



CATERING SELECTIONS FEATURING DISHES BY:

99 SEA LEVEL
RESTAURANT & RAW BAR
BETHANY BEACH, DE

Innovative, Fresh, Creative

99 Sea Level sources from local fisheries, farms, & orchards to bring excellence & innovation together on the plate.



PERFECT FOR BEACH WEDDINGS, MEMORABLE SOCIAL EVENTS, AND FUNDRAISING GALAS!

BANQUET POLICY AND PROCEDURES

All food and beverage orders are subject to a 20% service charge. All prices are subject to change.

Minimums and Guarantees:

The following menu is designed to serve 20 – 250 guests. Services required above or below these quantities may be subject to modification and additional fees. When arranging meal functions, a guaranteed attendance is required 7 days prior to the function. The guest attendance provided will be the minimum attendance guarantee – not subject to reduction. You may, however, increase your guarantee by up to 10% until 72 hours prior to your event date. Should the guarantee fail to be given 7 days prior, your original attendance figure will become your guaranteed number.

Payment Procedures:

A non-refundable deposit is required to hold a date for a catered event. The amount of the deposit will vary based on the size and scope of the event. Deposits will be from 25% to 50% of estimated revenue. Final payment is due prior to the event. Accepted methods of payment are certified check, credit cards or cash.

Additional Labor Charges:

A facility fee will be charged by Bethany Beach Ocean Suites. The amount of rental will be specified in your contract.

Bartender Fee – One Hundred Dollars (\$100.00) per hour for the first two hours (2 hour minimum) and \$50.00 per hour for each additional hour (or portion thereof)

Uniformed Chef (Carver) Fee – One Hundred Dollars (\$100.00) per hour (or \$25 per ½ hour)

Labor Charge Fee – After room is set to your specifications – within 24 hours of event, any set up changes result in \$150.00 per hour of labor.

Linens:

Basic linens will be provided. Basic linens include white table cloths, napkins and black skirting for up to 10 6-ft tables. Specialty linens, chair covers and napkins in an array of colors are available upon request for an additional charge.

Alcohol:

99 Sea Level and the Bethany Beach Ocean Suites prohibit any outside liquor being brought into or onto the property due to the state of Delaware Liquor Commission laws. These laws state that any alcohol being consumed on premises must be purchased from the establishment. Consumption of alcoholic beverages by persons under the age of twenty-one (21) is prohibited in the state of Delaware. Compliance with the noted and related laws of Delaware is the client's responsibility and that of their guests. Anyone wishing to consume alcoholic beverages must present a valid form of identification proving they are of legal age. We reserve the right to refuse service of alcoholic beverages to any individual for any reason.

Service Fee:

All pricing for your event is subject to 20% service fee. Pricing and menu selections subject to change without notice.

Pricing and Menu Selections subject to change without notice due to seasonality and availability.

BREAKFAST

Buffets

All breakfast buffets are served with a selection of chilled fruit juices, milk, freshly brewed coffee, decaffeinated coffee, tea. All buffets are served for a maximum of one hour and a half. Prices quoted are per person.

THE CONTINENTAL DIVIDE \$13.99

An assortment of freshly baked morning pastries, Variety of toast, butter and preserves, Fresh seasonal fruits and berries

THE SEASIDE \$21.99 (10 person minimum)

Free range scrambled eggs, Valbella pork sausage, Smoked bacon, Home-fried potatoes, An assortment of freshly baked morning pastries, Variety of toast, butter and preserves, Fresh seasonal fruits and berries, French Toast and Maple Syrup.

