



Special Event Information

Served Lunch

Tonic Bar and Grille
111 W 11th St
Wilmington, DE 19801 302.777.2040
302.510.8070

Michelle Majewski, Private Dining Coordinator
Mmajewski@tonicbargrille.com

Paul Bouchard, Managing Partner
Pbouchard@tonicbargrille.com

Yassmin Zahran, Hospitality Manager
Yzahran@tonicbargrille.com

PRIVATE DINING ROOMS

** AT TONIC BAR AND GRILLE WE CUSTOMIZE ALL OF OUR EVENTS BASED ON THE INDIVIDUAL NEEDS OF OUR GUESTS**

“BOARD ROOM”

SEATS UP TO 20 GUESTS COMFORTABLY

\$400 ROOM MINIMUM- SPENT ON FOOD AND/OR BEVERAGES

1, 55IN LCD FLAT SCREEN TV WHICH CAN BE USED AT NO CHARGE FOR POWERPOINT PRESENTATIONS AND SLIDESHOWS

“SALON”

SEATS UP TO 40 GUESTS COMFORTABLY

\$600 ROOM MINIMUM- SPENT ON FOOD AND/OR BEVERAGES

FEATURES A BAR WITH BARTENDER (\$100 ROOM/SERVICE FEE)

3, 55IN LCD FLAT SCREEN TV'S WHICH CAN BE USED AT NO CHARGE FOR POWERPOINT PRESENTATIONS AND SLIDESHOWS

“PRIVATE ROOM”

SEATS UP TO 65 GUESTS COMFORTABLY

\$800 ROOM MINIMUM- SPENT OF FOOD AND/OR BEVERAGES

FEATURES A BAR WITH BARTENDER (\$100 ROOM/SERVICE FEE)

3, 55IN LCD FLAT SCREEN TV'S WHICH CAN BE USED AT NO CHARGE FOR POWERPOINT PRESENTATIONS AND SLIDESHOWS

**6 X 6 PROJECTOR SCREEN AND TRIPOD RENTAL \$200*

20% GRATUITY APPLIES TO ALL FOOD AND BEVERAGE BILLS



Thank you for choosing Tonic Bar and Grille for your upcoming event. Please fill out the following and return via fax or e-mail.

-All cancellations must be made within 10 days of event.

-A \$250 deposit is required for all private events. This fee will be applied to your total check day of event.

-Menu selection must be finalized 10 days prior to event.

We look forward to helping you with all arrangements to make your event special and successful.

Please feel free to call or e-mail with any questions.

Contact Name/ Business: _____

Phone Number: _____

E-Mail: _____

Address: _____

Date of Event: _____

Number of Guests: _____

Event Time: _____

Room Requested: _____

Card Type: Visa _____ MasterCard: _____ Discover: _____ American Express: _____

Cardholders Name: _____

Card Number: _____

Expiration Date: _____

Billing Address: _____

Tonic Hors d'oeuvres Menu

– (Minimum of 20 pieces per item)

Tuna Tartare	\$2.50 per piece
Avocado, cilantro, shaved radish, honey-lime vinaigrette, crispy tortilla	
Mini Lobster Roll	\$3.50 per piece
Toasted brioche, scallions, lemon mayo	
Chilled Shrimp Cocktail	\$3.50 per piece
Tender Gulf shrimp served with spicy horseradish cocktail sauce	
Smoked Salmon	\$2.50 per piece
Cucumber rounds, dill cream cheese	
Mediterranean Canape	\$2.25 per piece
Cucumber rounds topped with hummus, olives and feta	
Beef Tenderloin on Crostini	\$3.00 per piece
Thinly sliced tenderloin, creamy horseradish, and greens	
Stuffed Chevre Tomato	\$3.00 per piece
Cherry Tomato stuffed with pesto cream cheese	
Hot	
Grilled Achiote Shrimp	\$2.50 per piece
Spicy avocado sauce, cilantro	
Vegetable Spring Rolls	\$4.00/2 pieces
Napa cabbage, carrot, red onion, soy glazed mushrooms, red bell pepper	
Stuffed Mushroom	\$2.50 per piece
Button Mushroom filled with crab imperial or spinach and blue cheese	
Bacon Wrapped Scallops	\$3.00 per piece
Dijon mustard cream	
Grilled Beef Skewers	\$2.50 per piece
Basil Pesto	
Mini Crab Cakes	\$3.00 per piece
Remoulade or cocktail sauce	
Fried Calamari	\$25/10 share
Fried cherry peppers and Srirach-honey aioli	
Fried Oysters	\$3.00 per piece
Tomato pickle relish, Old Bay aioli	
Mustard Crusted Chicken Bites	\$2.25 per piece
Lightly dusted and fried, accompanied by honey mustard sauce	
Dirty Rice Arancini	\$2.50 per piece
Fried Rice balls with chipotle aioli	
Chicken and Gorgonzola Meatballs	\$2.25 per piece
Tossed in buffalo Sauce	
Goat Cheese Fritters	\$3.00 per piece
Balsamic Honey Dipping Sauce	
Shrimp and Chorizo Skewer	\$3.50 per piece
Scallion Puree	
Buffalo Wings	\$1.50 per piece
Served with blue cheese dipping sauce	
BBQ Pulled Pork Slyders	\$4.00 per piece
Tenderloin of Beef Slyders	\$5.50 per piece
Crab Cake Slyders	\$6.00 per piece
Fried Chicken with Slaw Slyders	\$4.00 per piece

