

Park CAFÉ

Private Event Package

www.parkcafede.com | [@parkcafede](https://www.instagram.com/parkcafede) | 302.543.2233
2510 W 5th Street Wilmington, DE 19805

Venue Information

Café

Fee: \$300

We offer free on-site parking. The cafe features a private entry, connectable TV and audio system, wooden countertops and customizable chalkboard.

Cafe Capacity:

- Plated & Roaming events: 28 guests standing or seated (separate tables) OR 20 guests seated at one table
- Buffet: up to 22 guests seated at separate tables OR 20 guests seated at one table

Please note that maximum capacity may be affected by decor and other event needs.

Patio

Fee: \$200

Our patio features a private gated entry with an open or closed slated pergola.

Patio Capacity:

- Plated & Roaming events: 40 guests standing or seated at separate tables.
- Buffet: up to 22 seated guests (separate tables) or 20 guests seated at one table.

Please note that maximum capacity may be affected by decor and other event needs.

Full Venue

Fee: \$500

For events with 20 or more guests, a full venue rental may be necessary to ensure there is adequate room for the event needs.

Full Venue Capacity: 65 guests roaming or seated at separate tables.

PLEASE REVIEW THE IMPORTANT INFORMATION ON THE LAST TWO PAGES OF THIS DOCUMENT THAT INCLUDES OUR POLICIES, FEES & FOOD/BEVERAGE MINIMUMS.

Brunch Buffet

\$36 PER PERSON

Our brunch buffet includes scrambled eggs with cheese, breakfast potatoes, french toast casserole, assorted pastries, seasonal fruit and choice of bacon or sausage.

Salads

Choice of one included.

CAESAR SALAD

*romaine, parmesan, croutons,
traditional caesar dressing*

CAPRESE SALAD

*tomato, mozzarella, basil,
red onion, capers, olive oil*

SPINACH & WALNUT SALAD

*candied walnuts, oranges, red onion,
goat cheese, citrus vinaigrette*

MIXED GREENS SALAD

*mixed greens, cucumbers, grape tomatoes,
shaved red onions, balsamic vinaigrette*

Entrées

Choice of one entrée included.

CHEESE RAVIOLI

choice of red or white sauce

HERB-ROASTED CHICKEN BREAST

mushroom cream sauce

ROASTED SALMON

white wine butter sauce

CHICKEN MILANESE

tomato-caper relish

ROASTED WHITE FISH

citrus sauce

JUMBO LUMP CRAB CAKES

remoulade / +\$9pp

PASTA PRIMAVERA

*broccoli, mushrooms, cherry tomatoes
in garlic & olive oil*

SLICED NY STRIP

demi-glaze / +\$9pp

Buffet Add-Ons

OMELETTE STATION

*cheese, ham, assorted vegetables
including onion, pepper, mushroom,
tomato, spinach & broccoli / +\$9pp*

Chef's attendant required: \$100

ZUCCHINI & BASIL

parmesan / +\$5pp

SEASONAL SOUP

chef's creation / MP

 Gluten-Free

 Vegetarian

 Vegan

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Roaming Package

\$32 PER PERSON

Includes

CHEESEBOARD

chef's selection of artisanal cheeses & with accompaniments & crackers

Appetizers

Choice of three included.

TRADITIONAL BRUSCHETTA

served with crostini

SPINACH & ARTICHOKE DIP

served with grilled pita

BUFFALO CHICKEN DIP

served with grilled pita

BAVARIAN PRETZELS

served with honey Dijon

CRUDITÉS

buttermilk ranch

DEVILED EGGS

traditional

HUMMUS

*roasted garlic OR red bell pepper
served with crudité & grilled pita*

Slider Station

Choice of three included.

