



RIVERFRONT *Events*

CORPORATE MEETING & EVENT PACKAGES

WELCOME!

Thank you for your interest in hosting your Event at Riverfront Events! Hyatt Place Wilmington Riverfront & Riverfront Events makes planning a special event seamless & effortless, with more than 6,088 square feet of event space & 114 guest rooms including 4 suites!

A venue along the picturesque Christina River, your guests will find themselves close to several must-see attractions, trendy shopping & dining experiences. The Riverfront Room can comfortably seat up to 224 guests depending on the chosen floorplan but can also be partitioned into a smaller space for guest counts under 100 for a more intimate setting. All rentals include access to our beautiful Pre-Function Space, Riverfront Terrace & Front Lobby.

Additional amenities include 2 Projectors, 3 TV Screens, 25x25 Mobile Dance Floor, Podium, 2 Wireless Microphones, Bluetooth Sound System, Colored Cove & Dimmed Lighting.

Contact Riverfront Events & Hyatt Place today & let our professional Team 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



Includes Freshly Brewed Coffee, Hot Tea, Assorted Juices or Water.

Packages are Priced Per Person for a One-Hour Display. All Pricing is Subject to a 22% Service Charge.

Pricing & Availability are Subject to Change Without Notice.

THE ESSENTIALS 15

- Fresh Seasonal Fruit Salad
- Freshly Baked Muffins, Almond & Butter Croissants, Danishes & Assorted Bagels *with Cream Cheese, Butter & Preserves*

THE EARLY RISER 19

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

ENHANCEMENT STATIONS

Additional Price Per Person

- 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, Cucumbers, Hard Boiled Eggs, Roma Tomatoes & Red Onions
- Omelet Station \$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 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 Tomatoes & Arugula
- Seasonal Smoothie Shooters
- Freshly Baked 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.

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MORNING SUNSHINE 12

Cinnamon French Toast or Pancakes, Fresh Seasonal Fruit, Butter, Vermont Maple Syrup & Whipped Cream.

THE SOUTHWESTERN 14

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

GUILT-FREE 15

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

THE RIVERVIEW 16

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

THE AMERICAN 17

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

A LA CARTE ADD-ONS

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



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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.

Packages are Priced Per Person for a One-Hour Display. All Pricing is Subject to a 22% Service Charge.

Pricing & Availability are Subject to Change Without Notice.

STARTER

- Harvest Green Salad
with Garden Vegetables & Maple Walnut Balsamic Vinaigrette

ENTRÉES

(Choose Two)

- Biscuits & Gravy
Andouille Sausage Gravy & Fried Egg
- Chicken & Waffles
with Spicy Honey Drizzle
- Quiche Lorraine
Gruyere Cheese, Onions, Bacon & Fresh Herbs
- Chicken Asiago
with Asparagus Tips, Asiago Cream Sauce & Fresh Thyme
- Eggs in Purgatory
Poached Eggs, Spicy Tomato Sauce, Chorizo & Grilled Bread
- Herb Crusted Salmon
with Lemon-Dill Beurre Blanc
- Avocado Toast
Thick Sliced Sourdough, Mashed Avocado, Pickled Onions, Fried Egg & Chia Seeds
- Honey Glazed Ham
with Pineapple Glaze

SIDES

- Herb Roasted Potatoes
- Fresh Seasonal Fruit Salad

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OUT TO LUNCH

WORKING LUNCHES



Includes Freshly Brewed Coffee, Hot Tea, Soft Drinks or Water.
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GRAB + GO BOXED LUNCH 19

All Boxed Lunches Include Potato Chips, Cookies, Whole Fruit, Macaroni Salad, Bottled Water, Soft Drinks, Plastic Utensils, Condiments & Napkins.
(Choose Three)

- Oven Roasted Turkey
with Arcadian Greens, Tomato, Provolone on Whole Wheat
- Free Range Organic Chicken Salad
with Arcadian Greens, Tomato, Cooper Sharp American Cheese on Multi-Grain Croissant
- Roasted Sirloin
with Arcadian Field Greens on a Toasted Brioche
- Tavern Ham
with Lettuce, Tomato, Red Onion, Cheddar 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

THE CORNER DELI 22

- Chef's Kettle of Soup
- Traditional Caesar Salad
with Romaine, House Caesar Dressing, Seasoned Croutons & Pecorino Cheese
- Assorted Pre-Made Sandwiches & Wraps
- House-Made Potato Chips
- Freshly Baked Cookies

THE BOARDROOM BUFFET 24

- Harvest Green Salad
with Garden Vegetables & Maple Walnut Balsamic Vinaigrette
- Seared Chicken
with Mushroom Marsala Cream Sauce
- Grilled Seasonal Vegetables & Cavatappi Pasta
with Tomato Pomodoro Sauce
- Strawberry Shortcake



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THEMED LUNCH BUFFETS



Includes Freshly Brewed Coffee, Hot Tea, Soft Drinks or Water.
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FARMSTAND LUNCHEON 24

- Chef's Kettle of Soup
- 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, Lemon Thyme Vinaigrette, Honey-Lime Jalapeño, Sweet Miso, Oil & Vinegar*

