



RIVERFRONT *Events*

CORPORATE MEETING & EVENT PACKAGES

WELCOME!

Thank you for your interest in Riverfront Events & Hyatt Place for your upcoming meeting or special event! We are located directly on the scenic Christina Riverfront in Wilmington, Delaware. Being a short drive from Interstate 95 and within close proximity to Philadelphia International Airport, our location offers convenient travel for all of your guests. Additionally, we are just minutes away from the Delaware Memorial Bridge and within walking distance to the Wilmington Train Station, which services both Amtrak and SEPTA. The Wilmington Riverfront has several great restaurants and an array of activities for all ages. With all of this and more to offer, Riverfront Events & Hyatt Place are the perfect place to host any occasion!

Our dual property is a joint venture owned & operated by both the Big Fish Restaurant Group & ONIX Hospitality. Riverfront Events features 5,200 square feet of meeting and event space and is attached to a 114-room Hyatt Place Hotel with an additional 800 square feet of meeting space. Additionally, our location features 6,000 square feet of patio space along the Christina River. This space is complete with warm fire pits, ambient lighting and the best view along the river.

Riverfront Events, owned and operated by the award-winning Big Fish Restaurant Group, has several options for your meeting or event. The Riverfront Room accommodates up to 224 guests for a seated reception. This space can be divided into two smaller private rooms, making it perfect for groups of all sizes. Riverfront Events' pre-function space has large windows, with lovely, natural lighting and river views. This area can host smaller parties or make the perfect addition to your event. Our facility is complete with free parking in our self-parking lot, as well as free Wi-Fi access for you and your guests.

Riverfront Events offers several options for Audio/Video, which are listed in our packages. Not seeing something that you need? No problem! Whatever your group may require for a successful event, our professional staff will coordinate with you.

Finally, Hyatt Place, owned and operated by ONIX Hospitality, offers spacious guest rooms with flexible work space and areas to relax, such as a separate living area that features a sectional sleeper sofa. Many of the best views of the Wilmington skyline and the Christina River can be seen right from our windows. Adding more value, our spacious Bridal Suite, one of the six different suites in our hotel, is situated on the top floor of our hotel overlooking all of Wilmington. Our hotel is both a comfortable and



beautiful place, with all of the modern conveniences you could need during your stay. At Hyatt Place, we want our guests to wake up well-rested and ready to take on the day. For this reason, we make sure that you have everything you need right within your grasp.

Besides our roomy rooms and convenient 24-hour gallery menu, Hyatt Place offers free parking and free Wi-Fi. Your guests will enjoy breakfast in our breakfast area or outside on our scenic, riverfront patio. For lunch, dinner or cocktails, head over to the award-winning Big Fish Grill on the Riverfront, which is also attached to our complex. Our hotel is complete with both a Fitness Center and Business Center. And, to top it off, we are pet friendly! You can always count on Hyatt Place to ensure that you and your guests will have a great stay.

Whatever the reason may be, let Riverfront Events & Hyatt Place be the answer. With all of the conveniences you could want, paired with our beautiful setting, ask yourself, what am I waiting for? Contact Riverfront Events & Hyatt Place today and let our professionals turn your vision into a reality.



RIVERFRONT EVENTS

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A close-up photograph of a golden-brown waffle served on a white plate with a blue floral pattern. The waffle is topped with a dollop of white cream, fresh blueberries, and sliced strawberries. The text "RISE & SHINE" is overlaid in white, bold, sans-serif font across the center of the waffle. The background shows a wooden table with more fruit and a fork.

