



ERNEST & SCOTT TAPROOM

PRIVATE DINING PACKAGES

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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:
JESSICA GIMBUTAS
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HORS D'OEUVRES

PRICED PER PIECE | AVAILABLE DISPLAYED OR PASSED

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 3

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

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 PER PERSON

WINGS— BUFFALO, LEXINGTON BBQ OR SWEET TERIYAKI **4**

CRUDITE — FRESH VEGGIES, BUTTERMILK RANCH DIP **2.5**

HUMMUS PLATTER — ROASTED RED PEPPER HUMMUS,
VEGGIE STICKS, GRILLED PITA **3.5**

CHEESE & FRUIT — SEASONAL SELECTION OF CHEESE & FRUIT **3.5**

TRUFFLE FRIES — THICK CUT STEAK FRIES, PARMESAN,
TRUFFLE OIL, ROASTED GARLIC AIOLI **3.5**

PICO & GUACAMOLE — PICO DE GALLO, FRESH GUACAMOLE,
HOUSE CUT TORTILLA CHIPS **4**

TACOS 6

BBQ PORK — COLESLAW, LEXINGTON BBQ SAUCE, CRISPY ONIONS

MEXICAN CHORIZO — SPICY MEXICAN SAUSAGE,

QUESO FRESCO, CILANTRO ONIONS, SALSA VERDE

ANCHO SPICED CHICKEN — PICO DE GALLO, GUACAMOLE, LIME CREMA

SLIDERS 6

GRILLED CHICKEN — SMOKED CHEDDAR, BIBB LETTUCE AND CHIPOTLE AIOLI

TAPROOM BURGER — ONION JAM, GRUYERE CHEESE & ROASTED GARLIC AIOLI

BBQ PULLED PORK — COLESLAW, PICKLES

ASSORTED MINI DESSERTS 4

WARM COOKIES

CHOCOLATE CHIP, OATMEAL RAISIN, WHITE CHOCOLATE MACADAMIA **3**

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STATIONS

PRICED PER PERSON

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 1.5 HOURS

PASTA

PENNE & CAVATAPPI PASTA, MARINARA, ALFREDO SAUCES, 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 \$19.95PP | 2 HOURS \$29.95PP | 3 HOURS \$39.95PP

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

1.5 PIECES PER PERSON, PLEASE CHOOSE THREE

CHICKEN SKEWERS
BBQ PORK SLIDERS
LOX CROSTINI
CHEESESTEAK EGGROLLS

VEGETABLE SPRINGROLLS
BRUSCHETTA CROSTINI
MAC & CHEESE BITES
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 SMOKED BACON, ONION JAM,
ROASTED GARLIC AIOLI, HOUSE ROLL

CIDER BRAISED PULLED PORK
COLESLAW, PICKLES, HOUSE ROLL

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

GRILLED AHI TUNA SANDWICH
LEMON AIOLI, BIBB LETTUCE
PICKLED ONION, WHOLE WHEAT ROLL

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

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

TERIYAKI CHICKEN SANDWICH
MARINATED GRILLED CHICKEN BREAST,
CARROT SLAW, BIBB LETTUCE,
TERIYAKI GLAZE, WHOLE WHEAT BUN

CRISPY FISH TACOS
FRIED FLOUNDER, RED CABBAGE SLAW,
MANGO SALSA, CHIPOTLE AIOLI

THIRD COURSE

(PLEASE CHOOSE TWO)

FLOURLESS CHOCOLATE TORTE

SEASONAL CHEESECAKE

MANGO MOUSSE CAKE

CARAMEL APPLE PIE

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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

RICE PILAF

MAIN COURSE: CHOOSE TWO

CIDER BRAISED PULLED PORK –
COLESLAW, PICKLES, CLUB ROLLS

GRILLED CHICKEN BREAST –
SAUTÉED SPINACH, ROASTED RED PEPPERS

PAN SEARED SALMON –
LEMON PEPPERCORN VINAIGRETTE

VEGETABLE PENNE ALFREDO –
SEASONAL VEGGIES, PARMESAN CREAM

MEATBALLS & PAPPERDELLE –
SEASONED BEEF MEATBALLS, MARINARA

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

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

CREAMY TOMATO BISQUE –
TOPPED WITH SHREDDED GRUYERE

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

SECOND COURSE

(PLEASE CHOOSE THREE)

PAN SEARED SALMON
FINGERLING POTATOES, GARLIC GREEN BEANS,
RED PEPPER COULIS, LEMON VINAIGRETTE

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

BACON WRAPPED PORK LOIN
SPRING VEGETABLE MEDLEY,
SAUTÉED SPINACH, BACON DIJON PAN JUS

GNOCCHI PESTO
GRAPE TOMATOES, ASPARAGUS, ZUCCHINI,
SPINACH PESTO AND FRESH MOZZARELLA

TWIN LUMP CRAB CAKES
(ADD 3 PER PERSON)
SPINACH & CORN FRICASSEE, FINGERLING
POTATOES, SMOKED TOMATO CREAM

GRILLED N.Y. STRIP STEAK
(ADD 3 PER PERSON)
ANGUS STEAK, CORN RELISH,
STEAK FRIES, SALSA ROJA

THIRD COURSE

(PLEASE CHOOSE TWO)

FLOURLESS CHOCOLATE TORTE

MANGO MOUSSE CAKE

SEASONAL CHEESECAKE

CARAMEL APPLE PIE

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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

GREEK 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

RICE PILAF

MAIN COURSE: CHOOSE TWO

CIDER BRAISED PULLED PORK –
COLESLAW, PICKLES, CLUB ROLLS

GRILLED CHICKEN BREAST –
SAUTÉED SPINACH AND ROASTED RED PEPPERS

PAN SEARED SALMON –
LEMON PEPPERCORN VINAIGRETTE

VEGETABLE PENNE ALFREDO –
SEASONAL VEGGIES, PARMESAN CREAM

MEATBALLS & PAPPERDELLE –
SEASONED BEEF MEATBALLS, MARINARA

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

WARM COOKIES
CHOCOLATE CHIP, OATMEAL RAISIN
AND WHITE CHOCOLATE MACADAMIA

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