



ERNEST & SCOTT TAPROOM

PRIVATE DINING PACKAGES

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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
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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