

Wilmington Hall Premier Package

Wilmington Hall’s All Inclusive Classic Premier Event  
Offering. Total Buffet Cost \$59.99 - includes choice of  
one station

Hors D’Oeuvres  
Butlered

- Bavarian Pretzel Sticks

Smoked Gouda Macaroni & Bites
- Beer Battered Shrimp

Scallops Wrapped in Bacon

Choose One Display  
Hot Chesapeake Crab Dip or Spinach and Artichoke Dip Display

Champagne Toast...

Dinner Hour...

Choice of one Soup Or one Salad Selection

- Maryland Crab & Seafood Chowder

Roasted Red Pepper & Smoked Gouda Bisque

Traditional Cream of Broccoli
- Cream of Chicken & Wild Rice

Plated Mixed Greens Café

Traditional Caesar Salad

Choice of three Entree selections

Maryland Jumbo Lump Crab Cakes - Lump crab and spices made the old Baltimore way.

Broiled Bourbon Glazed Salmon - A flame grilled Atlantic salmon glazed with sweet,  
smokey bourbon sauce.

Chicken & Penne in a Vodka Sauce - Penne pasta tossed with grilled chicken breast  
and spinach in our housemade vodka cream sauce

Chicken Cordon Bleu - Lightly breaded chicken breast stuffed with spiced ham and Swiss cheese.

Blue Crab Stuffed Ravioli - Ravioli stuffed with Maryland blue crab  
and cheese served in a light blush sauce

Beef Tenderloin Wrapped in Bacon - Apple-wood smoked bacon wrapped beef tenderloin  
medallions topped with blue cheese fondue.

Chicken Piccata  
Medallions of boneless chicken breast sauteed with fresh capers, garlic  
and finished with lemon butter and white wine

All of the above entrees excluding pasta dishes are served with choice of rice pilaf,  
oven roasted potatoes or steamed mixed vegetables.

Open Bar Packages...

Discount of \$4 on each open bar package (minimum 3 hr  
package)

Coffee and Dessert Station...

Premium Coffee and Herbal Tea Station, Assorted Mini Dessert Displays  
Unlimited Soft Beverages Included

Bar Options

Super Premium Open Bar... \$32 per person 2 hour, 3rd hour  
add \$7, 4th hour add \$5  
This includes:  
Top Shelf Liquors and Wines, Domestic & Imported Beers (Bottle & Draft)

Premium Open Bar... \$27 per person 2 hours, 3rd hour add \$7,  
4th hour add \$5  
This includes:  
House and Call Liquors and Wines, Domestic & Imported Beers (Bottle & Draft)

House Open Bar... \$22 per person 2 hours, 3rd hour add  
\$7, 4th hour add \$4  
This includes:  
• House Rum, Vodka, Gin, Tequila, Triple Sec, Scotch, Bourbon & Whiskey,  
Amaretto, and Assorted House Cordials  
• Domestic Beer (Bottle & Draft)  
• House Wines; Cabernet, Merlot, Chardonnay, Pinot Grigio & White Zinfandel

Beer & House Wine Bar \$18 per person 2 hours, 3rd hour add  
\$7, 4th hour add \$4  
This includes select draft Domestic Beers and all House Wines; Cabernet, Merlot,  
Chardonnay, Pinot Grigio & White Zinfandel

Cash Bar... Guests pay on a cash and carry basis

Consumption Bar... Billed on guest's consumption on one tab

Chilled Punch... Non alcoholic 2.49 per person  
With alcohol \$5.99 per person per hour

The above open bar selections do not include shots or shooters. Timothy’s reserves the right to  
refuse alcohol service to any person unable to provide proper identification. Timothy’s reserves  
the right to refuse alcohol service to any person who appears intoxicated.

All prices listed are based on cash or check payment. Photo ID for all check payments  
required. Please add 3% to total bill for electronic payments.

Wilmington Hall does not charge a room fee with the selection of any buffet package.

A linen and set-up charge of \$8.99 per table applies to all events

Audio/Visual Disc Jockey: \$200 per hour includes dance floor.  
Power point projector: \$75 Projector Screen: \$25 Podium with Microphone: \$50  
Dance Floor set-up without house disc jockey \$100 DJ Lighting \$50

To reserve our elegant Wilmington Hall, a signed confirmation form and a \$500.00 non-refundable  
deposit is required. Deposit will be applied to final bill. Service fees of 22% or \$125 (whichever  
greater) will be added to the cost of all functions. A \$150 fee will be applied for all weddings. If a  
bartender is requested for parties of 25 or less, a \$50.00 bartender fee will apply.

Room is available in increments of four hours. Extended hours are available at the rate of \$200 per  
hour. When booking your event, an approximate guest count is necessary. **Please note that the final guest  
count and final payment is required 14 days prior of your affair.** Wedding & reunion bookings  
require a non refundable payment equal to 50% of estimated invoice 30 days prior.

