Small Bite Appetizers	Philly Cheesesteak Egg Rolls	Dairy, Gluten, Soy
Small Bite Appetizers	Beef Sliders	Dairy, Egg, Gluten, Soy
Small Bite Appetizers	Caprese Skewers	Dairy
Small Bite Appetizers	Steak Crostini with Horseradish Cream Sauce	Dairy, Gluten, Egg, Soy
Small Bite Appetizers	Mini Beef Wellington	Dairy, Egg, Gluten, Soy
Small Bite Appetizers	Mini Crab Cakes with Southern Remoulade	Egg, Gluten, Shellfish, Soy
Brunch Buffet	Scrambled Eggs with Cheese	Dairy, Egg
Brunch Buffet	Vegetarian, Western, & Lorraine Frittata	Dairy, Egg
Brunch Add-ons	Belgian Waffle	Dairy, Egg, Gluten, Soy
Brunch Add-ons	French Toast	Dairy, Egg, Gluten
Brunch Add-ons	Assorted Bagels with Cream Cheese	Dairy, Gluten, Sesame
Desserts	Chocolate Chip Cookies	Egg, Gluten, Soy
Desserts	Assorted Cake Pops	Dairy, Gluten, Soy, Tree Nut
Desserts	Brownie Bites	Dairy, Egg, Gluten, Soy
Desserts	Assorted Macarons	Dairy, Egg, Tree Nuts
Desserts	Assorted Mini Cheesecakes	Dairy

Beverage Options

Bar Pricing

Host Bar
Beverages will be billed to the host based on consumption. Most of our events choose this option.

Beer & Wine Open Bar
A selection of domestic and imported beers, house wine

4 hours- $27 per guest over 21
3 hours- $22 per guest over 21

House Open Bar
House liquor, beer, wine

4 hours- $34 per guest over 21
3 hours- $27 per guest over 21

Call Open Bar
Call liquor, beer, wine

4 hours- $40 per guest over 21
3 hours- $32 per guest over 21

Premium Open Bar
Premium liquor, beer, wine

4 hours- $46 per guest over 21
3 hours- $37 per guest over 21

Premium Open Bar
Beverages billed directly to each guest

Unlimited Soft Drinks- $5 per person
Coke, Diet Coke, Sprite, Iced Tea, Lemonade, Coffee

Bar Tiers

House Bar
House Vodka / Gin / Tequila / Rum / Whiskey

Call Bar Brands
Tito's
Tanqueray
Bacardi
Jack Daniel's
Dewar's White Label
Jose Cuervo

Premium Bar Brands
Grey Goose
Bombay Sapphire
Captain Morgan Spiced Rum
Bulleit
Don Julio
Johnnie Walker Black Label

Bottled / Can Beer and Cider
Choose four

Bud Light
Budweiser
Coors Light
Corona Extra
Heineken
Miller Lite
Michelob Ultra

House Wines
Toasted Head Chardonnay
Cavit Pinot Grigio
Highlands 41 Cabernet Sauvignon
Nobel Vines Pinot Noir



Maggie's Bruschetta Crostini

Timeline

Daytime events are held from:
11:00 AM–4:00 PM Mon.-Fri.
10:00 AM - 4:00 PM Sat. -Sun.

Evening events are held from:
4:00 PM–9:00 PM Mon.-Fri.
4:00 PM–10:00 PM Sat. -Sun.

Events include up to 3 hours of event time. Please list your event start time as the time your first guests will arrive.

Please note, additional time beyond your scheduled hours is available for $150 per hour, and events held outside of normal business hours are subject to a $250+ fee

You may arrive up to 1 hour prior to your event start time for decorating and setup. If you need additional setup time, please check with your Event Coordinator in advance, as we may have multiple events scheduled in a single day.



Maggie's Baby Shower Setup Main Dining Room

Décor & Rentals

We offer limited A/V rentals on site:

Flat Screen Television +$75

Maggie's provides white tablecloths and café stripe napkins for all events. While we do not supply additional decorations, you are welcome to bring your own décor and centerpieces, including flowers.

Décor may not be taped, tacked, or otherwise adhered to walls or surfaces. Command strips are permitted; however, *any resulting damage will be billed accordingly.*

Please note that confetti, glitter, and confetti-filled balloons are not permitted. Any residue or damage caused by these items—indoors or outdoors—will result in a $250+ clean-up fee.

