



Du Pont Country Club & Brantwyn Estate

2012 WEDDING RECEPTION PLAN II

Exclusively designed for Friday and Sunday Evenings

Bar Service

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

Champagne Toast

Hors d'Oeuvres

Butlered:

SESAME CHICKEN FINGERS, PINEAPPLE CHUTNEY SAUCE

MUSHROOM EMPANADA

VEGETABLE SPRING ROLL

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 duPont 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

Price 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 113.00 per person (Including Service Charge)

Seasonal Discounts Available



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Appetizer or Salad - Inclusive

Select One

SEASONAL FRESH FRUIT WITH BERRY GARNI SERVED IN MARTINI GLASS

CHILLED STRAWBERRY SOUP, CINNAMON DUSTED CROUTON

DUNGENESS CRAB CAKE WITH ASPARAGUS AND LEMON COULIS

ITALIAN CHICKEN AND SPINACH SOUP WITH ROASTED GARLIC AND ASIAGO CHEESE

VIDALIA ONION BISQUE WITH SCALLION GARNI

CREAMY POTATO SOUP WITH FRIED LEEKS

SUMMER SALAD

Romaine, Carrots, Kiwi, Cucumbers, Dried Cranberry

CAESAR SALAD

Focaccia Croutons

BABY SPINACH WITH WARM BALSAMIC VINAIGRETTE

Portobella Mushrooms, Cherry Tomatoes, Feta Cheese

SPRING MIX OF GREENS

Crispy Pancetta, Fig, Dates and Bleu Cheese with Sherry Vinaigrette

Appetizer/Salad - Upgrades

JUMBO LUMP CRAB SALAD (Lemon & Orange Scented, Cucumber Fan, Micro Greens, Crème Fraîche)	\$4.00
CARAMELIZED SHALLOT AND GOAT CHEESE TART TARTIN with Garlic Cream	\$4.50
DUCK CONFIT, Shaved Mimolette Aged Cheese Ribbons, Spring Mix of Greens, Blackberry Vinaigrette	\$4.50
SEARED SCALLOPS with Crispy Pancetta	\$5.50
SEARED JUMBO SHRIMP on Celeriac Salad with Lobster Bisque Essence	\$6.50
CREAMY LOBSTER RISOTTO with Saffron	\$6.50

Dessert - Inclusive

KEY LIME TART SWEETENED WITH WHIPPED CREAM

FRESH STRAWBERRY BOMBE WITH WHITE CHOCOLATE CREAM

MILK CHOCOLATE OR VANILLA BEAN CREME BRULEE

CHOCOLATE PANNA COTTA, CHOCOLATE FLORENTINE COOKIE WITH HOT FUDGE SAUCE

PINEAPPLE GAZPACHO WITH MANGO SORBET, MIXED BERRIES AND MINT

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

BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE Wrapped in Phyllo with Creme de Cassis Reduction Sauce	114.00
PAN-ROASTED FILET OF SALMON Potato, Bacon and Watercress Cake, Apple and Fennel Salad, Cider Sauce	113.00
ROASTED HERB-CRUSTED HALIBUT Goat Cheese Gnocchi with Prosciutto, and Brussels Sprouts Leaves, Lemon-Scented Cream	116.00
PAN-ROASTED CHICKEN BREAST AND CRAB IMPERIAL Jus-Thyme Vin Blanc and Hollandaise	116.00
AIRLINE BREAST OF CHICKEN With a Sour Cherry Demi Sauce, Black Olive and Goat Cheese Mashed Potatoes	115.00
GRILLED NEW YORK SIRLOIN STEAK Wild Mushroom and Pearl Onion Smoked Ragout	126.00
BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH Marsala Wine Sauce and Cilantro Cream Sauce	130.00
RED SNAPPER Pear Tomato Chutney, Thai Basil and Lime Sauce	115.00
GRILLED FILET MIGNON Port Wine Reduction Sauce	128.00
GRILLED FILET MIGNON AND DUPONT COUNTRY CLUB CRAB CAKE Truffle-Madeira Demi and Champagne Mustard Sauce	138.00
ROASTED RACK OF LAMB PROVENÇALE Lamb Demi Glace enhanced with Rosemary	138.00
ORGANIC SALMON Pan-Seared with a Basil Creme Sauce and Shredded Potato Latke	118.00