

Experience The Lewes Room

Custom weddings overlooking the Lewes Harbor for couples who want an Insta-worthy setting without sacrificing service.



The Lewes Room at Irish Eyes 213 Anglers Road Lewes Delaware 19958 302-448-6137









213 Anglers Road Lewes, Delaware 19958 (302) 645-6888

Contact Information

Experience The Lewes Room at Irish Eyes, where our panoramic view of the Lewes Harbor, in-house chef, and professional team will make it easy to plan a party that will wow your guests!

Located on the second floor of Irish Eyes Pub & Restaurant in Lewes, DE, our waterfront event venue offers an 1,100 square foot enclosed sun room, a full bar, built in dance floor, elevator access and private restrooms.

Banquet Manager/Event Specialist

Jennifer A Brown

Banquet Chef

Frank Becker

General Manager

Dana Smith

Email: banquet@irisheyespub.com

Direct line: **(302) 448-6137**Restaurant: **(302) 645-6888**Fax: **(302) 645-6830**

Follow Us!

www.irisheyespub.com
www.facebook.com/banquetatirisheyes
@thelewesroom.irisheyes
@lrishEyesLewes





FAQs

Where is The Lewes Room?

We are located on the second floor of Irish Eyes Pub & Restaurant overlooking the Lewes Harbor. Our address is 213 Anglers Road, Lewes, Delaware 19958

Wait. What? It's in the restaurant?

Sorta. The Lewes Room is a private room and enclosed deck above the restaurant with its own bathrooms. We share a parking lot and front entrance. The banquet room and deck are strictly for the use of the party for the length of the event. Many groups do, however, take advantage of the bar downstairs to keep the party going!

That sounds like a lot of steps...

There are both inside and outside stairs to reach The Lewes Room but we also have elevator access, as well as restrooms upstairs for the exclusive use of your party.

How long are wedding receptions in The Lewes Room?

We generally allow 4 hours for wedding receptions, but extra time can be pre-arranged for a reasonable fee.

Can we have our ceremony at The Lewes Room?

Absolutely! For just \$300, you may have the use of the room and deck for an hour before your reception begins. We can help you plan your ceremony and even know a few officiants!

We are having our ceremony on the beach but what if it rains???

So glad you asked! The Lewes Room is now offering "Rain Insurance." For just \$300, we will be prepared to host your ceremony in the event of inclement weather or some other mishap. If you do not get the rain insurance, we cannot guarantee that we will be able to accommodate a last minute ceremony or early arrival.

Why don't you have "Open Bar" packages? Honestly, we feel that open bar packages are very rarely a good deal for our clients. Often, you wind up paying for alcohol that is never ordered. Instead, we charge a flat fee of \$180 to make the bar available and for the services of an ABC trained bartender and we offer either a cash bar (every man for himself) or a consumption bar (we run a single tab for the whole party that you pay at the end of the night).

Yikes! What if the bar bill is way bigger than I expected?? Hope you like washing dishes! Just kidding! We have several ways to moderate the cost of a consumption bar. First of all, we do not allow any shots on the consumption bar (except for the host, of course!). You can limit the consumption bar by type of alcohol, for instance beer and wine only, or by amount of time, perhaps just the cocktail hour and finally, we encourage you to set a dollar limit that you are comfortable spending on the bar. When we hit that number, we will switch to a cash bar for the rest of the party.

What is the "service charge?" Is that the same as gratuity?

No, there is no gratuity included in your bill. The service charge covers the cost of using the room and deck, tables and chairs, plate ware, flatware and staff. The view is free!



