



BE OUR GUEST

PRIVATE DINING

LA FÊTE

EVENT COORDINATOR: ELYSE APPELMANN (ELYSE@LAFETEDELAWARE.COM)



Private Dining Room

ACCOMMODATES UP TO 12

A large farmhouse table custom crafted by the Challenge Program of Wilmington is the centerpiece of our private dining room, situated in the middle of our signature wine cellar.

- 65" Samsung Frame Smart TV
- Open ceiling
- Noise absorbing wall panels
- Available Friday and Saturday for 3-hour allotments beginning at 5pm or 8pm
- No room rental fee



Food & Beverage Minimum

- \$1,200: Sunday, Monday, Wednesday, Thursday
- \$1,500: Friday, Saturday

If you would like to host your event outside of the allotted time blocks, please contact our team at fetes@lafetedelaware to discuss custom hosting package options.



Patio

ACCOMMODATES 30 SEATED; 50 FOR COCKTAIL RECEPTION

Take your party al fresco! Our patio space is a verdant oasis with lounge, bar, and table seating for an intimate-yet-airy soirée.

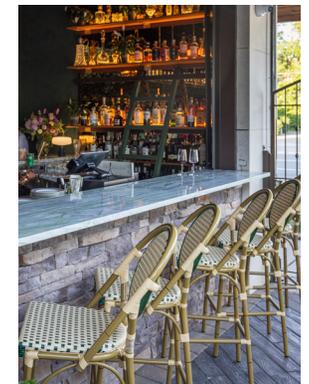
- Covered and heated
- Custom tiled gas fireplace
- Bar seating
- Available Friday and Saturday, 4-7:30pm or 8-11pm



Food & Beverage Minimum

- \$2,500: Sunday, Monday, Wednesday, Thursday
- \$3,000: Friday, Saturday

If you would like to host your event outside of the allotted time blocks, please contact our team at fetes@lafetedelaware to discuss custom hosting package options.





Semi-Private and Restaurant Buyout Options

20-140 GUESTS

The more, the merrier! We can – and love – to accommodate larger parties, and have a variety of options for hosting as many of your closest friends as you need.

Semi-Private Parties: Host up to 20 in the main dining room at two adjacent tables. Food and beverage minimum: \$100/person.

Half Restaurant Buyout: Parties between 20–75 guests will be seated at multiple tables in the north portion of the main dining room. The entire half of the restaurant will be yours beginning at 5pm until we close. Food and beverage minimums range between \$8,000–20,000 depending on season and day of the week.

Full Restaurant Buyout: For parties over 75, our home is yours for the night from 5pm to close. The dining room can accommodate 110, with an additional 30 seats on the patio. Food and beverage minimums range between \$15,000–30,000 depending on season and day of the week.

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HORS D'OEUVRES OPTIONS

\$20 per person - 3 selections (2 pieces each)

\$25 per person - 4 Selections (2 pieces each)

\$30 per person - 5 Selections (2 pieces each)

Prices not inclusive of service charge

Marinated Mussels with Rouille on Sourdough Toast

Pommes Dauphine with Comté and Horseradish

Seared Figs Glazed with Raclette Fondue

Halibut Brandade with Grilled Sourdough

Foie Gras Mousse on Brioche with Apples

Fine Herb Gougères

Oysters with Pink Peppercorn Mignonette

Parisiennne Gnocchi with Butternut Squash and Comté

Pommes Frites with Béarnaise

NY Strip Skewers with Béarnaise

Confit Duck Wings with Maple Gastrique

PREMIUM OPTIONS

+\$10 per person substitution

+\$15 per person as additional Option

40 Day Dry Aged Côte De Beouf with Bordelaise

Dry Aged Duck Breast with Red Wine Reduction

ADDITIONAL STATIONARY OPTIONS -

Minimum 20 guests

Cheese and Charcuterie - \$12 per person

Crudite - \$8 per person

Food & Beverage Minimum Pricing Details

For parties of 8 or more, we offer a choice of family style, table share menu, where all guests can enjoy a few options, or a preselected limited menu offered to your guests. We will craft a custom prix fixe menu for your event within your budgets, and offer a wine list with approximately 400 selections.

	SUN	MON	TUES	WEDS	THURS	FRI	SAT
Private Dining Room	\$1,200	\$1,200	–	\$1,200	\$1,200	\$1,500*	\$1,500*
Patio	\$2,500	\$2,500	–	\$2,500	\$2,500	\$3,000**	\$3,000**
Semi-Private Seating	\$100 per guest						
Half Restaurant Buyout							
Off Season (Jan, Feb, Mar, Jun, Jul, Aug)	\$8,000	\$8,000	\$8,000	\$8,000	\$10,000	\$15,000	\$15,000
In Season (Apr, May, Sept, Oct, Nov, Dec)	\$10,000	\$10,000	\$10,000	\$10,000	\$14,000	\$20,000	\$20,000
Full Restaurant Buyout							
Off Season (Jan, Feb, Mar, Jun, Jul, Aug)	\$15,000	\$15,000	\$15,000	\$15,000	\$18,000	\$25,000	\$25,000
In Season (Apr, May, Sept, Oct, Nov, Dec)	\$18,000	\$18,000	\$18,000	\$18,000	\$20,000	\$30,000	\$30,000

Lunch Events: While we are not open for normal lunch service, we are available to host your events during the day with notice, starting at \$1,500.

Tuesdays: La Fête is closed on Tuesdays, but available for private lunch or dinner events, starting at \$8,000.

All purchases of food and drinks will count toward the minimum spend. Gratuity and Service Charges, AV rentals, 3rd party additions (flowers, cake, etc) do not count toward the minimum.

* \$2,500 outside of allotted time blocks ** \$5,000 outside of allotted time blocks