PANKO CHICKEN

slaw & spicy aioli

BBQ PULLED PORK

slaw

CHICKPEA CAKE

scallion-lemon pesto

BURGER

lettuce, tomato, pickle & ketchup

VEGGIE BURGER

lettuce, tomato, pickle & ketchup

NASHVILLE HOT HONEY CHICKEN

*house made bread & butter pickle, lettuce,
buttermilk ranch*

SLICED BEEF TENDERLOIN

caramelized onions & horsey cream +\$2pp

CRAB CAKE

shredded lettuce & remoulade +\$2pp

 Gluten-Free

 Vegetarian

 Vegan

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Cold Buffet Package

\$29 PER PERSON

Includes

PARK HOUSE CHIPS 

house made potato chips

Sandwiches

Choice of three sandwiches included

HAM & CHEESE SANDWICH

*ham, swiss, pickles & yellow mustard on
toasted ciabatta*

BANG BANG CHICKEN SALAD WRAP

*mixed greens, sweet peppers, carrots, cucumbers,
oranges, citrus vinaigrette*

HUMMUS WRAP 

*mixed greens, roasted garlic hummus,
cucumbers, tomatoes, olives*

ROASTED TURKEY SANDWICH

*roasted turkey, bacon, tomatoes, cheddar,
avocado & buttermilk ranch on ciabatta bread*

CHICKEN CAESAR WRAP

*romaine, grilled chicken, parmesan &
traditional caesar dressing*

SALMON WRAP

*roasted salmon, mixed greens, cucumber,
tomato, radish, lemon aioli +\$2pp*

TENDERLOIN SANDWICH

*tenderloin, mixed greens, horseradish cream on
brioche bread +\$5pp*

Salads & Sides

Choice of two included

MIXED GREENS SALAD  

*mixed greens, cucumbers, grape tomatoes,
shaved red onions, balsamic vinaigrette*

PASTA SALAD 

fresh vegetables, pasta

POTATO SALAD  

*grain mustard, hard-boiled eggs,
celery & red onion*

ASIAN NOODLE SALAD 

fresh vegetables sesame soy dressing

SPINACH & WALNUT SALAD  

*candied walnuts, oranges, red onion,
goat cheese, citrus vinaigrette*

CAESAR SALAD 

*romaine, parmesan, croutons,
traditional caesar dressing*

CAPRESE SALAD  

*tomato, mozzarella, basil,
red onion, capers, olive oil*

CUCUMBER TOMATO SALAD  

red onion & vinaigrette

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 Vegan

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Hot Buffet Package

\$42 PER PERSON

Salad

Choice of one salad included.

CAESAR SALAD

romaine, parmesan, croutons,
traditional caesar dressing

GREEK SALAD

romaine, cucumbers, tomatoes, olives,
shaved red onion, chickpeas, feta cheese,
Mediterranean vinaigrette

MIXED GREENS SALAD

mixed greens, cucumbers, grape tomatoes,
shaved red onions, balsamic vinaigrette

SPINACH & WALNUT SALAD

candied walnuts, oranges, red onion,
goat cheese, citrus vinaigrette

Entrees

Choice of two entrees included.

PESTO CHICKEN

tomato rosé sauce

ROASTED PORK LOIN

mustard cream sauce

HERB ROASTED CHICKEN BREAST

choice of mushroom cream
or lemon-caper

SLICED TENDERLOIN

demi glace +\$13pp

SEARED SALMON

dijon white wine butter

ROASTED WHITE FISH

citrus sauce

PASTA PRIMAVERA

broccoli, tomatoes & mushrooms
in garlic & olive oil

JUMBO LUMP CRAB CAKES

remoulade +\$11pp

Vegetables

choice of one vegetable included.

ROASTED BUSSELS SPROUTS

ROASTED BROCCOLI

SAUTEED HARICOT VERTS

shallots & garlic

GRILLED ASPARAGUS

+\$2pp

Starch

choice of one starch included.

MASHED POTATOES

ROASTED POTATOES

MAC & CHEESE

+\$2pp

PARMESAN RISOTTO

+\$2pp

Carving Station Add-on

chef's attendant required: \$100

PORK TENDERLOIN

honey-dijon glaze | +\$11pp

BEEF TENDERLOIN

horseradish sauce | +\$20pp

NEW YORK STRIP

horseradish sauce | +\$16pp

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Plated Package

\$32 PER PERSON

All plated options includes dinner roll and choice of one salad, two entrees, a starch and a vegetable.

