



*Du Pont Country Club & Brantwyn Estate*

**2012 WEDDING RECEPTION PLAN III**

Exclusively designed for Saturday Evening

*Bar Service*

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

*Champagne Toast*

*Hors d'Oeuvres*—Buffet Style and Butlered

*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

*International Coffee & Sweets Table*

**FRESHLY BREWED COFFEE WITH AMARETTO, HAZELNUT AND VANILLA FLAVORS**

Cinnamon Sticks, Chocolate Shavings, Chantilly, Lemon Peels, Sugars

**SWEET DELIGHTS FROM OUR PASTRY SHOP**

**ASSORTED GOURMET COOKIES**

**WHITE AND DARK CHOCOLATE COVERED STRAWBERRIES**

*Miscellaneous Services*

Event Coordination Services by Our Professional Wedding Staff

Complimentary Trial Dinner for the Bride & Groom • Complimentary Self Parking

Cloakroom Attendant (seasonal) • Floor Length 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 124.00 per person (Including Service Charge)

Seasonal Discounts Available



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*Hors d'Oeuvres Selection*

Butlered:

SCALLOPS WRAPPED IN BACON  
SESAME CHICKEN FINGERS, PINEAPPLE CHUTNEY SAUCE  
PHYLLO FLORENTINE

Buffet:

DOMESTIC AND IMPORTED CHEESE DISPLAY, FRESH FRUIT GARNI  
MYRIAD OF FRESH AND ROASTED VEGETABLES, ROASTED RED PEPPER & PESTO DIP  
SEASONAL CHEF'S SPECIAL CROSTINI ON HOTEL DU PONT'S BRICK OVEN BREADS  
BAKED BRIE EN CROUTE WITH RASPBERRY SAUCE  
ALL SERVED WITH PETITE ARTISAN BREAD ON ASSORTED CRACKERS

*Appetizer or Salad - Inclusive*

Select One

CHILLED STRAWBERRY SOUP, CINNAMON DUSTED CROUTON  
CHICKEN SPINACH SOUP, Roasted Garlic & Asiago Cheese  
VIDALIA ONION BISQUE, Scallop Garni  
CREAMY POTATO SOUP with Fried Leeks  
LOBSTER BISQUE, Chive Garni  
SPRING VEGETABLE SALAD WITH HERB VINAIGRETTE AND PARMESAN TUILLE  
BABY SPINACH & HONEY POACHED PEAR WITH BLEU CHEESE, CANDIED WALNUTS, TOMATOES & AGED SHERRY VINAIGRETTE  
BIBB & RED OAK LETTUCE WITH RASPBERRIES, ALMOND DUSTED GOAT CHEESE & FRIED LEEKS  
CAESAR SALAD, GARLIC FOCACCIA CROUTON AND PARMESAN TUILLE

*Appetizer - 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  
SEARED SCALLOPS with Crispy Pancetta \$5.50  
SHRIMP COCKTAIL with Sliced Avocado, and Bloody Mary Granite \$6.00  
CREAMY LOBSTER RISOTTO with Saffron \$6.50

*Dessert - Inclusive*

FRESH STRAWBERRY BOMBE WITH WHITE CHOCOLATE CREAM  
HOTEL DU PONT BAKED ALASKA FLAMBÉ  
TRIO OF CHOCOLATE PARFAIT  
CHOCOLATE PANNA COTTA, CHOCOLATE FLORENTINE COOKIE WITH HOT FUDGE SAUCE  
PINEAPPLE GAZPACHO WITH MANGO SORBET, MIXED BERRIES AND MINT  
TRIO SAMPLER: AMARETTO DOBOSCH, MINI CRÈME BRÛLÉE, CHOCOLATE MOUSSE IN CHOCOLATE CUP  
MILK CHOCOLATE OR VANILLA BEAN CRÈME BRÛLÉE

*Dessert - Upgrades*

CZARINA PARFAIT WITH STRAWBERRIES & ORANGE SAUCE FLAMBÉ \$2.50



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*Entree Selections - Poultry*

<b>AIRLINE BREAST OF CHICKEN</b> With a Sour Cherry Demi Sauce, Black Olive and Goat Cheese Mashed Potatoes	128.00
<b>BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE</b> Wrapped in Phyllo with Creme de Cassis Reduction Sauce	126.00
<b>AIRLINE BREAST OF CHICKEN</b> With a Baby Red Pearl Onion, Pepper Bacon, and Shiitake Mushroom Ragout, Pear Potato Croquette	128.00
<b>BONELESS ALL-NATURAL BREAST OF CHICKEN</b> Tarragon and Diced Tomato Cream, Herb Basmati Rice	128.00
<b>BONELESS ALL-NATURAL BREAST OF CHICKEN</b> Stuffed with Jumbo Shrimp, Red Pepper Coulis, O'Brien Rosti Potato Cake	138.00
<b>CHICKEN BREAST WITH CRAB IMPERIAL</b> Jus-Thyme Vin Blanc & Hollandaise	132.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*



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*Entree Selections - Beef & Lamb*

<b>GRILLED NEW YORK SIRLOIN STEAK</b> Wild Mushroom and Pearl Onion Smoked Ragout	134.00
<b>BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH</b> Marsala Wine Sauce and Cilantro Cream Sauce	140.00
<b>GRILLED FILET MIGNON</b> Port Wine Reduction Sauce	136.00
<b>BARREL-CUT RIB EYE OF BEEF</b> Topped with a Garlic, Shallot Butter, Cabernet Sauce, and Scalloped Potatoes	136.00
<b>MUSTARD AND HERB-CRUSTED RACK OF LAMB</b> Balsamic-Mint Demi Glace	146.00
<b>GRILLED FILET MIGNON AND DUPONT COUNTRY CLUB CRAB CAKE</b> Truffle Marsala Sauce & Pear-Dijon Mustard Purée	145.00
<b>ROASTED SLICED TENDERLOIN OF BEEF (CARVED TABLESIDE)</b> Madeira Wine Sauce	146.00

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*Entree Selections - Seafood*

<b>FILET OF SALMON</b> Potato, Watercress, and Bacon Cake, Vegetable Fan, Orange Dill Cream	126.00
<b>RED SNAPPER</b> Pear Tomato Chutney, Thai Basil and Lime Sauce	128.00
<b>ROASTED FILET OF SEA BASS</b> Carrot and Riesling Reduction, Herb Risotto	128.00
<b>ROASTED HERB-CRUSTED HALIBUT</b> Goat Cheese Gnocchi with Prosciutto, and Brussels Sprouts Leaves, Lemon-Scented Cream	129.00
<b>DU PONT COUNTRY CLUB CRAB CAKE</b> Dijon Mustard and Pear Purée	134.00
<b>SEAFOOD DUET OF ORGANIC SALMON AND JUMBO SEA SCALLOPS</b> Basil Cream, Potato Latke	138.00

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