

What You Need to Know About Hosting An Event At The Cape May-Lewes Ferry



Venue Information



Thank you for your interest in the Cape May-Lewes Ferry as a possible venue for your event. At the Ferry, our talented staff will provide you with exquisite cuisine and professional service along with unmatched views of the Delaware Bay. We work hard to ensure that your event with the Cape May-Lewes Ferry will be smooth sailing.



For more information and facility fees,
please contact:
Events & Catering Manager,
Sandy Daniels
sandra.daniels@drba.net
(609) 889-7286

Facilities

Cape May Terminal

- Sunset Lounge - Up to 100 Guests
- Bayside Greens - Up to 1500 Guests
- The Gallery - Up to 75 Guests
(mainly used for meeting space)
- Bayside Patio - Up to 100 Guests

***The Cape May-Lewes Ferry
Where EVERY event
is a special event!***





Appetizers & Displays

Hors d'oeuvres are priced per person, available as passed for one hour

Cold

- Caprese Skewers \$5
- Chef's Deviled Eggs \$4
- Harvest Chicken Salad in Phyllo Cups \$5
- Tomato Bruschetta with Crostini \$5
- Gazpacho Shooter \$4
- Jumbo Shrimp Bloody Mary Shooters \$7 GF
- Provolone, Salami Bruschetta, Balsamic Drizzle \$6
- Seared Beef Tenderloin, Horseradish Cream, Bacon Onion Jam on Crostini \$7

Hot

- Vegetable Spring Rolls, Asian Dipping Sauce (vegan) \$4
- Mini Dogs in Puff Pastry, Whole Grain Mustard Sauce \$4
- Chicken Lemongrass Pot Stickers \$4
- Edamame Dumplings (vegan) \$5
- Cheesesteak Spring Rolls, Sriracha Ketchup \$6
- Roast Pork, Sharp Provolone, and Broccoli Rabe Spring Rolls \$6
- Lobster and Shrimp Spring Rolls, Asian Dipping Sauce \$6
- Chicken Quesadillas, Lime Crème Fraiche \$6
- Chicken Tandoori \$5
- Cherry Blossom Tarts \$5
- Aged Gruyere and Summer Leek Tarts \$4
- Wild Mushrooms and Artisan Cheese Tarts \$4
- Bella Flora Puffs \$5
- Mini Cuban Sandwiches \$5
- Quiche Lorraine with Applewood Smoked Bacon \$4
- Broccoli and Aged Cheddar Quiche \$4
- Mini French Onion Boule \$4
- Beef Bourduignonne Puffs \$5
- Paella Croquettes with Shrimp and Chorizo, Red Pepper Aoili \$5
- Chorizo Empanadas, Salsa Verde \$5
- Mini Crab Cakes, Remoulade Sauce \$7
- Coconut Shrimp \$5
- Asian Beef Satay, Ginger Sauce \$6
- Scallops Wrapped in Bacon \$7
- Spinach and Swiss Profiterole \$5



Prices and menu items are subject to change without notice.
A 20% service charge and applicable taxes will be added to all functions.



Specialty Displays and Stations

Priced per person for one hour

Available as Stations only event for 1.5 hours at additional cost

- Imported and Domestic Cheese Board with Grapes, Crackers and Mustards \$8
- Antipasto Display: Grilled Vegetables, Cured Meats & Imported Cheese \$10
- Fresh Vegetable Crudité and Herb Dip \$5
- Seasonal Fresh Fruit with Berries and Yogurt Dip \$9
- Mediterranean Display: Hummus, Bruschetta, Olive Tapanade with Pita \$7
- Raw Bar: Jumbo Shrimp, Clams & Oysters on the 1/2 shell \$23
- Iced Shrimp Cocktail Display with Bloody Mary Sauce \$14
- Slider Display \$10
 - Features: Angus Beef with Vermont Cheddar; Pulled Pork with Cole Slaw; Buffalo Chicken with Danish Blue Cheese, Shredded Lettuce, Sliced Tomato, Pickles. Add: Crabcake Slider for \$2
- Macaroni & Cheese Station \$7
 - Features: Assorted Toppings, Roasted Broccoli, Double Smoked Bacon, Roasted Red Peppers, & Buffalo Chicken
- Taco Bar \$6
 - Features: Traditional Seasoned Ground Beef, Warm Soft & Hard Tortillas, Lettuce, Tomato, Shredded Cheddar Cheese, Sour Cream, Pickled Jalapenos, Guacamole & Salsa.
- French Fry Bar \$6
 - Features: Tater Tots, Waffle Fries & Sweet Potato Fries with Vermont Cheese Sauce, Crispy Bacon, Truffle Aioli, Old Bay Seasoning, Sriracha Ketchup, Buffalo Sauce, Ranch Dip, and Cinnamon Sugar
- Pasta Station \$8
 - Features: Penne Pasta tossed with three different sauces: Homemade Marinara, White Pecorino Alfredo Sauce, & Triple Distilled Vodka Sauce Grated Parmesan Cheese, Crushed Hot Pepper Flakes, & Pepper Mill of fresh ground
- Kabob Station \$11
 - Features: Choose (3): Chicken, Beef, Vegetable, and Shrimp. Accompanied with dipping sauces and Spanish Rice





