



WEDDING RECEPTION PACKAGE

Patrick Bradley | Executive Chef
Gina Mauger | General Manager
Amanda Jones | Events Manager

Tonic Seafood & Steak | Juniper by Tonic
111 W 11th Street Wilmington DE, 19801
302.777.2040 | www.juniperbytonic.com

JUNIPER BY TONIC

Venue Information

Capacity: 150 Seated | 225 Standing

Features:

- 2 Private Entrances
- 2 Full Bars
- 3 Private Bathrooms
- Coat Closet
- Blend of Traditional Round & Farmhouse Tables
- Heated, Private Outdoor Patio and 8 Foot Contemporary Glass Doors
- 8 Smart TVs
- Surround Sound Audio System

Venue Fee: \$800

Minimum 75 people



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JUNIPER BY TONIC

Wedding Reception Package

PRICE PER PERSON | \$150

Pricing is based on a minimum of 75 people.
Package includes gratuity.

- 5 Hour Reception
- Open Bar
- Bubbly Toast
- Stationed Hors D'oeuvres Display
- 5 Passed Hors D'oeuvres
- Two-Course Served Dinner
- Coffee & Tea Station
- Floor-Length Ivory Linens
- Chiffon Table Runners (upgrades available)
- Round Table Linens
- Complimentary Tasting for Two
- Cake Cutting
- Personalized Service from our Team

Please review the important information on the last page of this document



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HORS D'OEUVRES

STATIONARY

CHEESE & CHARCUTERIE DISPLAY

Served with assorted Breads & Crackers

BRUSCHETTA

Served with toasted Baguettes & Balsamic Drizzle

VEGETABLE TRAY

Served with Ranch Dressing

FRUIT TRAY

BUTLERED | COLD

Choice of Five Cold or Hot Butlered Hors D'oeuvres

TUNA TARTARE

Avocado, Cilantro, Shaved Radish, Honey-Lime Vinaigrette with Wonton Chips

POACHED SHRIMP

Lemon Wedge & Cocktail Sauce

WATERMELON CUBES

Whipped Goat Cheese & Chopped Mint

PROSCIUTTO-WRAPPED MELON

Citrus Poppy Seed Vinaigrette

HUMMUS CUP

Served with Celery & Carrot

CAPRESE SKEWERS

Cherry Tomato, Mozzarella, Basil, Balsamic Glaze

BAKED RICOTTA CROSTINI

Roasted Grapes, Honey, Spiced Walnuts

SMOKED SALMON CUCUMBER ROUNDS

Dill Cream Cheese



HORS D'OEUVRES

BUTLERED | HOT

Choice of Five Cold or Hot Butlered Hors D'oeuvres

EDAMAME POT STICKERS

Spiced Soy

VEGETABLE SPRING ROLLS

Sweet Thai Chili Sauce

STUFFED MUSHROOMS

Choice of Crab Imperial or Blue Cheese & Spinach

BACON-WRAPPED SCALLOPS

Balsamic Glaze

BRAISED SHORT RIB

Gorgonzola Mousse

VEAL MEATBALLS

Asian Glaze

GRILLED BEEF SKEWERS

Horseradish Cream Sauce

DIRTY RICE ARANCINI

Spicy Aioli

GOAT CHEESE FRITTER

Pomegranate Molasses

BLACKENED-CHICKEN SKEWERS

Lemon Aioli

MUSTARD-CRUSTED CHICKEN BITES

Honey Dijon

MINI CRAB CAKES

Cocktail Sauce

LAMB LOLLIPOP

Mustard-Crusted (+\$4/Person)



FIRST COURSE

STARTERS

Choice of One

CAESAR SALAD

Romaine, Parmesan, Croutons,
Classic Caesar Dressing

HOUSE SALAD

Spring mix, Cherry Tomatoes, Pumpkin
Seeds, Balsamic Vinaigrette

SPINACH SALAD

Red Onion, Candied Walnuts,
Gorgonzola, Balsamic Vinaigrette

WEDGE CARPACCIO

Chopped Iceberg Lettuce, Blue Cheese Crumbles, Bacon,
Cherry Tomatoes, Buttermilk Ranch

TOMATO BASIL SOUP

Topped with Housemade Croutons

TONIC'S CLAM CHOWDER

Extra virgin olive oil & chives
contains bacon

SHRIMP COCKTAIL

(4) Jumbo Shrimp served with Cocktail Sauce,
Shaved Horseradish & Lemon (+\$7/Person)



SECOND COURSE

ENTRÉES

Choice of Two | All entrées served with chef's selection of seasonal vegetables & starch

