

Warren

AMERICAN WHISKEY KITCHEN

Events are better at Warren

The combination of Warren's contemporary American Cuisine, unbelievable cocktails and sultry atmosphere make Warren the perfect place to host your next event. Warren boasts South Florida's largest Whiskey Library, with locations in Naples and Delray. Warren offers indoor and outdoor seating along with a 12-person Chef's Table and 4-person private whiskey bar.

Warren American Whiskey Kitchen prides itself on exceptional service, with a dedicated team ready to assist in planning every detail of your event, from menu selection to beverage pairings. Whether hosting a corporate meeting, a Rehearsal Dinner, or a Birthday Celebration, Warren Delray provides a memorable and culinary experience that exceeds expectations.





Warren
AMERICAN WHISKERY INTERIEN

— THE MENU —

Course One
Chappellet Signature Chenin Blanc '23
Spicy Pickled Edamame, Sesame Aioli, Watermelon Ponzu, Furikake
Tuna Crudo

Course Two
Chappellet Grover Collection Chardonnay '22
Herb Goat Cheese, Truffled Fig Preserve, Prosciutto, Candied Pecans
Agave Brioche

Course Three
Chappellet Dutton Ranch Pinot Noir '21
Braised Trumpets, Pickled Shallot, English Peas, Bacon Lardon, Sherry Cream, Sunflower Seed Gremolata
Tagliatelle

Course Four
Chappellet Pritchard Hill Cabernet Sauvignon '22
Sous Vide Wagyu NY Strip
Truffled Au Gratin Potato, Roasted Garlic Carrots, Au Poivre

Course Five
Chappellet Petite Sirah Dessert Wine '18
Whipped White Chocolate Ganache, Candied Pecans, Coffee Tulle
Pumpkin Tart



SEATING
Patio 100 Guests max.
Library 60 Guests max.
Main Dining Room 150 Guests max.

Passed Arouds

Priced Per Piece

Wagyu Beef Tenderloin Bites.....	\$5
Korean Fried Chicken.....	\$3
Cauliflower KFC.....	\$3
Deviled Eggs (Chefs Selection).....	\$3
Truffle Caprese Skewers.....	\$3
Cucumber Fish Dip.....	\$3
Charred Octopus.....	\$5
Fire Roasted Lamp Chops.....	\$6
Ceviche.....	\$4
Truffle Grilled Cheese.....	\$4

Cold Display

15 Guests Per Platter - Priced Per Platter

Fruit Platter.....	\$85
Crudite (Pita, Hummus & Tzatziki For Dipping).....	\$75
Charcuterie Board.....	\$120
Dessert Platter.....	\$TBD

Raw Bar

Seafood Tower.....	\$MKT
Seasonal Stone Crab.....	\$MKT
Shrimp Cocktail.....	\$8 Per Person (2 pieces)
East Coast Oysters.....	\$MKT (Per Oyster)

Carving Station

\$150 Attendant Fee (2 hour max.) - Priced Per Person

Wagyu Beef Tenderloin.....	\$32
Wagyu Roast Beef.....	\$20
Wagyu Prime Rib.....	\$28
Chicken Roulade.....	\$16

Min. 15 guests. 24% Service Charge and 7% Sales Tax.



FIRE ROASTED LAMP CHOPS



DEVILED EGGS

BUFFET MENU



SEARED SALMON, CORN SUCCOTASH, GRILLED ASPARAGUS

\$110 PER PERSON* | MIN 35 GUESTS

SALAD - CHOOSE 1

CAESAR SALAD | CHOP SALAD

ENTRÉE - CHOOSE 3

FROM THE GRILL:

SEARED SALMON | CHIMICHURRI GRILLED SHRIMP
FILET TIPS | BRAISED SHORT RIB
GRILLED CHICKEN | PORK TENDERLOIN

SIDES - CHOOSE 2

YUKON GOLD MASHED POTATOES | MAC N' CHEESE
GRILLED ASPARAGUS | BROCCOLINI
CREAMED SPINACH | CORN SUCCOTASH
ROASTED FINGERLING POTATOES

DESSERT

DAMN GOOD SWEETS:
SEASONAL PERSONAL SIZED SWEETS

DRINKS

INCLUDES:
SOFT DRINKS | ICED TEA | AMERICAN COFFEE

*per person prices does not include tax & service charges.

Build your own or add \$150 per attendant (2 hours for attendant)

Signature Savory Menu | \$95 PP*

STARTER – CHOOSE 1 SERVED FAMILY STYLE

HOUSE SMOKED FISH DIP | GLORIA'S KFC
RAINBOW ROASTED CAULIFLOWER | CRISPY CALAMARI
DEVILED EGGS

SALAD – CHOOSE 1

CAESAR SALAD | BRUSSEL SPROUT SALAD

ENTRÉE – CHOOSE 3

SOUTHWESTERN CHICKEN ROULADE | VEGAN FARRO RISOTTO
MISO HONEY GLAZED SALMON | SEAFOOD BOLOGNESE
(LOBSTER, SCALLOP, SHRIMP, LOBSTER CREAM SAUCE) | WAGYU
BEEF BOLOGNESE | BOURBON BRINED PORK CHOP | STEAK
FRITTES (WAGYU SIRLOIN WITH FRIES, SIDE OF CHIMICHURRI)

DESSERT – CHOOSE 1 SERVED INDIVIDUALLY

BREAD PUDDING | CHOCOLATE CAKE

DRINKS

SOFT DRINKS | ICED TEA | AMERICAN COFFEE

*Per Person Prices Do Not Include Tax & Gratuity. Max 30 guests.