Stationary Hors d'oeuvres Menu
(Price reflects 20 servings)

Hummus bi Tahini Vegetable Crisps and grilled pita	\$40.00
Guacamole Tortilla chips	\$35.00
Imported and Domestic Cheeses Semi-soft and hard cheeses with fresh fruit and hearth baked bread	\$75.00
Crab & Artichoke Dip Assorted breads	\$80.00
Artichoke & Exotic Mushroom dip Assorted breads	\$60.00
Bruschetta Tomato, mozzarella, and garlic chopped and served with toasted baguettes	\$35.00

Stationary Dessert Options

Assortment of Dessert Minis- Chef's choice of 3-4 types *Price reflects 3 pieces per person Examples: Lemon Curd and Blueberry Tartlets, Chocolate Brownie Bites, Chocolate Dipped Strawberries, Macaroons, Cookies, Petite Crème Brûlée, Chocolate Peanut Butter Bites, Cheese Cake Squares, Pumpkin Cheesecake Squares	\$6.00 per person
Crème Brûlée Display (20 person minimum) 3 types of petite Crème Brûlée– Vanilla, Grand Marnier, Espresso Bean	\$7.00 per person
Cookies and Brownies	\$35/20 share



Served Lunch Menu #1

Includes: Fresh Baked Rolls with Butter, Soda, Tea, and Coffee

STARTERS

(Please choose one)

Cesare Salad

Romaine hearts, croutons, Parmesan Cheese, traditional Caesar dressing

House Salad

Spring mix, tomatoes, toasted pumpkin seeds, balsamic vinaigrette

ENTREES

Jerk Chicken Sandwich

Cucumber mango salsa, provolone cheese, fresh avocado, Kaiser roll

Crab and Asparagus Quiche

Fingerling potato hash and a house salad

Orecchiette Pasta

Asparagus, mushrooms, cherry tomatoes in a roasted garlic cream sauce

DESSERT

Chocolate Torte

Vanilla crème anglaise, meringue cookie

Crème Brûlée

Traditional French custard with burnt sugar

Food \$24.00 per person

Gratuity 20%

Upgrades Add Mimosas and Bloody Marys for \$6.00 per person. Please ask for additional options, we are happy to adjust or customize to fit your needs. Please note these are sample menus which change seasonally. Specific menus will be discussed and agreed upon before booking your event



Served Lunch Menu #2

Includes: Fresh Baked Rolls with Butter, Soda, Tea, and Coffee

STARTERS

(Please choose one)

Cesare Salad

Romaine hearts, croutons, Parmesan Cheese, traditional Caesar dressing

House Salad

Spring mix, tomatoes, toasted pumpkin seeds, balsamic vinaigrette

ENTREES

Blackened Chicken Breast

Sweet potato-roasted apple ragout, sautéed spinach, molasses BBQ

Pan Seared Salmon

White beans, basil, roasted acorn squash, fennel emulsion

American Burger

Tomato-pickle relish, white onions, parsley mayo, ketchup, cheddar cheese,
French Fries