PRE ORDERS ARE REQUIRED FOR PARTIES GREATER THAN 15

Salad

Choice of one salad included

CAESAR SALAD

*romaine, parmesan, croutons,
traditional caesar dressing*

GREEK SALAD

*romaine, cucumbers, tomatoes, olives,
shaved red onion, chickpeas, feta cheese,
mediterranean vinaigrette*

MIXED GREENS SALAD

*mixed greens, cucumbers, grape tomatoes,
shaved red onions, balsamic vinaigrette*

SPINACH & WALNUT SALAD

*candied walnuts, oranges, red onion,
goat cheese, citrus vinaigrette*

Main Course

Choice of two entrees included.

PESTO CHICKEN

tomato rosé

ROASTED PORK LOIN

mustard cream sauce

CHICKPEA CAKE

curry coconut with scallion-lemon pesto

ROASTED WHITE FISH

dijon white wine butter +\$4pp

SEARED SALMON

dijon white wine butter +\$4pp

HERB ROASTED CHICKEN BREAST

mushroom cream or lemon-caper sauce

PASTA PRIMAVERA

broccoli, tomatoes & mushrooms in garlic & olive oil

JUMBO LUMP CRAB CAKES

remoulade +\$5pp

6OZ FILET MIGNON

demi glace +\$15pp

BRAISED SHORT RIB

au jus +\$10pp

Vegetables

choice of one vegetable included.

ROASTED BUSSELS SPROUTS

ROASTED BROCCOLI

SAUTEED HARICOT VERTS

shallots & garlic

GRILLED ASPARAGUS

+\$2pp

Starch

choice of one starch included.

MASHED POTATOES

ROASTED POTATOES

MAC & CHEESE

+\$2pp

PARMESAN RISOTTO

+\$2pp

Optional Dessert

DUO OF PASTRIES

two mini pastries +\$5pp

VANILLA CREME BRULEE

whipped cream +\$6pp

CHOCOLATE TORTE

whipped cream +\$7pp

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Package Add-Ons

Hors d'Oeuvres

Minimum of 20 people. Pricing per person.

HUMMUS  	\$4	BUFFALO CHICKEN DIP	\$5
<i>roasted red pepper hummus grilled pita & crudité</i>		<i>grilled pita & crudité</i>	
SPINACH & ARTICHOKE DIP 	\$5	BRUSCHETTA 	\$3
<i>grilled pita & crudité</i>		<i>tomato, basil, onion, capers, garlic, olive oil</i>	
CHEESEBOARD 	\$8	CHARCUTERIE BOARD	\$8
<i>chef's selection of artisanal cheeses & seasonal accompaniments & crackers</i>		<i>chef's selection of dried cured meats & seasonal accompaniments & crackers</i>	

Minimum of 20 pieces. Pricing is per piece.

DEVEILED EGGS  	\$3	GRILLED BEEF SKEWERS 	\$4
<i>traditional</i>		<i>chimichurri</i>	
BACON-WRAPPED SCALLOPS 	\$5	MINI CRAB CAKES	\$5
<i>horseradish cream</i>		<i>remoulade</i>	
SMOKED SALMON CUCUMBER ROUNDS 	\$4	BUFFALO CAULIFLOWER WONTONS 	\$4
<i>dill cream cheese</i>		<i>house made ranch</i>	
CAPRESE SKEWERS  	\$3	NASHVILLE HOT HONEY CHICKEN BITES 	\$4
<i>cherry tomato, mozzarella, basil, balsamic glaze</i>		<i>house made bread & butter pickle</i>	
CAJUN CHICKEN SKEWERS 	\$3	MINI MEATBALLS	\$3
<i>lemon aioli</i>		<i>traditional red sauce</i>	
MINI LOBSTER ROLLS	\$7.5	CRAB & WAKAME SALAD	\$5
<i>house made lobster salad</i>		<i>served in mini shooters</i>	
<i>*minimum order of 36 rolls*</i>			
TUNA TARTARE	\$5	CEVICHE	\$5
<i>crispy wonton</i>		<i>chef's choice</i>	
JUMBO POACHED SHRIMP 	\$5		

