



# 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](http://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**

(6) 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 | \$4**  
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



Gluten  
Free



Vegan



Vegetarian



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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

### 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



Vegetarian



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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 4; 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

### 8 OZ. FILET MIGNON

add 8oz lobster tail +\$25 per person

yukon whipped potatoes, haricot verts, demi-glace

### BROILED JUMBO LUMP CRAB CAKES

yukon whipped potatoes, asparagus, remoulade

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 4; Guests Choose One

### 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

### 12 OZ RIBEYE

yukon whipped potatoes, haricot verts, demi-glace

### 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

### ROMAINE & ICEBERG SALAD | \$4.50

cucumber, cherry tomatoes, red onions, feta, red wine vinaigrette

### 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



Vegan



Vegetarian



# 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

## 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.
- 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](http://tonicsns.com/parking).