

TONIC

— Seafood & Steak —

PRIVATE EVENT PACKAGES



SERVED LUNCH

Stephanie Stevens | General Manager
SStevens@tonicsns.com

Patrick Bradley | Executive Chef
PBradley@jamestownhg.com

Paul Bouchard | Managing Partner
PBouchard@jamestownhg.com

Phone | 302.777.2040
Web | www.tonicsns.com
Social | @tonicsns
111 W 11th Street | Wilmington DE, 19801

PRIVATE ROOMS

BOARD ROOM

Capacity: 18 Seated | 20 Standing

Minimum: \$400 on Food & Beverage

Features: 1 Connectible 55" TV & Audio System

SALON

Capacity (Dividing Wall): 40 Seated | 60 Standing
Capacity (Open Wall): 65 Seated | 120 Standing

Minimum: \$600 on Food & Beverage

Features: Private Entry, Bar, Bathroom, & Closet
4 55" Connectible TVs & Audio System 1

BORDEAUX ROOM

Capacity: 36 Seated | 40 Standing

Minimum: \$400 on Food & Beverage

JUNIPER

Coming Soon!



- 20% Gratuity Applied to All Food & Beverage Bills
- Preferred Vendors Available Upon Request

TONIC

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Thank you for choosing Tonic Seafood & Steak for your upcoming event. Please fill out the following & return via fax or email.

- All cancellations must be made within 10 days of event.
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- Menu selections must be finalized 10 days prior to the event.

We look forward to helping you with all arrangements to make your event special & successful! Please feel free to call or email our team with any questions.



Name/Business: _____

Phone: _____

E-Mail: _____

Date of Event: _____ # Guests: _____

Time of Event: _____ to _____

Room Requested: _____

Cardholder Name: _____

Visa: ___ MasterCard: ___ Discover: ___ AMEX: ___

Card Number: _____

Exp. Date: _____ CVC Code: _____

HORS D'OEUVRES

Minimum of 20 Pieces Per Item

Tuna Tartare | \$2.5

Avocado, cilantro, shaved radish, honey-lime vinaigrette, crispy tortilla

Mini Lobster Rolls | \$3.5

Toasted brioche, scallions, lemon mayo

Chilled Shrimp Cocktail | \$3.5

Jumbo U-12 with sriracha cocktail

Smoked Salmon | \$2.5

Cucumber rounds & dill cream cheese

Mediterranean Canape | \$3

Cucumber rounds topped with hummus, olive, feta

Beef Tenderloin Crostini's | \$3

Thinly sliced tenderloin, creamy horseradish, greens

Stuffed Chevre Tomato | \$3

Cherry Tomato stuffed with pesto cream cheese

Hot Grilled Achiote Shrimp | \$2.5

Spicy avocado sauce & cilantro

Vegetable Spring Rolls | \$4

Cut in halves with sweet Thai chili

Hummus bi Tahini | \$40 / 20 share

Vegetable crisps & grilled pita

Guacamole | \$35 / 20 share

House made tortilla chips

Cheeseboard | \$75 / 20 share

House accoutrements

Crab & Artichoke Dip | \$80 / 20 share

Toasted baguettes

Spinach & Artichoke Dip | \$60 / 20 share

Toasted baguettes

Bruschetta | \$35 / 20 share

Toasted baguettes

Stuffed Mushroom | \$2.5

Crab imperial or spinach & blue cheese

Bacon Wrapped Scallops | \$3

Dijon mustard cream

Grilled Beef Skewers | \$2.5

Basil Pesto

Mini Crab Cakes | \$3

Remoulade or sriracha cocktail

Fried Calamari | \$25 / 10 share

Fried cherry peppers & sriracha-honey aioli

Fried Oysters | \$3

Tomato pickle relish, old bay aioli

Mustard Crusted Chicken Bites | \$2

Lightly dusted & fried with honey mustard sauce

Dirty Rice Arancini | \$2.5

Chipotle aioli

Chicken & Gorgonzola Meatballs | \$2.5

Buffalo sauce

Goat Cheese Fritters | \$3

Balsamic honey sauce

Shrimp & Chorizo Skewers | \$3.5

Scallion Puree

Buffalo Wings | \$1.5

Blue cheese

BBQ Pulled Pork Sliders | \$4

Panko Chicken Sliders | \$4

Beef Tenderloin Sliders | \$5.5

Crab Cake Sliders | \$6

DESSERTS

Assorted Mini Pastries | \$6 Per Person

*Price reflects 3 pieces per person

Mini Crème Brûlée Display | \$7 Per Person

Grand Marnier, Espresso, Vanilla

Cookies & Brownies | \$35 / 20 Share

TONIC

— Seafood & Steak —

SERVED LUNCH #1

Includes soft drinks

STARTERS

(choose one)