RISE & SHINE

BREAKFAST BUFFETS



Breakfast Available Between 7am & 11am. Includes Freshly Brewed Coffee, Hot Tea, Assorted Juices, or Water. Packages are Priced Per Person. All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

THE EARLY RISER 19

- Freshly Baked Muffins, Almond Croissants, Danishes, Bagels with Cream Cheese, Butter & Preserves
- Freshly Scrambled Eggs
Simply Prepared with a Touch of Milk, Butter & Fresh Herbs
- Breakfast Meats
Milton Sausage Links & Applewood Smoked Bacon
- Home-Fried Potatoes
- Fresh Seasonal Fruit
- Assorted Cereal with Whole Milk

ENHANCEMENT STATIONS

Additional Price Per Person

- Assorted Cereal, Milk & Granola \$3
- Fresh Seasonal Fruit Display \$4
- Assorted Bagels \$4
Cream Cheese, Butter, Preserves & Peanut Butter
- Belgian Waffles \$6
Vermont Maple Syrup, Honey Butter, Butter, Greek Yogurt, Preserves, Nutella, Fresh Seasonal Fruit & Whipped Cream
- Assorted Daybreak Sandwiches \$6
 - *Applewood Smoked Bacon, Egg, Cooper Sharp American Cheese on a Bagel*
 - *Turkey Bacon, Egg & Cheddar Cheese on Multi-Grain Toast*
 - *Milton Sausage Links, Egg & Cheddar Cheese on an English Muffin*
- Smoked Salmon Platter \$15
Canterbury Cured Smoked Salmon, Variety of Bagels & Cream Cheese, Roma Tomatoes & Red Onions
- Omelets \$10
Ham, Cheddar, Goat Cheese, Red Pepper, Red Onion, Bacon, Baby Spinach, Avocado, Scallions & Tomato
All Chef Attended Stations are Subject to a \$100 Fee

THE HEALTHY CHOICE 22

- Fresh Seasonal Fruit & Berry Display
- Assorted Greek Yogurt & Granola Topping
- Freshly Scrambled Egg Whites
Prepared with Spinach, Feta & Fresh Herbs
- Home-Fried Potatoes
- Turkey Bacon & Turkey Sausage
- Avocado Toast on Multi-Grain with Roma Tomato & Arugula
- Breakfast Smoothie Shooters
- Organic Soy Milk & Assorted Muffins



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

PLATED BREAKFAST



Includes Freshly Brewed Coffee, Hot Tea, Assorted Juices or Water.
Packages are Priced Per Person. All Pricing is Subject to a 22% Service Charge.
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MORNING SUNSHINE 12

Belgian Waffle, Fresh Strawberries, Butter,
Vermont Maple Syrup & Whipped Cream.

THE SOUTHWESTERN 14

Breakfast Burrito with Chorizo Sausage, Cheddar, Peppers,
Onions & Ranchero Sauce. Served with Home-Fried Potatoes.

THE RIVERVIEW 16

Cinnamon French Toast or Pancakes, Crisp Bacon
or Sausage, Vermont Maple Syrup & Butter.

GUILT-FREE 15

Scrambled Egg Whites with Spinach, Feta & Fresh
Herbs. Served with Fresh Seasonal Fruit.

THE AMERICAN 18

Scrambled Eggs, Crisp Bacon or Sausage, Home-Fried Potatoes & Choice of Toast.

A LA CARTE ADD ONS

- Multi-Grain or Country White Toast \$1
- Fresh Muffins or English Muffin \$2
- Home-Fried Potatoes \$2
- Seasonal Fruit \$3
- Applewood Smoked Bacon \$3
- Turkey Bacon \$3
- Milton Sausage \$3
- Scrambled Eggs \$3
- Scrambled Egg Whites \$4
- Turkey Sausage \$4



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or eggs may increase your risk of foodborne illness.*

A close-up photograph of a brunch meal. In the foreground, a slice of whole-grain toast topped with sesame seeds is covered with a generous amount of mashed avocado. A perfectly fried egg with a bright yellow yolk sits atop the avocado. The toast is on a white ceramic plate with a brown rim. To the left, another slice of toast is partially visible. In the background, a white ceramic cup filled with dark coffee sits on a wooden surface. To the right, a glass of orange juice is partially visible. The entire scene is framed by a light blue border.

