

Park CAFÉ

Private Event Package

www.parkcafede.com | [@parkcafede](https://www.instagram.com/parkcafede) | 302.543.2233
2510 W 5th Street Wilmington, DE 19805

Venue Information

Café

Fee: \$300

We offer free on-site parking. The cafe features a private entry, connectable TV and audio system, wooden countertops and customizable chalkboard.

Cafe Capacity:

- Plated & Roaming events: 28 guests standing or seated (separate tables) OR 20 guests seated at one table
- Buffet: up to 22 guests seated at separate tables OR 20 guests seated at one table

Please note that maximum capacity may be affected by decor and other event needs.

Patio

Fee: \$200

Our patio features a private gated entry with an open or closed slated pergola.

Patio Capacity:

- Plated & Roaming events: 40 guests standing or seated at separate tables.
- Buffet: up to 22 seated guests (separate tables) or 20 guests seated at one table.

Please note that maximum capacity may be affected by decor and other event needs.

Full Venue

Fee: \$400

For events with 20 or more guests, a full venue rental may be necessary to ensure there is adequate room for the event needs.

Full Venue Capacity: 65 guests roaming or seated at separate tables.

PLEASE REVIEW THE IMPORTANT INFORMATION ON THE LAST TWO PAGES OF THIS DOCUMENT THAT INCLUDES OUR POLICIES, FEES & FOOD/BEVERAGE MINIMUMS.

Brunch Buffet

\$36 PER PERSON

Our brunch buffet includes scrambled eggs with cheese, breakfast potatoes, french toast casserole, bacon, sausage, assorted pastries & seasonal fruit.

Salads

Choice of one included in brunch buffet.

Add an additional + \$3/P

CAESAR SALAD

*romaine, parmesan, croutons,
traditional caesar dressing*

CAPRESE SALAD

*tomato, mozzarella, basil,
red onion, capers, olive oil*

SPINACH & WALNUT SALAD

*candied walnuts, oranges, red onion,
goat cheese, citrus vinaigrette*

POTATO SALAD

*grain mustard, hard-boiled eggs,
celery & red onion*

PASTA SALAD

fresh vegetables, pasta & mayo

MIXED GREENS SALAD

*mixed greens, cucumbers, grape tomatoes,
shaved red onions, balsamic vinaigrette*

Entrées

Choice of one entrée included in brunch buffet.

Add an additional entrée +\$6/P

RAVIOLI

*3 cheese or Portobello sautéed
tomato, spinach and herb cream*

SHRIMP & GRITS

*sautéed jumbo shrimp
New Orleans BBQ | +\$4/P*

ROASTED SALMON

white wine butter sauce

SLICED NY STRIP

demi-glace | +\$9/P

PASTA PRIMAVERA

asparagus, mushrooms, cherry tomatoes

JUMBO LUMP

CRAB CAKES

remoulade | +\$9/P

HERB-ROASTED CHICKEN BREAST

mushroom cream sauce

Roaming Package

\$36 PER PERSON. ALL ITEMS STATIONED.

Included

CHEESEBOARD

chef's selection of artisanal cheeses & with accompaniments & crackers

Appetizers

Choice of three included

Add an additional appetizer +\$4/P

TRADITIONAL BRUSCHETTA

served with crostini

SPINACH & ARTICHOKE DIP

served with grilled pita

BUFFALO CHICKEN DIP

served with grilled pita

BAVARIAN PRETZELS

served with honey Dijon

CRUDITÉS

traditional

DEVEILED EGGS

traditional

HUMMUS

*roasted garlic OR red bell pepper
served with crudité & grilled pita*

Slider Station

Choice of three included

Add an additional slider option +\$4/P

PANKO CHICKEN

slaw & spicy aioli

BBQ PULLED PORK

slaw

CHICKPEA CAKE

scallion-lemon pesto

ANGUS BEEF BURGER

lettuce, tomato, pickle & ketchup

BEYOND BURGER

lettuce, tomato, pickle & ketchup

SLICED BEEF

TENDERLOIN

*caramelized onions & horsey cream
+\$4/P*

CRAB CAKE

shredded lettuce & remoulade | +\$4/P

Cold Buffet Package

\$27 PER PERSON

Sandwiches

Choice of three
Add additional sandwich selection +\$4/P

HAM & CHEESE

ham, swiss, pickles & yellow mustard on
toasted ciabatta

SHRIMP SALAD WRAP

housemade shrimp salad
with lettuce & tomato

ROASTED TURKEY WRAP

roasted turkey, bacon, tomatoes, cheddar,
avocado & buttermilk ranch

TENDERLOIN SANDWICH

tenderloin, mixed greens, horseradish
cream on brioche bun | +\$4/P

HARVEST TURKEY SALAD

roast turkey, apple, celery, grapes, walnuts,
greek yogurt, mayo, multigrain bread

