



## WHAT YOU NEED TO KNOW ABOUT HOSTING AN EVENT AT THE CAPE MAY-LEWES FERRY

Thank you for your interest in the Cape May-Lewes Ferry as a possible venue for your event. At the Cape May-Lewes Ferry, our talented staff will provide you with exquisite cuisine, professional service along with unmatched views of the Delaware Bay. Whether you are hosting an event in Cape May or Lewes, your event with the Cape May-Lewes Ferry will be smooth sailing.

### FACILITIES:

#### CAPE MAY TERMINAL

- Sunset Lounge Up to 100 Guests
- Bayside Greens Up to 1500 Guests
- The Gallery Up to 75 Guests (mainly used for meeting space)
- Bayside Patio Up to 100 Guests

#### LEWES TERMINAL

- The Sunroom Up to 100 Guests
- Bayside Pier Up to 300 Guests
- Bayside Greens Up to 1500 Guests
- M/V Delaware/Crow's Nest Up to 45 Guests

\*Please Contact Events Manager for facility fees.

Prices and menu items are subject to change without notice. A 20% service charge and applicable taxes will be added to all function.

**APPETIZERS AND DISPLAYS**  
**Hors d'oeuvres are priced per person**  
**Available as passed or stationary.**

COLD

Prosciutto Wrapped Melon \$4  
Caprese Skewers with Balsamic Drizzle \$4  
Chef's Deviled Eggs \$3  
Old Bay Chicken Salad on Cucumber Wheels \$4  
Goat Cheese and Ratatouille Crostinis \$5  
Spicy Shrimp and Corn Salad in Phyllo Cups \$6  
Chilled Gazpacho Shooters \$3  
Crab Fingers with Spicy Mustard Sauce \$4  
Chilled Sliced Beef with Cornichon-Tarragon Remoulade Crostinis \$6  
Smoked Salmon with Lemon Cream, Capers, Red Onion on Rye Crostini \$8

HOT

Vegetable Spring Rolls \$4  
Mini Dog in Puff Pastry, Whole Grain Mustard Sauce \$4  
Chicken and Vegetable Pot Stickers \$4  
Jerk Chicken and Pineapple Skewers \$6  
Asian Beef or Chicken Satay with Spicy Lime Sauce \$6  
Warm Brie & Raspberry in Puff Pastry \$7  
Braised Short Rib, Gorgonzola on Crostini \$7  
Mini Crab Cakes, Citrus Aioli \$7  
Coconut Shrimp with Raspberry Sauce \$4.  
Filet Mignon, Caramelized Onions, Gorgonzola on Crostini \$9  
Scallops Wrapped in Bacon \$9

SPECIALTY DISPLAYS AND STATIONS

*Priced per person for one hour*

Imported and Domestic Cheese Board with Berries, Crackers and Mustards \$8  
Antipasto Display, Grilled Vegetables, Cured Meats & Imported Cheese \$10  
Fresh Vegetable Crudit  and Herb Dip \$4  
Seasonal Fresh Fruit and Berries with Yogurt Dip \$9  
Warm Chesapeake Crab Dip with French Bread \$9  
Spinach Artichoke Dip with Crostinis and Tortilla Chips \$7  
Mediterranean Display: Hummus, Bruschetta, Olive Tapanade with Pita \$7  
Raw Bar: Jumbo Shrimp, Clams & Oysters on 1/2, Crab Fingers \$21  
Iced Shrimp Display with Cocktail Sauce \$10.  
Slider Display: Crab Cake \$10., Filet Mignon \$12., Pulled Pork \$8., or Chicken \$8.  
Mashed Potato Bar: 2 Style Potatoes, with accompaniments \$7

## **DINNER**

### **BUFFET DINNER**

\$40. per person

Includes warm rolls and butter, choice of soup or salad, two entrees, two sides and dessert.

Beverages included are iced tea, regular and decaf coffee and assorted hot teas.

See below for options.

### **PLATED DINNER**

Includes warm rolls and butter, choice of soup or salad, one protein, two sides and one dessert.

Beverages included are iced tea, regular and decaf coffee and assorted teas.

See below for options

### **Soups and Salads**

Tomato Basil Bisque

Wild Mushroom Bisque

New England Clam Chowder

Cream of Asparagus

Traditional Caesar Salad with House made Croutons and Creamy Garlic Dressing

Bay View Salad, Feta, Kalamata Olives, Cucumbers, Tomatoes, Red Onions, House Vinaigrette

Garden Salad, Tomatoes, Blue Cheese Crumbles, Creamy Herb Dressing

The Wedge, Iceberg Lettuce, Crumbled Bacon, Bleu Cheese, Balsamic Vinaigrette

## **ENTRÉES**

### **Chicken**

Chicken Valdostana with Prosciutto, Fontina, Lemon Basil Beurre Blanc \$30

Chicken Piccata with Lemon-Caper Butter \$29

Chicken Roulade with Crab, Spinach, Boursin Cheese, Red Pepper Coulis \$32

Roasted Chicken in a Apple Cider Demi with Cranberry Walnut Stuffing \$29

Chicken Parmigiana with Penne Pasta \$24

### **Beef, Veal and Pork**

Grilled Filet Mignon (6 oz.)- Merlot Reduction (not available for buffet) \$42

Veal Saltimbocca \$33

Slow Roasted Prime Rib- Sherry Jus (+\$2. on buffet) \$41

Braised Short Ribs- Chipotle Rubbed \$33

Bacon Wrapped Pork Tenderloin- Herb Demi-Glace \$30

Grilled Center Cut Rib Chop-Mole' Sauce \$30

### **Seafood**

Crab Cakes- Citrus Aioli \$34  
Grilled Mahi Mahi with Pineapple Chutney \$38  
Stuffed Flounder Fillet- Crab, Spinach, Lemon-Chive Sauce \$29  
Jerked Grilled Shrimp Skewers- Salsa Verde \$28  
Sundried Tomato & Leek Crusted Salmon in a Riesling Nage \$31  
Herb Crusted Cod in a Roasted Tomato Garlic Broth \$30

