



DINNER PACKAGE

Patrick Bradley | Director of Culinary

Ivan Torres | Executive Chef

Amanda Jones | Events Manager

Tonic Seafood & Steak | Juniper by Tonic
111 W 11th Street Wilmington DE, 19801
302.777.2040 | www.juniperbytonic.com

ROOM INFORMATION

BOARD ROOM

Capacity: 16 Seated

Features: Smart TV & Audio System

Room Fee: \$100

SALON

Capacity: 50 Seated | 80 Standing

Add Board Room: 60 Seated | 100 Standing

Features: Private Entry, Private Bar, Coat Closet, Private Bathroom
3 Smart TVs & Audio System

Salon Room Fee: \$300-500

Board Room may be added for an additional fee.

Room fees vary seasonally; listed prices are ranges.

JUNIPER

Capacity: 75 Seated | 120 Standing

Add Salon & Board Room: 150 Seated | 225 Standing

Features: Private Entry, Private Bar, Coat Closet, Private Bathroom
4 Smart TVs & Audio System

Juniper Room Fee: \$500-750

Salon or Salon & the Board Room may be added for an
additional fee.

Room fees vary seasonally; listed prices are ranges.

Please review the important information on the last page of this document, including food and beverage minimums and pricing for specialty linens. Our standard tables are farmhouse style and include table runners.

HORS D'OEUVRES

MINIMUM OF 20 PIECES PER ITEM

BEEF TENDERLOIN CROSTINI | \$4.5

thinly sliced tenderloin, creamy horseradish, greens

MUSTARD-CRUSTED CHICKEN BITES | \$3.5

lightly dusted & fried, honey mustard (2 pieces)

MINI LOX | \$5

smoked salmon, capers, red onion, cream cheese, crostini

GRILLED BEEF SKEWERS | \$4 

basil pesto

PEACH & GOAT CHEESE | \$4 

grilled peaches, honey, goat cheese, toasted baguette

DIRTY RICE ARACINI | \$3 

chipotle aioli

MINI CRAB CAKES | \$5

remoulade or sriracha cocktail

CRISPY WINGS | \$2

choice of buffalo, thai chili, hickory BBQ or old bay
blue cheese or ranch

TUNA TARTARE | \$5

avocado, cilantro, shaved radish, honey-lime vinaigrette, crispy tortilla

CHILLED SHRIMP COCKTAIL | \$5 

jumbo shrimp, sriracha cocktail

MEDITERRANEAN CANAPE | \$3  

cucumber rounds, hummus, olives, feta



Vegan



Vegetarian



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HORS D'OEUVRES

MINIMUM OF 20 PIECES PER ITEM

SHRIMP & CHORIZO SKEWERS | \$5 
scallion puree

MEDITERRANEAN SKEWERS | \$5  
roasted butternut squash, zucchini, tomato
onion, fresh mozzarella cheese

