





Elopements at The Lewes Room

Celebrate your with love with an intimate ceremony in our Canalfront Gallery overlooking the Lewes Harbor, followed by a champagne toast and a romantic dinner for two or twenty.

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, for 2 or 200, that will wow your guests!

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

Banquet Manager/Event Specialist

Jennifer A Brown

General Manager

Dana Smith

Email: banquet@irisheyespub.com

Cell: (302) 448-6137 Office: (302) 645-6888 Fax: (302) 645-6830

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www.facebook.com/banquetatirisheyes
@@thelewesroom.irisheyes
@ @IrishEyesLewes





Elopement Package

Big weddings can be great. They can also be stressful and expensive. There is another option at The Lewes Room at Irish Eyes. Begin your lives together in an intimate ceremony on our enclosed deck, overlooking Lewes Harbor.

We provide our on-staff officiant (or bring your own), an option to "Zoom" or Facebook Live the ceremony, a lovely bouquet and boutonniere, a romantic dinner for up to 10, wedding cake created for you by a local bakery and a champagne toast!

Available Sunday through Thursday all year round and 7 days a week when booked less than three weeks in advance. Packages start at \$2900 for up to 10 people. Additional guests are \$90 per person.



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Check us out on Wedding Wire! https://www.weddingwire.com/biz/thelewes-room-at-irish-eyeslewes/085fcf06c91620a5.html





All elopement packages include a Mixed Greens Salad, Rolls and butter, soft drinks and coffee, as well as a champagne toast. Price starts at \$2900 for up to 10 people. Additional guests are \$90 per person

Silver Package

Select Two:

- *Four Cheese Lasagna
- Meat Lasagna
- Cheese Stuffed Shells
- Baked Ziti
- Pasta Primavera
- Lemon/Sesame Chicken Breast
- Chicken Marsala
- Rosemary Baked Chicken Breast
- Flounder
- Thin Sliced Top Round in Au Jus
- Baked Salmon
- Swai topped w/Crab Imperial
- *Roast Pork Loin
- *Honey Glazed Ham
- Chicken Piccata

Gold Package Add \$10 PP

Select Two:

- Chicken Cordon Bleu
- Chicken Parmesan
- Mahi Mahi
- *Baked Halibut
- *Pork Tenderloin
- Chicken Chesapeake
- Shrimp Scampi
- *Angus steak tenders

Platinum Package (Add \$15 PP)

Select Two:

- Pasta w/Shrimp & Lump Crab Meat
- Crab Cakes
- *Lobster Tails
- *Filet Roast
- *Porterhouse Pork Chop

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

Creamed Spinach

Ratatouille (squash, zucchini, onion, bell pepper

x tomato)

Butternut Squash & Creamed Spinach Casserole

Appetizers (choose two)

Cucumber Bruschetta

Italian Bruschetta

Fresh Veggie Tray

Fresh Fruit Tray

Antipasto Platter

Spanakopita

Stuffed Tuscan Mushroom Caps

Beef en Croute with Horseradish Crème

Popcorn Shrimp

Crab Balls (add \$5 PP)

Bacon Wrapped Scallops (add \$5 PP)