IRISH EYES PUB & RESTAURANT

Hors D'oeuvres

Trays/Platters

Fresh Veggie Tray with Dip	ssorted cheese, 1 lb ea) \$125 corted cheese, 1 lb ea) \$185 (3 assorted cheese) \$175 (5 assorted cheese) \$275 (50 People) \$120 (75-100 People) \$150 (75-100 People) \$125 (75 People) \$175
Mediterranean Grazing Board w hummus, pita, olives, and more Charcuterie Board w/ selection of cheese, meat and more Baked Brie topped w/ Honey or Raspberry and Almonds	(40-50 ppl) \$160 (40-50 People) \$280
Dips serves 40 to 50 people Crab Dip Spinach & Artichoke Dip Creole Dip w/ Sausage & Crawfish w/ Sausage & Shrimp. Guacamole Dip Buffalo Chicken Dip	\$125 \$250 \$250 \$125
Mini Bites Oysters on the Half Oysters Rockefeller Oysters Chesapeake Tuna Crostini Breaded Pickle Chips Breadel Cheddar Bite	\$32/ dozen \$54/ dozen \$50 pieces \$125 \$5 lb
Broccoli Cheddar Bite	
Shrimp Cocktail (13/15))	

Chicken Satay (contains peanuts)	5 lb, approx. 75 pieces \$125
Pork Spring Roll	50 pieces \$125
Vegetable Spring Roll	
Philly Cheesesteak Spring Roll	
Santa Fe Chicken Spring Roll	40 pieces \$150
Chicken Tenders	
Chicken Wings	10 lb, approx. 80 pieces \$140



Wedding Buffet Packages

All Wedding Packages include a Mixed Greens Salad, Rolls & Butter, and your choice of one starch and one vegetable. Soft Drinks, Coffee, Iced Tea and Water are also included with all packages.

Menu items denoted with * are not available for tastings. Prices subject to change.

→ Diamond \$57/Person

Price subject to change. Will confirm price 30 days prior to wedding.

Select Two:

Irish Eyes

- Pasta w/Shrimp & Lump Crab Meat
- *Lobster Ravioli w. Red Pepper Cream Sauce
- Crab Cakes
- *Lobster Tails
- *Filet Roast
- *Prime Rib (Carved)
- *Porterhouse Pork Chop
- *Lobster Mac & Cheese
- *Baked Halibut

Platinum \$47/Person

Select Two:

- Chicken Cordon Bleu
- Chicken Parmesan
- Mahi Mahi
- *Pork Tenderloin
- Chicken Chesapeake
- Shrimp Scampi
- Steak Tenders
- Flounder
- Swai topped w/Crab Imperial

Gold \$42/Person

Select Two:

- Meat Lasagna
- Ravioli Caprese
- Chicken Marsala
- *Honey Glazed Ham
- Chicken Piccata
- Pasta Primavera
- Baked Salmon

Silver \$39/ Person

- *Four Cheese Lasagna
- Rosemary Baked Chicken Breast
- Thin Sliced Top Round in Au Jus
- Cheese Stuffed Shells

Salads:

Mixed Greens Salad (included) Caesar Salad \$2.50/Person Spinach and Tomato Salad \$2.25/Person Add fruits, nuts, cheeses \$0.50 each/Person

Starches (one choice included):

Baked Potato

Sweet Potato

Garlic Mashed Potato

Roasted Red Skin Potatoes

Macaroni & Cheese

Cheese Grits

Long Grain Rice

Basmati Rice

Wild Blend Rice

Risotto

Mushroom & Mascarpone Cheese Risotto

Vegetables (one included):

Green Beans

Broccoli

Buttered Baby Carrots

Brussel Sprouts

Peas

Cauliflower

Lima Beans

Creamed Spinach

Ratatouille (squash, zucchini, onion, bell

pepper & tomato)

Butternut Squash & Creamed Spinach

Casserole

Station Options

In addition to our buffet packages, we can customize your menu by adding station options. All stations and food bars must meet a \$39.00/Person minimum unless you are adding one of these options to your buffet package.

Carving Station \$75.00 Fee

- Turkey \$14.00/Person
- Ham \$12.00/Person
- Steak Tenders \$18.00/Person
- Pork Loin \$15.00/Person
- Prime Rib *market price*

Taco Bar Station \$18.00/Person

Your choice of two: chicken, beef or shrimp Includes hard and soft taco shells, salsa, sour cream, guacamole, cheese, lettuce, diced tomatoes and peppers.