Orecchiette Pasta

Asparagus, mushrooms, cherry tomatoes in a roasted garlic cream sauce

DESSERT

Chocolate Torte

Vanilla crème anglaise, meringue cookie

Crème Brûlée

Traditional French custard with burnt sugar

Food \$28.00 per person

Gratuity 20%

Upgrades Add Mimosas and Bloody Marys for \$6.00 per person. Please ask for additional options, we are happy to adjust or customize to fit your needs. Please note these are sample menus which change seasonally. Specific menus will be discussed and agreed upon before booking your event



Served Lunch Menu #3

Includes: Fresh Baked Rolls with Butter, Soda, Tea, and Coffee

STARTERS **House Salad**

Spring mix, tomatoes, toasted pumpkin seeds, balsamic vinaigrette

Soup du Jour

ENTREES **Blackened Chicken Breast**

Sweet potato-roasted apple ragout, sautéed spinach, molasses BBQ

Pan Seared Salmon

White beans, basil, roasted acorn squash, fennel emulsion

Seafood Salad

Spring mix, roasted red peppers, crispy onions, jumbo lump crabmeat, steamed shrimp, fried calamari and saffron vinaigrette

Orecchiette Pasta

Asparagus, mushrooms, cherry tomatoes in a roasted garlic cream sauce

DESSERT **Chocolate Torte**

Vanilla crème anglaise, meringue cookie

Crème Brûlée

Traditional French custard with burnt sugar

Mixed Berries

with fresh vanilla whipped cream

Food \$32.50 per person

Gratuity 20%

Upgrades Add Mimosas and Bloody Marys for \$6.00 per person. Please ask for additional options, we are happy to adjust or customize to fit your needs. Please note these are sample menus which change seasonally. Specific menus will be discussed and agreed upon before booking your event



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Cucumber rounds topped with hummus, olives and feta	
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Thinly sliced tenderloin, creamy horseradish, and greens	
Stuffed Chevre Tomato	\$3.00 per piece
Cherry Tomato stuffed with pesto cream cheese	
Hot	
Grilled Achiote Shrimp	\$2.50 per piece
Spicy avocado sauce, cilantro	
Vegetable Spring Rolls	\$4.00/ 2 pieces
Napa cabbage, carrot, red onion, soy glazed mushrooms, red bell pepper	
Stuffed Mushroom	\$2.50 per piece
Button Mushroom filled with crab imperial or spinach and blue cheese	
Bacon wrapped Scallops	\$3.00 per piece
Dijon mustard cream	
Grilled Beef Skewers	\$2.50 per piece
Mini Crab Cakes	\$3.00 per piece
Remoulade or cocktail sauce	
Fried Calamari	\$25/10 share
Fried cherry peppers and Sriracha-honey aioli	
Fried Oysters	\$3.00 per piece
Tomato pickle relish, Old Bay aioli	
Mustard Crusted Chicken Bites	\$2.25 per piece
Lightly dusted and fried, accompanied by honey mustard sauce	
Dirty Rice Arancini	\$2.50 per piece
Fried Rice balls with chipotle aioli	
Chicken Gorgonzola Meatballs	\$2.25 per piece
Tossed in buffalo Sauce	
Goat Cheese Fritters	\$3.00 per piece
Balsamic Honey Dipping Sauce	
Shrimp and Chorizo Skewer	\$3.50 per piece
Scallion Puree	
Buffalo Wings	\$1.50 per piece
Served with blue cheese dipping sauce	
BBQ Pulled Pork Slyders	\$4.00 per piece
Tenderloin of Beef Slyders	\$5.50 per piece
Crab Cake Slyders	\$6.00 per piece
Fried Chicken with Slaw Slyders	\$4.00 per piece

Stationary Hors d'oeuvres Menu

(Price reflects 20 servings)

Hummus bi Tahini Vegetable Crisps and grilled pita	\$40.00
Guacamole Tortilla chips	\$35.00
Imported and Domestic Cheeses Semi-soft and hard cheeses with fresh fruit and hearth baked bread	\$75.00
Crab & Artichoke Dip Assorted breads	\$80.00
Artichoke & Exotic Mushroom dip Assorted breads	\$60.00
Bruschetta Tomato, mozzarella, and garlic chopped and served with toasted baguettes	\$35.00