Breakfast Buffet Enhancements

Priced per person as additions to any Buffet

Bagels with regular and favored cream cheese	\$ 2.99
Sausage and egg English muffin with cheddar cheese	\$ 4.99
Hot or cold cereal assortment	\$ 2.99
Swiss natural style yogurt and individual fruit yogurt with granola	\$ 3.99
Fruit parfait (layers of fresh fruit, yogurt, granola)	\$ 4.99
Freshly baked croissant	\$ 2.99
Cinnamon rolls	\$ 2.99

Action Stations

Priced per person as additions to any Buffet

Omega 3 Egg Omelet Station – (uniformed chef fee required) \$ 7.99
Featuring Cheddar and Swiss Cheese, Bacon, Sausage, Sweet Peppers, Diced Onions, Mushrooms, Spinach and Diced Tomato
Uniformed Chef Fee: \$50.00 per hour

Waffle Station \$ 4.99
Featuring chopped nuts, seasonal berries, maple syrup and whipped cream

Grab and Go Breakfast

Priced per person

Freshly baked Pastry, Granola Bar, Fresh Fruit, and Juice \$8.99

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BREAKS

Priced per person

LIGHT AND HEALTHY \$15.99

Assorted sliced fruits, vegetable crudités and cheese with ranch dressing, trail mix, and granola bars
Gatorade, Vitamin Water, Water and Assorted Herbal Tea

SWEET AND SALTY \$13.99

Assorted granola and energy bars, candy bars, trail mix, caramel popcorn with nuts, chips, Assorted Sodas, Water and Iced Tea

GRAMA'S KITCHEN \$12.99

Freshly baked cookies and brownies, mini cheesecakes, Assorted soft drinks, Freshly brewed coffee, decaffeinated coffee and herbal teas

ALL DAY BREAK \$42.99

- **Lunch Deli Buffet** - Choice of one: Chef's soup of the day or Artisan greens salad or Dill cucumber and watermelon salad, Assorted breads and rolls – ciabatta, French baguette, whole grain and white, Black forest Ham, Roast hickory smoked turkey, House made egg salad, Roasted garlic hummus with cucumber and alfalfa sprouts, Sliced Swiss and cheddar cheeses, Lettuce, tomato, onion and assorted condiments
Homemade fresh veggie chips, Assorted cookies and squares from our pastry shop, Fresh fruit salad
- **All Day Beverage Replenish** - Freshly brewed regular and decaffeinated coffee, hot tea, assorted soft drinks and bottled water
- **Afternoon Break- Grandma's Kitchen** - Freshly baked cookies and brownies, mini cheesecakes

A la Carte Break Options

Freshly brewed regular and decaffeinated coffee and hot tea (per person)	\$ 4.99
ALL DAY* Freshly brewed regular and decaffeinated coffee and hot tea (per person)	\$10.99
Freshly brewed Regular & decaffeinated coffee, hot tea, assorted soft drinks & bottled water (per person)	\$ 5.99
ALL DAY* Freshly brewed Regular & decaffcoffee, hot tea, assorted soft drinks & bottled water (per person)	\$14.99
Assorted soft drinks and bottled water (per person)	\$ 4.99
Freshly baked morning pastries (per dozen)	\$34.99
Bagels with assorted cream cheese (per dozen)	\$34.99
Freshly baked homemade cookie assortment & fudge brownies (per dozen)	\$30.99
Mountain trail mix, individual packs (per person)	\$ 3.99
Bags of Snacks –Popcorn, Pretzels, Chips (per person)	\$ 3.99

*2 Refreshes included with **All Day Beverage Break Options**

Pricing and Menu Selections subject to change without notice due to seasonality and availability.

LUNCH

Three Course Plated Lunch

All plated lunches are served with freshly baked rolls and butter and include freshly brewed regular and decaffeinated coffee and iced tea

Please select one Soup or Salad, one Main Course and one Dessert

Prices are per person

Soup & Salads (choice of one):

- Chef's Choice Seasonally Fresh Soup
- Fresh Seasonal Fruit Salad
- Salad of artisan greens with grape tomatoes, carrots, toasted almonds, red wine vinaigrette
- Tomato salad with fresh basil peso, Banff mozzarella, centre grown micro greens, balsamic dressing
- Salad of purple and green baby spinach, charred pears, crumbled blue cheese, sherry vinaigrette

Main Courses (choice of one): Served with a selection of fresh seasonal vegetable

