



# **ERNEST & SCOTT TAPROOM**

## **PRIVATE DINING PACKAGES**

**ACCOMMODATIONS & POLICIES.....PG 2**

**HORS D'OEUVRES.....PG 3**

**DISPLAYS.....PG 4**

**STATIONS.....PG 5**

**HAPPY HOUR.....PG 6**

**PLATED LUNCH.....PG 7**

**BUFFET LUNCH.....PG 8**

**PLATED DINNER.....PG 9**

**BUFFET DINNER.....PG 10**

**900 N MARKET ST, WILMINGTON, DE 1980**

**302.384.8113**

**EVENTS@OPENDOORSHG.COM**

**OPEN DOORS**

hospitality group



# **POLICIES & ACCOMMODATIONS**

THE OPPORTUNITIES FOR SPECIAL EVENTS AT ERNEST & SCOTT TAPROOM ARE ENDLESS. OUR ATMOSPHERE OFFERS UPDATED MODERN ELEMENTS THAT SIMULTANEOUSLY HONOR THE CLASSIC DÉCOR ORIGINAL TO THE DELAWARE TRUST BUILDING. WE HAVE TWO SEMI-PRIVATE SPACES, AS WELL A COMBINATION OF OUR TREMENDOUS BAR AND SPACIOUS DINING ROOM AVAILABLE FOR RENTALS.

THE GREAT GATSBY AND THE CLOCK TOWER ARE OPEN FLOOR CONCEPT MEZZANINE SPACES THAT OVER LOOK OUR MAIN FLOOR. THE GREAT GATSBY CAN COMFORTABLY SEAT 35 WITH A PRIVATE BAR SET UP. FOR A COCKTAIL STYLE EVENT THE MAXIMUM CAPACITY IS 45. THERE IS A WALL MOUNTED TV AVAILABLE FOR SLIDESHOWS AND PRESENTATIONS AND THE MUSIC SELECTION CAN BE CUSTOMIZED.

THE CLOCK TOWER IS A HIGH-CEILING WIDE OPEN MEZZANINE SPACE THAT COMFORTABLY SEATS 20 AND HAS A COCKTAIL STYLE CAPACITY OF 30. THE ROOM IS COMPLIMENTED WITH A SPECTACULAR VIEW OVERLOOKING THE RESTAURANT'S ENTIRE MAIN FLOOR.

OUR ENTIRE MAIN BAR OR SECTIONS OF IT CAN ALSO BE RESERVED FOR SPECIAL EVENTS. CONNECTED TO ONE SECTION OF THE BAR IS A COCKTAIL AREA CAPABLE OF HOSTING UP TO 70 GUESTS.

THE MAIN DINING ROOM AT ERNEST AND SCOTT CAN BE SET TO SEAT UPWARDS OF 85 GUESTS. WE ALSO OFFER THE OPTION TO COMBINE SPACES AND ACCOMMODATIONS WITH FLEXIBLE SEATING PLANS.

OUR PRIVATE DINING MENUS ARE ON THE FOLLOWING PAGES, HOWEVER, PLEASE KEEP IN MIND THAT WE CAN CREATE CUSTOM MENUS FOR ALL EVENTS. FOR A PRIVATE BAR SET UP THERE IS A ONE TIME FEE OF \$50 AND OUR GRATUITY IS 21%. THANK YOU FOR REACHING OUT TO ERNEST & SCOTT TAPROOM AND WE LOOK FORWARD TO THE OPPORTUNITY TO WORK WITH YOU.