STUFFED MUSHROOM | \$5 
crab imperial

BACON-WRAPPED SCALLOPS | \$5 
dijon mustard cream

HOT GRILLED ACHIOTE SHRIMP | \$5 
spicy avocado sauce, cilantro

SHORT RIB EGG ROLLS | \$8
caramelized onions, provolone, horseradish cream, demi

CHEESEBURGER SLIDERS | \$7
american cheese, pickles & condiments on side

CRAB CAKE SLIDERS | \$7

MINI LOBSTER ROLLS | \$7
toasted brioche, scallions, lemon mayo
minimum of 30

PANKO BUFFALO CHICKEN SLIDERS | \$5

BEEF TENDERLOIN SLIDERS | \$7



HORS D'OEUVRES

PORTION SIZES & PRICING FOR 20 PEOPLE

HUMMUS BI TAHINI | \$80 
vegetable crisps, grilled pita

GUACAMOLE | \$80  
house made tortilla chips

MASTER BOARD | \$240
charcuterie & cheese, house accoutrements

CHEESEBOARD | \$160 
house accoutrements

CRAB & ARTICHOKE DIP | \$100
toasted baguettes

SPINACH & ARTICHOKE DIP | \$80 
toasted baguettes

BRUSCHETTA | \$80 
toasted baguettes

FRIED CALAMARI | \$70
lemon pepper aioli



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SERVED DINNER # 1

\$52 PER PERSON

STARTERS

Host Choose One

CAESAR SALAD

romaine, parmesan, croutons, classic caesar dressing

HOUSE SALAD

artisan tuscan lettuce, cherry tomatoes, cucumber,
red onion, feta, creamy lemon citronette

ENTREES

Guests Choose One

GRILLED CHICKEN BREAST

parmesan rosemary risotto, grilled asparagus, mushroom au jus

PAN-SEARED SALMON

yukon whipped potatoes, haricot verts, lemon beurre blanc

PASTA PRIMAVERA

asparagus, mushrooms, cherry tomatoes, cream sauce

Entree counts must be submitted 10 days prior to event date.

DESSERT

FLOURLESS CHOCOLATE TORTE

raspberry coulis, whipped cream

Please note these are sample menus and are subject to change.



Vegan



Vegetarian



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SERVED DINNER # 2

\$58 PER PERSON

STARTERS

Host Choose One

CAESAR SALAD

romaine, parmesan, croutons, classic caesar dressing

HOUSE SALAD

artisan tuscan lettuce, cherry tomatoes, cucumber, red onion, feta, creamy lemon citronette

ENTREES

Guests Choose One

Please Note: For a seamless dining experience, steak selections are prepared to one chosen temperature for the group.

GRILLED CHICKEN BREAST

parmesan rosemary risotto, grilled asparagus, mushroom au jus

PAN-SEARED SALMON

yukon whipped potatoes, haricot verts, lemon beurre blanc

HANGER STEAK

yukon whipped potatoes, haricot verts, demi-glace

Entree counts must be submitted 10 days prior to event date.

DESSERT

Host Choose One

FLOURLESS CHOCOLATE TORTE

raspberry coulis, whipped cream

CHEESECAKE

chef's feature

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Vegan



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SERVED DINNER # 3

\$65 PER PERSON

STARTERS

Host Choose One

SOUP DU JOUR

chef's daily creation

CAESAR SALAD

romaine, parmesan, croutons, classic caesar dressing

HOUSE SALAD

artisan tuscan lettuce, cherry tomatoes, cucumber, red onion, feta, creamy lemon citronette

ENTREES

Host Selects 3; Guests Choose One

Please Note: For a seamless dining experience, steak selections are prepared to one chosen temperature for the group.

GRILLED CHICKEN BREAST

parmesan rosemary risotto, grilled asparagus, mushroom au jus

PAN-SEARED SALMON

yukon whipped potatoes, haricot verts, lemon beurre blanc

8 OZ. FILET MIGNON

add 8oz lobster tail | MP

yukon whipped potatoes, haricot verts, demi-glace

BROILED JUMBO LUMP CRAB CAKES

yukon whipped potatoes, asparagus, remoulade

SPINACH & GARLIC RAVIOLI

asparagus, cherry tomatoes, roasted garlic cream sauce

Entree counts must be submitted 10 days prior to event date.

DESSERT

Host Choose One

FLOURLESS CHOCOLATE TORTE

raspberry coulis, whipped cream

CHEESECAKE

chef's feature

MIXED BERRIES

fresh vanilla whipped cream

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SERVED DINNER # 4

\$69 PER PERSON

STARTERS

Host Choose One

WEDGE CARPACCIO

chopped iceberg, blue cheese, bacon, cherry tomatoes, buttermilk ranch

CAESAR SALAD

romaine, parmesan, croutons, classic caesar dressing

HOUSE SALAD

artisan lettuce, cherry tomatoes, cucumber, red onion, feta, creamy lemon citronette

ENTREES

Host Selects 3; Guests Choose One

Please Note: For a seamless dining experience, steak selections are prepared to one chosen temperature for the group.