Caesar Salad

Romaine, parmesan, croutons, Caesar dressing

House Salad

Spring mix, cherry tomatoes, pumpkin seeds, balsamic vinaigrette

ENTREES

Grilled Chicken Sandwich

Bourbon mustard glazed chicken, wilted leeks, roasted peppers, swiss, lettuce, fries

Pan Seared Shrimp

Grilled asparagus, scallion basmati rice, white wine butter sauce

Spinach Ravioli

Asparagus & cherry tomatoes in a roasted garlic cream sauce

DESSERTS

Flourless Chocolate Torte

Raspberry coulis & chantilly cream

Crème Brûlée

Tradition French custard with burnt sugar



- Food | \$24 Per Person
- Gratuity | 20%
- Additions: Mimosas or Bloody Mary's | \$6 Per Person

*Please note these are sample menus which change seasonally. Specific menus will be discussed & agreed upon before booking your event.

TONIC

— Seafood & Steak —

SERVED LUNCH #2

Includes soft drinks

STARTERS

(choose one)

Caesar Salad

Romaine, parmesan, croutons, Caesar dressing

House Salad

Spring mix, cherry tomatoes, pumpkin seeds, balsamic vinaigrette

ENTREES

Grilled Chicken Sandwich

Bourbon mustard glazed chicken, wilted leeks, roasted peppers, swiss, lettuce, fries

American Burger

Onion relish, American cheese, lettuce, tomato, fries

Spinach Ravioli

Asparagus & cherry tomatoes in a roasted garlic cream sauce

Pan Seared Salmon

Red quinoa, peas, roasted mushrooms, pomegranate reduction, pea emulsion

DESSERTS

Flourless Chocolate Torte

Raspberry coulis & chantilly cream

Crème Brûlée

Tradition French custard with burnt sugar



- Food | \$28 Per Person
- Gratuity | 20%
- Additions: Mimosas or Bloody Mary's | \$6 Per Person

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TONIC

— Seafood & Steak —

SERVED LUNCH #3

Includes soft drinks

STARTERS

(choose one)

Soup du Jour
Chef's daily creation

House Salad
Spring mix, cherry tomatoes, pumpkin seeds, balsamic vinaigrette

ENTREES

Herb Seared Chicken Breast
Grilled peaches, warm onion relish, parsley new potatoes, fig-sherry reduction

Seafood Salad
Spring mix, roasted red peppers, crispy onions, jumbo lump crab meat, steamed shrimp, fried calamari, saffron vinaigrette

Spinach Ravioli
Asparagus & cherry tomatoes in a roasted garlic cream sauce

Pan Seared Salmon
Red quinoa, peas, roasted mushrooms, pomegranate reduction, pea emulsion

DESSERTS

Flourless Chocolate Torte
Raspberry coulis & chantilly cream

Crème Brûlée
Tradition French custard with burnt sugar

Mixed Berries
Fresh vanilla whipped cream



- Food | \$32 Per Person
- Gratuity | 20%
- Additions: Mimosas or Bloody Mary's | \$6 Per Person

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TONIC

— Seafood & Steak —

BAR PACKAGE

\$22 p/p for 3 hours | \$34 p/p for 4 hours

BOTTLED BEER

- Coors Light
- Miller Light
- Heineken
- Amstel Lite

+ \$2 additional bottles | + \$4 for Crafts

WHITE WINE

Options based on seasonal availability.

- Pinot Grigio
- Chardonnay
- Riesling
- Prosecco

RED WINE

Options based on seasonal availability.

- Pinot Noir
- Cabernet Sauvignon
- Malbec

SPIRITS

Available on the rocks or 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

- Gratuity | 20%

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FULL OPEN BAR

Billed as consumption tab & added to food bill.
Pay for each pour at the conclusion of event, no
restrictions.

CASH BAR

Billed as individual tabs & paid via cash or
credit.
Pay for each pour, no restrictions.

- Gratuity | 20%

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Toasted brioche, scallions, lemon mayo

