



BEREAVEMENT SAMPLE MENUS

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111 W 11th Street
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ROOM INFORMATION

The Board Room

Capacity: 16 Seated | 20 Standing

Room Fee: \$100

Features

1 Connectible 55" TV's & Audio System

Salon

Capacity: 60 Seated | 100 Standing

Add Board Room: 75 Seated | 120 Standing

Room Fee: \$200

(Add Board Room + \$100)

Features

Private Entry | Private Bar | Closet | Private Bathroom

3 Connectible 55" TV's & Audio System

Juniper by Tonic

Capacity: 75 Seated | 120 Standing

(Add Salon & Board Room 150 Seated | 225 Standing)

Room Fee: \$300

(Add Salon & Board Room + \$300)

Features

Private Entry | 2 Private Bars | Closet | 2 Private Bathrooms

4 Connectible 55" TV's & Audio System



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COLD BUFFET LUNCH

\$28 PER PERSON

CAESAR SALAD

romaine, parmesan, croutons, caesar dressing

PASTA SALAD

asparagus, tomatoes, kalamata olives,
red onion, parmesan, vinaigrette

CUCUMBER & TOMATO SALAD

shaved red onion, basil, red wine vinaigrette

HANDHELDS

choice of three

fried chicken | beef tenderloin | pulled pork
chickpea cakes | angus burger | short rib

COOKIES & BROWNIES

Mini Pastry Station (+ \$7 per person)

Please note these are sample menus and are subject to change.
Specific menus will be discussed & agreed upon before booking your event.



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HOT BUFFET LUNCH

\$36 PER PERSON

MIXED GREENS

topped with cherry tomatoes,
pumpkin seeds, balsamic vinaigrette

SEASONAL VEGETABLES

prepared with shallots & butter

ROASTED POTATOES

prepared with garlic & herbs

SPINACH RAVIOLI

roasted garlic cream

CHICKEN BREAST

mushroom demi

PAN-SEARED SALMON

dijon, white wine, butter, herbs

COOKIES & BROWNIES

Mini Pastry Station (+ \$7 per person)

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HORS D'OUVERVES

MINIMUM OF 20 PIECES PER ITEM

TUNA TARTARE | \$5

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

MINI LOBSTER ROLLS | \$6

toasted brioche, scallions, lemon mayo

CHILLED SHRIMP COCKTAIL | \$5

jumbo U-12 with sriracha cocktail

SMOKED SALMON | \$4

cucumber rounds & dill cream cheese

BEEF TENDERLOIN CROSTINI'S | \$4.5

thinly sliced tenderloin,
creamy horseradish, greens

GOAT CHEESE FRITTERS | \$3

with balsamic honey sauce

DIRTY RICE ARACINI | \$3

chipotle aioli

STUFFED MUSHROOM | \$4

crab imperial or spinach & blue cheese

STUFFED CHEVRE TOMATO | \$3

cherry tomato stuffed with
pesto cream cheese

BACON WRAPPED SCALLOPS | \$5

dijon mustard cream

GRILLED BEEF SKEWERS | \$4

served with a basil pesto

MINI CRAB CAKES | \$5

remoulade or sriracha cocktail

MEDITERRANEAN CANAPE | \$3

cucumber rounds topped with
hummus, olive, feta

SHRIMP & CHORIZO SKEWERS | \$4.5

scallion puree

HOT GRILLED ACHIOTE SHRIMP | \$5

spicy avocado sauce & cilantro

BUFFALO WINGS | \$2

served with blue cheese

MUSTARD CRUSTED CHICKEN BITES | \$3.5

lightly dusted & fried with honey mustard sauce (2 pieces)

CHICKEN & GORGONZOLA MEATBALLS | \$4

buffalo sauce

BBQ PULLED PORK SLIDERS | \$4.5

PANKO CHICKEN SLIDERS | \$4.5

BEEF TENDERLOIN SLIDERS | \$6

CRAB CAKE SLIDERS | \$6



DRINK PACKAGES

Soft Drinks

Soft drinks are included with every package

Full Open Bar

Billed as consumption tab & added to food bill.

Pay for each pour at the conclusion of event.

No restrictions unless specified by host.

Tonic's Bar Package

3 Hours: \$35 Per Person

4 Hours: \$44 Per Person

Beer & Wine Package

3 Hours: \$25 Per Person

4 Hours: \$32 Per Person

Cash Bar

Billed as individual tabs & paid via cash or credit card.

Guests pay for each pour; no restrictions.

Coffee & Tea Package

\$2.50 Per Person



BAR ITEMS

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

SPIRITS

Available on the rocks or in 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



PARKING OPTIONS

STREET PARKING

Available in front of venue, on West 11th Street, and the side street, Tatnall Street.

CITY CENTER PARKING GARAGE

Entrance on W. 11th Street just prior to Tonic. Pay per car. Open 24/7. Flat rate \$6 per car.

VALIDATED PARKING

\$6 Per Car, Added to your bill during regular garage hours.



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.
- 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.
- 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 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.
- 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.