Stationary Dessert Options

Assortment of Dessert Mini s- Chef's choice of 3-4 types *Price reflects 3 pieces per person	\$6.00 per person
Examples: Lemon Curd and Blueberry Tartlets, Chocolate Brownie Bites, Chocolate Dipped Strawberries, Macaroons, Cookies, Petite Crème Brûlée, Chocolate Peanut Butter Bites, Cheese Cake Squares, Pumpkin Cheesecake Squares	
Crème Brûlée Display (20 person minimum) 3 types of petite Crème Brûlée– Vanilla, Grand Marnier, Espresso Bean	\$7.00 per person
Cookies and Brownies	\$35.00/20 share



Served Dinner Menu#1

Includes: Soft Drinks

STARTERS

(Please Choose one)

Caesar Salad

Romaine hearts, croutons, Parmesan Cheese, traditional Caesar dressing

House Salad

Spring Mix, toasted pumpkin seeds, balsamic vinaigrette

ENTREES

Grilled Chicken Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

White beans, basil, roasted acorn squash, fennel emulsion

Orecchiette Pasta

Asparagus, mushrooms and cherry tomatoes in a toasted garlic cream sauce

DESSERT

Crème Brûlée

Traditional French custard, burnt sugar

Food \$37.50 per person

Gratuity 20%

Upgrades Please ask for additional options, we are happy to adjust or customize to fit your needs. Please note these are sample menus which change seasonally. Specific menus will be discussed and agreed upon before booking your event.



Served Dinner Menu #2

Includes: Soft Drinks

STARTERS

(Please pick one)

Caesar Salad

Romaine hearts, croutons, Parmesan Cheese, traditional Caesar dressing

House Salad

Spring Mix, toasted pumpkin seeds, balsamic vinaigrette

ENTREES

Grilled Chicken Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

White beans, basil, roasted acorn squash, fennel emulsion

Bistro Steak

Haricot vert, Yukon whipped potatoes, demi-glace

DESSERT

Chocolate Torte

Vanilla crème anglaise, meringue cookie

Crème Brûlée

Traditional French custard, burnt sugar

Food \$41.00 per person

Gratuity 20%

Upgrades Please ask for additional options, we are happy to adjust or customize to fit your needs. Please note these are sample menus which change seasonally. Specific menus will be discussed and agreed upon before booking your event.



Served Dinner Menu #3

Includes: Soft Drinks

STARTERS

Spring Mix Greens

Candied walnuts, goat cheese, dried cherries, balsamic drizzle

Soup du Jour

Chef's daily creation

ENTREES

Grilled Chicken Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

White beans, basil, roasted acorn squash, fennel emulsion

8oz Filet Mignon

Haricot vert, Yukon whipped potatoes, demi-glace

Broiled Jumbo Lump Crab Cakes

Cauliflower couscous, haricot vert, classic remoulade

DESSERT

Chocolate Torte

Vanilla crème anglaise, meringue cookie

Crème Brûlée

Traditional French custard, burnt sugar

Mixed Berries

Fresh vanilla whipped cream, granola topping

Food \$44.50 per person

Gratuities 20%

Upgrades Please ask for additional options, we are happy to adjust or customize to fit your needs. Please note these are sample menus which change seasonally. Specific menus will be discussed and agreed upon before booking your event



Served Dinner Menu #4

Includes: Soft Drinks

STARTERS

Spring Mix Greens

Spring mix, toasted pumpkin seeds, balsamic vinaigrette

Wedge Carpaccio

Iceberg lettuce with blue cheese crumbles, bacon, cherry tomatoes, buttermilk ranch

Soup du Jour

Chef's daily creation

ENTREES

Grilled Chicken Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

White beans, basil, roasted acorn squash, fennel emulsion

Surf & Turf

(8oz Filet Mignon and Shrimp Skewer)

Haricot vert, Yukon whipped potatoes, demi-glace

Broiled Jumbo Lump Crab Cakes

Cauliflower couscous, haricot vert, classic remoulade

DESSERTS

Chocolate Torte

Vanilla crème anglaise, meringue cookie

Crème Brûlée

Traditional French custard, burnt sugar

Mixed Berries

Fresh vanilla whipped cream, granola topping

Food \$49.50 per person

Gratuity 20%

Upgrades Please ask for additional options, we are happy to adjust or customize to fit your needs. Please note these are sample menus which change seasonally. Specific menus will be discussed and agreed upon before booking your event