



Du Pont Country Club & Brantwyn Estate

2009 WEDDING RECEPTION PLAN III

Exclusively designed for Saturday Evening

Bar Service

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

— or —

Four Hour Open Bar offering Premium Brands with a Glass of House Wine Served with Dinner

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

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

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 117.00 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
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
THREE-ONION SOUP with Gruyere Cheese
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

Appetizer - Upgrades

CHILLED RICE PAPER ROLL stuffed with Seafood, Marinated Cucumber Salad, with a Shiso Ponzu Sauce \$6.50
SHRIMP WITH SMOKED PAPRIKA \$6.50
ASPARAGUS with Shiitake and Oyster Mushrooms, and a Flaky Crust \$4.50
DUCK BREAST PASTRAMI with Petite Greens and Pomegranate Vinaigrette \$4.50
SHRIMP COCKTAIL with Sliced Avocado, and Bloody Mary Granite \$6.00
TOMATO TART TATIN \$4.50
LOBSTER AND SHALLOT BRÛLÉE with Watercress and Apple Salad \$3.50

Dessert - Inclusive

PASSION FRUIT AND WHITE CHOCOLATE BOMBE
INDIVIDUAL BAKED ALASKA FLAMBÉ
GIANDUJA MOUSSE WITH VANILLA SAUCE
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

WHITE COFFEE MOUSSE VACHERIN \$2.50



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Entree Selections - Poultry

BAKED CHICKEN BREAST STUFFED WITH BOURSIN CHEESE Wrapped in Phyllo with Creme de Cassis Reduction Sauce	119.00
SUPREME BREAST OF CHICKEN WITH CRISPY RISOTTO CAKE Filled with Confit of Duck and a Wild Mushroom Roasted Shallot Jus, Edamame White Wine	117.00
SUPREME BREAST OF CHICKEN STUFFED WITH COMTE CHEESE AND BROCCOLI RABE Chicken Jus finished with Marsala	120.00
ROASTED SUPREME BREAST OF CHICKEN WITH ROSEMARY SAUCE Warm Salad of Glazed Walnuts, Grapes and Arugula	120.00
SUPREME BREAST OF CHICKEN STUFFED WITH SPINACH & OYSTER MUSHROOMS Manchego Cheddar Cheese, Asian Pear Relish, Sherry Sauces	122.00
CHICKEN BREAST WITH CRAB IMPERIAL Jus-Thyme Vin Blanc & Hollandaise	125.00

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



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Entree Selections - Beef & Lamb

GRILLED FILET MIGNON Port Wine Reduction Sauce	129.00
FILET MIGNON TOPPED WITH A FRESH HORSERADISH CRUST PORT DEMI GLACE	129.00
SLICED NEW YORK STRIP LOIN Roasted in Herbed Salt Crust, Creamed Morel Sauce	127.00
GRILLED FILET MIGNON AND DUPONT COUNTRY CLUB CRAB CAKE Truffle Marsala Sauce & Pear-Dijon Mustard Purée	134.00
BEEF TENDERLOIN AND HERBED SEARED SEASONAL FISH Marsala Wine Sauce and Cilantro Cream Sauce	129.00
ROASTED SLICED TENDERLOIN OF BEEF (CARVED TABLESIDE) Madeira Wine Sauce	138.00
MUSTARD AND HERB-CRUSTED RACK OF LAMB Balsamic-Mint Demi Glace	134.00

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Entree Selections - Seafood

PAN-ROASTED FILET OF SALMON Potato, Bacon and Watercress Cake, Apple and Fennel Salad, Cider Sauce	119.00
BLACK SABLE COD HERB CRUST OVER ARTICHOKE BARIGOULE	120.00
ROASTED SABLE FISH Tomato Gratin, Pine Nut Relish, and a Balsamic Sauce	120.00
YELLOWTAIL HAMACHI Saffron-Artichoke Sauce	122.00
HALIBUT WITH CRIMINI MUSHROOMS AND SPRING VEGETABLES Green Pesto Butter and Mushroom Jus	127.00
SEAFOOD MEDLEY DuPont Country Club Crab Cake, Potato Crusted Halibut, and Seared Sea Scallops with Lemon Caper Sauce	132.00

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