- Hawaiian chicken on Brioche—
apple wood bacon, pepperjack cheese, mango glaze Sandwich \$19.99 Wrap \$21.99
- Grilled cheese prosciutto—
aged goat-gouda cheese, crunchy green tomatoes, basil aioli, ciabatta bread \$19.99
- Grilled free range Alberta pork-
tenderloin medallions, apple cider & sage jus, roasted red potatoes \$20.99
- Seared Alaskan salmon —
ginger-lemongrass cream sauce, olive mashed potatoes \$30.99
- Roast prime rib of Alberta beef—
red wine jus, roasted garlic mashed potatoes \$38.99
- 99 Sea Level Cobb Salad with Diced Chicken-
spring mix, candied pecans, tomatoes, green onions, bacon and crunchy goat cheese \$27.99
- Herb and cheese tortellini—
grilled vegetables, basil cream sauce, toasted French garlic baguette \$24.99
- Stuffed Chicken Breast-
Sundried tomatoes, spinach and mozzarella, olive mashed potatoes \$24.99

Desserts (choice of one):

- Fresh fruit salad with fruit sorbet and biscotti
- Fruit slice with chocolate swirl
- Apple pecan crumble cake with vanilla bean ice cream sachets
- Bing Cherry Shortcake Chantilly, Fresh Fruit and Cream

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Lunch Buffets

All buffets are served with a selection of freshly baked rolls with butter, Freshly brewed regular and decaffeinated coffee, hot and iced tea. Buffets are served for a maximum of one and one half hours

Prices are per person (30 person minimum)

DELUXE DELI BUFFET \$20.99

Choice of one: Chef's soup of the day or Artisan greens salad or Dill cucumber and watermelon salad
Assorted breads and rolls – ciabatta, French baguette, whole grain and white
Black forest Ham and Cheddar
Roast hickory smoked turkey and Swiss
House made egg salad
Lettuce, tomato, onion and assorted condiments
Homemade fresh veggie chips
Assorted cookies and squares from our pastry shop, Fresh fruit salad

ASSORTED FLATBREAD BUFFET \$20.99

Salad of artisan greens with choice of two dressings
Freshly baked house-made gourmet Flatbreads
Assorted cookies and squares from our pastry shop, fresh fruit salad

SUPREME LUNCH BUFFET \$25.99

Choice of one: Chef's soup of the day or Artisan greens salad with choice of two dressings

Main Dishes (choice of two, add a third entrée for \$3.00 per person)

- Slow roasted Alberta beef au jus
- Grilled chicken breast with mushroom sauce
- Seared Teriyaki filet of British Columbia salmon
- Slow roasted pork loin with caramelized onions
- Apple jus chicken cacciatore
- Chicken parmesan with tomato sauce
- BBQ pulled pork
- Shrimp and vegetable stir fry
- Bake meat lasagna with garlic toast
- Honey mustard glazed Valbella's Gammon ham
- Cheese tortellini with tomato basil sauce
- Baked manicotti with tomato sauce

Side Dish (choice of two)

- Macaroni and cheese
- Garden fresh veggies
- Mashed Sweet potatoes
- Shoestring truffle fries

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HORS D'OEUVRES

Passed Selections

Prices are per piece, 30 piece minimum order

Seafood Salad Shooters with Bloody Mary Cocktail Sauce	\$5.00 each / \$150.00 per 50
Crostini Wild Mushroom Ragout Bruschetta	\$3.00 each / \$100.00 per 50
Smoked Salmon Tartar	\$5.00 each
Grape with Goat Cheese and Pistachio	\$3.00 each / \$100.00 per 50
Beef with Horseradish on Croustade	\$6.00 each / \$200.00 per 50
White Bean Hummus with Crusted Corn Bread	\$2.00 each / \$100.00 per 50
Pimento Croustade with Sundried Tomato Relish	\$3.00 each / \$125.00 per 50
Crab Deviled Eggs with Tarragon Oil	\$4.50 each / \$200.00 per 50
Mini Crab Cakes with Chipotle Remoulade	\$5.50 each
Mini Biscuits with Smoked Brisket and Caramelized Onions	\$6.00 each / \$175.00 per 50
Corn Bisque with Lobster Relish	\$7.00 each
Pickled Fried Chicken Skewers with Peach Jam	\$3.50 each
Artichoke Stuffed with Goat Cheese and Red Pepper Jelly	\$3.50 each / \$125.00 per 50
Shrimp & Grit Cake with Smoked Bacon	\$4.50 each / \$175.00 per 50
Smoked Chicken Cheddar Biscuits with Jack Daniels Barbeque Sauce	\$5.00 each / \$175.00 per 50
Duck Confit Bruschetta and Apple Fennel Slaw	\$7.00 each
Roasted Pepper Flat Bread with Pesto, Ricotta Salata	\$3.00 each / \$125.00 per 50