\*A minimum of 40 guest is required to book Wilmington Hall. This count will serve as the minimum for  
the number of people for which you will be billed. Timothy’s Professional staff is available to assist you  
in coordinating all the details for your special event.

No outside food or beverages allowed with the exception of a special occasion cake. Containers for  
guests to take home cake are available for .50 cents per.



Timothy’s Wilmington Hall is an elegant and beautifully  
designed, private full service banquet facility offering the beauty of the  
Wilmington Riverfront as the backdrop for an unforgettable experience.

Whether you are planning an intimate family gathering, grand  
celebration, corporate function, wedding, rehearsal dinner, bridal shower,  
sports banquet or community fundraiser; Wilmington Hall provides the  
flexibility with a wide variety of competitively priced menu options which  
can be customized to meet the needs of up to 150 guests.

930 Justison Street • Wilmington DE 19801  
Phone 302 429-7427 • Fax 302 429-7440

For Banquet information and to view photos go to...

WWW.MyTimothysRestaurants.COM  
Contact us at: Timothysevents@gmail.com

Hot and Cold Hors d’ Oeuvres

Served Buffet Style or Butlered Upon Request  
Hors d’ Oeuvres selections will be served for a two hour time period, unless arrangements are made to extend. Add \$2.99 per person for each additional half hour.

Please select from the following options (priced per person):  
5 Choices \$24.99    4 Choices \$23.99

Hot Hors D’ Oeuvres Selections . . .

- Mini Lump Crab Cakes** (add \$3.99 per person / 4 per person)  
Made the Old Baltimore way with lump crab
- Hot Chesapeake Crab Dip** (add \$ 2.99 per person)  
Crab, spices and a mixture of cheeses – Served bubbly hot with tortilla chips
- Mediterranean Flat Bread** - Roasted artichokes and red peppers, spinach, tomatoes, red onion, garlic and feta cheese
- Scallops Wrapped in Bacon** - Broiled scallops wrapped in bacon served with warm sesame dipping sauce or wasabi cream
- Savory Buffalo Wings** - Served with blue cheese and celery
- Tuscan Chicken Flat Bread** - Fresh basil, olive oil, garlic, fresh mozzarella, and tomatoes
- Hot Artichoke & Spinach Dip** - Spinach, shallots, garlic and a mixture of cheese  
Served with crisp tortilla chips
- Hummus Platter** - Traditional and roasted red pepper hummus.  
Served with garden vegetables and garlic pita bread
- Battered Chicken Tenders & Onion Rings** - Boneless strips served with barbecue sauce and battered vidalia onion rings
- Bavarian Pretzel Sticks** - With beer cheese fondue
- Mini Chicken Cordon Bleu** - Lightly breaded chicken stuffed with ham & swiss cheese, served with a creamy mustard dipping sauce
- Macaroni and Cheese Bites**- With house made marinara sauce
- Beer Battered Shrimp** - Red Hook Beer battered shrimp, fried golden brown, served with cocktail or wasabi cream sauce for dipping
- Italian Marinara or Teriyaki Meatballs** - In a delightful sauce
- Cheese Steak Egg Rolls** - Traditional cheddar cheese steak, encased in an egg roll, served with ancho chili ketchup (add \$ 1.99 per person)

Cold Hors D’ Oeuvres Selections . . .

- Fresh Fruit Tray** - Mixed medley of seasonal fresh fruits add with a sweet creamy dipping sauce
- Bruschetta** - Tomato, red onion, olive oil and spices, served with a lightly toasted garlic baguette and goat cheese
- Vegetable Crudite** - Mixed selection of fresh vegetables with creamy ranch dressing
- Pepperoni Cheese and Cracker Tray** - Kalamata olives, specialty cheeses and gourmet crackers

Lunch Buffet  
Available to begin service starting between 11am and 1pm. Please choose one soup or salad and two entree selections.

Package includes rolls and butter.... \$25.99  
Lunch Buffet will be served for 1.5 hour increments

Salad . . . Tossed Mixed Greens Café Salad, Traditional Caesar Salad

Soup . . . Cream of Broccoli, Roasted Red Pepper & Tomato Smoked Gouda Bisque  
Timothy’s Famous Seafood Chowder Add \$1.99 per person  
Add \$ 1.99 to include both Soup and Salad

Hot Entrées . . .

