

Park CAFÉ

Wedding Package

www.parkcafede.com | @parkcafede

302.543.2233 | 2510 W 5th Street Wilmington, DE 19805

Wedding Package

PRICE PER PERSON | \$165

Pricing is based on a minimum of 20 people.

Up to 40 people can be accommodated.

Package includes gratuity.

OUR WEDDING PACKAGE INCLUDES:

- Stationed Hors D'oeuvres
- Hot Buffet Dinner
- Assorted Dessert Pastries
- Cake Cutting & Service
- 4 Hour Open Bar with Beer, Wine and Non-Alcoholic Beverages (+\$12pp for full bar)
- Table Linens (white or ivory)
- Colored Linen Napkins
- Lanterns
- Votive Candles (gold or silver)
- Champagne Wall
- Personalized Service from our Team

1-HOUR REHEARSAL OR WALKTHROUGH SCHEDULED AT A
MUTUALLY AGREED-UPON TIME | \$150

Please review the important information on the last page of this document.

Venue Information

Features:

- Heated, Private Outdoor Patio
- Smart TV
- Surround Sound Audio System with Spotify Access

Rental is 6 hours. Suggested timeline below.

4 - 5 PM	Decorate / Setup
5 - 5:30 PM	Guests Arrive
5:30 - 6 PM	Wedding Ceremony
6 - 6:45 PM	Cocktail Hour / Hors d'oeuvres
6:45 - 8 PM	Hot Buffet Served
8:15 PM	Cake Cutting
8:15 - 8:30 PM	Dessert Served
8:30 - 10 PM	Mingling / Speeches / Light Dancing

ADDITIONAL SETUP TIME AVAILABLE FOR \$100 PER HOUR.

Cocktail Hour & Dinner Buffet

Stationed Hors D'ouvers

included

CHEESEBOARD

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

HUMMUS & CRUDITE

*roasted red pepper hummus
grilled pita & crudité*

Additional appetizers available; please ask event manager.

Salad

choice of one salad included

MIXED GREENS SALAD

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

SPINACH AND WALNUT SALAD

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

CAESAR SALAD

*romaine, parmesan, croutons,
traditional caesar dressing*

Entrees

choice of two entrees included

HERB-ROASTED CHICKEN BREAST

*choice of mushroom cream or
lemon-caper*

PESTO CHICKEN

tomato rose sauce

ROASTED PORK LOIN

mustard cream sauce

SEARED SALMON

dijon white wine butter

PASTA PRIMAVERA

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

CHEESE RAVIOLI

choice of red or white sauce

SLICED BEEF TENDERLOIN

demi-glace & horseradish cream +\$13pp

JUMBO LUMP CRAB CAKES

remoulade +\$11pp

Vegetable

choice of one vegetable included

ROASTED BRUSSELS SPROUTS

SAUTEED HARICOT VERTS

ROASTED BROCCOLI

SAUTEED HARICOT VERTS

shallots & garlic

GRILLED ASPARAGUS

+\$4pp

Starch

choice of one starch included

MASHED POTATOES

ROASTED POTATOES

PARMESAN RISOTTO

+\$2pp

MAC & CHEESE

+\$2pp

 Gluten-Free

 Vegetarian

 Vegan

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.

DEVILED 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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Important Information

- Outside food & drinks are not permitted except for cake and specialty desserts.
- 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.
- 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.
- 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.
- 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.