Displays

(Each serves 50 guests)

Farm Fresh Vegetable Crudite with Creamy Herb Dip	\$120
Assortment of Domestic Cheese with Crackers and Baguette	\$140
Artisanal Cheeses with Harvest Crackers and Berry Assortment	\$170
Seasonal Fresh Fruit Display with Yogurt and Granola	\$150
Seafood Tower: (Oysters, clams, mussels, shrimp and crab claws With appropriate dipping sauces *Seasonal* Market will determine Availability)	\$350

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DINNER

Specialty Plated Dinner

All specialty plated dinners are served with freshly baked rolls and butter and include freshly brewed regular and decaffeinated coffee, hot and iced tea. Prices are per person

Please select one Soup or Salad, one Main Course and one Dessert

Soup & Salads (choice of one)

- Smoked tomato soup with sour cream and basil pesto
- Chef's Gourmet Soup of the Day
- Artisan greens with grape tomatoes, carrots, toasted almonds, red wine vinaigrette
- Grilled marinated vegetable salad with fresh basil, artisan greens, balsamic dressing
- Salad of purple spinach and arugula, prosciutto, melon wedges, sherry vinaigrette

Main Courses (choice of one) – served with seasonal vegetables and chef's choice of starch

- Slow roasted prime rib, red wine au jus \$55.99 (20 person minimum)
- Seared Alaskan salmon, lemon white wine \$35.99
- Airline chicken breast, lemon shallot cream \$28.99
- Stuffed Chicken Breast, spinach, sundried tomatoes, and mozzarella \$29.99
- Grilled Alberta New York steak, green peppercorn sauce \$39.99
- Roast young turkey with sundried cranberry stuffing, sage jus \$27.99
- Honey glazed Brome Lake duck breast, shitake mushroom sauce \$40.99
- Grilled filet of Alberta beef (6oz), port and red reduction \$45.99
- Bone-in pork loin chop, double smoked bacon and pearl onion sauce \$35.99
- Sustainable Seasonal Fillet of Fish \$34.99-\$44.99

Desserts (choice of one)

- Strawberry cheese cake with fruit coulis
- Tiramisu with espresso jelly coffee crumble
- Bing cherry shortcake Chantilly, chocolate garnish
- Caramelized almond chocolate truffle cake, raspberry coulis

Pricing and Menu Selections subject to change without notice due to seasonality and availability.

Dinner Buffet

All specialty plated dinners are served with freshly baked rolls and butter and include freshly brewed regular and decaffeinated coffee, hot and iced tea. Buffets are served for one and one half hours.

\$46.99 (Price is per person, 30 person minimum)

Soup & Salads (choice of one)

- Smoked tomato soup with sour cream and basil pesto
- Chef's Gourmet Soup of the Day
- Artisan greens with grape tomatoes, carrots, toasted almonds, red wine vinaigrette
- Grilled marinated vegetable salad with fresh basil, artisan greens, balsamic dressing
- Salad of purple spinach and arugula, prosciutto, melon wedges, sherry vinaigrette

Main Courses (choice of two):

- Slow roasted prime rib, red wine au jus
- Seared Alaskan salmon, lemon white wine
- Airline chicken breast, lemon shallot cream
- Grilled Alberta New York steak, green peppercorn sauce
- Roast young turkey with sundried cranberry stuffing, sage jus
- Bone-in pork loin chop, double smoked bacon and pearl onion sauce
- Fresh Seasonal Filet of Fish
- Cheese Tortellini with Tomato Basil Sauce

