



Private Dining and Special Events

(All of our events are customized based on individual needs by our event coordinator)

The Christina Room

Seats up to 30 guests maximum

\$250.00 Room Rental Fee

If total food and beverage bill reaches \$250.00 or more we will waive the room rental fee as a courtesy.

This room features an LCD flat screen TV, which can be used at no charge for power point presentations, slideshows, or sporting events.

The Brandywine Room

Seats up to 60 guests maximum and 75 for cocktail receptions

\$350.00 Room Rental Fee

If total food and beverage bill reaches \$350.00 or more we will waive the room rental fee as a courtesy.

This room features a mounted projector and screen for presentations and slide shows.

Inside Bar and Lounge Area

Our indoor bar features beautiful riverfront views, two private lounge areas, and multiple LCD flat screen TV's for your entertainment.

Outside Bar and Patio Area

Our spacious outdoor bar and patio is located steps from the Wilmington river walk overlooking the Christiana river and features, partial to full custom tenting (weather depending), stage, dance floor, LCD flat screen TV's, cocktail tables, and several private lounge areas.

Audio/Visual

We have an AV technician on staff to accommodate individual event needs.

(For AV services we require a minimum of 72 hours notice prior to the event)



Dinner Option #1 (\$25 per person)

Salads

Choice of:

House Salad, Caesar Salad, or Soup of the Day

Entrees

(Please choose 3)

½ Rack of Barbeque “Baby Back” Pork Ribs served with fresh veggies and mashed potatoes

½ Rotisserie or BBQ Chicken served with fresh veggies and mashed potatoes

6oz Fish of the Day served with fresh veggies and mashed potatoes

*Steak Frites (Top Round Sirloin) served with house Firestone fries,
white truffle oil and a burgundy demi glaze*

*Garden Vegetable Linguine served with a garlic butter white wine sauce and
shaved reggiano cheese*

Pizza and Burgers (All burgers are served with our house cut fries)

*Includes: Our Firestone Burger, Organic Turkey Burger, Veggie Burger,
Firestone Original Pizza, Abruzzo Pepperoni Pizza, and Chicken and Mushroom Pizza*

Desserts

Key Lime Pie

Or

Peanut Butter Pie



Dinner Option #2 (\$35 per person)

Starters

(For the table)

*Cornbread, Hand Breaded Chicken Tenders, Spinach and Artichoke Dip,
and Sweet Potato Fries with Honey Mustard*

Salads

Choice of:

House Salad, Caesar Salad, or Soup of the Day

Entrees

(Please choose 3)

½ Rack of Barbeque “Baby Back” Pork Ribs served with fresh veggies and mashed potatoes

½ Rotisserie or BBQ Chicken served with fresh veggies and mashed potatoes

Daily Fresh Tuna or Salmon of the Day served with fresh veggies and mashed potatoes

*Steak Frites (Top Round Sirloin) served with house cut fries, white truffle oil and a burgundy
demi glaze*

*Shrimp & Garden Vegetable Linguine-Grilled shrimp served with garlic butter white wine
sauce and shaved Reggiano cheese*

Pizza and Burgers (All burgers are served with our house cut fries)

*Includes: Our Firestone Burger, Organic Turkey Burger, Veggie Burger, Firestone Original Pizza, Abruzzo
Pepperoni Pizza, and Chicken and Mushroom Pizza*

Desserts

(Please choose 2)

*Red Velvet Cake
Brownie a la Mode*

*Peanut Butter Pie
Key Lime Pie*



Dinner Option #3 (\$45 per person)

Starters

(For the table)

*Cornbread, Shrimp Cocktail, Spinach and Artichoke Dip
Sweet Potato Fries with Honey Mustard, Bruschetta
and Hand Breaded Chicken Tenders*

Salads

Choice of:

House Salad, Caesar Salad, Chopped Salad, or Soup of the Day

Entrees

(Please choose 3)

