



# Private Event Packages

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## Served Lunch

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# Private Rooms

## **Bordeaux Room**

Capacity: 36 Seated | 40 Standing

Room Fee: \$150

Features: 1 Connectible 55" TV

## **Board Room**

Capacity: 18 Seated | 20 Standing

Room Fee: \$100

Features: 1 Connectible 55" TV & Audio System

## **Salon**

Capacity: 60 Seated | 100 Standing (with Board Room: 75 Seated | 120 Standing)

Room Fee: \$200 (with Board Room: \$300)

Features: Private Entry, Bar, Bathroom, & Closet  
3 55" Connectible TVs & Audio System

## **Juniper**

Capacity: 75 Seated | 120 Standing (with Salon & Board Room: 150 Seated | 200 Standing)

Room Fee: \$300 (with Salon & Board Room: \$600)

Features: Private Entry, Bar, Bathrooms, & Closet  
4 55" Connectible TVs & Audio System

*Preferred Vendors Available Upon Request*

Thank you for choosing Tonic Seafood & Steak for your upcoming event. Please **initial** the following & return via email:

- **Prices are based on 3 hour events. We welcome you to bring your own decorations, but we please ask that you refrain from the use of confetti (on tables or in balloons). We also ask if you need anything hung, that you please see the staff with the best way to do so.**
- **A \$250 deposit is required for all private events. This fee will be applied to your total bill the day of the event.**
- **All cancellations must be made within 10 days of event or the deposit will be forfeited.**
- **Menu selections and guest count must be finalized 10 days prior to the event. Parties of 15-19 people we recommend a limited menu. Parties of 20 or more a limited menu is required.**
- **Please note that payment of the check is the responsibility of the person on this contract. If asked in advance and noted on this contract, we can split the check by table.**
- **We ask that all invited guests arrive within 30 minutes of the start time of your event. This is to ensure that the kitchen can keep on schedule with your 3 hour event.**
- **20% gratuity or a \$125 server fee, per server (whichever is greater) will be added to your bill.**

We look forward to helping you with all arrangements to make your event special & successful! Please feel free to call or email our team with any questions.

Please fill out the following & return via email:

Name/Business: \_\_\_\_\_

Phone: \_\_\_\_\_

E-Mail: \_\_\_\_\_

Date of Event: \_\_\_\_\_ # Guests: \_\_\_\_\_

Time of Event: \_\_\_\_\_ to \_\_\_\_\_

Room Requested: \_\_\_\_\_

Cardholder Name: \_\_\_\_\_

Visa: \_\_\_ MasterCard: \_\_\_ Discover: \_\_\_ AMEX: \_\_\_

Card Number: \_\_\_\_\_

Exp. Date: \_\_\_\_\_ CVC Code: \_\_\_\_\_



# Hors D'oeuvres

Minimum of 20 Pieces Per Item

## Tuna Tartare | \$2.5

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

## Mini Lobster Rolls | \$3.5

Toasted brioche, scallions, lemon mayo

## Chilled Shrimp Cocktail | \$3.5

Jumbo U-12 with sriracha cocktail

## Smoked Salmon | \$2.5

Cucumber rounds & dill cream cheese

## Mediterranean Canape | \$3

Cucumber rounds topped with hummus, olive, feta

## Beef Tenderloin Crostini's | \$3

Thinly sliced tenderloin, creamy horseradish, greens

## Stuffed Chevre Tomato | \$3

Cherry Tomato stuffed with pesto cream cheese

## Hot Grilled Achiote Shrimp | \$2.5

Spicy avocado sauce & cilantro

## Vegetable Spring Rolls | \$4

Cut in halves with sweet Thai chili

## Hummus bi Tahini | \$40 / 20 share

Vegetable crisps & grilled pita

## Guacamole | \$35 / 20 share

House made tortilla chips

## Cheeseboard | \$75 / 20 share

House accoutrements

## Crab & Artichoke Dip | \$80 / 20 share

Toasted baguettes

## Spinach & Artichoke Dip | \$60 / 20 share

Toasted baguettes

## Bruschetta | \$35 / 20 share

Toasted baguettes

## Stuffed Mushroom | \$2.5

Crab imperial or spinach & blue cheese

## Bacon Wrapped Scallops | \$3

Dijon mustard cream

## Grilled Beef Skewers | \$2.5

Basil Pesto

## Mini Crab Cakes | \$3

Remoulade or sriracha cocktail

## Fried Calamari | \$25 / 10 share

Fried cherry peppers & sriracha-honey aioli

## Mustard Crusted Chicken Bites | \$2

Lightly dusted & fried with honey mustard sauce

## Dirty Rice Arancini | \$2.5

Chipotle aioli

## Chicken & Gorgonzola Meatballs | \$2.5

Buffalo sauce

## Goat Cheese Fritters | \$3

Balsamic honey sauce

## Shrimp & Chorizo Skewers | \$3.5

Scallion Puree

## Buffalo Wings | \$1.5

Blue cheese

## BBQ Pulled Pork Sliders | \$4

## Panko Chicken Sliders | \$4

## Beef Tenderloin Sliders | \$5.5

## Crab Cake Sliders | \$6

## Desserts

### Assorted Mini Pastries | \$6 Per Person

\*Price reflects 3 pieces per person

### Mini Crème Brûlée Display | \$7 Per Person

Grand Marnier, Espresso, Vanilla

### Cookies & Brownies | \$35 / 20 Share

### Coffee & Gourmet Teas Station | \$2.5 Per Person



# Served Lunch #1

Includes soft drinks

## Starters

(you choose one)