Dinner

BUFFET DINNER

\$47. per person

Includes warm rolls and butter, choice of soup or salad, two entrees, two sides and dessert.

Beverages included are iced tea, regular and decaf coffee and assorted hot teas.

See below for options.

PLATED DINNER

Includes warm rolls and butter, choice of soup or salad, one protein, two sides and one dessert.

Beverages included are iced tea, regular and decaf coffee and assorted teas.

See below for options

SOUPS AND SALADS

Soup

- Tomato Basil Bisque
- New England Clam Chowder
- Italian Wedding

Salad

- Traditional Caesar Salad with House-made Croutons and Creamy Garlic Dressing
- Bay View Salad: Feta, Kalamata Olives, Cucumbers, Tomatoes, Red Onions, House Vinaigrette
- Garden Salad: Tomatoes, Blue Cheese Crumbles, Creamy Herb Dressing
- The Wedge: Iceberg Lettuce, Crumbled Bacon, Bleu Cheese, Balsamic Vinaigrette
- Roasted Beet and Goat Cheese Salad with Candied Walnuts and Maple Black Pepper Vinaigrette

ENTRÉES

Chicken

- Buttermilk Soaked Breast of Chicken, Applewood Bacon, Pearl Onions, Thyme infused Demi \$29
- Chicken Francaise, finished with White Wine Butter Sauce \$29
- Chicken Roulade with Crab, Spinach, Boursin Cheese, Red Pepper Coulis \$36
- Roasted Breast of Chicken, Wild Mushrooms, Madeira Wine Sauce \$31
- Seared Breast of Chicken, Lemon Caper Buerre Blanc \$29

Beef and Pork

- Grilled Filet Mignon (6 oz.)- Merlot Reduction (not available for buffet) \$43
- Glazed Pork Loin, Apple Cider Reduction \$31
- Roasted Aged Prime Rib, Sherry Rosemary Au Jus (not available for buffet) \$42
- Red Wine Braised Short Ribs \$34
- Roasted Pork Loin, Crispy Bacon, Onion Marmalade \$31



Dinner (cont.)

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See below for options.

PLATED DINNER

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Beverages included are iced tea, regular and decaf coffee and assorted teas.

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ENTRÉES

Seafood

- Lump Crab Cakes, Remoulade Aioli \$40
- Soy Glazed Mahi Mahi, Pineapple Pico de Gallo \$37
- Flounder Filled with Sautéed Spinach, Crabmeat, Lemon Chive Buerre Blanc \$36
- Braised Norwegian Salmon, Roasted Eggplant, Capers, Tomatoes, Red & Yellow Peppers \$32
- Roasted Cod, Smashed Garlic, Oven Dried Grape Tomatoes \$31

Combinations (Plate Dinner Only)

- Filet and Crab Duet \$51
Features: Grilled 6oz. Filet, finished with Cabernet Pan Gravy, served next to our house-made Crab Cake with Roasted Tomato Buerre Blanc
- Chicken Oscar \$40
Features: Parmesan & Egg coated Chicken Breast, topped with Crab Cake, Asparagus Spears, with Lemon Buerre Blanc

SIDE DISHES

\$2 per person for extra side for buffet dinner

- Rosemary Roasted Red Bliss
- Garlic Yukon Mashed
- Sautéed Green Beans, Garlic Butter
- Balsamic Glazed Asparagus
- Honey Thyme Baby Carrots
- Panko Crusted Mac N' Cheese
- Bang Bang Broccoli
- Wild Long Grain Rice
- Sautéed Zucchini, Squash, & Roasted Red Peppers

DESSERTS

- New York Style Cheesecake
- Apple Tart, Vanilla Sauce
- Key Lime Tart, Raspberry Sauce
- Bread Pudding with Crème Anglaise
- Chocolate Mousse
- Carrot Cake
- Tiramisu
- Chocolate Crunch

Customized & Theme Dinner Menus
Are Also Available



Dinner (cont.)

