



RIVERFRONT
Events

COCKTAIL PARTY PACKAGES



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HORS D'OEUVRES

BUTLERED HORS D'OEUVRES



Tier 1 • Choose 4 • \$16 Per Person | Tier 2 • Choose 6 • \$20 Per Person | Tier 3 • Choose 8 • \$24 Per Person
Pricing is Intended to Mix & Match. Hors D'oeuvres are Priced Per Person to be Butlered for a One-Hour Duration.
All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

COLD

- Goat Cheese Stuffed Dates *with Toasted Almonds & Sherry Honey*
- Sun-Dried Tomato & Herb Pub Cheese *on Roasted Garlic Crostinis*
- Roasted Corn & Avocado Salsa *on Corn Crisps*
- Ahi Tuna Poke *on Wonton Crisps*
- Chilled Shrimp Shooters *with Cocktail Sauce*
- Smoked Salmon on Sliced Cucumbers *with Lemon-Dill Aioli*
- Mini Avocado Toasts *with Dressed Arugula*
- Brie Crostinis *with Strawberries, Basil & Honey*
- Tomato, Basil & Mozzarella Skewers *with Aged Balsamic*
- BLT Bites *Buttered Toast with Ranch Dressing*
- Lobster Deviled Eggs *with Maine Lobster & a Parmesan Crisp*
+\$2 Per Person



HOT

- Buffalo Chicken Spring Rolls *with Pecorino & Basil*
- Garlic Toast Meatballs *with Garlic-Herb Ranch*
- Fried Goat Cheese *with Fig Compote*
- Seafood Pot Stickers *with Teriyaki Glaze*
- Soy-Ginger Beef Tenderloin & Mango Skewers
- Seared Bourbon Shrimp *with Thai Chili Glaze*
- Buffalo Chicken Meatball Skewers *with Maytag Blue Cheese Drizzle*
- Kennett Square Crab Stuffed Mushrooms *with Lemon-Dill Creme Fraiche*
- Mini Chicken Quesadillas *with Chipotle Aioli*
- Chicken & Waffles *with Chipotle Honey Cream & Maple Syrup Drizzle*
- Mini Grilled Cheese *with a Roasted Garlic Tomato Bisque Shooter*
- Cheesesteak Egg Rolls *with Spicy Ketchup*
- Jumbo Lump Mini Seafood Cakes *with Old Bay Remoulade*
- Beef Tenderloin Crostinis *with Caramelized Onions & Horseradish Cream*
+\$1 per person
- Bacon Wrapped Scallops *with Toasted Panko & Peppered Maple Drizzle*
+\$2 Per Person



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

A group of people are gathered at a party, smiling and holding drinks. The background is filled with warm, bokeh lights. The word "STATIONS" is overlaid in large, white, bold letters across the center of the image.

STATIONS

COCKTAIL STATIONS



Pricing is Intended to Mix & Match.
Packages are Priced Per Person for a One-Hour Display.
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THE GARDEN STATION 9

Baby Spinach Salad

Bacon, Mushrooms, Eggs, Gorgonzola & Warm Apple Cider Vinaigrette

Harvest Green Salad

Garden Vegetables & Maple Walnut Balsamic Vinaigrette

Chopped Salad

Romaine, Carrots, Tomatoes, Corn, Cucumbers & Garlic-Herb Ranch

Traditional Caesar Salad

Romaine, Seasonal Croutons, Shaved Pecorino & House Caesar Dressing

POTATO BAR 10

Whipped Yukons & Roasted Fingerlings, Green Onions, Sour Cream, Chives, Roasted Garlic Basil, Whipped Herb Butter, Broccoli, Spicy Beef Chili, Applewood Smoked Bacon & Gorgonzola

MAC N' CHEESE BAR 10

Gruyere & Fontina Cheeses, Cavatappi Pasta, Bacon, Chives, Old Bay, Roasted Heirloom Tomatoes, Mozzarella, Parmesan & Basil

