



COCKTAIL RECEPTION GUIDE

Contact Mark Beth Furjanic
info@ruddertowneusa.com
302.226.1680

THANK YOU FOR CONSIDERING THE BAYCENTER for your special event. We are located in Dewey Beach, less than 2 miles from Rehoboth Beach, and less than 10 miles from Bethany Beach. In choosing the Baycenter for your event, you and your guests will enjoy professional friendly service, and beautifully presented delicious cuisine, while enjoying the area's best view of the Rehoboth Bay.

The amazing bay view can be enhanced with your choice of color, lighting, music, and decor. Whether you are planning a large formal affair or a casual reception, our grand ballroom and COVE restaurant are color friendly and spacious enough to accommodate your needs.

Our professional staff will make planning a cinch! Every detail will be covered and executed as planned.

Our new menu selections will impress most tastes, and a chef consultation is always available if you have needs beyond the following selections.

Let us make your dream reception come true and create a memory you will cherish for a lifetime!!!

Event Package Includes
Open Bar or Cash Bar
Chef Prepared Hors d' oeuvres
Professional Planning
Courteous Service
Amazing Waterfront Views!!!

BAR SERVICE

Standard bars will include California Wines, Imported & Domestic Beer, and standard mixers. Liquor selection will include Absolut, Bacardi, Tanqueray, Cutty Sark, J&B, Seagram's VO, Seagram's 7, Jim Beam, Jack Daniel's, Beefeaters, Lord Calvert, Jose Cuervo, Captain Morgan, Kahlua and Amaretto.

Upgrade to our Premium Bar, which also includes Grey Goose & Kettle One Vodka, Grand Marnier, Bombay Sapphire Gin, Patron Tequila and Johnny Walker Red & Black Scotch.

Open Bar Rates	Standard Selections	Premium Selections
First Hour	\$10 per person	\$12 per person
Second Hour	\$8 per person	\$10 per person
Additional Hours	\$6 per person	\$8 per person

*A cash or consumption bar option is also available. Cash and consumption bars will incur an additional \$100 per hour service fee. Consumption bars will be charged a 20% gratuity payable at the end of the event. Cash bars will display a gratuity cup.

HORS D'OUVERES SERVICE

\$35
per person

Harvest Table

Assorted Domestic and International Cheeses, Vegetable Crudite with Seasonal Dip and Sauces, Fresh Seasonal Fruit, Olives, Pickles and Nuts, Chilled Salads, Artisan Breads, Crackers and Crostini, Spicy Mustards and Spreads

Butlered Hors D'oeuvres (Choice of 5)

- Sea Scallops wrapped in Applewood Smoked Bacon
- Blue Crab Fingers with Creamy Mustard
- Braised Short Rib in Phyllo
- Polynesian Chicken Brochettes
- Carolina Style Pork BBQ Canapes
- Mushroom Caps stuffed with Country Sausage
- Spinach and Feta Cheese in Phyllo Dough
- Vegetarian Spring Rolls
- Fire Roasted Beef Skewers
- Roasted Vegetable Bruschetta
- Shrimp Lollypops

Mini Sandwiches (Choice of 2)

- Crab Cake Sliders
- Mini Burgers
- Individual Quesadillas

Upgrade your cocktail hour!!!

Colossal Shrimp Cocktail

Poached Shrimp with Old Bay Cocktail Sauce and Lemon
\$5 additional per person

Raw Bar

Local Oysters and Clams on the Half Shell
\$9 additional per person

Carving Station

Choice of Two Selections:
Whole Strip Loin
Roasted Pork Loin
Turkey Breast
\$10 additional per person

ADDITIONAL DETAILS

RENTAL FEES & DEPOSITS

A room rental fee and non-refundable deposit of \$1,500.00 is required to reserve a specific date and time.

PAYMENTS

50% of the estimated balance is due 60 days prior to the event. This payment is non refundable. The remaining balance is due two days prior to the event.

GRATUITIES

A 20% service gratuity will be added to all parties.

SERVICES & AMMENITIES

*Facility rental for 4 hours
Professional planning and guidance
Live plants and lighted trees*

PARKING

*Parking space is provided at no additional fee (September-June)
Guests may be charged a parking fee in July and August

For inquiries please contact:
Mary Beth Furjanic
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