Pricing

There are no food & beverage minimums for most events. Events typically begin at $300 for daytime events and at $500 for evening events.

To reserve your date, we require a $200 deposit.

All payments are non-refundable, as your date is reserved exclusively. Events canceled within 10 days of the event date will not be refunded, but can be rescheduled within 10 days.

An administration fee applies and covers event planning support and select event equipment (linens, etc.).



Maggie's Bridal Shower Setup Main Dining Room
maggiesrestaurant.com



Maggie's Smoked Jumbo Chicken Wings

General Questions - Food

While we do not offer in-house cake services, you are welcome to bring your own dessert. *Please note, A full ingredient list is required, and a $2 per person fee will apply.*

Due to our liquor license, outside alcohol is not permitted; however, we offer an extensive list for your selection.

Please be aware, in accordance with health code regulations, leftover food cannot be taken home.

Although tastings are not offered, we encourage you to dine in our restaurant to experience our food and presentation.

General Questions - Space

Our event spaces are typically set with rectangular tables adjustable per guest count.
Alternate layouts may be available upon request, though additional fees may apply.

As a restaurant first and foremost, we maintain a family-friendly atmosphere.



Maggie's Main Dining Room
maggiesrestaurant.com

Maggie's Event Policies

Planning Your Event

- Submit your inquiry through our website or inquiry form and our Event Coordinator will follow up via email to get the conversation started
- Tours and phone consultations are available by appointment only
- Once you're ready to move forward, your Event Coordinator will walk you through space options, menus, and pricing to build the right package for your event
- A signed contract and deposit are required to secure your date — your date is not held until both are received
- After booking, your Event Coordinator remains your point of contact for all planning details leading up to the event
- Final menu selections are due 14 days before your event
- Final guest count is due 10 days in advance — this guest count becomes the billing minimum
- Additional guests beyond the confirmed count may incur charges
- Final payment is due at the time of the event

Payments & Fees

- $200 deposit required (non-refundable)
- Final payment due on the day of the event
- Charges & Taxes: 3% Admin | 20% Service | 6% MD | 9% Liquor
- Additional charges may apply

Cancellations

- Within 10 days: non-refundable
- Must reschedule event within 10 days to retain deposit

Event Timing

- 1 hour prior: Setup
- Event time: As contracted
- 1 hour after: Cleanup
- Allowed: Non-damaging materials (Command strips)
- Not allowed: Confetti, glitter, sparklers, rice
- Damage/cleanup fees start at $250

Food & Beverage

- No outside food (except cakes/cupcakes with ingredient list)
- $2/person outside dessert fee (if not included)
- Alcohol service ends at event conclusion (21+ only)

Vendors & Entertainment

- Vendors must be approved (1 week prior)

House Policies

- No smoking within 15 ft of building
- Venue under surveillance
- Photos may be used for marketing
- Due to limited indoor availability, we are unable to relocate outdoor reservations inside in the event of rain, extreme temperatures, or other inclement weather. Should weather conditions make outdoor dining unavailable, the reservation will be canceled, and we encourage guests to rebook for another date.

By booking, you agree to these guidelines and assume responsibility for guests and damages.



Megan Pattee



Denise Zippelli



Stacey Peirce



Diana Moir

Our Events Team

Planning an unforgettable event requires expertise, attention to detail, and genuine hospitality. Our events team brings all three to every celebration, conference, and gathering we host.

Megan Pattee, Director of Hospitality Sales & Events, leads our events strategy across Green Ridge Hospitality properties. She works alongside Denise Zippelli, Events Advisor & Trainer, whose deep knowledge of our venues and vision since 2020 keeps every event running seamlessly. Diana Moir and Stacey Peirce, our Events Coordinators, bring years of seasoned hospitality expertise and deep property knowledge to every event they coordinate.

Together, they're dedicated to transforming your vision into reality, managing every detail with professionalism and care. Whether you're planning an intimate dinner, a corporate retreat, or a celebration with hundreds of guests, our team has the knowledge, resources, and dedication to make it exceptional. We know that the best events feel effortless—because we handle the complexity behind the scenes.



Maggie's Main Dining Room

Maggie's

Stacey Peirce
(301) 678-1855
Stacey@greenridgehospitality.com

Megan Pattee
(443) 244-6540
Megan@greenridgehospitality.com

BOOK NOW

maggiesrestaurant.com