Lobster +\$5 Per Person

THE PHILLY 12

Mini Cheesesteaks

Thinly Sliced Beefsteak Topped with House Made Cheese Sauce

Soft Pretzels

House Made Philly Pretzels with Beer Cheese & Mustard Sauce

Hot Dogs

Assorted Toppings Including Ketchup, Mustard & Relish

LATE NIGHT MUNCHIES 12

Chicken Tenders & Dips

Hand Breaded Chicken Tenders Served with Buffalo, Ranch, Honey Mustard & BBQ Dipping Sauces

Bacon Cheese Fries

Hand-Cut Steak Fries with Applewood Smoked Bacon, Vermont Cheddar & Ale Fondue

Mozzarella Sticks

Marinara Dipping Sauce

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COCKTAIL STATIONS (CONT.)



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SLIDER BAR 12

(Choose Three)

Carolina BBQ with Pulled Pork & Crunchy Slaw

Classic Cheeseburger

with Cooper Sharp American Cheese, Pickles & Tomato-Bacon Aioli

Baked Ham & Cheese

with Taverna Ham, Gruyere Cheese, Pickles & Dijon Mustard

Southern Fried Chicken

with Buttermilk Fried Chicken, Lettuce, Pickles & Herb Mayo

Jumbo Lump Crab Cake +\$3 Per Person

with Old Bay Remoulade

Shaved Tenderloin +\$3 Per Person

with Provolone Cheese, Horseradish Aioli & Crispy Onions

FLATBREAD TRIO 12

Margherita Tomato Sauce, Mozzarella, Roasted Garlic & Fresh Basil

Five Cheese Mozzarella, Fontina, Provolone, Aged Cheddar, Parmigiana Reggiano & Garlic Oil

Pepperoni Tomato Sauce, Mozzarella & Sliced Pepperoni

ASIAN DUMPLING 12

Seasonal Assortment with Spicy Hunan, Chili Garlic, Sweet Thai Chili Glaze, Teriyaki & Soy Sauces

PASTA STATION 12

- Cavatappi with Tomato Pomodoro
- Penne with Creamy Alfredo
- Farfalle with Herb Scampi

Toppings

- Cracked Pepper
- Pecorino
- Basil
- Broccoli
- Peas
- Mushrooms

Chicken +\$3 Per Person | **Shrimp** +\$4 Per Person | **Crab Meat** +\$5 Per Person

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ARTISAN TABLE 14

Roasted Garlic Hummus & Tomato Bruschetta

Served with Grilled Pita, Naan Bread & Assorted Crisps

Selection of Cured Meats, Imported & Domestic Cheeses

Accompanied by Kalamata Olives, Marinated Artichokes, Roasted Peppers & Baby Heirloom Tomatoes, Dried Fruits, Candied Pecans, Assorted Nuts & Fresh Berries Served with Whole Grain Mustard, Honey Dijon & Seasonal Preserve

Seasonal Vegetable Display

- Grilled Squash, Zucchini, Red & Yellow Peppers & Asparagus Drizzled with Balsamic Reduction
- Crudité with Garlic-Herb Ranch

STREET CART TACO STATION 14

Marinated Chicken, Chipotle Shrimp, Pico de Gallo, Queso Fresco, Sour Cream, Cilantro, Fresh Jalapeño, Lettuce, Tomato, Soft Corn or Flour Tortillas, Hot Sauce, Salsa Verde, Queso Fundido & Crispy Tortilla Chips

THE BIG FISH 14

Crab Dip House Made Crab Dip with Pita Points & Fresh Vegetables

Fish Tacos Flash Fried Fish Tacos with Slaw

Fried Calamari

Flash Fried Calamari with House Made Mustard Sauce & Marinara

SHRIMP JAMBOREE 17

Jumbo Shrimp Cocktail, Shrimp Scampi, Butterflied Fried Shrimp, Baked Stuffed Shrimp with Crab Imperial, Cocktail Sauce, Old Bay & Fresh Lemons

SEASIDE STATION 18

Chesapeake Bay Crab Cakes, Signature Blend of Fresh Blue Crab, Steamed Mussels & Clams in a Garlic Wine Sauce, Cocktail Sauce, Creole Remoulade, Tartar Sauce & Roasted Garlic Aioli

TASTE OF ASIA 18

Assorted Sushi Display with Pickled Ginger, Wasabi, Soy Sauce, Sesame Chicken with White Rice

CHEF ATTENDED STATIONS



All Chef Attended Stations are Subject to a \$100 Fee Per 50 Guests.