**EVENT COORDINATOR:  
SARAH MILLER  
EVENTS @OPENDOORSHG.COM**



## **HORS D'OEUVRES**

**PRICED PER PIECE | AVAILABLE DISPLAYED OR PASSED**  
(MINIMUM OF 20 PIECES OF ANY SINGLE ITEM PER ORDER)

**GRILLED CHICKEN SKEWERS – TERIYAKI GLAZE 2**

**BRUSCHETTA CROSTINI – TOMATO RELISH, MOZZARELLA, BASIL, BALSAMIC 2**

**BBQ PORK SLIDERS – BBQ PULLED PORK, PICKLES, COLESLAW 2**

**MINI CRAB CAKES – OLD BAY REMOULADE 3**

**VEGETABLE SPRING ROLLS – TERIYAKI SAUCE 2**

**PEPPERCORN BEEF CROSTINI – BLUE CHEESE, ONION MARMALADE 2.5**

**CAPRESE SKEWERS – TOMATO, FRESH MOZZARELLA, OLIVE, BASIL OIL 2.5**

**CHEESESTEAK ROLLS – ROASTED GARLIC AIOLI, SPICY KETCHUP 2**

**SHRIMP COCKTAIL – CHILLED GULF SHRIMP, OLD BAY COCKTAIL SAUCE 2**

**TUSCAN FLATBREAD – SPINACH PESTO, FRESH MOZZARELLA,  
GRAPE TOMATOES, PECORINO ROMANO, BALSAMIC SYRUP 2**

**FRIED MAC & CHEESE BITES – MARINARA SAUCE 2**

**LOX CROSTINI – SMOKED SALMON, CREAM CHEESE, CUCUMBER-CAPER RELISH 3**

**BACON WRAPPED SCALLOPS – APPLEWOOD BACON,  
SEA SCALLOPS, HORSERADISH AIOLI 3**

**AHI TUNA FLATBREAD – TERIYAKI GLAZE, SHAVED CARROT, SESAME SEEDS 2.5**

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## **DISPLAYS**

**PRICED FOR GROUPS OF 20 PEOPLE**

**CRUDITE – FRESH VEGGIES, BUTTERMILK RANCH DIP 30**

**HUMMUS PLATTER – ROASTED RED PEPPER HUMMUS,  
VEGGIE STICKS, GRILLED PITA 35**

**CHEESE & FRUIT – SEASONAL SELECTION OF CHEESE & FRUIT 40**

**TRUFFLE FRIES – THICK CUT STEAK FRIES, PARMESAN,  
TRUFFLE OIL, ROASTED GARLIC AIOLI 30**

**PICO & GUACAMOLE – PICO DE GALLO, FRESH GUACAMOLE,  
HOUSE CUT TORTILLA CHIPS 35**

**WINGS– BUFFALO, LEXINGTON BBQ OR SWEET TERIYAKI 90**

**ASSORTED SANDWICH TRAY 90**

INCLUDES:

PESTO CHICKEN SANDWICH – FRESH MOZZARELLA, TOMATO, PESTO, BALSAMIC, MIXED GREENS

ROAST BEEF HERO – SWISS CHEESE, RED ONION, LETTUCE, TOMATO, HORSERADISH AIOLI

GRILLED VEGGIE WRAP – GRUYERE CHEESE, BABY SPINACH GRILLED VEGGIES, GARLIC AIOLI

**ASSORTED MINI DESSERT TRAY 60**

**FRESH BAKED ASSORTED COOKIES 40**

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# STATIONS

PRICED PER PERSON | 20 GUEST MINIMUM

## BUILD YOUR OWN

### TACO

CHORIZO, CHICKEN, PULLED PORK, CHEDDAR-JACK CHEESE, QUESO FRESCO, PICO DE GALLO, BLACK BEAN SALSA, GUACAMOLE, CILANTRO ONIONS, SOUR CREAM AND ASSORTED HOT SAUCES **8**

### SALAD

MIXED GREENS, ROMAINE, CARROTS, RED ONION, CUCUMBER, TOMATO, BACON, CHEDDAR-JACK CHEESE, BLUE CHEESE CRUMBLES, FETA, GARLIC CROUTONS, BUTTERMILK RANCH DRESSING, BALSAMIC VINAIGRETTE, RANCH DRESSING **3.5**

### MASHED POTATO BAR

BACON, GRILLED CHICKEN, BBQ PULLED PORK, CHEDDAR CHEESE, PEPPER JACK, BLUE CHEESE, SOUR CREAM, SCALLION, RED ONION **6.5**