SEAFOOD BOLOGNESE

Prestigious Plated Menu | \$150 PP*

STARTER – CHOOSE 2 SERVED FAMILY STYLE

LAMB CHOPS | GLORIA'S KFC | CAULIFLOWER KFC | PEI MUSSELS
CRISPY CALAMARI | CEVICHE | BEEF TENDERLOIN TIPS
CHAR SIU RIBS

SALAD – CHOOSE 1

CAESAR SALAD | SHAVED BRUSSEL SALAD | CHOP SALAD

ENTRÉE – CHOOSE 3

RIBEYE | FILET | NY STRIP | MISO HONEY GLAZED SALMON
DIVERS SCALLOPS | CHILEAN SEABASS
BOURBON BRINED PORK CHOP | LOBSTER MAC N CHEESE

ADD ONS – CHARGED ON CONSUMPTION

½ LB OR 1 LB MAINE LOBSTER | ½ LB OR 1 LB ALASKAN KING CRAB
GARLIC TALLOW BUTTER | BERNAISE BUTTER

DESSERT – CHOOSE 1

SERVED INDIVIDUALLY: BREAD PUDDING | CHOCOLATE CAKE
FAMILY STYLE: DAMN GOOD SWEETS SEASONAL DESSERT BOARD

DRINKS

SOFT DRINKS | ICED TEA | AMERICAN COFFEE

*Per Person Prices Do Not Include Tax & Gratuity. Max 30 guests.



NY STRIP

POWER LUNCH



CHICKEN BLTA SANDWICH

\$40 PER PERSON | MAX 35 GUESTS

**STARTER - CHOOSE 1
SERVED FAMILY STYLE**

HOUSE SMOKED FISH DIP | GLORIA'S KFC (CHICKEN
OR CAULIFLOWER) | DEVILED EGGS

ENTRÉE - CHOOSE 3

CHOP SALAD | SHAVED BRUSSEL SALAD
CAESAR SALAD | CHICKEN MILANESE
BLACKENED MAHI SANDWICH
SPICY FRIED CHICKEN SANDWICH
CHICKEN BLTA SANDWICH | CLASSIC BURGER
VEGAN BURGER | QUINOA & BROWN RICE BOWL

(SANDWICHES WILL BE SERVED WITH HAND CUT
FRIES OR TRUFFLE FRIES +3 UPCHARGE, EXCEPT FOR
SALADS) (SALADS CAN BE SERVED WITH 1 CHOICE
OF PROTEIN FOR AN UPCHARGE: CHICKEN \$10,
SHRIMP \$15, SALMON \$15, OR WAGYU STEAK \$22)

DRINKS

INCLUDES:

SOFT DRINKS | ICED TEA | AMERICAN COFFEE

MARTINI +16

WINE BY THE GLASS (RED, WHITE, OR BLEND) +10

OLD FASHIONED + 14

BRUNCH PLATED MENUS

\$35 PER PERSON*

ENTRÉE – CHOOSE 3

STEAK N EGGS | PRIME SHORT RIB HASH & EGGS
BREAD PUDDING FRENCH TOAST | GARDEN OMELETTE
WARREN EGGS BENEDICT | SMOKED SALMON PLATTER
AVOCADO TOAST | WARREN BREAKFAST
CHICKEN & CHIVE WAFFLES

SIDES – CHOOSE 2 SERVED FAMILY STYLE

THICK CUT APPLEWOOD BACON | FRESH FRUIT
BREAKFAST POTATOES | CHICKEN & APPLE SAUSAGE LINKS

DRINKS

SOFT DRINKS | ICED TEA | AMERICAN COFFEE

*Per Person Prices Do Not Include Tax & Gratuity. Max 35 guests.
Available before 3:00PM.



WARREN EGGS BENEDICT

BRUNCH BEVERAGE ADD ONS



TIER ONE.....\$30PP*

UNLIMITED MIMOSAS: CHARLES LAFITTE BRUT
PRESTIGE, FRESH KENNESAW ORANGE JUICE

ENDLESS BLOODY MARY: WHEATLEY VODKA,
ZIN ZANG BLOODY MARY MIX, CELERY, CANDIED
BACON, OLIVE, LEMON

APEROL SPRITZ

TIER TWO.....\$50PP*

UNLIMITED MIMOSAS: MOET & CHANDON
IMPERIAL, FRESH KENNESAW ORANGE JUICE

ENDLESS BLOODY MARY

APEROL SPRITZ

*Per Person Prices Do Not Include Tax & Gratuity. Max 35 guests. Available before 3:00PM.



Chef's Table

14 Guests

A unique dining space designed to seat up to 14 guests. This intimate setting is ideal for business meetings, special occasions, or private gatherings, offering an elevated culinary experience with a front row view of our skilled chefs in action.



Library
60 Guests

The centerpiece of the space is the impressive whiskey wall, showcasing thousands of whiskey bottles, creating a striking backdrop that elevates the ambiance.



To book your event...

Please contact:

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We look forward to hearing from you.

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