



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, 20x20 Mobile Dance Floor, 3 Fire Pits, 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

760 Justison Street • Wilmington, DE 19801
302.656.BOOK • riverfronthyattevents.com
inquiries@riverfronthyattevents.com



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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 16

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

THE EARLY RISER 22

- 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 Sausage Links & Applewood Smoked Bacon
**Turkey substitute available - must order in advance and subject to additional charge*
- Freshly Baked Muffins, Croissants, Danishes
& Assorted Bagels with Cream Cheese, Butter & Preserves

THE HEALTHY CHOICE 25

- 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.*

ENHANCEMENT STATIONS

Additional Price Per Person

- **Assorted Daybreak Sandwiches** \$6
 - Applewood Smoked Bacon, Egg, Cooper Sharp American Cheese on a Bagel
 - Turkey Bacon, Egg & Cheddar Cheese on Multi-Grain Toast
 - Sausage Links, Egg & Cheddar Cheese on an English Muffin
- **Belgian Waffles** \$7
Vermont Maple Syrup, Honey Butter, Butter, Greek Yogurt, Preserves, Nutella, Fresh Seasonal Fruit & Whipped Cream
- **Build Your Own Toast Bar** \$7
Sourdough, Multigrain, Brioche Toast, Bacon, Hard Boiled Eggs, Smashed Avocado, Seasonal Preserves, Whipped Ricotta, Heirloom Baby Tomatoes, Arugula, Red Pepper Relish, Basil, Seasonal Fruit & Balsamic Glaze
- **Smoked Salmon Platter** \$13
Canterbury Cured Smoked Salmon, Variety of Bagels & Cream Cheese, Cucumbers, Capers, Hard Boiled Eggs, Roma Tomatoes & Red Onions
- **Chef Attended 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 Per 50 Guests.



PLATED BREAKFAST



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

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GUILT-FREE 15

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

THE RIVERVIEW 17

Cinnamon French Toast or Pancakes, Fresh Seasonal Fruit, Applewood Smoked Bacon or Sausage, Vermont Maple Syrup & Butter.

THE AMERICAN 17

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

A LA CARTE ADD-ONS

- Multi-Grain, Brioche or Sourdough Toast \$1
- Freshly Baked Muffin or English Muffin \$2
- Home-Fried Potatoes \$2
- Fresh Seasonal Fruit \$3
- Applewood Smoked Bacon or Sausage Links \$3
- Scrambled Eggs \$3
- Scrambled Egg Whites \$4
- Turkey Bacon or Turkey Sausage \$4

**Consuming raw or undercooked meats, poultry, seafood, shellfish 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 gold 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.

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STARTER

(Choose One)

- Seasonal Salad
- Gazpacho

ENTRÉES

(Choose Two)

- Biscuits & Gravy
Andouille Sausage Gravy & Fried Egg
- Chicken & Waffles
with Spicy Honey Drizzle
- Quiche Lorraine
Gruyere Cheese, Onions, Bacon & Fresh Herbs
- Vegetable Frittata
*Sweet Potatoes, Mushrooms, Broccoli, Peppers
& Onions, Feta & Harissa Tomato Jam*
- Eggs in Purgatory
Poached Eggs, Spicy Tomato Sauce, Chorizo & Grilled Bread
- Avocado Toast
*Thick Sliced Sourdough, Mashed Avocado,
Pickled Onions, Fried Egg & Chia Seeds*
- Honey Glazed Ham
with Pineapple Glaze
- Shrimp & Grits
*Blackened Shrimp, Aged White Cheddar Grits,
Roasted Tomato Beurre Blanc & Scallions*

SIDES

- Herb Roasted Potatoes
- Fresh Seasonal Fruit Salad



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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

BOXED LUNCHES 19



All Boxed Lunches Include Potato Chips, Cookies, Whole Fruit, Macaroni Salad, Still 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 on a Croissant

ROASTED SIRLOIN

with Arcadian Greens on Toasted Brioche

TAVERN HAM

with Arcadian Greens, Tomato, Red Onion, Cheddar on Ciabatta

BIG FISH SIGNATURE SHRIMP SALAD

with Arcadian Greens, Tomato & Red Onion on a Croissant

GRILLED SEASONAL VEGETABLE WRAP

with Roasted Garlic-Hummus, Citrus-Dill Vinaigrette



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THEMED LUNCH BUFFETS



Includes Freshly Brewed Coffee, Hot Tea, Soft Drinks, Sparkling Water or Still Water.
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THE CORNER DELI 22