LET'S DO BRUNCH

BRUNCH BUFFET 28



Includes Freshly Brewed Coffee, Hot Tea, Assorted Juices or Water.
Package is Priced Per Person. All Pricing is Subject to a 22% Service Charge.
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STARTERS

- Arcadian Field Green Salad
Maple Walnut Balsamic Vinaigrette

ENTRÉE

(Choose One)

- Biscuits & Gravy
Andouille Sausage Gravy & Fried Egg
- Quiche Lorraine
Gruyere Cheese, Onions, Bacon & Fresh Herbs
- Eggs in Purgatory
Poached Eggs, Spicy Tomato Sauce, Chorizo & Grilled Bread
- Avocado Toast
*Thick Sliced Sourdough, Mashed Avocado,
Pickled Onions, Fried Egg & Chia Seeds*



ENTRÉE

(Choose One)

- Chicken & Waffles
Spicy Honey Drizzle
- Honey Glazed Ham
Pineapple Glaze
- Chicken Asiago
Asparagus Tips, Asiago Cream Sauce & Fresh Thyme
- Herb Crusted Salmon
Lemon-Dill Beurre Blanc



SIDES

- Herb Roasted Potatoes
- Fresh Seasonal Fruit

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A close-up photograph of a green burrito, likely made with corn tortillas, filled with chicken, bacon, and cheese. The burrito is cut in half, revealing the filling. The text "OUT TO LUNCH" is overlaid in the center.

OUT TO LUNCH

WORKING LUNCHES



Includes Freshly Brewed Coffee, Hot Tea, Soft Drinks or Water.
Packages are Priced Per Person. All Pricing is Subject to a 22% Service Charge.
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THE CORNER DELI 19

- Chef's Kettle of Soup *Vegetarian Request in Advance*
- Caesar Salad *with Shaved Pecorino*
- Assorted Pre-Made Sandwiches & Wraps
- House-Made Potato Chips
- Freshly Baked Cookies

THE BOARDROOM BUFFET 22

- Arcadian Field Green Salad & Maple Walnut Balsamic Vinaigrette
- Seared Chicken *with Mushroom Marsala Cream Sauce*
- Grilled Seasonal Vegetables & Cavatappi Pasta *with Tomato Pomodoro Sauce*
- Mini Individual Strawberry Shortcakes

GRAB + GO BOXED LUNCH 18

All Boxed Lunches Include Potato Chips, Cookies, Whole Fruit, Bottled Water, Soft Drinks, Plastic Utensils, Condiments & Napkins.

- Oven Roasted Turkey *with Arcadian Greens, Tomato, Provolone, Herb Aioli on Whole Wheat*
- Free Range Organic Chicken Salad *with Arcadian Greens, Tomato, Cooper Sharp American Cheese on Multi-Grain Croissant*
- Roasted Sirloin *with Horseradish Aioli, Arcadian Field Greens on a Toasted Brioche*
- Tavern Ham *with Lettuce, Tomato, Red Onion, Cheddar, Grain Mustard on Ciabatta*
- Big Fish Signature Shrimp Salad *with Arcadian Greens, Tomato & Red Onion on a Butter Croissant*
- Grilled Seasonal Vegetable Wrap *with Avocado & Honey Lime Jalapeño Vinaigrette*



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THEMED LUNCH BUFFETS



Includes Freshly Brewed Coffee, Hot Tea, Soft Drinks or Water.
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THE BLUE ROCK 29

- Chef's Kettle of Soup *Vegetarian Request in Advance*
- Arcadian Field Green Salad & Maple Walnut Balsamic Vinaigrette
- Grilled Potato Salad *with Scallion Vinaigrette*
- Oven Roasted Turkey, Free Range Organic Chicken Salad, Roasted Sirloin & Tavern Ham
- Cheddar, Swiss, Cooper Sharp American, Provolone Sliced Cheeses
- Lettuce, Tomato, Red Onion & Pickles
- Cheese Tortellini & Grilled Vegetable Salad *with Roasted Tomato Vinaigrette*
- Assorted Breads, Rolls & Wraps
- Brownies & Blondies