*Fresh Broiled Jumbo Lump Maryland Crab Cakes served with tartar sauce, fresh veggies, and
mashed potatoes.*

*Full Rack of Barbeque "Baby Back" Pork Ribs, or Whole Rotisserie Chicken
Served with fresh veggies and mashed potatoes*

Daily Fresh Tuna or Salmon of the Day served with fresh veggies and mashed potatoes

Slow Roasted Prime Rib served with fresh veggies and mashed potatoes

8oz Filet Mignon served with our house made steak sauce, fresh veggies and mashed potatoes

*Center Cut Sirloin with Three Cheese Sauce and blue cheese crumbles
Served with fresh veggies and mashed potatoes*

6oz Filet and Crab Cake with Lobster Sauce served with fresh veggies and mashed potatoes

Desserts

(Please choose 2)

<i>Vanilla Ice Cream</i>	<i>Apple Cobbler</i>	<i>Brownie a la Mode</i>
<i>Key Lime Pie</i>	<i>Peanut Butter Pie</i>	<i>Red Velvet Cake</i>



Bar and Beverage Services

Please Select One of the Following:
(Packages Do Not Include Shots or Shooters)

Premium Open Bar

This Bar Includes Premium Liquors, Draft Beer, Bottled Beer, House Wine, Soda, Juice, Coffee, and Ice Tea

Premium Liquors Include: Absolut and Absolut Flavors, Smirnoff and Smirnoff Flavors, Captain Morgan, Bacardi, Jim Beam, Jack Daniels, Seagram's 7, Dewars, Cuervo, Tanqueray, Kahlua, Malibu

Ultra Premium Top Shelf Liquors Can Be Added For an Additional \$5 per Hour

One Hour \$15
Two Hours \$25
Three Hours \$35

Beer & Wine Open Bar

This Bar Includes House Wine, Draft Beer, Bottled Beer, Soda, Juice, Coffee, and Ice Tea

One Hour \$10
Two Hours \$15
Three Hours \$20

Non-alcoholic drink packages are available for a flat fee and will be determined based on the number of guests

****Our Inside Bar Lounges can be rented for \$100****

If food & beverage tab exceeds \$200, the rental fee will be waived

****Our Outside Bar Lounges can be rented for \$250****

If your food and beverage tab exceeds \$250, the rental fee will be waived

Our Inside Bar or Outside Bar can be closed down and rented out completely for private events

(This includes an open bar for 150 people max)

May have a 5 hour period that must end at 12:15am. All guests must exit building by 1:00am

*Sunday thru Wednesday-\$5000 (Inside) *Outside price to be determined by management**

*Thursday thru Saturday-\$15000 (Inside) *Outside price to be determined by management**
(20% Gratuity not included)



Buffet and Catering Options

Home Baked Cornbread

Served with Honey Butter

\$20.00 (20-25 pieces)

Assorted Cheese Tray

\$35.00 (3 lbs)

Buffalo or Plain Chicken Tenders

Served with Garlic Ranch or Blue Cheese Dressing

\$40.00 (40 tenders)

Mushroom Crostini

\$35 (30 pieces)

Jumbo Shrimp Cocktail

Topped with our "Fiery" Cocktail Sauce

\$55.00 (24 U12 Shrimp)

Buffalo Chicken Tender Wraps

\$45.00 (12 pieces)

Chicken Salad Finger Sandwiches

\$45.00 (24 finger sandwiches)

Smoked Salmon

\$55.00 (Serves 10 ppl)

Crab Quesadillas

\$95.00 (Serves 15-20 ppl)

Baby Crab Cakes

Served with a choice of tarter or "Fiery" cocktail sauce

\$95.00 (25 crab cakes)

Assorted Veggie Tray

\$25.00 (Serves 15-20 ppl)

Roasted Chicken Wings

Served Buffalo, BBQ, or Steakhouse Style

\$40.00 (40 wings)

Bruschetta

\$25.00 (30 pieces)