- Chef's Kettle of Soup
- Traditional Caesar Salad *with Romaine, House Caesar Dressing, Seasoned Croutons & Pecorino Cheese*
- Macaroni Salad
- House-Made Potato Chips
- Freshly Baked Cookies
- Assorted Pre-Made Sandwiches & Wraps (Choose Three)
 - Oven Roasted Turkey *with Arcadian Greens, Tomato, Mayonnaise & Provolone on Whole Wheat*
 - Free Range Organic Chicken Salad *with Arcadian Greens, Tomato on a Croissant*
 - Roasted Sirloin *with Arcadian Greens & Horseradish Aioli on Toasted Brioche*
 - Tavern Ham *with Lettuce, Tomato, Red Onion, Cheddar & Mustard on Ciabatta*
 - Big Fish Signature Shrimp Salad *with Arcadian Greens, Tomato & Red Onion on a Croissant*
 - Grilled Seasonal Vegetable Wrap *with Roasted Garlic Hummus & Citrus-Dill Vinaigrette*

THE BOARDROOM BUFFET 24

- Harvest Green Salad *with Garden Vegetables & Maple Walnut Balsamic Vinaigrette*
- Herb-Dijon Roasted Pork Tenderloin *with Honey-Bourbon Glaze*
Substitute Chicken for Pork +\$2 per person
- Pasta Primavera *with Seasonal Vegetables, Parmigiano Cream, Penne*
- Strawberry Shortcake

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FARMSTAND LUNCHEON 24

- Chef's Kettle of Soup
- Create Your Own Salad
 - Lettuce (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, House-Made Croutons, Kalamata Olives & Roasted Sunflower Seeds*
 - Proteins *Grilled Shrimp & Chicken*
- Key Lime Pie



THEMED LUNCH BUFFETS



Includes Freshly Brewed Coffee, Hot Tea, Soft Drinks, Sparkling Water or Still Water.
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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*
- Brownies & Blondies

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



THE BRANDYWINE 32

- Chef's Kettle of Soup
- Chopped Salad *with Romaine, Carrots, Tomatoes, Corn, Cucumbers & Garlic-Herb Ranch*
- Seared Chicken *with Mushroom Marsala Cream*
- Italian Sausage Bolognese *with Rigatoni and Toasted Breadcrumbs*
- Lemon-Dill Roasted Scottish Salmon
- Roasted Baby New Potatoes & Roasted Seasonal Vegetables
- Pecan 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's & Tiramisu

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PLATED LUNCH 30



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

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 Roasted Seasonal Vegetables, San Marzano Pomodoro*
- Herb & Panko Crusted Chicken *with Bruschetta & Balsamic Reduction*
- Caramelized Salmon *with Shaved Pecorino*
- Pan Seared Bourbon Shrimp *with Sweet Thai Chili-Glaze*
- Herb-Dijon Encrusted Pork Loin *with Port Wine Reduction*
- Eggplant Parmesan *with Provolone & Vodka Sauce*

DESSERT

(Choose One)

- Double Layer Chocolate Cake
- Key Lime Pie
- Cheesecake

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Clients are Required to Make Selection Prior to Events and Provide Meal Counts Along with Place Cards Indicating Individual Choices





DINNER BELL

PLATED DINNER



Includes Chef's Choice of Seasonal Vegetable & Starch as well as Freshly Brewed Coffee, Hot Tea, Soft Drinks, Sparkling Water or Still Water. Packages are Priced Per Person. All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice. *Add Fresh Baked Rolls & Whipped Butter +\$2 Per Person.*

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 Toffee Pecans, Dried Cranberries,
Parmesan & Lemon Thyme Vinaigrette +\$1
- Wedge Salad Tomato, Cucumbers, Crumbled Bacon,
Gorgonzola and Bleu Cheese Dressing +\$2

Second Course (Choose Three)

Choose Two Proteins & One Vegetarian Option

- Herb-Crusted Scottish Salmon with Lemon-Dill Beurre Blanc
- Sautéed Shrimp Scampi with Linguini
- Penne Primavera with Seasonal Vegetables & Parmesan Cream
- Herb Seared Free Range Organic Chicken Breast
with Lemon-Caper Vinaigrette
- Free Range Organic Chicken Breast
*Stuffed with Shiitake Mushrooms, Baby Spinach, Boursin
Cheese & Topped with A Mushroom Cream +\$3*
- Pan Roasted Sea Bass with Pistachio Gremolata +\$4
- Eggplant Parmesan with Provolone & Vodka Sauce +\$4
- Chesapeake Bay Jumbo Lump Crab Cakes
with Old Bay Remoulade +\$5
- Peppercorn Crusted Strip Loin
with Green Peppercorn-Brandy Cream +\$6
- Slow Roasted Prime Rib
with Rosemary Jus & Fresh Horseradish +\$7

Third Course (Choose One)

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



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THEMED BUFFET DINNERS



Includes Freshly Brewed Coffee, Hot Tea, Soft Drinks, Sparkling Water or Still Water.
Packages are Priced Per Person for a One-Hour Display. All Pricing is Subject to a 22% Service Charge.
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Add Fresh Baked Rolls & Whipped Butter +\$2 Per Person.