THE BRANDYWINE 32

- Roasted Garlic & Tomato Bisque
- Romaine Wedge Salad *with Bacon, Cucumber, Tomato, Egg, Crumbled Blue Cheese & Garlic-Ranch Dressing*
- Chicken Pot Pie
- Herb-Dijon Roasted Pork Tenderloin *with Honey-Bourbon Glaze*
- Lemon-Dill Roasted Scottish Salmon
- Roasted Baby New Potatoes, Wild Rice & Seasonal Vegetable Medley
- Fresh Baked Seasonal Pies

BACKYARD BARBEQUE 32

- Grilled Romaine Hearts *with Gorgonzola, Tomato, Basil & Balsamic Vinaigrette*
- Country Style Red Potato Salad
- Skillet Seared Bratwurst *with Caramelized Onion, Mustard & Beer*
- Cheddar Bacon Burger *with Lettuce, Tomato, Onion & Pickles*
- Honey Chipotle BBQ Chicken
- Boston Baked Beans, Cornbread & Coleslaw
- Mini Individual Strawberry Shortcake

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THEMED LUNCH BUFFETS



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MEDITERRANEAN COUNTRYSIDE 35

- White Bean & Fennel Sausage Minestrone
- Chopped Antipasto Salad *with Iceberg, Romaine, Tomato, Cucumber, Roasted Red Peppers, Pepperoncini, Artichoke, Red Onion, Kalamata Olive, Artisanal Meats & Cheeses with Basil-Red Wine Vinaigrette*
- Tuscan Tapenade & Hummus *with Pita Crisps*
- Pan Seared Scottish Salmon *with Roasted Garlic & Baby Heirloom Tomato Confit*
- Free Range Organic Chicken Parmesan *with Vodka Sauce & Provolone*
- Cheese Tortellini *with Pesto-Alfredo Sauce*
- Cannoli & Tiramisu

FARMSTAND LUNCHEON 23

- Chef's Kettle of Soup *Vegetarian Request in Advance*
- Create Your Own Salad
 - Lettuce Options (Choose Two)**
Arcadian Field Greens, Spinach, Chopped Romaine, Iceberg & Baby Kale
 - Dressings (Choose Two)**
Garlic-Herb Ranch, Maple Walnut Balsamic, Greek, Citrus Vinaigrette, Honey-Lime Jalapeño, Sweet Miso, Oil & Vinegar
 - Toppings**
Cucumber, Red Onion, Carrot, Tomato, Pepperoncini, Bell Pepper, Crumbled Bacon, Chopped Egg, Mushrooms, Kalamata Olives & Roasted Sunflower Seeds
 - Proteins**
Grilled Shrimp & Chicken



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PLATED LUNCH



Includes Freshly Brewed Coffee, Hot Tea, Soft Drinks or Water.
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COLD MEAL 22

Includes Chips & Chef's Choice of Dessert
(Choose Two)

- Grilled Chicken Kale Caesar Wrap with Whole Wheat Wrap, Free Range Organic Chicken, Caesar Dressing, Romaine & Kale
- California Style Turkey Club with Avocado Arcadian Field Greens, Tomato, Applewood Smoked Bacon on Toasted Country White Toast
- Slow Roasted Sliced Sirloin Sandwich with Horseradish Aioli, Arcadian Field Greens on a Toasted Brioche
- Homemade Shrimp Salad Sandwich with Arcadian Field Greens, Tomato, Red Onion on a Butter Croissant
- Cobb Salad with Grilled Chicken, Avocado, Tomatoes, Eggs, Bacon, Blue Cheese & Garlic-Herb Ranch

HOT MEAL 25

Includes Chef's Choice of Seasonal Vegetable & Starch
First Course (Choose One)