Desserts

ASSORTED COOKIES	ASSORTED MINI PASTRIES
<i>20 Pieces \$40</i>	<i>20 pieces \$50</i>
CREME BRÛLÉE 	MINI CHOCOLATE TORTE 
<i>20 pieces \$100</i>	<i>20 pieces \$50</i>
BROWNIES & BLONDIES	TRADITIONAL CANNOLIS
<i>20 pieces \$40</i>	<i>20 pieces \$50</i>

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Beverage Packages

NON-ALCOHOLIC BEVERAGE PACKAGE

\$6 per person

Coke, Diet Coke, Ginger Ale, Sprite, Juices, Lemonade & Iced Tea

COFFEE PACKAGE

\$3 per person

Regular & Decaf Coffees with Accompaniments

Hot Tea featuring Mighty Leaf Teas

BEER & WINE PACKAGE

Non-Alcoholic beverages included

\$23 per person for 3 hours

red, white & sparkling wines

imported, domestic & craft beers

STANDARD BAR PACKAGE

Mixers, Garnishes & Soft Drinks Included

\$33 per person for 3 hours

red, white & sparkling wines

imported, domestic & craft beers

house liquors (served neat or on rocks)

MIMOSA BAR PACKAGE

\$3 per person

includes peach, mango, pineapple, cranberry &

orange juices, assorted fruit garnishes

Prosecco billed based on consumption at \$30 per bottle

ADDITIONAL OPTIONS

Consumption Bar

Billed as consumption tab & added to final bill.

Pay for each pour at the conclusion of event.

Cash Bar

Billed as individual tabs & paid by guests.

Important Information

- Food and beverage package purchase is required. Outside food & drinks are not permitted except for cake and specialty desserts. Cake cutting charge is \$2/person.
- The minimum spend on food & beverage during non-peak times are \$1,000 and \$1,500 during peak times. Peak times are Saturdays & Sundays and non-peak times are Monday-Friday. If the food & beverage minimum is not met, an unmet minimum fee will be charged.
- Private party availability timeframes include **11am-2pm (or earlier) or 4pm-7pm (or later)**. If you would like to book outside of these timeframes, an increased food & beverage minimum may apply.
- A \$500 deposit and an electronically signed contract is required for all bookings to reserve the date, time and event space. The deposit will be applied to the final balance; all cancellations must be made 60 days prior to the event date, or the deposit will be forfeited.
- A room rental fee applies to all event spaces: Café rental is \$300, Patio rental is \$200, and full venue rental is \$400. A full venue rental may be required for parties of 20 or more guests.
- Park Cafe rental fee includes 3 hours for the event plus 1 hour for setup. Any additional time needed will be an additional \$100 per hour.
- 20% gratuity or a \$150/server fee (whichever is greater) will be added to your bill.
- All final menu requests/changes as well as final guest count is due no later than seven (7) days before the event date. If no final guest count is received, the initial estimated count will be prepared and charged for. If the final count increases after you have submitted we will do our best to accommodate the additional guests, additional fees may apply.
- All events booked more than 18 months in advance are subject to a 5% fee to accommodate any fluctuations in market pricing.
- Pricing and menu options are subject to change.

CONTINUED ON THE NEXT PAGE.

Important Information (continued)

- All plated meals for events with 20 guests or more are required to provide us with a name & table breakdown of entrée selections. Park Café can provide you with name cards for an additional \$1 per guest.
- 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 may be subjected to a set-up fee if the event host is not present to decorate.
- A fee will be applied for the setup and breakdown if our staff is required to handle any furniture rentals for your event. The exact fee will depend on the amount of rentals and delivery needs.
- All decorations including balloon arches must be removed at the close of the event by the event host.
- If decorations are not removed, 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.
- If applicable, the remaining balance, final bar tab & any day-of incidentals will be due on event date at the close of the event.
- Documenting your day? Be sure to tag us on social media! @parkcafede