Pricing is Intended to Mix & Match.

Packages are Priced Per Person for One-Hour Display.

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STIR FRY STATION 15

(Choose Three)

- Gulf Coast Shrimp
- Organic Free-Range Chicken
- Crispy Tofu
- Marinated Sliced Flank Steak

Accompaniments

Asian Vegetables, Jasmine Rice, Lo Mein Noodles, Teriyaki, Ginger-Soy Glaze, Sweet Thai Chili Sauce & Spicy Hunan Sauce



RAW BAR 18

**Chef Attendance Optional.*

Variety of Freshly Shucked Oysters, Jumbo Shrimp Cocktail, Chesapeake Bay Clams on the Half Shell, Fresh Lemons, Cocktail Sauce, Mignonette & Old Bay Seasoning

Chilled Lobster *MKT Price*

CARVING STATION 20

(Choose Two)

- Herb & Garlic Roasted Pork Loin
- Brined Herb Crusted Turkey Breast
- Brown Sugar-Honey Spiral Ham
- Roasted Tenderloin *+\$3 per person*
- Slow Roasted Prime Rib *+3 per person*

Add Chef's Choice of Seasonal Vegetables & Starch +\$3 Per Person

Accompaniments

Horseradish Aioli, Cranberry Relish & Fresh Thyme, Shallot Velouté, Rosemary Au Jus & Cabernet Demi-Glace & Brown Sugar Bourbon Glaze



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DESSERT STATIONS



Pricing is Intended to Mix & Match.
Packages are Priced Per Person for One Hour-Display.
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COOKIES & BROWNIES 5

Assortment of Chocolate Chip, Heath Bar, Sugar, Macadamia & Peanut Butter

TIERED DESSERTS 7

Assortment of Mini Cupcakes, Cannoli's, Tarts,
Cheesecake, Freshly Baked Cookies, Brownies & Blondies

SUNDAE DESSERT BAR 8

Ice Cream

Vanilla, Chocolate, Strawberry & Mint Chocolate Chip

Accompaniments

Heath Bar, Mini Marshmallows, Peanut Butter Cups, Fudge Brownies, Banana Slices, Fresh Whipped Cream, Chocolate & Caramel Sauce, Sprinkles, Crushed Oreos, Chocolate Chips, Fresh Strawberries & Maraschino Cherries

CHEESECAKE BAR 8

Seasonal Flavors & Sauces with Whipped Cream

CANDY TABLE 8

Includes Display & Candy Bags

Choose 5: Gum Balls, Lollipops, Tootsie Rolls, Jellybeans,
Chocolate M&Ms, Twizzlers, Starbursts, Hershey Kisses,
Gummy Bears, Caramel Popcorn, Rice Crispies or Oreos

Mini Cupcakes +\$2 Per Person | **Macarons** +\$2 Per Person

DONUT WALL 8

Fresh Old Fashion Donut Display

Toppings: Heath Bars, Mini Marshmallows, Peanut Butter Cups,
Sprinkles, Crushed Oreos & Chocolate Chips

Frostings: Strawberry, Chocolate & Vanilla

CHOCOLATE LOVERS 8

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



A close-up photograph of three wine glasses filled with white wine. The glasses are held by hands, and the background is blurred, suggesting a bar or restaurant setting. The text "FROM THE BAR" is overlaid in the center in a bold, white, sans-serif font.

FROM THE BAR

A LA CARTE BAR PACKAGES



Price List for your Cash Bar or Hosted Consumption.

Individual Cash Bar

Each Individual Guest Pays Their Own Bar Tab. A Credit Card will be Required from Each Individual Who Requests to Keep a Tab Open.

Hosted Consumption Bar

The Host Pays the Entire Group's Tab on an A La Carte Basis.