Chilled Shrimp Cocktail | \$3.5

Jumbo U-12 with sriracha cocktail

Smoked Salmon | \$2.5

Cucumber rounds & dill cream cheese

Mediterranean Canape | \$2.5

Cucumber rounds topped with hummus, olive, feta

Beef Tenderloin Crostini's | \$3

Thinly sliced tenderloin, creamy horseradish, greens

Stuffed Chevre Tomato | \$3

Cherry Tomato stuffed with pesto cream cheese

Hot Grilled Achiote Shrimp | \$2.5

Spicy avocado sauce & cilantro

Vegetable Spring Rolls | \$4

Cut in halves with sweet Thai chili

Hummus bi Tahini | \$40 / 20 share

Vegetable crisps & grilled pita

Guacamole | \$35 / 20 share

House made tortilla chips

Cheeseboard | \$75 / 20 share

House accoutrements

Crab & Artichoke Dip | \$80 / 20 share

Toasted baguettes

Spinach & Artichoke Dip | \$60 / 20 share

Toasted baguettes

Bruschetta | \$35 / 20 share

Toasted baguettes

Stuffed Mushroom | \$2.5

Crab imperial or spinach & blue cheese

Bacon Wrapped Scallops | \$3

Dijon mustard cream

Grilled Beef Skewers | \$2.5

Basil Pesto

Mini Crab Cakes | \$3

Remoulade or sriracha cocktail

Fried Calamari | \$25 / 10 share

Fried cherry peppers & sriracha-honey aioli

Fried Oysters | \$3

Tomato pickle relish, old bay aioli

Mustard Crusted Chicken Bites | \$2

Lightly dusted & fried with honey mustard sauce

Dirty Rice Arancini | \$2.5

Chipotle aioli

Chicken & Gorgonzola Meatballs | \$2.5

Buffalo sauce

Goat Cheese Fritters | \$3

Balsamic honey sauce

Shrimp & Chorizo Skewers | \$3.5

Scallion Puree

Buffalo Wings | \$1.5

Blue cheese

BBQ Pulled Pork Sliders | \$4

Panko Chicken Sliders | \$4

Beef Tenderloin Sliders | \$5.5

Crab Cake Sliders | \$6

DESSERTS

Assorted Mini Pastries | \$6 Per Person

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Mini Crème Brûlée Display | \$7 Per Person

Grand Marnier, Espresso, Vanilla

Cookies & Brownies | \$35 / 20 Share

TONIC

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SERVED DINNER #1

Includes soft drinks

STARTERS

(choose one)

Caesar Salad

Romaine, parmesan, croutons, Caesar dressing

House Salad

Spring mix, cherry tomatoes, pumpkin seeds, balsamic vinaigrette

ENTREES

Grilled Chicken Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

Red quinoa, peas, roasted trumpet mushrooms, pomegranate reduction, pea emulsion

Pasta Primavera

Asparagus, mushrooms, cherry tomatoes

DESSERTS

Crème Brûlée

Tradition French custard with burnt sugar



- Food | \$35.5 Per Person
- Gratuity | 20%

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TONIC

— Seafood & Steak —

SERVED DINNER #2

Includes soft drinks

STARTERS

(choose one)

Caesar Salad

Romaine, parmesan, croutons, Caesar dressing

House Salad

Spring mix, cherry tomatoes, pumpkin seeds, balsamic vinaigrette

ENTREES

Grilled Chicken Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

Red quinoa, peas, roasted trumpet mushrooms, pomegranate reduction, pea emulsion

Hanger Steak

Haricot vert, Yukon whipped potatoes, demi-glace

DESSERTS

Crème Brûlée

Tradition French custard with burnt sugar

Brownie

Caramelized brownie bits, peanut butter mousse, crushed walnuts, caramel, whipped cream



- Food | \$40 Per Person
- Gratuity | 20%

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TONIC

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SERVED DINNER #3

Includes soft drinks

STARTERS

(choose one)

Spinach Salad

Red onion, candied walnuts, gorgonzola, balsamic vinaigrette

Soup du Jour

Chef's daily creation

ENTREES

Grilled Chicken Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

Red quinoa, peas, roasted trumpet mushrooms, pomegranate reduction, pea emulsion

8oz Filet Mignon

Haricot vert, Yukon whipped potatoes, demi-glace

Broiled Jumbo Lump Crab Cakes

Sweet corn succotash, old bay new potatoes, parsley-lemon purée, remoulade aioli

DESSERTS

Crème Brûlée

Tradition French custard with burnt sugar

Brownie

Caramelized brownie bits, peanut butter mousse, crushed walnuts, caramel, whipped cream

Mixed Berries

Fresh vanilla whipped cream



- Food | \$44.5 Per Person
- Gratuity | 20%

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SERVED DINNER #4

Includes soft drinks

STARTERS

(choose one)

Spinach Salad

Red onion, candied walnuts, gorgonzola, balsamic vinaigrette

Soup du Jour

Chef's daily creation

Wedge Carpaccio

Chopped iceberg lettuce, blue cheese crumbles, bacon lardons, cherry tomatoes, buttermilk ranch

ENTREES

Grilled Chicken Breast

Parmesan rosemary risotto, grilled asparagus, mushroom au jus

Pan Seared Salmon

Red quinoa, peas, roasted trumpet mushrooms, pomegranate reduction, pea emulsion

Surf & Turf

8oz filet mignon & shrimp skewer
Haricot vert, Yukon whipped potatoes, demi-glace

Broiled Jumbo Lump Crab Cakes

Sweet corn succotash, old bay new potatoes, parsley-lemon purée, remoulade aioli

DESSERTS

Crème Brûlée

Tradition French custard with burnt sugar

Brownie

Caramelized brownie bits, peanut butter mousse, crushed walnuts, caramel, whipped cream

Mixed Berries

Fresh vanilla whipped cream



- Food | \$50 Per Person
- Gratuity | 20%

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