# JUNEPER B Y T O N I C 

 WEDDINGS I EVENTS I BANQUETS
# WEDDING RECEPTION package 

Patrick Bradley | Executive Chef Gina Mauger | General Manager Amanda Jones |Events Manager

Tonic Seafood \& Steak I Juniper by Tonic 111 W 1lth Street Wilmington DE, 19801 302.777.2040 I www.juniperbytonic.com

# JUNIPER BY TONIC 

## Venue Information

## Capacity: 150 Seated I 225 Standing

Features:

- 2 Private Entrances
- 2 Full Bars
- 3 Private Bathrooms
- Coat Closet
- Blend of Traditional Round \& Farmhouse Tables
- Heated, Private Outdoor Patio and 8 Foot Contemporary Glass Doors
- 8 Smart TVs
- Surround Sound Audio System

Venue Fee: \$800

Minimum 75 people

# JUNIPER BY TONIC 

## Wedding Reception Package

## PRICE PER PERSON $\mid \$ 150$

Pricing is based on a minimum of 75 people. Package includes gratuity.

- 5 Hour Reception
- Open Bar
- Bubbly Toast
- Stationed Hors D'oeuvres Display
- 5 Passed Hors D'oeuvres
- Two-Course Served Dinner
- Coffee \& Tea Station
- Floor-Length Ivory Linens
- Chiffon Table Runners (upgrades available)
- Round Table Linens
- Complimentary Tasting for Two
- Cake Cutting
- Personalized Service from our Team


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



# HORS D'OEUVRES 

## STATIONARY

## CHEESE \& CHARCUTERIE DISPLAY

Served with assorted Breads \& Crackers

## BRUSCHETTA

Served with toasted Baguettes \& Balsamic Drizzle

VEGETABLE TRAY<br>Served with Ranch Dressing

## FRUIT TRAY

## BUTLERED COLD

Choice of Five Cold or Hot Butlered Hors D'oeuvres
TUNA TARTARE
Avocado, Cilantro, Shaved Radish, Honey-Lime Vinaigrette with Wonton Chips

# POACHED SHRIMP <br> Lemon Wedge \& Cocktail Sauce <br> WATERMELON CUBES <br> Whipped Goat Cheese \& Chopped Mint <br> <br> PROSCIUTTO-WRAPPED MELON <br> <br> PROSCIUTTO-WRAPPED MELON <br> Citrus Poppy Seed Vinaigrette <br> HUMMUS CUP <br> Served with Celery \& Carrot <br> CAPRESE SKEWERS <br> Cherry Tomato, Mozzarella, Basil, Balsamic Glaze <br> BAKED RICOTTA CROSTINI <br> Roasted Grapes, Honey, Spiced Walnuts <br> SMOKED SALMON CUCUMBER ROUNDS <br> Dill Cream Cheese 



## HORS D'OEUVRES

## BUTLERED HOT

Choice of Five Cold or Hot Butlered Hors D'oeuvres
EDAMAME POT STICKERS
Spiced Soy
VEGETABLE SPRING ROLLS
Sweet Thai Chili Sauce

## STUFFED MUSHROOMS

Choice of Crab Imperial or Blue Cheese \& Spinach
BACON-WRAPPED SCALLOPS
Balsamic Glaze
BRAISED SHORT RIB
Gorgonzola Mousse
VEAL MEATBALLS
Asian Glaze
GRILLED BEEF SKEWERS
Horseradish Cream Sauce
DIRTY RICE ARANCINI
Spicy Aioli
GOAT CHEESE FRITTER
Pomegranate Molasses
BLACKENED-CHICKEN SKEWERS
Lemon Aioli
MUSTARD-CRUSTED CHICKEN BITES
Honey Dijon
MINI CRAB CAKES
Cocktail Sauce
LAMB LOLLIPOP
Mustard-Crusted (+\$4/Person)


# FIRST COURSE 

## STARTERS

Choice of One

CAESAR SALAD<br>Romaine, Parmesan, Croutons, Classic Caesar Dressing

HOUSE SALAD<br>Spring mix, Cherry Tomatoes, Pumpkin<br>Seeds, Balsamic Vinaigrette

SPINACH SALAD
Red Onion, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette

WEDGE CARPACCIO
Chopped Iceberg Lettuce, Blue Cheese Crumbles, Bacon,
Cherry Tomatoes, Buttermilk Ranch

# TOMATO BASIL SOUP <br> Topped with Housemade Croutons 

## TONIC'S CLAM CHOWDER

Extra virgin olive oil \& chives *contains bacon*

SHRIMP COCKTAIL
(4) Jumbo Shrimp served with Cocktail Sauce,

Shaved Horseradish \& Lemon (+\$7/Person)


# SECOND COURSE 

## ENTRÉES

Choice of Two $\mid$ All entrées served with chef"s selection of seasonal vegetables \& starch

## GRILLED CHICKEN BREAST

Mushroom Au Jus
PAN-SEARED SALMON
Black Garlic-Parsnip Soubise

## 8 OZ. FILET MIGNON

Demi-Glace

## BROILED JUMBO LUMP CRAB CAKES

Artichoke Aioli
CURRY COCONUT CHICKPEA CAKES
Scallion-Lemon Pesto
80Z FILET \& SHRIMP SKEWER
Demi-Glace (+\$10/Person)
80Z FILET \& LOBSTER TAIL
Demi-Glace \& Drawn Butter (+\$20/Person)
CHICKEN OSCAR
Jumbo Lump Crab \& Hollandaise (+\$12/Person)
80Z FILET OSCAR
Jumbo Lump Crab \& Hollandaise (+\$12/Person)

# WEDDING PACKAGE PRICE PER PERSON | \$150 <br> Pricing is based on a minimum of 75 people. Package includes gratuity. 

Final menu selections due 30 days prior and entrée counts are required 10 business days prior to event


# ASSORTED DESSERTS \& MINI PASTRIES <br> \$8/Person 

LATE NIGHT BITES
Assorted sliders, hot pretzels I \$15/Person

## BEVERAGE

BOOZY COFFEE BAR \$8/Person
SPECIAL ORDER ALCOHOL UPON REQUEST Market Price

## BOTTLED W ATER FOR GUESTS ON DEPARTURE \$1/Person

DECOR
6' GOLD RING WITH IVORY FABRIC $\$ 100$
CHAMPAGNE W ALL \$200
MOSS WALL \$250

## SPECIAL ORDER LINENS \& CHAIR COVERS

 Market PricePERSONALIZED PLACE TAGS FOR SERVED MEALS \$50

## 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

DEW AR'S SCOTCH
Shots and Doubles not included in Bar Package


## 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 $\mathbf{1 0}$ 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.