- Caesar Salad with Shaved Pecorino
- Arcadian Field Green Salad with Maple Walnut Balsamic Vinaigrette
- Chopped Salad with Iceberg, Romaine, Cucumbers, Tomatoes, Carrots & Garlic-Herb Ranch

Second Course (Choose Two)

- Vegetable Penne with Olive Oil, Basil, Tomato, Onion & Asparagus
- Herb & Panko Crusted Chicken with Bruschetta & Balsamic Reduction
- Caramelized Salmon with Shaved Pecorino
- Pan Seared Bourbon Shrimp Marinated in Bourbon Brown Sugar & Pineapple Served with Thai Chili Glaze

Third Course (Choose One)

- Double Layered Chocolate Cake
- Key Lime Pie
- Cheesecake

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**Clients are Required to
Make Selection Prior to Events.**



DINNER BELL

PLATED ENTREES



Includes Chef's Choice of Seasonal Vegetable & Starch as well as Soft Drinks, Hot Tea, Iced Tea, Water or Freshly Brewed Coffee. Packages are Priced Per Person. All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

KALMAR NYCKEL 40

First Course (Choose One)

- Chef's Kettle of Soup
Vegetarian Request in Advance
- Arcadian Field Green Salad & Maple Walnut Balsamic Vinaigrette
- Chopped Salad with Romaine, Cucumbers, Tomatoes, Carrots & Garlic-Herb Ranch
- Caesar Salad with Shaved Pecorino
- Tomato, Fresh Mozzarella & Basil Caprese with Aged Balsamic

Second Course (Choose Three)

Choose Two Proteins & One Vegetarian Option

- Herb-Roasted Scottish Salmon
with Lemon-Dill Beurre Blanc
- Chicken Tortellini Primavera
with Pumpkin Seed Pesto
- Seasonal Vegetables & Cavatappi Pasta
with Tomato Pomodoro Sauce
- Free Range Organic Chicken Breast
Stuffed with Shiitake Mushroom, Baby Spinach & Boursin Cheese
- Roasted Herb-Dijon Encrusted Pork Loin
with Port Wine Reduction
- Slow Roasted Garlic-Pepper Crusted Sirloin
with Cabernet Demi-Glace

Third Course (Choose One)

- Double Layer Chocolate Cake
- Key Lime Pie
- Cheesecake

THE RIVER WALK 45

First Course (Choose One)

- Chef's Kettle of Soup
Vegetarian Request in Advance
- Arcadian Field Green Salad & Maple Walnut Balsamic Vinaigrette
- Chopped Salad with Romaine, Cucumbers, Tomatoes, Carrots & Garlic-Herb Ranch
- Caesar Salad with Shaved Pecorino
- Arugula Salad with Pecans, Roasted Peppers, Goat Cheese & Lemon Thyme Vinaigrette

Second Course (Choose Three)

Choose Two Proteins & One Vegetarian Option

- Jumbo Lump Seafood Cakes
with Old Bay Remoulade
- Herb Seared Free Range Organic Chicken Breast with Mushroom Cognac Cream Sauce
- Seasonal Vegetables & Cavatappi Pasta
with Tomato Pomodoro Sauce
- Pan Roasted Sea Bass
with Pistachio Gremolata
- Sautéed Shrimp Scampi & Gnocchi
with Vodka Sauce
- Slow Roasted Herb Crusted Sirloin
with Rosemary Demi-Glace

Third Course (Choose One)

- Double Layer Chocolate Cake
- Fruit Tart with Vanilla Custard
- Cheesecake

BLUE ROCK 52

First Course (Choose One)

- Chef's Kettle of Soup
Vegetarian Request in Advance
- Arcadian Field Green Salad & Maple Walnut Balsamic Vinaigrette
- Chopped Salad with Romaine, Cucumbers, Tomatoes, Carrots & Garlic-Herb Ranch
- Caesar Salad with Shaved Pecorino
- Arugula Salad with Pecans, Roasted Peppers, Goat Cheese & Lemon Thyme Vinaigrette
- Wedge Salad with Tomato, Cucumbers, Crumbled Bacon, Gorgonzola & Blue Cheese Dressing

