

2019 New Year's Eve Family Celebration

Dinner Buffet & Fireworks

Monday, December 31, 2018 | 4:00 p.m. – 6:00 p.m. | Ballroom Level (2nd Floor)

Adult Buffet

New England Clam Chowder

Tri-Color Quinoa with Chick Peas, Feta Cheese, Diced Tomato, and Champagne Vinaigrette
Winter Greens with Roasted Pears, Roasted Pecans, Gorgonzola Cheese, and Cabernet Sauvignon Vinaigrette
Roasted Beets and Butternut Squash Salad
Fingerling Potato Salad with Green Onions and Mustard

Herb-Roasted Beef Sirloin with Wild Mushroom Ragout
Pan-Seared Atlantic Salmon with Lemon Cream Sauce
Pumpkin Seed-Encrusted Local Chicken Breast with Natural Au Jus
Tomato Pomodoro Pasta with Capers, Aged Parmesan, and Garlic Bread
Roasted Asparagus and Roasted Red Peppers
Herb Whipped Potatoes

Children's Buffet

Macaroni and Cheese
Chicken Tenders
Cheese Raviolis with Tomato Ragu
Mini Hot Dogs
Tater Tots
Baby Carrots and Mandarin Oranges

Fireworks Dessert Explosion

Holiday Cookies, Mini Cookies, and Gingerbread Men
Mini Desserts to Include Chocolate Éclair, Vanilla and Chocolate Napoleon
Tiramisu, Crème Brulee, Eclairs, Cannolis, and Fruit Tarts
Cupcakes Galore

Activities and Details

Children's Fun and Games for the Family
New Year's Eve Party Favors
6:00 p.m. Fireworks on the Delaware River
Cash Bar Available During Duration of Event
Shared Seating May Apply
\$18 Self-Parking and \$29 Valet Parking Available from 3:00 p.m. – 7:00 p.m.

\$79.00 Adults | \$39.00 Children ages 3-12
(tax and service charge included)

Children Ages 2 and Under Complimentary

Keating's Rope & Anchor Bar + Kitchen
2019 New Year's Eve Dinner Buffet & Fireworks

Monday, December 31, 2018 | 4:00 p.m. – 6:00 p.m. | Hotel Restaurant (Lobby Level)

Soup and Salad Selections

New England Clam Chowder

Tri-Color Quinoa with Chick Peas, Feta Cheese, Diced Tomato, and Champagne Vinaigrette

Winter Greens with Roasted Pears, Roasted Pecans, Gorgonzola Cheese, and Cabernet Sauvignon Vinaigrette

Roasted Beets and Butternut Squash Salad

Fingerling Potato Salad with Green Onions and Mustard

Entrée Selections

Pan-Seared Atlantic Salmon with Lemon Cream Sauce

Pumpkin Seed-Encrusted Local Chicken Breast with Natural Au Jus

Tomato Pomodoro Pasta with Capers, Aged Parmesan, and Garlic Bread

Roasted Asparagus and Roasted Red Peppers

Herb Whipped Potatoes

Chef's Carving Station

Beef Pepper-Crusted Sirloin with Cognac Sauce and Pretzel Rolls

Whole-Grain Mustard-Rubbed Pork Loin with Apple Cider Demi Glaze

Children's Selections

Macaroni and Cheese

Chicken Tenders

Mini Hot Dogs

Tater Tots

Baby Carrots and Mandarin Oranges

Desserts

Holiday Cookies and Gingerbread Men

Mini Desserts to Include Chocolate Éclair, Vanilla and Chocolate Napoleon

Tiramisu, Crème Brulee, Eclairs, Cannolis, Fruit Tarts and Cupcakes Galore

Details

New Year's Eve Party Favors

6:00 p.m. Fireworks on the Delaware River

Cash Bar Available During Duration of Event

Seating Based on Party Size

\$18 Self-Parking and \$29 Valet Parking Available from 3:00 p.m. – 7:00 p.m.