CHICKEN CAESAR WRAP

romaine, grilled chicken, parmesan &
traditional caesar dressing

GRILLED VEGETABLE

zucchini, squash, bell pepper, red onion,
roasted garlic aioli on ciabatta

SMOKED SALMON

green apple-cucumber slaw, lemon aioli,
bibb lettuce on marbled rye | +\$3/P

Salads & Sides

Choice of three
Add an additional + \$3/P

MIXED GREENS SALAD

mixed greens, cucumbers, grape tomatoes,
shaved red onions, balsamic vinaigrette

PASTA SALAD

fresh vegetables, pasta & mayo

POTATO SALAD

grain mustard, hard-boiled eggs,
celery & red onion

ASIAN NOODLE SALAD

fresh vegetables sesame soy dressing

SPINACH & WALNUT SALAD

candied walnuts, oranges, red onion,
goat cheese, citrus vinaigrette

CAESAR SALAD

romaine, parmesan, croutons,
traditional caesar dressing

CAPRESE SALAD

tomato, mozzarella, basil,
red onion, capers, olive oil

CUCUMBER TOMATO SALAD

red onion & vinaigrette

PARK HOUSE CHIPS

housemade potato chips

Hot Buffet Package

\$40 PER PERSON

Salad

Choice of One

Add an additional + \$3/P

CAESAR SALAD

*romaine, parmesan, croutons,
traditional caesar dressing*

MIXED GREENS SALAD

*mixed greens, cucumbers, grape tomatoes,
shaved red onions, balsamic vinaigrette*

GREEK SALAD

*romaine, cucumbers, tomatoes, olives,
shaved red onion, chickpeas, feta cheese,
mediterranean vinaigrette*

SPINACH & WALNUT SALAD

*candied walnuts, oranges, red onion,
goat cheese, citrus vinaigrette*

Entrees

Choice of two

Add an additional entrée +\$8/P

GRILLED CHICKEN PICCATA

lemon-caper butter

PESTO CHICKEN

tomato rosé sauce

ROASTED PORK LOIN

vin blanc cream sauce

SEARED SALMON

dijon white wine butter

PASTA PRIMAVERA

seasonal vegetables

Sides

Choice of Two | Add an additional +\$3/P

ROASTED BRUSSELS
SPROUTS

YUKON GOLD MASHED
POTATOES

ROASTED BROCCOLI

MAC & CHEESE

ROASTED FINGERLING
POTATOES

GRILLED ASPARAGUS

PARMESAN RISOTTO

SAUTEED HARICOT VERTS

Plated Package

ABOUT OUR PLATED PACKAGE

Enjoy the ease of a sit-down dinner with our custom plated package. Regardless of the occasion or meal type, we can create a plated meal option for you. Pricing is based off of the number of courses and final menu selections. We will work with you to customize a menu that will meet your event needs. Some of the things we will discuss with you are below. We look forward to working with you!

- # OF GUESTS
- # OF COURSES
- FOOD ALLERGIES & AVERSIONS
- OCCASION TYPE
- BEVERAGE REQUESTS
- BUDGET
- ADDITIONAL INFORMATION THAT WILL HELP US MAKE
YOUR EVENT SUCCESSFUL

Package Add-Ons

Minimum of 20 people. Pricing per person.

HUMMUS <i>roasted red pepper hummus grilled pita & crudité</i>	\$4/P	BUFFALO CHICKEN DIP <i>grilled pita & crudité</i>	\$5/P
SPINACH & ARTICHOKE DIP <i>grilled pita & crudité</i>	\$5/P	CHARCUTERIE BOARD <i>chef's selection of dried cured meats & seasonal accompaniments & crackers</i>	\$8/P
CHEESEBOARD <i>chef's selection of artisanal cheeses & seasonal accompaniments & crackers</i>	\$8/P	BRUSCHETTA <i>traditional bruschetta; tomato, basil, onion, capers, garlic, olive oil</i>	\$3/P
CREATE YOUR OWN RAW BAR <i>Choice of east coast oysters on the ½ shell, west coast oysters on the ½ shell, jumbo poached shrimp, jumbo lump crab salad, seared ahi tuna; served with accompaniments</i>			MP

Appetizers

Minimum order of 20 pieces per item. Pricing is per item.