- Filet Tips Burgundy** - Beef tenderloin with onions and peppers in a burgundy sauce.
- Broiled Bourbon Glazed Salmon** - A flame grilled Atlantic salmon glazed with sweet, smokey bourbon sauce.
- New Orleans Creole Style Chicken & Pasta** - Sauteed red onion and roasted peppers over black pepper fettuccine, monterey jack cheese, in a spicy Cajun style sauce.
- Chicken & Penne in a Vodka Sauce** - Penne pasta tossed with grilled chicken breast and spinach in our homemade vodka sauce
- Penne Primavera with Grilled Chicken** - Sauteed garden vegetables with grilled chicken & penne pasta in a creamy white sauce
- Choice Beef French Dip** - Thinly sliced in house au jus with monterey jack cheese and horseradish mayonnaise on a country roll
- Chesapeake Chicken Sandwich** - Grilled chicken breast topped with crab imperial, melted monterey jack cheese, dusted with Old Bay seasoning
- Grilled Vegetable Ravioli** - Ravioli pockets stuffed with garden vegetables in a sun dried tomato and pesto sauce
- Chicken Cordon Bleu** - Lightly breaded chicken breast stuffed with spiced ham and Swiss cheese.

All of the above entrees excluding pasta dishes are served with choice of rice pilaf, oven roasted potatoes or steamed mixed vegetables.

Cold Entrées . . .

- Deli Sandwich Platter** - ham, turkey, and roast beef served with sliced tomatoes, lettuce, onion, assorted cheeses fresh rolls and condiments.
- Assorted Wrap Sandwiches** - Ham and Cheese, Roast Beef and Cheese, Chicken Caesar, Cajun Cowboy or Turkey Club

All cold entrees above served with choice of creamy coleslaw or mediterranean pasta salad.

Food Stations

- (\$30 chef attendant fee per hour - must be in addition to a regular priced buffet package)
- Pasta - Add \$3.99 per person** Tortellini and penne with marinara, alfredo, and pesto marinara prepared to order by attending chef. Add grilled chicken or mini meatballs to pasta station for an additional \$1.99 per person
- Carving Station (turkey or roast beef) - Add \$4.99 per person** Served with choice of steamed mixed vegetables, rice pilaf or oven roasted potatoes
- Carving Station (prime rib) - Add \$6.99 per person** Served with choice of steamed mixed vegetables, rice pilaf or oven roasted potatoes
- Must have 25 or more guests to add carving station**
- Philadelphia Cheese Steak Bar - Add \$3.99 per person** Choice of beef or chicken. Served with sauteed onions, peppers, and mushrooms. With American cheese and fresh rolls
- Burger Slider Station - Add \$4.99 per person** Mini beef burgers with assorted toppings made to order

Dinner Buffet

Please choose one salad item or one soup, two Hors D’ Oeuvres from the Hot and Cold Hors d’Oeuvres Selections and three entrée items. Served with dinner rolls and butter. \$35.99

Salad . . . Tossed Mixed Greens Café Salad, Traditional Caesar Salad

Soup . . . Cream of Broccoli, Roasted Red Pepper & Tomato Smoked Gouda Bisque  
Timothy’s Famous Seafood Chowder Add \$1.99 per person  
Add \$ 1.99 to include both Soup and Salad

Hors D’ Oeuvres Hour . . .

Choice of Two Hors d’Oeuvres from the Hot and Cold Hors d’Oeuvres Selections

Dinner Hour . . .

**Filet Tips Burgundy** - Beef tenderloin with onions and peppers in a burgundy sauce.

**Broiled Bourbon Glazed Salmon** - A flame grilled Atlantic salmon glazed with sweet, smokey bourbon sauce.

**New Orleans Creole Style Chicken and Pasta** - Sauteed red onion and roasted peppers over black pepper fettuccine, monterey jack cheese, in a spicy Cajun style sauce

**Beef Tenderloin Wrapped in Bacon** - Apple-wood smoked bacon wrapped beef tenderloin medallions topped with blue cheese fondue

**Chicken & Penne in a Vodka Sauce** - Penne pasta tossed with grilled chicken breast and spinach in our homemade vodka sauce

**Grilled Vegetable Ravioli** - Ravioli pockets stuffed with garden vegetables in a sun dried tomato and pesto sauce

**Chicken Cordon Bleu** - Lightly breaded chicken breast stuffed with spiced ham and Swiss cheese.

**Blue Crab Stuffed Ravioli** - Ravioli stuffed with Maryland blue crab and cheese served in a light blush sauce

**Chicken Piccata**  
Medallions of boneless chicken breast sauteed with fresh capers, garlic and finished with lemon butter and white wine

All of the above entrees excluding pasta dishes are served with choice of rice pilaf, oven roasted potatoes or steamed mixed vegetables.

Additional selections to add to Any Buffet (priced per person)

- Add one Selected Hot or Cold Hors d’Oeuvres for \$3.99 per person
- Add Coffee and Hot Tea Station \$1.29
- Add Assorted Mini Dessert Tray \$2.99
- Add Unlimited Soda and Iced Tea \$2.49
- Add Champagne Toast \$4.99
- Mimosa Bar \$4.99 per person per hour