



*Du Pont Country Club & Brantwyn Estate*

**2012 WEDDING RECEPTION PLAN IV**

Reception Stations

*Bar Service*

Four Hour Open Bar offering Premium Brands, including House Wines

*Champagne Toast*

*Hors d'Oeuvres*—Featured on following page

*Pasta Station*—Featured on following page

*Carved Tenderloin of Beef Station*—Featured on following page

*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) • 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 122.00 per person (Including Service Charge)

Seasonal Discounts Available



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*Hors d'Oeuvres Selections*

Butlered:

PHYLLO FLORENTINE  
PLUM TOMATO & MOZZARELLA WITH PESTO ON CROUTON  
FIG CHUTNEY ON ROQUEFORT PECAN CRACKER  
SCALLOPS WRAPPED IN BACON  
FOUR CHEESE PUFFS  
SESAME CHICKEN FINGERS, PINEAPPLE CHUTNEY SAUCE  
FRESH MELON WRAPPED IN PROSCIUTTO  
MUSHROOM CAPS WITH SAUSAGE

Buffet:

DOMESTIC AND IMPORTED CHEESE DISPLAY, FRESH FRUIT GARNI  
MYRIAD OF FRESH OR GRILLED VEGETABLES, ROASTED RED PEPPER & PESTO DIP  
BAKED BRIE EN CROUTE WITH RASPBERRY SAUCE  
ALL SERVED WITH PETITE ARTISAN BREAD ON ASSORTED CRACKERS

*Salad Station*

WITH ATTENDANT

ROMAINE OR SEASONAL GREENS WITH AN ASSORTMENT OF DRESSINGS & VINAIGRETTE,  
GARLIC FOCACCIA CROUTON, PARMESAN CHEESE & ASSORTED CRACKERS

*Pasta Station*

WITH CHEF TO ASSIST

Garlic Breadsticks & Parmesan Cheese

Select Two Pastas: TORTELLINI • MINI RAVIOLI • PENNE • BOWTIE

Select Two Sauces: BASIL PESTO • MARINARA • GARLIC CREAM • SUN-DRIED TOMATO-PANCETTA CREAM SAUCE

*Carved Tenderloin of Beef Station*

WITH CHEF TO ASSIST

Includes Silver Dollar Rolls, Mayonnaise, Mustard and Horseradish