### S'MORES

ASSORTED CHOCOLATES, MARSHMALLOWS, GRAHAM CRACKERS **5**

## MANNED ACTION STATIONS

\$50 STATION ATTENDANT FEE FOR A 1.5 HOUR SERVICE

### PASTA

PENNE & CAVATAPPI PASTA, MARINARA, ALFREDO SAUCE, GRILLED CHICKEN, ITALIAN SAUSAGE, GULF SHRIMP, MUSHROOMS, SAUTÉED ONIONS, ASPARAGUS, ROASTED RED PEPPERS **9**

### MEAT CARVING

ALL SERVED WITH CLUB ROLLS

PEPPER CRUSTED BEEF FILET - HORSERADISH AIOLI, AU JUS **11**  
OVEN ROASTED TURKEY BREAST - SAGE GRAVY, CRANBERRY CHUTNEY **9**  
HERB ROASTED PORK LOIN - BACON DIJON PAN JUS **9**

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# HAPPY HOUR PACKAGE

1 HOUR \$24.95PP | 2 HOURS \$34.95PP | 3 HOURS \$44.95PP

## STANDARD OPEN BAR

NEW AMSTERDAM  
BACARDI RUM SUPERIOR  
BOMBAY DRY  
SUAZA BLUE TEQUILA  
JIM BEAM  
TRIPLE SEC  
PEACH SCHNAPPS  
SOUR APPLE SCHNAPPS

KAHLUA  
AMARETTO  
MARTINI & ROSSI  
SWEET VERMOUTH  
& DRY VERMOUTH  
ASSORTED SODAS & JUICES  
HOUSE BEER  
HOUSE WINE

## HORS D'OEUVRES

ESTIMATED 1.5 PIECES PER PERSON, PLEASE CHOOSE THREE

CHICKEN SKEWERS	VEGETABLE SPRINGROLLS
BBQ PORK SLIDERS	BRUSCHETTA CROSTINI
LOX CROSTINI	MAC & CHEESE BITES
CHEESESTEAK EGGROLLS	TUSCAN FLATBREAD

## DISPLAYS

PLEASE CHOOSE ONE

**CHEESE & FRUIT – SEASONAL SELECTION**

**CRUDITE – FRESH VEGGIES, BUTTERMILK RANCH DRESSING**

**TRUFFLE FRIES – THICK CUT STEAK FRIES,  
PARMESAN, TRUFFLE OIL, ROASTED GARLIC AIOLI**

**PICO & GUACAMOLE – PICO DE GALLO, FRESH GUACAMOLE,  
HOUSE CUT TORTILLA CHIPS**

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# PRICE FIXED LUNCH

**3 COURSE \$19.95 PER PERSON / 2 COURSE 15.95**

## FIRST COURSE

(PLEASE CHOOSE TWO)

**FIELD GREEN SALAD –**  
MIXED GREENS, DRIED CRANBERRIES,  
GRUYERE, RED ONION, CANDIED PECANS,  
HONEY CIDER VINAIGRETTE

**CREAMY TOMATO BISQUE**

**WEDGE SALAD – ICEBERG LETTUCE**  
TOMATO, BACON, RED ONION,  
BLUE CHEESE DRESSING

**CAESAR SALAD – ROMAINE,**  
CAESAR DRESSING, PECORINO ROMANO,  
GARLIC CROUTONS

## SECOND COURSE

(PLEASE CHOOSE THREE)

### **TAPROOM BURGER**

BEEF PATTY, SLICED GRUYERE,  
APPLEWOOD BACON, SAUTÉED ONION,  
ROASTED GARLIC AIOLI, BRIOCHE BUN

**CIDER BRAISED PULLED PORK**  
COLESLAW, PICKLES, BRIOCHE BUN

**CALIFORNIA CHICKEN WRAP**  
SPICED CHICKEN BREAST, GUACAMOLE,  
COLBY JACK CHEESE, LETTUCE, TOMATO,  
CHIPOTLE AIOLI, FLOUR TORTILLA

### **CRAB CAKE SANDWICH**

(ADD \$2 PER)