DEVILED EGGS <i>traditional</i>	\$3	GRILLED BEEF SKEWERS <i>horseradish cream</i>	\$4
TUNA TARTARE <i>crispy wonton</i>	\$5	MINI CRAB CAKES <i>cocktail sauce</i>	\$5
BACON-WRAPPED SCALLOPS <i>balsamic glaze</i>	\$5	BUFFALO CAULIFLOWER WONTONS <i>housemade ranch</i>	\$4
WATERMELON CUBES <i>whipped goat cheese & chopped mint *seasonal*</i>	\$3	PANKO CHICKEN BITES <i>honey dijon</i>	\$4
SMOKED SALMON CUCUMBER ROUNDS <i>dill cream cheese</i>	\$4	CAPRESE SKEWERS <i>cherry tomato, mozzarella, basil, balsamic glaze</i>	\$3
		POACHED SHRIMP <i>lemon wedge & cocktail sauce</i>	\$5

Package Add-Ons

Perfect for Brunch

QUICHE

savory egg custard baked in a flaky crust
+\$6/P

YOGURT PARFAIT

assorted berries, granola & honey | +\$5/P

SMOKED SALMON DISPLAY

with bagels | +\$9/P

SEASONAL SOUP

chef's creation | MP

CHAMPAGNE WALL

\$100 plus consumption

OMELETTE STATION

cheese, ham, assorted vegetables
including onion, pepper, mushroom,
tomato, spinach & broccoli | +\$9/P

Desserts

COOKIES & BROWNIES

20 Pieces | \$50

CREME BRÛLÉE

20 pieces | \$80

BREAD PUDDING

20 pieces | \$80

ASSORTED MINI PASTRIES

20 pieces | \$50

MINI CHOCOLATE TORTE

20 pieces | \$60

TRADITIONAL CANNOLIS

20 pieces | \$50

Carving Stations

PORK TENDERLOIN

honey-dijon glaze | +\$11/P

NEW YORK STRIP

horseradish sauce | +\$16/P

BEEF TENDERLOIN

horseradish sauce | +\$20/P

Beverages

NON-ALCOHOLIC BEVERAGE PACKAGE

\$5 per person

Canned Soda: Coke, Diet Coke, Ginger Ale or Sprite

Coffee: Decaf & Regular with accompaniments

BEER & WINE PACKAGE

Soft Drinks Included

\$18 per person for 3 hours | \$23 per person for 4 hours

House Wines: Choice of two red & two white

Bottled Beer: Choice of three from our selection

FULL BAR PACKAGE

Mixers, Garnishes & Soft Drinks Included

\$25 per person for 3 hours | \$32 per person for 4 hours

House Wines: Choice of two red & two white

Bottled Beer: Choice of three from our selection

House Liquor: Served neat, on the rocks, or mixed

ADDITIONAL OPTIONS

Consumption Bar

*Billed as consumption tab & added to final bill.
Pay for each pour at the conclusion of event.*

Cash Bar

Billed as individual tabs & paid by guests.

Important Information

- Food and beverage package purchase is required. Outside food & drinks are not permitted except for cake and specialty desserts. Cake cutting charge is \$1/person.
- The minimum spend on food & beverage during non-peak times are \$1000 and \$1500 during peak times. Peak times are Saturdays & Sundays and non-peak times are Monday-Friday. If the food & beverage minimum is not met, an unmet minimum fee will be charged.
- Private party availability timeframes include **11am-2pm (or earlier) or 4pm-7pm (or later)**. If you would like to book outside of these timeframes, an increased food & beverage minimum may apply.
- A \$500 deposit and an electronically signed contract is required for all bookings to reserve the date, time and event space. The deposit will be applied to the final balance; all cancellations must be made 60 days prior to the event date, or the deposit will be forfeited.
- A room rental fee applies to all event spaces: Café rental is \$300, Patio rental is \$200, and full venue rental is \$400. A full venue rental may be required for parties of 20 or more guests.
- 20% gratuity will be added to the total bill.
- All final menu requests/changes as well as final guest count is due no later than seven (7) days before the event date. If no final guest count is received, the initial estimated count will be prepared and charged for. If the final count increases after you have submitted we will do our best to accommodate the additional guests, additional fees may apply.
- All events booked more than 18 months in advance are subject to a 5% fee to accommodate any fluctuations in market pricing.
- Pricing and menu options are subject to change.
- All plated meals for events with 20 guests or more are required to provide us with a name & table breakdown of entrée selections. Park Café can provide you with name cards for an additional \$1 per guest.

CONTINUED ON THE NEXT PAGE.

Important Information

(continued)

- 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.
- If applicable, the remaining balance, final bar tab & any day-of incidentals will be due on event date at the close of the event.