DESSERTS

- Assorted Chocolate Caramels
- Cheesecake Drops Dipped in Milk Chocolate with a Dark Chocolate Drizzle
- Chocolate Truffles Assortment
- Mini Cheesecake Assortment: Berry, Plain, Mocha & Chocolate
- Petit Fours

Bar Service

OPEN BAR PACKAGES

Open Bar packages are available, including beer, wine, spirits, and soda and are priced "per person."

- | | | | |
|---------------------------------|----------------|--------------|--------------|
| • House and Call Brands | 3-Hour: \$26 | 4-Hour: \$32 | 5-Hour: \$38 |
| • Premium Brands | 3-Hour: \$32 | 4-Hour: \$37 | 5-Hour: \$43 |
| • Beer and Wine Only | 3-Hour: \$22 | 4-Hour: \$27 | 5-Hour: \$32 |
| • Non-Alcoholic Beverages Only: | \$5 per person | | |

Host Bars and Cash Bars are available. Please consult your sales representative for current pricing.

Bartender Fees for Host Bars and Cash Bars

- \$25.00 per hour for each bartender. Minimum \$75.00 for first bartender. Second bartender required if guest count exceeds 60. No bartender fees for Open Bar packages, unless additional bartenders are requested by client (above fees apply).

The Cape May-Lewes Ferry, as a licensee, is responsible for the sale and service of alcoholic beverages as regulated by the State Alcoholic Beverage Control Commission in Delaware and New Jersey. Bartenders will be required at all functions when alcohol is purchased for consumption. **ALCOHOLIC BEVERAGES CANNOT BE BROUGHT INTO ANY CMLF FACILITIES FROM OUTSIDE SOURCES.** We reserve the right to inspect and control all private functions.

House and Call Selections (including but not limited to)

Bacardi Rum • Titos Vodka • Tanqueray Gin •
Jim Beam Bourbon • Dewars • Malibu Coconut Rum
Capt. Morgan Rum • Jose Cuervo Gold •
Southern Comfort • Seagram's VO





Bar Service (cont.)

Premium Selections (including but not limited to)

Grey Goose Vodka • Bombay Sapphire • Jameson • Johnnie Walker Red • Crown Royal

Domestic, Premium and Imported Beers (including but not limited to)

Budweiser • Coors Light • Heineken • Corona • Yuengling

We also work with several Local Craft Breweries, be sure to ask about seasonal selections

House Wines Available by the Glass

Chardonnay • Pinot Grigio • Red Blend • Cabernet Sauvignon

Food and Beverage Policy

The food and retail department is the exclusive provider of all food and beverage service at the Cape May-Lewes Ferry. Any request to bring outside food and beverages will be at CMLF's discretion and will be considered on a case by case basis. Please inquire with your sales professional.

DEPOSITS

In order to secure the date of your event, a deposit of 10% of the intended cost must be received. Your sales professional will discuss the amount due.

MENU PROPOSALS

In addition to designing menus for special events, our sales professionals will supply you with a proposal describing the menu items and pricing for your review. Once you have agreed on the menu and pricing, you will be asked to sign the proposal and return with any monies due.

CATERING GUARANTEES

To ensure the success of your event, it is necessary to receive your confirmed number of guests for each meal function by the following schedule:

- Events of up to 100 people, the final guarantee is due 5 days prior to the event
- Events between 101 and 500 people, the final guarantee is due 7 days prior to the event
- Events over 501 people, the final guarantee is due 10 days prior to the event

Once the final guarantee is due, the count may not be decreased. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge.



Food and Beverage Policy (cont.)

MINIMUM REQUIREMENTS

There is a minimum guarantee of 25 people for all meal functions. If the guarantee is less than 25 people, a \$125.00 fee may apply.

FLOOR PLANS FOR CATERED FUNCTIONS

Your sales professional will review both guest seating arrangements (floor plan) and behind the scenes logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience.

PAYMENT POLICY

Our policy requires full payment in advance. A payment schedule will be included in your final proposal. Acceptable forms of payment are American Express, Visa, MasterCard and Discover. We also accept Cashier Check or Money Orders.

CANCELLATION POLICY

Cancellation of an event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. A cancellation received less than 30 days of an event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided, a fee of 100% of the estimated food and beverage will be charged.

RECOMMENDED SERVICES

We are happy to recommend a list of preferred vendors for your planning purposes or you may choose to hire a vendor of your choice. They will need to provide necessary insurance information and follow the guidelines for set up and delivery as well as break down procedures.

SMOKE-FREE CAMPUS

As of January 1, 2017, the Delaware River & Bay Authority and Cape May-Lewes Ferry is a smoke free-tobacco free environment. Smoking is not permitted anywhere on property.

