



# Event Guide

**New Look | New Menu | Same Great Location**

For inquiries please contact:  
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***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**  
**Cocktail Hour**  
**Chef Prepared Dinner**  
**Professional Planning**  
**Courteous Service**  
**Amazing Waterfront Views!!!**

# **OPEN BAR**

Four Hour Open Bar includes California Wines, Cocktails, and Bottled Imported & Domestic Beer. Liquor selections include Absolut, Bacardi, Cutty Sark, J&B, Seagram's VO, Seagram's 7, Jim Beam, Jack Daniel's, Lord Calvert, Jose Cuervo, Captain Morgan, Kahlua and Amaretto.

\*An additional hour may also be purchased for \$8 per person.

Upgrade to our Premium Open Bar, which also includes Grey Goose & Kettle One Vodka, Grand Marnier, Bombay Sapphire Gin, Patron Tequila and Johnny Walker Red & Black Scotch.  
\$8 additional per person

# **COCKTAIL HOUR**

All Events include a Harvest Table and a selection of three passed Hors d'oeuvres

## **Harvest Table**

*Assorted Domestic and International Cheeses, Vegetable Crudite with seasonal dips and sauces, Fresh seasonal fruit, Olives, Pickles and Nuts, Chilled salads, Artisan Breads, Crackers and Crostini, Spicy Mustards and Spreads*

## **Hors d'oeuvres** (Choice of 3)

*Sea Scallops wrapped in Bacon*

*Blue Crab Fingers with Creamy Mustard*

*Braised Short Rib in Phyllo*

*Polynesian Chicken Brochetes*

*Carolina Style Pork BBQ Cananpes*

*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*

*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

# **FIRST COURSE**

*Choice of salad or seasonal soup*

## **Traditional House Salad**

*Iceberg and Romaine lettuces and Garden Fresh Vegetables*

## **California Organic Mixed Greens**

*Mixed Salad Greens and Garden Fresh Vegetables*

*(Choice of Apple Shallot Vinaigrette or Creamy Garlic and Herb Dressing)*

## **Seasonal Soup**

*\*Choices vary by season*

*Add a Course!!!*

### **Soup and Salad**

*Add an additional course of Salad or Housemade Seasonal Soup  
\$4 additional per person*

# **MAIN COURSE**

*Choice of Served Entrée Packages or the Buffet Package*

## **Served Entrée Package 1:**

*Includes two entrée selections and Choice of starch and seasonal vegetable*

*Entrees Selections:*

### **Wild Mushroom Chicken**

*Wild Mushroom Ragout and Cognac Demi Glace*

### **Roasted Prime Rib of Beef**

*Pan Jus and Horseradish Cream Sauce*

### **Oven Roasted Salmon**

*Lemon Butter Sauce*

### **Slow Roasted Pork Loin**

*Creamy Garlic-Herb Demi Glace*

**\$70**

*per person*

# **MAIN COURSE**

*(continued)*

## **Served Entrée Package 2:**

*Includes two entrée selections and Choice of starch and seasonal vegetable*

*Entrees Selections:*

### **8 oz. Filet Mignon**

*Béarnaise Sauce or Demi Glace*

### **Teriyaki Glazed Mahi Mahi**

*Orange-Soy Glaze*

### **Dijon-Herb Crusted Lamb Rack**

*Cabernet Demi Glace*

### **Steak and Cake**

*Filet Mignon and Crab Cake*

**\$79**

*per person*

**\*\* Entrée Package 1 selections may be substituted at no cost**

**\*Vegan, Vegetarian and Gluten Free options available upon request**

*Upgrade Entrée Package 2 with the Chef's Special*

## **Surf & Turf**

**Filet Mignon and 4 oz.**

**Lobster Tail with Melted Butter**

**\$6**

**additional per person**

# **MAIN COURSE**

*(continued)*

## **Buffet Package:**

***Hand Carved Roasted Whole Strip Loin***

***Grilled Vegetable Lasagna***

***Rice Pilaf***

***Herb Roasted Potatoes***

***Fresh Seasonal Vegetable***

*And Your Choice Of (2) Entrees:*

***Wild Mushroom Chicken***

***Roasted Chicken with Lemon Caper Butter***

***Red Curry Coconut Chicken***

***Chicken Margherita***

***Crab Imperial Stuffed Tilapia***

***Teriyaki Mahi Mahi***

***Lemon & Cracked Pepper Crusted Mahi Mahi***

***Horseradish Crusted Salmon***

***Spicy Seafood Stew***

**\$70**

*per person*

## **DESSERT**

***Freshly brewed regular and decaf coffee***

***herbal teas, and accompaniments***

***Choice of Dessert:***

*Cheesecake with Fresh Berry Coulis*

*Chocolate Layer Cake with Chocolate Ganache*

*Lemon Meringue Pie*

*Pound Cake with Fresh Strawberries and Cream*

# ***ADDITIONAL DETAILS***

## ***ROOM RENTAL FEE***

*A room rental fee of \$1500 will be applied to all Baycenter Events.  
(Certain dates/events may incur additional room rental fees)*

## ***DEPOSITS***

*A non-refundable deposit of \$1500.00 is required.*

## ***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*

*Floor length white table linen, white overlay, and white napkins*

*Votive candle centerpieces*

## ***PARKING***

*Parking space is provided at no additional fee (September-June)*

*\*Guests may be charged a parking fee in July and August*

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*\*All prices are subject to change*