### Caesar Salad

Romaine, parmesan, croutons, Caesar dressing

### House Salad

Spring mix, cherry tomatoes, pumpkin seeds, balsamic vinaigrette

## Entrées

(guest chooses one)

### Grilled Chicken Sandwich

Pancetta, provolone, charred tomatoes,  
artichoke aioli, fries

### Pan Seared Shrimp

Grilled asparagus, scallion basmati rice, white wine butter sauce

### Spinach Ravioli

Asparagus & cherry tomatoes in a roasted garlic cream sauce

## Dessert

### Flourless Chocolate Torte

Raspberry coulis, whipped cream

**Food | \$24 Per Person**

**Additions: Mimosas or Bloody Mary's | \$6 Per Person**

**Coffee & Gourmet Teas Station | \$2.5 Per Person**

*\*Please note these are sample menus which change seasonally. Specific menus will be discussed & agreed upon before booking your event.*



# Served Lunch #2

Includes soft drinks

## Starters

(you choose one)

### Caesar Salad

Romaine, parmesan, croutons, Caesar dressing

### House Salad

Spring mix, cherry tomatoes, pumpkin seeds, balsamic vinaigrette

## Entrées

(guest chooses one)

### Grilled Chicken Sandwich

Pancetta, provolone, charred tomatoes, artichoke aioli, fries

### American Burger

Onion relish, American cheese, lettuce, tomato, fries

### Spinach Ravioli

Asparagus & cherry tomatoes in a roasted garlic cream sauce

### Pan Seared Salmon

Haricot vert, Yukon whipped potatoes, lemon beurre blanc

## Desserts

(you choose one)

### Flourless Chocolate Torte

Raspberry coulis, whipped cream

### Sticky Toffee Pudding

Cinnamon semifreddo & toffee sauce

**Food | \$28 Per Person**

**Additions: Mimosas or Bloody Mary's | \$6 Per Person**

**Coffee & Gourmet Teas Station | \$2.5 Per Person**

*\*Please note these are sample menus which change seasonally. Specific menus will be discussed & agreed upon before booking your event.*



# Served Lunch #3

Includes soft drinks

## Starters

(you choose one)

Soup du Jour  
Chef's daily creation

## House Salad

Spring mix, cherry tomatoes, pumpkin seeds, balsamic vinaigrette

## Entrées

(guest chooses one)

Herb Seared Chicken Breast  
Quality chophouse potatoes, hericot verts,  
mushroom au jus

## Seafood Salad

Spring mix, roasted red peppers, crispy onions, jumbo lump crab meat, steamed  
shrimp, fried calamari, saffron vinaigrette

## Spinach Ravioli

Asparagus & cherry tomatoes in a roasted garlic cream sauce

## Pan Seared Salmon

Haricot vert, Yukon whipped potatoes, lemon beurre blanc

## Desserts

(you choose one)

Flourless Chocolate Torte  
Raspberry coulis, whipped cream

Sticky Toffee Pudding  
Cinnamon semifreddo & toffee sauce

## Mixed Berries

Fresh vanilla whipped cream

**Food | \$32 Per Person**

**Additions: Mimosas or Bloody Mary's | \$6 Per Person**  
**Coffee & Gourmet Teas Station | \$2.5 Per Person**

*\*Please note these are sample menus which change seasonally. Specific menus will be discussed & agreed upon before booking your event.*





# Bar Package

\$35 p/p for 3 hours | \$44 p/p for 4 hours

## Beer & Wine Only

\$25 p/p for 3 hours | \$32 p/p for 4 hours

### Bottled Beer

- Coors Light
- Miller Light
- Heineken
- Amstel Lite

+ \$2 additional bottles | + \$4 for Crafts

### White Wine

- Pinot Grigio
- Chardonnay
  - Riesling
  - Prosecco

### Red Wine

- Pinot Noir
- Cabernet Sauvignon
  - Malbec

### Spirits

Available on the rocks or mixers.

- Rock Town Vodka
  - Tito's Vodka
- Jack Daniel's Whiskey
- Jim Beam Bourbon
  - Beefeater Gin
  - Jose Cuervo
  - Bacardi Rum
- Captain Morgan Rum
  - Malibu Rum
- Seagram's 7 Whiskey
  - Dewar's Scotch

*\*Please note these are sample menus which change seasonally. Specific menus will be discussed & agreed upon before booking your event.*



# TONiC

— Seafood & Steak —

## Full Open Bar

Billed as consumption tab & added to food bill.  
Pay for each pour at the conclusion of event, no  
restrictions.

## Cash Bar

Billed as individual tabs & paid via cash or  
credit.

*\*Pay for each pour, no restrictions.*