\$89.00 Adults | \$39.00 Children ages 3-12

(tax and service charge included)

Children Ages 2 and Under Complimentary

Keating's Rope & Anchor Bar + Kitchen
2019 New Year's Eve Reception & Fireworks

Monday, December 31, 2018 | 9:00 p.m. – 1:00 a.m. | Hotel Restaurant (Lobby Level)

Menu

Raw Bar Featuring Blue Point Oysters, New Zealand Mussels, Jumbo Shrimp
Horseradish Sauce, Tabasco Sauce, Spicy Cocktail Sauce, and Oyster Crackers

Winter Harvest Old World Artisan Cheese Board
Dried Fruits, Nuts, Baguettes, Flat Breads and Pomegranate

Mediterranean Olives, Cured Meats, Orchard Fruit Fig

Caesar Salad, Garlic Crouton, Fried Anchovy, Pecorino Parmesan Cup

Arugula, Strawberry, Blackberry, Pignoli Nut, Feta, Strawberry Balsamic

Seared Scallop, Micro Green Lettuce, Baby Grape Heirloom Tomato, Apple Wood Smoked Bacon, Lemon Oil

Pepperoni and Tomato Caprese Stacks with Basil Pesto

Goat Cheese Fritters with Elderflower Honey and Srirachi Aioli

Jack Daniel's Honey Balsamic BBQ Meatballs

Philadelphia Cheesesteak Empanadas

Lobster Ravioli, Petite Shrimp, Rose Sherry Cream Sauce

All American Beef Slider

Chicken Cordon Blue Grilled Cheese

Mini Desserts to Include Chocolate Éclair, Vanilla and Chocolate Napoleon
Tiramisu, Crème Brulee, Cannoli's, and Fruit Tarts
Double Layer Chocolate Cake with Whipped Cream
Cupcake Galore

Details

9:00 p.m. – 11:45 p.m. Dinner | 9:00 p.m. – 1:00 a.m. Dessert

New Year's Eve Party Favors and Light Entertainment (*No Dancing*)

Midnight Fireworks with Champagne Toast

Cash Bar Available During Duration of Event

Seating Based on Party Size

\$18 Self-Parking and \$29 Valet Parking Available from 8:30 p.m. – 1:30 a.m.

\$99.00 Adults

\$10 a la carte Children's Menu Available During Event (ages 3-12)
(tax and service charge included)

Children Ages 2 and Under Complimentary

2019 New Year's Eve Fireworks Bash

Monday, December 31, 2018 | 9:00 p.m. – 2:00 a.m. | Ballroom Level (2nd Floor)

Salad Station

Cucumber and Tomato Salad, Kalamata Olives, Crumbled Goat Cheese
Fresh Mozzarella Balls and Beefsteak Tomatoes Skewers with Basil Pesto Infusion

Macaroni & Cheese and Mashed Potato Bar

Bacon, Chives, Broccoli, Olives, Tomato Pico, Sautéed Mushrooms, Caramelized Onions, Sour Cream

Tour of Italy

Farfalle Pasta with Prosciutto, Peas and White Pepper Cream Sauce
Penne pasta with Tomato Pomodoro, Capers, and Aged Parmesan Cheese
Artisan Focaccia Bread

Asian Inspired

General Tso Chicken, Jasmine Rice
Vegetable Lo Mein
Steamed Vegetable Pot Stickers
Sweet Chili Sauce, Green Onion, Chinese Boxes, Chopsticks, Fortune Cookies

Caribbean Corner

Beef Medallion Pineapple Kabobs
Jerk Pulled Pork Sliders with Mango Slaw

Chef's Carving Station

(VIP & Ultra VIP)

Beef Pepper-Crusted Sirloin
Cognac Sauce and Pretzel Rolls

Desserts

Mini Desserts to Include Chocolate Éclair, Cannoli's, and Fruit Tarts
Chocolate Chip Cookies, Cupcake Galore
Philadelphia Roasted Coffee and Starbuck's Herbal Teas

Details

8:00 p.m. – 11:30 p.m. Dinner Reception | 8:00 p.m. – 1:30 a.m. Dessert Reception

New Year's Eve Party Favors | DJ Entertainment and Dancing

Midnight Fireworks with Champagne Toast | Open Host Sponsored Bar

\$18 Self-Parking and \$29 Valet Parking Available from 8:00 p.m. – 2:30 a.m.

Ages 21 Years or Older Only

Fireworks Reception Grand Ballroom

\$109.00 per person

VIP Grand Ballroom & Columbus Ballroom Access

\$129.00 per person

Ultra VIP Grand Ballroom & Columbus Ballroom Table

\$149.00 per person

(tax and service charge included)