Second Course (Choose Three)

Choose Two Proteins & One Vegetarian Option

- Chesapeake Bay Jumbo Lump Crab Cakes
with Old Bay Remoulade
- Chicken Coq Au Vin with Cipollini Onions, Button Mushrooms & Herb Jus
- Herb Seared Free Range Organic Chicken Breast with Mushroom Cognac Cream Sauce
- Seasonal Vegetables & Cavatappi Pasta
with Tomato Pomodoro Sauce
- Stuffed Atlantic Flounder with Bay Scallops, Shrimp, Crab & Lobster Sauce
- Jumbo Shrimp Fettuccini with Pancetta, Spinach & Roasted Tomato-Parmesan Cream
- Slow Roasted Prime Rib with Rosemary Au Jus

Third Course (Choose One)

- Cheesecake
- Fruit Tart with Vanilla Custard
- Double Layer Chocolate Cake
- Coconut Cream Cake

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THEMED BUFFET DINNERS



Includes Chef's Choice of Seasonal Vegetable & Starch as well as Soft Drinks, Hot Tea, Iced Tea, Water or Freshly Brewed Coffee. Packages are Priced Per Person. All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

SOUTH OF THE BORDER 30

- Black Bean Poblano Soup *with Slow Roasted Pork & Crispy Tortilla Strips*
- Chipotle Lime Caesar Salad
- Pulled Chicken Enchiladas *with Smoked Ranchero Sauce*
- Flank Steak Fajitas *with Red Onion, Peppers & Achiote Marinade*
- Spanish Rice, Beans & Street Corn Salad
- Soft Flour Tortillas
- Tres Leches & Churros *with Chocolate Sauce*

SUNSET BARBEQUE 36

- Country Salad *with Romaine, Cucumber, Tomato, Avocado, Grilled Corn & Ranch*
- Homemade Sweet Chili Coleslaw
- Country Style Potato Salad
- Herb-Rubbed Rotisserie Chicken
- Slow Cooked Barbeque Baby Back Ribs
- Marinated Grilled Flank Steak *with Rosemary Tomato Jus*
- Corn on the Cob & Homemade Macaroni Salad
- Strawberry Shortcake & Apple Cobbler

MID-ATLANTIC HOSPITALITY 42

- Arugula Salad *with Pecans, Roasted Peppers, Goat Cheese & Lemon Thyme Vinaigrette*
- Harvested Greens Salad *with Garden Vegetables & Maple Walnut Balsamic Vinaigrette*
- Herb & Garlic Roasted Pork Loin *with Brown Sugar Bourbon Glaze*
- Slow Braised Short Ribs *with Mushroom Bourguignon Sauce*
- Seared Shrimp, Tomato & Broccoli *with Roasted Garlic Scampi Butter*
- Wild Rice, Garlic-Chive Mashed Potatoes & Seasonal Vegetable Medley *with Fresh Herbs*
- Double Layered Chocolate Cake & Fruit Tart *with Vanilla Custard*



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THEMED BUFFET DINNERS



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CHESAPEAKE CLAM BAKE 54

- Traditional Caesar Salad with Romaine, House Caesar Dressing, Seasoned Croutons & Pecorino Cheese
- New England Clam Chowder with Bacon, Thyme, Sherry, Cream & Local Cherry Stone Clams
- Mashed Potato Bar with Sour Cream, Chives, Butter, Roasted Garlic & Applewood Smoked Bacon
- PEI Mussels with Tomato, Garlic & Lemon Wine Herb Butter
- Local Steamed Clams with Drawn Butter
- Marinated Grilled Flank Steak with Rosemary Tomato Jus
- Honey Bourbon Chicken
- Corn on the Cob & Sea Salt Roasted Green Beans
- Individual Strawberry Shortcake & Double Layered Chocolate Cake



