



Private Event Packages

Served Dinner

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Private Rooms

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 | 225 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.**
- **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. Amount of servers/bartenders will be predetermined based on amount of guaranteed guests.**
- **Any last minute changes made within 48 hours of your event is subject to additional charges**

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
These items must be ordered a minimum of 3 days notice

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 | \$2.5

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

Cookies & Brownies | \$35 / 20 Share

Coffee & Gourmet Teas Station | \$2.5 Per Person



Served Dinner #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 Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

Haricot vert, Yukon whipped potatoes, lemon beurre blanc

Pasta Primavera

Asparagus, mushrooms, cherry tomatoes, cream sauce

Dessert

Flourless Chocolate Torte

Raspberry coulis, whipped cream

Food | \$35.5 Per Person

Additions: 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 Dinner #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 Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

Haricot vert, Yukon whipped potatoes, lemon beurre blanc

Hanger Steak

Haricot vert, Yukon whipped potatoes, demi-glace

Desserts

(you choose one)

Flourless Chocolate Torte

Raspberry coulis, whipped cream

Sticky Toffee Pudding

Cinnamon semifreddo & toffee sauce

Food | \$40 Per Person

Additions: Coffee & Gourmet Teas Station | \$2.5 Per Person

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Served Dinner #3

Includes soft drinks

Starters

(you choose one)

Spinach Salad

Red onion, candied walnuts, gorgonzola, balsamic vinaigrette

Soup du Jour

Chef's daily creation

Entrées

(guest chooses one)

Grilled Chicken Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

Haricot vert, Yukon whipped potatoes, lemon beurre blanc

8oz Filet Mignon

Haricot vert, Yukon whipped potatoes, demi-glace

Broiled Jumbo Lump Crab Cakes

Quality chophouse potatoes, chili crisp spinach, artichoke aioli

Desserts

(guest chooses one)

Flourless Chocolate Torte

Raspberry coulis, whipped cream

Sticky Toffee Pudding

Cinnamon semifreddo & toffee sauce

Mixed Berries

Fresh vanilla whipped cream

Food | \$44.5 Per Person

Additions: 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 Dinner #4

Includes soft drinks

Starters

(you choose one)

Spinach Salad

Red onion, candied walnuts, gorgonzola, balsamic vinaigrette

Soup du Jour

Chef's daily creation

Wedge Carpaccio

Chopped iceberg lettuce, blue cheese crumbles, bacon lardons, cherry tomatoes, buttermilk ranch

Entrées

(guest chooses one)

Grilled Chicken Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

Haricot vert, Yukon whipped potatoes, lemon beurre blanc

Surf & Turf

8oz filet mignon & shrimp skewer
Haricot vert, Yukon whipped potatoes, demi-glace

Broiled Jumbo Lump Crab Cakes

Quality chophouse potatoes, chili crisp spinach, artichoke aioli

Desserts

(guest chooses one)

Flourless Chocolate Torte

Raspberry coulis, whipped cream

Sticky Toffee Pudding

Cinnamon semifreddo & toffee sauce

Mixed Berries

Fresh vanilla whipped cream

Food | \$50 Per Person

Additions: 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

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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.*