Spinach and Artichoke Dip

Served with tortilla chips

\$45.00 (Serves 20-25 ppl)

Cheeseburger Sliders

\$40.00 (16 pieces)

Shrimp Salad Finger Sandwiches

\$55.00 (24 finger sandwiches)

Ham and Swiss Finger Sandwiches

\$50.00 (24 finger sandwiches)

Blackened or Plain Chicken Quesadillas

\$75.00 (Serves 15-20 ppl)



Salads (Serves 10ppl)

House Salad \$35.00 (Mixed greens, hearts or palm, cornbread croutons, chopped egg and smokehouse bacon tossed in our house Avocado dressing)

Caesar Salad \$35.00 (Crisp Romaine with reggiano cheese and cornbread croutons tossed in a classic Caesar dressing)

Chopped Salad \$40.00 (Fresh chicken, mixed greens, cabbage, cornbread croutons, smokehouse bacon, blue cheese crumbles, tomato, onion, hearts of palm, egg, and mushroom tossed in a garlic ranch dressing)

Buffet Style Pizza \$11-\$13 (16 small slices)

Firestone Original \$11.00 (Roasted tomato, fresh mozzarella and basil)

Abruzzo Pepperoni \$12.00 (Abruzzo pepperoni, oregano, mozzarella and roasted tomato)

Chicken and Mushroom \$12.00 (Roasted chicken, tomato, sautéed mushrooms, smoked mozzarella, and truffle oil)

Rugged Sausage \$13.00 (Wood roasted sausage, tomato, pesto, and fresh mozzarella)

Artichoke and Tomato \$12.00 (Fresh roasted artichokes, roasted tomato sauce, goat cheese, and Italian parsley)

Entrées

Jumbo Lump Crab Cakes \$90.00 (10-3.5 ounce crab cakes served with tarter or cocktail sauce)

Sliced Beef Tenderloin \$125.00 (Serves 10-15ppl)

BBQ "Baby Back" Pork Ribs \$110.00 (5 Whole Racks serves 10-15ppl)

BBQ Carolina Pulled Pork \$50.00 (Serves 10-15ppl)

Shrimp and Penne Pasta \$80.00 (Serves 10-15ppl)

Chicken Marsala \$60.00 (Serves 10-15ppl)

Jamaican Jerk Chicken Skewers \$40.00 (25 Skewers)

BBQ or Rotisserie Chicken \$90.00 (5 Whole Chickens serves 10-15ppl)

Baked Fish- Market Price (Choice of Salmon or Tuna)



Side Items (Serves 10-15 ppl)

Baked Potatoes \$3.00 each (Plain or Loaded)

Mashed Potatoes \$25.00

Yummy Baked Mac & Cheese \$25.00

Au Gratin Potatoes \$25.00

Fresh Vegetables \$25.00

Couscous \$25.00

Cole Slaw \$20.00

Pasta Salad \$20.00

Deviled Eggs \$20.00

Desserts (Serves 10 ppl)

Key Lime Pie \$20.00 (Whole Pie)

Red Velvet Cake \$30.00

Peanut Butter Pie \$20.00 (Whole Pie)

Brownies \$30.00

Banana Rice Pudding \$35.00

Marshmallow S'mores \$35.00



Happy Hour and Daily Specials

Happy Hour-Everyday from 4-7pm

(Available at the Bar Only)

\$2.75 Corona and Corona Light Bottles

\$2.00 Draft Beer

\$2.75 Domestic Bottled Beer

\$1 off House Wines

\$4.50 Rail Drinks

(Svedka Vodka, Gordon's Gin, Cruzan Rum, Jose Cuervo Tequila, Dewars "White label" Scotch, and Jim Beam Bourbon)

Monday: \$2 Miller Lite Bottles & ½ Price Appetizers

Tuesday: \$2 Draft Beers, \$2 House Mixed Drinks & ½ Price Burgers

Wednesday: \$5 Wine by the Glass & ½ Price Pizza's

Thursday: Happy Hour Prices All Night

Friday: \$3 Import Beer Bottles

Saturday: \$2 Miller Lite Bottles & Late Night Happy Hour Prices After 10pm

Sunday: Jazz Brunch Buffet 11am-3pm

\$5 Absolut Bloody Mary and Fruit Crush Bar & \$5 Mimosas

Caribbean Night 4pm-8pm

A taste of the islands...features great food and drink specials.