### **Combinations (Plate Dinner Only)**

Filet Mignon (6 oz.) and Crab Cake (4 oz.) \$49  
Filet Mignon (6 oz.) and Lobster Tail (4 oz.) \$58

### **Side Dishes**

*\$2 per person for extra side for buffet dinner*

Herb Roasted Potatoes  
Garlic Mashed Potatoes  
Green Bean Almandine  
Tuscan Vegetable Medley  
Mediterranean Cous Cous  
Kettle Baked Beans  
Tropical Quinoa Salad  
Broccoli Slaw  
Basmati Rice  
Grilled Asparagus  
Sautéed Zucchini, Squash & Roasted Red Peppers

### **Desserts**

New York Style Cheesecake  
Chocolate Lava Cake, Raspberry Sauce  
Strawberry Shortcake  
Apple Tart, Vanilla Sauce  
Key Lime Tart, Raspberry Sauce  
Panacotta GF

Customized & Theme Dinner Menus Are Available

**Bar Service**

Open Bar packages are available, including beer, wine and spirits, soda and are priced “per person.”

- House and Call Brands      3-Hour: \$25      4-Hour: \$31      5-Hour: \$36
- Premium Brands      3-Hour: \$32      4-Hour: \$36      5-Hour: \$41
- Beer and Wine Only      3-Hour: \$22      4-Hour: \$27      5-Hour: \$30
- Non-Alcoholic Beverages Only: \$ 5 per person

Host Bars and Cash Bars are available. Please consult your sales representative for current pricing.

**Bartender Fees for Host Bars and Cash Bars:**

- \$25.00 per hour for each bartender (minimum \$75.00 for first bartender; minimum \$50.00 for second bartender); based on one bartender per 50-60 guests; second bartender required if guest count exceeds 60
- No bartender fees for Open Bar packages, unless additional bartenders are requested by client (above fees apply)

The Cape May-Lewes Ferry, as a licensee, is responsible for the sale and service of alcoholic beverages as regulated by the State Alcoholic Beverage Control Commission in Delaware and New Jersey. Bartenders will be required at all functions when alcohol is purchased for consumption. ALCOHOLIC BEVERAGES CANNOT BE BROUGHT INTO ANY CMLF FACILITIES FROM OUTSIDE SOURCES. We reserve the right to inspect and control all private functions.

**House and Call Selections (including but not limited to)**

Bacardi Rum      Titos Vodka      Tanqueray Gin      Jim Beam Bourbon      Dewars  
Malibu Coconut Rum      Capt. Morgan Rum      Jose Cuervo Gold      Southern Comfort      Seagram's VO

**Premium Selections (including but not limited to)**

Grey Goose Vodka      Bombay Sapphire      Jameson      Johnnie Walker Red      Crown Royal

**Domestic, Premium and Imported Beers (including but not limited to)**

Budweiser      Coors Light      Heineken      Corona      Yuengling

We also work with several Local Craft Breweries, be sure to ask about seasonal selections

**House Wines Available by the Glass**

Chardonnay      Pinot Grigio      Red Blend      Cabernet Sauvignon

## FOOD AND BEVERAGE POLICY

The food and retail department is the exclusive provider of all food and beverage service at the Cape May-Lewes Ferry. Any request to bring outside food and beverages will be at the CMLF's discretion and will be considered on a case by case basis. Please inquire with your sales professional.

## DEPOSITS

In order to secure the date of your event, a deposit of 10% of the intended cost must be received. Your sales professional will discuss the amount due.

## MENU PROPOSALS

In addition to designing menus for special events, our sales professionals will supply you with a proposal describing the menu items and pricing for your review. Once you have agreed on the menu and pricing, you will be asked to sign the proposal and return with any monies due.

## CATERING GUARANTEES

To ensure the success of your event, it is necessary to receive your confirmed number of guests for each meal function by the following schedule:

- Events of up to 100 people, the final guarantee is due 5 days prior to the event
- Events between 101 and 500 people, the final guarantee is due 7 days prior to the event
- Events over 501 people, the final guarantee is due 10 days prior to the event

Once the final guarantee is due, the count may not be decreased. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge.

## MINIMUM REQUIREMENTS

There is a minimum guarantee of 25 people for all meal functions. If the guarantee is less than 25 people, a \$125.00 fee may apply.

## FLOOR PLANS FOR CATERED FUNCTIONS

Your sales professional will review both guest seating arrangements (floor plan) and behind the scenes logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience.

## PAYMENT POLICY

Our policy requires full payment in advance. A payment schedule will be included in your final proposal. Acceptable forms of payment are American Express, Visa, MasterCard and Discover. We also accept Cashier Check or Money Orders.

## CANCELLATION POLICY

Cancellation of an event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. A cancellation received less than 30 days of an event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided, a fee of 100% of the estimated food and beverage will be charged.

## RECOMMENDED SERVICES

We are happy to recommend a list of preferred vendors for your planning purposes or you may choose to hire a vendor of your choice. They will need to provide necessary insurance information and follow the guidelines for set up and delivery as well as break down procedures.

## SMOKE-FREE CAMPUS

As of January 1, 2017, the Delaware River & Bay Authority and Cape May-Lewes Ferry is a smoke free-tobacco free environment. Smoking is not permitted anywhere on property.