GRILLED CHICKEN BREAST

parmesan rosemary risotto, grilled asparagus, mushroom au jus

CRAB STUFFED RAINBOW TROUT

yukon whipped potatoes, haricot verts, lemon beurre blanc

SURF & TURF

8 oz. filet mignon & shrimp skewer, yukon whipped potatoes, haricot verts, demi-glace

BROILED JUMBO LUMP CRAB CAKES

yukon whipped potatoes, asparagus, remoulade

BURGUNDY-BRAISED BEEF SHORT RIBS

yukon whipped potatoes, honey-roasted carrots, beef reduction

SPINACH & GARLIC RAVIOLI

asparagus, cherry tomatoes, roasted garlic cream sauce

Entree counts must be submitted 10 days prior to event date.

DESSERT

Host Choose One

CLASSIC VANILLA CRÈME BRÛLÉE

fresh berries

CHEESECAKE

chef's feature

MIXED BERRIES

fresh vanilla whipped cream

FLOURLESS CHOCOLATE TORTE

raspberry coulis, whipped cream

Please note these are sample menus and are subject to change.

BUFFET ITEMS

MINIMUM OF 20 PEOPLE
ALL ITEMS PRICED PER PERSON

SALADS

HOUSE SALAD | \$4.50

artisan lettuce, cherry tomatoes, cucumber, red onion, feta, creamy lemon citronette

CAESAR SALAD | \$4.50

romaine, parmesan, croutons, classic caesar dressing

CHOPPED SALAD | \$4.50

tomatoes, bacon, blue cheese crumbles, buttermilk ranch

CUCUMBER & TOMATO SALAD | \$5

feta cheese, basil, red wine vinegar, olive oil

ORECCHIETTE PASTA SALAD | \$4.50

TRADITIONAL POTATO SALAD | \$4.50



BUFFET ITEMS

MINIMUM OF 20 PEOPLE
ALL ITEMS PRICED PER PERSON

VEGETABLES

SEASONAL VEGETABLE MEDLEY | \$4

GRILLED ASPARAGUS | \$4

BROCCOLI | \$4

HARICOT VERTS | \$4

CRISPY BRUSSEL SPROUTS | \$4

SAUTÉED SPINACH | \$4

STARCHES

ROASTED FINGERLING POTATOES | \$4  

BUTTER WHIPPED YUKON POTATOES | \$4  

RISOTTO | \$5  

MACARONI & CHEESE | \$8 

BASMATI RICE | \$4  

PASTA WITH MARINARA | \$8 

PASTA WITH ALFREDO | \$8 

SPINACH & GARLIC RAVIOLI | \$9 



BUFFET ITEMS

MINIMUM OF 20 PEOPLE
ALL ITEMS PRICED PER PERSON

PROTEINS

SLICED BEEF TENDERLOIN | \$26 
horseradish cream

BURGUNDY-BRAISED BEEF SHORT RIB | \$26 
beef reduction

ROASTED PORK LOIN | \$14 
garlic, fresh herbs, whole grain mustard

PANKO CHICKEN BREAST | \$14
tomato basil relish

GRILLED CHICKEN BREAST | \$14 
mushrooms & cream OR Tuscan

CRAB CAKES | \$24
remoulade & cocktail sauce

SEARED SALMON | \$16 
dijon & white wine butter

DESSERTS

COOKIES | \$2.50 

BROWNIES | \$2.50 

FLOURLESS CHOCOLATE TORTE | \$6  

ASSORTED MINI DESSERTS | \$3 
chef's choice

ASSORTED CAKES & CHEESECAKE | PRICE VARIES 
chef's choice



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PRIVATE EVENT BEVERAGE PACKAGES

All food packages include soft drinks.