COLESLAW, BIBB LETTUCE,  
OLD BAY REMOULADE

### **SMOKEY BURGER**

BEEF PATTY, SMOKED CHEDDAR,  
ONION RINGS, BACON, BARBEQUE SAUCE

### **CHORIZO TACOS**

SPICY MEXICAN SAUSAGE, QUESO FRESCO,  
CILANTRO ONIONS, SALSA VERDE

### **PESTO CHICKEN SANDWICH**

GRILLED CHICKEN BREAST,  
SPINACH PESTO, FRESH MOZZARELLA,  
TOMATO, BALSAMIC, CIABATTA ROLL

### **CRISPY FISH TACOS**

FRIED FLOUNDER, RED CABBAGE SLAW,  
MANGO SALSA, CHIPOTLE AIOLI

## THIRD COURSE

(PLEASE CHOOSE TWO)

**FLOURLESS CHOCOLATE TORTE**

**NEW YORK CHEESECAKE**

**TRIPLE CHOCOLATE MOUSSE CAKE**

**MASCARPONE LIMÓNCELLO CAKE**

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# **BUFFET LUNCH**

**\$22.95 PER PERSON | 15 GUEST MINIMUM**

## **SIDES: CHOOSE TWO**

**FIELD GREEN SALAD –**  
MIXED GREENS, DRIED CRANBERRIES,  
GRUYERE, RED ONION, CANDIED PECANS,  
HONEY CIDER VINAIGRETTE

**SPINACH SALAD –**  
FETA, TOMATO, RED ONION, CUCUMBER,  
MIXED OLIVES, RED WINE VINAIGRETTE

**CAESAR SALAD –**  
ROMAINE, CAESAR DRESSING,  
PECORINO ROMANO, GARLIC CROUTONS

**TOMATO BISQUE**

**MASHED YUKON POTATOES**  
**ROASTED FINGERLING POTATOES**

**GARLIC GREEN BEANS**  
**SEASONAL VEGETABLE MEDLEY**

**GRILLED ASPARAGUS**  
**THICK CUT STEAK FRIES**

**CHORIZO DIRTY RICE**

## **MAIN COURSE: CHOOSE TWO**

**CIDER BRAISED PULLED PORK –**  
COLESLAW, PICKLES, CLUB ROLLS

**GRILLED CHICKEN CAPRESE –**  
FRESH TOMATO, SPINACH PESTO, MOZZARELLA

**PAN SEARED SALMON –**  
SHALLOT RED WINE SAUCE

**VEGETABLE PENNE ALFREDO –**  
SEASONAL VEGGIES, PARMESAN CREAM

**BAKED PENNE WITH MEATBALLS –**  
MARINARA, FRESH MOZZARELLA, PARMESAN

**ROASTED TURKEY BREAST –**  
SAGE GRAVY, CRANBERRY CHUTNEY

**HERB ROASTED PORK LOIN –**  
BACON-DIJON PAN JUS

**ASSORTED SANDWICHES –**  
**(CHOOSE THREE)**

**CALIFORNIA CHICKEN WRAP**  
CHILI SPICED CHICKEN, GUACAMOLE,  
COLBY JACK CHEESE, LETTUCE, TOMATO,  
CHIPOTLE AIOLI, FLOUR TORTILLA

**HAM & SMOKED CHEDDAR**  
BIBB LETTUCE, TOMATO,  
HONEY DIJONAISE, HOUSE ROLL

**TURKEY & GRUYERE**  
BIBB LETTUCE, TOMATO, ONION JAM,  
ROASTED GARLIC AIOLI, HOUSE ROLL

**CHORIZO TACOS**  
SPICY MEXICAN SAUSAGE, QUESO FRESCO,  
CILANTRO ONIONS, SALSA VERDE

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# PRICE FIXED DINNER

**\$29.95 PER PERSON**

## FIRST COURSE

(PLEASE CHOOSE TWO)

**FIELD GREEN SALAD –**  
MIXED GREENS, DRIED CRANBERRIES,  
GRUYERE, RED ONION, CANDIED PECANS,  
HONEY CIDER VINAIGRETTE

