







Since opening in 2024, The Duchess has become a vibrant part of Hampden's historic and eclectic landscape. Combining the charm of an English-style tavern with the bold, island-inspired flavors of Chef Kiko's Chamorro heritage from Guam, we've grown into a beloved neighborhood gathering spot—welcoming live music lovers, Baltimore locals and visitors alike, and soccer fans cheering on game days.

Designed by Katie DeStefano Design, our space blends old and new, featuring upcycled fabrics and tapestries, vintage decor from the Cotwolds, Pacific Rim and beyond, and stunning handcrafted millwork in our cabinetry and bar areas. Mood lighting combines modern and vintage textures, while custom-made serve ware from Surrey, England adds a distinctive, artisanal touch to every table.

Our menu, thoughtfully crafted for family-style dining, showcases an ever-evolving selection of snacks—known as chesas in Chamorro, the language of Guam—drawing inspiration from Chef Kiko's heritage and the rich culinary traditions of Guam, the Western Pacific, Hawaii, and the Philippines. With cozy nooks and expansive gathering spaces, The Duchess offers the perfect backdrop for celebrations of all kinds.

From casual happy hours to intimate celebrations, The Duchess offers a warm and versatile setting for every occasion. Our dining areas are designed to feel **intimate and inviting**, while still sharing in the lively atmosphere of the restaurant. For complete exclusivity, full buyouts are available. Our Private Dining Manager will be your dedicated guide in crafting and delivering an unforgettable event experience.

# OUR SPACES



## THE FRONT DINING ROOM

Occupying the front half of the main dining room, this space features a versatile stage, the Community Table, and a striking electric fireplace. Custom millwork, upcycled fabrics, and wood detailing create a warm, stylish setting, up to **40 seated or 50 standing guests.**



## THE COMMUNITY TABLE

Situated in our the Font Dining Room, the Community Table is the perfect spot for bringing people together. Located in the Front Dining Room, the Community Table seats up to **16 guests.**



# OUR SPACES



## THE CENTER DINING ROOM

Located between the Front and Back Dining Rooms, this inviting space features a large communal table, smaller marble-top tables, and vintage art with elegant, pillared walls. Accommodates up to **25 seated guests**.



## THE BACK DINING ROOM

This cozy space features two built-in booths and a central table, creating an intimate setting for gatherings of up to **16 seated guests**.



# OUR SPACES



## THE PUB ROOM

Featuring custom wood-paneled barwork and a stunning Rosa Namibia marble bar, the Pub Room offers a vibrant setting for happy hours, celebrations, and watch parties. It accommodates up to **45 seated** or **40 standing guests**.



## FULL BUYOUT

The Duchess can be reserved exclusively, **up to 135 guests**. Our dedicated Private Dining Manager serve as your guide in crafting and delivering a truly memorable experience—from timing and layout to ambiance and flow.



## MENU & BEVERAGE

Chef Kiko's menus are rooted in the seasons, weaving the bold flavors of her island heritage with fresh takes on classic pub fare. Designed around shareable plates and family-style service—the way we love to eat—each menu is thoughtfully tailored to your preferences for a truly personal experience.

Beverages are charged per consumption. Ahead of your event, our team will collaborate with you to curate a mix of wines, beers, and specialty cocktails (including zero-proof options) that complement your menu, reflect your style, and suit your budget. Please note that outside beverages and corkage are not permitted.

## PRICING

Pricing for private reservations is based on a food and beverage (F+B) minimum. This minimum represents the contracted amount required to secure your event and applies exclusively to food and beverage. Please note that tax and gratuity are not included.

## PARKING

The Duchess provides complimentary valet service for up to 30 vehicles during events. Additional valet can be arranged upon request, with pricing available as needed.

## CONTACT

For all private event inquiries,  
please email: [events@theduchessbaltimore.com](mailto:events@theduchessbaltimore.com) and our Private Dining Manager, Amanda Shulkin, will be in touch.