Salad Bar Station \$5.00/Person

Includes mixed greens, grape tomatoes, onions, cucumber, carrot, olives, feta cheese, mixed cheese, dried cranberries, nuts and 3 dressings.

Slider Station \$15.00/Person

Your choice of Burgers or Pulled Pork Sliders. Includes buns, sliced tomato, cheese, pickles and condiments

Potato Bar Station

Includes, butter, sour cream, bacon, chives, cheddar cheese, crumbled blue cheese, feta and pepper jack.

- Mashed White or Sweet \$5.00/Person
- Baked Potato \$5.00/Person
- Twice Baked Potato \$7.00/Person

Pasta

Macaroni & Cheese

Full pan...... \$250 Half pan \$150

Baked Ziti (vegetarian)

Full pan....\$250 Half pan....\$150

4 Cheese Lasagna

Full pan....\$250 Half pan....\$150

Pasta Primavera

Full pan.....\$325 Half pan.....\$200

Soft Pretzel Bar \$4.00/Person

Fresh Baked Pretzel Sticks with 3 sauces of your choice: Yellow Mustard, Spicy Mustard, Queso, Ranch, Honey Mustard, or Caramel.

Nacho Bar \$7.00/ Person

Build your own nachos with tortilla chips, warm queso, cheddar cheese, guacamole, sour cream, Pico de Gallo, lettuce, onion, tomatoes, and ialapenos.

With seasoned beef or chicken \$9/Person

Mini Dessert Bar \$6.00/Person

Includes assorted cookies and cream puffs

Premium Mini Desserts \$9/ Person

Includes assorted cookies and cookie bars, as well as a selection of premium desserts, that might include cream puffs, tiramisu, cheesecake or chocolate covered strawberries.



Alcohol Selections

All bar packages will include a \$180 Bar Fee. An additional House Fee is automatically added to all food and bar consumption. These fees do not include gratuity.

This list is meant to be representative. Selections are subject to change. Special selections not carried in the restaurant will be charged for by the case. Unfortunately, due to Delaware law, we cannot allow unconsumed alcohol to leave the premises.

*All prices are subject to change *

We offer either Cash Bar in which guests are responsible for paying for their own drinks or Consumption Bar in which we keep a tab for the entire party to be paid by the host at the end of the event. Consumption bars can be limited by type of alcohol, time, or dollar

Draft Beer

Miller Lite \$4.25 Yuengling \$4.25

Bottle Beers/ Seltzers

Amstel Light	\$6.00
Budweiser	\$4.50
Bud Light	\$4.50
Coors Light	\$4.50
Corona	\$6.00
Dogfish 60 Minute	\$6.75
Heineken	\$6.00
Michelob Ultra	\$5.00
Miller Light	\$4.50
O'Doul's	\$4.50
Truly Strawberry Lemon	\$6.50

House Rail Drinks

Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch All \$5 each

Call Drinks

Absolut, Bacardi, Captain Morgan, Jack Daniels, Jim Beam All \$6.50 each

Sycamore Lane House Wines

Available in Cabernet, Merlot, Pinot Grigio, White Zinfandel, Chardonnay All \$6.00 per glass

Premium Wine

19 Crimes Red Blend	\$9
Terrazas Malbec	\$8.75
A by Acacia Pinot Noir	\$10
Chateau St. Jean Cabernet	\$9
Matua Sauvignon Blanc	\$10
Kendall Jackson Chardonnay	\$11
Josh Cellars Chardonnay	\$8.50
La Marca Prosecco	\$10

Champagne Bottles

Wycliffe Champagne \$20

Specialty Drinks

Bloody Mary Bar Crush Bar (Orange, Grapefruit, Irish)

Looking for a specialty cocktail? We can customize your favorite beverage for any event! Contact us for pricing options.