**CREAMY TOMATO BISQUE –**  
TOPPED WITH SHREDDED GRUYERE

**WEDGE SALAD –** ICEBERG LETTUCE,  
TOMATO, BACON, RED ONION,  
BLUE CHEESE DRESSING

**CAESAR SALAD –** ROMAINE,  
CAESAR DRESSING, PECORINO ROMANO,  
GARLIC CROUTONS

## SECOND COURSE

(PLEASE CHOOSE THREE)

**PAN SEARED SALMON**  
MASHED YUKON POTATOES, SAUTÉED SPINACH,  
SHALLOT RED WINE SAUCE

**HALF RACK RIBS**  
COLESLAW, PICKLES,  
FRENCH FRIES

**TWIN LUMP CRAB CAKES**  
(ADD 3 PER PERSON)  
SPINACH & CORN SAUTÉ,  
CHORIZO DIRTY RICE, SMOKED TOMATO CREAM

**PISTACHIO CRUSTED FLOUNDER**  
JASMINE RICE, ORANGE FENNEL SALAD,  
LEMON CAPER BEURRE BLANC

**GNOCCHI PESTO**  
GRAPE TOMATOES, ASPARAGUS, MUSHROOMS,  
SPINACH PESTO AND FRESH MOZZARELLA

**GRILLED 12oz. N.Y. STRIP STEAK**  
(ADD 3 PER PERSON)  
MASHED YUKON POTATOES,  
ASPARAGUS, WHISKEY PEPPERCORN SAUCE

## THIRD COURSE

(PLEASE CHOOSE TWO)

**FLOURLESS CHOCOLATE TORTE**

**NEW YORK CHEESECAKE**

**TRIPLE CHOCOLATE MOUSSE CAKE**

**MASCARPONE LIMÓNCELLO CAKE**

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# **BUFFET DINNER**

**\$34.95 PER PERSON | 20 GUEST MINIMUM**

## **SIDES: CHOOSE THREE**

**FIELD GREEN SALAD –**  
MIXED GREENS, DRIED CRANBERRIES,  
GRUYERE, RED ONION, CANDIED PECANS,  
HONEY CIDER VINAIGRETTE

**SPINACH SALAD –**  
FETA, TOMATO, RED ONION, CUCUMBER,  
MIXED OLIVES, BALSAMIC VINAIGRETTE

**CAESAR – ROMAINE, CAESAR DRESSING,  
PECORINO ROMANO, GARLIC CROUTONS**

**MIXED GREEN SALAD –**  
TOMATO, CUCUMBER, RED ONION,  
CROUTONS , BUTTERMILK RANCH

**CREAMY TOMATO BISQUE**

**MASHED YUKON POTATOES**

**HERB FINGERLING POTATOES**

**GARLIC GREEN BEANS**

**SEASONAL VEGETABLE MEDLEY**

**GRILLED ASPARAGUS**

**THICK CUT STEAK FRIES**

**CHORIZO DIRTY RICE**

## **MAIN COURSE: CHOOSE TWO**

**CIDER BRAISED PULLED PORK –**  
COLESLAW, PICKLES, CLUB ROLLS

**GRILLED CHICKEN CAPRESE –**  
FRESH TOMATO, SPINACH PESTO, MOZZARELLA

**PAN SEARED SALMON –**  
SHALLOT RED WINE REDUCTION

**VEGETABLE PENNE ALFREDO –**  
SEASONAL VEGGIES, PARMESAN CREAM

**BAKED PENNE WITH MEATBALLS –**  
MARINARA, FRESH MOZZARELLA, PARMESAN

**ROASTED TURKEY BREAST –**  
SAGE GRAVY, CRANBERRY CHUTNEY, ROLLS

**HERB ROASTED PORK LOIN –**  
BACON DIJON PAN JUS, CLUB ROLLS

**PEPPER CRUSTED BEEF FILET –**  
HORSERADISH AIOLI, AU JUS, CLUB ROLLS

**EGGPLANT PARMESAN –**  
MARINARA, FRESH MOZZARELLA, PARMESAN

**CRAB CAKES (ADD 2\$ PER PERSON) –**  
OLD BAY REMOULADE

## **THIRD COURSE: CHOOSE ONE**

**ASSORTED MINI DESSERTS**

**ASSORTED FRESH BAKED COOKIES**

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