GRILLED CHICKEN BREAST

Mushroom Au Jus

PAN-SEARED SALMON

Black Garlic-Parsnip Soubise

8 OZ. FILET MIGNON

Demi-Glace

BROILED JUMBO LUMP CRAB CAKES

Artichoke Aioli

CURRY COCONUT CHICKPEA CAKES

Scallion-Lemon Pesto

8OZ FILET & SHRIMP SKEWER

Demi-Glace (+\$10/Person)

8OZ FILET & LOBSTER TAIL

Demi-Glace & Drawn Butter (+\$20/Person)

CHICKEN OSCAR

Jumbo Lump Crab & Hollandaise (+\$12/Person)

8OZ FILET OSCAR

Jumbo Lump Crab & Hollandaise (+\$12/Person)

WEDDING PACKAGE PRICE PER PERSON | \$150

Pricing is based on a minimum of 75 people.

Package includes gratuity.

Final menu selections due 30 days prior and entrée counts are required 10 business days prior to event



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PACKAGE ADD-ONS

FOOD

RAW BAR
Market Pricing

THIRD ENTRÉE SELECTION
\$4/Person

ASSORTED DESSERTS & MINI PASTRIES
\$8/Person

LATE NIGHT BITES
Assorted sliders, hot pretzels | \$15/Person

BEVERAGE

BOOZY COFFEE BAR
\$8/Person

SPECIAL ORDER ALCOHOL UPON REQUEST
Market Price

BOTTLED WATER FOR GUESTS ON DEPARTURE
\$1/Person

DECOR

6' GOLD RING WITH IVORY FABRIC
\$100

CHAMPAGNE WALL
\$200

MOSS WALL
\$250

SPECIAL ORDER LINENS & CHAIR COVERS
Market Price

PERSONALIZED PLACE TAGS FOR SERVED MEALS
\$50



BAR PACKAGE

BOTTLED BEER

MILLER LIGHT

COORS LIGHT

HEINEKEN

AMSTEL LITE

WHITE WINE

Seasonal Availability

PINOT GRIGIO

CHARDONNAY

RIESLING

PROSECCO

RED WINE

Seasonal Availability

PINOT NOIR

CABERNET SAUVIGNON

MALBEC

SPIRITS

Available on the rocks or in mixers

ROCK TOWN VODKA

TITO'S VODKA

JACK DANIEL'S WHISKEY

JIM BEAM BOURBON

BEEFEATER GIN

JOSE CUERVO

BACARDI RUM

CAPTAIN MORGAN RUM

MALIBU RUM

SEAGRAM'S 7 WHISKEY

DEWAR'S SCOTCH

Shots and Doubles not included in Bar Package



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IMPORTANT INFORMATION

- Pricing is based on 3-hour events. Access for decorating, etc. is one hour prior to scheduled start time of your event. Additional time, if available, is \$150/hour.
- 20% gratuity or a \$150/server fee (whichever is greater) will be added to your bill.
- A deposit is required at the time of booking to reserve the room for your event date and time. \$250 deposit is required for Board or Bordeaux room; \$500 deposit for Salon; \$500 for Juniper; \$1000 for Salon & Juniper. The deposit will be applied to the final balance; all cancellations must be made 90 days prior to the event date, or the deposit will be forfeited.
- The final payment is due 10 days prior to event date along with your menu selections and final entrée counts. This is also when your final headcount is needed, and the balance will be based on it. If a plated meal is being served, changes and adjustments cannot be made after the final entrée count is provided.
- If applicable, final bar tab & any day-of incidentals will be due on event date at the close of the event.
- An event coordinator fee will be applied to all events ranging from \$150-\$250. The amount is dependent on event type, menu selection, guest count, etc.
- You are welcome to decorate, however, please refrain from use of confetti or glitter (on tables or in balloons) and tapered candles. If you need anything hung, please ask the event manager the best way to do so.
- We do not have a private storage space, therefore all event décor and/or property belonging to customer must be brought in during allotted set up time, unless pre-approved by management.
- Events with extensive decor may be subjected to a set-up fee if the event host is not present to decorate.
- All decorations including balloon arches must be removed at the close of the event by the event host.
- If decorations are not removed, the host will be charged a \$200 clean up fee.
- We do not accept any responsibility for damage to or loss of any articles or property left prior to, during or after the event.
- Customer is responsible for returning the venue to the condition in which it was provided to them. All property belonging to the customer, customer's invitees, guests, agents and sub-contractors, must be removed by the end of event. Any special consideration for the removal of property beyond the event end, must be arranged prior to the beginning of the event for an additional fee.
- Preferred vendors are available upon request. Vendor meals are not included, but available, upon request.
- All menu items and pricing are subject to change.
- No outside food or drink is permitted. The only exception is a cake or specialty dessert.