Toppings *Cucumbers, Red Onions, Carrots, Tomatoes, Pepperoncini, Bell Peppers, Crumbled Bacon, Chopped Eggs, Mushrooms, Kalamata Olives & Roasted Sunflower Seeds*

Proteins *Grilled Shrimp & Chicken*

- Brownies & Blondies

THE BLUE ROCK 29

- Chef's Kettle of Soup
- Harvest Green Salad
with Garden Vegetables & Maple Walnut Balsamic Vinaigrette

- Create Your Own Sandwiches

Base *Assorted Breads, Rolls & Wraps*

Deli *Oven Roasted Turkey, Free Range Organic Chicken Salad, Roasted Sirloin & Taverna Ham*

Sliced Cheeses *Cheddar, Swiss, Cooper Sharp American & Provolone*

Toppings *Tomatoes, Lettuce, Red Onions & Pickles*

- Cheese Tortellini & Grilled Vegetable Salad *with Roasted Tomato Vinaigrette*
- Grilled Potato Salad *with Scallion Vinaigrette*

BACKYARD BARBEQUE 32

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



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THEMED LUNCH BUFFETS



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THE BRANDYWINE 32

- Roasted Garlic & Tomato Bisque
- Chopped Salad *with Romaine, Carrots, Tomatoes, Corn, Cucumbers & Garlic-Herb Ranch*
- 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
- Apple Cobbler

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*
- Tortellini Primavera *with Pumpkin Seed Pesto*
- Cannoli & Tiramisu

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PLATED LUNCH 26



Includes Freshly Brewed Coffee, Hot Tea, Soft Drinks or Water.
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Pricing & Availability are Subject to Change Without Notice.

Includes Chef's Choice of Seasonal Vegetable & Starch

STARTER

(Choose One)

- Chef's Kettle of Soup
- Traditional Caesar Salad *with Romaine, House Caesar Dressing, Seasoned Croutons & Pecorino Cheese*
- Harvest Green Salad *with Garden Vegetables & Maple Walnut Balsamic Vinaigrette*
- Chopped Salad *with Romaine, Cucumbers, Tomatoes, Carrots & Garlic-Herb Ranch*

ENTREES

(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*

DESSERT

(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 Freshly Brewed Coffee, Hot Tea, 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.

KALMAR NYCKEL 40

First Course (Choose One)

- Chef's Kettle of Soup
Vegetarian Request in Advance
- Harvest Green Salad with Garden Vegetables
& Maple Walnut Balsamic Vinaigrette
- Chopped Salad with Romaine, Cucumbers,
Tomatoes, Carrots & Garlic-Herb Ranch
- Traditional Caesar Salad with Romaine,
House Caesar Dressing, Seasoned
Croutons & Pecorino Cheese

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
- Harvest Green Salad with Garden Vegetables
& Maple Walnut Balsamic Vinaigrette
- Chopped Salad with Romaine, Cucumbers,
Tomatoes, Carrots & Garlic-Herb Ranch
- Traditional Caesar Salad with Romaine,
House Caesar Dressing, Seasoned
Croutons & Pecorino Cheese
- 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
- Harvest Green Salad with Garden Vegetables
& Maple Walnut Balsamic Vinaigrette
- Chopped Salad with Romaine, Cucumbers,
Tomatoes, Carrots & Garlic-Herb Ranch
- Traditional Caesar Salad with Romaine, House
Caesar Dressing, Seasoned Croutons & Pecorino Cheese
- 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 Freshly Brewed Coffee, Hot Tea, Soft Drinks or Water.
Packages are Priced Per Person for a One-Hour Display. 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*
- Harvest Green 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



Includes 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.
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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
- 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. For Ages 3-12 Years Old.

Children's Buffet & Plated Options are Available (Minimum of 15 Children Required for Buffet).

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

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 tiered stand holds more pastries, and a large silver thermal carafe stands prominently. Several other thermal carafes are on the right. A plate of fruit, including strawberries and kiwi, is also visible. 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 68



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.

BREAKFAST BUFFET

(Choose One)

- The Early Riser
- The Healthy Choice +\$2 per person

MORNING REFRESHMENTS

(Choose One)

- Mid-Morning Crunch
- Guilty Conscience

LUNCH BUFFET

(Choose One)

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

AFTERNOON REFRESHMENTS

(Choose One)

- Dip It Up
- Sweet Treats
- Bring the Heat
- Afternoon Finale
- Chocolate Lovers

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BACK IN FIFTEEN

CONFERENCE BREAKS



Packages are Priced Per Person & Available for up to 45 Minutes between Sessions.
All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

CAFFEINE PLEASE?! 5

- Freshly Brewed Coffee & Tea
- Assorted Juices or Sodas
- 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 12

- Granola Protein Bars
- Assorted Yogurts
- Seasonal Smoothie Shooters
- Avocado Toast
on Multi-Grain with Roma Tomatoes & Arugula

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
- Popcorn Chicken

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SWEET TREATS 10

- Brownies & Blondies
- Fresh Baked Cookies
- Mini Desserts

CHOCOLATE LOVERS 8

- 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. The entire image is framed by a thin blue border.

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
1 Large Bar Height
- Firepit 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





760 Justison Street • Wilmington, Delaware 19801
RIVERFRONTHYATTEVENTS.COM