Side Dishes (choice of two):

- 99 Homemade Macaroni and cheese
- Fresh Seasonal veggies
- Sweet potatoes Mashed with Cinnamon and Butter
- Oven roasted bliss potatoes
- Wild rice pilaf
- Baked mashed potatoes

Desserts (choice of one):

- Strawberry cheese cake with fruit coulis
- Tiramisu with espresso jelly coffee crumble
- Bing cherry shortcake Chantilly, chocolate garnish
- Caramelized almond chocolate truffle cake, raspberry coulis

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BEVERAGE OPTIONS

Bar (prices subject to 20% gratuity)

Domestic Beer	\$ 5.00
Import Beer	\$ 7.00
Soft Drinks	\$ 2.50
House Wine	\$ 6.50
Premium Wine	\$ 9.00
Call Drinks	\$ 7.00
Premium Drinks	\$ 9.00
Top Shelf Drinks	\$10.00

Open Bar by the Hour (prices are per person and subject to 20% gratuity):

	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>
Call Bar	\$20	\$31	\$38	\$48
Premium Bar	\$25	\$35	\$42	\$50
Top Shelf Bar	\$28	\$38	\$48	\$58
Beer & Wine, Standard	\$16	\$25	\$32	\$36
Beer & Wine, Upgraded	\$18	\$28	\$35	\$42

●5th Hour- Cash Bar Option Only

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ALCOHOLIC BEVERAGE SERVICE POLICIES

- Alcohol can be served in private functions from 10:00am until 11:30pm. Catered food must be provided at all events with alcohol being served.
- **Guests may not leave a function space with an alcoholic beverage in hand.**
- 99 Sea Level and Bethany Beach Ocean Suites are not able to guarantee beverage/alcohol prices or wine selections which are subject to change and availability without notice. All bar/wine orders must be submitted a minimum of 7 days in advance. 99 Sea Level and Bethany Beach Ocean Suites will purchase and supply wine and liquor that is not carried in stock (if available) at client's request, but only with advance payment. A minimum order/purchase may apply.
- All alcohol must be purchased through 99 Sea Level and/or Bethany Beach Ocean Suites and served by certified and trained bartenders. **NO outside alcohol will be permitted.** The hotel requires minimum sales of \$350.00 per bar. If the minimum is not met, the host/hostess will pay the difference up to \$350.00.
- You may choose to have your host bar service based on (1) per person, per hour pricing, (2) by-the-drink pricing or (3) Cash bar by the drink pricing. Special tiered wedding bar packages are also available. Please remember, hosted bar by-the-drink charges include all drinks served, not just drinks consumed.
- Standard bar service includes your choice of Call, Rail or Top Shelf brand liquor, domestic beer, imported beer, house and premium wines, sodas and water. It is the assumption that cash bars will be set with the standard bar service.
- Hosted bar service by-the-drink allows the host to have the option of determining which types of "in-stock" drinks are to be made available at the bar.
- **Bartenders keep a bar tab/inventory sheet for each event recording a group's consumption. The group coordinator or contact may review and sign-off on the inventory sheet at the conclusion of the function. If the contact chooses not to review the bar control sheet at the conclusion of the function, the beverage quantities and billing may not be disputed.**

The 99 Sea Level and Bethany Beach Ocean Suites staff take great pride in responsible beverage service in banquet settings. Service of alcoholic beverages to ANYONE UNDER THE AGE OF 21 or under the influence of alcohol in accordance with the Delaware state law, is strictly prohibited. As hosts, the 99 Sea Level and Bethany Beach Ocean Suites staff are responsible to monitor the potential intoxication of our guests and will regulate bar service when necessary to ensure the safety of our guests. **Guests under the age of 40 should be prepared to present current, valid, photo identification.** We appreciate your support and assistance with these guidelines to ensure everyone enjoys the entire event safely.

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