I have read and agree to the following terms and conditions:

1. I fully understand that all deposits are non-refundable and non-transferable.
2. **All cancellations must be made to the manager on duty, or the event coordinator. Any cancellations made less than 48 hours before the event are subject to loss of the \$250 deposit.**
3. Menu selections and a signed event agreement must be made at least one week in advance of the scheduled event.
4. An exact headcount must be provided to the FireStone event coordinator no later than three business days prior to the event. This number is a guarantee and is not subject to reduction. Should no guaranteed guest count be provided to the event coordinator, the estimated guest count will serve as the guarantee.
5. Our private dining rooms can be reserved with a \$250.00 deposit.

* Our small dining room (which seats up to 30 people maximum) requires a \$250.00 room rental fee, if your total bill reaches \$250.00 or more we will waive the room rental fee as a convenience.

* Our large dining room (which seats up to 60 people maximum) requires a \$250.00 room rental fee, if your total bill reaches \$350.00 or more we will waive the room rental fee as a convenience.

6. **Food and/or alcoholic beverages may not be brought on or off the premises without written permission.** Outside wine or dessert will be subject to a corkage/cutting fee.
7. Any guest attending an event that requests an alcoholic beverage will be asked to present proof of age. Any guest under 21 years of age or those that are unable to present proof of age, will not under any circumstances be served an alcoholic beverage. Due to the volume of business no one under the age of 21 will be permitted on the premises after 10pm. No exceptions.
8. All audio and visual equipment must be approved by the event coordinator.
9. **Final payment must be made in full at the end of the event. Billing after the day of the event is not available.**
10. All food and beverage minimums and room fees are non-negotiable.
11. All private events will be issued one final bill. Separate checks will not be permitted for any private events or parties.
12. Any parties reserving a lounge area will be guaranteed that area alone, which may not include seating for everyone in your party. Also, lounge reservations will only be provided a server upon request.
13. **All private events are subject to Firestone policy and we reserve the right to refuse service at any time.**
14. All outside balloons, favors, or decorations are subject to approval by the event coordinator/ manager on duty and, are to be removed by the guest before exiting the building.
15. All events requesting /or requiring a server will be charged \$150.00 (per server) service fee or a 20% gratuity, whichever is greater. The number of servers working an event will be determined by the manager on duty.

Name (Please Print): _____ Date: _____

Signature: _____

Private Event Booking Form

110 South West Street

Wilmington, DE 19801

Phone (302)658-6626 Fax (302)658-8350

Email: dana@firestoneriverfront.com

Thank you for choosing Firestone for your upcoming event. Please fill out the following information and fax or email back this form. After the deposit and signed agreement have been received a confirmation letter will follow. Please contact us if you have not received your confirmation letter within three business days.

Business/Contact Name: _____

Phone Number: _____ Email: _____

Address: _____

Date of Event: _____ Number of Guests _____

Start Time: _____ End Time: _____ Room Requested: _____

Type of Event: _____

The amount of \$250.00 is required to reserve your event at Firestone. In order to confirm your reservation please fill out the following deposit information and fax or email back a signed copy. Your reservation will not be confirmed until the deposit is received.

(Please note that a cancellation less than 48 hours prior to the event will result in the loss of the deposit)

Card Holder Name: _____

Card Number: _____

Card Type: _____ Exp. Date: _____

If the above account will not be used for the final payment, please indicate the payment that will be used: _____

Card Holder Signature: _____