TONIC'S BAR PACKAGE

Premium spirits, wine, beer & cocktails

3 Hours: \$35 Per Person

4 Hours: \$44 Per Person

BEER & WINE PACKAGE

House wines, domestic & imported beers

3 Hours: \$25 Per Person

4 Hours: \$32 Per Person

FULL OPEN BAR

Host pays for each pour at the conclusion of event.

No restrictions unless specified by host.

CASH BAR

Guests pay individually with cash or credit; No restrictions;
Gratuuity added

COFFEE & TEA PACKAGE

\$2.50 Per Person

CHAMPAGNE FLUTE WALL

\$200 Rental Fee (bottles of Prosecco \$35)



BAR PACKAGE INCLUDES

BOTTLED BEER

MILLER LIGHT

COORS LIGHT

HEINEKEN

AMSTEL LITE

WHITE WINE

Seasonal Availability

PINOT GRIGIO

CHARDONNAY

RIESLING

PROSECCO

RED WINE

Seasonal Availability

PINOT NOIR

CABERNET SAUVIGNON

MALBEC

Shots and Doubles not included in Tonic's Bar Package

SPIRITS

Available on the rocks or in mixers

NEW AMSTERDAM VODKA

TITO'S VODKA

JACK DANIEL'S WHISKEY

JIM BEAM BOURBON

BEEFEATER GIN

SAUZA

BACARDI RUM

CAPTAIN MORGAN RUM

MALIBU RUM

DEWAR'S SCOTCH



IMPORTANT INFORMATION

- Pricing is based on 3-hour events. Access for decorating, etc. is one hour prior to scheduled start time of your event. Additional time, if available, is \$150/hour.
- Food & beverage minimums are seasonal; your event manager can provide exact details for your date.
- 20% gratuity or a \$150/server fee (whichever is greater) will be added to your bill.
- A deposit is required at the time of booking to reserve the room for your event date and time. \$250 deposit is required for Board or Bordeaux room; \$500 deposit for Salon; \$500 for Juniper; \$1000 for Salon & Juniper. The deposit will be applied to the final balance; all cancellations must be made 90 days prior to the event date, or the deposit will be forfeited.
- The final payment is due 10 days prior to event date along with your menu selections and final entrée counts. This is also when your final headcount is needed, and the balance will be based on it. If a plated meal is being served, changes and adjustments cannot be made after the final entrée count is provided.
- All events booked more than 12 months in advance are subject to a 5% fee to accommodate any fluctuations in market pricing.
- For a seamless dining experience, all steak selections are prepared to one chosen temperature for the group.
- If applicable, final bar tab & any day-of incidentals will be due on event date at the close of the event.
- An event coordinator fee will be applied to all events ranging from \$150-\$250. The amount is dependent on event type, menu selection, guest count, etc.
- You are welcome to decorate, however, please refrain from use of confetti or glitter (on tables or in balloons) and tapered candles. If you need anything hung, please ask the event manager the best way to do so.
- We do not have a private storage space, therefore all event décor and/or property belonging to customer must be brought in during allotted set up time, unless pre-approved by management.
- Events with extensive decor will be subject to a set-up/breakdown fee if the event host is not present to decorate.
- All decorations including balloon arches must be removed at the close of the event by the event host.
- If decorations are not removed at the conclusion of the event, the host will be charged a \$200 clean up fee.
- We do not accept any responsibility for damage to or loss of any articles or property left prior to, during or after the event.
- Customer is responsible for returning the venue to the condition in which it was provided to them. All property belonging to the customer, customer's invitees, guests, agents and sub-contractors, must be removed by the end of event. Any special consideration for the removal of property beyond the event end, must be arranged prior to the beginning of the event for an additional fee.
- Preferred vendors are available upon request. Vendor meals are not included, but available, upon request.
- All menu items and pricing are subject to change.
- No outside food or drink is permitted. The only exception is a cake or specialty dessert.
- Parking information can be found at tonicsns.com/parking.