RIVERVIEW STEAKHOUSE BUFFET 56

- Wedge Salad Station with Romaine, Iceberg & Baby Spinach, Tomatoes, Cucumbers, Eggs, Kalamata Olives, Crumbled Bacon, Blue Cheese, Sunflower Seeds, Garlic-Herb Ranch, Maytag Blue Cheese & Maple Walnut Balsamic Dressings
- Chesapeake Bay Jumbo Lump Crab Cakes with Old Bay Remoulade
- Slow Roasted New York Strip with Roasted Garlic Demi-Glace
- Herb-Rubbed Rotisserie Chicken & Roasted Garlic Chicken Veloute
- Blackened Jumbo Shrimp with Roasted Tomato Beurre Blanc & Cheddar Grits
- Roasted Asparagus with Shaved Pecorino
- Garlic-Chive Mashed Potatoes
- Cheesecake & Apple Crumb Cobbler



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FOR THE KIDS 15



Includes Soft Drinks Or Water. Packages are Priced Per Person.

All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

Children's Buffet & Plated Options are Available. For Ages 3-12 Years Old. Minimum of 15 Children Required for Buffet.

ENTRÉES

(Choose One - Plated) OR (Choose Two - Buffet)

- Baked Macaroni & Cheese
- All Beef Hot Dog
- Cheeseburger
- Grilled Cheese
- Crispy Chicken Tenders *with Ranch & Honey Mustard Dipping Sauce*

SIDES

(Choose Two)

- French Fries
- Fresh Fruit
- Apple Sauce
- Carrots
- Chips

DESSERT

(Choose One)

- Ice Cream Sandwich
- Vanilla Ice Cream *with Chocolate Sauce*
- Chocolate Ice Cream
- Brownies
- Chocolate Chip Cookies

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A photograph of a buffet table set for a meeting. In the foreground, there's a wooden bowl filled with various breads and pastries, including bagels and donuts. To the left, a toaster is visible. In the background, a three-tiered stand holds more pastries, and a large silver thermal carafe stands prominently. To the right, there are more thermal carafes and a bowl of fruit. The text "ALL DAY MEETINGS" is overlaid in large, white, bold letters across the center of the image.

ALL DAY MEETINGS

ALL DAY MEETING PACKAGE 70



Packages are Priced Per Person. All Pricing is Subject to a 22% Service Charge.
Pricing & Availability are Subject to Change Without Notice. Includes All Day Beverage Service.

THE EARLY RISER

- Freshly Baked Muffins, Multi-Grain, Almond Croissants, Danishes, Bagels
with Cream Cheese, Butter & Preserves
- Freshly Scrambled Eggs
Simply Prepared with a Touch of Milk, Butter & Fresh Herbs
- Breakfast Meats
Milton Sausage Links & Applewood Smoked Bacon
- Home-Fried Potatoes
- Fresh Seasonal Fruit
- Assorted Cereal *with Whole Milk*

MID-MORNING CRUNCH

- Granola Protein Bars
- Assorted Yogurts
- Smoothies
- Seasonal Crumb Cake

LUNCHEON BUFFET

Lunch Buffet (Choose One)

- The Blue Rock
- The Brandywine
- Mediterranean Countryside
- Corner Deli
- Boardroom Buffet
- Framstand Luncheon

AFTERNOON REFRESHMENTS

Break Option (Choose One)

- Guilty Conscience
- Dip It Up
- Sweet Treats
- Bring the Heat
- Afternoon Finale

CHOCOLATE LOVERS 10

- Chocolate Covered Pretzels & Vanilla Wafers
- Double Layered Chocolate Cake
- Fresh Seasonal Fruit Kabobs & Churros *with Chocolate Dipping Sauce*



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A photograph of a buffet table laden with various foods. In the foreground, there's a stack of white plates on the left. Next to them is a bowl of cherry tomatoes with a silver serving fork. A large wooden tray holds a long, sliced loaf of bread, possibly focaccia, garnished with herbs. Beside the bread are several green pears and a small bowl of dark, chunky jam or spread. In the background, a large platter features a salad of shredded meat and vegetables, topped with fresh basil. A person in a dark shirt is partially visible behind the table, and another person's arm is on the left. The text "BACK IN FIFTEEN" is overlaid in large, white, bold, sans-serif capital letters across the center of the image.