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 Onions, Peppers, Pico de Gallo, Cheddar & Sour Cream*
- 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*
- Pickle Jalapeño Coleslaw
- Country Style Potato Salad
- Roasted Bone-in Chicken *with Salsa Verde*
- Slow Cooked Baby Back Ribs *with Coca-Cola Barbeque Sauce*
- Marinated Grilled Flank Steak *with Roasted Tomato-Demi*
- Corn on the Cob & Homemade Macaroni Salad
- Strawberry Shortcake & Pecan 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*
Substitute Chicken for Pork +\$2 per person
- 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 Layer Chocolate Cake & Fruit Tart *with Vanilla Custard*

MEDITERRANEAN 48

- Chickpea Salad *with Arugula, Grilled Halloumi Cheese, Red Onions, Cucumbers, Roasted Red Peppers, Pepperoncini & a Sweet Basil Vinaigrette*
- Escarole & White Bean Soup
- Lamb Moussaka
with Eggplant, San Marzano Tomatoes & Bechamel
- Shrimp Scampi *with Linguini*
- Chicken Saltimbocca
with Prosciutto, Sage & Marsala Butter Sauce
- Tuscan Roasted Fingerlings
with Fresh Oregano & Sundried Tomatoes, Roasted Asparagus with Shaved Pecorino
- Cannoli & Tiramisu



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THEMED BUFFET DINNERS



Includes Freshly Brewed Coffee, Hot Tea, Soft Drinks, Sparkling Water or Still Water.
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Add Fresh Baked Rolls & Whipped Butter +\$2 Per Person.

KALMAR NYCKEL 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
- PEI Mussels with Nduja Calabrese
- Clams Vongole with Linguini
- Marinated Grilled Flank Steak with Rosemary Tomato Jus
- Pan Roasted Sea Bass with Pistachio Gremolata
- Corn on the Cob, Sea Salt Roasted Green Beans & Garlic-Chive Mashed Potatoes
- Strawberry Shortcake & Double Layer 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
- Peppercorn Crusted New York Strip with Green Peppercorn-Brandy Cream
- Roasted Bone-In Chicken with Sautéed Shiitake Mushrooms & Salsa Verde
- Blackened Jumbo Shrimp with Roasted Tomato Beurre Blanc & Cheddar Grits
- Roasted Asparagus with Shaved Pecorino
- Garlic-Chive Mashed Potatoes
- Cheesecake & Pecan Apple Cobbler

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FOR THE KIDS 18



Includes Soft Drinks or Still 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*
- Penne Pasta *with Marinara*

SIDES

(Choose Two)

- French Fries
- Fresh Fruit
- Buttered Sweet Corn
- Steamed Carrots
- Chips

DESSERT

(Choose One)

- 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 silver stand holds more pastries. A large silver thermal carafe stands prominently in the center. 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 middle of the image.

ALL DAY MEETINGS

ALL DAY MEETING PACKAGE 71



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
- Top Your Toast Bar

LUNCH BUFFET

(Choose One)

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

AFTERNOON REFRESHMENTS

(Choose One)

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



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A photograph of a buffet table set up for a gathering. In the foreground, there's a wooden tray with sliced bread, olives in a bowl, and pears. To the left, a stack of white plates is visible. In the background, a large platter of salad and a basket of bread are seen. The text "BACK IN FIFTEEN" is overlaid in the center in a bold, white, sans-serif font.

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 Blanco

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 *Battered & Fried*
- Roasted Garlic Baguettes
- Smoked Pepperoni & Warm Soft Pretzels

AFTERNOON FINALE 15

- Roasted Tomato Grilled Cheese Squares
- Seasonal Flatbread Pizza Bites
- Popcorn Chicken

TOP YOUR TOAST BAR 14

*Comes with All Toppings Below to
Build Your Own Experience*

- | | |
|----------------------|--------------------------|
| • Sourdough | • Whipped Ricotta |
| • Multigrain | • Heirloom Baby Tomatoes |
| • Brioche Toast | • Arugula |
| • Bacon | • Red Pepper Relish |
| • Hard Boiled Eggs | • Basil |
| • Smashed Avocado | • Seasonal Fruit |
| • Seasonal Preserves | • Balsamic Glaze |

SWEET TREATS 10

- Brownies & Blondies
- Fresh Baked Cookies
- Mini Cheesecakes

CHOCOLATE LOVERS 8

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

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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



All Pricing is Subject to a 22% Service Charge.
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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





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