



*Du Pont Country Club & Brantwyn Estate*

**2012 WEDDING RECEPTION PLAN I**

Exclusively designed for Saturday afternoon

*Bar Service*

Four Hour Continuous Open Bar offering Premium Brands, including House Wines

*Champagne Toast*

*Hors d'Oeuvres*

Butlered:

PHYLLO FLORENTINE

CHICKEN FINGERS WITH SESAME BREADING

Buffet:

DOMESTIC AND IMPORTED CHEESE DISPLAY, FRESH FRUIT GARNI  
MYRIAD OF FRESH AND ROASTED VEGETABLES, ROASTED RED PEPPER, PESTO GARLIC DIP  
BOTH SERVED WITH PETITE SLICED HOME BAKED FRENCH BREAD, ASSORTED CRACKERS  
Butlered & Stationary Hot and Cold Hors d'Oeuvres optional at additional expense

*First Course • Dessert*

Large variety available for your consideration; inclusive

*Entree Selections*—Featured on following pages

*Coffee Service*

Served with Hotel du Pont Macaroons

*Wedding Cake*

Prepared by the Hotel du Pont:

Select from a wide variety of flavors, fillings and unique designs

*Miscellaneous Services*

Event Coordination Services by Our Professional Wedding Staff  
Complimentary Trial Dinner for the Bride & Groom • Complimentary Self Parking  
Cloakroom Attendant (seasonal) • Four Pointed Ivory Linen  
Votive Candles • Complimentary Hospitality Room for Bridal Party  
One Complimentary Golf Foursome with Carts  
Complimentary Accommodations for Bride & Groom at Hotel du Pont  
Special Rates for Overnight Wedding Guests at Hotel du Pont

*Additional Services*

Prices Provided upon Request:

Designed Ice Sculpture • Chocolate Fountain • Fresh Fruit Pyramid  
Shrimp Cocktail Pyramid • Hotel du Pont Chocolate Favors • Viennese Dessert Table

*Minimum Revenue/Room Rental*—May apply, please inquire with your Catering Manager

From 104.00 per person (Including Service Charge)  
Seasonal Discounts Available



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*Appetizer - Inclusive*

SEASONAL FRESH FRUIT WITH BERRY GARNI SERVED IN MARTINI GLASS  
CHILLED STRAWBERRY SOUP, CINNAMON DUSTED CROUTON  
ITALIAN CHICKEN AND SPINACH SOUP WITH ROASTED GARLIC AND ASIAGO CHEESE  
VIDALIA ONION BISQUE WITH SCALLION GARNI  
CREAMY POTATO SOUP WITH FRIED LEEKS  
FIELD GREENS WITH CITRUS VINAIGRETTE  
Tomatoes, Cucumbers, Carrots Garni  
CAESAR SALAD  
Focaccia Croutons  
SPRING MIX OF GREENS  
Crispy Pancetta, Fig, Dates and Bleu Cheese with Sherry Vinaigrette  
MIXED GREENS WITH WALNUT VINAIGRETTE  
Beets, Walnuts and Goat Cheese

*Appetizer - Upgrades*

|   |        |
|---|--------|
| LOBSTER BISQUE WITH CHIVE GARNI   | \$3.50 |
| JUMBO LUMP CRAB SALAD (Lemon & Orange Scented, Cucumber Fan, Micro Greens, Crème Fraîche)   | \$4.00 |
| PROSCIUTTO DE PARMA (Whipped Mascarpone Cheese, Duet of Melon)  | \$4.50 |
| CHILLED TUNA NIÇOISE (Seared Rare Chilled Tuna on a Bed of Cherry Tomatoes, Haricot Verts, and Quartered Organic Hard-Boiled Egg) | \$5.00 |
| SEARED JUMBO SHRIMP on Celeriac Salad with Lobster Bisque Essence   | \$6.50 |

*Dessert - Inclusive*

KEY LIME TART SWEETENED WITH WHIPPED CREAM  
CHOCOLATE PANNA COTTA, CHOCOLATE FLORENTINE COOKIE & HOT FUDGE SAUCE  
MILK CHOCOLATE OR VANILLA BEAN CREME BRULEE  
PINEAPPLE GAZPACHO WITH MANGO SORBET, MIXED BERRIES AND MINT  
FRESH STRAWBERRY BOMBE WITH WHITE CHOCOLATE CREAM

*Dessert - Upgrades*

|   |        |
|---|--------|
| HOTEL DU PONT BAKED ALASKA FLAMBÉ                       | \$3.50 |
| TRIO OF CHOCOLATE PARFAIT                               | \$3.50 |
| CZARINA PARFAIT WITH STRAWBERRIES & ORANGE SAUCE FLAMBÉ | \$2.50 |



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All entrées served with Chef's fresh vegetable and starch

*Menu Entrées*

|  |        |
|--|--------|
| <b>BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE</b><br>Wrapped in Phyllo with Creme de Cassis Reduction Sauce            | 105.00 |
| <b>PAN-ROASTED FILET OF SALMON</b><br>Potato, Bacon and Watercress Cake, Apple and Fennel Salad, Cider Sauce                 | 104.00 |
| <b>ROASTED HERB-CRUSTED HALIBUT</b><br>Goat Cheese Gnocchi with Prosciutto, and Brussels Sprouts Leaves, Lemon-Scented Cream | 110.00 |
| <b>ROASTED SUPREME BREAST OF CHICKEN WITH ROSEMARY SAUCE</b><br>Warm Salad of Glazed Walnuts, Grapes and Arugula             | 104.00 |
| <b>AIRLINE BREAST OF CHICKEN</b><br>With a Sour Cherry Demi Sauce, Black Olive and Goat Cheese Mashed Potatoes               | 107.00 |
| <b>RED SNAPPER</b><br>Pear Tomato Chutney, Thai Basil & Lime Sauce   | 108.00 |
| <b>GRILLED NEW YORK SIRLOIN STEAK</b><br>Wild Mushroom and Pearl Onion Smoked Ragout   | 119.00 |
| <b>BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH</b><br>Marsala Wine Sauce and Cilantro Cream Sauce                        | 126.00 |
| <b>GRILLED FILET MIGNON</b><br>Port Wine Reduction Sauce   | 122.00 |
| <b>GRILLED FILET MIGNON AND DUPONT COUNTRY CLUB CRAB CAKE</b><br>Madeira Wine Sauce and Champagne Mustard Sauce              | 129.00 |
| <b>ROASTED RACK OF LAMB PROVENÇALE</b><br>Lamb Demi Glace  | 132.00 |