BACK IN FIFTEEN

CONFERENCE BREAKS



Packages are Priced Per Person. All Pricing is Subject to a 22% Service Charge.
Pricing & Availability are Subject to Change Without Notice. Available For Up To 30 Minutes Between Sessions.

CAFFEINE PLEASE?! 5

- Freshly Brewed Coffee & Tea
- Assorted Juices & Bottled Water

THE GUILTY CONSCIENCE 12

- Vegetable Crudit  and Grilled Pita
with Hummus & Peppercorn Ranch Dip
- Seasonal Fruit Kabobs with Vanilla Lime Yogurt
- Mixed Nuts & Fruit Trail Mix

BRING THE HEAT 14

- Fresh Fried Tortilla Chips
- Pico de Gallo & Guacamole
- Salsa Roja
- Queso Fundido

MID-MORNING CRUNCH 14

- Granola Protein Bars
- Assorted Yogurts
- Smoothies
- Seasonal Crumb Cake

DIP IT UP 15

- Vermont Cheddar & Ale Fondue
- Broccoli & Cauliflower Bites
- Roasted Garlic Baguettes
- Smoked Pepperoni Strips & Warm Soft Pretzels

AFTERNOON FINALE 15

- Griddled Cheese Sandwich Squares
- Margherita Flatbread Pizza Bites
- Freshly Baked Cookies

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SWEET TREATS 10

- Brownies & Blondies
- Fresh Baked Cookies
- Mini Desserts

CHOCOLATE LOVERS 10

- Chocolate Covered Pretzels & Vanilla Wafers
- Double Layered Chocolate Cake
- Fresh Seasonal Fruit Kabobs & Churros
with Chocolate Dipping Sauce



A person wearing a dark suit and a light-colored shirt is holding a microphone in their right hand and a small, dark object in their left hand. The person is standing in front of a blurred background that appears to be a stage or a presentation area. The text "EXTRA AMENITIES" is overlaid in large, white, bold, sans-serif capital letters across the center of the image.

EXTRA AMENITIES

EXTRA AMENITIES



Excludes Social Events & Charged Upon Discretion.

All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

PROJECTOR 200

- Includes 2 Screens, Cords, Sound & Setup

DELL LAPTOP 25

- Includes Microsoft Programs & Charger

TV SCREENS 100

- Includes 3 Screens, Cords, Sound & Setup

PODIUM 20

- Includes Storage Shelf & Microphone Stand

WIRELESS HANDHELD MICROPHONE

- Includes up to 2 at \$50 Per Microphone

WHITE BOARD/FLIP CHART 20

- Includes Storage Basket & Assorted Colored Markers

VENDOR TABLE 16 Per Table

- Includes 6 Foot Table & Choice of Linen

POWER BLOCKS & EXTENSION CORDS 125

- Includes Set Up & Stripping

OUTDOOR FIREPITS

- Medium Outdoor Seated
Includes Up To 2 at \$75 Each
- Large Outdoor Bar Height - \$100
Includes Bar Stools & 1 Large Bar Height
- All Inclusive Fire Pit Package - \$200
Includes 2 Medium Outdoor Seated & 1 Large Outdoor Bar Height

COMPLIMENTARY

- Easels
- Wi-Fi
- HDMI Adapter
- Bluetooth Sound System
- Colored Cove & Dimmed Lighting





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