

# CELEBRATE



In December, we put aside our cares and take stock of everything that was positive and good about the past year. Perhaps this year, we'll just be happy that it's over... But whatever the reason, there is always cause to celebrate. And, there's no better place for planning parties and creating memories than The Del, where holiday magic has been our specialty for over 120 years..

## CELEBRATE PACKAGE

Includes:

- Function Room for six (6) hours (or until room curfew)
- 1/2 hour reception with hors d'oeuvres and open bar with Select Brands prior to dinner
- Four-course dinner menu with glass of wine to complement
- Holiday linens and napkins with table centerpiece
- Podium with microphone and sound system with holiday music
- Complimentary parking

**\$95** per person

Inclusive of service charge and tax



# HORS D'OEUVRES

Please select three of the following:

## CHILLED

Heirloom Tomato Bruschetta  
Curried Chicken in Bouchee  
Seared Ahi and Cucumber On Toast  
Chipotle Spiked Hummus On Pita Chip  
Belgian Endive with Boursin Cheese  
Gorgonzola with Apricot And Grape On Toast  
Smoked Tomato and Mozzarella Crostini  
Atlantic Smoked Salmon Pinwheel  
Shaved Parma and Asparagus  
Jumbo Lump Crab Louis on Asian Spoon  
Mini Beef Filet, Horseradish Cream  
Brie and Date Tart  
Marble Potato with Basil Olive Tapenade

## WARM

Miniature Kobe Burger, Panca Pepper Aioli  
Hotel Del Focaccia Bites  
Citrus Almond Chicken Saté  
Miniature Quiche Lorraine  
Thai Shrimp Wonton  
Cumin Coconut Shrimp Saté  
Cheese Stuffed Artichokes  
Lobster Hushpuppy with Mango Remoulade  
Porcini Mushroom Spanakopita  
Caramelized Maui Onion Tart  
Scallop Pistachio Fritter, Tangerine Glaze  
Shrimp and Pork Pot Stickers  
Miniature Chicken and Cheese Cornucopia

---

Please select one menu item from each course below to be included in the package price.

All meals are presented with fresh rolls and butter, and end with regular and decaffeinated coffee, specialty and herbal teas.

## STARTERS

### Persimmon Carpaccio

Hearts of Palm and Baby Lettuce,  
Pomegranate Pearls,  
Orange Vinaigrette

### Red Oak and Endive

Chestnuts, Cranberries,  
Fromage Blanc,  
Maple Verjus

### Honey Roasted Beets

Arugula and Walnut Salad,  
Goat Cheese toast,  
Blood Orange Vinaigrette

## ENTREE SUGGESTIONS

### Red Wine Braised Kobe Beef

Heirloom Carrots, White Potato,  
Rosemary Jus

### Chicken Osso Bucco

Saffron Mushroom Fregola,  
Braised Greens, Nutmeg  
Essence

### Roasted Airline Chicken

Potato Mousseline, Roasted Baby  
Vegetables, Pine Nut Parley Sauce

### Tomato Butter Baked Sole

Preserved Lemon Risotto,  
Grilled Asparagus, Beurre Fondue

### Seared Sirloin

Potato and Pancetta Hash,  
Tomato Shrimp Butter

### Almond Crusted Sea Bass

Sweet Corn Polenta, Braised Cipollini  
Onions, Artichoke and Sun-dried  
Tomato Sauce

# DESSERT SUGGESTIONS

**Apple Tart Tatin Royale**  
Rum Raisin Chutney

**Dried Cherry Chocolate  
Slump Cake**  
Burgundy Cherries

**White Chocolate Cheesecake**  
Candied Orange

**Chocolate Chipotle Flourless Torte**  
Poached Figs

**Chocolate Pecan Tart**  
Crème Chantilly

# BEVERAGE OPTIONS

There will be a Bartender Charge of \$100 per bar/bartender. These charges will be waived if each bar exceeds \$500 in sales exclusive of tax and gratuity.

	SELECT	PREMIER	GRAND
VODKA	Gordon's	Finlandia	Belvedere
GIN	Gordon's	Beefeater	Tanqueray
BOURBON	Early Times	Wild Turkey	Makers Mark
SCOTCH	Ballentines	Cutty Sark	Chivas Regal
RUM	Myer's Platinum	Bacardi Silver	Mount Gay
TEQUILA	Matador	Sauza Gold	Sauza Commemorativo
WHITE WINE	House White	Southern Point Chardonnay	Bogle, Chardonnay
RED WINE	House Red	Southern Point Merlot	Bogle, Merlot
HOSTED COCKTAILS	\$8.00 per drink	\$8.50 per drink	\$9.50 per drink
HOSTED WINES	\$8.25 per drink	\$9.00 per drink	\$11.50 per drink
HOSTED AMERICAN BEERS	\$6.25 per drink	\$6.25 per drink	\$6.25 per drink
HOSTED MICRO-BREW BEERS	\$7.25 per drink	\$7.25 per drink	\$7.25 per drink
HOSTED IMPORT BEERS	\$7.25 per drink	\$7.25 per drink	\$7.25 per drink
HOSTED SOFT DRINKS	\$4.50 per drink	\$4.50 per drink	\$4.50 per drink
HOSTED WATERS & JUICES	\$4.50 per drink	\$4.50 per drink	\$4.50 per drink
CASH COCKTAILS	\$8.75 per drink	\$9.25 per drink	\$10.25 per drink
CASH WINES	\$9.00 per drink	\$9.50 per drink	\$12.50 per drink
CASH AMERICAN BEERS	\$6.75 per drink	\$6.75 per drink	\$6.75 per drink
CASH NON-ALC. BEERS	\$7.75 per drink	\$7.75 per drink	\$7.75 per drink
CASH IMPORT BEERS	\$7.75 per drink	\$7.75 per drink	\$7.75 per drink
CASH SOFT DRINKS	\$5.00 per drink	\$5.00 per drink	\$5.00 per drink
CASH WATERS & JUICES	\$5.00 per drink	\$5.00 per drink	\$5.00 per drink
PER PERSON HOURLY PRICES	\$20.00 First hour \$10.00 each addl. hour	\$23.00 for first hour \$12.50 each addl. hour	\$26.00 for first hour \$17.00 each addl. hour