BOTTLED BEER

DOMESTIC BOTTLES 5

(Choose Three)

Miller Lite • Coors Light • Budweiser
Michelob Ultra • Yuengling Lager

IMPORTED BOTTLES 6

(Choose One)

Corona Extra • Corona Light • Heineken • Stella Artois

SPECIALTY BOTTLES 7

(Choose One)

Blue Moon Belgian Wheat Ale • Dogfish Head 60 Minute IPA
Yards Philadelphia Pale Ale • White Claw Seltzer Flavors

NON-ALCOHOLIC BOTTLES 4

• O'Douls

WINE

WHITE BY THE GLASS 8

(Choose Two)

Chardonnay • Pinot Grigo • Sauvignon Blanc • Riesling
Rosé • White Zinfandel

RED BY THE GLASS 8

(Choose Two)

Pinot Noir • Red Blend • Malbec • Cabernet Sauvignon • Merlot



A LA CARTE BAR PACKAGES (CONT.)



All A La Carte Bar Packages are Subject to a \$125 Bar Setup Fee.

Includes Soft Drinks, Assorted Juices & Water.

All Pricing is Subject to a 22% Service Charge.

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LIQUOR

(Choose Level)

Call Level

New Amsterdam Vodka • Cruzan Rum • Jose Cuervo Silver Tequila

New Amsterdam Gin • Jim Beam Bourbon • Seagram's 7 Whiskey

Dewar's White Label Scotch

Mixed 7 • Rocks 9 • Up 11

Mid-Shelf

Tito's Vodka • Absolut Vodka • Smirnoff Vodka Flavors • Malibu Rum

Captain Morgan Rum • Jose Cuervo Silver Tequila • Beefeater Gin

Jack Daniel's Whiskey • Bulleit Bourbon • Bulleit Rye

Johnnie Walker Black Scotch • Bailey's Irish Cream

Mixed 8 • Rocks 10 • Up 12

Top Shelf

Grey Goose Vodka • Ketel One Vodka • Bacardi Superior Rum

Captain Morgan Rum • Patron Silver Tequila • Jose Cuervo Gold Tequila

Bombay Sapphire Gin • Tanqueray Gin • Jameson Irish Whiskey

Crown Royal Whiskey • Knob Creek Bourbon • Johnnie Walker Black Scotch

Glenlivet 12 Year Scotch • Kahlua Liqueur • Frangelico Liqueur • Bailey's Irish Cream

Mixed 10 • Rocks 12 • Up 14



OPEN BAR PACKAGES



Includes Soft Drinks, Assorted Juices & Water. Packages are Priced Per Person.

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	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS
BEER & WINE <ul style="list-style-type: none"> • Two Red Wines By The Glass • Two White Wines By The Glass • Three Domestic Bottled Beers 	12 <i>per person</i>	18 <i>per person</i>	24 <i>per person</i>	30 <i>per person</i>
STANDARD <ul style="list-style-type: none"> • Two Red Wines by the Glass • Two White Wines by the Glass • Three Domestic Bottled Beers • One Imported Beer • One Specialty Beer • Mid-Shelf Liquors 	16 <i>per person</i>	24 <i>per person</i>	32 <i>per person</i>	40 <i>per person</i>
PREMIUM <ul style="list-style-type: none"> • Three Red Wines by the Glass • Three White Wines by the Glass, • Three Domestic Bottled Beers • One Imported Beer • One Specialty Beer • Top-Shelf Liquors 	20 <i>per person</i>	30 <i>per person</i>	40 <i>per person</i>	50 <i>per person</i>

SELF-SERVE BLOODY MARY BAR 10 PER PERSON PER HOUR

Unlimited Vodka & Bloody Mary Mix, Celery Sticks, Green Olives, Crispy Bacon, Pepperoncini, Horseradish & Tabasco Sauce

SELF-SERVE MIMOSA BAR 8 PER PERSON PER HOUR

Unlimited Champagne

Juices

Orange, Cranberry, Grapefruit & Pineapple

Garnishes

Assorted Berries, Oranges, Lemons & Limes



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